

ORLA

SPECIAL EVENTS

About Us

CHEF-PARTNER

Michael Mina

GENERAL MANAGER

Christine Fin

EXECUTIVE CHEF

Trae Edwards

LEAD SOMMELIER

Jeff Chow

EVENTS SPACES & CAPACITY

Odyssey Private Room – up to 22

Odyssey Semi Private Room – up to 34

Patio Area Seated – up to 25

Patio Area Reception – up to 35

Lounge Reception – up to 15

Main Dining Room – up to 25

Full Buyout Seated – up to 120

Full Buyout Reception – up to 240

Partial Buyout Seated – 37 - 50

Partial Buyout Reception – 50 - 120

CONTACT

Get in touch for more information
and to start planning your event.

You can find us at:
mbhgroupdining@mandalaybay.com

ORLA LAS VEGAS

3930 S Las Vegas Blvd, Las Vegas, NV 89119 orla.com 702.632.7447

Menus

Our Menu

Orla is inspired by the markets of the Mediterranean and the Middle East with a focus on seafood and highlighting regional flavors and cooking techniques.



Orla Receptions

HOT & COLD MEZZE

BEGIN YOUR ORLA EXPERIENCE WITH A SELECTION OF CANAPES
PASSED OR STATIONARY

PRICED PER PIECE - MINIMUM OF 24 PIECES PER SELECTION

HOT MEZZE

Kataifi Prawns GF

Young Coconut, Spicy Mango, Lime Leaf \$14

Crispy Halloumi V|GF

Wild Thyme Honey, Mountain Oregano \$10

Charcoal Grilled Octopus V|GF

Chickpea conserva, Saffron Broth, Salsa Verde \$13

Crispy Falafel V|GF

Whipped Tahini, Sumac Onion \$12

Toasted Orzo & Spicy Duck V|GF

Kefalograviera Cheese, Fresh Peas, Urfa & Aleppo Pepper \$12

Macaroni V|GF

Mushroom Duxelles, Parmigiano, Black Truffle Crema \$13

Spiced Lamb Kofta GF

Smoky Eggplant Puree \$14

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon \$11

COLD MEZZE

Hamachi Crudo GF

Stonefruit, Cara Cara Orange, Chili Crunch \$12

Assorted Pickles V|GF

Spreads 10

F.M. Crudite V|GF

Onion Yogurt \$10

DESSERT PLATTERS

PRICED PER PIECE - MINIMUM 24 PIECES PER SELECTION

Lemon Olive Oil Semolina Cake Bites V \$6

Dark Chocolate Pudding Cups V|GF \$6

Mini Baklava V|GF \$6

Rice Pudding Cups V|GF \$4

Greek Cookies V \$3

Orla Receptions

LARGE FORMAT ADDITIONS

FOR LARGE PARTIES FROM 37 - 240 GUESTS

STATIONARY ADDITIONS

PRICED PER PERSON

Orla Caviar Service

Fateer, Egg Mimosa, Chives
Red Onion, Creme Fraiche \$50

Ice-Cold Shellfish

Chef's Selection GF \$45

Orla Assorted Kebabs

Beef, Lamb Kofta, Mushroom GF \$43

The Greek Salad

Heirloom Tomato, Persian Cucumber
Kalamata Olives, Red Onion, Feta GF \$20

Roasted Lemon Chicken

Lemon Potatoes, Chillies, Feta, Mint GF \$36

Oven Roasted Red Snapper

Slow-Cooked Fennel, Kalamata Olives, Yukon Potatoes GF \$40

Pasta Primavera

Marcona Almond, Bechamel, Seasonal Vegetables \$25

Lamb Pita Burger

Smokey Eggplant, Greek Cheese, Cucumber
Hand-Cut Fries \$24

ACTION STATION ADDITIONS

REQUIRES A CHEF ATTENDANT AT 300 PER STATION

Tomato-Ginger Glazed Salmon

Saffron Couscous, Blistered Cherry Tomato
Dill Yogurt, Beurre Blanc \$34

Za'atar Spiced Prime Rib

Creamey Horseradish, Herbed-Beef Jus
White Yam, Hawayej Salt GF \$48

Rosted Lamb Rack

Pistachio Crust, Basmati Rice, Lamb Jus \$47

12-Hour Smoked Short Ribs

Pomegranate Glaze, Assorted Spreads \$45

V - Vegetarian | GF - Gluten Free

All menus subject to seasonal change

ROSEMARY

\$115/PER PERSON – 3 COURSE MENU, FEATURING FAMILY STYLE APPETIZERS
AND MAIN COURSE WITH INDIVIDUAL DESSERT

APPS

CHOOSE 3 - FAMILY STYLE

The Greek V|GF

Persian Cucumber, Kalamata Olives
Tomato, Red Onions, Feta

Orla Salad V|GF

Butter Lettuce, Crisp Apple, Walnut
Poppy Seed Yogurt

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon

Hummus GF

Extra Virgin Olive Oil, Za'atar
Warm Pita

Chargrilled Octopus GF

Chickpea Conserva, Saffron Broth
Salsa Verde
(SUPP. \$10 PP)

Pan Fried Cheese V

Saganaki, Roasted Wild Mushrooms,
Honey
Greek Brandy

ADDITIONS FOR THE TABLE

ADD TO ANY MENU - SERVES 10

Orla Caviar Service

4oz \$650

Ice Cold Shellfish

\$295

MID COURSE

SUPPLEMENT \$15/PER PERSON, FAMILY STYLE
CHOOSE 1

Toasted Orzo & Spicy Duck

Kefalograviera Cheese, Fresh Peas
Urfa & Aleppo Pepper

ENTRÉE

CHOOSE 3 - SERVED FAMILY STYLE

Tomato-Ginger Glazed Salmon

Saffron Couscous, Dill Yogurt Espuma
Blistered Cherry Tomatoes

Chargrilled Branzino GF

Steamed Wild Greens, Lemon Vinaigrette

Yemenite Spiced New York Striploin GF

Matbucha, Charred Scallion, White Yam

Roasted Lemon Chicken GF

Lemon Potatoes, Chilies, Feta, Mint

Black Harissa-Grilled Lamb Chops GF

Baby Carrots, Fava Bessara, Lime Yogurt

Roasted Cauliflower Steak V|GF

White Yam, Roasted Trumpet Mushrooms

SIDES

FOR THE TABLE

Grilled Asparagus GF

Creamy Lemon Potatoes V|GF

Saffron Basmati Rice Pilaf V|GF

DESSERT

CHOOSE 1 – INDIVIDUALLY PLATED

Lemon Olive Oil Semolina Cake

Whipped Cream, Toasted Pistachios, Seasonal
fruit

Rice Pudding V

Ceylon Cinnamon

V – Vegetarian | GF – Gluten Free

All menus subject to seasonal change

Olive

\$115/PER PERSON – 3 COURSE MENU, FEATURING FAMILY STYLE APPETIZERS AND INDIVIDUAL MAIN COURSE WITH CHOICE OF DESSERT

APPS

CHOOSE 3 - FAMILY STYLE

The Greek V|GF

Persian Cucumber, Kalamata Olives
Tomato, Red Onions, Feta

Orla Salad V|GF

Butter Lettuce, Crisp Apple, Walnut
Poppy Seed Yogurt

Zucchini Fritters V

Tzatziki, Dill, Meyer Lemon

Hummus GF

Extra Virgin Olive Oil, Za'atar
Warm Pita

Chargrilled Octopus GF

Chickpea Conserva, Saffron Broth
Salsa Verde
(SUPP. \$10 PP)

Pan Fried Cheese V

Saganaki, Roasted Wild Mushrooms, Honey
Greek Brandy

ADDITIONS FOR THE TABLE

ADD TO ANY MENU - SERVES 10

Orla Caviar Service

4oz \$650

Ice Cold Shellfish

\$295

MID COURSE

SUPPLEMENT \$15/PER PERSON, FAMILY STYLE
CHOOSE 1

Toasted Orzo & Spicy Duck

Kefalograviera Cheese, Fresh Peas
Urfa & Aleppo Pepper

ENTRÉE

CHOOSE 3 - SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

Tomato-Ginger Glazed Salmon

Saffron Couscous, Dill Yogurt Espuma
Blistered Cherry Tomatoes

Chargrilled Branzino GF

Steamed Wild Greens, Lemon Vinaigrette

Yemenite Spiced New York Striploin GF

Matbucha, Charred Scallion, White Yam

Roasted Lemon Chicken GF

Lemon Potatoes, Chilies, Feta, Mint

Black Harissa-Grilled Lamb Chops GF

Baby Carrots, Fava Bessara, Lime Yogurt

Roasted Cauliflower Steak V|GF

White Yam, Roasted Trumpet Mushrooms

SIDES

FOR THE TABLE

Grilled Asparagus GF

Creamy Lemon Potatoes V|GF

Saffron Basmati Rice Pilaf V|GF

DESSERT

CHOOSE 1 – INDIVIDUALLY PLATED

Lemon Olive Oil Semolina Cake

Whipped Cream, Toasted Pistachios, Seasonal
fruit

Rice Pudding V

Ceylon Cinnamon

V – Vegetarian | GF – Gluten Free

All menus subject to seasonal change

Laurel

\$95/PER PERSON
3 COURSE MENU, FEATURING FAMILY STYLE APPETIZERS
AND INDIVIDUAL MAIN COURSE WITH CHOICE OF DESSERT

COURSE 1

FAMILY STYLE

The Greek v|GF

Persian Cucumber, Kalamata Olives
Tomato, Red Onions, Feta

Zucchini Fritters v

Tzatziki, Dill, Meyer Lemon

Charcoal Grilled Octopus GF

Chickpea Conserva, Saffron Broth
Salsa Verde

MID COURSE

SUPPLEMENT \$15/PER PERSON, FAMILY STYLE
CHOOSE 1

Toasted Orzo & Spicy Duck

Kefalograviera Cheese, Fresh Peas
Urfa & Aleppo Pepper

ADDITIONS FOR THE TABLE

ADD TO ANY MENU - SERVES 10

Orla Caviar Service

4oz \$650

Ice Cold Shellfish

\$295

COURSE 2

CHOOSE 3 - SERVED INDIVIDUALLY
GUEST SELECTS UPON ARRIVAL

Roasted Lemon Chicken GF

Lemon Potatoes, Chilies, Feta, Mint

Chargrilled Branzino GF

Steamed Wild Greens, Lemon Vinaigrette

Roasted Cauliflower Steak v|GF

White Yam, Roasted Trumpet Mushrooms

8oz Center Cut Filet

SUPPLEMENT \$19/PER PERSON,
Blistered Asparagus, Crispy Onion Rings
Black Garlic Vinaigrette

COURSE 3

CHOOSE 1 - INDIVIDUALLY PLATED

Lemon Olive Oil Semolina Cake

Whipped Cream, Toasted Pistachios,
Seasonal Fruit

Rice Pudding v

Ceylon Cinnamon

V - Vegetarian | GF - Gluten Free

All menus subject to seasonal change

Cypress

\$125/PER PERSON – INDIVIDUALLY PLATED EXPERIENCE
FOR PARTIES UP TO 22 GUEST

COURSE 1

Marinated Big Eye Tuna ^{V|GF}

Crispy Falafel, Whipped Tahini, Salada Baladi

COURSE 2

Chargrilled Octopus ^{GF}

Chickpea Conserva, Saffron Broth, Salsa Verde

COURSE 3

Toasted Orzo & Spicy Duck

Kefalograviera Cheese, Fresh Peas, Urfa & Aleppo Pepper

COURSE 4

Phyllo-Crusted Petrale Sole

English Pea & Potato Puree, Caviar Cream

COURSE 5

Hawaij Spiced New York Striploin ^{GF}

Matbucha, Charred Scallion, White Yam

COURSE 6

Lemon Olive Oli Semolina Cake

Whipped Cream, Toasted Pistachios
Seasonal Fruit

ADDITIONS FOR THE TABLE

ADD TO ANY MENU - SERVES 10

Orla Caviar Service

4oz \$650

Ice Cold Shellfish

\$295

V – Vegetarian | GF – Gluten Free

All menus subject to seasonal change

Beverage Options

Premium Liquor Package

\$40/PER PERSON – FIRST HOUR | \$30 PER PERSON EACH ADDITIONAL HOUR

Includes Premium Liquor, Sommelier Selected Wines, Beers
Soft Drinks, Juices

Wine & Beer Package

\$30/PER PERSON – FIRST HOUR | \$20 PER PERSON EACH ADDITIONAL HOUR

Includes Sommelier Selected Wines, Beers, Soft Drinks, Juices

Hosted Beverages Charged On Consumption

Charged At Standard Drink Pricing



ADDITIONAL
LAYOUT OPTIONS





The Big Idea

Sensory Intrigue of the Mediterranean

Channeling the aromatic markets and bazaars of the Mediterranean and re-imagining them through a highly hospitable lens, Orla is an ever-evolving and elevated dining experience that awakens our senses and enlivens our imagination. Here, creativity comes to life in unexpected ways—whether it's introducing our fresh interpretation on the classics or testing out innovative cooking styles—endlessly inspired by the Mediterranean and Middle Eastern spirit and cultures.





Our Menu

Tradition meets innovation on the seafood-centric menu, which is deeply influenced by the culinary heritage of Greece and the fragrant spices of the Middle East. Orla is Chef Mina's tribute to the tastes and aromas of his childhood.

