



## Group Menus

### **Russell's On Lake Ivanhoe**

1414 N. Orange Ave  
Orlando, FL 32804

### **Group Sales: Nicky Walker**

Cell Phone #: 407-409-1237  
Nicky@RussellsOrlando.com  
[www.RussellsOrlando.com](http://www.RussellsOrlando.com)





**Our Story:** In the mid 1890's, George Russell started a Pineapple Farm on the North shores of Lake Ivanhoe spanning to the South side where the DoubleTree Hotel sits today. He single-handedly made Lake Ivanhoe the center of the US Pineapple Industry as a major supplier of pineapples throughout the US. When Puerto Rico and Cuba farms began undercutting his prices in 1910, Mr. Russell ended his Pineapple business and opened Orlando's first attraction park, Russell's Point, later called Joyland. Joyland became the "favorite gathering place for Orlandoans of all ages" with water slides, swimming, picnic areas and boating.

In 2020, world-leading and longtime restaurateurs Philippe Villain and Emmanuel Clement teamed up with local business owner Kevin O'Donnell as VO Hospitality, to open Russell's on Lake Ivanhoe. A nod to Mr. Russell, his Pineapple Farm and his entrepreneurial spirit which carries throughout the village today.

At Russell's on Lake Ivanhoe, Guests enjoy cuisine inspired by the finest restaurants of New York City, California, Paris France and the Far East. The relaxed upscale boathouse setting overlooks Lake Ivanhoe and is reminiscent of the views visitors experienced on that same spot where Mr. Russell's boathouse also sat.

As longstanding residents of Orlando, the owners have dedicated themselves to contributing to the outstanding, Florida quality of life and are committed to being "Humbly Excellent". Using the finest methods of food and drink preparation, unique and flavorful recipes, stellar service and attention to detail, VO Hospitality creates memorable experiences.

**Description:** Located on the historic Lake Ivanhoe, Russell's offers an upscale casual dining restaurant and bar featuring an innovative and fresh menu, all with an amazing view and atmosphere. Russell's on Lake Ivanhoe offers the perfect ambiance to host Special Events such as Corporate & Business Meetings & Events, Weddings & Rehearsal Dinners, Bridal & Baby Showers, and Anniversary & Birthday Celebrations.

**Regular Hours of Operation:** Sunday - Saturday 5:00pm - 10:00pm

\* The restaurant can open at any time for semi-private events, private events and buyouts.

**Capacities:** Entire Restaurant - 150 Guests

Main Dining Area - 85 Guests

Semi Private Main Dining Bottom Area - 30 Guests

Semi Private Main Dining Middle Area - 20 Guests

\* Larger buyout events can be accommodated utilizing the full restaurant.

**Event Menus:** You can order off our fresh and innovative regular menu or we do offer group menus to fit every budget and we can customize a menu for your specific event needs.

**Parking:** Complimentary valet parking is available at the restaurant front entrance.



  
**RUSSELL'S**  
ON LAKE IVANHOE





## Group Lunch Menu 1

### Salad

(Please *choose one* to serve to your guests)

#### **Greek Salad**

Romaine lettuce, tomato, feta cheese, calamata olives, cucumber, green pepper with lemon and mint dressing.

or

#### **Tomato Mozzarella**

Basil pesto sauce

### Entrees

(Choice Of)

#### **Grilled Ranch Chicken**

Two marinated and grilled airline chicken breasts with ranch dressing

#### **Blackened Salmon**

Served with a house grained mustard sauce

### Sides

(Served Sharing Style)

#### **Potato Gratin & Mixed Vegetables**

### Dessert

(Choice Of)

#### **White Chocolate Bread Pudding**

#### **New York Cheesecake with Raspberry Sauce**

**\$40 per person**

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included



## Group Lunch Menu 2

### Salad

*(Please choose one to serve to your guests)*

#### **Wedge Salad**

Iceberg lettuce, cherry tomatoes, warm lardons & gorgonzola cheese and house dressing  
or

#### **Vietnamese Shrimp Salad**

Mixed lettuce, carrots, soy sprouts, shallots, rice noodles, chili ginger and soy vinaigrette

### Entrees

*(Choice Of)*

#### **Krispy Chicken Kiev**

One breaded and fried chicken breast stuffed with garlic and parsley butter

#### **Blackened Salmon**

Served with a house grain mustard sauce

#### **Grilled Hanger Steak**

Served with a shallot and red wine sauce

### Sides

*(Please choose two to serve to your guests - Served Sharing Style)*

**Potato Gratin**

**Spinach**

**Mixed Vegetables**

**Rosemary Roasted Potatoes**

### Dessert

*(Choice Of)*

**White Chocolate Bread Pudding**

**New York Cheesecake with Raspberry Sauce**

**\$50 per person**

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included



# Group Dinner Menu 1

## Appetizers

(Please *choose two* to serve to your guests)

### **Vietnamese Shrimp Salad**

Mixed lettuce, carrots, soy sprouts,  
shallots, rice noodles and chili soy dressing

### **Steak Tartare**

Hand cut tenderloin with crostini's

### **Tuna & Avocado Tartare**

Finely chopped with soy and ginger

## Salad

(Please *choose one* to serve to your guests)

### **House Salad**

or

### **Caesar Salad**

## Entrees

(Please *choose two* to serve to your guests)

### **Slow Braised Beef Short Ribs**

Slowly braised in red wine and assorted vegetables

### **Sesame Seared Tuna Teriyaki**

### **Grilled Beef Tenderloin & Shrimp**

Served with béarnaise sauce

## Sides

(Please *choose two* to serve to your guests - Served Sharing Style)

### **Potato Au Gratin**

### **Broccolini**

### **Mixed Vegetables**

### **Vegetable Fried Rice**

## Dessert

(Choice Of)

### **White Chocolate Bread Pudding**

### **New York Cheesecake with Raspberry Sauce**

## **Please Ask for our Per Person Price**

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included



## Group Dinner Menu 2

### Appetizers

(Please *choose three* to serve to your guests)

#### **Scallop Ceviche**

Russell's twist on Classic Ceviche

#### **Tuna & Avocado Tartare**

Finely chopped with soy and ginger

#### **Steak Tartare**

Hand cut tenderloin with crostini's

#### **Roasted Beet & Burrata Napoleon**

Layers of Roasted Beets and Burrata cheese in a basil and pine nut vinaigrette

### Salad

(Please *choose one* to serve to your guests)

#### **House Salad**

or

#### **Classic Caesar Salad**

### Entrees

(Please *choose three* to serve to your guests)

#### **Halibut Pil-Pil**

Confit in garlic and chili virgin olive oil

#### **Chicken & Chanterelles Pot Pie**

#### **Herbs & Honey Crusted Rack Lamb**

Grilled and roasted in house gravy

#### **Au Poivre Tenderloin**

Toped with freshly ground black pepper and brandy flambé

#### **Grilled Spiny Lobster (additional \$10)**

Served with lemon butter sauce

### Sides

(Please *choose two* to serve to your guests - Served Sharing Style)

#### **Potato Au Gratin**

#### **Mixed Vegetables**

#### **Broccolini**

#### **Vegetable Fried Rice**

### Dessert

(Choice Of)

#### **White Chocolate Bread Pudding**

#### **New York Cheesecake with Raspberry Sauce**

#### **Chocolate Volcano**

**\$115 per person**

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included





## **Group Dinner Menu 3 - Customize Your Own Menu**



**Sit down with our Chef and Director of Sales to  
create your own menu from scratch.**

**This gives you the option to create something  
completely exclusive and unique to you and  
your guests.**

**\$175 per person**

plus 20% service charge & 6.5% sales tax

Soda, Tea and Coffee Included





## Bar Packages - 2 Hours Unlimited

### CLASSIC PACKAGE - \$35.00 PER PERSON

*(Plus 20% gratuity and 6.5% sales tax)*

#### Well Brands

**Vodka:** Svedka

**Gin:** Bombay

**Rum:** Cruzan

**Bourbon:** Jim Beam

**Tequila:** El Jimador

### VIP PACKAGE - \$45.00 PER PERSON

*(Plus 20% gratuity and 6.5% sales tax)*

#### Premium Brands

**Vodka:** Belvedere, Ketel One, Reyka, Tito's, Stolichnaya, American Made, Grey Goose

**Gin:** Tanqueray, Nolet's, Bombay Sapphire, Hendrick's, Waterloo #9, Waterloo Antique, Beefeater

**Rum:** Captain Morgan, Myers Dark, Rumhaven Coconut, Clement Select Barrel, Bacardi

**Bourbon/Whiskey:** Bulleit, Wild Turkey, Jack Daniel's, Jameson, Crown Royal, Russell's 6yr Rye, Russell's 10yr Reserve, Maker's Mark, Knob Creek, Woodford Reserve Rye

**Scotch:** Johnnie Walker Black, Laphroaig, Macallan 12, Glenlivet, Glenfiddich, Chivas Regal

**Tequila:** Cuervo Gold, Jimador Blanco, Patron, Patron Reposado, Casamigos, 1800 Reposado, Milagro Anejo



**\*Every package also includes unlimited red and white house wine by the glass:**

Seal Rock Chardonnay, Patient Cottat Sauvignon Blanc, La Gioiosa Prosecco, Wente Vineyards Cabernet Sauvignon, Burnside Road "Sunset Red" Red Blend

**\*Every package also includes the following unlimited bottled beer:**

Budweiser, Bud Light, Corona, Heineken, Heineken 0.0, Michelob Ultra, Coors Light, Yuengling, White Claw Mango and Black Cherry

**\*Can order off the regular drink menu if you wish.**