

Special Occasion Menus



S|E SPECIALTY EVENTS — Orange Hill —

6410 E. Chapman, Orange, CA 92869 | 714.997.1109 | specialtyevents.com
theorangehillrestaurant.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [i / specialtyevnt](https://www.instagram.com/specialtyevnt)

Orange Hill
RESTAURANT BAR SPECIAL EVENTS

GENERAL INFORMATION

An initial deposit of 20% is required to reserve the space, date and time for the event. An additional deposit of 30% is required 3 months before the date of the Event. 100% of the final estimated balance is due 10 days prior to the event date. ALL DEPOSITS AND PAYMENTS ARE NON-TRANSFERABLE AND NON-REFUNDABLE. Personal checks will only be accepted until 30 days prior to the date of the event. Credit Cards, Cashier's Check, Money Order and Cash will be accepted as final payment.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. The Food and Beverage minimum does not include an administrative charge, state sales tax, rental fees or ceremony site fees. The requirements are quoted prior to booking the event and are stated in the Catering Confirmation Agreement. For minimum requirements for an event under consideration, please contact the Special Events Department.

The current Administrative Charge and current State Sales Tax will be added to all food, beverage and rental items. The Administrative Charge is taxable in the State of California. All federal, state, municipal and other taxes which may be applicable to this Agreement, and to the services rendered hereunder, are in addition to the prices herein agreed upon and Patron agrees to pay them additionally. This Agreement estimates the taxes. Actual taxes are calculated as of the event date.

A choice of Main Courses is limited to two selections for plated menus as well as a vegetarian selection and one child's selection. A pre-count of each entrée must be provided to us seven days prior to your event. Entrée selections must then be identified by a place setting indicator. Highest priced selected entrée prevails.

Children's Meals can be provided for children 3-11 years of age.

We ask you to confirm the total number of guests that will be attending at least seven business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All food and beverage must be provided by Orange Hill Restaurant. Any exceptions to this policy must be approved by the Director of Catering and Special Events. We offer a variety of menu selections and packages designed to accommodate any event.

All rentals must be provided by Orange Hill Restaurant. This includes linens, chargers, dance floor, chairs, etc.

All DJ's and bands need to provide proof of liability insurance prior to the event.

DIRECTIONS

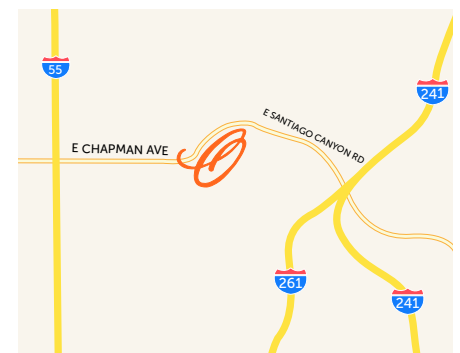
From the 91 Freeway, go to the 55S Freeway. Take the East Chapman Avenue Exit. Turn Left to head East on Chapman Avenue. Turn Right on Cliffway.

From the 22 Freeway, go to the 55N Freeway. Take the East Chapman Avenue Exit and merge Exit. Head East on Chapman Avenue and turn Right on Cliffway.

From the 5 Freeway, go to the 22E Freeway. Take East Chapman Avenue (first exit ramp) and merge Right. Head East on Chapman Avenue and turn Right on Cliffway.

From the 241 Toll Road, take Santiago Canyon Road

Exit. At the end of the road, turn Left onto Santiago Canyon College. Turn Left on Cliffway.



WHERE HAPPILY EVER AFTER BEGINS!

Congratulations on your engagement! We would like to take a moment and introduce to you Orange Hill Restaurant.

A unique and elegant setting awaits you at Orange Hill Restaurant. With our mesmerizing view of Orange County to Catalina. Orange Hill Restaurant is the perfect setting for your wedding.

The magnificent **Evening Star Room** can accommodate up to 250 guests, while the North Patio overlooking Orange County, provides a serene setting for your guests during cocktail hour.

The stunning **Starlight Room** can accommodate up to 150 guests and offers floor to ceiling windows which provide a picturesque view of the city.

The Hill View area is a semi-private space in the main dining room which has the capacity to hold up to 50 guests. This quaint area is ideal for intimate wedding dinners that do not require a private room. The views from Hill View are stunning and create a beautiful backdrop for pictures.

Our Outdoor Ceremony Sites provide the perfect touch that will complete your wedding day.

Our Ceremony Package includes Ceremony Arch, White Chairs, Aisle Runner and an Additional Hour of Event Time

Ceremony on North Patio (up to 150 guests) Friday, Saturday and Sunday Ceremonies *\$1500*

Ceremony on South Patio (up to 70 guests) Friday, Saturday and Sunday Ceremonies *\$750*

Wedding Ceremony Coordinator *additional \$250*

We would like to personally invite you to visit and tour our beautiful surroundings. Please contact us at 714.997.1109 to schedule an appointment. We look forward to assisting you in creating a memorable event.

Sincerely,

Ashlee Eagle-Graham
Director of Catering and Special Events

VALUE PACKAGE

Two Course served for Lunch or Dinner. Excludes Saturday Evenings.

Includes Champagne Toast, Gourmet Wedding Cake, House Linens with your choice of cotton napkins, Valet Parking and Beverage Station featuring Iced Tea, Lemonade, Coffee

SALADS

Choice of one

Orange Hill Mixed Greens arcadian mix greens, shaved seasonal vegetables, late harvest vinaigrette

Caesar Salad crisp romaine lettuce, garlic croutons, parmesan cheese, creamy anchovy vinaigrette

ENTRÉES

Choice of two

All Entrées Served with Roasted Seasonal Vegetables and Garlic Crushed Potatoes

Roasted Chicken Dijonnaise whole grain mustard sauce

Pan Seared Chicken Marsala roasted mushroom-marsala jus

Seared Atlantic Salmon sundried tomato caper relish

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette

VALUE PACKAGE UPGRADES

DISPLAYED APPETIZERS

Ahi Tuna Poke ginger soy marinade, scallions, tobiko, wonton crisp

Prime Rib Crostini sweet onion jam, blue cheese cream

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Goat Cheese Crostini herbed goat cheese, vegetable ceviche

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Grilled Beef Skewers bordelaise

SALAD UPGRADE

Greek Salad romaine, cucumber, cherry tomatoes, kalamata olives, red onion, feta cheese, red wine vinaigrette

Iceberg Wedge "Carpaccio" crumbled blue cheese, crisp bacon, cherry tomatoes, shaved radish, ranch dressing

Chefs Salads

Roasted Beet Salad ice wine marinated, blue cheese, candied walnut, wild arugula

Heirloom Tomato Salad balsamic marinated strawberries, crunchy basil, basil ricotta cheese

ENTRÉE UPGRADE

Red Wine Braised Short Rib cabernet reduction

Herb Roasted Prime Rib of Beef classic au jus and horseradish cream

Miso Roasted Chilean Seabass sweet thai chili sauce

RECEPTION PACKAGE

PLATINUM PACKAGE

Selection of 4 Butler Passed Hors d'oeuvres or 2 Displayed Platters

Two Course Served Meal

Champagne Toast

Your choice of any Satin Floor Length Linen, Chiavari Chairs, and Napkin

Gourmet Wedding Cake

Unlimited Beverage Station Including Iced Tea, Lemonade, Soft Drinks, and Coffee

Four Hour Hosted Well Bar Including Well Liquor, Domestic and Imported Beer and Premium Wine
OR Two Hours of Hosted Call Bar including Call Liquor, Domestic and Imported Beer and Premium Wine

Premium Wine Served Tableside Throughout Dinner

Valet Parking

PREMIERE PACKAGE

Selection of 3 Butler Passed Hors d'oeuvres or 1 Displayed Platter

Two Course Served Meal

Champagne Toast

Your choice of any Satin Floor Length Linen, Chair Covers, Sash and Napkin

Gourmet Wedding Cake

Unlimited Beverage Station Including Iced Tea, Lemonade, Soft Drinks, and Coffee

Hosted Domestic Beer and House Wine for One Hour

Valet Parking

ELEGANCE PACKAGE

Selection of 3 Butler Passed Hors d'oeuvres or 1 Displayed Platter

Two Course Served Meal

Champagne Toast

Your choice of any Cotton Floor Length Linen, Chiavari Chair and Napkin

Gourmet Wedding Cake

Unlimited Beverage Station Including Iced Tea, Lemonade, Soft Drinks, and Coffee

Hosted Domestic Beer, House Wine and Well Liquor for Two Hours

House Wine Served Tableside Throughout Dinner

Valet Parking

ESSENTIALS PACKAGE

Selection of 2 Butler Passed Hors d'oeuvres or 1 Displayed Platter

Two Course Served Meal

Champagne Toast

Your choice of any Cotton Floor Length Linens, Chair Covers, Sash and Napkin

Gourmet Wedding Cake

Unlimited Beverage Station Including Iced Tea, Lemonade, Soft Drinks, and Coffee

No Host Cash Bar

Valet Parking

WEDDING MENU PACKAGES

ENTRÉES

- Roasted Chicken Dijonnaise** whole grain mustard sauce
- Pan Seared Chicken Marsala** roasted mushroom-marsala jus
- Seared Atlantic Salmon** sundried tomato caper relish
- Portobello Mushroom Ravioli** roasted mushrooms, spinach puree, truffle vinaigrette
- Red Wine Braised Short Rib** cabernet reduction
- Herb Roasted Prime Rib of Beef** classic au jus and horseradish cream
(Served Medium Rare for Whole Party)
- Miso Roasted Chilean Seabass** sweet thai chili sauce
- Filet Mignon** au poivre sauce
- Seared Ahi Tuna** tomato coulis
- Spaghetti Verdura** seasonal farmers market vegetables
- Provincial Roasted Eggplant** roasted red peppers, and roasted garlic zucchini coulis

ADD ONS

Add on to Entrée Selections for additional per person price

- Shrimp Scampi** garlic butter
- King Crab** butter poached
- Half Lobster Tail** butter poached

SIDES

VEGETABLES

choice of one

- Seasonal Roasted Vegetables**
- Bacon Creamed Spinach**
- Honey Spiced Carrots**
- Charred Broccolini**

STARCH

choice of one

- Rice Pilaf**
- Garlic Mashed Potatoes**
- Steamed Jasmine Rice**
- Roasted Red Bliss Potatoes**

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WEDDING MENU PACKAGES

HORS D'OEUVRES

COLD

Ahi Tuna Poke ginger soy marinade, scallions, tobiko, wonton crisp

Prime Rib Crostini sweet onion jam, blue cheese crumbles

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Goat Cheese Crostini herbed goat cheese, vegetable ceviche

HOT

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Grilled Beef Skewers bordelaise

Crab Cake Bites citrus tartar sauce

Duck Carnitas confit leg, blackberry chipotle bbq sauce, apple

DISPLAYED PLATTERS

Imported and Domestic Cheese Display assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Vegetable Crudité seasonal vegetables served raw and marinated with buttermilk ranch

Charcuterie assortment of domestic and imported charcuterie, artisan cheese, toasted artisan bread

Antipasto chef's selection of marinated vegetables, olives, charcuterie and cheeses

SALADS

All Salads Served with Warm Rolls and Butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, late harvest vinaigrette

Caesar Salad crisp romaine lettuce, garlic croutons, parmesan cheese, creamy anchovy dressing

Greek Salad romaine, cucumber, cherry tomatoes, kalamata olives, red onion, feta cheese, red wine vinaigrette

Iceberg Wedge "Carpaccio" crumbled blue cheese, crisp bacon, cherry tomatoes, shaved radish, ranch dressing

Chefs Salad

Roasted Beet Salad ice wine marinated, blue cheese, candied walnut, wild arugula

Heirloom Tomato Salad balsamic marinated strawberries, crunchy basil, basil ricotta cheese

CELEBRATION BUFFET MENU

HORS D'OEUVRES

COLD

Ahi Tuna Poke ginger soy marinade, scallions, tobiko, wonton crisp

Prime Rib Crostini sweet onion jam, blue cheese cream

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Goat Cheese Crostini herbed goat cheese, vegetable ceviche

HOT

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Grilled Beef Skewers bordelaise

Crab Cake Bites citrus tartar sauce

Duck Carnitas confit leg, blackberry chipotle bbq sauce, apple

DISPLAYED PLATTERS

Imported and Domestic Cheese Display assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Vegetable Crudité seasonal vegetables, served raw and marinated with buttermilk ranch

Charcuterie assortment of domestic and imported charcuterie, artisan cheese, toasted artisan bread

Antipasto chefs selection of marinated vegetables, olives, charcuterie and cheese

SALAD

Choice of two

All Salads Served with Warm Rolls and Butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, late harvest vinaigrette

Caesar Salad crisp romaine lettuce, garlic croutons, parmesan cheese, creamy anchovy dressing

Greek Salad romaine, cucumber, cherry tomatoes, kalamata olives, red onion, feta cheese, red wine vinaigrette

Iceberg Wedge "Carpaccio" crumbled blue cheese, crisp bacon, cherry tomatoes, shaved radish, ranch dressing

Seasonal Fruit Salad mint and honey yogurt dressing

Chefs Salad

Roasted Beet Salad ice wine marinated, blue cheese, candied walnut, wild arugula

Heirloom Tomato Salad balsamic marinated strawberries, crunchy basil, basil ricotta cheese

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CELEBRATION BUFFET MENU (CONT.)

ENTRÉES

Choice of three

- Roasted Chicken Dijonnaise** whole grain mustard sauce
- Pan Seared Chicken Marsala** roasted mushroom-marsala jus
- Seared Atlantic Salmon** sundried tomato caper relish
- Red Wine Braised Short Rib** cabernet reduction
- Spaghetti Verdura** seasonal farmers market vegetables
- Carved Tenderloin** au poivre sauce
- Pork Loin** achiote and honey rub, espresso mole
- Mahi Mahi** tropical fruit relish, pineapple emulsion

SIDES

VEGETABLES

choice of one

- Seasonal Roasted Vegetables**
- Bacon Creamed Spinach**
- Honey Spiced Carrots**
- Charred Broccolini**

STARCH

choice of one

- Rice Pilaf**
- Garlic Mashed Potatoes**
- Steamed Jasmine Rice**
- Roasted Red Bliss Potatoes**
- Truffle Mac and Cheese**

LATE NIGHT SNACK DISPLAYS

Priced Per Person

Nacho Bar chips, nacho cheese, refried beans, assorted salsas, sour cream, pickled jalapeño

ADD ON

Pork Carnitas | Prime Rib Adobo Beef | Lime Achiote Chicken

Chicken Wing Bar assorted hot sauces, celery and carrot sticks, choice of blue cheese dressing or ranch dressing

Chicken Strip Bar assorted hot sauces, celery and carrot sticks, choice of blue cheese dressing or ranch dressing

Warm Soft Pretzels nacho cheese, whole grain mustard, pickled jalapeño

Assorted Flat Breads margherita, thai peanut chicken, steak house: shaved prime rib, horseradish cream, blue cheese, crispy onions

Loaded Tater Tots blue cheese cream, green onions, bacon

Spinach Artichoke Dip sour dough bread, pita chips, tortilla chips

Grilled Cheese and Tomato Soup

Slider Station lettuce, tomato, grilled onions, 1000 island

Assorted Chips and Dips (*Choice of three*) truffled and truffle aioli, BBQ spiced and pimento cheese, sea salt and vinegar and tarter sauce dip, herbed and french onion dip, plain and ranch dip

Assorted Homemade Cookies

Brownies and Blondies

Churros cinnamon sugar, mexican chocolate dip

'Smores Station graham crackers, marshmallows, chocolate bars