

Orange Hill
RESTAURANT BAR SPECIAL EVENTS

WEDDING PACKAGES

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.

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

General INFORMATION

A non refundable deposit, which is applied to your food and beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the total Food and Beverage Minimum. A total of 50% must be received 90 days prior to event date. 100% of the final estimated balance is due 7 days prior to the event date.

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 service 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.

A 20% Service Charge and current State Sales Tax will be added to all food, beverage and rental items. The Service Charge is taxable in the State of California.

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 to 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.

DJ 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.





Courtesy of Happy Photos

Ceremony PACKAGE

Located on our North or South Patio Overlooking Orange County
Seating Accommodations for up to 150 Guests

Arch

Valet Parking

White Ceremony Chairs

Traditional White Aisle Runner

Additional Hour of Event Time

Ceremony on North Patio (up to 150 guests)

Friday & Saturday & Sunday Ceremonies \$1500

Ceremony on South Patio (up to 60 guests)

Friday & Saturday & Sunday Ceremonies \$750

Wedding Ceremony Coordinator additional \$250

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08/15



Reception PACKAGES

Platinum Package

Selection of 4 Butler Passed Hors d'oeuvres

Champagne Toast

Two Course Served Meal

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 Freshly Brewed Coffee

Four Hour Hosted Well Bar Including: Well Liquor, Domestic and Imported Beer, Premium Wine

OR Two Hours of Hosted Call Bar

Premium Wine Served Tableside Throughout Dinner

Valet Parking

Premiere Package

Selection of 3 Butler Passed Hors d'oeuvres or a Vegetable and Cheese Platter

Champagne Toast

Two Course Served Meal

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 Freshly Brewed Coffee

Hosted Domestic Beer & House Wine for One Hour

Valet Parking

Elegance Package

Selection of 3 Butler Passed Hors d'oeuvres or a Vegetable and Cheese Platter

Champagne Toast

Two Course Served Meal

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

Gourmet Wedding Cake

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

Hosted Well Bar and Domestic Beer & House Wine for Two Hours

House Wine Served Tableside Throughout Dinner

Valet Parking

Essentials Package

Selection of 2 Butler Passed Hors d'oeuvres or a Vegetable and Cheese Platter

Champagne Toast

Two Course Served Meal

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

Gourmet Wedding Cake

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

No Host Cash Bar

Valet Parking





Menu REQUIREMENTS

All menus include warm rolls & butter and your choice of potato or rice with seasonal vegetables.

Choice of main course is limited to two selections, and must provide a pre-count of each entrée to us seven days prior to your event.

Entrée selections must then be indicated to us on a table diagram, and identified by a place setting indicator

Highest priced entrée prevails as the price per person. The Chef reserves the right to make seasonal changes to entrée selections two weeks prior to your event

Prices include one complimentary tasting for bride & groom. The tasting includes two entrée selections and two salad selections.



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Entrée Selections AND PRICING

Essentials / Premiere / Elegance / Platinum

Chicken Marsala

Seasoned Mushrooms, Marsala Wine and Chives

\$48.99 / \$58.99 / \$68.99 / \$78.99

Chicken Dijonnaise

Grilled Chicken Breast Marinated with a Three Mustard Sauce

\$48.99 / \$58.99 / \$68.99 / \$78.99

Atlantic Salmon

Grilled Salmon Filet Served with Lemon-Dill Beurre Blanc

\$54.99 / \$64.99 / \$74.99 / \$84.99

Roast Prime Rib of Beef

Served with Au Jus and Creamy Horseradish

\$60.99 / \$70.99 / \$80.99 / \$90.99

Filet Mignon

Grilled Filet Mignon Topped with a Peppercorn Demi Glace

\$68.99 / \$78.99 / \$88.99 / \$98.99

Duet of Filet Mignon and Grilled Chicken

Duet of Grilled Petite Filet with Herb Butter and
Chicken Breast with a Lemon Beurre Blanc Sauce

\$74.99 / \$84.99 / \$94.99 / \$104.99

Duet of Filet Mignon & Atlantic Salmon

Duet of Grilled Petite Filet with a Béarnaise Sauce and
Pan Seared Atlantic Salmon with Lemon-Dill Beurre Blanc Sauce

\$79.99 / \$89.99 / \$99.99 / \$109.99

Filet Mignon & Lobster Tail

Filet Mignon Served with Cabernet Sauce and Broiled
Australian Lobster Tail Served with Drawn Butter and Lemon

Market Price



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Celebration BUFFET

Starter

Select Two

Caesar Salad with Baby Romaine Lettuce and Parmesan Cheese

Caprese Salad with Cherry Tomatoes, Basil & Feta Cheese

Orange Hill Mixed Green Salad with Candied Walnuts,
Sliced Apples & Bleu Cheese in a Berry Vinaigrette

Greek Salad with Romaine Lettuce, Roma Tomatoes, Cucumbers,
Kalamata Olives, Feta Cheese and Red Wine Vinaigrette

Seasonal Fresh Fruit Salad

Entrée

Select Three

Free Range Chicken with Pan Jus

Vegetarian Pasta Primavera

Blackened Mahi Mahi with Tequila Lime Sauce

Atlantic Salmon with Lemon Beurre Blanc

Roasted Prime Rib with Au Jus & Horseradish

Accompaniments

Select Two

Fresh Seasonal Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Essentials / Premiere / Elegance / Platinum

\$64.99 / \$74.99 / \$84.99 / \$94.99

Kids Meals

Available for Children 11 and Under

Chicken Strips, French Fries & Fruit

\$25.00



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Value PACKAGE

Two Courses Served for Lunch or Dinner
Cotton Chair Covers & Sash, House Linens with your choice of Cotton Napkins
Valet, Gourmet Wedding Cake, Champagne Toast,
Sodas, Coffee, Iced Tea & Lemonade

Salad

Select One

Orange Hill Mixed Green Salad Candied Walnuts,
Sliced Apples and Bleu Cheese in a Berry Vinaigrette

Caesar Salad Chopped Romaine Lettuce, Croutons,
Parmigiano Reggiano Cheese, Served with a Crostini

Accompaniments

Seasonal Vegetables, Warm Rolls & Butter

Rice Pilaf

-or-

Garlic Mashed Potatoes

Entrée

Select Two

Chicken Dijonnaise Grilled Chicken Breast Marinated with a Three Mustard Sauce

Chicken Marsala Seasoned Mushrooms, Marsala Wine and Chives

Portobello Mushroom Ravioli Sundried Tomato, Fresh Asparagus, Rosa Sauce

Atlantic Salmon Grilled Salmon Filet Served with Lemon-Dill Beurre Blanc Sauce

\$39.99 per person

**Excludes Saturday Evenings*



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Hors d'oeuvres SELECTIONS

Cold

Cheese and Tomato Bruschetta

Ahi Tuna Poke With Ginger Soy Glazed Ahi Tuna, Scallion, Lobika, Seaweed Salad, Served On Wonton Slivers

Shaved Prime Rib On Crostini With Caramelized Onion And Creamed Horseradish

Caprese Skewers Tomato, Mozzarella, Basil, Drizzled With Balsamic Vinaigrette

BLT Toast Points With Bacon Jam, Arugula, Cherry Tomato On A French Baguette

Smoked Salmon Flatbread With Sliced Apple, Celery Leaves And Sea Salt

Hot

Sesame Peanut Grilled Chicken Skewers With A Roasted Peanut Curry Sauce

Grilled Beef Skewers In A Cilantro Ginger Marinade

Vegetable Spring Roll With Sweet Thai Sauce

Coconut Shrimp With Sweet And Spicy Dipping Sauce

Mini Dungeness Crab Cakes Red Pepper Remoulade

Salad SELECTIONS

Orange Hill Mixed Green Salad Candied Walnuts, Sliced Apples and Blue Cheese in a Berry Vinaigrette

Greek Salad with Romaine Lettuce, Roma Tomatoes, Cucumber Kalamata Olives, Feta Cheese, Red Onions in a Red Wine Dressing

Caesar Salad with Baby Romaine Lettuce, Parmigiano Reggiano Cheese, Topped with a Crostini

Spinach Salad Fresh Spinach with Bacon, Sun-Dried Tomato, Garlic Croutons, Bleu Cheese in A White Truffle Vinaigrette

Heirloom Tomato & Feta Heirloom Tomato, Local Feta, Sea Salt, Balsamic Reduction and Micro Basil





Late Night SNACKS

(Priced Per Person)

Stations

- Nacho Bar** – Chips, Nacho Cheese, Beans, Olives, Onions, Guacamole \$8
- Taco Bar** – Pulled Chicken, Ground Beef, Pulled Pork, Cheese, Beans, Olives, Onions, Guacamole, Tomatoes, Hard And Soft Tortillas \$10
- Chicken Strips** – With Assorted Dipping Sauces \$7
- Chicken Wings** – With Assorted Dipping Sauces \$9
- Soft Pretzels** – With Nacho Cheese, Pickled Jalapeños \$7
- Hot Dog Station** – Mustard, Ketchup, Mayo, Relish, Pickles, Sauerkraut, Cheese, Served In A Pretzel Bun. \$8
- Assorted Flat Breads** – Margherita, BBQ Chicken, Pepperoni \$8

Tray Passed

- Mini Tacos** \$5
- Sliders N' Fries** \$5
- Mac & Cheese Balls** \$5
- Mini Corn Dogs** – 1000 Island dressing \$5
- Mini Grilled Cheese & Tomato Bisque Soup** \$5
- Pigs N' A Blanket** – Mini Sausages Wrapped In Pancakes \$4

Late Night Snack Stations To-Go

- Assorted Homemade Cookies, Breakfast Pastries Or Brownies** \$5
- Freshly Brewed Coffee Or Hot Chocolate** – Served In Take Away Cups \$8



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