



ORCHARD VIEW

WEDDING & EVENT CENTRE





W e d d i n g s @ O r c h a r d V i e w

Surrounded by a gorgeous lake with meandering walkways, connecting bridges and spectacular views, Orchard View is a 20,000 square foot venue that can host business meetings, indoor and outdoor weddings of simplicity or extravagance, as well as elaborate galas and large outdoor events. Every function, no matter how big or small, receives personal and meticulous attention.

Take exquisite photographs in our enchanting gardens, among charming gazebos, and dancing waterfalls, amidst our lake and bridges framed by a colourful abundance of flowers, shrubs and trees.

Our Executive Chef, Tai Van Truong and his culinary team have created an expansive menu of international cuisine that is an expression of our very best ideas of what food can and should be: approachable, attractive and enjoyable. Our team will work with you personally to create a menu to suit your tastes and delight your guests.

Food is an integral element of every event we host. We therefore invite you to take the time to consider the many options we present here. Ask questions. Challenge us. We welcome the chance to excel and always strive to present good food that you and your guests will love.

Orchard View is committed to working with you to enhance your special day and helping create unforgettable memories. If you have any questions please call us - one of our event coordinators will be happy to assist you.

Thank you for considering Orchard View to host your upcoming special event.

Warmest regards,

Adam Milito
General Manager

Gino Milito
President

Our Packages

Wedding planning should be fun & stress free. Let our Inclusive packages help keep the process simple and easy to handle.

Simply choose the package best suited for you and let Orchard View help with the rest.

We strive to make your vision come true; more so, we strive to make sure it happens with ease. Freeing you up, to spend more time with the one you love.

CUSTOM MENUS AVAILABLE
ADDITIONAL CHARGES WILL APPLY TO ORDERS FOR FEWER THAN THE
MINIMUM NUMBER OF GUESTS. PRICES DO NOT INCLUDE
APPLICABLE TAXES OR GRATUITIES. PRICES ARE SUBJECT TO
CHANGE WITHOUT NOTICE.



Candlelight Special

Available Sunday to Friday: May 1 to October 31
Any day: November 1 to April 30 excluding long weekends and holidays.

\$85 per person (Minimum 50 people)

Indoor or Outdoor Ceremony (Weather Dependent)
Complimentary Hall Rental for Reception
Two Bottles of House Wine Per Table of 8

PRELUDE

Fruit, Cranberry & Vodka Punch
Chef's Selection of Hot & Cold Canapés
(4 per person)

FIRST

Mixed Greens, English Cucumbers, Roma Tomatoes,
Vegetable Julienne & Parmesan Cheese Crisp with Balsamic
Vinaigrette

or

Roasted Butternut Squash Soup
topped Crème Fraiche & smoked bacon

MAIN

Chicken Pinot Grigio, Yukon Gold Mashed Potatoes with
Scallions & Garlic Buttered Vegetable Bouquet

or

AAA – Top Sirloin - Broiled 8oz sirloin roast served with
bordelaise sauce & caramelized shallots

DESSERT

Trio of Royal Chocolate Cake, Raspberry Crème Brulée
& Cheesecake

Coffee, Decaf & Selection of Herbal Teas

LATE NIGHT

In-House Freshly Baked All-Dressed Pizza

or

Classic Poutine: Golden Fries Topped with St-Albert Cheese
Curds & Gravy

Your Wedding Cake Cut & Served
Coffee & Tea

Savour The Moment

\$100 per person (Minimum 50 people)

Includes Hall Rental for Reception

PRELUDE

Orchard View's Home-Style Cranberry & Peach Punch
Chef Selection of Hot & Cold Canapés (4 per person)
Two Bottles of House Wine per Table of 8

FIRST

Watercress, Leek & Potato Purée with Garlic Confit & Truffle Cream
or
Chicken Consommé with Brunoises of Vegetables & Smoked Chicken

SECOND

Baby Organic Greens, Julienne of Mango & Micro Greens in a Cucumber Ring
Served with Raspberry Vinaigrette
or
Mesclun, Avocado, Red & Golden Beet Shoestrings with Fresh Raspberries & Scallions
Served with a Ginger Sesame Vinaigrette

MAIN

Chicken Saltimbocca stuffed with Spinach, Sun-Dried Tomato, Cranberries, Goat Cheese & Prosciutto Served with Garlic Mashed Potatoes, Buttered Seasonal Vegetables & Suprême Sauce
or
Mixed Grill—Top Sirloin & Chicken Breast with Sweet-Potato Purée
Steamed Vegetables Served with a Bocconcini Mushroom & Madeira Sauce

DESSERT

Fresh Cheesecake Topped with Berries & Vanilla Whipped Cream Rosette
or
Chocolate Fudge Cake Garnished with Fresh Strawberries & Cream

Coffee, Decaf & Selection of Herbal Teas

LATE NIGHT

Your Wedding Cake Cut & Served
Coffee & Tea

Great First Sight

(Minimum 100 people)

\$130 - Sunday to Friday May 1 - October 31 & Saturdays - November 1 - April 30
\$160 - Saturdays - May 1 to October 31

Bridal Suite for Preparation & Indoor or Outdoor Ceremony (Weather Dependent)
Complimentary Hall Rental for Reception & Chair Covers
Two Bottles of House Wine per Table of 8

Limousine Service · Three-Tier Wedding Cake · Floral Bouquets
Three-Hour Photography Package · DJ Service

PRELUDE

Fruit Punch Cocktail & Chef's Selection of Assorted Hot & Cold Canapés
(4 per person)

SOUP OR SALAD

Roasted Butternut Squash Soup with Crème Fraîche & Smoked Bacon
or
Arugula & Artisan Lettuce with Crispy String Vegetables & Cranberries in Raspberry Vinaigrette

PASTA

Pennette in Marinara Sauce

MAIN

Chicken Pinot Grigio & Grilled Filet Mignon, Mashed Yukon Gold Potatoes with Scallions & Buttered Vegetable Bouquet
or
Pan-Seared Fresh Atlantic Salmon & Baked Grain-fed Chicken
Served with Rice Pilaf, Steamed Buttered Seasonal Vegetables & Tarragon Sun-Dried Tomato Rosé Sauce

DESSERT

Raspberry Crème Brûlée Topped with Fresh Berries & Mint
or
Orchard View Apple Dumpling, Hand-Wrapped in a Flaky Pastry
Served with English Bourbon Cream, dusted with Icing Sugar
Coffee, Decaf & Selection of Herbal Teas

LATE NIGHT

In-House Freshly Baked All-Dressed Pizza
or
Classic Poutine: Golden Fries Topped with St-Albert Cheese Curds & Gravy
Your Wedding Cake Cut & Served
Coffee & Tea





À La Carte

A La Carte – simply translated means “by the card”.

With that in mind, our chefs have created a menu with a variety of options to choose from. Even better; if you are not seeing what you are looking for, let us create a custom menu to fit your vision & your budget.

All chicken certified by Halal Monitoring Authority 

CANAPÉS & HORS D'OEUVRES

Chef's choice - \$30 per dozen, Host's choice - \$34 per dozen
(Minimum three dozen per selection; Minimum 50 people)

WARM

Authentic Spring Rolls
Brie & Cranberry in Puffed Pastry
Chicken or Beef Satay Skewers
Panko Crusted Coconut Shrimp
Bison & Pulled Pork Sliders
Smoked Bacon-Wrapped Scallops
Crab Stuffed Mushrooms
Lamb Spiedini

COLD

Assorted Sushi
Bruschetta
Bocconcini & Cherry Tomato
Devilled Quail Eggs & Caviar
Herbed Cucumber Bites
Pâté Maison on Crostini
Smoked Salmon on Pumpernickel

Stationary Appetizers

(Minimum 50 people)

DOMESTIC & IMPORTED CHEESE BOARD

Variety of Cheese including Oka, Chevrit, Rondoux Brie, Vaudreil Grand
Served with Dried Fruit, Crackers and Sliced Baguette
\$6.50 per person

LE CHARCUTERIE

Peppercorn Meat Terrine · Liver Pâté · Spicy Chorizo · Cured Soppressata · Polish Kielbasa · Shaved Prosciutto
Served with French Baguette, Rice Crackers, Marinated Seasonal Vegetables, Assorted Olives and Sweet Gherkins
\$6.50 per person

ARTISAN SANDWICHES

Selection of Grilled Vegetables · Italian Deli Meats · Chicken · Egg & Tuna Salad
Served on Fresh Baked Rolls, Tortilla Wraps and Rye
\$6.00 per person

CRUDITÉS & DIP

Fresh Medley of Crisp Organic Vegetables Served with Ranch Dressing
\$5.00 per person

SPINACH, ARTICHOKE & CHEESE DIP

Served Warm with a Selection of Pita Chips
\$3.00 per person

SEASONAL SLICED FRUIT PLATTER

\$5.00 per person

ANTIPASTO BELLA

Grilled Marinated Eggplant & Zucchini, Bruschettas, Roma Tomatoes with Bocconcini Fresh Basil & Balsamic, Selected Sliced Meats with Capicola Ham, Salami, Prosciutto & Mortadella, Seasoned Olives, Domestic & Imported Cheese, Fresh Decorated Cold Poached Salmon, Seasonal Fruit, Variety of Breads
\$15.00 per person



Three Course Evening Dinner

Your choice of soup or salad, chef's selection of buttered seasonal vegetables, rice or potatoes, choice of dessert, rolls & butter, coffee & selection of herbal teas.

BEEF

CAB FILET MIGNON – Black angus center cut beef tenderloin served with béarnaise sauce and topped with onion crisp

\$57

ANGUS PRIDE PRIME RIB – Served with red wine reduction jus (Add \$2 for classic corn bread pudding or traditional Yorkshire pudding)

\$49

N.Y STRIPLOIN STEAK – 8oz grilled black angus steak served with chasseur sauce & blueberry compound butter

\$49

TOP SIRLOIN – CANADIAN AAA – Broiled 8oz sirloin roast served with bordelaise sauce & caramelized shallots

\$46

CHICKEN

ORCHARD VIEW CHICKEN BREAST – Topped with caramelized onions, olives & julienne zucchini in béchamel sauce topped with a dried shallot crisp

\$45

CHICKEN SALTIMBOCCA – stuffed with Spinach, Sun-Dried Tomato, Cranberries, Goat Cheese & Prosciutto, Garlic Mashed Potatoes, Buttered Seasonal Vegetables & Suprême Sauce

\$47

SUPREME OF CHICKEN – Stuffed with butter & herbs, whole grain polenta & sautéed mushrooms & celery root in apple cream sauce

\$46

CHICKEN PARMIGIANA – Lightly breaded chicken breast topped with cheese & our signature tomato sauce

\$45

FISH & SEAFOOD

ATLANTIC SALMON – Atlantic Salmon glazed with caramelized ginger, citrus soya & garnished with crispy angel hair vermicelli

\$44

TILAPIA – Sautéed pistachio crusted let served with scallops & white wine sauce

\$44



Joey Rudd Photography

Buffet Dinner

(Minimum 50 People)

Chef's selection of buttered seasonal vegetables, rice or potatoes, choice of dessert, rolls & butter, coffee & selection of herbal teas.

MENU #1

Roast Top Sirloin of Beef Au Jus · Penne in Tomato Sauce · Domestic & Imported Cheese Mirror
Mixed Greens · Greek Salad · Coleslaw · Assorted Desserts and Pastries

\$50

MENU #2

Chicken in Demi Glaze · Top Sirloin of Beef · Vegetarian Lasagna
• Domestic & Imported Cheese Board
Mixed Greens · Caesar Salad · Assorted Dessert Squares & Cakes

\$60

MENU #3

Grilled Breast of Chicken Marsala · Top Sirloin of Beef · Meat & Vegetarian Lasagnas
Crudités & Dip · Domestic & Imported Cheese Board · Assorted Premium Cold Meat Platter Mixed
Greens Tomato, Cucumber & Onion Salad · Mixed Bean Salad · Fresh Seasonal Fruit Mirror
Pastries & Fruit Tarts

\$60

SPECIALTY/SUBSTITUTION

BYWARD VEGETABLE TOWER (V, VE, GF)

Sauté Portobello Mushroom layered with grilled Eggplant, Bell Peppers, Zucchini, Caramelized Onion, Spinach Top with seared Tofu & drizzled with a Balsamic Glaze

ORIENTAL STIR-FRY (V, VE, GF)

Chef's Selection of Asian Mixed Vegetables sauté with Garlic & Fresh Ginger Root served with Crisp Tofu & drizzled with our Signature Sauce

EGGPLANT PARMESAN STACK (V)

Breaded eggplant, layered with fresh mozzarella, marinated tomatoes, arugula and slices of Parmigiano Reggiano Cheese



Brittany Lee Photography



Desserts

ORCHARD VIEW CRÈME BRULÉE

Topped with vanilla bean whipped cream, candied apple & mint

ORCHARD VIEW APPLE DUMPLING

Hand wrapped in a flakey pastry, baked until golden brown, served with bourbon English cream and dusted with icing sugar

NEW YORK CHEESECAKE

The original, topped and glazed with fresh berries and cream

CHOCOLATE MOUSSE

White and dark chocolate mousse on a sponge base, coated with white chocolate shavings

CHOCOLATE FONDANT

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir

TIRAMISU

An Italian delectable dessert with mascarpone whipped cream, lady fingers, marsala and coffee liqueur, sprinkled with ground chocolate

STRAWBERRY SHORTCAKE

Three layers of delightful vanilla sponge cake, strawberry preserves & cream

MIXED BERRY CAKE

Short pastry base filled with Chantilly cream lavishly garnished with an assortment of fresh seasonal berries

Entertainments

ANTIPASTO MISTO - \$10

Prosciutto, Capicollo, Salami, Provolone, Bocconcini & Tomato, Giardiniera & Olives with Fresh Herbs & Olive Oil Vinaigrette

SHRIMP COCKTAIL - \$10

Jumbo Shrimp with Zesty Tomato & Horseradish Sauce

SOUP - \$8

ROASTED BUTTERNUT SQUASH

Garnished with Crème Fraiche & Smoked Bacon

WATERCRESS, LEEK & POTATO PURÉE

With Garlic Confit & Truffle Cream

CHICKEN CONSOMMÉ

With Brunoises of Vegetables & Smoked Chicken

ITALIAN WEDDING SOUP

Miniature Italian meatballs simmered in a light garlic scented chicken broth with onions, celery, carrots, basil and Acini de Pepe pasta

SALAD - \$8

Dressings - Ginger Sesame, Raspberry Vinaigrette, Balsamic Vinaigrette, Lemon Poppysseed

MIXED GREENS

Roma Tomatoes & Parmesan Cheese Crisp in a Cucumber Ring

CAESAR SALAD

With Fresh Parmesan, Croutons and Prosciutto

CAPRESE

Tomato & Bocconcini with Fresh Basil with a Balsamic Glaze & EVOO

MESCULIN MIX

Avocado, Red & Golden Beet Shoestrings with Fresh Raspberries

SPINACH SALAD

With Strawberry, Mango, Raspberry & Roasted Pecans

PASTA - \$10

AGNOLOTTI

Stuffed with Cheese & Spinach or Mushroom

MANICOTTI

Baked Pasta sleeve filled with parmigiana, ricotta, mozzarella cheese & spinach

PENNE IN A LIGHT TOMATO OR ALFREDO SAUCE



Crave Desserts



Joey Rudd Photography

Late Night

COOKIE BAR

Chocolate Chip, White Chocolate Macadamia, Double Chocolate Chip, Oatmeal Raisin, & Peanut Butter
\$30 per dozen (minimum 5 dozen)

SLIDERS

Select from: BBQ Pulled Pork, Cheeseburger & Bacon-wrapped Chicken. 3 per person
\$6 per person

BUTLER-STYLE POUTINE

Crisp Golden Frites topped with St-Albert Cheese Curds & delicious Gravy
\$5.00 per person (Minimum 50 portions)

HOMESTYLE PIZZA

Select From: Cheese, Pepperoni, Vegetarian or the Works
Small \$100 (40 portions) Medium \$175 (90 portions) Large \$375 (200 portions)

CHOCOLATE FONDUE

Includes fresh Seasonal Fruit & Berries for Dipping
Small \$450 (100 portions) Medium \$650 (150 portions)
Large \$850 (200 portions)





Chantal Benoit Photography

Terrace

THE SUITE

Get ready for your special day in comfort. The Terrace suite features a soft, plush couch, flat screen TV and ensuite. Celebrate with your bridal party following the ceremony.

\$200



Brittany Lee Photography

THE PERGOLA

This idyllic ceremony site features a rock waterfall and is surrounded by beautiful greenery and colourful hibiscus. This space can accommodate up to 120 guests seated on wooden benches.

\$600



FIRESIDE ROOM

Included with Terrace Room

The centerpiece of this cozy lounge is a cherry oak fireplace, ideal for any intimate gathering. This space is also often used for cocktail hour as it is also host to a fully stocked premium bar.



Rob Whelan Photography

TERRACE ROOM

This light-filled room accommodates up to 120 guests for a sit down dinner and dance, it can also accommodate up to 200 guests for a cocktail style reception. It features a large outdoor patio for those warm summer nights.

\$1500

Lakeview

THE SUITE

This elegant space provides you with a place to pamper and primp before your special day begins. The Lakeview suite features stylish couches, large, private deck and ensuite.

\$200



Rob Whelan Photography

THE GAZEBO

Situated on a peninsula surrounded by water, the gazebo features a landscape full of crisscrossing pathways, wild flowers and a picturesque waterfall. The gazebo can accommodate up to 200 guests with wooden bench seating.

\$600



Mitch Lenet Photography

SUMMER TENT

Included with Lakeview Room

Adjacent to our Lakeview room, with a spectacular view of the landscape, the tent can accommodate up to 120 guests and is often used as a cocktail space. Imagine enjoying the calm breeze of the lake while sipping on one of our cocktails and socializing among family and friends.



LAKEVIEW ROOM

Elegantly decorated with stunning chandeliers and a panoramic view of our lake, bridges and wildlife, this room is perfect for groups of up to 200 for a sit down dinner and dance.

\$2000



Mark Cooper Photography

Grandview

The largest of our banquet rooms; the Grandview consists of our Lakeview and Terrace rooms merging and providing our couples with space to accommodate up to 400 for a sit down dinner and dance. The Grandview provides exclusive use of Orchard View grounds with views of the landscape and lake.

Imagine your ceremony taking place under the gazebo facing the water. Saying your "I do's" while the breeze gently cools the air. Make your way across the bridge to the summer tent where you and your guests will be served cool beverages and delicious canapes before you head off to take your photos. Finally join your guests in the reception room for drinks, sensational food and dancing.

With ample space, the Grandview can be set up to best suit your party. Host a winter wedding where you are able to use the Grandview for both ceremony and reception without ever stepping foot out into the cold.

\$3000

INCLUDED IN ALL BOOKINGS:

A wedding coordinator to help you with the booking process right through to your special day

All linens for tables (chair covers not included)

Set up of all tables, banquet chairs, dishware, glassware and cutlery

Cleaning before & after each function



Beverages

COFFEE & TEA	\$2.10
SOFT DRINKS/JUICE (GLASS)	\$2.10
SOFT DRINKS/JUICE (PITCHER)	\$10.00
NON-ALCOHOLIC FRUIT PUNCH	\$2.00
COCKTAIL	\$6.25
LIQUEUR (BAR RAIL)	\$5.75
LIQUEUR (BASIC)	\$6.40
LIQUEUR (PREMIUM)	\$7.00
HOUSE WINE (GLASS)	\$6.40
DOMESTIC BEER	\$5.75
IMPORTED BEER	\$6.20

OPEN BAR OPTIONS

PER CONSUMPTION

OR

FLAT RATE (SIX HOURS –DOES NOT INCLUDE DINNER WINE) –

NO SHOOTERS OR DOUBLES

Basic	\$45
Premium	\$55

Champagne & Sparkling Wines

By the Glass

MARTINI & ROSSI ASTI (ITALY)	\$6
HENKELL TROCKEN (GERMANY)	\$6
BOTTEGO PROSECCO (ITALY)	\$6
YELLOW TAIL BUBBLES (AUSTRALIA)	\$6

By the Bottle

MARTINI & ROSSI ASTI (ITALY)	\$36
HENKELL TROCKEN (GERMANY)	\$36
BOTTEGO PROSECCO (ITALY)	\$36
YELLOW TAIL BUBBLES (AUSTRALIA)	\$36
MUMM CORDON ROUGE (FRANCE)	\$115
VEUVE CLIQUOT BRUT (FRANCE)	\$115



Our Wines

The Whites

BENCHMARK WHITE VIDAL (ONTARIO) \$30
Light and fruity with aromas of peach, honeydew melon and lime; mellow, off dry.

EASTDELL UNOAKED CHARDONNAY (ONTARIO) \$32
Light and crisp with aromas and flavours of green apple and citrus; dry, well balanced.

YELLOW TAIL PINOT GRIGIO (AUSTRALIA) \$33
Light and crisp with aromas of stone fruit, citrus and pear; dry, medium bodied with delicate flavours of fresh apple, herb and nut.

HOB NOB CHARDONNAY (FRANCE) \$34
Aromatic and flavourful with apple, citrus and sweet wood smoke aromas; dry, medium body; round sweet fruit flavours and a toasty oak finish.

BOLLA PINOT GRIGIO (ITALY) \$36
Light and crisp with lemon and light peach aromas; dry, with a clean finish.

ERRAZURIZ ESTATE SAUVIGNON BLANC (CHILE) \$36
Aromatic and flavourful with fresh grassy aromas; plenty of citrus and green apple.

The Reds

BENCHMARK CABERNET MERLOT (ONTARIO) \$30
Medium to full bodied with notes of cherry, cranberry and acai berry with light tannins that linger on the finish.

EASTDELL BLACK CAB (ONTARIO) \$32
Medium and fruity, with aromas of blackberry, fig, raspberry and spice with vanilla and green, leafy notes; dry.

HOB NOB PINOT NOIR (FRANCE) \$34
Medium bodied and fruity with aromatic notes of cherry & raspberry; juicy ripe berry flavour with a medium finish.

YELLOW TAIL SHIRAZ (AUSTRALIA) \$35
Full bodied and smooth with blackberry, red licorice, vanilla bean and plum aromas; dry.

BOLLA VALPOLICELLA (ITALY) \$36
Medium and fruity with spice hints on the nose; pleasantly crisp, fruity with black pepper in the finish.

ERRAZURIZ ESTATE CABERNET SAUVIGNON (CHILE) \$36
Full bodied and smooth with cassis, dried cherry, plum, gentle smoke and pepper aromas; dry.




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613-821-2675
ORCHARDVIEW.CA
INFO@ORCHARDVIEW.CA

6346 DEERMEADOW DRIVE
OTTAWA, ON K4P 1M9



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