

Special Occasion Menus



S|E

SPECIALTY EVENTS

— Orange Hill —

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.

The current 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 3-11 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.

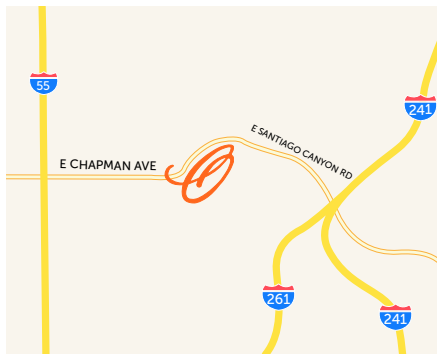
All rentals must be provided by Orange Hill Restaurant. This includes linens, chargers, dance floor, chairs, etc.

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

MENU REQUIREMENTS

All menus include warm rolls & butter and your choice of two sides to accompany your entrées.

Choice of main course is limited to two selections. However, you are able to add a third option for vegan or vegetarian meals. We require final entrée counts to be provided to us 7 days prior to your event. Highest priced entrée prevails as the price per person.

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

Prices includes one complimentary tasting for bride & groom. The tasting includes two entrée selections, two salad selections, and two side selections. Tastings can be scheduled Monday through Thursday at 4:30pm. Please contact our Special Events Office at 714-997-1109 to schedule your tasting with a minimum of 10 days in advance notice.

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

VALUE PACKAGE

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

Includes Champagne Toast, House Linens with your choice of Cotton Napkins, Gourmet Wedding Cake, Beverage Station featuring Iced tea, Lemonade, Coffee and Valet Parking

SALADS

Choice of one

All Salads Served with Warm Rolls and Butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, citrus oregano vinaigrette

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

ENTRÉES

Choice of two

All Entrées Served with Seasonal Roasted Vegetables and choice of Rice Pilaf, Garlic Mashed Potatoes or Steamed Jasmine Rice

Roasted Chicken Dijonnaise whole grain mustard sauce 42.99

Pan Seared Chicken Marsala roasted mushroom-marsala wine jus 42.99

Seared Atlantic Salmon sundried tomato caper relish 42.99

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette 42.99

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

Essentials 52.99 | Premiere 62.99 | Elegance 72.99 | Platinum 82.99

Pan Seared Chicken Marsala roasted mushroom-marsala wine jus

Essentials 52.99 | Premiere 62.99 | Elegance 72.99 | Platinum 82.99

Seared Atlantic Salmon sundried tomato caper relish

Essentials 58.99 | Premiere 68.99 | Elegance 78.99 | Platinum 88.99

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

Essentials 65.99 | Premiere 75.99 | Elegance 85.99 | Platinum 95.99

Filet Mignon au poivre sauce

Essentials 73.99 | Premiere 83.99 | Elegance 93.99 | Platinum 103.99

Seared Ahi Tuna tomato coulis

Essentials 73.99 | Premiere 83.99 | Elegance 93.99 | Platinum 103.99

Roasted Chilean Seabass miso marinade

Essentials 75.99 | Premiere 85.99 | Elegance 95.99 | Platinum 105.99

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette

Essentials 42.99 | Premiere 52.99 | Elegance 62.99 | Platinum 72.99

Spaghetti Verdura garden vegetables, fresh herbs, vegetable nage, bread crumbs

Essentials 42.99 | Premiere 52.99 | Elegance 62.99 | Platinum 72.99

Roasted King Trumpet Mushroom roasted asparagus, bliss maple syrup gastrique, crushed hazelnuts

Essentials 40.99 | Premiere 50.99 | Elegance 60.99 | Platinum 70.99

ADD ONS

Add on to Entrée Selections for additional per person price

Shrimp Scampi garlic butter sauce *7 pp*

King Crab butter poached *18 pp*

SIDES

All Entrées Served with

a choice of

Seasonal Roasted Vegetables

or **Bacon Cream Spinach**

or **Honey Spiced Carrots**

AND

a choice of

Rice Pilaf

or **Garlic Mashed Potatoes**

or **Steamed Jasmine Rice**

or **Roasted Red Bliss Potatoes**

(CONTINUED ON THE NEXT PAGE)

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

Grilled Beef Skewers cilantro sweet soy marinade

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Crab Cake Bites citrus tartar sauce

Thai Chicken Flatbread Crisps thai peanut sauce, asian slaw

Duck Carnitas confit leg, blackberry chipotle sauce, apple relish

DISPLAYED PLATTERS

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

Vegetable Crudité seasonal vegetables served raw and marinated with choice of buttermilk ranch, blue cheese dressing or chipotle ranch

Charcuterie assortment of domestic and imported charcuterie, italian cheeses, and 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, citrus oregano vinaigrette

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

Israeli Cous Cous Salad crisp seasonal vegetables, fresh herb mix, ras el hanout vinaigrette

Greek Salad mache, 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

CELEBRATION BUFFET PACKAGES

ESSENTIALS CELEBRATION BUFFET

Two tray passed
hors d' oeuvres or
1 displayed platter

Champagne Toast
Cotton Floor Length Linens, Chair Covers, Sash and Napkin
Gourmet Wedding Cake
Unlimited Beverage Station Iced Tea, Lemonade, Soft Drinks and Coffee
No Host Cash Bar
Valet Parking
Celebration Buffet Menu - see Menu Selections
80.99 per person

PREMIERE CELEBRATION BUFFET

Three tray passed
hors d' oeuvres or
1 displayed platter

Champagne Toast
Satin Floor Length Linen, Chair Covers, Sash and Napkin
Gourmet Wedding Cake
Unlimited Beverage Station: Iced Tea, Lemonade, Soft Drinks and Coffee
Hosted Domestic Beer and House Wine for One Hour
Valet Parking
Celebration Buffet Menu - See Menu Selections
90.99 per person

ELEGANCE CELEBRATION BUFFET

Three tray passed
hors d' oeuvres or
1 displayed platter

Champagne Toast
Cotton Floor Length Linen, Napkin and Chiavari Chairs
Gourmet Wedding Cake
Unlimited Beverage Station: 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
Celebration Buffet Menu - See Menu Selections
100.99 per person

PLATINUM CELEBRATION BUFFET

Four tray passed
hors d' oeuvres or
2 displayed platters

Champagne Toast
Satin Floor Length Linen, Napkin, and Chiavari Chairs
Gourmet Wedding Cake
Unlimited Beverage Station: Iced Tea, Lemonade, Soft Drinks and Coffee
Four Hours Hosted Well Bar Including Well Liquor, Domestic and Imported Beer, Premium Wine OR Two Hours of Hosted Call Bar including Call Liquor, Domestic and Imported Beer, Premium Wine
Premium Wine Served Tableside Throughout Dinner
Valet Parking
Celebration Buffet Menu - See Menu Selections
110.99 per person

CELEBRATION BUFFET MENU SELECTIONS

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

Grilled Beef Skewers cilantro sweet soy marinade

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Crab Cake Bites citrus tartar sauce

Thai Chicken Flatbread Crisps thai peanut sauce, asian slaw

Duck Carnitas confit leg, blackberry chipotle sauce, apple relish

DISPLAYED PLATTERS

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

Vegetable Crudité seasonal vegetables served raw and marinated, choice of buttermilk ranch, blue cheese dressing or chipotle ranch

Charcuterie assortment of domestic and imported charcuterie, italian cheeses and toasted artisan bread

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

SALAD

Choice of two

All Salads Served with Warm Rolls and Butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, citrus oregano vinaigrette

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

Israeli Cous Cous Salad crisp seasonal vegetables, fresh herb mix, ras el hanout vinaigrette

Greek Salad mache, 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

(CONTINUED ON THE NEXT PAGE)

CELEBRATION BUFFET MENU

SELECTIONS (CONT.)

ENTRÉES

Choice of three

Pan Seared Chicken Marsala roasted mushroom-marsala wine jus

Carved Tenderloin cabernet demi-glace

Seared Atlantic Salmon sundried tomato caper relish, tomato coulis

Spaghetti Verdura garden vegetables, fresh herbs, vegetable nage, bread crumbs

Pork Loin achiote and honey rub, espresso mole

Mahi Mahi tropical fruit relish, pineapple emulsion

SIDES

Choice of two

Roasted Seasonal Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Steamed Jasmine Rice

Roasted Red Bliss Potatoes

Thai Black Rice

Baked Mac & Cheese

Bacon Creamed Spinach

LATE NIGHT SNACK DISPLAYS

Priced Per Person

Nacho Bar chips, nacho cheese, refried beans, assorted salsas, sour cream, pickled jalapeño 9

ADD ON: Pork Carnitas 3 | Prime Rib Adobo Beef 4 | Lime Achiote Chicken 3

Chicken Wing Bar assorted hot sauces, celery and carrot sticks, choice of blue cheese dressing or ranch dressing 8

Chicken Strip Bar assorted hot sauces, celery and carrot sticks, choice of blue cheese dressing or ranch dressing 10

Warm Soft Pretzels nacho cheese, whole grain mustard, pickled jalapeño 8

Assorted Flat Breads margherita, thai peanut chicken, steak house: shaved prime rib, horseradish cream, blue cheese, crispy onions 9

Loaded Tater Tots blue cheese cream, green onions, bacon 6

Spinach Artichoke Dip sourdough bread, pita chips, tortilla chips 6

Grilled Cheese and Tomato Soup 6

Slider Station lettuce, tomato, grilled onions, 1000 island 6

Assorted Chips and Dips truffled and truffle aioli | bbq spiced and pimento cheese | sea salt, vinegar and tartar sauce dip | herbed and french onion dip | plain and ranch dip
*please pick 3 4.50

Assorted Homemade Cookies 3.50

Brownies and Blondies 4.50

Churros cinnamon sugar, mexican chocolate dip 4.50

'Smores Station graham crackers, marshmallows, chocolate bars 6