



the ORCHARD

Functions
24/25



WHERE SPECIAL EVENTS *Happen*

The Orchard is perfect for hosting a variety of events and functions, weddings, corporate events, milestones and more.

The Orchard provides for a litany of special and memorable experiences. Boasting a rich tapestry of cuisine, venues and moments.

MAINS MENU

Food



SHARED MENU

2 Mains, 2 sides, 2 desserts.....	\$80 per person
2 Canapes, 2 mains, 2 sides, 2 desserts	\$100 per person
2 Entrees, 2 mains, 2 sides, 2 desserts	\$105 per person
5 Canapes, 2 entrees, 2 mains, 2 sides, 2 desserts	\$160 per person



SHARED *Entree*

Select 2

GRAZING PLATE

A selection of cured & specialty meats, pickles, hommus, olives, quince paste & baked focaccia

ORCHARD ORANGE CURED SALMON

House cured salmon fillet dill crusted in dill served with chilli, herbs salsa & crisps

BURRATA

Shishito pepper, heirloom tomatoes, sherry muscatel - gf

CHARRED PRAWNS

Pan fried fresh large king prawns finished with fermented chilli butter, Salsa Verde

HEIRLOOM TOMATOES

Vannella stracciatella, heirloom tomatoes, basil oil, basil & kombu salt

PACIFIC OYSTERS

Fresh pacific oysters, served with one shaved ice and mignonette

CRISPY ZUCCHINI FLOWERS

Fried zucchini flowers stuffed with prawn mousse served with tomato aioli & lemon

WAGYU BEEF SKEWER

Grilled wagyu beef skewer with soy sesame sauce & wasabi leaves

SHARED *Mains*

Select 2

BRAISED LAMB SHOULDER

Slow cooked lamb shoulder served with jus, fresh charred salsa & cress

SOUS VIDE SALMON FILLET

Marinated sous vide salmon fillet served with Burnt lemon & pea tendrils

PORK PORCHETTA

Roasted pork porchetta with crispy skin served with shaved apple & cider jus

12HR BEEF BRISKET

Slow cooked MB4 beef brisket sliced served with, cafe de Paris butter & veal jus

FREE RANGE LEMON & HERB SPIT ROAST CHICKEN

Spit roasted lemon herb whole chicken served with chicken jus

RICOTTA GNOCCHI

House made ricotta gnocchi dressed porcini and wild mushroom ragout & shaved pecorino

ANGUS BEEF RUMP

Charred angus beef rump served with green peppercorn sauce

SHARED *Sides*

Select 2

POTATO HASH

Fried potato hash topped with hollandaise & chives

DUCK FAT CRISPY POTATOES

Twice cooked potatoes with rosemary salt, parsley & lemon

CHARRED CARROTS

Carrots baked over charcoal served with labneh & toasted buckwheat

CHARRED BROCCOLINI

Charred broccolini with chilli, hazelnuts & lemon black vinegar dressing

BUTTERNUT SQUASH

Roasted maple butternut squash with sake, yuzu & leaves

MIDDLE EASTERN SALAD

Israeli couscous, herbs and leaves 7 pumpkin hummus

ORCHARD SALAD

Shaved lettuce with leaves & herbs served with feta dressing



SHARED MENU CONT.

2 Mains, 2 sides, 2 desserts.....	\$80 per person
2 Canapes, 2 mains, 2 sides, 2 desserts	\$100 per person
2 Entrees, 2 mains, 2 sides, 2 desserts	\$105 per person
5 Canapes, 2 entrees, 2 mains, 2 sides, 2 desserts	\$160 per person

SHARED

Desserts

Select 2

BANOFFEE MILLE FEUILLE

Baked puff pastry layered with whipped banana mascarpone & caramel sauce

THE ORCHARD SUNDAY

Soft serve topped with sticky vanilla caramel sauce, candied peanuts & honeycomb

TIRAMISU

Mr Black mascarpone cheese layered with savoiardi biscuits & cocoa

ORCHARD ORANGE AND BERRIES ETON

MESS

Crisp meringue, vanilla cream, oranges, topped with fresh berries

CHEESE PLATE

Selection of Australian cheeses, buckwheat crackers, quince paste & pear

ADDITIONAL

Options

SEAFOOD CART Price on application

Pacific Oysters,
Fresh Prawns
Orange Cured Salmon Fillet,
Balmain Bugs
Served with lemon, lime and an arrangement of sauces

OYSTERS (48x) \$170

Pacific oysters with fresh lemon and lime and an arrangement of dressings

FRESH PRAWN (48x) \$170

48x Fresh prawns served with lemon and an arrangement of dressings

GRAZING STATION \$25 PP

Cheese - Chef's selection
Cured meats
Pumpkin and plain hummus
Sourdough and lavosh crispbread
Mixed olives
Charred zucchini and crudité's
Nuts, Seeds
Pickles

LATE NIGHT

Snacks

4 CHEESE TRUFFLE JAFFLES \$7PP

Cheddar, egmont, swiss, parmesan cheese and truffle aioli

MINI SMASHED BEEF BURGER \$9 PP

Smashed beef patties, cheddar cheese, mustard, tomato sauce and pickles on a milk bun

ADD

Shoestring fries \$3 pp
Glass bottles of coke \$3 pp

S'mores. \$11 pp

Grahams crackers, chocolates and marshmallow

SHARED MENU CONT

2 Mains, 2 sides, 2 desserts.....	\$80 per person
2 Canapes, 2 mains, 2 sides, 2 desserts	\$100 per person
2 Entrees, 2 mains, 2 sides, 2 desserts	\$105 per person
5 Canapes, 2 entrees, 2 mains, 2 sides, 2 desserts	\$160 per person

SELECTION

Canapes

- Ocean trout ceviche tostada**
- Oysters**, Classic mignonette
- Beef tartare** with brioche, pickles, horseradish
- Salmon & crispy wonton tacos**, with soy mayo
- Charred figs**, with goats cheese, honey - veg
- Seared tuna**, with wasabi mayo, betel leaf
- Cucumber**, whipped ricotta, salmon pearls - veg
- Betel leaf and kingfish**, young coconut, nam Jim
- Chicken satay san choy bow**
- Pork gyoza** with Rayu sauce
- Mussels**, chardonnay vinegar
- Crisp confit pork belly**, served with shaved apple
- Mozzarella & pecorino arancini**
- Half shell scallops**, with dill lemon butter
- Duck rilette** with pickles, sonoma sourdough
- Spinach and mushroom pasty** -veg
- Braised beef pie**
- Pork & fennel sausage roll**
- Spring lamb & rosemary pie**
- Vegetable spring roll**, with sesame dip - veg
- Aromatic duck spring roll**





BUFFET MENU

Food



BUFFET MENU

Breads, 3 cold, 2 hot, 2 sides
Breads, 3 cold, 2 hot, 2 sides, 2 dessert

\$80 per person
\$100 per person



COLD *Selection*

SELECTION OF FRESHLY BAKED BREADS

Sourdoughs, focaccia with cultured butter

HEIRLOOM TOMATOES

Vannella stracciatella, heirloom tomatoes, basil oil, basil & kombu salt

AVOCADO SALAD

Watercress, avocado, feta, cranberries, quinoa, roast sweet potato

ORCHARD SALAD

Roast pumpkin, miso almond butter, winter vegetables, grilled, fresh, pickled, leaves, green kosho yuzu dressing

POTATO SALAD

Desiree potatoes, chives, sour cream seeded mustard, watercress

ROCKET & PEAR SALAD

Wild rocket, shaved green pear, parmesan cheese, alto extra virgin olive oil

HOT *Selection*

PORK PORCHETTA

Roasted pork porchetta with crispy skin served with shaved apple & cider jus

BRAISED LAMB SHOULDER

Slow cooked lamb shoulder served with cooking jus, fresh charred salsa & cress

ROASTED PORK BELLY

Port braised cabbage

12HR BEEF BRISKET

Slow cooked MB4 beef brisket sliced served with, cafe de Paris butter & veal jus

FREE RANGE LEMON & HERB SPIT ROAST CHICKEN

Spit roasted lemon herb whole chicken served with chicken jus

WHOLE BAKED SNAPPER

Salt baked whole snapper fillet with lemon chive beurre blanc

SEAFOOD PAELLA

Bombo rice, prawns, squid, salmon fillet, mussels, saffron and paprika

RICOTTA GNOCCHI

House made ricotta gnocchi dressed with porcini and wild mushroom ragout & shaved pecorino

SIDE *Selection*

DUCK FAT CRISPY POTATOES

Twice cooked potatoes with rosemary salt, parsley and lemon

CHARRED BROCCOLINI

Charred broccolini with chilli, hazelnuts & lemon black vinegar dressing

MAC & CHEESE

Baked sourdough macaroni, aged cheddar



BUFFET MENU

Breads, 3 cold, 2 hot, 2 sides
Breads, 3 cold, 2 hot, 2 sides, 2 dessert

\$80 per person
\$100 per person

DESSERT *Selection*

TIRAMISU

Mr Black mascarpone cheese layered with savoiardi biscuits and cocoa

ORCHARD ORANGE AND BERRIES ETON MESS

Crisp meringue, vanilla cream, oranges, topped with fresh berries

CHOCOLATE AND HAZELNUT MOUSSE

Vanilla double cream, fresh berries

FRUIT BOARD

Arrangement fresh seasonal fruits

CHEESE BOARD

Selection of Australian cheeses, buckwheat crackers, quince paste and pear

ADD *On's*

SELECTION OF COLD MEATS \$10PP
Sliced cured, roast meats, served with mustards and pickles

ORCHARD ORANGE CURED SALMON \$10PP
House cured salmon fillet dill crusted served with chilli, herbs salsa, crisp

OYSTERS (48x) \$170
Pacific oysters, lemon and an arrangement of sauce

FRESH PRAWN (48x) \$170
Fresh prawns served with lemon and an arrangement of dressings



CANAPÉ MENU

Food





CANAPE MENU

2 x canapes, 2, substantial, 1 sweet.....	\$55pp
4 x canape, 2 x substantial, 1 sweet.....	\$70pp
5 x canape, 3 x substantial, 2 sweet.....	\$85pp
Add a premium canape	\$10pp

SELECTION *Canapes*

- Ocean trout ceviche tostada**
- Oysters**, Classic mignonette
- Beef tartare**, brioche, pickles, horseradish
- Salmon & crispy wonton tacos**, with soy mayo
- Charred figs**, goats cheese, honey - veg
- Seared tuna**, with wasabi mayo, betel leaf
- Cucumber**, whipped ricotta, salmon pearls - veg
- Betel leaf, kingfish**, young coconut, nam jim
- Chicken satay san choy bow**
- Pork Gyoza** with rayu sauce
- Mussels**, chardonnay vinegar
- Crisp confit pork belly**, served with shaved apple
- Mozzarella & pecorino arancini**
- Half shell scallops**, with dill lemon butter
- Duck rillette**, pickles, sonoma sourdough
- Spinach and mushroom pasty** -veg
- Braised beef pie**
- Pork & fennel sausage roll**
- Spring lamb & rosemary pie**
- Vegetable spring roll**, with sesame dip - veg
- Aromatic duck spring roll**

SUBSTANTIAL *Canapes*

- Braised lamb ribs** with labne
- Portuguese chicken skewer**, served with herbed yoghurt
- Miso chicken skewer**, served with chilli dressing
- Wagyu beef sliders**, with cheddar, pickles, milk bun
- Southern fried chicken slider**, with ranch, cheddar, milk bun

PREMIUM *Canapes*

- Charred prawns** with salsa verde
- Lobster rolls**, with chives served on a potato bun
- Wagyu Beef skewer & herb**
- Caviar blini**, blini with oscietra caviar and chives
- Tempura baby zucchini**, fermented chilli mayo

DESSERT *Canapes*

- Nutella mousse cake**
Milk Chocolate hazelnut mousse with a Nutella centre and joconde sponge base
- Lemon meringue tarts**
Smooth lemon curd filled shortcrust tart topped off with light meringue
- Raspberry bavaois cake**
Raspberry mousse , raspberry glaze, almond fondant cake
- Biscoff caramilk tarts**
Caramelised biscoff spread, topped with creamy caramilk chocolate ganache in a chocolate tart shell
- Raspberry rose lamingtons**
Super soft sponge cake dipped in rose water ganache, coated with coconut flakes and rose petals
- Chocolate cannoli**
Traditional fried pastry filled with chocolate ricotta filling
- Banoffee blonut**
Fudgy white chocolate blondie, dipped in banana chocolate ganache. Topped with caramel Curly Wurly, freeze dried banana and caramel crisp pearls



BEVERAGES

Drinks



STANDARD

Drinks Package

3 Hours..... \$70 pp
 5 Hours..... \$90 pp

(1 sparkling, 1 white wine, 1 red wine, 1 draught beer)

PREMIUM

Drinks Package

3 Hours..... \$90 pp
 5 Hours..... \$110 pp

(1 sparkling, 2 white wine, 2 red wine, 2 draught beer)

ADDITIONAL

Options

Aperol Spritz Bar..... \$35 pp/ph
 Champagne Station..... \$35 pp/ph

Soft Drinks..... \$20 pp/3hr
 \$30pp/5hr
 Tea & Coffee Station..... \$5pp



Subject to availability

With a range of venues and ample space, we have something for everyone. Our beautiful venues will leave a lasting impression. From small and intimate weddings to grand celebrations with all the colour and ceremony you could possibly expect from a venue.

GET IN TOUCH

1300 513 884

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