



# THE ORCHARD TOWNHOUSE

Restaurant • Bar • Rooms

Large Parties & Private Events

Winter 2023





## NON-PRIVATE LARGE PARTIES

Parties of 7-18 guests may be seated in the main indoor dining room, or the enclosed and heated garden.

Prix fixe menu and beverage minimum required.



## PRIVATE GARDEN EVENTS

The enclosed & heated garden can comfortably accommodate 35 guests seated or standing. During warm months we can accommodate 40 guests with the use of the attached private patio.

Pre-selected food & beverage menu required



## FULL RESTAURANT BUYOUTS

Book our main indoor dining room and enclosed private garden together for up to 100 guests, seated or standing. A full buyout allows for exclusive use of our bar and dining areas, and our dedicated team will work with you to create a bespoke experience.

All private events are booked with a food and beverage minimum that fluctuates by day and time. Tax, gratuity and a small admin fee will also apply.

Please contact us for more details!  
[events@theorchardtownhouse.com](mailto:events@theorchardtownhouse.com)



## SEATED BRUNCH MENU

Served family style

2 courses - \$55 / person

3 courses - \$60 / person

Additional choices \$12/person



### APPETIZERS – choose 2 to share

**Smoked Trout Croquettes** swiss chard, salted almond, horseradish mustard aioli

**Hummus** crispy pita, za'atar **df, nf**

**Kale Caesar**, crouton, parmesan **nf**

**Wedge Salad** pickled grape, fried caper, sunflower, cucumber-dill yogurt **nf, gcc**

**Avocado Toast** blistered tomato, basil, everything spice **nf, df**

**Prosciutto & Stracciatella** honey, pine nut, Asian pear, fennel crumble **+5/person**

### ENTRÉES – choose 3 to share

**Maple French Toast** seasonal fruit

**Soft Scramble Eggs** baguette, market greens **nf**

**Potato Latke** smoked salmon, crispy capers, dill ranch **nf**

**Chicken Milanese** charred escarole, mustard-anchovy dressing **nf**

**Dorado** whole butterflied, chermoula, crispy cilantro, olive **nf, df, gcc +8/person**

**Steak Au Poivre** hanger steak, house cut fries, watercress **gcc, nf +\$10/person**

### ADD-ON DESSERT – choose 1 to share

**Basque Style Cheesecake** stonefruit compote **gf**

**Chocolate Chip Cookies** **nf**

### BRUNCH ADDITIONS

**Spicy Fennel Sausage**  
\$6/person

**Thick Cut Bacon**  
\$5/person

**House Cut Fries**  
\$5/person

**Sauteed Spigarello**  
\$6/person

**Shrimp Cocktail** \$21/4 pieces

v- vegetarian // df – dairy-free // gf – gluten-free // nf – nut free // gcc – gluten cross contamination

\* all fried items have gluten cross contamination

SEATED LUNCH MENU

Served family style  
2 courses - \$45 / person  
3 courses - \$55 / person  
Additional choices \$12/person



APPETIZERS – choose 2 to share

- Pakora Spiced Radishes chickpea battered, cucumber-dill dip nf, gcc
- Brussels Sprouts hazelnut mayo, spiced cilantro vinaigrette gcc
- Hen of the Woods radish, herb aioli, shiro dashi gcc, nf, df
- Fluke Crudo walnut, pomelo, rosa del veneto, carrot vinaigrette df, gf +7 person
- Smoked Trout Croquettes swiss chard, salted almond, horseradish mustard aioli nf +5 person

ENTRÉES – choose 3 to share

- Cauliflower Steak, market greens, pickled chilis, dukkah vegan
- Kale Chicken Caesar crouton, parmesan nf
- Wedge Salad broccoli, pickled grape, fried caper, sunflower, cucumber-dill yogurt nf, gcc
- Risotto koginut squash, red miso, shabazi hazelnuts gf
- Dorade whole butterflied, chermoula, crispy cilantro, olive nf, df, gcc +8/person
- Steak Au Poivre hanger steak, house cut fries, watercress gcc, nf +\$10/person

ADD-ON DESSERT – choose 1 to share

- Basque Style Cheesecake stonefruit compote gf
- Chocolate Chip Cookies nf

LUNCH ADDITIONS

- House Cut Fries \$5/person
- Delicata Squash pistachio ricotta, pickled chili, herb salad gcc \$6/person
- Sauteed Spigarello \$6/person
- Shrimp Cocktail \$21/4 pieces

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SEATED DINNER MENU

3 courses – family style \$75/person  
3 courses – buffet \$85 /person  
Additional choices \$12/person



APPETIZERS – choose 2 to share

Smoked Trout Croquettes swiss chard, salted almonds, horseradish, mustard aioli **nf, gcc**

Milk Bread, orange salted butter & carrot chutney

Kale Caesar, crouton, parmesan **nf**

Wedge Salad pickled grape, fried caper, sunflower, cucumber-dill yogurt **nf, gcc**

Brussels Sprouts hazelnut mayo, spiced cilantro vinaigrette **gcc**

Fluke Crudo walnut, pomelo, rosa del venteto, carrot vinaigrette **df, gf +7 person**

Celery Root Gratin comte, gribiche, crunchy salad **nf +5/person**

ENTRÉES – choose 3 to share

Cauliflower Steak, market greens, pickled chilis, dukkah **vegan**

Risotto koginut squash, red miso, shabazi hazelnuts **gf, vegetarian**

Chicken Milanese charred escarole, warm mustard-anchovy dressing **nf**

Dorade whole butterflied, chermoula, crispy cilantro, olive **nf, df, gcc**

Braised Short Rib sweet & sour cabbage, hazelnut dukkah, sour cream **+\$10/person**

Steak Au Poivre hanger steak, house cut fries, watercress **+\$10/person gcc, nf**

DESSERTS – choose 1 to share

Basque Style Cheesecake stonefruit compote **gf**

Chocolate Chip Cookies **nf**

DINNER ADDITIONS

House Cut Fries  
\$5/person

Delicata Squash  
*pistachio ricotta, pickled chili,*  
*herb salad gcc*  
\$6/person

Sauteed Spigarello  
*scallion, spicy glaze nf*  
\$6/person

Shrimp Cocktail \$21/4 pieces

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## COCKTAIL PARTY MENU OPTIONS

### STATIONARY PLATTERS

à la carte, serves 6-8 people

crudites with dips and pita  
\$50/each

warm spinach & artichoke dip, charred bread  
\$55/each

milk bread ,orange salted butter & carrot chutney  
\$45/each

pakora fried radishes, cucumber-dill yogurt  
\$50/each

prosciutto board, pecorino, fig jam, crackers  
\$75/each



### PASSED CANAPES

choose 3 \$30/person/hour

choose 5 \$45/person/hour

additional choice \$ 8/person/per hour

minimum \$500 spend

items marked (s) can also be stationed platters

### VEGETABLES

broccoli arancini

charred tomato and feta bruschetta (s)

potato latkes, crème fraiche

stuffed eggplant rollatini

### MEAT

sweet and sticky chicken meatballs

Argentinean beef empanadas

crispy chicken bites

bacon wrapped stuffed dates

### FISH

tuna tartare tostada (s)

Smoked salmon mousse on cucumber (s)

whitefish crostini (s)

pakora fried fluke

### DESSERT

strawberry cheesecake bites (s)

mini chocolate chip cookies (s)

Chocolate mousse

## BAR PACKAGES

### NON-ALCOHOLIC

\$45 / person / 3 hours

additional hours \$15 / per person

non-alcoholic drinks, soft drinks, tea, coffee, espresso, sparkling & flat water

### LEVEL 1 OPEN BAR

\$90 / person / 3 hours

additional hours \$25 / person

house sparkling, red & white wine, beer, espresso, coffee, tea and soft drinks

### LEVEL 2 OPEN BAR

\$120 / person / 3 hours

additional hours \$35 / person

3 house-special cocktails, house spirits,

house sparkling, red and white wines, beer, coffee, espresso, tea, soft drinks

### LEVEL 3 OPEN BAR

\$150 / person / 3 hours

additional hours \$45 / person

4 house-special cocktails, premium spirits,

sommelier's selection of premium sparkling, red and white wines,

beer, digestif, coffee, espresso, tea, soft drinks

champagne available for a toast or consumption.

priced per bottle