



1580 Orchards Drive Chambersburg PA 17201

Tuesday -Saturday 3:00-10:00PM

Call: 717-264-4711

General Manager: Michele A.

WWW.ORCHARDSRESTAURANT.COM



Meeting and Banquet Room Arrangements

In order to maintain quality preparations and to ensure that all guests enjoy their experience at the Orchards Restaurant, our rooms are selected and assigned based on the anticipated number of guests and your requirements. The Orchards reserves the right to reassign the function rooms most appropriate for your event. The Orchards also reserves the right to add a service charge for set-up of meeting rooms with extraordinary requirements. Our banquet coordinator will provide assistance in planning a room layout most appropriate for your group.

Please note that room set-up...tables settings, vacuumed, tables skirted starts 2 hours prior to event.

No confetti or tacks allowed, charges will be added. The Orchards Restaurant needs informed of any outside vendors coming for your event; company name, time, and any further accommodations.

The Orchards reserves the right to give you a notice when prices must be raised or changed on your entrée or buffet selection to ensure the quality of your experience. All food and beverage items must be prepared by The Orchards Restaurant personnel to ensure and maintain quality control. Please note that buffets are not endless. They are prepared to your count so order accordingly. Also, due to state laws, buffets are not allowed to be boxed to leave the restaurant. No food or beverages may be brought into The Orchards Restaurant, except birthday cake /cupcakes. If you wish to bring your own food due to religious reasons are facility will cost \$2,000.00 per room. There will be a 20% fee for set up, staff to work the event, etc.

Our servers and bartenders who are trained in serving alcoholic beverages with extreme care must dispense all alcoholic beverages. Alcoholic Beverage Service can and will be refused to any guest who does not have proper identification or to any person to whom The Orchards Restaurant's judgment appears to be intoxicated.

Payment Arrangements

The guaranteed number of guests attending the banquet is required one week prior to the event. The guaranteed number is not subject to reduction after a 7-day deadline prior to your event and is the minimum number of guests for which you will be charged. If we do not receive a guaranteed number of guests by the 7-day deadline, you will be charged for the estimated number of guests on your original contract.

Upon reserving a banquet room a non-refundable deposit of \$800.00 per room is required to hold your banquet date. No banquet room is booked without buffet or entrée per person. If you need us to open the doors early there will be an additional \$300.00 added to the bill. All buffet and dinner selections are per person and are subject to 20% gratuity and applicable to PA sales tax. 20% is also added to any facility fees. Payment in full is due week of your event. Room fees are NON-Refundable should you decide to cancel. If rooms are available to decorate for any function the night before, there is per room fee of \$800.00. Banquets are 5 hour time block. Each additional hour needed is \$150.00 per. Banquet time until 11:00PM. When paying with a credit card, 3% will be added to your billing. Personal Checks must be written 10 days in advance for payment. No gift cards can be used in the banquet facility.

Hours of Operation: Tuesday- Saturday 3:00PM-11:00PM

I have read the above and understand the terms. I execute it voluntarily with knowledge of its significance.

Customer Name _____ Customer Signature _____ Date _____



Banquet Facility Fees

Room Fee (Per Room, Non-Refundable)	\$800.00 weekends \$500.00 during Monday - Thursday
* Includes: Room Set up, Clean up, Linens, Glassware, & Flatware	
*5 hour time block	\$100.00 per Additional hour
DJ/ Band Set - up	\$200.00
Stage Set-up	\$100.00
Bouncer Fee *any approved banquet after 12pm*	\$100.00 per room
Audiovisual Equipment (Per-Item)	
a) Microphone - podium	\$50.00
b) Projector-	\$100.00
c) Large Presentation Screen	\$100.00
Coat Check	\$100.00
Valet	*TBA
Mirrors	\$5.00 per table
Votive candles for tables	\$5.00
Vases with Flowers	seasonal
Seat Covers	\$4.00 per seat
Gold Charger Plates- (maximum-200)	\$2.00 per setting
Cake Cutting Fee	\$1.00 per person
CREDIT CARD FEE	3%
Gratuity	20%
Off Premise Catering with Gratuity	30%



Hors D'Oeuvres

\$250.00 per 100 pieces

Boneless or Bone In Wings
(Choice of: Mild, BBQ, Old Bay, Garlic Butter)
Meatballs
(Choice of: Swedish, BBQ, Sweet-n-Sour, or
Marinara)
Mozzarella Cheese Sticks
Mild Italian Sausage with Peppers & Onions
Edamame

\$270.00 per 100 pieces

Spanikopita
(Filo Dough with Spinach & Feta Cheese)
Tiropita
(Filo Dough with assorted cheese filling)

\$300.00 per 100 pieces

Teriyaki Beef Saté
Souvlaki (Greek Pork Kabobs)
Anti-pasta Skewers
Bruschetta
Vegetable Spring Rolls
Mini Cream Puffs filled with:
(Ham Salad, Chicken Salad, or Tuna Salad)

\$400.00 per 100 pieces

Mushroom Caps Stuffed with Crabmeat
Clams Casino
Oysters on the Half Shell
Smoked Salmon Bruschetta
Prosciutto Wrapped Asparagus

\$450.00 per 100 pieces

Bacon Wrapped Scallops
Miniature Crab Cakes
Shrimp Cocktail
Coconut Shrimp
Prime rib sliders
Tempura Butterflied Shrimp
Cocktail Shrimp in Shot Glass
Crab Dip and Crostini's
Tuna Mike's Way
Grilled Shrimp
Mini Burgers (Regular, Rodeo, or Black n' Bleu)
BBQ Pulled Pork Sliders
Grill Cheese in Shot Glass – Tomato Bisque

Spreads & Crutides Displays

Assorted Ring Bologna \$2.50 per person

Assorted Cheese Wedges \$3.50 per person

Assorted Cracker Tray \$2.00 per person

Fresh Vegetable Tray with Dip - \$3.50 per person

Seasonal Fruit Tray - \$3.75 per person

Spanish Platter: Chips & Salsa & Guacamole -
\$10.00 per person

Gourmet Meat and Cheese, Tray -\$15.00 per
person
A variety of Italian Cheeses & Gourmet Meats

Anti-pasta Platter: Olives, Artichokes, Mozzarella
Balls, Cherry Tomatoes, Tzatziki, Crostini's-
\$12.00 per person



Buffet:

You choose two entrees and 2 sides-Salads can be added for additional price as a side or add on
The buffet price per person will be the cost of the more expensive entrée

Choice of 2 entrees

Choice of 2 sides

Rolls & Butter

4-12 Half Price Children 3 and Under Free

Drinks – sodas and coffee – additional \$2.95pp

Served Meal:

Guests may only be presented up to 3 options (all sides must be the same for all 3 options ; we will need place cards with selection noted; and counts 1 week prior.

Pork:

Grilled Pork Chops-	\$24.00
Boneless Pork Loin with Apple Brandy Glaze	\$25.00
5 Spice Pork with Apple Chutney	\$25.00
Cubano Pork	\$25.00
Brown Sugar Ham Steak	\$20.00

Poultry:

Grilled Chicken Breast with Marsala	\$25.00
Chicken Cordon Bleu	\$27.00
Chicken Enchemise	\$24.00
Chicken Mole	\$23.00
Fried Chicken Parmesan	\$23.00
Chicken Oscar	\$34.00
Chicken Breast with Mediterranean Sauce	\$26.00
Stuffed Chicken Breast with Gravy	25.00
Grilled Chicken Bruschetta	\$28.00
(Onion and peppers, fresh Mozzarella cheese and a balsamic reduction)	
Roast Turkey & Stuffing	\$24.00

Beef:

Delmonico Steak- 13oz	\$38.00
New York Strip Steak- 12oz	\$38.00
Prime Rib- 18oz	\$38.00
Petite Prime Rib- 13oz	\$35.00
Filet Mignon- 8oz	\$41.00
Petite Filet Mignon- 6oz	\$36.00
Herb Encrusted Rack of Lamb-	\$35.00

Fish:

Crab Cakes (2)	\$39.00
Broiled Haddock	\$28.00
(Blackened or Tropical)	
Flounder with Fresh salsa	\$28.00
Stuffed Flounder with Crab Meat	\$35.00
Grilled Salmon	\$32.00
(Sesame or Pan seared)	
Sesame Encrusted Tuna Steak	\$34.00
Chilean Sea Bass served with Pico de Gallo	\$41.00
Shrimp Paella	\$33.00



Salads Station : \$15.00 - \$20.00pp

(as sides upcharge \$3.00pp)

Chick Pea Tomato Salad-
Roasted Beet and Pineapple Salad-
Candied Sweet Potato Apple Salad, Crushed
Cashews,
Cobb Salad-
Southwest Bean Salad-
Oriental Salad-
Caprese Salad-
Nicoise- Salad-
Caesar Salad -
Tossed-
Greek Salad -

Dressings:

Ranch, Bleu Cheese, Honey Mustard, French,
Italian, Crab, Oriental, Lemon Caper, Greek, 1000
Island, Balsamic, Raspberry Vinaigrette, Caesar

Vegetables

Green Beans
Mixed Vegetables: Squash, Carrots, Pepper, Onions
Corn
Broccoli – (2.00 extra)
Vegetable Medley: Cauliflower, Broccoli, Carrots
Brown Sugar Glazed Carrots
Lima Beans
Asparagus (\$2.00 extra)

Starch

Rice Pilaf
Spanish Rice
Couscous
Greek Lemon Potato Wedges
Whipped Potatoes
Potato Hash
Red Bliss Potatoes Fried or Mashed

\$1.00 Extra per person below

Baked Potato
Twice Baked Potatoes
Scallop Potatoes
Potato Au Gratin
Mac and Cheese



Pasta & Rice Entrees

Carne Asada	\$25.00
Chicken Curry	\$25.00
Chicken Parmesan-	\$22.00
Crab & Asparagus Tortellini - Brandy Cream Sauce	\$30.00
Charlie's Catch: White Wine Garlic Sauce Shrimp, Scallops, Crab Meat, Asparagus & Tomatoes	\$35.00

Choice of Pasta: Penne, Ziti, Tortellini, Ravioli (beef or cheese), Cavatappi, Linguini, Pappardelle, Angel Hair

Choice of Sauce: Alfredo, Marinara, Pesto, Lemon Cream, Brandy Cream, Citrus Herb Sauce, Four Cheese Bacon Sauce

Add Meatballs- \$5.00

Add Chicken- \$5.00

Add Shrimp- \$7.00

Add Steak- \$9.00

Vegetarian Options

Grilled Vegetable Napoleon	\$20.00
Vegetable Stir-fry	\$20.00
Pasta Primavera with Tomato Sauce	\$20.00
Israeli Pico Couscous	\$18.00
Southwest Vegetable Paella	\$19.00
Spanish Rice with Black beans	\$18.00

Children's Menu:

Cheeseburger & French Fries -	\$12.00
Grilled Cheese & French Fries -	\$12.00
Chicken Fingers & French Fries -	\$12.00
Pizza-	\$12.00



Food Station

Please ask for price do to the fluctuation of prices

Food stations are discussed before we price them. Please ask the banquet Coordinator for details

Carving Stations

Carved Filet, Baked Ham, Herb Parmesan Chicken, Stuffed Pork loin, Prime Rib, served with Horseradish, Sautéed Mushrooms & Onions, Rolls & Butter

Oriental Stations

Mandarin Chicken, Teriyaki Beef, Ponzu Pork or Asian Chili Shrimp Served with Fried Rice and Noodles, Variety of Vegetables

Salad Stations

Mixed Greens, Romaine, Dressings, Vegetables, Rolls & Butter

Potato Bar Station

Mashed potatoes /baked potatoes /fried potatoes /fries, gravy, cheese, bacon, turkey, scallions, chives,

Nacho Station

Chips, Beef, Chicken, Guacamole, Queso, Lettuce, Tomato, Jalapeno, Onion

Dessert Station

Foster sauce, Berry Compote, Al la Mode, Ice cream

Desserts

Assorted Seasonal Pies - \$8.00 per slice

Assorted Cakes - \$10.00 per slice

Carrot Cake, Chocolate Cake, Red Velvet Cake, Chocolate Peanut butter

Assorted Cheese Cakes- \$10.00 per slice

Baklava Cheesecake, Strawberry Cheesecake, Plain Cheesecake, Chocolate Cheesecake

Gourmet Assorted Petit Fours- \$10.00 per person

Assorted Cookies- \$3.00 per person

Peanut butter or Chocolate Chip

Zoe's Chocolates- Market Price per piece

Handmade locally made by Greek Chocolatiers From Waynesboro PA

Brownie Al Mode-\$12.00 per person

(50 or less persons)

Dessert Platter- \$10.00 per person

Cakes, Zoes, Crème Brule, brownies, cookie



The Orchards Restaurant Bar Package

Bar Payment Options:

Service Fee: *any bar \$15.00 per hour per bartender plus gratuity- 1 bartender per 60 guests*

Open Bar- Host Pays for Parties Tab - \$500.00 minimum

Cash Bar- Guests Pay for themselves; but if Bar Fee limit is not met Host pays for the Bar Fee

Combination- Host sets an amount, type of drink; they will cover than guests will have a cash bar after that amount is reached.

Beverage Packages:

Please choose one or a combination to be presented to your guests: Beer, Wine, Liquor (House, Call, and/or Premium)

If there are drinks that are your parties' favorites please let us know.

Beer Only

Selection of bottled beer

Domestic Bottles - \$3.50 and up

Import Bottles - \$4.00 and up

Wine Only

Selection of our house wines

Wine by the Glass - \$8.00 - \$10.00

House Wines – 1.50 ML - \$50.00

Beer & Wine

Selection of our bottled beer & house wines

House Brands

Selection of our house brand liquors

Mixed Drinks- \$4.75 and up

Call Brands

Selection of our call brand liquors

Mixed Drinks - \$5.75 and up

Premium Brand

Selection of our premium brand liquors

Mixed Drinks - \$7.00 and up

Champagne

House Champagne - \$45.00- .750 ml

Champagne Toast \$3.75 per person

Champagne Punch \$40.00 (per gallon)

Kegs

½ Keg \$350.00

¼ Keg \$225.00

1/6 Keg \$175.00

Non alcoholic

Fruit Punch \$10.00 per gallon

Soft Drinks \$3.25 per person

Pepsi Products: Pink Lemonade, Sierra Mist, Pepsi,

Diet Pepsi

T H E O R C H A R D S



Rules, Laws and Regulations

All food and beverages (with the exception of cakes and candy for special occasions) shall be supplied solely by The Orchard's. Patron acknowledges that we have the right to request proof of age through proper identification. Anyone without proper identification will not be served. Orchard bartenders and management may refuse alcoholic beverages to any guest who, in their opinion, appears to be intoxicated. The host will be informed by the manager on duty. Should said the individual be subsequently provided alcohol via another guest, the Host will assume full responsibility for the intoxicated guest, his actions, and any legal actions resulting from bodily injury or automobile accident. This policy follows the government regulations of the State of Pennsylvania. The Orchard's has the right to refuse the service or consumption of alcohol to any guest. The bar services will close 30 minutes before event end time.

PA State Law states that all alcoholic beverages consumed at The Orchards must be purchased here, at the Orchards, failure to oblige will result in automatic shutdown of event with no refund.



Sample: Typically Available:

Bottled Beer:

Domestics: Miller Lite, Bud Light, Coors Light, Yuengling Lager, Budweiser, Bud Light Platinum, Rolling Rock, Bud Light Next, Coors Edge, Troegs Perpetual, Dogfish Head 60min, Shocktop

Imports: Corona, Hoegaarden, Heinekin, Dos Equis, Red Stripe, Amstel Light

Malts/Ciders: Redd's Apple Ale, Stella Cidre, Angry Orchard, Twisted Tea, High Noon Variety

Wine:

Red: Pinot Noir, Cabernet Sauvignon, Merlot, Malbec,

White: Moscato, Pinot Grigio, Riesling, Sauvignon, Chardonnay, White Zinfandel

Liquors:

Brandy:

House: Ginger, Apricot

Premium: B&B, Courvoisier, Dusee Usop

Champagne:

House: Josh Prosecco, Martini

& Rossi

Premium: Taittinger, Schramsberg, Mumm Napa

Vodka:

House: Nikoli, Absolut

Call: Tito's, Smirnoff Vodka, Chopin, Whipped Vodka

Premium: Ketel One, Grey Goose, Belvedere

Flavored: Absolut Pear, Smirnoff Raspberry, Smirnoff Strawberry, Smirnoff Citrus, Smirnoff Orange, Smirnoff Green Apple, Smirnoff Vanilla, Whipped Vodka

Rum:

House: Castillo, Parrot Bay

Call: Bacardi, Malibu

Premium: Appeton Estates, Ron Zacapa

Tequila:

House: Tortilla

Call: 1800 Gold, 1800 Sliver, Cuervo Gold

Premium: Patron Gold, Patron Sliver, Don Julio

Scotch:

House:

Call: Johnny Walker Black

Premium: Johnny Walker Red, Johnny Walker Gold

Bourbon/Whiskey:

House: Bankers Club

Call: Captain Morgan, Jim Bean, Makers Mark, Fireball, Jameson, Crown Royal, Crown Peach, Crown Apple, Skrewball, Bulleit Rye,

Bulleit Bourbon

Premium: Basil Hayden, Woodford Reserve, Elijah, Knob Creek, Angel's Envy

Liquors:

Blue Curacao, Triple Sec, Frangelico, Bailey's, Rumchata, Godiva, Jägermeister, Razzmatazz, Melon Schnapps, Butterscotch Schnapps, Peach Schnapps, Aperol

Most Popular Cocktails:

- Pink Starburst-
- Cosmopolitan-
- Lime Margarita
- Malibu Baybreeze
- Screwdriver
- Old Fashioned
- Manhattan
- Dirty Martini
- Cape Cod
- Green Tea

BANQUET & EVENTS

Weddings



Corporate

Birthdays



Food

THE ORCHARDS



BANQUET & EVENTS

Catering



Celebration
of Life

Baby
Showers



Bridal
Showers





Meeting Menu

Coffee & tea -	\$3.95 per person
Assorted juices-	\$3.95 per person
Sodas-	\$3.95 per person
Coffee, tea, assorted juice & sodas	\$7.00 per person
Assorted Breakfast Pastries	\$5.00 per person
Cookies	\$4.00 per person
Snack Assortment: Choose 3: Potato Chips, Cheese Popcorn, Doritos	\$4.00 per person
Pretzels, Tortilla Chips, Cookies	\$7.00 per person
Vegetable Tray with Ranch Dip-	\$3.75 per person
Basket of Assorted Granola Bars -	\$4.00 per person

Breakfast Buffet

Continental Breakfast: Danish, Muffins, Fruit Bowl, Assorted Juice, Coffee & Hot Tea-
\$19.00 per person

Ultimate Breakfast: Scrambled Eggs, Hash Brown Potatoes, Choose one: Ham, Bacon or Sausage, Toast, Danishes, Muffins, Fruit Bowl, Assorted Juice, Coffee & Hot Tea –
\$23.00 per person

Platinum Breakfast: Scrambled Eggs, Hash Brown Potatoes, Ham, Bacon or Sausage, Toast, Danishes, Muffins, Fruit Bowl, Vegetable Tray, Cookies, Choice of Pancakes or French Toast Assorted Juice, Coffee & Hot Tea –
\$29.00 per person

Additional Al la Carte

French Toast \$2.75 Per person

Pancakes \$2.75 per person



Soup & Sandwich Buffet (Minimum of 25 Guests)

Orchards S&S Buffet: \$20.00 per person

Assorted Sliced Meats: Roast Beef, Turkey, Ham

Assorted Cheese: Provolone, American, Swiss

Accompanied by lettuce, tomatoes, & mayo

Choice of two: Potato Salad, Creamy Cole Slaw, Pasta Salad, Fruit Salad

Choice One: Bun or Wraps

Choose One: French Onion Soup, Tomato Bisque, Chicken Noodle

Add - \$2.95 for drinks – soda – juices, coffee,

Premium S&S Buffet - \$22.00 per person

Assorted: Choice of three: Roast Beef, Turkey, Ham, Ham Salad, Tuna Salad, Chicken Salad, Vegetarian

Accompanied by lettuce, tomatoes & mayo

Assorted Cheeses: Provolone, American, Swiss

Choice of two: Potato Salad, Creamy Cole Slaw, Pasta Salad, Fruit Salad

Choice One: Bun or Wraps

Choose One: French Onion Soup, Tomato Bisque, Chicken Noodle

Add - \$2.95 for drinks – soda – juices, coffee,

Luncheon Buffet

The Boxed Lunch – \$16.00 per person

Ham and cheese wrap, turkey and cheese wrap, potato chips, and a cookie

All American Buffet – \$18.00 per person

All Beef Hot dogs, Fire Grilled Hamburgers, Buns, Lettuce, Tomato, Cheese, Mayo, Ketchup, Potato Chips, & Cookies

Great American Buffet – \$20.00 per person

Char Grilled Chicken, Hamburgers, and Hot Dogs, Buns, Lettuce, Tomato, Cheese, Mayo, Ketchup, Potato Chips, & Cookies Choice of: Potato salad, coleslaw or baked beans

Barbeque Sandwich Buffet – \$19.00 per person

Pulled Pork BBQ, Grilled BBQ Chicken breast, Rolls, Potato Chips, and Cookies.

Choice of: Potato salad, coleslaw or baked beans

Add - \$2.95 for drinks – soda – juices, coffee,



RECOMMENDED VENDORS:

DJ CJ: <https://www.facebook.com/chrismusicdj/>

Philip Wheatley-Photographer

Iron Willow-Flowers

Reagan Doyle

Cake – Wendy – www.mycustombakes.com