



*Thank you for considering The Orchard for your special day. The Orchard is conveniently located on Highway 63, just north of Interstate 94, ½ mile towards the town of Baldwin.*

*We are the perfect location to host your wedding ceremony in either The Gazebo or in The Barn.*

*We offer two amazing rooms for your receptions. Our Banquet, seats up to 320 guests, with the presence of classic elegance. Our Barn and Braeburn, for more of a vintage style wedding, seats up to 180 guests.*

*Becoming more popular than ever, is the reservation of our entire Orchard facility.*

*Again, thank you for considering The Orchard as your wedding venue. Please contact us with any questions or to set up an appointment and tour. You can call us at 715-688-6666 or e-mail any questions to [kristin.theorchard@gmail.com](mailto:kristin.theorchard@gmail.com).*

# *~The Orchard~*

*Weddings Banquets Events*

## *Orchard Event Rooms*

### *The Loft*

*The Loft provides a fun privacy for your gathering. It hosts up to 40 guests and is perfect for corporate meetings or small holiday parties. The Loft overlooks the Barn and is the original hay loft.*

### *The Braeburn*

*The Braeburn hosts gatherings up to 60 guests. Our amazing White Pine Bar features Wisconsin's first beverage coolers, by Chill Disc, embedded in the bar.*

*This room is perfect for grooms dinners, reunions and birthday parties. Attached to the Barn and Patio, adding additional space for weddings and parties.*

### *The Barn*

*The Barn hosts gatherings up to 100 guests. Built in 1890 and showcases the original hand hewn beams. Very popular for weddings, this room also works perfectly for grooms dinners, holiday and anniversary parties.*

### *The Patio*

*The Patio hosts up to 100 guests and is attached to the Braeburn. It is a perfect location for a cocktail hour or just to relax and enjoy a beautiful day. With lanterns and a fireplace, you will certainly enjoy any evening on The Patio.*

### *The Banquet Room*

*Our large Banquet room hosts up to 320 guests. This room is perfect for larger weddings, business seminars, company holiday parties or anniversary celebrations. It features state of the art audio/video equipment, a stage area and a large brides room, furnished with a personal bathroom, dressing area and large mirror.*

# ~The Orchard~

Weddings Banquets Events

## Policies

### Deposits

*Deposits are non-refundable and are required to secure a date for all weddings. The remaining room fee balance is due at your detailed meeting.*

### Food and Beverage

*All food and beverage must be supplied and prepared by The Orchard. Guests may not remove any food or beverage from the premises of The Orchard. Exceptions are wedding cakes or desserts. Prices are subject to change due to increase food costs. All food prices will be secured at your detailed meeting. There is a maximum of two entrée selections per wedding, with an additional \$1.00 charge per guest for the second selection on plated meals.*

*~Special food options are available upon request and are not considered a food selection. (Vegetarian, Gluten Free or Kids)*

### Tasting

*Tastings will be scheduled with our event coordinator and held during a special Tasting Event. If you are unable to attend the Tasting Event, a scheduled appointment may be made. Two entrees are complimentary with your deposit. Family members are invited to join your tasting, if scheduled, for an additional \$15.00 per guest.*

### Guarantees

*An updated number of guests must be received 14 days prior to your event. A final guest count must be received 7 days prior to your wedding. For plated meals with more than one entree, indicator cards must be provided for each guest. Once payment has been secured, if the guest count is reduced, the difference will not be refunded. However, if the guest count increases more than the paid amount, a charge of the additional entrees will be added and must be paid for at the end of the event.*

***The Orchard reserves the right to impose a Food & Beverage minimum charge if the guest count is less than 200 in The Banquet Room and 100 in The Barn.***

# *~The Orchard~*

*Weddings Banquets Events*

## *Policies*

### *Payment, Service Charge and Tax*

*All food and beverage prices are subject to a 5.5% Wisconsin sales tax and a 20% service charge. All payments must be received 48 hours prior to your event. If there are any additional expenses, fees must be paid at the end of the event unless pre-approved by the General Manager.*

*We will review payment schedule and options during your detailed meeting.*

### *Decorations*

*Nails, staples, tacks or certain types of tapes cannot be used on The Banquet room walls. Confetti, glitter and water beads are not permitted in any room. There will be an additional fee for any damaged property or any area that needs special cleaning after an event. We do allow open flame candles.*

### *Timeframe*

*Weddings held on Friday must conclude at 11:30pm unless pre-approved by the General Manager and weddings held on Saturday must conclude by Midnight unless pre-approved by the General Manager. DJs and bands have one hour after the event to get packed up and exit the facility. All personal items must be taken with you at the conclusion of your event, unless pre-approved by the General Manager.*

### *Damages or Loss*

*As the organizers of your event, you are responsible for the actions of your guests. Should anything be damaged or stolen during your event, you as the host, will be held monetarily responsible. The Orchard will not assume responsibility for damage or loss of any merchandise left in the building prior to, during or following your event.*

# ~The Orchard~

Weddings Banquets Events

## Hors D' Oeuvres ~ Hot Selections

*All appetizers are priced per 50 guests*

*Hand Breaded Boneless Chicken Wings*

*With dipping sauce - \$150*

*Bone-in Chicken Wings*

*Buffalo, BBQ or plain - \$175*

*Wisconsin Beer Battered Cheesecurds*

*With Orchard dipping sauce - \$110*

*Seared Scallops*

*Wrapped in Bacon - Market Price*

*Meatballs*

*BBQ or Swedish - \$130*

*Mushroom Caps*

*Stuffed with Italian Sausage - \$125*

*Mini Reuben's*

*Corned beef, 1000 dressing, sauerkraut,  
pumpernickel - \$195*

*Loaded Potato Skins*

*Sour cream, cheese, onions - \$80*

*Egg Rolls*

*With sweet chili sauce - \$120*

*Spinach Artichoke Dip*

*With garlic crostini's - \$175*

*Coconut Shrimp*

*With orange marmalade sauce - \$175*

*Pork Skewers*

*BBQ Style - \$85*

*Chicken Skewers*

*With sweet chili sauce - \$100*

*Pizza*

*1 Topping - \$13*

*2 Topping - \$15*

*(cheese, pepperoni, sausage, Canadian bacon)*

*Chicken Alfredo - \$16*

# ~The Orchard~

Weddings Banquets Events

## Hors D' Oeuvres ~ Cold Selections

*All appetizers are priced per 50 guests*

### *Tortilla Pinwheels*

*Variety of meat, cheese and sauces - \$95*

### *Jumbo Shrimp Cocktail*

*With cocktail sauce - \$195*

### *Bruschetta*

*Feta, olives, tomatoes, balsamic on a crostini - \$100*

### *Chips and Homemade Salsa*

*Tri-colored Tortilla chips, medium Salsa - \$50*

### *Filo Cups*

*Cranberry Almond Chicken Salad - \$95*

### *Vegetable Tray*

*With ranch dip - \$125*

### *Assorted Cheese Tray*

*With crackers - \$125*

### *Fresh Cheesecurd Tray*

*White cheddar, ranch and Cajun - \$125*

### *Fresh Fruit Tray*

*With fruit dip - \$150*

### *Meat and Cheese Tray*

*With crackers - \$165*

### *Warm Brie with Apples*

*On a crostini with caramel - \$125*

### *Italian Subs*

*Pepperoni, salami, American cheese,  
lettuce, tomato, onion, Italian  
dressing and seasoning - \$80*

### *Dollar Sandwiches - \$95*

*25 Turkey/Provolone  
25 Ham/Swiss*

### *Pretzels - \$10/Bowl*

### *Chips - \$10/Bowl*

### *Orchard's Snack Mix - \$25/Bowl*

# ~The Orchard~

Weddings Banquets Events

## Plated Entrées

*You may choose a maximum of two options, however,  
an additional \$1.00 per guest charge for the second  
entrée selection.*

### Chicken Entrées

#### *Lemon Chicken*

*Lemon butter cream sauce - \$17*

#### *Champagne Chicken*

*Smooth and creamy white wine sauce,  
topped with grapes - \$17*

#### *Chicken Marsala*

*Sweet and savory marsala sauce - \$17*

#### *Tropical Chicken*

*Cajun dusted chicken,  
with fresh fruit salsa - \$18*

#### *Bruschetta Chicken*

*Focaccia chicken, melted feta cheese, kalamata  
olives and tomato Bruschetta mix - \$19*

### Pork and Fish Entrées

#### *Glazed Ham*

*Sliced ham, glazed with pineapple and  
cherries - \$15*

#### *Roast Pork Loin*

*Herb crusted, oven roasted with savory  
pork gravy and a hint of apple served  
with homemade stuffing - \$17*

#### *Alaskan Cod Florentine*

*Lightly breaded cod, baked  
with spinach and hollandaise - \$19*

#### *Canadian Walleye*

*Almond crusted, with lemon  
butter sauce - \$24*

#### *Atlantic Salmon*

*Simply grilled with olive oil and a  
squeeze of fresh lemon, topped with  
fresh bruschetta or fruit salsa \$21*

# *~The Orchard~*

*Weddings Banquets Events*

## *Plated Entrées*

*You may choose a maximum of two choices, however,  
an additional \$1.00 per guest charge for the second  
entrée selection.*

### *Beef Entrées*

#### *Top Sirloin*

*6oz center cut, grilled and topped  
with steak butter - \$24*

#### *Roast Beef*

*Tender sliced beef with a burgundy  
mushroom sauce - \$17*

#### *Prime Rib*

*10oz slice of slow roasted prime rib  
with Au Jus - \$26*

### *Combos*

#### *Surf and Turf*

*Tender 6oz cut grilled sirloin and served  
with 2 broiled shrimp - \$28*

#### *Steak and Chicken*

*Tender 6oz cut grilled sirloin and  
½ Chicken Breast - \$27*

#### *Roast Beef and Chicken*

*3oz Roast Beef and  
3oz Chicken Breast - \$19*

## *Vegetarian Options*

#### *Stuffed Shells*

*Ricotta stuffed, topped with our  
homemade marinara or Alfredo sauce and  
mozzarella cheese - \$17*

#### *Vegetable Pasta Medley*

*Penne pasta, asparagus, tomato, artichokes,  
garlic, basil, match stick carrots, pea pods,  
broccoli in a white wine sauce - \$17*



# ~The Orchard~

Weddings Banquets Events

## Side Options for Plated Entrées

*All plated entrées are served with warm dinner rolls*

### Starch

*\*1 Starch for all guests*

*Herbed Mashed*

*Garlic Mashed*

*Creamy Hashbrowns*

*Parsley Buttered Baby Reds*

### Vegetable

*\*1 Vegetable for all guests*

*Vegetable Medley*

*Green Beans*

*Carrots*

*Corn*

### Upgrades

*Au Gratin - \$1*

### Upgrades

*Broccoli - \$2*

*Broccoli w/Cheese - \$3*

*Asparagus - \$3*

## Salad

### *Traditional Caesar*

*Crisp romaine lettuce, parmesan cheese, croutons and Caesar dressing*

### *Garden*

*Fresh lettuce and spring greens with cucumbers, tomatoes, red onions and croutons served with a choice of one dressing (ranch, peppercorn ranch, French, bleu cheese, balsamic)*

### *Strawberry Spinach*

*Baby spinach, fresh strawberries, candied pecans, mandarin oranges with raspberry vinaigrette \*Add 1.50 per guest*

# ~The Orchard~

Weddings Banquets Events

## Buffets

### The Orchard Delicious

Includes 2 entrée choices, starch,  
vegetable, salad and dinner rolls

- \$16

### The Orchard Gala

Includes 3 entrée choices, starch,  
vegetable, salad and dinner rolls

- \$19

## Buffet Entrée Selections

Lemon Chicken, Chicken Marsala, Champagne Chicken,  
Roast Beef with Burgundy Mushroom Sauce, Roasted Pork Loin, Glazed Ham

## \*Add to any 2 or 3 meat Buffets

Fried Chicken, Tropical Chicken, Turkey Breast with Stuffing - \$1  
Beef Tips, Alaskan Cod Florentine, Bruschetta Chicken, Cordon Blue Chicken - \$2  
Almond Crusted Walleye – Market Price  
6oz Sirloin Steak – \$6

## Starch

Herbed Mashed  
Garlic Mashed  
Creamy Hashbrowns  
Parsley Buttered Baby Reds

### Upgrades

Au Gratin - \$1

## Vegetable

Vegetable Medley  
Green Beans  
Carrots  
Corn

### Upgrades

Broccoli - \$2  
Broccoli w/Cheese - \$3  
Asparagus - \$3

## Salad

### Traditional Caesar

Crisp romaine lettuce, parmesan cheese,  
croutons and Caesar dressing

### Garden

Fresh lettuce and spring greens with  
cucumbers, tomatoes, red onions and  
croutons served with french and ranch

### Strawberry Spinach Salad

Baby spinach, fresh strawberries, candied  
pecans, mandarin oranges  
with raspberry vinaigrette

\*Add 1.50 per guest

# *~The Orchard~*

*Weddings Banquets Events*

## *Buffets*

### *Orchard Italian*

*Caesar or Garden salad, bread sticks,  
red sauce, Alfredo sauce, meatballs  
and Penne pasta - \$14*

*★ Add Lasagna, Grilled Chicken Breast,  
Stuffed Shells or Hot Italian Sausage*

*One Option - \$16*

*Two Options - \$18*

### *Orchard Breakfast*

*Scrambled eggs, bacon and sausage,  
creamy hash browns, fruit and assorted  
muffins and pastries - \$12.50*

*★ Add Pancake, French toast bake,  
vegetable strata - \$14.50*

### *Brat and Burger*

*1/3 pound hamburgers, bratwurst  
with sauerkraut, potato salad,  
baked beans and potato chips with  
condiments - \$14*

### *Taco Buffet*

*Taco Meat with all the fixings - \$11  
Add Fajita Chicken for - \$2*

### *Soup and Salad or Sandwich*

*Homemade soup served with your choice of build  
your own salad or sandwich - \$12*

*If you do not see items listed that you would prefer for  
your event, let us know and we will create a custom menu  
for your gathering.*

# *~The Orchard~*

*Weddings Banquets Events*

## *Desserts*

*Turtle Cheesecake - \$6*  
*Flourless Chocolate Torte - \$6*  
*Carrot Cake - \$6*  
*Apple Crisp w/ Ice Cream - \$4*  
*Assorted Mini Cheesecakes - \$5*

## *Miscellaneous Items*

*Cookies - \$8/dozen*  
*Brownies - \$12/dozen*  
*Bite Size Desserts - 4.50/person*  
*Assorted Pastries - 1.50/person*  
*Muffins - 1.50/person*  
*Muffins/Pastries - 2.50/person*  
*Fruit Bowl - \$75*  
*Bagels/Cream Cheese - \$3.50*

# ~The Orchard~

Weddings Banquets Events

## Beverages

### Hosted Bar

Host will be charged on  
a per drink basis

### Cash Bar

Guests purchase their  
own beverages

### Partial Bar

Host pays for a portion of  
the bar (soda, kegs etc.)

**Bottled Beer-\$3.25**

**Rail Drinks-\$3.50**

**Glass of Wine-\$5.50**

### Keg Beer

**Domestic - \$275.00**

Miller Light, Michelob Golden Light, Bud Light, Coors Light,  
Busch Light (others available upon request)

### Premium/Imported Beer - Prices Vary

Blue Moon, Spotted Cow, Leinekugels Honeyweiss and Seasonal, Rush River, Angry  
Orchard, Corona, Heineken (others available upon request)

### Wine/Champagne - \$19.00/bottle

Chardonnay, Moscato, Red Moscato, Pinot Grigio, White Zinfandel,  
Merlot, Cabernet, Pinot Noir, Champagne

## Non – Alcoholic

### Coffee

\$2.00/cup  
\$7.00/carafe  
\$20.00/2 gallons

### Juice

\$10.00/pitcher

### Soda

\$2.00/glass  
\$7.00/Pitcher  
“Unlimited  
Soda Bar available ”

### Punch

\$10.00/bowl

### Milk

\$2.00/glass