

# Event Kit

SYNDICATE HOSPITALITY GROUP



CHEF DE CUISINE: JENNY KANG

*Syndicate Hospitality Group is proud to present Orchard Restaurant:  
a lush dining experience in the heart of the city.*

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# Concept

ABANDONED BEAUTY

It is the soul's duty to be loyal to its own desires. It must abandon itself to its master passion.

– Rebecca West



## *In Short*

Orchard Restaurant is an elegantly casual restaurant and bar located just south of Calgary's downtown core on 10th Avenue SW. The location offers a warm and accessible experience which evokes a sense of Western European hospitality, Adriatic moods, and supple, natural tones.

With a food menu that elevates Asian Mediterranean cuisine and a drink program boasting Shelter Cocktail Bar's expertise, Orchard provides guests with a distinct experience not available anywhere else in Calgary. The restaurant's vegetable-driven cuisine will appeal to a wide variety of eating styles.





# Impressum

Orchard Restaurant is located in the heart of Calgary's new hospitality corridor at #134 10th Avenue SW. The entrance is clearly defined by a nature-inspired terrace at the base of the SODO building. Orchard is open to the public seven days a week from 11am to 11pm and is available for small and large event bookings.

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## OPENING DATE:

01/10/2020

## OWNERSHIP:

SYNDICATE HOSPITALITY GROUP  
& JENHAMER HOLDINGS

## DRINK TYPE:

A CURATED ROTATION OF SEASONAL COCKTAILS, A TASTE-FORWARD WINE SELECTION, AND COLLECTION OF LOCAL BEERS & CIDERS.

## FOOD TYPE:

ASIAN MEDITERRANEAN; ASIAN-INFLUENCED MODERN EUROPEAN CUISINE, SERVED FAMILY-STYLE.

## AMBIENCE:

AN INVITING, COMFORTABLE ENVIRONMENT, COMPLEMENTED BY NATURAL DECOR, AND WARM LIGHT WITH SUPPLE TONES.



IMMERSIVE EXPERIENCE

REDISCOVERED ART

WEeping WILLOW

# Gallery

Orchard boasts a multi-room experience, offering guests distinct, but connected experiences from entrance to exit. Certain rooms may only be available seasonally.







[VIEW IMAGE IN BROWSER](#) ➞





[VIEW IMAGE IN BROWSER](#) ➞





[VIEW IMAGE IN BROWSER](#) ➔





[VIEW IMAGE IN BROWSER](#) ➞





[VIEW IMAGE IN BROWSER](#) ➔

“

*A lush dining  
experience in the  
heart of the city*

# Accolades

PIG & PINOT  
DIVINE SWINE WINNER

CANADA'S GREAT KITCHEN PARTY  
GOLD MEDALLIST

CANADA'S 100 BEST  
THINGS TO SAVOUR

avenue  
magazine CALGARY

 CBC

DailyHive

THE GLOBE AND MAIL

CALGARY HERALD

Culinaire  
ALBERTA • FOOD & DRINK • RECIPES

ROCKY MOUNTAIN  
BRIDE

 CURIOCITY

hospitalitydesign

NARCITY

AIR CANADA  
enRoute

the YYSCENE  
Calgary's Go-To Guide to Getting Out

calgary  
be part of the energy™

WL

 VIRGIN  
RADIO  
95.9

Savour

CANADA'S  
100BEST

  
eatnorth

AZ AWARDS  
2021

Restaurant & Bar  
Design Awards

EVENT PACKAGES

# Bookings & Floorplan

# Bookings

SPACE	STANDING	SEATED	MINIMUM
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## FULL BUYOUT

### DAY: UNTIL 5PM

Monday - Friday	90	60	please contact
Saturday - Sunday	90	60	please contact

### NIGHT: AFTER 5PM

Sunday - Thursday	90	60	please contact
Friday - Saturday	90	60	please contact

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## LOUNGE BUYOUT

### DAY: UNTIL 5PM

Monday - Friday	25	12	please contact
Saturday - Sunday	25	12	please contact

### NIGHT: AFTER 5PM

Sunday - Thursday	25	12	please contact
Friday - Saturday	25	12	please contact

## NATURE TUNNEL (SEASONAL WEST PATIO)

### DAY: UNTIL 5PM

Monday - Friday	35	16	please contact
Saturday - Sunday	35	16	please contact

### NIGHT: AFTER 5PM

Sunday - Thursday	35	16	please contact
Friday - Saturday	35	16	please contact

\* prices do not include GST or requisite 18% gratuity

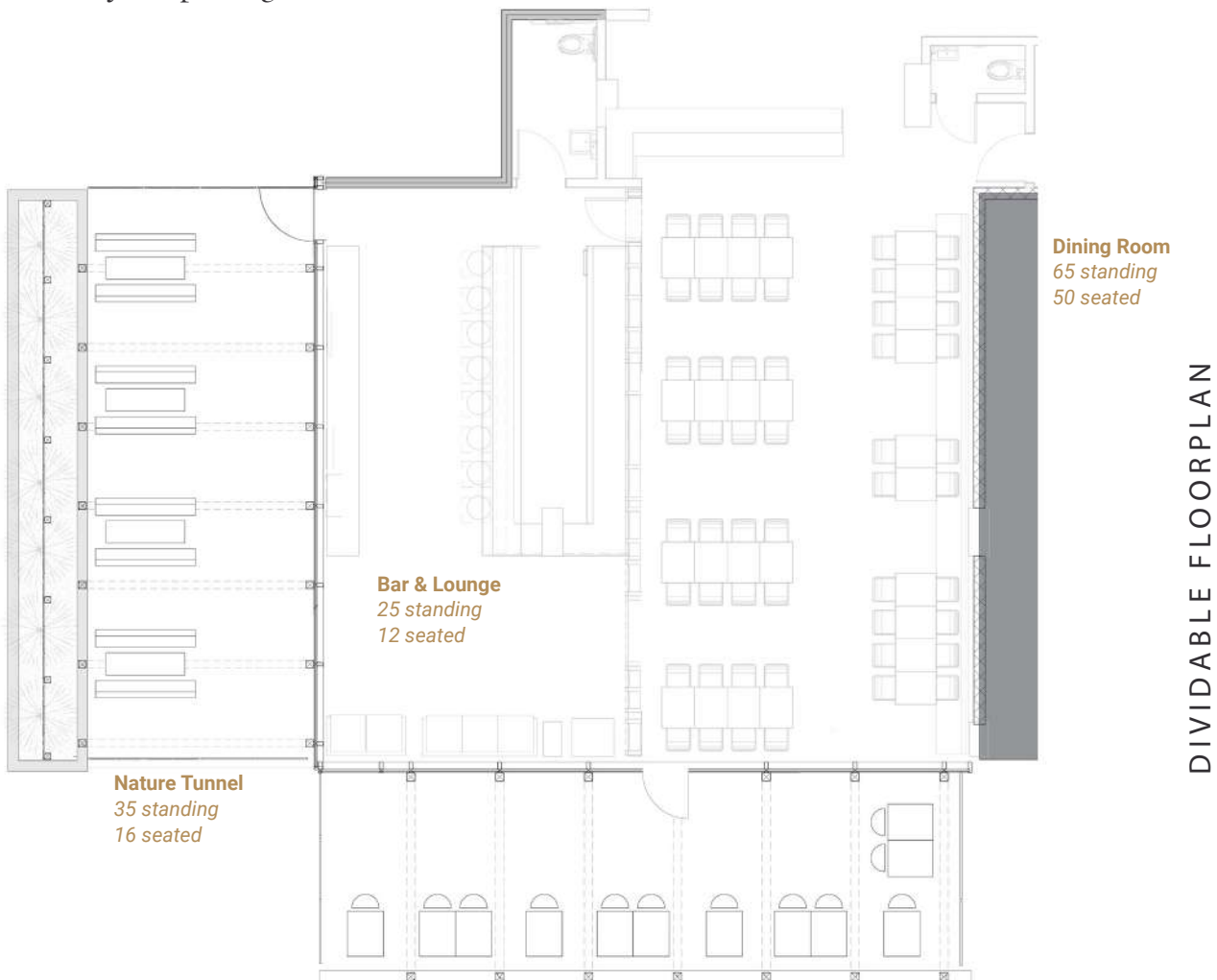
\*\* weddings at Orchard require an in-house event planner which carries an additional fee



# Floorplan

Each room at Orchard builds upon the previous, starting with brightest to darkest, imitating the sun's glow over nature. The towering 24-foot back bar segments the space into individual, but connected experiences, enabling a sense of community throughout the space.

Orchard Restaurant can be divided into separate rooms depending on function size and purpose. Our setup allows separate entrances for different events, along with separated restrooms for division of parties. Our patio space is available in the warmer months and is included in the full event buyout package.



# Sample Menus

### *Sample Menu Items*

- *salmon crudo, cucumber, radish, apple, yuzu vin*
- *beef tartare, horseradish crema, truffle powder*
- *mini caprese skewer, bocconcini, fresh basil, cherry blossom crema*
- *duck liver mousse, currant jam, apple, brioche*
- *mushroom arancini, truffle aioli*
- *mini caprese skewers, balsamic glaze, olive oil*
- *melon prosciutto wrap, balsamic glaze*
- *tiger prawn with rice puff crust, spicy aioli*
- *lobster arancini, grana Padano, tomato jam*
- *spicy chicken skewer, red onion, zucchini, pepper*
- *crispy braised pork belly, chili honey sauce*
- *pork and beef meatball, marinara sauce, pecorino, pesto*
- *salmon cake, yuzu aioli, apple salsa*

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## *Passed Canapés*

# Full Plates

WESTERN EUROPEAN

## *Sample Menu Items*

- *sweet corn velouté, bacon bits, crème fraîche, chives*
- *chilled green pea soup, goat cheese, mint*
- *seafood bisque, grilled sourdough, spinach, scallop*
- *fermented plum marinated tomato, burrata, balsamic glaze*
- *watermelon salad, cucumber, feta, prawn, yuzu vinaigrette*
- *lobster tortellini, apple, grapefruit beurre blanc, peas, tobiko*
- *salmon croquette, apple vierge, lemon beurre blanc*
- *beef tenderloin, pomme puree, assorted vegetables, demi glace*
- *sweet soy glazed eggplant, ricotta cheese, balsamic glaze, baby kale*
- *assorted mushroom tortellini, porcini cream, grana padano*

ASIAN-INSPIRED

## *Sample Dessert Items*

- *white chocolate tiramisu*
- *rocher chocolate cake*
- *double layer creme brûlée*
- *matcha cream puff*

MEDITERRANEAN



# Last Word

Orchard has been designed with the guest experience as its guiding principle. From the moment guests come through the front door they begin a journey through several cohesive spaces intended to cascade into one another as their visit progresses.

The open layout results in optimal seating from all corners of the restaurant, allowing speakers and feature guests to be visible from any angle. The main room features towering 24-foot ceilings divided by an elegant wooden back bar, decorated with bottles, glowing lights, and greenery. This division enables the space to be both sectioned off for smaller parties while providing separate entrances in the event that one function needs to happen during regular service.

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We are proud of the space we have created, and we hope we have the opportunity to host you for an unforgettable event in the near future.



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SYNDICATE HOSPITALITY GROUP

*We empower businesses and individuals to create unforgettable customer experiences through the conceptualization, design, and optimization of bespoke hospitality experiences.*