



WEDDINGS

ORELLE

BIRMINGHAM



ORELLE

The Restaurant at Orelle brings glamour and elegance not only to its menus, but also through its interiors. Inspiration has been taken from the city's historic Jewellery Quarter and the site's banking heritage from Birmingham's bustling business district.

Getting married is a special occasion for you both as well as everyone involved. Orelle's experienced events team will manage your day from the initial enquiry through to the big day itself. Assisting with everything from menu planning, décor, flowers, entertainments, table plans, place cards and much more...



RESTAURANT & BAR

Orelle is situated in the heart of Birmingham's business district and comprises a restaurant, bar, all-day café and terrace serving a menu of classic and modern French dishes.

EXCLUSIVE HIRE

*Seated - 100 guests
Standing reception - 180 guests*



PRIVATE DINING

Enjoy private dining at it's finest with floor to ceiling views of the city, a tv and the option to play your own music, perfect for your intimate wedding.

PRIVATE DINING ROOM

Seated - up to 14 guests

Standing reception - 20 guests





CANAPÉ MENU

Trout tart

Blackberry cured trout, fennel, preserved lemon

Ham hock

Ham hock and chicken terrine, piccalilli

Salmon

Smoked salmon roll, blini, keta

£4 per canapé

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Gougeres

Cheese and chive bechamel

Chickpea

Chickpea panisse, avocado, espelette

£3.50 per canapé

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Chocolate

Bon bon, passion fruit, salted caramel

Pate de fruit

£4 per canapé

ORELLE SAMPLE MENU

Betterave (v) (274 Kcal)

Heritage beetroot, golden raisin, walnut, bitter leaves
(vegan on request)

Saumon (553 Kcal)

Barbequed Loch Duart salmon, pickled kohlrabi, calamansi, sourdough

Porc (527 Kcal)

Pig's head croquette, Jerusalem artichoke velouté, green apple, celery

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Riz (v) (1082 Kcal)

Roasted cep risotto, pickled chanterelle, wild rice
(vegan on request)

Hake (622 Kcal)

Roast hake, lemon mash, cabbage pesto, roasted celeriac dashi

Poulet (605 Kcal)

Ballotine, parsnip, pear, pickled mustard seeds, jus gras

SIDES 5.50

Triple cooked new potatoes
(vg) (347 Kcal)

Potato purée
(v) (489 Kcal)

Tenderstem broccoli, garlic
(vg) (176 Kcal)

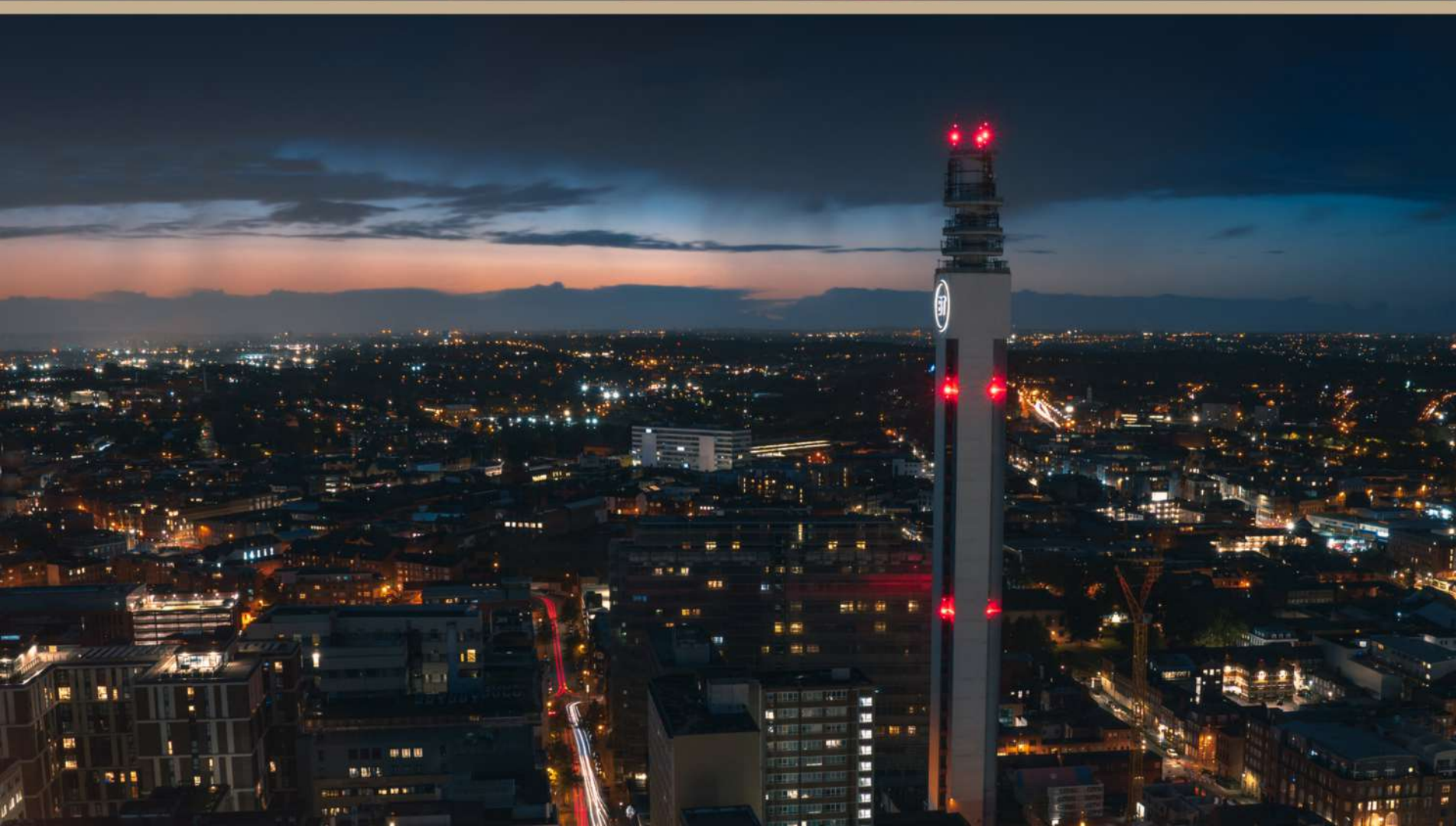
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Calamansi (417 Kcal)

Calamansi mousseline, strawberry and mint jelly

£75 per person





SAMPLE TASTING MENU

Amuse bouche

Cèpe

Chervil root and cep tart (281 Kcal)
Drappier Brut Nature 'Sans Soufre', NV (125 ml)

St Jacques

Orkney scallop, green apple, celeriac dashi, XO (470 Kcal)
Ox Pinot Auxerrois, Domaine Trapet, Alsace, 2017 (100 ml)

Tartare

Aged beef fillet, mushroom ketchup, pickled shimeji (268 Kcal)
Vouvray 'Argilex', Chataignerie, 2019 (100 ml)

Bar

Line caught seabass, chervil root, golden raisin, artichoke velouté (569Kcal)
Domaine de Villaine, Bouzeron, 'Bourgogne', 2020 (100 ml)

Filet

36-day aged beef fillet, miso glazed carrot, shallot (705 Kcal)
Domaine de la Solitude, Pessac-Léognan, 2014 (100 ml)

Pre dessert

Chocolat

Chocolate creameaux, banana, white miso (498 Kcal)
Château Roumieu, Sauterne, 2019 (75 ml)

Available from Monday to Thursday from 5.30 to 9pm
£100 per person

4 Wine flight for £65 per person

6 Wine flight for £85 per person

SIGNATURE COCKTAILS

Faultless Martini £14.50

Grey Goose, Olive Oil,
Noilly Prat Dry Vermouth, Oregano Tincture

Queen Bee £14.50

Thyme Infused El Jimador Blanco, Aperol,
Amaro Montenegro, Honey, Fresh Lime

Gold 75 £19.50

Tanqueray 10, Yuzushu, Fresh Lemon, Gold
Taittinger NV Brut Champagne

Petiller £12

Ketel One Vodka, Umeshu, Chambord, Fresh Lime,
Lychee, Fever-Tree Raspberry & Rose Soda water

CHAMPAGNE

Lanson Brut, Reims
Lanson Rosé, Reims
Laurent-Perrier Rosé, Reims
Charles Heidsieck Blanc de Blancs, Brut, Reims

SPARKLING

Nyetimber 'Classic' NV – Sussex, England

WHITE

Cuvée Jean Paul Gascoigne
South France, 2021
Sauvignon Blanc 'Satyr', Sileni
Marlborough New Zeland, 2021
Chablis Domaine de la Motte
Burgundy, France, 2021

ROSÉ

Mirabeau 'Azure'
Provence, France 2021
Sancerre Pinot Rosé Lucien Crochet
Loire, France, 2021

WINES

RED

Merlot Mourvèdre, Les Oliviers
South France, 2021
Clarendelle, Pessac-Leognan
Bordeaux, France, 2015
Pinot Noir, Cave de Turckheim
Alsace, France 2021

Bottle

Cab Sauvignon, Le Riche, Stellenbosch
South Africa, 2019
Monte Llano, Ramon Bilbao, Rioja
Rioja, Spain 2020

Bottle

29.00

34.00

50.00

Bottle

48.00

70.00

125ml

18.00

21.00

22.00

22.00

125ml

14.00

175ml

8.00

9.00

14.00

175ml

13.00

19.00

175ml

9.00

17.00

11.00

15.00

11.00

Bottle

30.00

65.00

40.00

56.00

40.00



For more information or to make an enquiry, please email our Group Sales and Events Manager at ChristinaKr@danddlondon.com