

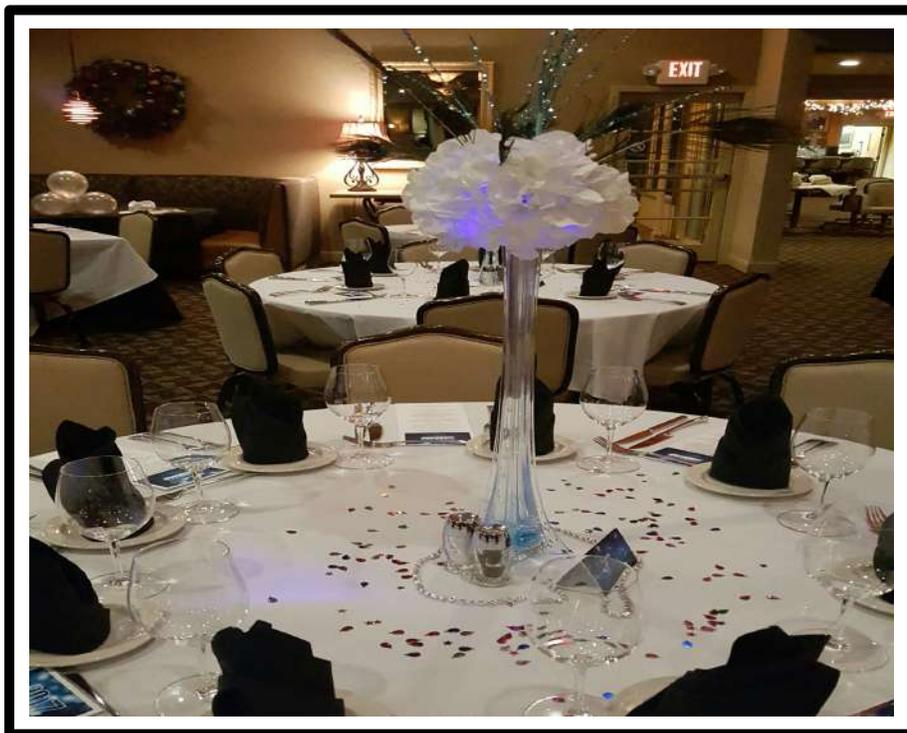


Cameron Park Country Club

“The Jewel of the Foothills”

Banquet Guide

2024



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530-350-1187

3201 Royal Drive, Cameron Park, CA 95682

Welcome

The Cameron Park Country Club banquet guide is designed to assist you in planning your special event. We take great pride in providing the best possible service available. We can comfortably seat up to 200 guests for a buffet or sit down dinner reception. The number of guests we are able to accommodate depends on the special requirements you may have such as, the dance floor, head table, and/or cocktail reception. We look forward to creating a memorable event by assisting you with all your planning needs

Our facilities include our second story dining room and its patio, overlooking rolling greens and one hundred year old oaks casting shadows from the setting sun—ideal for a celebration with dancing and its own private bar. Our skilled professional catering staff will help you create and plan the perfect event, from a casual lunch to a gourmet dinner. We want to make your special occasion an experience you will cherish.

GENERAL PRIVATE PARTY INFORMATION- TERMS & CONDITIONS

All private party reservations will be guaranteed by signing the private party contract & receipt of deposit.

All Remaining Charges Due by the Completion of Event

A deposit of \$500.00 is required within ten days after the date is reserved. All event dates that do not receive a deposit within this time frame will be released. A guarantee of attendance must be provided 72 hours prior to the event, the contractee will be responsible for 100% of this guarantee. The chef will be able to provide for 10% over the guaranteed number. Our policy is for no food or beverage to be taken off premises. Menu must be confirmed within 4 weeks prior to the event. All estimated charges are due at the conclusion of the event. Vegetarian requests or dietary restrictions will be gladly accommodated. *Menu options and pricing are subject to change and will only be guaranteed 30 days prior to event.*

Cameron Park Country Club offers an all-inclusive pricing for all banquets and events. Along with the menu you choose, a complete set-up, clean-up and breakdown of tables and chairs, linens, glassware, china, and silverware, the use of a microphone, and podium is included in all packages. Audiovisual equipment is available with advanced request. A minimum number of 35 people is required depending on event schedule. Cameron Park Country Club is available for banquets Tuesday through Sunday. Special arrangements can be made for Monday events.

Prices contained in this package may be changed without notice.

Events are limited to six hours in length. Additional time will be charged at \$150.00 an hour.

The wedding ceremony includes a complete set-up and breakdown of chairs and wedding arch at the wedding site.

Cameron Park Country Club asks that no birdseed, rice, confetti or flower petals be thrown inside or outside the club at any time. If this occurs, there will be an automatic cleaning charge of \$250.00 added to the final bill.

The consumption of alcoholic beverages by persons under the age of 21 is not permitted. The Club reserves the right to refuse service to guests who appear to be intoxicated. Alcoholic beverages are not to be consumed outside the clubhouse.

Smoking is not allowed in the reception areas. Guests are welcome to smoke on the balcony or in the front of the Clubhouse away from the main doors.

A service charge of 18% and California state tax of 7.25% is included on all food and beverage sales for Member events. A service charge of 20% and California state tax of 7.25% is included on all non-member and Member sponsored events.



Included Fees & Services	
Facility/Venue	Dance Floor
On-site Event Planner	Carving Station
Ceremony & Rehearsal	Cake cutting & serving
Linens	Bartender(s)
Setup & Cleanup of Event	Bridal Party Changing Room
Audio/Video/Podium/Microphone	Non-Alcoholic Beverage Station

Deposits are 100% refundable if the event is canceled six months prior to the scheduled date. All deposits and payments are non-refundable if cancelled after the six-month deadline. If the event needs to be postponed, CPCC will move deposit to an open date of the same calendar year.

Cameron Park Country Club shall not assume responsibility for damage, or loss of any merchandise or articles brought in to the club. Non-members are not allowed in locker room, member lounges or on the golf course at any time. Any consideration of these rules must be approved by CPCC management prior to the event. ****For weddings add \$40.00 per person to the price of buffet or plated service selected****

Breakfast Buffets

All Breakfast buffets include: coffee, tea, and orange juice. Available 7am-11am

\$5.00 items:

Whole Fruit

Yogurt & Granola

Roasted potatoes with sauteed
peppers & onions

Seasoned home fried potatoes

\$7.00 items:

Fresh Fruit Compote

Assorted breakfast bread or muffins

Cheese Blintzes

Biscuits & Gravy

Ham

Bacon

Sausage

Chicken apple sausage

Scrambled Eggs

\$9.00 items:

French Toast with whipped butter &
warm maple syrup

Country Fried Steak

Meat Frittata

Vegetable Frittata

Add to scrambled eggs \$1.00 each: Cheese, spinach, ham, sausage, bacon, onions, peppers, jalapenos, mushrooms.
Additional items to buffet or table \$2.00 each: Fire roasted salsa, Creme Fraiche, House made jellies

Specialty Lunch or Dinner Buffets

All Lunch & Dinner buffets include: Lemonade, coffee and tea.

Deli Sandwich Buffet: \$30.00

Variety of sliced bread, sliced turkey, ham and pastrami, Swiss, Cheddar and Pepperjack cheese, includes all sandwich condiments, House made potato chips seasoned with sea salt, choice of house salad, fruit compote, pasta salad, or potato salad.

Asian Buffet: \$50.00

Asian salad with mandarin oranges, pickled cucumbers, peanuts, and wontons. Steamed rice, vegetable spring rolls or pot stickers with ponzu sauce, stir fry vegetables, chicken teriyaki or sweet & sour pork.
sub Kalbi glazed beef: \$6.00
add Kalbi glazed beef: \$10.00

Mexican Cantina Buffet: \$55.00

Mexican salad w/ cilantro lime dressing, Flour tortillas, Cheesy Refried beans, Spanish rice, Seasoned grilled peppers and onions, Tequila lime marinated chicken, cheese, fire roasted salsa, sour cream, guacamole, lime wedges, and house made corn chips
sub carne asada or carnitas: \$2.50
add carne asada or carnitas: \$5.00

Italian Bistro Buffet: \$55.00

Caesar salad, Choice of Penne or Spaghetti pasta, marinara and creamy Alfredo sauce, Italian meatballs, Grilled Herb rubbed chicken, roasted primavera vegetables, fresh grated parmesan cheese, and baked garlic bread

CPCC Classic Buffet: \$60.00

Grilled Tri-tip or Flat Iron Steak, house salad with cherry tomatoes, red onions, carrots, raisens, sunflower seeds, and two dressings, choice of vegetable & starch, rolls and butter

Create Your Own Buffet or Plated Service

*\$85.00 per person buffet or plated service includes:
Choice of salad, two of our entrée selections, two sides, rolls & butter.
Additional entrees: \$10.00 each Additional sides: \$5.00 each*

Salad selections:

*CPC House: Baby greens,
cherry tomatoes,
cucumbers, red onions,
carrots, dried cranberries,
sunflower seeds, choice of
dressing*

*House Caesar:
Crisp romaine, parmesan
cheese, house made
croutons, fresh lemon, and
Caesar dressing*

*Wedge Salad:
Iceberg lettuce wedges,
crumbled egg, bacon bits,
red onion, tomatoes,
gorgonzola cheese, ranch
or blue cheese dressing*

*Cranberry Pecan:
Spinach, dried cranberries, blue
cheese, candied pecans, red
onion, raspberry balsamic
dressing.*

Entrée selections:

Fish:

*Choice of Sauce: Lemon Buerre Blanc,
Cherry Tomato Relish, Pineapple
Cucumber, Lemon Herb Compound
Butter, White Wine Veloute Sauce,
Creamy Herb Sauce*

*Mahi Mahi
Salmon
Cod
Halibut (MP)
Sea Bass (MP)*

Pork:

*Choice of sauce: Dijon Cream
Sauce, Herb Veloute Sauce,
Fennel Infused Brown Sauce, Port
Wine Cherry Reduction, Seasonal
Fruit Chutney*

*Pork Tenderloin
Cider Brined Grilled Pork Chops
Stuffed Pork Tenderloin*

Beef:

*Choice of Sauce: Mushroom Au Jus, Demi-
Glace, Whiskey Peppercorn, Bacon
Marmalade, Gorgonzola Butter Compound,
Chimichurri Sauce, Wild Mushroom & Shallot
Compote*

*Tri Tip
Flat Iron Steak
Short Ribs with Rib Jus
Beef Tenderloin
Prime Rib: add \$5.00*

Chicken:

*Chicken Marsala ~Chicken Picatta ~Chicken Saltimboca
Chicken Parmesan~ Chicken Roulade ~Chicken Teriyaki (Thighs)*

Sides:

Starches:

*Roasted Red Potatoes
Garlic Mashed Potatoes
Port Wine Cheddar Mashed Potatoes
Cheddar Au Gratin Potatoes
Baked Potatoes
Rosemary Fingerling Potatoes
Creamy Polenta
Herb Jasmine Rice Pilaf
Wild Rice Pilaf
Vegetable Fried Rice*

Vegetables:

*Seasonal Vegetable Medley
Green Bean Almondine
Herb Roasted Root Vegetables
Seasonal Vegetable Succotash
Herb Butter Glazed Rainbow Baby Carrots
Roasted Spaghetti Squash with Pepitas
Seared Asparagus with Crispy Prosciutto
Roasted Broccoli and Herb Butter*

**Chef's prepare vegetarian or vegan entrees upon individual requests or dietary needs*

Hors D'oeuvres

\$6.00 per person per appetizer

Crab cakes with chili aioli

Bruschetta crostini – tomato, mozzarella, basil and balsamic reduction

Chilled poached prawns with cocktail sauce and lemon

French baguette with sundried tomato, whipped goat cheese, candied pecan crumbles, garlic confit & basil

Honey brie crostini and candied walnuts

Hoisin glazed pork on house made potato chip with mango puree

Vegetable spring rolls with chili lime sauce

Chicken satay skewers

Coconut shrimp with chili aioli

Meatballs with choice of sauce- Swedish, teriyaki, barbeque

Pork potstickers with ginger glaze

Thai chicken bites with cilantro lime aioli

Caprese skewers

Smoked salmon with dill cream cheese on cucumber round

Pricing by number of guests ***50, 100, 150***

Charcuterie Display: \$250/\$500/\$750

Salami, prosciutto, assorted olives, roasted peppers, dried fruit, toasted nuts, grapes, gourmet cheeses and choice of sliced baguette or crackers

Seasonal Vegetable Crudite: \$200/\$400/\$600

Jumbo Prawn Cocktail Display: \$250/\$500/\$750

Smoked Salmon Display: \$250/\$500/\$750

Gourmet Cheese, Berry & Baguette Display: \$200/\$400/\$600

Desserts

\$7 per person

Flourless chocolate torte with hazelnut whipped cream & chocolate ganache

Flourless chocolate torte with orange zested strawberry compote & whipped cream

Mixed berry tartlets with vanilla bean ice cream

Seasonal fruit pies with house made whipped cream

Petite lemon mousse cake

Petite Tira Misu cake

New York style cheesecake with strawberry compote

Chocolate brownie

Chocolate lava cake

Sorbet with shortbread cookie & house made whipped cream- Choice of lemon, wild berry, or mango sorbet

Classic ice cream sundaes- Vanilla bean ice cream, chocolate syrup, whipped cream, peanuts, & maraschino cherry

Cookies- Choice of chocolate chip, white chocolate chip & macadamia nut, or oatmeal raisen

Preferred Vendors

DJ's:

Brandon Dominguez:(530) 409-1649

Professor Rockola: Joe Vigil (916) 645-1086

Willie Preston: (530) 321-1878

Photographers:

Bryan Patrick: (916) 826-1348

Bryan Gallagher: (530)-615-7218

Florists:

Cameron Park Florist:(530) 677-3911

Cakes & Desserts:

Frank Vilts Cakes: (530) 409-7046

Pluto Bakery: (916) 718-5316

Event Checklist

Linens colors & napkins

Table decorations - Centerpieces etc.

Head table or sweetheart table?

If head table - How many people?

Seating Chart - Yes No

Served or Buffet?

Bar - Hosted, No Host

Gift table- Yes No

Cake table - Yes No

Bakery name and phone number _____

Florist name and phone number _____

Music/DJ - name and phone number/placement _____

Photographer - name and phone number _____

Wedding Officiator - name and phone number

_____ *Registration or check in table - Yes No*

PA/Podium - Yes No

Dance floor - Yes No