



Cameron Park Country Club

“The Jewel of the Foothills”

*Banquet Guide
2017*



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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 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.

***Fifty Percent of Estimated Charges Due Thirty Days Prior to Event
Balance of Estimated Charges Due Three Days Prior to Event
Any Remaining Charges Due by the Completion of Event***

A deposit of \$750.00 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 5% 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. 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.

The facility fee includes a complete set-up, clean-up and breakdown, tables and chairs, linens, glassware, chinaware, and silverware, dance floor, the use of a microphone, and podium. Audiovisual equipment is available with advanced request and charged at prevailing rental rates. A minimum number of people are required depending on event schedule. Groups of less than then the applicable minimum count can be accommodated with an additional room charge. 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 five hours in length. Parties exceeding five hours will be charged \$150.00 per half hour or any portion thereof.

The ceremony fee 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.

Event Schedules		Fee
Tuesday– Sunday (not including Saturday) (minimum 50)	Breakfast/Lunch	\$250.00
Tuesday, Thursday, and Sunday * (minimum 75)	Dinner	\$500.00
Saturday (minimum 50)	Breakfast/Lunch	\$350.00
Saturday (minimum 75)	Dinner	\$500.00
Ceremony Fee		\$500.00
Additional hours of service (per 1/2hour)		\$150.00

Service Fees	
Cake/Cupcake fee	\$1.50per person *
Corkage fee	\$15.00 per 750ml bottle *
Magnum corkage fee	\$30.00 per bottle *
Bartender fee	\$100.00 per event
Carving Station (attended)	\$50.00 per carver
Dance Floor	\$200.00

* Additional charges will be added for tax and service charge

Deposits are 100% refundable if the event is canceled six months prior to the scheduled date. All deposits and payments are non- refundable if canceled after the six month deadline.

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.

Breakfast Buffets

Available between 7am-12pm

All Breakfast buffets include: coffee, tea, and orange juice

***CPCC Continental:* \$12**

Seasonal fresh fruit compote

Assorted Breakfast Breads

Granola and fruit yogurt

Bacon and egg :* \$17 *With sausage & bacon \$19

Country fried potatoes with grilled bell peppers and onions

Scrambled Eggs with cheddar and Monterey jack cheese blend

Choice of bacon or sausage

Seasonal fresh fruit compote

Assorted Breakfast Breads

***Vegetable frittata:* \$19**

Fresh seasonal vegetable Frittata

Choice of bacon or sausage

Herb home fried potatoes

Assorted Breakfast Breads

Additional charges will be added for California sales tax and 20% service charge on all items

Specialty Lunch Buffet

Available between 11am-4pm

All Lunch buffets include: rolls, butter, coffee and tea

Deli Sandwich Buffet: \$16

Variety of sliced bread, sliced turkey, ham and salami, Swiss, cheddar and American cheese, Fresh Fruit compote, House made potato chip seasoned with sea salt, includes all sandwich condiments

Pasta Buffet: \$21

Caesar salad, Penne and linguine pasta, Marinara and creamy Alfredo sauce, Italian meatballs or Grilled Herb rubbed chicken, and baked garlic bread

South of the Boarder Buffet: \$18

Mexican salad w/ cilantro lime dressing, Flour tortillas, Cheesy Refried beans, Spanish rice, Seasoned grilled peppers and onions , Tequila lime marinated chicken, cheese and Lime wedges, Fire roasted salsa, Sour cream and guacamole. House made corn chips

Sub Carne Asada \$2

Add Carne Asada \$2

Create Your Own Lunch Buffet:

\$27 per person

Available between 11am-4pm

Lunch buffet include: rolls, butter, coffee and tea

Choose a soup or salad, one of our entrée selections, two sides and a dessert

CPC House:

Baby greens, romaine, cherry tomatoes, cucumbers, red onions, carrots, raisins, sunflower seeds, choice house dressing

Cranberry Pecan:

Baby greens, dried cranberries, blue cheese, candied pecans, red onion, raspberry balsamic dressing, and choice of one more house dressing.

Classic Caesar:

Crisp romaine, parmesan cheese, house made croutons, lemon wedges, Caesar dressing, and choice of one more house dressing.

Soup:

Hearty vegetable minestrone

Soup of the Moment

Creamy tomato basil

Additional charges will be added for California sales tax and 20% service charge on all items

Entrée selections:

Fish:

Choice of Sauce: Lemon Buerre Blanc, Cherry Tomato Relish, Pineapple Cucumber

Grilled mahi mahi with citrus salsa

Grilled Salmon

Blackened Cod

Beef:

Choice of Sauce: Mushroom Au Jus, Demi Glace

Sliced Tri Tip

Flat Iron Steak

Chicken:

Chicken Marsala

Chicken Picatta

Chicken Saltimboca w/Rosemary cream sauce

Pork:

Choice of Sauce: Port Wine Cherry Reduction, Cranberry Apple Compote

Cider Brined Pork Tenderloin

Vegetarian options will go by plate upon request and are chef's choice:

Sides:

House made coleslaw

Roasted red potatoes

Herb jasmine rice pilaf

Garlic mashed potatoes

Seasonal vegetable medley

Served Lunch Entrees

Available between 11am-4pm

Served lunch include: rolls, butter, coffee and tea

Salad and Soup Options:

Hearty vegetable minestrone \$5.50

Soup of the Moment \$5.50

Creamy tomato basil \$5.50

CPC House: \$7

Baby greens, romaine, cherry tomatoes, cucumbers, red onions, carrots, raisins, sunflower seeds, choice house dressing

House Caesar: \$7

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

Cranberry Pecan: \$9

Spinach, dried cranberries, blue cheese, candied pecans, red onion, raspberry balsamic dressing, and choice of one more house dressing.

Entrée Options:

Chicken Marsala: \$17

Mushroom demi and herb roasted tomatoes, herb jasmine rice and seasonal vegetables

Cider brined pork tenderloin: \$19

Port wine cherry reduction, buttermilk whipped potatoes and seasonal vegetables

Grilled Salmon: \$20

Herb jasmine rice, and seasonal vegetables,

Choice of Sauce: Lemon Buerre Blanc, Cherry Tomato Relish, Pineapple Cucumber

Blackened Sole: \$19

Fresh herbs and lemon, Cajun rice, and vegetable du jour

Choice of Sauce: Lemon Buerre Blanc, Cherry Tomato Relish, Pineapple Cucumber

Petite Grilled Flat Iron Steak: \$21

Roasted fingerling potatoes and seasonal vegetables

Choice of Sauce: Demi Glaze or Rosemary Balsamic Reduction

Grilled Dijon Chicken: \$16

Honey Dijon glazed chicken with bacon marmalade and mandarin oranges, roasted red potatoes, seasonal vegetables

Cabernet Beef Tips: \$18

Slow braised in red wine jus served over buttermilk whipped potatoes

Additional charges will be added for California sales tax and 20% service charge on all items

Specialty Dinner Buffets

\$36 per person

Available between 4pm-9pm

All Entrees are accompanied with bread, butter, coffee & ice tea

Salad:

CPCC House:

Baby greens, romaine, cherry tomatoes, cucumbers, red onions, carrots, raisins, sunflower seeds, choice house dressing

House Caesar:

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

Cranberry Pecan:

Spinach, dried cranberries, blue cheese, candied pecans, red onion, raspberry balsamic dressing, and choice of one more house dressing.

Entrée:

Fish:

Choice of sauce: Lemon Buerra Blanc, Cherry Tomato Relish, Pineapple Cucumber

Grilled Salmon

Mahi Mahi

Blackened Sole

Beef:

Includes horseradish & Choice of sauce: Demi Glace, Mushroom Au Jus

Carved Prime Rib

Beef Tenderloin

Tri Tip

Chicken:

Chicken saltimbocca with prosciutto, rosemary cream sauce

Grilled chicken with port wine cherry reduction

Honey Dijon glazed chicken with bacon marmalade & mandarin oranges

Pork:

Choice of port wine cherry reduction or seasonal fruit chutney

Cider brined pork tenderloin

Vegetarian option available upon request—chef's choice

Sides:

Garlic mashed potatoes, Roasted red potatoes, Cheddar au gratin potatoes

Herb jasmine rice pilaf

Seasonal vegetable medley

Herb roasted root vegetables

Pasta Buffet: \$27 per person

Caesar salad, Penne and linguine pasta, Marinara and creamy Alfredo sauce, Italian meatballs and Grilled Herb rubbed chicken, and baked garlic bread

Additional charges will be added for California sales tax and 20% service charge on all items

Served Dinner Entrees

Available between 4pm-9pm

All Entrees are accompanied with bread, coffee and ice tea.

Chef choice soup

Salad:

CPCC House: \$7

Baby greens, romaine, cherry tomatoes, cucumbers, red onions, carrots, raisins, sunflower seeds, choice house dressing

House Caesar: \$7

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

Cranberry Pecan: \$9

Spinach, dried cranberries, blue cheese, candied pecans, red onion, raspberry balsamic dressing, and choice of one more house dressing.

Entree Selections:

Filet Tenderloin: \$33

Blue cheese basil butter, bacon marmalade, and crispy shallots with house made demi glaze. Roasted red potatoes, and seasonal vegetables

Slow Roasted Prime Rib: \$34

Blue crab brown butter, roasted wild mushrooms, roasted red potatoes and seasonal vegetables

Grilled New York Steak: \$30

Caramelized sweet onions, sautéed mushrooms, and blue cheese whip cream with micro basil, horseradish mashed potatoes, and seasonal vegetables

Grilled Salmon: \$23

Prosciutto cherry tomato dill cream sauce, herb jasmine rice, and vegetable

Grilled Pork Chop: \$24

Spiced apple compote, cheddar mashed potatoes, seasonal vegetables

Herb roasted chicken: \$20

Mary's free range airline breast seared, garlic mashed potatoes, and seasonal vegetables

Seasonal vegetable risotto: \$21

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Hors D'oeuvres

Pricing By the dozen

- Crab cakes with chili aioli \$20**
- Bruschetta crostini – tomato, mozzarella, basil and balsamic reduction \$12**
- Chilled poached prawns with cocktail sauce and lemon \$20**
- French baguette with sundried tomato, garlic confit spread and basil \$12**
- Honey brie crostini and candied walnuts \$12**
- Hosin glazed pork on house made potato chip with mango puree \$14**
- Coconut Shrimp with chili aioli \$19**
- Meatballs with choice of sauce – Swedish, teriyaki, Barbeque \$20**
- Mini beef wellingtons with sauce bordelaise \$20**
- Pork pot stickers with ginger glaze \$15**
- Roasted beet pesto crostini's with goat cheese and micro basil \$12**
- Smoked salmon with dill cream cheese on crispy rye \$20**
- Spanakopita and spiced tomato jam \$13**
- Thai chicken bites with cilantro lime aioli \$13**
- Aranzini wild mushroom \$13**
- Seafood cake \$20**
- Fried polenta with goat cheese \$13**
- Caprese skewers \$14**

Pricing By Display Size (Price by 50, 100, 150)

Chacuterie Display: Prosciutto, salami, granzella olives, marinated mushrooms, artichokes, gourmet cheese choice of baguette or crackers \$250/\$500/\$750

Seasonal Grilled Vegetable Display \$200/\$400/\$600

Jumbo Prawn Cocktail Display \$200/\$400/\$600

Smoked Salmon & Trout Display \$250/\$500/\$750

Gourmet Cheese, berry & baguette \$200/\$400/\$600

Additional charges will be added for California sales tax and 20% service charge on all items

Desserts

\$6.50 per person

Add to a buffet \$4 per person

Flourless chocolate torte with hazelnut whipped cream and chocolate ganache

Flourless chocolate torte with orange zested strawberry compote & whipped cream

Mixed berry tartlets with vanilla bean ice cream

New York style cheesecake with strawberry compote and shaved white chocolate

Seasonal fruit cobbler with vanilla bean ice cream

Deconstructed chocolate brownie

Bruleed brie and berry tart

Chocolate lava cake

A Cake Cutting fee of \$1.50 per person will be charged on any cake/cupcake brought in from a licensed caterer.

Additional charges will be added for California sales tax and 20% service charge on all items

Refreshments

Punch	\$10 per 3 gallon
Lemonade	\$10 per 3 gallon
Assorted Sodas	\$2 each
Bottled Water	\$1.50 each

Beverage Station I: \$3 per person

Includes: Coffee and hot tea

Beverage Station II: \$5 per person

Includes: Coffee, hot tea and Orange juice \$5 per person

Beverage Station III: \$5 per person

Includes: Iced tea, Lemonade and soda or coffee

Bar Pricing

Well , Call, Premium	\$5—\$12
Domestic Beer	\$4
Import Beer	\$5
Domestic Keg	\$350
Import Keg	\$400
House Wine/Glass	\$7.50
Premium Wine/Glass	Varies
House Wine/Bottle (Sycamore Lane)	\$16
Premium Wine/Bottle	Varies
House Champagne (JRoget)	\$16
Korbel	\$21
Premium Champagne/Bottle (Domaine Chandon)	\$35
Premium Champagne/Bottle (Mums)	\$40
Martinelli's Non Alcoholic/Bottle	\$10

Additional charges will be added for California sales tax and 20% service charge on all items

Event Checklist

Linens colors

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