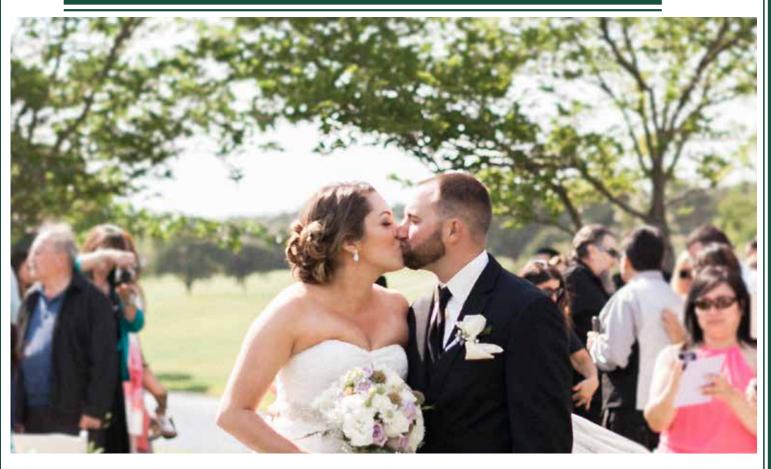


All love stories are beautiful But ours is my favorite!



Wedding and Receptions include: Rehearsal Time the Evening Before the Wedding Rehearsal Dinner On-Site Elegant Bridal Suite Bridal Green with Wedding Arch Tables and White Padded Garden Chairs Guest Book, Gift, Cake Table Dance Area Place Settings and Glassware Ivory Linens and White Napkins Cake Cutting and Serving Decorative Wine Barrels Available Beverage Bar Set-Up* Snapchat Geofilter Customized For Your Wedding Complete Set-Up, Breakdown and Clean Up Performed By Professional Staff

Medding Hennes



Outdoor Wedding Venues

Garden Bridal Green for Ceremonies (April -October) Includes folding white padded chairs and wedding arch

Reception Under the Wisteria Arbor

Friday 4:00 -10:00 pm Saturday 10:00 am -2:00 pm Saturday 4:00 pm -10:00 pm

Sunday 3:00 pm -8:00 pm

Camps Restaurant Rental Fee

Private use of the entire restaurant

Friday

Saturday

Sunday

Additional Venues

Bocce Courts

Wine Cellar

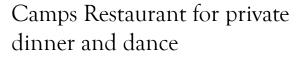
\$Included w/Reception

\$Call for pricing

Medding Hennes



Bridal Green offers scenic Gold Country Views for outdoor wedding









Medding Hors doeuwres

Passed Appetizers

Honey Lacquered Dates Wrapped with Bacon and Stuffed with Blue Cheese Shrimp Ceviche Portabella Mushroom Flatbread with Caramelized Onions and Shaved Parmesan Chicken Spring Rolls with Ginger Soy

Cold Poached Prawns with Ginger Cocktail Sauce
Delicious Calamari Fingers with Lemon and Sweet Chili Aioli
Tomato Bruschetta with Mozzarella and Basil
Tempura Zucchini with Dipping Sauces

Baked Brie Cheese with Caramelized Apples and Crackers Chicken or Beef Satay with Peanut Sauce Applewood-smoked Bacon-wrapped Prawns Coconut Prawns with Tropical Dips Crab Cakes with Lemon Aioli

Domestic and Imported Cheeses with Crackers, Fruit & Glazed Pecans









Continental Breakfast

Seasonal Fresh Fruit and Pastries
Orange Juice
Coffee

Full Gourmet Breakfast Buffet

Sliced Fresh Fruit and Pastries
Scrambled Eggs with Fresh Herbs &
Cheddar Cheese
Bacon with Home-fried Red Potatoes
Orange Juice & Coffee



Luncheon Deli Buffet

Crisp Green Salad, Homemade Potato
Chips
Slices of Ham & Turkey, Cheddar & Jack
Cheese
Platter of thinly sliced Tomatoes, Onions
& Lettuce, Assorted Breads, Mayonnaise,
Mustard
Iced Tea & Lemonade

Southern BBQ Buffet

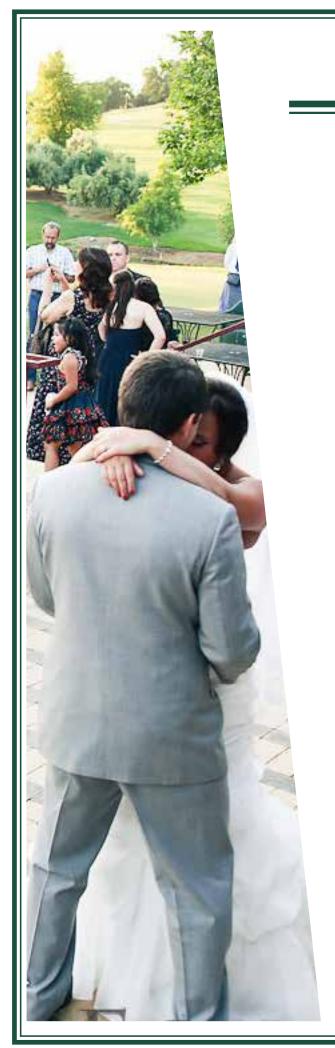
BBQ Pulled Pork
Coleslaw
Potato Salad
Corn Bread
Iced Tea & Lemonade

Italian Buffet

Chicken Pasta Alfredo Caesar Salad Cheesy Bread Stick Vegetable Medley Iced Tea & Lemonade

Mountain Man Buffet

Bread & Butter
Tri-tip
Chef's Choice Chicken
Roasted Red Potatoes
Mixed Green Salad
Green Beans
Iced Tea & Lemonade





Buffet Menus

Italian Dinner Buffet

Iced Tea & Lemonade Cheesey Bread Sticks Caesar Salad Italian Squash Medley Meat Lasagna Cheesey Bread Sticks

Classic Mediterranean Dinner Buffet

Freshly Baked Bread & Butter
Iced Tea & Lemonade
Classic Caesar Salad with Garlic Croutons & Parmesan
Grilled Vegetables with Balsamic Vinegar
Classic Penne Pasta Alfredo with Sun Dried Tomatoes,
Artichoke Hearts and Herbs
Roasted Chicken with Herbal Cream Sauce

Bridal Green Dinner Buffet

Freshly Baked Bread & Butter
Iced Tea & Lemonade
Crisp Garden Greens with Champagne Vinaigrette
Fresh Seasonal Vegetables
Bistro Steak with Mushroom Demi Sauce
Roasted or Creamy Mashed Potatoes

Mountain Man Dinner Buffet

Freshly Baked Bread & Butter
Iced Tea & Lemonade
Spring Salad
Carved Prime Rib
Chef's Choice Chicken
Seasonal Vegetables
Creamy Mashed Potatoes

Add-Ons

Chicken, Pork Loin, Salmon \$Market Price Tri-tip or Prime Rib



Served Menus

Salads

Field Greens simply tossed with Champagne Vinaigrette,

Tomatoes, Cucumbers and Carrots

Apple Romaine Salad with Diced Apples, Bits of Blue &

Caramelized Walnut, Apple Cider Vinaigrette

Classic Caesar Salad with Garlic Croutons and Parmesan

Entrées (Dinner Menu Pricing)

Breast of Chicken with Wild Mushrooms or Herbal Cream Sauce

Herb Marinated Breast of Chicken with Citrus Beurre Blanc

Prosciutto and Mozzarella Stuffed Chicken Breast with

Marinara Sauce

Glazed Tenderloin of Pork with Mushroom Risotto

Rib Eye Steak with Sautéed Mushrooms and Onion

lam \$Market Price

Charbroiled "Firecracker" Salmon with Balsamic, Ginger Glaze

Fresh Salmon with Lemon Herb Beurre Blanc

Roasted Prime Rib of Beef with Roasted Garlic with Creamed

Horseradish \$Market Price

Charbroiled New York Strip with Sautéed Portabellas

Market Price

Filet Mignon with Gorgonzola, Onion Jam and Cabernet Sauce

Market Price

Along with seasonal vegetables, you have your choice of the following with entrees:

Rice Pilaf, Creamy Mashed Potatoes, Mushroom Risotto or Roasted Red Potatoes

Vegetarian

Penne Pasta with Mushrooms, Roasted Garlic, Sautéed

Vegetables and Parmesan

Portabella Mushroom Napoleon with Vegetables and

Sundried Tomato Butter



Geverage Gars

Hosted Beer Wine and Cocktail Bar
A Set Up Fee Will Not Be Charged When A Bar
Is Fully Hosted.
Minimum Guest Counts May Prevail.

No Host Beer and Wine Bar
Set Up Fee For A No Host Beer and Wine Bar

No Host Beer, Wine and Cocktail Bar Set Up Fee For A No Host Beer and Wine Bar

Beverage Selections

House Wine And Champagne
House 1/2 Carafe Wine
Domestic Beer
Import Beer
Freshly Ground & Brewed Coffee
and Select Hot Teas
Freshly Brewed Iced Tea

Keg Beer, Domestic.
Limited Imports and Micro Brews
Well Drinks
Top Shelf
Soda
Bottled Water

Aridal Suite

Included in wedding package













menities ndless



THE CADDY SHACK* Sleeps up to 12



THE CELLAR ROOM* Pre-Rehearsal Dinner up to 26



18 HOLES OF SCENIC GOLF Free Golf for the Bride or Groom





LIBRARY @ CAMPS Rehearsal dinner up to 20



FIRESIDE ROOM* Up to 50



OUTDOOR PATIO & BOCCE BALL COURTS* <u>Up to 50</u>



Angels Camp, California

Call 209-729-8133 to book today!