

California Country Club's Banquet Information

1509 S. Workman Mill Road, Whittier Ca 90601 (626) 333-4571 (562) 692-0421

Website: www.golfccc.com

The Club Will Provide:

- Service utensils for table settings and glassware
- Cloth table linen and cloth napkins
(Various colors available)
- Cutting and serving of your cake
- Public address system
- Coffee and Tea
- Portable Bar and Bartender outside Banquet Room
- Dance Floor

The Club Will Not Provide:

- Entertainment
- Flowers
- Decorations
- Wedding Cake
- Chair Covers

Decorating Policy:

- The club does not provide any decorations. All table decorations are to be provided by the customer.
- You may not attach any decorations to the walls, columns, chairs, etc.
- Table candles must meet fire regulations and be approved by the California Country Club.
- Decorating must be done no sooner than 3 hours prior to your function. Rice, confetti, etc. is not allowed.

Availability and Room Rental:

- A \$200 set up fee is required to secure the banquet facility for five hours.
- If your function will require longer than five hours, you must arrange thirty (30) days in advance for additional hours (maximum of two). When the times are agreed upon by Management, a \$300.00 per hour room fee will be charged
- The function room will be available at the scheduled time and must be vacated within 15 minutes of the closing hour indicated.
- The banquet facility is available at almost any hour, not to continue past 12:00 midnight.

Seating:

- Long and Round Tables available. Maximum capacity seating is 230.

Revised August 2, 2011

Guarantees:

- *In arranging for private parties, the attendance and menu selection must be specified ten (10) business days in advance.*
- *Saturday functions, a minimum guarantee of 125 adults is required; Sundays, a minimum guarantee of 100 adults.*

Deposit and Payment:

- *Before your date is guaranteed, California Country Club must receive a \$500.00 non-transferable, non-refundable deposit.*
- *Payment in full of your guaranteed number is due ten (10) business days in advance of your function.*
- *Additional charges incurred on the day of the function, such as food, hosted bar, etc., are payable at the time of request.*

Security:

- *California Country Club shall not assume responsibility for damage or loss of any merchandise brought into the clubhouse.*
- *The Club furnishes licensed security guards at all banquet functions. Security expenses are to be paid by the customer.*

Club Policy:

- *No food or beverages, alcoholic or otherwise, may be brought into the Club by the member, patron or attendee from outside sources.*
- *Absolutely no one under 21 years of age will be served any alcohol. Under certain conditions, we reserve the right to close the bar for the duration of your function.*
- *Only dinner guests are allowed to attend the dance.*

Calculating Cost:

- *When calculating the cost of your function, note that food price and a 18% service charge will be totaled before tax.*

18% Service Charge and 8.75% tax Will Be Added

Sit Down Dinners

\$32.95 *Entrees*

Also Included Are your Choice of Salad (Mixed Greens, Caesar, or Spinach) or Soup, Vegetables, and Choice of Rice or Potato, Rolls and Butter, and Freshly Brewed Coffee, Tea (Dessert Not Included in Wedding Reception.)

Red Snapper Al Pesto

Baked Filet of Red Snapper On a Bed of Egg Noodles with Fresh Vegetables In a Creamy Pesto Sauce

Mexicana Chicken Breast

Charbroiled Chicken Breast Topped with Strips of Roasted, Mild, Flavored Peppers Tomatoes and Jack Cheese

Carnitas

Tender Pieces of Pork, Our Fresh Pico de Gallo Sauce, Guacamole, Rice and Beans Served with Corn Tortillas (Chips and Salsa May Substitute for Garden Salad)

Marinated Breast of Chicken

Fresh California Boneless Chicken Breast Marinated in a Variety of Tropical Fruit Juices, Broiled to Perfection and Served with Your Choice of Teriyaki or Barbecue Sauce

Chicken in White Wine Sauce

Tender, Boneless, Skinless Chicken Breast, Lightly Sautéed in Seasoned Butter, Served with a Light White Wine Sauce

Steak Picado

Tender Strips of Lean Beef Sautéed with Peppers, Onion and Tomatoes, and Our Own Salsa Well-Spiced, But Not Hot Served with Rice and Beans

Sit Down Dinners (Continued)

\$34.95 *Entrees*

Penne Pasta with Shrimp and Scallops
Sautéed with Olive Oil, Tomatoes and Fresh Garlic,
Topped with Parmesan Cheese

Stuffed Chicken Breast
Boneless Chicken Breast Stuffed with Spinach,
Ricotta Cheese and Pine Nuts, Topped
with a White Sauce

Chicken Cordon Bleu
Boneless Chicken Breast Stuffed
with Canadian Bacon and Swiss Cheese,
Topped with a Delicate Cream Sauce

Pilgrim's Banquet
Succulent Turkey Stuffed with Chestnut
Dressing, Roasted to a Golden Brown,
Served with Our Homemade Giblet Gravy and
the Chef's Special Cranberry Sauce

Chicken with Sage Dressing
Boneless Chicken Breast Stuffed with
Sausage Apples and Sage, Topped
with White Gravy

Roast Beef English Cut
Tender Tri Tip Sliced Thin,
Served with Wild Mushroom Sauce

Roast Pork Tenderloin
Boneless Pork Loin gently seasoned.
Fully cooked and sliced. Served with
Apples and Sherry Wine Sauce

Sit Down Dinners (Continued)

\$36.95 *Entrees*

Broiled Halibut Steak

*Succulent Halibut Steak is Oven Broiled with a Hint of Lemon Butter Sauce
Presented with Sliced Avocado and Hollandaise Sauce*

Combination Plate

*Broiled New York Steak (6 oz.) and
a Chicken Breast served with either Teriyaki or BBQ Sauce*

*Roast Prime Rib of Beef
Au Jus (10 oz.)*

*Juicy Prime of Beef, Slow Cooked with
Rock Salt and Special Seasoning, Accompanied
with a Small Serving of Creamed Horseradish*

Choice New York Steak (10 oz.)

*This Hearty Entree is Made with
Specially Aged Grain Fed Beef
and Broiled to Perfection*

Supreme Combination

*Broiled New York Steak (6 oz.)
With a Choice of Baked Salmon or Shrimp Scampi*

\$38.95 *Entrees*

Surf and Turf Combination

*Broiled Petite Filet Mignon (6 oz.)
With a Choice of Baked Salmon or Shrimp Scampi*

Filet Mignon

*Broiled Bacon Wrapped Filet Mignon (8 oz.)
Served with a Béarnaise Sauce*

We would be happy to assist you in customizing a menu for your occasion.

Hot Buffet

(100 Person Minimum Guarantee)

All Entrees Include a Choice of Three Salads, One Vegetable, either Rice or Potatoes, Rolls and Butter, and Freshly Brewed Coffee, Tea or Milk

One Hot Entree: \$33.50

Two Hot Entrees: \$35.00

Entrees

Roast Baron of Beef
Chef-Carved to Order Large Baron
Roasted with Our Chef Special
Seasoning and Accompanied by Au Jus
and Creamed Horseradish.

Marinated Breast of Chicken
Fresh California Boneless Chicken Slow
Breast Marinated in a Variety of Tropical
Fruit Juices, Broiled to Perfection
and Served with Your
Choice of Teriyaki or Barbecue Sauce

Pilgrim's Banquet

*Succulent Turkey Stuffed with Chestnut Dressing
Roasted to a Golden Brown, Served with Our Homemade
Giblet Gravy and the Chef's Special Cranberry Sauce*

Ham Hawaiian

*Plump Hickory-Smoked Ham
Cooked to Perfection, Served with
Famous Fresh Tropical Fruit Sauce*

Fisherman's Feast

*Appetizing Oven Roasted New
Zealand Orange Roughy, Presented Our
with Fresh Lemon and Our Own
Tartar Sauce*

Carved Roast Pork Loin

*Boneless Pork Loin Gently Seasoned.
Fully cooked and served with
Apples and Sherry Wine Sauce*

Fiesta Buffet

*Choice of either Chicken, Beef or
Cheese Enchiladas. Served w/ Spanish Rice
and Refried Beans*

Cold Buffet \$27.95

*Hickory Smoked Ham, Thinly Sliced Roast Beef, Roast Turkey and Genoa Salami,
Relish Tray, Fresh Seasonal Fruit, Assorted Cheeses & Cocktail Breads, Plus a Choice of
Four of the Salads Listed*

18% Service Charge and 8.75% tax Will Be Added

All You Can Eat Appetizers
Choice of Six Hot Appetizers

\$25.95

You May Choose Your Hot Appetizers From the Following Selections:

*Spicy Buffalo Wings
Queso Shrimp Poppers
Sweet and Sour Spareribs
Egg Rolls with Cocktail Sauce*

*Rumaki
Mini Quiches
California Rolls
Barbecued Spareribs*

*Vegetable Tempura
Teriyaki Drumettes
Teriyaki Beef Kabobs
Meat Balls in
Mushroom Sauce*

*An Assortment of Finger Sandwiches, a Fresh Relish Tray with Bleu Cheese Dip, and
Chips and Salsa
Are Also Included*

*Appetizers are served with the understanding that occasionally, toward the end of the
function, the Club may run out of one or two items. This happens because the Club
cannot predict the popularity of any given item. There is, however, always plenty to eat.*

Light Appetizers

\$3.00 Per Item Per Person

*Variety of Cheese
and Assorted Crackers
Tortilla Chips and Salsa*

*Assorted Vegetable Tray
w/ Blue Cheese Dip
Assorted Finger Sandwiches
Fresh Seasonal Fruit Medley*

18% Service Charge and 8.75% Tax Will Be Added

Hot Buffets

Please select four (4) Salads, one item from the Vegetable List and one item from the Potato or Rice or Pasta List

Vegetable

*Sweet Corn
Green Beans Almondine
Zucchini and Tomatoes
California Vegetable Mix
Oriental Stir Fried Vegetables
Glazed Baby Belgian Carrots
Baby Peas with Mushrooms or Pearl Onions*

Sit Down Dinners

Please select Salad and one item from from the Vegetable List, and one item from the Potato or Rice or Pasta List

Potatoes, Rice and Pasta

*Anna Potatoes
Variety of Beans
Fettuccine Alfredo
Au Gratin Potatoes
Baked New Potatoes
Rice Pilaf Spanish Rice Fried Rice
Whipped Potatoes with Home Style Gravy*

Buffet Salads

*Crisp Garden Greens
Spinach Salad with Bacon Bits
Cucumbers with Sour Cream and Dill
Pasta and Crab Salad (Imitation Crab)
Country Club Special Marinated Beef Salad*

*Caesar Salad
Three-Bean Salad
Creamy Cole Slaw
Fresh Fruit Medley
Chinese Chicken Salad*

*Potato Salad
Antipasto Salad
Tri-Colored Gelatin
Bowtie Pasta Salad
Carrot and Raisin Salad*

Sit Down Salads

*Crisp Garden Greens
With Choice of Dressings on the Tables
Spinach Salad with Bacon Bits
Caesar*

Bar Service

~A private no host bar with bar personnel will be provided at no fee or sales minimum.~

Drink Prices

*Well Brands
\$5.50 per Drink*

*Call Brands
\$6.00 per Drink*

*Premium Brands
\$6.50 per Drink*

*Domestic and Non-Alcoholic Beer
\$4.75 per Drink*

*Imported Beer
\$5.25 per Drink*

*Wine
\$6.25 per Drink*

*Soft Drinks/Sodas
\$2.50 per Drink*

Traditional Champagne or Non-Alcoholic Cider

Our Champagne is \$20.00 per bottle (8 glasses per bottle) plus 18% Service Charge. The current house champagne is Kenwood Yulupa Brut. This quality champagne is perfect for toasting. Our Non-Alcoholic Martinelli Sparkling Apple Cider is \$7.00 per bottle (7 glasses per bottle) plus 18% Service Charge.

Our House Wine is Sycamore Lane

\$20.00 per bottle (4 glasses per bottle) plus 18% Service Charge. Our quality California house wines available in Chardonnay, Cabernet Sauvignon, Merlot or White Zinfandel.

If you wish to bring your own wine or champagne, our Corkage Fee is \$12.00 per bottle + 18% service charge.

*A hosted bar may be arranged prior to your function.
A 18% Service Charge will be Added to a hosted bar*

**Prices are subject to change*

*Additional Food & Beverage
Items to make your event
more enjoyable!*

Children's Menu

*Chicken Nuggets with French Fries and a Side of Fruit
or
½ the serving of your selected Menu Entrée`*

*Cost Per Plate
½ the cost of your dinner selection*

Maximum Number of children's Plates served is 30

Wedding Ceremony Package

The following items are included in the Package.

The use of our garden area for a 1 hour Wedding Ceremony

White plastic bistro style chairs setup for your guests

Use of our upstairs lounge area for bride and her party to prepare for the wedding

Use of one of the Clubs Un-decorated Arches

Wireless Microphone and P.A. system

Table for water station

Manager will take Bride, Groom and photographer down to the lake for pictures

Use of an area for group photos

\$650.00

