



CALIFORNIA COUNTRY CLUB

1509 S. Workman Mill Road, Whittier, CA 90601

Mia Mills

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www.golfccc.com

Wedding Packages



WEDDING CEREMONY

01



When you book your reception with us, the following items are included in the ***Ceremony Package:***

- One-Hour Wedding Ceremony
- White Wedding Chairs (up to 120)
- Wedding Arch
- Standing Microphone & Speaker Auxiliary Hookup for Music
- Infused Water Station
- Bridal/Groom Suite
- Golf Carts to Transport
- Lakeside Photo Area
- Group Photo Space
- One-Hour Ceremony Rehearsal

Ceremony Site Only
Subject to Availability

All pricing includes sales tax and 20% service charge



Packages

02

3 Hour Setup Before Contracted Time/ 1 Hour Clean Up Time

Complimentary Food Tasting for Plated Selections

All pricing includes sales tax and 20% service charge

GOLD

Custom Event Set Up and Clean Up
Cocktail Hour in Sunset Room/Patio with Views of 18th Hole
Includes: Champagne & Sparkling Cider
Cocktail Tables with Linens
Private Full Bar Set Up with Bartender(s)
Buffet: Mexican or Italian
Custom Tiered Cake or Assorted Desserts
Beverage Station: Coffee, Lemonade, Iced Tea & Fruit Infused Water
Reception Round Tables & Sweetheart Table
House Table Linens & Napkins
Ivory or White Chair Covers with Satin Sash
Custom Size Parquet Wood Dance Floor
Five-Hour Reception Time
Complimentary Gated Parking
Security

PLATINUM

Custom Event Set Up and Clean Up
Cocktail Hour in Sunset Room/Patio with Views of 18th Hole
Includes: Champagne & Sparkling Cider
Cocktail Tables with Linens
Private Full Bar Set Up with Bartender(s)
Custom Tiered Cake or Assorted Desserts
Beverage Station: Coffee, Lemonade, Iced Tea & Fruit Infused Water
Reception Round Tables & Sweetheart Table
Custom Size Parquet Wood Dance Floor
Five-Hour Reception Time
Complimentary Gated Parking
Security
+ *Three Displayed Hors d'oeuvres*
+ *Americana Buffet or Two Course Plated Entrée*
+ *Floor Length Polyester Table Linens & Napkins*
+ *Chiavari Chairs: Gold, Silver, Black, White, Mahogany or Clear*
+ *Ceiling Drapery with String Lights*

DIAMOND

Custom Event Set Up and Clean Up
Cocktail Hour in Sunset Room/Patio with Views of 18th Hole
Includes: Champagne & Sparkling Cider
Cocktail Tables with Linens
Private Bar Set Up with Bartender(s)
Custom Tiered Cake or Assorted Desserts
Beverage Station: Coffee, Lemonade, Iced Tea & Fruit Infused Water
Reception Round Tables & Sweetheart Table
Ceiling Drapery with String Lights
Chiavari Chairs: Gold, Silver, Black, White, Mahogany or Clear
Complimentary Gated Parking
Security
+ *Five Displayed Hors d'oeuvres*
+ *Two Course Special Plated Entrée*
+ *White Dancefloor*
+ *Specialty (Satin/Overlays) Floor Length Table Linens & Napkins*
+ *Charger Plates: Gold or Silver*
+ *Six - Hour Reception Time*



Displayed Hors D'oeuvres

Bruschetta:

- Prosciutto, Fig and Mascarpone
- Burrata, Bacon, Arugula and Tomato
- Mexican Street Corn

Chicken Satay with Peanut Sauce

Spinach Stuffed Mushrooms

Shrimp Cocktail

Southwestern Eggrolls

Bacon Wrapped Scallop

Coconut Shrimp



(Diamond Package Only)

Ahi on Wonton Crisp

(Diamond Package Only)

Mini Individual Charcuterie Cups

Buffet Selections

Italian Feast

Garlic Bread
Caesar Salad
Chicken Parmesan, Marsala or Piccata
Sausage & Peppers
Baked Ziti Alfredo
Pasta Marinara
Seasonal Vegetable Medley

Mexican Fiesta

Chips and Salsa
Mixed Green Salad
Choice of Two Entrées:
Chicken or Beef Fajitas
Cheese Enchiladas
Mexican Style Rice and Beans
Street Corn
Corn and Flour Tortillas

Americana

Includes: Warm Artisan Rolls with Butter, Spring Mix Salad, Two Entrées, Scalloped Potatoes & Seasonal Vegetable Medley

Choice of Two Entrées:

Chicken Porcini | Roasted Chicken with a Luxurious Porcini Cream Sauce

Chicken Picatta | Lemon Caper Sauce

Roast Tri-Tip of Beef | Demi Glace

Pan-Seared Salmon | Béarnaise with Fresh Lemon



Kids (12 & Under)

Fried Chicken Tenders | French Fries

Penne Pasta | Marinara Sauce

Vendors

Chef's Selection | Entrée, Starch, & Seasonal Vegetables

Desserts

Assorted Cheesecakes, Chocolate/Red Velvet Cake, Macarons, Pie Station, Fruit Tarts, Mini Crème Brûlée/Flan

Plated Selections

Served with Warm Artisan Rolls & Butter, Garden or Caesar Salad, Entrée, Starch & Vegetable Medley
Split Plating Fee Applies to Two or More Entrée Selections
Vegetarian/Vegan/Gluten-Free Plates Available Upon Request

Entrees

Choice of One Protein

Chicken Porcini | Roasted Chicken with a Luxurious Porcini Cream Sauce

Chicken Marsala | Airline Chicken Breast with a Marsala Mushroom Cream Sauce

Chicken Piccata | Lemon Caper Sauce

Braised Short Rib | Cabernet Demi-Glace

Pan-Seared Salmon | Béarnaise with Fresh Lemon

Alaskan Halibut | Sauce Vierge

Wild Mushroom Ravioli (VEG) | Cream Sauce, Sun-Dried Tomatoes

Stuffed Portobello (V/GF) | Mediterranean Infused Quinoa

New York Strip (MP) (Diamond Package Only) | 10oz aged Grass Fed Steak, Chimichurri

Filet Mignon (MP) (Diamond Package Only) | Harris Farms Dry Aged Tenderloin

Beverage Options

CASH BAR / HOSTED BAR
\$750 MINIMUM FOR BAR

Price Per Drink/Bottle

Soft Drinks/Juice

Domestic

Imports

House Wine

Well Brands

Call Brands

Premium Brands

Couple's Specialty Drink

Champagne

Corkage Fee

Hosted Bar | Hosted Bar Tab by Consumption Until Designated Time or Set Dollar Amount/Tab

Alcohol Brands Served (Subject to Change Without Notice)

Sodas | Coke, Diet Coke, Sprite & Ginger Ale

Domestic | Bud Light, Coors Light, Miller Light, Michelob Ultra

Imports | Modelo, Modelo Negra, Pacifico, Stella Artois, Corona, Heineken

House Wine | Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc

Well | Grants Scotch, Early Times Bourbon, Korbel Brandy, Barton's Gin, Seagram's Vodka, Pepe Lopez Tequila, Barton's Rum

Call | Absolut, Bombay Dry, Bacardi, Captain Morgan, Malibu, Jose Cuervo, Jameson Irish Whiskey, Jack Daniel's, Fireball

Premium | Jack Daniel's, Jameson, Johnnie Walker Black, Johnnie Walker Red, Makers Mark, Crown Royal, Peerless, Templeton, Grey Goose, Ketel One, Tito's, New Amsterdam, Hendricks, Bombay Sapphire, Tanqueray, New Amsterdam, Lobos 1707, Lobos Reposado, 1800 Cristalino, 1800 Reposado, Lalo, Corralejo, Herradura, Centenario, Hennessy VSOP, Courvoisier VS, Christian Bros

NO OUTSIDE ALCOHOL IS PERMITTED, Except for Approved Wine or Champagne with Applicable Corkage Fees
Any Alcohol Found on Premise Will Be Confiscated & May Result in Termination of Your Event
No ATM Onsite

Alcohol brands subject to change without notice, Applicable Sales Tax

Bar Packages

Alcohol Service for All Events Will Conclude An Hour Prior to Your Vacate Time
Hosted Per Person, Price Per Person

One-Hour Soft Bar | Beer, Wine, & Soda

One-Hour Well Bar | Beer, Wine, Soda & Well

One-Hour Call Bar | Beer, Wine, Soda & Call

One-Hour Premium Bar | Beer, Wine, Soda & Premium

*NO OUTSIDE ALCOHOL IS PERMITTED, Except for Approved Wine or Champagne with Applicable Corkage Fees
Any Alcohol Found on Premise Will Be Confiscated & May Result in Termination of Your Event
No ATM Onsite
Alcohol brands subject to change without notice, Applicable Sales Tax*

Enhancements

A LA CARTE SERVICES

Day-Of Coordinator

Extra Hour

Chiavari Chairs

Poly Floor Length Linens

Satin Floor Length Linens

Overlay

Satin Napkins

Custom Cake

Projector

Charger Plates

White Dance Floor (16 ft x 20 ft)

Ceiling Drapery with Lights

Port a bar

Preferred Vendors

Everlasting Events

626-484-5286

IG: @myeverlastingevent

MIJO Entertainment

323-306-0647

IG: @mijoent

Oh Snap! Photobooth and Events

626-559-5095

IG: @ohsnapphotoboothandevents

Flowers by Mercedes

626-833-6418

IG: @flowers_by_mercedes

Johnny Lam

626-309-0639

IG: @graphicstudiowedding

Building Memories by Besties

310-818-1619

IG: @buildingmemoriesbybesties

Dream Decor

323-449-0542

IG: @dream_decor_inc

Anay Rodriguez

562-395-8117

IG: @backdrops_by_ana_r

Cielo Rose Flowers

562-907-9997

IG: @cieloroseflowers

Merengue Bakery & Cafe

626-358-5650

IG: @merenguebakery

Marissa's Cake

562-415-3963

IG: @marissascake

Magic Creations21

213-448-0526

IG: @magiccreations21



HOW TO BOOK & POLICIES

Availability and Room Rental:

- Our venue operates 9:00 a.m. to 12:00 a.m. If your function will require longer than five hours, you must arrange ten (10) days in advance. When the times are agreed upon by Management, a room fee will be applied.
- The function room will be available at the scheduled time and must be vacated within 15 minutes of the closing hour indicated.
- Rental of the Sunset Room/Patio requires the purchase of food.

Decorating Policy:

- The club does not provide any decorations. You may attach decorations to the walls, columns, and chairs, with approval.
- Open flames/candles/pyro/smoke machines are NOT allowed.
- Decorating must be done no sooner than 3 hours prior to your function. Rice and/or confetti, is not allowed.

Plated Entrée Selection:

- A split entrée selection may be chosen for an additional fee.
- It is the responsibility of the party host to determine the number of each entrée needed at the event and label the place cards accordingly so as to streamline the serving process.

Buffets:

- Buffets are for a service time of one hour. A third entrée selection may be chosen for an additional fee.

Seating:

- Rounds of 8-10 will be used unless otherwise specified.
- Maximum capacity seating is 200.

Guarantees:

- In arranging for private parties, the attendance and menu selection must be specified ten (10) business days in advance.

Deposit and Payment:

- Before your date is guaranteed, California Country Club must receive a 15% percent or \$1000 non-transferable, nonrefundable deposit, whichever is greater.
- There is a 4% processing fee for payments made with a card. Check payments are preferred. Money orders and cash are not accepted.
- 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 the request.
- ALL cancellations will forfeit all prepayments and must be in writing.

Calculating Cost:

- All food, beverage, and misc. costs include tax and 20% service charge. (SB 478).

Club Policy:

- No food or beverages, alcoholic or otherwise, may be brought into the Club by the member, patron, or attendee from outside sources. Failure to comply or assist in the enforcement may result in the termination of the event without compensation.
- 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.
- Last call will be called an hour and half before the end of the function; bar will be closed an hour prior to end of function.

Security:

- California Country Club shall not assume responsibility for damage or loss of any merchandise brought into the clubhouse.