

# CALIFORNIA COUNTRY CLUB

1509 S. Workman Mill Road, Whittier, CA 90601

Mia Mills
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www.golfccc.com

Special Events Packages





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

## **PLATINUM**

Custom Event Set Up and Clean Up

Custom Event Set Up and Clean Up Champagne/Cider Toast

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

Banquet Round Tables & Head Table

House Table Linens & Napkins

Ivory or White Chair Covers with Satin Sash

Custom Size Parquet Wood Dance Floor

Five-Hour Event Time

Complimentary Gated Parking

Security

# DIAMOND

Custom Event Set Up and Clean Up

Champagne/Cider Toast

Private Full Bar Set Up with Bartender(s)

(1) Late Night Snack Selection

Custom Tiered Cake or Assorted Desserts

Beverage Station: Coffee, Lemonade, Iced Tea & Fruit

Infused Water

Banquet Round Tables & Head Table

Chiavari Chairs: Gold, Silver, Black, White, Mahogany or

Clear

Queen Throne Chair

Ceiling Drapery with String Lights

Complimentary Gated Parking

Security

- + Two Course Special Plated Entrée
- + Specialty (Satin) Floor Length Table Linens & Napkins
- + White Dancefloor
- + Charger Plates: Gold or Silver
- + Six-Hour Event Time

Champagne/Cider Toast
Private Full Bar Set Up with Bartender(s)
Custom Tiered Cake or Assorted Desserts

Beverage Station: Coffee, Lemonade, Iced Tea & Fruit Infused Water

Banquet Round Tables & Head Table Custom Size Parquet Wood Dance Floor

Five-Hour Event Time

Complimentary Gated Parking

Security

- + Americana Buffet or Two Course Plated Entrée
- + (1) Late Night Snack Selection
- + Floor Length Poly Table Linens & Napkins
- + Chiavari Chairs: Gold, Silver, Black, White,

Mahogany or Clear

- + Ceiling Drapery with String Lights
- + Queen Throne Chair





## <u>Italian Feast</u>

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



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

Displayed Late Night Snacks

**Taco Bar |** Choice of Grilled Chicken or Carne Asada Shredded Cheese, Cilantro, Onion, Lime, Salsa

**Mini Slider Station** | Beef Sliders with Thousand Island Cheddar Cheese on Hawaiian Rolls, Pickles

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French Fry Station | Regular and/or Garlic Fries

**Assorted Cookie Bar** | Chocolate Chip, Snickerdoodle White Chocolate Macadamia, Oatmeal Raisin Cookies

Pie Station | Assorted Baked Pies

Macaron Station | Assorted Macarons

Bevelage Options

CASH BAR / HOSTED BAR \$500 BAR MINIMUM

## 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

## <u>Alcohol Brands Served (Subject to Change Without Notice)</u>

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

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





#### Johnny Lam

626-309-0639

IG: egraphicstudiowedding

#### **Building Memories by Besties**

310-818-1619

IG: abuildingmemories by besties

#### Marissa's Cake

562-415-3963

IG: emarissascake

#### Magic Creations21

213-448-0526

IG: emagiccreations21

#### **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.