

2026 CEDAR CREEK EVENT PACKET



American Classics & Cocktails

Thank you for your interest in Cedar Creek for your Private Event. Cedar Creek has four event spaces that accommodate private and semi-private events.

Our intimate Private Dining Room hosts 12-20 guests. The Small Enclosed Back Terrace hosts 20-40 guests. The Large Enclosed Back Terrace hosts 40-70 guests. Our Entire Back Terrace (which is our Small & Large Back Terrace combined together) hosts 70-120 guests.

Included within this packet are the special event menus, pricing, information, packages and reservation forms.

In order to confirm a private event, we do require a signed contract and deposit to hold the date and room. In order to do so, please fill out the last three pages of this packet and return either via email or in person to move forward with the event. The forms are also available to book easily and quickly directly online by clicking on the “Reserve Your Private Event” button on our main website (link below).

www.cedarcreekbrea.com/private-parties

Feel free to e-mail any questions or to inquire about availability for your event date to the e-mail address provided below. If you would like to meet in person or schedule a site visit to tour the spaces, please reach out directly via email or phone to schedule an appointment. Appointments are encouraged to ensure that the event space is available for a site visit.

We look forward to hosting your special event!

Cedar Creek Special Events Management Team

manager@cedarcreekbrea.com

Phone: (714) 255-5600

APPETIZERS SELECTION

***Events featuring Appetizer Only Menus are not permitted after 5:00pm**

***Events featuring Appetizer Only Menus are not permitted in the month of December**

Chicken Piccata Brochettes \$70 (30 pieces)

Tomato- Basil Flatbread Pizza \$70 (24 pieces)

Coconut Shrimp | Zesty Orange Sauce & Raspberry Chipotle Sauce \$115 (50 pieces)

Sesame Calamari | Jalapeño Tartar Sauce & Cocktail Sauce \$95 (Serves ~30)

Fried Zucchini Fritter | Creamy Dill Ranch \$80 (~50 pieces)

Smoked Turkey Zuni Rolls | Raspberry Chipotle Sauce \$70 (40 pieces)

Crab-Scallop Cakes | Jalapeño Tartar Sauce & Cocktail Sauce \$95 (20 pieces)

Shrimp Cocktail Tray \$95 (40 pieces)

Assorted Specialty Cheese and Crackers \$100 (Medium) \$125 (Large)

Fresh Fruit Assortment Platter \$75 (Medium) \$100 (Large)

Following selections are additional options for Appetizer Only Events:

Our Famous House Salad or Caesar Salad Bowl \$65 (Serves ~30)

Marcy's Divine Salad | Mixed Greens, Apples, Bleu Cheese, Red Onion, Cilantro, Corn Spicy Peanuts, Crisp Tortilla Strips, Ranch Dressing \$65 (Serves ~30)

Build Your Own Short Rib Sliders \$135 (Serves ~40)

BRUNCH & KID MENU OPTIONS

***Available Saturday from 11:30am-3pm & Sunday 11am-3pm**

Brunch Package includes one Soft Beverage (Soda, Lemonade, Iced Tea or Coffee) and Dessert

BRUNCH \$35pp

Guests will choose from the following the day of the event:

Prime Rib French Dip Sliced Prime Rib, Melted Gruyere & Sauteed Onions
Served on a Grilled Roll with Creamed Horseradish, Au Jus & French Fries

Salmon-Spinach Salad Roasted Salmon Over Baby Spinach, Red Grapes
Oranges, Jicama, Strawberries, Bacon, Goat Cheese, Green Onion
Served with Fresh Dill & Raspberry Vinaigrette

Monte Cristo Sandwich Ham, Turkey, and Swiss Cheese on Egg Bread
Dipped in a Light Batter and Grilled
Served with Fresh Fruit & Raspberry Preserves

French Toast Decadent French Toast. Served with Maple Syrup
Pecan Smoked Bacon & Fresh Fruit

Eggs & Bacon Scrambled Eggs, Bacon, Breakfast Potatoes

DESSERT SELECTION

Please choose one for your party:

Carrot Cake

Chocolate Cake

Lemon Blueberry Cheesecake

KID MENU \$14.95 *Kid Package is available for all events (10 years and under)*

Includes one Soft Beverage & Vanilla Ice Cream Dessert

Kids can choose from the following the day of the event:

Pasta Choice of Marinara or Butter & Parmesan

Pizza Cheese Pizza

Chicken Tenders Served with French Fries

Chef Politely Declines Any Substitutions or Modifications to the Menu

*PRICE EXCLUDES SALES TAX AND GRATUITY | *All items and prices are subject to change

**Vegetarian, Vegan, Dietary Restriction Options Available Upon Request Day of Event

LUNCH MENU OPTIONS

***Available Monday-Saturday 11:30am-3pm & Sunday 11am-3pm**

All Lunch Packages include one Soft Beverage (Soda, Lemonade, Iced Tea or Coffee) and Dessert

OPTIONAL FIRST COURSE +\$10pp (Please choose one for your party. Served with Garlic Bread)

House Salad | Mixed Field Greens, Crisp Green Apple
Candied Walnuts, Bleu Cheese, Tossed in Balsamic Vinaigrette

or

Caesar Salad | Crisp Romaine Hearts, Garlic Croutons
Parmesan Cheese, Tossed in Homemade Caesar Dressing

LUNCH A \$35pp

Guests will choose from the following the day of the event:

House Salad with Grilled Chicken Mixed Field Greens, Crisp Green Apple
Candied Walnuts, Bleu Cheese, Balsamic Vinaigrette

Chicken Papaya Mildly Curried Chicken Salad, Cashew, Onion & Raisins
Filled in Half a Ripe Papaya. Served with Fresh Fruit & Batter Bread

Monte Cristo Ham, Turkey and Swiss Cheese on Egg Bread
Dipped in a Light Batter and Grilled. Served with Fresh Fruit

French Dip Sandwich Sliced Prime Rib, Melted Gruyere & Sautéed Onions
Served on a Grilled Roll with Creamed Horseradish, Au Jus & French Fries

Boneless Beef Short-Ribs Served with Mashed Potatoes & Vegetables

LUNCH B \$42pp

Guests will choose from the following the day of the event:

Brie and Pecan Chicken with Pear Sage Sauce
Served with Garlic Mashed Potatoes & Vegetables

Cedar Planked Salmon with Maple-Soy Glaze
Served with Garlic Mashed Potatoes & Vegetables

Prime Rib Served with Garlic Mashed Potatoes & Vegetables

DESSERT SELECTION

Please choose one for your party:

Carrot Cake
Chocolate Cake
Lemon Blueberry Cheesecake

Chef Politely Declines Any Substitutions or Modifications to the Menu

*PRICE EXCLUDES SALES TAX AND GRATUITY | *All items and prices are subject to change

**Vegetarian, Vegan, Dietary Restriction Options Available Upon Request Day of Event

DINNER MENU OPTIONS

***Available Sunday-Thursday 4pm-8pm & Friday-Saturday 4pm-9pm**

All Dinner Packages include one Soft Beverage (Soda, Lemonade, Iced Tea or Coffee) and Dessert

OPTIONAL FIRST COURSE +\$10pp (Please choose one for your party. Served with Garlic Bread)

House Salad | Mixed Field Greens, Crisp Green Apple
Candied Walnuts, Bleu Cheese, Tossed in Balsamic Vinaigrette

or

Caesar Salad | Crisp Romaine Hearts, Garlic Croutons
Parmesan Cheese, Tossed in Homemade Caesar Dressing

DINNER A \$50pp (Guests will choose from the following the day of the event)

Braised Short Ribs Melt in your Mouth Boneless Beef Short Ribs

Served with Garlic Mashed Potatoes & Vegetables

Swordfish with Lemon-Caper Butter. Served with Garlic Mashed Potatoes & Vegetables

Stuffed Chicken with Artichoke, Spinach, Feta, Roasted Peppers

Served with Garlic Mashed Potatoes & Vegetables

DINNER B \$59pp

Cedar Planked Salmon with Ginger Soy Glaze

Served with Garlic Mashed Potatoes & Vegetables

Brie and Pecan Chicken with Pear Sage Reduction, Garlic Mashed Potatoes & Vegetables

Prime Rib with Garlic Mashed Potatoes & Vegetables

DINNER C \$62pp

Land & Sea Porcini Crusted Filet & Three Wild Shrimp. Served with Wild Rice & Vegetables

Chicken Cordon Bleu Ham, Gruyere Cheese

Served with Garlic Mashed Potatoes & Vegetables

New York Steak with Black Pepper Bourbon Sauce

Served with Garlic Mashed Potatoes & Vegetables

DINNER D \$69pp

Lobster Tail with Chardonnay-Butter Sauce. Served with Wild Rice & Vegetables

Rack of Lamb with Pinot Noir-Tarragon Reduction, Baked Potato & Vegetables

Porcini Crusted Filet Mignon with Fresh Herb Butter

Served Garlic Mashed Potatoes & Vegetables

DESSERT SELECTION (Please choose one for your party)

Carrot Cake

Chocolate Cake

Lemon Blueberry Cheesecake

Chef Politely Declines Any Substitutions or Modifications to the Menu

*PRICE EXCLUDES SALES TAX AND GRATUITY | *All items and prices are subject to change

**Vegetarian, Vegan, Dietary Restriction Options Available Upon Request Day of Event

BAR PACKAGES

INCLUDED BAR:

All events include an “upon consumption” bar option. The host may either chose to host alcoholic beverages or chose a cash and carry bar where their guests order and pay for their own drinks separately on their own tabs. All events include service staff in the event space to take drink orders and bring drinks directly to the guests whether it is a hosted event or a cash and carry event.

How the bar is handled can be entirely custom tailored and built for each event to meet client’s needs and budget. (Examples include drink tickets, set amount hosted, etc.)

OPTIONAL ADDITIONAL AVAILABLE BAR PACKAGES:

MIMOSA STATION - \$40 Per Bottle *Charged Per Bottle Upon Consumption Day of Event*

Includes Orange, Cranberry & Pineapple Juices, Glassware, Display and Set Up

BAR SET PACKAGES *Priced Per Contracted Rate Regardless of Consumption Day of Event*

Well Brand Package: House Wine, Beer & Well Cocktails

1 Hour \$30 per person

2 Hours \$40 per person

Premium Brand Package: Premium Wine & Beer Only

1 Hour \$40 per person

2 Hours \$55 per person

House Wine & Beer Package Only:

2 Hours \$30 per person

*House Wines Include: Chardonnay, Pinot Grigio, Sauvignon Blanc,
Riesling, White Zinfandel, Rose, Pinot Noir, Merlot, Cabernet*

Beers Include: All Draft and Bottled Beers

WINES BY THE CASE *12 bottles Per Case. Cases Can Be Mixed with Different Varietals*

House Wine \$295 per case

*Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, White Zinfandel, Rose
Pinot Noir, Merlot, Cabernet*

Premium Wines \$395 per case

*Chardonnay, Pinot Grigio
Zinfandel, Pinot Noir, Red Blend, Merlot, Cabernet*

Sparkling Wine \$295 per case *House Sparkling Wine*

*PRICE EXCLUDES SALES TAX AND GRATUITY

**All items and prices are subject to change

ADDITIONAL RENTED EQUIPMENT

All events include 6'-8' rectangular banquet tables for guest seating, additional tables upon request, chairs, custom color napkins available in all colors, white or black tablecloths, personalized custom menus (if applicable) and the room arranged to the client's specifications.

OPTIONAL ADDITIONAL RENTED EQUIPMENT:

OPTIONAL COLOR TABLECLOTHS - \$2 (Each Linen)

Napkins are available in all colors and are complimentary.

White or Black Linen for Tablecloths are also complimentary. Upgraded tablecloth colors such as ivory and other select colors are available for an additional \$2 per linen ordered for the event. Please ask for available colors.

DECORATIVE CHARGER PLATES - \$1 (Each)

13" Silver, Gold or White with Silver Trim Lacquer Chargers are available to rent for an additional \$1 each. (60 maximum in Gold or Silver, 100 Maximum in White)

PROJECTOR/SCREEN - \$25 (Flat Rate)

Free standing screen and/or a small projector is available to rent.

SMALL SPEAKER/MICROPHONE* - \$25 (Flat Rate)

ALLOWED FOR ENTIRE BACK TERRACE EVENTS ONLY

Small Speaker and/or Microphone is available to rent for Entire Back Terrace events only.

ADDITIONAL TIME - \$200/Hr.

Events are limited to 3 Hours. Additional time may be purchased in advance if available.

DECORATIVE ARCH - \$50 (Flat Rate)

7'x 7.5' Dark Brown Square Wooden Arch

***Speakers and/or Microphones of any kind are prohibited in our Event Spaces unless the Entire Back Terrace has been rented. Manager approval needed for Entire Back Terrace Events.**

CEDAR CREEK FOOD & BEVERAGE MINIMUMS

JANUARY THROUGH NOVEMBER

Monday - Thursday:

Private Dining Room Guest Min 12
Lunch-\$500
Dinner-\$900

Small Back Terrace Guest Min 20
Lunch-\$800
Dinner-\$1,400

Large Back Terrace Guest Min 40
Lunch-\$1,700
Dinner-\$2,900

Entire Back Terrace Guest Min 70
Lunch-\$2,600
Dinner-\$4,000

Friday, Saturday & Sunday:

Private Dining Room Guest Min 12
Lunch-\$500
Dinner-\$1,000

Small Back Terrace Guest Min 20
Lunch-\$800
Dinner \$1,500

Large Back Terrace Guest Min 40
Lunch-\$1,700
Dinner-\$3,000

Entire Back Terrace Guest Min 70
Lunch-\$2,600
Dinner-\$4,200

DECEMBER

Monday - Thursday:

Private Dining Room Guest Min 14
Lunch-\$650
Dinner-\$1,000

Small Back Terrace Guest Min 20
Lunch-\$1,000
Dinner-\$1,400

Large Back Terrace Guest Min 40
Lunch-\$1,700
Dinner-\$2,900

Entire Back Terrace Guest Min 70
Lunch-\$2,700
Dinner-\$4,100

Friday, Saturday & Sunday:

Private Dining Room Guest Min 14
Lunch-\$650
Dinner-\$1,100

Small Back Terrace Guest Min 20
Lunch-\$1,000
Dinner-\$2,000

Large Back Terrace Guest Min 40
Lunch-\$1,700
Dinner-\$3,000

Entire Back Terrace Guest Min 70
Lunch-\$2,700
Dinner-\$5,000

***All food, beverages and alcohol ordered for the event are applied to the food and beverage minimum the day of the event. Rented items or additional time do not apply to the food and beverage minimums.**

2026 CEDAR CREEK EVENT PACKET

EVENT DATE _____ DAY OF WEEK _____ # OF GUESTS _____ EVENT START TIME _____

ROOM _____ FOOD & BEV MINIMUM (FILL IN \$ USING CHART ON PREVIOUS PAGE 8) \$ _____

GROUP NAME _____ TYPE OF EVENT _____

CONTACT _____ PHONE _____ EMAIL _____

PLEASE SIGN HERE:

DATE _____

↓ FOR CEDAR CREEK USE ONLY ↓

TODAY'S DATE _____ MENU HEADING _____ THEME _____

TABLE ARRANGEMENT _____ LINENS _____

APP SERVE TIME: _____ ENTRÉE ORDER TAKEN: _____

APPETIZERS:

SALAD & BREAD:

ENTRÉES:

DESSERT:

BEVERAGES:

SET UP NOTES:

ADDITIONAL NOTES:

BILLING NOTES:

SERVERS/IN TIMES _____

\$300/\$500 DEPOSIT (RECEIVED ON) _____ BY: _____

☐ BOOK ☐ CALENDAR ☐ OT

☐ 14-DAYS

☐ 10-DAYS

☐ 10 DAY OT

☐ KITCHEN COPY

☐ LINEN ORDERED

☐ LINEN DELIVERED

☐ LINEN FOLDED

☐ MENU

☐ DIAGRAM

2026 CEDAR CREEK EVENT PACKET

SPECIAL EVENT CONTRACT

PLEASE INITIAL EACH LINE AND SIGN BELOW

_____ **DEPOSIT.** A \$300 DEPOSIT IS REQUIRED UPON SIGNING TO CONFIRM ALL BOOKINGS. DEPOSIT CONFIRMS DATE, TIME, EVENT ROOM & ESTIMATED GUEST COUNT. DEPOSIT IS NON-REFUNDABLE. NO EXCEPTIONS. A \$300 CREDIT WILL BE APPLIED TO THE FINAL CHECK THE DAY OF THE EVENT. DEPOSITS CAN BE PAID IN CASH OR WITH CREDIT CARD ONLY. (DECEMBER EVENTS REQUIRE A \$500 DEPOSIT.)

_____ **ADDITIONAL FEES.** A 6% EVENT FEE WILL BE INCLUDED ON THE FINAL CHECK AND ALL OTHER CHECKS FOR ALL PRIVATE EVENTS IN LIEU OF A ROOM RENTAL FEE. AN 18% GRATUITY THAT GOES DIRECTLY TO THE SERVICE STAFF THE DAY OF THE EVENT WILL BE ADDED TO THE FINAL BILL AND ALL OTHER CHECKS FOR THE EVENT. ADDITIONAL GRATUITY IS DISCRETIONARY AND IS ALWAYS APPRECIATED BY THE SERVICE STAFF. A 7.75% TAX IS ALSO ADDED TO ALL EVENTS. A \$2 PER PERSON DESSERT FEE IS ADDED IF ANY DESSERTS ARE BROUGHT IN FROM OUTSIDE THE VENUE AND CONSUMED ONSITE. THERE IS A \$30 CORKAGE FEE PER BOTTLE FOR WINE BROUGHT IN FROM OUTSIDE THE VENUE. LIMIT OF 6-12 BOTTLES PER EVENT ALLOWED. APPLICABLE FOR WINE ONLY.

_____ **GUEST COUNT & FINAL DETAILS.** FINAL GUEST COUNT, MENU SELECTIONS AND ALL OTHER DETAILS ARE DUE 10 DAYS PRIOR TO THE EVENT DATE. AFTER 10 DAYS, GUEST COUNT IS GUARANTEED AND CANNOT BE MODIFIED. THERE IS A 10% GRACE ADJUSTMENT HONORED FOR GUEST COUNT AFTER THE 10 DAY GUARANTEE. INCREASE IN GUEST COUNT AFTER THE 10 DAYS ARE DISCRETIONARY OF CEDAR CREEK IF ROOM CAPACITY AND VOLUME PERMITS AND ADDITIONAL GUESTS WILL BE CHARGED AT THE CONTRACTED RATE.

_____ **CANCELLATIONS.** CANCELATIONS RESULT IN LOSS OF DEPOSIT PAID. EVENTS MOVED FROM ORIGINAL DATE ALSO RESULT IN LOSS OF DEPOSIT. CREDIT CANNOT BE ISSUED FOR CANCELED OR MOVED EVENTS.

_____ **MINIMUMS & MENUS.** GUEST AND FOOD & BEVERAGE MINIMUMS MUST BE MET PER THE CEDAR CREEK MINIMUMS OUTLINED IN THIS PACKET. IF NOT MET, A MISCELLANEOUS ROOM CHARGE WILL BE ADDED TO ATTAIN THE REQUIRED FOOD AND BEVERAGE MINIMUM FOR THAT EVENT. RENTALS & ADDITIONAL TIME DO NOT COUNT TOWARD FOOD & BEVERAGE MINIMUMS. MENU PRICES ARE SUBJECT TO CHANGE. NO MODIFICATIONS OR SUBSTITUTIONS TO SET MENUS ARE ALLOWED UNLESS DUE TO DIETARY ALLERGIES.

_____ **DECOR.** OUTSIDE DÉCOR SUCH AS FLORALS, BANNERS, BALLOONS, ETC. ARE ALLOWED SO LONG AS DÉCOR BROUGHT IN IS CLEANED UP AND REMOVED AT CONCLUSION OF EVENT. ITEMS THAT ARE PROHIBITED ARE AS FOLLOWS: CONFETTI OR GLITTER OF ANY KIND, CONFETTI-FILLED BALLOONS, OPEN FLAMES, NAILS, TACKS, COMMAND STRIPS OR ANYTHING THAT WOULD CAUSE DAMAGE TO THE PAINT OR WALLS. (PAINTERS TAPE, CLEAR WIRE AND BATTERY CANDLES ARE SUGGESTED INSTEAD.) AFFIXING ANYTHING TO THE GREEN HEDGES IS PROHIBITED. A CLEANUP/DAMAGE FEE STARTING AT \$150 AND UP WILL BE ADDED IF THESE RESTRICTIONS ARE VIOLATED. CREDIT CARD WILL BE AUTOMATICALLY CHARGED FOR DAMAGES OR VIOLATIONS TO THE ABOVE TERMS.

_____ **TIMELINE.** ALL RESERVATIONS ARE FOR 3 HOURS. ADDITIONAL HOUR RATES ARE \$200/HOUR IF AVAILABLE. ADDITIONAL RESERVATION TIME MUST BE AGREED UPON AND ARRANGED AT LEAST 10 DAYS PRIOR TO THE EVENT IF AVAILABLE. CONTRACTED START TIME AND END TIME FOR THE EVENT MUST BE HONORED. GUESTS CANNOT BE ACCOMMODATED BEFORE THE CONTRACTED START TIME OF THE EVENT. EVENT MUST BE CONCLUDED AND CLEANED UP BY CONTRACTED END TIME. FAILURE WILL INCUR ADDITIONAL CHARGES OF \$100 PER EACH ADDITIONAL 30 MINUTE INCREMENT OVER END TIME. CLIENT (AND NO MORE THAN 5 PEOPLE TOTAL) MAY COME 30 MINUTES PRIOR TO OFFICIAL START TIME TO SET UP. AGREED UPON CONTRACTED SERVE TIME IS UPHELD.

_____ **ROOMS.** THE PRIVATE DINING ROOM IS A PRIVATE ROOM. THE LARGE BACK TERRACE AND SMALL BACK TERRACE ARE SEMI PRIVATE SPACES. DJS, MICROPHONES, AMPLIFIED MUSIC, SPEAKERS AND/OR EXCESSIVE NOISE ARE NOT ALLOWED IN CONSIDERATION OF OTHER EVENTS TAKING PLACE SIMULTANEOUSLY AND OTHER GUESTS IN THE MAIN RESTAURANT.

_____ **CANCELLATIONS BY NATURAL DISASTER OR GOVERNMENT MANDATES.** CEDAR CREEK SHALL HAVE NO RESPONSIBILITY OR LIABILITY FOR FAILURE TO PROVIDE ANY SERVICES WHEN PRESENTED BY ACTS OF TERROR, FLOOD, FIRE ETC. OR GOVERNMENT MANDATES.

PLEASE SIGN HERE TO APPROVE THIS CONTRACT

DATE _____

CREDIT CARD AUTHORIZATION FORM

Name on Reservation _____

Date & Time of Event _____

Circle One VISA MASTERCARD AMEX DISCOVER CASH

Cardholders Name _____

Card Number Please leave blank for your security. We will call over the phone to complete.

Expiration Date: _____ Sec. Code: _____

Billing Zip Code: _____

I hereby authorize a **\$300.00 deposit** (or **\$500 deposit** for December Events)
to secure my Private Event at:
Cedar Creek Brea, 20 Pointe Drive, Brea, CA 92821

Signature of Card Holder _____

To secure your reservation, please email this completed form with the
top half of the Event Form and Special Event Contract Form to
manager@cedarcreekbrea.com

****A \$300 non-refundable deposit is required to reserve each private dining space.
\$300 will be deducted from your bill on the day of your event.
(\$500 for December Events)**