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American Classics & Cocktails

Cedar Creek Brea has three dining spaces that can accommodate private and semi-private events. Our private dining room seats 12-18 guests, the Small Enclosed Back Terrace seats up to 35 guests, the Large Enclosed Back Terrace seats up to 65 guests, and the two terrace areas can be combined to seat up to 120 guests.

Attached are our special event menus and reservation forms. Included in your event are your choice of linen colors, a customized menu (where applicable) and the room arranged to your specifications. Please let us know if you would plan to decorate. We do have a few decorating restrictions among which include no lit candles and no confetti of any kind. We reserve the right to add a cleanup fee if guidelines are not followed.

If you would like to reserve, please fill out the top portion of the reservation form and the credit card authorization form (last 2 pages) and return by e-mail or in person. Please make sure to sign both forms, unsigned forms will not be accepted. We will then call or email you to confirm that we received your forms and verify your dining space and menu.

If you would like to meet with us in person, please call or Email us to arrange a time so that we can give you our undivided attention!

Thank you for your interest in Cedar Creek. We look forward to helping you plan your Special Event!

Cedar Creek Management Team  
[manager@cedarcreekbrea.com](mailto:manager@cedarcreekbrea.com)

Phone: (714) 255-5600  
Fax: (714) 255-5606

# APPETIZERS SELECTION

\*Events featuring only appetizer selections not available from 5pm-8pm.

- Chicken Piccata Brochettes \$40 (30 pieces)
- Tomato- Basil Flatbread Pizza \$40 (24 pieces)
- Coconut Shrimp with Orange-Horseradish Sauce \$65 (50 pieces)
- Spicy Ginger-Peanut Satays \$40 (30 pieces)
- Assorted Specialty Cheese and Crackers \$55 (Medium) \$90 (Large)
- Fresh Fruit Assortment Platter \$40 (Medium) \$65 (Large)
- Fresh Vegetable Tray with Dipping Sauce \$40 (Medium) \$65 (Large)
- Sesame Calamari and Zucchini Fritter Tray \$40 (serves 25ppl)
- Smoked Turkey Zuni Rolls \$45 (40 pieces)
- Crab-Scallop Cakes with Jalapeno Tartar Sauce \$60 (20 pieces)
- Beef Skewers with Smoky Chimichurri Sauce \$60 (30 pieces)
- House or Caesar Salad Bowl \$45 (serves 20ppl)
- Shrimp Cocktail Tray \$80 (40 pieces)
- Sandwich Assortment Tray: Turkey, Roast Beef, Tuna \$65 (20 pieces)  
(mayo, lettuce, tomato, on sourdough bread)

## LUNCH MENU OPTIONS

\*Available Mon-Sun from 11am-3pm

All lunch options include soft beverage and dessert. We will print menus with a custom heading of your choice.

### Lunch A \$27

Your guests will choose from:

- **House Salad with Grilled Chicken**
- **Chicken Papaya** with Fresh Fruit and Batter Bread
- **Monte Cristo** with Fresh Fruit
- **French Dip** Sandwich with French Fries
- **Boneless Beef Short-Ribs** and Mashed Potatoes

### Lunch B \$37

**1<sup>st</sup> Course Choice of House Salad:** mixed field greens tossed in balsamic vinaigrette with crisp green apple, candied walnuts and bleu cheese OR **Caesar Salad:** crisp romaine hearts tossed in homemade Caesar dressing, garlic croutons, and parmesan cheese

**2nd Course Choice of:**

- **Brie and Pecan Chicken** with Pear Sage Sauce
- **Cedar Planked Salmon** with a Maple-Soy Glaze
- **Prime Rib** with Garlic Mashed Potatoes and Vegetables

### DESSERT SELECTION (PLEASE CHOOSE ONE FOR YOUR PARTY)

- White Chocolate Raspberry Cheesecake
- Lemon Tart with raspberry sauce
- Triple Layer Chocolate Cake
- Coconut Supreme Cake
- Chocolate Ganache Tart in a pecan crust

\*\*VEGETARIAN OPTIONS AVAILABLE PLEASE INQUIRE

\*\*PRICE EXCLUDING SALES TAX AND GRATUITY

**NO MODIFICATIONS OR SUBSTITUTIONS**

## Brunch Menu Options

**\*Available Saturday 11am-3pm & Sunday 10am-3pm**

All Brunch options include soft beverage and dessert. We will print menus with a custom heading of your choice.

### Brunch \$26

- **Prime Rib Sandwich** 10 oz Prime Rib of Beef, slow roasted and served on grilled sourdough with creamed horseradish and French fries
- **Chicken Papaya** Mildly curried chicken salad with cashews, onion, and raisins fill half of a ripe papaya served with fresh fruit and batter bread
- **Salmon-Spinach Salad** Roasted salmon over baby spinach with red grapes, oranges, jicama, strawberries, bacon, goat cheese, green onion, and fresh dill and a raspberry vinaigrette
- **Oaxacan Scramble** Three eggs scrambled with fresh jalapeno's, tortilla chips, cilantro, green onion bell peppers, feta cheese, and chorizo, garnished with sour cream and avocado and served with fresh fruit and breakfast potatoes.
- **Monte Cristo** Sandwich Ham, turkey, and swiss cheese on egg bread dipped in a light batter and grilled; served with fresh fruit and raspberry preserves
- **French Toast** decadent French toast served with maple syrup, pecan smoked bacon, and fresh fruit

### DESSERT SELECTION (PLEASE CHOOSE ONE FOR YOUR PARTY)

- White Chocolate Raspberry Cheesecake
- Lemon Tart with raspberry sauce
- Triple Layer Chocolate Cake
- Coconut Supreme Cake
- Chocolate Ganache Tart in a pecan crust

**\*\*VEGETARIAN OPTIONS AVAILABLE PLEASE INQUIRE**

**\*\*PRICE EXCLUDING SALES TAX AND GRATUITY**

**\*\*PLEASE NO MODIFICATIONS OR SUBSTITUTIONS**

## Dinner Menu Options

**\*Available Monday-Sunday 4pm-9pm**

**All Dinner options include soft beverage and dessert. We will print menus with a custom heading of your choice.**

**Choice of House Salad:** mixed field greens tossed in balsamic vinaigrette with crisp green apple, candied walnuts and bleu cheese OR **Caesar Salad:** crisp romaine hearts tossed in homemade Caesar dressing, garlic croutons, and parmesan cheese

### Dinner A \$45

- **Pot Roast** with Braised Cabbage, Garlic Mashed Potatoes, and Warm Spiced Applesauce
- **Swordfish** with Lemon-Caper Butter, Garlic Mashed Potatoes and Vegetables
- **Stuffed Chicken** with artichoke, spinach, feta, roasted peppers, served with garlic mashed and vegetables

### Dinner B \$52

- **Cedar Planked Salmon** with a Ginger Soy Glaze, Garlic Mashed Potatoes, and Vegetables
- **Brie and Pecan Chicken** with Pear Sage Reduction, Creme Fraiche Mashed Potatoes, and Vegetables
- **Prime Rib** with Garlic Mashed Potatoes and Seasonal Vegetables

### Dinner C \$58

- **Land & Sea** a porcini crusted filet and three wild shrimp with crème fraiche mashed potatoes
- **Chicken Cordon Bleu** (ham, gruyere cheese) served with garlic mashed potatoes and vegetables
- **New York Steak** with a Whiskey Sauce served with Garlic Mashed Potatoes and Vegetables

### Dinner D \$68

- **Lobster Tail** with Chardonnay-Butter Sauce, Creme Fraiche Mashed Potatoes, and Vegetables
- **Rack of Lamb** with Pinot Noir-Tarragon Reduction, Garlic Mashed Potatoes, and Vegetables
- **Porcini Crusted Filet Mignon** with Fresh Herb Butter, a Three Cheese Potato Gratin, and Vegetables

### Dessert Selection (choose one for your party)

- White Chocolate-Raspberry Cheesecake
- Lemon Tart with Raspberry Sauce
- Triple Layer Chocolate Cake
- Coconut Supreme Cake
- Chocolate Ganache Tart in a Pecan Crust over Caramel Crème

**\*\*VEGETARIAN OPTIONS AVAILABLE PLEASE INQUIRE**

**\*\*PRICE EXCLUDING SALES TAX AND GRATUITY**

**\*\*PLEASE NO MODIFICATIONS OR SUBSTITUTIONS**

## BAR SERVICES

**Mimosa Bar:** *priced per contracted rate regardless of consumption*

\$15 per person \ 2 hours

\$18 per person \ 3 hours

Sparkling Wine with assorted juices: Orange Juice, Cranberry Juice, Pineapple Juice

**Bar Packages** *priced per contracted rate regardless of consumption*

**Premium Brands:**

**Deluxe Brands:**

1 Hour            \$34 per person

2 Hours          \$38 per person

1 Hour            \$30 per person

2 Hours          \$33 per person

**Wine & Beer Packages:** \$30 per person for 2 hours

*Includes: House Chardonnay, Merlot, Cabernet, Pinot Grigio*

*Beers on tap: Coronado IPA, Stella, Bud Light, Firestone 805, Rocco Red Ale, Rotating Handle*

**Wines by the case** (12 bottles) **You can mix your case with different varietals**

**House wine:** **\$270 per case** *Merlot, Chardonnay, Cabernet, Pinot Grigio*

**Premium Wines:** **\$380 per case** *St Francis Merlot, William Hill Chardonnay, Louis Martini Cabernet, Pomelo Sauvignon blanc, 14 hands Pinot Grigio, Bridlewood Pinot Noir*

**Sparkling Wine:** **\$250 per case** *House sparkling wine*

**Custom Bar:** *Available upon request, prices according to bar selection*

\*Pricing does not include tax, fees, or gratuity

\*All items and Prices are subjected to change

## **CEDAR CREEK PRIVATE ROOMS MINIMUMS**

\*You must meet the Food & Beverage minimums. If minimums are not met, the difference is charged as a room fee.

Events are limited to 3 hours, please make arrangements prior if you would like to add time.  
(Rate is \$100/hour)

### **JANUARY THRU NOVEMBER**

#### Monday thru Thursday:

<b>Private Dining Room</b>	<b>Guest Min 12</b>
Lunch-\$300	
Dinner-\$500	
<b>Small Back Terrace</b>	<b>Guest Min 20</b>
Lunch-\$500	
Dinner-\$900	
<b>Large Back Terrace</b>	<b>Guest Min 40</b>
Lunch-\$1000	
Dinner-\$1800	
<b>Entire Back Terrace</b>	<b>Guest Min 70</b>
Lunch-\$1800	
Dinner-\$3000	

#### Friday, Saturday, & Sunday:

<b>Private Dining Room</b>	<b>Guest Min 12</b>
Lunch-\$360	
Dinner-\$600	
<b>Small Back Terrace</b>	<b>Guest Min 20</b>
Lunch-\$600	
Dinner-\$1000	
<b>Large Back Terrace</b>	<b>Guest Min 40</b>
Lunch-\$1200	
Dinner-\$2000	
<b>Entire Back Terrace</b>	<b>Guest Min 70</b>
Lunch-\$2100	
Dinner-\$3500	

### **DECEMBER**

#### Monday thru Thursday:

<b>Private Dining Room</b>	<b>Guest Min 14</b>
Lunch-\$450	
Dinner-\$700	
<b>Small Back Terrace</b>	<b>Guest Min 20</b>
Lunch-\$600	
Dinner-\$1000	
<b>Large Back Terrace</b>	<b>Guest Min 40</b>
Lunch-\$1200	
Dinner-\$2000	
<b>Entire Back Terrace</b>	<b>Guest Min 70</b>
Lunch-\$2100	
Dinner-\$3500	

#### Friday, Saturday & Sunday:

<b>Private Dining Room</b>	<b>Guest Min 14</b>
Lunch-\$500	
Dinner-\$800	
<b>Small Back Terrace</b>	<b>Guest Min 20</b>
Lunch-\$700	
Dinner-\$1100	
<b>Large Back Terrace</b>	<b>Guest Min 40</b>
Lunch-\$1400	
Dinner-\$2200	
<b>Entire Back Terrace</b>	<b>Guest Min 70</b>
Lunch-\$2400	
Dinner-\$3850	

# CEDAR CREEK EVENT FORM



# CEDAR CREEK EVENT FORM

EVENT DATE \_\_\_\_\_ DAY \_\_\_\_\_ # OF GUESTS \_\_\_\_\_ ARRIVAL \_\_\_\_\_

\$200 DEPOSIT (RECEIVED ON) \_\_\_\_\_ FOOD & BEV MINIMUM (PLEASE SEE EVENT PACKET) \_\_\_\_\_

GROUP NAME \_\_\_\_\_ TYPE OF EVENT \_\_\_\_\_

CONTACT \_\_\_\_\_ PHONE \_\_\_\_\_ EMAIL ADDRESS \_\_\_\_\_

*There is a \$200 non-refundable deposit required to reserve each semi-private and private dining space. A 5% setup fee will be included on all Private Events. An 18% gratuity will be added to the total bill. We will need the final guest count and your final menu selections for your event 10 days prior to your reservation. This information is important for us to plan for your event efficiently. Room minimums must be met, or a room charge will be acquired. We can accept an increase in the guest count if the room capacity permits. Each additional guest will be charged for at the contract rate.*

*December reservations require 14 days advance notice of cancellation.*

***Cancellations must be e-mailed to [kathleen@cedarcreekbrea.com](mailto:kathleen@cedarcreekbrea.com)***

***Thank you for choosing Cedar Creek for your special event!***

PLEASE SIGN BELOW TO APPROVE THIS CONTRACT  
\_\_\_\_\_

-----↓FOR CEDAR CREEK USE ONLY↓-----

ROOM \_\_\_\_\_ TABLE ARRANGEMENT \_\_\_\_\_ LINENS \_\_\_\_\_

TODAY'S DATE \_\_\_\_\_ MENU HEADING \_\_\_\_\_

SERVE TIME (APP) \_\_\_\_\_ ENTREE) \_\_\_\_\_

APPETIZERS \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

SALAD \_\_\_\_\_  
\_\_\_\_\_

ENTRÉES \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

DESSERT \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

BEVERAGES \_\_\_\_\_  
\_\_\_\_\_

SERVERS/INTME \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

KITCHEN COPY

BOOK

CALENDAR

OT

14-DAYS

10-DAYS

3-DAYS

## Credit Card Authorization Form

I hereby authorize **\$200.00** to be applied to the following credit card to secure my reservation at: Cedar Creek Brea, 20 Pointe Drive, Brea, CA 92821

Note: *There is a \$200 non-refundable deposit required to reserve each semi-private and private dining space. A 5% set-up charge is also required.*

Name on Reservation \_\_\_\_\_

Date & Time of Event \_\_\_\_\_

On Site Host/Hostess \_\_\_\_\_

Circle one: VISA    MASTERCARD    AMEX    DISCOVER    CASH

Cardholders Name \_\_\_\_\_

Card Number \_\_\_\_\_

Expiration Date \_\_\_\_\_ Security Number \_\_\_\_\_

Signature of Card Holder \_\_\_\_\_

Please email this completed form with your reservation form to [manager@cedarcreekbrea.com](mailto:manager@cedarcreekbrea.com) to secure your reservation.