

CEDAR CREEK EVENT FORM



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

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

CEDAR CREEK EVENT FORM

APPETIZERS SELECTION

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

- Chicken Piccata Brochettes \$50 (30 pieces)
- Tomato- Basil Flatbread Pizza \$50 (24 pieces)
- Coconut Shrimp with Orange-Horseradish Sauce \$80 (50 pieces)
- Assorted Specialty Cheese and Crackers \$70 (Medium) \$100 (Large)
- Fresh Fruit Assortment Platter \$50 (Medium) \$75 (Large)
- Sesame Calamari and Zucchini Fritter Tray \$50 (serves 25ppl)
- Smoked Turkey Zuni Rolls \$55 (40 pieces)
- Crab-Scallop Cakes with Jalapeno Tartar Sauce \$75 (20 pieces)
- Shrimp Cocktail Tray \$90 (40 pieces)

Available for midafternoon affairs where minimum guest counts cannot be guaranteed:

- House or Caesar Salad Bowl \$55 (serves 20ppl)
- Sandwich Assortment Tray: Turkey, Roast Beef, Tuna \$90 (20 pieces)
(lettuce, tomato, sides of mayo and mustard on variety of breads)

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LUNCH MENU OPTIONS

*Available Mon-Sat from 11am-3pm and Sunday 10am-3pm

All lunch options include soft beverage and dessert.

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

1st Course (\$6.00 per person)

Choice of: House Salad: mixed field greens tossed in balsamic vinaigrette with crisp green apple, candied walnuts, and bleu cheese (no modifications)

OR Caesar Salad: crisp romaine hearts tossed in homemade Caesar dressing, garlic croutons, and parmesan cheese

2nd Course (\$37.00 per person)

Your guests will choose from:

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

(Vegetarian options available, please inquire.)

Dessert Selection (Please choose one for your party)

- Lemon Tart with raspberry sauce
- Triple Layer Chocolate Cake
- Coconut Supreme Cake

Please no modifications or substitutions

**PRICE EXCLUDES SALES TAX AND GRATUITY

CEDAR CREEK EVENT FORM

BRUNCH MENU OPTIONS

*Available Mon-Sat from 11am-3pm and Sunday 10am-3pm

All brunch options include soft beverage and dessert.

Brunch \$26

Your guests will choose from:

- **Prime Rib French Dip** Sliced prime rib, melted Gruyere and sauteed onions on a crusty roll with creamed horseradish, au jus 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
- **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
- **Lox, Bagel and Eggs** toasted bagel, cream cheese, and smoked salmon atop a bed of fresh spinach leaves. Enjoy separately or make your own sandwich!

(Vegetarian options available, please inquire.)

Dessert Selection (Please choose one for your party)

- Lemon Tart with raspberry sauce
- Triple Layer Chocolate Cake
- Coconut Supreme Cake

Please no modifications or substitutions

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CEDAR CREEK EVENT FORM

DINNER MENU OPTIONS

*Available every day 4pm-9pm

All dinner options include soft beverage and dessert.

1st Course (\$6.00 per person)

Choice of: House Salad: mixed field greens tossed in balsamic vinaigrette with crisp green apple, candied walnuts, and bleu cheese (no modifications)

OR Caesar Salad: crisp romaine hearts tossed in homemade Caesar dressing, garlic croutons, and parmesan cheese

Dinner A \$45

- **Braised Short Ribs** melt in your mouth boneless beef short ribs served with Garlic Mashed potatoes and Vegetables
- **Swordfish** with Lemon-Caper Butter, Garlic Mashed Potatoes and Vegetables
- **Stuffed Chicken** with artichoke, spinach, feta, roasted peppers, served with Garlic Mashed potatoes 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, Rice 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 Artichoke risotto**
- **Chicken Cordon Bleu (ham, gruyere cheese) served with Garlic Mashed potatoes and vegetables**
- **New York Steak with a Black Pepper Bourbon sauce served with Tomato-basil pasta and Vegetables**

Dinner D \$68

- **Lobster Tail with Chardonnay-Butter Sauce, artichoke risotto and Vegetables**
- **Rack of Lamb with Pinot Noir-Tarragon Reduction, roasted red potatoes, and Vegetables**
- **Porcini Crusted Filet Mignon with Fresh Herb Butter, Cheese Tortellini, and Vegetables**

Dessert Selection (Please choose one for your party)

- Lemon Tart with raspberry sauce
- Triple Layer Chocolate Cake
- Coconut Supreme Cake

Please no modifications or substitutions

**PRICE EXCLUDES SALES TAX AND GRATUITY

CEDAR CREEK EVENT FORM
BAR SERVICES

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

\$20.00 per bottle

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

Bar Packages *priced per contracted rate regardless of consumption*

Well Brands:

1 Hour \$30 per person
2 Hours \$40 per person

Premium Brands:

1 Hour \$38 per person
2 Hours \$50 per person

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

Includes: House Chardonnay, Merlot, Cabernet, Pinot Grigio, Sauvignon Blanc

Beers on tap: Coronado IPA, Stella, Bud Light, 805 Honey Blond, 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, Sauvignon Blanc*

Premium Wines: **\$380 per case**

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

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

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

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Cedar Creek 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:

Private Dining Room	Guest Min 12
Lunch-\$320	
Dinner-\$600	
Small Back Terrace	Guest Min 20
Lunch-\$540	
Dinner-\$1000	
Large Back Terrace	Guest Min 40
Lunch-\$1080	
Dinner-\$2000	
Entire Back Terrace	Guest Min 70
Lunch-\$1900	
Dinner-\$3600	

Friday, Saturday, & Sunday:

Private Dining Room	Guest Min 12
Lunch-\$360	
Dinner-\$650	
Small Back Terrace	Guest Min 20
Lunch-\$660	
Dinner-\$1100	
Large Back Terrace	Guest Min 40
Lunch-\$1200	
Dinner-\$2150	
Entire Back Terrace	Guest Min 70
Lunch-\$2100	
Dinner-\$3800	

DECEMBER

Monday thru Thursday:

Private Dining Room	Guest Min 14
Lunch-\$450	
Dinner-\$700	
Small Back Terrace	Guest Min 20
Lunch-\$640	
Dinner-\$1100	
Large Back Terrace	Guest Min 40
Lunch-\$1200	
Dinner-\$2200	
Entire Back Terrace	Guest Min 70
Lunch-\$2100	
Dinner-\$4000	

Friday, Saturday & Sunday:

Private Dining Room	Guest Min 14
Lunch-\$500	
Dinner-\$800	
Small Back Terrace	Guest Min 20
Lunch-\$750	
Dinner-\$1250	
Large Back Terrace	Guest Min 40
Lunch-\$1400	
Dinner-\$2350	
Entire Back Terrace	Guest Min 70
Lunch-\$2400	
Dinner-\$4500	

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CREDIT CARD AUTHORIZATION FORM

A \$200 non-refundable deposit is required to reserve each semi-private and private dining space. (\$200 will be deducted from your bill on the day of your event.)

Name on Reservation _____

Date & Time of Event _____

On Site Contact Person _____

Circle one: VISA MASTERCARD AMEX DISCOVER CASH

Cardholders Name _____

Card Number _____

Expiration Date _____

I hereby authorize **\$200.00** to secure my reservation at:
Cedar Creek Brea, 20 Pointe Drive, Brea, CA 92821

Signature of Card Holder _____

Please email this completed form with your reservation form to
manager@cedarcreekbrea.com to secure your reservation.