

CEDAR CREEK EVENT FORM



American Classics & Cocktails

Thank you for your interest in Cedar Creek for your Private Event. Cedar Creek Brea has three dining spaces that accommodate private and semi-private events. Our intimate Private Dining Room seats 12-20 guests, the Small Enclosed Back Terrace seats 20-40, the Large Enclosed Back Terrace seats 40-65, and the Small & Back Terrace areas can be combined to seat up to 120 guests.

Included within are the special event menus, pricing, information, and reservation forms. Provided with each event are a choice of linen and napkin color, a personalized customized menu (where applicable) and the room arranged to your specifications.

If you would like to reserve, complete and return the last 3 pages of this document. Please make sure to fill out the top portion of the reservation form, initial and sign the contract terms and fill out the credit card authorization form. All (3) pages may be returned by e-mail or in person. Incomplete/unsigned forms will not be accepted.

Feel free to e-mail any questions or confirm availability for your date to the e-mail address provided below. If you would like to meet in person, reach out directly to schedule an appointment.

We look forward to hosting your special event!

Cedar Creek Management Team
manager@cedarcreekbrea.com

Phone: (714) 255-5600

Fax: (714) 255-5606

APPETIZERS SELECTION

***Events featuring Appetizer Only Selections not available after 5:00pm**

Chicken Piccata Brochettes \$50 (30 pieces)

Tomato- Basil Flatbread Pizza \$50 (24 pieces)

Coconut Shrimp with Orange-Horseradish Sauce \$80 (50 pieces)

Sesame Calamari & Zucchini Fritter \$50 (Serves 25ppl)

Smoked Turkey Zuni Rolls with Raspberry Chipotle Sauce \$55 (40 pieces)

Crab-Scallop Cakes with Jalapeno Tartar Sauce \$75 (20 pieces)

Shrimp Cocktail Tray \$90 (40 pieces)

Assorted Specialty Cheese and Crackers \$70 (Medium) \$100 (Large)

Fresh Fruit Assortment Platter \$50 (Medium) \$75 (Large)

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**Following selections 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 Mayonnaise and Mustard
Served on an Assortment of Breads

LUNCH MENU OPTIONS

***Available Monday-Saturday 11:30am-3pm & Sunday 10am-3pm**

All Lunch Packages include a Soft Beverage and Dessert.

LUNCH A \$27pp

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

House Salad with Grilled Chicken

Chicken Papaya Served with Fresh Fruit & Batter Bread

Monte Cristo Served with Fresh Fruit

French Dip Sandwich Served with French Fries

Boneless Beef Short-Ribs Served with Mashed Potatoes

LUNCH B

FIRST COURSE +\$6pp

Please choose one for your party:

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

SECOND COURSE \$37pp

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

Brie and Pecan Chicken Pear Sage Sauce

Served with Garlic Mashed Potatoes & Vegetables

Cedar Planked Salmon 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:

Lemon Tart with Raspberry Sauce

Triple Layer Chocolate Cake

Coconut Supreme Cake

No Modifications or Substitutions

*PRICE EXCLUDES SALES TAX AND GRATUITY

**Vegetarian & Dietary Restriction Options Available

BRUNCH MENU OPTIONS

***Available Monday-Saturday from 11:30am-3pm & Sunday 10am-3pm**

Brunch Package includes a Soft Beverage and Dessert.

BRUNCH \$26pp

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 Crusted Roll with Creamed Horseradish, Au Jus & French Fries

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

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

Lox, Bagel & Eggs Toasted Bagel, Cream Cheese & Smoked Salmon
Atop a Bed of Fresh Spinach Leaves

DESSERT SELECTION

Please choose one for your party:

Lemon Tart with Raspberry Sauce
Triple Layer Chocolate Cake
Coconut Supreme Cake

No Modifications or Substitutions

*PRICE EXCLUDES SALES TAX AND GRATUITY

**Vegetarian & Dietary Restriction Options Available

DINNER MENU OPTIONS

***Available Every Day 4pm-9pm**

All Dinner Packages include a Soft Beverage and Dessert.

FIRST COURSE +\$6pp (Please choose one for your party)

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 \$45pp (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 \$52pp

Cedar Planked Salmon with a Ginger Soy Glaze

Served with Garlic Mashed Potatoes & Vegetables

Brie and Pecan Chicken with Pear Sage Reduction, Rice and Vegetables

Prime Rib with Garlic Mashed Potatoes & Vegetables

DINNER C \$58pp

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

Chicken Cordon Bleu Ham, Gruyere Cheese

Served with Garlic Mashed Potatoes & Vegetables

New York Steak with a Black Pepper Bourbon Sauce

Served with Garlic Mashed Potatoes & Vegetables

DINNER D \$68pp

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)

Lemon Tart with Raspberry Sauce

Triple Layer Chocolate Cake

Coconut Supreme Cake

No Modifications or Substitutions

*PRICE EXCLUDES SALES TAX AND GRATUITY

**Vegetarian & Dietary Restriction Options Available

CEDAR CREEK EVENT FORM
BAR PACKAGES

CUSTOM BAR: *Available Upon Request. Custom Built for Each Event. Prices Vary.*

MIMOSA STATION - \$30 Per Bottle *Priced Upon Consumption Day of Event*

Sparkling Wine with Orange Juice, Cranberry Juice & Pineapple Juice

BAR 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,
Chenin Blanc, Riesling, White Zinfandel, Rose, 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 \$280 per case

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

Premium Wines \$390 per case

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

Sparkling Wine \$260 per case House Sparkling Wine

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

CEDAR CREEK MINIMUMS

JANUARY THROUGH NOVEMBER

Monday - Thursday:

Private Dining Room Guest Min 12

Lunch-\$400

Dinner-\$700

Small Back Terrace Guest Min 20

Lunch-\$700

Dinner-\$1200

Large Back Terrace Guest Min 40

Lunch-\$1300

Dinner-\$2300

Entire Back Terrace Guest Min 70

Lunch-\$2300

Dinner-\$4000

Friday, Saturday & Sunday:

Private Dining Room Guest Min 12

Lunch-\$500

Dinner-\$800

Small Back Terrace Guest Min 20

Lunch-\$800

Dinner \$1300

Large Back Terrace Guest Min 40

Lunch-\$1450

Dinner-\$2450

Entire Back Terrace Guest Min 70

Lunch-\$2500

Dinner-\$4200

DECEMBER

Monday - Thursday:

Private Dining Room Guest Min 14

Lunch-\$600

Dinner-\$900

Small Back Terrace Guest Min 20

Lunch-\$840

Dinner-\$1300

Large Back Terrace Guest Min 40

Lunch-\$1450

Dinner-\$2600

Entire Back Terrace Guest Min 70

Lunch-\$2500

Dinner-\$4500

Friday, Saturday & Sunday:

Private Dining Room Guest Min 14

Lunch-\$650

Dinner-\$1000

Small Back Terrace Guest Min 20

Lunch-\$900

Dinner-\$1450

Large Back Terrace Guest Min 40

Lunch-\$1650

Dinner-\$2750

Entire Back Terrace Guest Min 70

Lunch-\$2800

Dinner-\$5000

****Events are limited to 3 hours.**

Please make arrangements prior if you would like to add time.

Rate is \$150/Hour if available

CEDAR CREEK EVENT FORM

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, 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 CREDIT CARD ONLY. DECEMBER EVENTS REQUIRE A \$500 DEPOSIT.

_____ **ADDITIONAL FEES.** A 5% SET UP FEE WILL BE INCLUDED ON ALL PRIVATE EVENTS IN LIEU OF A ROOM RENTAL FEE. AN 18% GRATUITY WILL BE ADDED TO THE FINAL BILL AND GO TO THE SERVICE STAFF THE DAY OF THE EVENT. ANY ADDITIONAL GRATUITY IS DISCRETIONARY AND APPRECIATED BY THE SERVICE STAFF. A 7.75% TAX IS ALSO ADDED TO ALL EVENTS.

_____ **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 CAN NOT BE MODIFIED. THERE IS A 10% GRACE ADJUSTMENT HONORED DUE TO LAST MINUTE CHANGES DAY OF EVENT. 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.** ALL CANCELLATION MUST BE SUBMITTED IN WRITING AT LEAST 10 DAYS OR MORE FROM EVENT DATE.

_____ **MINIMUMS.** ALL ROOM, 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.

_____ **DECOR.** OUTSIDE DÉCOR SUCH AS FLORALS, BANNERS, BALLOONS, ETC. ARE ALLOWED. ITEMS THAT ARE PROHIBITED ARE AS FOLLOWS: CONFETTI OF ANY KIND, OPEN FLAMES, NAILS, TACKS OR ANYTHING THAT WOULD CAUSE DAMAGE TO THE PAINT OR WALLS. (PAINTERS TAPE, CLEAR WIRE AND BATTERY CANDLES ARE SUGGESTED INSTEAD.) A \$150 CLEANUP FEE WILL BE ADDED IF THESE RESTRICTIONS ARE VIOLATED. DJS, MICROPHONES, AMPLIFIED MUSIC OR SPEAKERS ARE NOT ALLOWED.

_____ **TIMELINE.** ALL RESERVATIONS ARE FOR 3 HOURS. ADDITIONAL HOUR RATES ARE \$150/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 \$75 PER EACH ADDITIONAL 15 MINUTE INCREMENT OVER END TIME. CLIENT MAY COME UP TO 30 MINUTES PRIOR TO START TIME TO SET UP. AGREED UPON CONTRACTED SERVE TIME IS UPHELD. GUESTS NOT PRESENT AT ORDER TIME MAY NOT BE ABLE TO BE ACCOMMODATED, REGARDLESS OF MINIMUM GUEST COUNTS.

_____ **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 _____

CEDAR CREEK EVENT FORM

CREDIT CARD AUTHORIZATION FORM

Name on Reservation _____

Date & Time of Event _____

Circle One VISA MASTERCARD AMEX DISCOVER CASH

Cardholders Name _____

Card Number _____

Expiration Date _____

I hereby authorize **\$300.00** to secure my reservation at:
Cedar Creek Brea, 20 Pointe Drive, Brea, CA 92821

Signature of Card Holder _____

To secure your reservation, please email this completed form with your reservation form and contract terms 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)**