



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. If you would like to reserve, please fill out the top portion of the reservation form and the credit card authorization form 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!

Liz Perez
Special Events Manager

Janice Webster
Assistant Manager

liz@cedarcreekbrea.com

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

APPETIZERS SELECTION

*Events featuring only appetizer selections not available Friday and Saturday from 4pm-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 \$35 (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

1st 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 (with vanilla ice cream add \$1.00)
- Chocolate Ganache Tart in a pecan crust

****VEGETARIAN OPTIONS AVAILABLE PLEASE INQUIRE**

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

****PLEASE 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** 10oz 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 (with vanilla ice cream add \$1.00)
- 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*

\$12 per person \ 2 hours

\$15 per person \ 3 hours

Sparkling Wine with assorted juices: Orange Juice, Cranberry Juice, Pineapple Juice
Garnishes include seasonal berries: Strawberries, blackberries, raspberries.

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

\$12 Per person \ 2 hours

\$15 Per Person \ 3 hours

Red and White Sangria with seasonal fruit, served cold.
Garnishes include: fresh orange slice and lime

Bar Packages *priced per contracted rate regardless of consumption*

Premium Brands:

Deluxe Brands:

1 Hour \$30 per person

2 Hours \$35 per person

1 Hour \$25 per person

2 Hours \$30 per person

Wine & Beer Packages: \$27 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: *\$240 per case* Merlot, Chardonnay, Cabernet, Pinot Grigio

Premium Wines: *\$350 per case* St Francis Merlot, William Hill Chardonnay, Louis Martini Cabernet, Pomelo Sauvignon blanc, 14 hands Pinot Grigio, Bridlewood Pinot Noir

Sparkling Wine: *\$220 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

Lunch 11am-3pm / Dinner: 4pm-9pm

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

JANUARY THRU NOVEMBER

Monday thru Thursday:

Private Dining Room	Guest Min 12
Lunch-\$300	
Dinner-\$400	
Small Back Terrace	Guest Min 20
Lunch-\$400	
Dinner-\$500	
Large Back Terrace	Guest Min 40
Lunch-\$800	
Dinner-\$1000	
Entire Back Terrace	Guest Min 70
Lunch-\$1200	
Dinner-\$1800	

Friday, Saturday, & Sunday:

Private Dining Room	Guest Min 12
Lunch-\$350	
Dinner-\$550	
Small Back Terrace	Guest Min 20
Lunch-\$500	
Dinner-\$700	
Large Back Terrace	Guest Min 40
Lunch-\$1100	
Dinner-\$1600	
Entire Back Terrace	Guest Min 70
Lunch-\$1600	
Dinner-\$2400	

DECEMBER

Monday thru Thursday:

Private Dining Room	Guest Min 14
Lunch-\$450	
Dinner-\$600	
Small Back Terrace	Guest Min 20
Lunch-\$600	
Dinner-\$1000	
Large Back Terrace	Guest Min 40
Lunch-\$1000	
Dinner-\$1300	
Entire Back Terrace	Guest Min 70
Lunch-\$2000	
Dinner-\$2500	

Friday, Saturday & Sunday:

Private Dining Room	Guest Min 14
Lunch-\$450	
Dinner-\$700	
Small Back Terrace	Guest Min 20
Lunch-\$600	
Dinner-\$1000	
Large Back Terrace	Guest Min 40
Lunch-\$1400	
Dinner-\$2000	
Entire Back Terrace	Guest Min 70
Lunch-\$2400	
Dinner-\$3000	

CEDAR CREEK EVENT FORM

EVENT DATE _____ # OF GUESTS _____ DAY _____ ARRIVAL _____ (3 HOURS)

DEPOSIT _____ FOOD & BEV MIN _____ SERVE TIME (APP) _____ (DINNER) _____

GROUP NAME _____ TYPE OF EVENT _____

CONTACT _____ PHONE _____

EMAIL ADDRESS _____ FAX _____

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. GRATUITY IS NOT AUTOMATICALLY INCLUDED. 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.

PLEASE SIGN BELOW TO APPROVE THIS CONTRACT

Cancellations must be e-mailed to liz@cedarcreekbrea.com

Thank you for choosing Cedar Creek for your special event!

-----↓FOR CEDAR CREEK USE ONLY↓-----

ROOM _____ TABLE ARRANGEMENT _____ LINENS _____ FOLD _____

TODAY'S DATE _____ MENU HEADING _____

APPETIZERS _____

SALAD _____

ENTRÉES _____

DESSERT _____

BEVERAGES _____

SERVERS/IN TIME

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 liz@cedarcreekbrea.com to secure your reservation.