



Special Events & Catering

We at Country Garden Caterers would like to thank you for inquiring about our professional services.

Our experience as one of Orange County's premiere caterers spans across three decades with over a dozen awards from the "Southern California Restaurant Writer's Association" for our delicious cuisine.

Let our professional Event Coordinators take the pressure off of you by providing personal attention to all your details so you can truly enjoy your special event.

Enclosed are some of our most popular menu selections, covering a spectrum of tantalizing dishes to make your choice of either buffet or sit down dinner a meal to remember. You may also view our beautiful work at our website www.countrygardencaterers.com

Come be our guest at the beautiful **Country Garden Facility** and sample some of our award-winning cuisine as well as browse through our many photographs of locations, food displays, and previous events.

Our facility is open by appointment only, so please call **714-972-9069** to set a convenient time to meet with one of our Event Coordinators. If it is more appropriate, our Event Coordinators can also meet with you at your desired location.

We look forward to meeting you and creating a celebration long to be remembered.

Sincerely,

Country Garden Caterers

Menu Selections

All Entrees Include Fresh Assorted Rolls and Butter and a Choice of Accompaniment, Salad and Vegetable. Served either Sit Down or Buffet. Prices based per guest.

Chicken Marsala	\$17.95	Roasted Tri-Tip*	\$18.95
Chicken Breast simmered with Marsala Wine & Mushroom Cream Sauce		Served with a Jack Daniels Glaze or Madeira Mushroom Sauce	
Tequila-Lime Chicken	\$17.95	Roast Baron of Beef Au Jus*	\$17.95
Grilled Chicken topped with a Tequila-Lime Sauce		Served with Creamy Horseradish Sauce	
Lemon-Herb Chicken	\$17.95	Sirloin Steak Madeira	\$19.95
Marinated with Lemon Zest, Garlic, and Fresh Herbs		Roasted Sirloin Steak, sautéed Mushrooms and Madeira Wine in a Demi Glaze	
Chicken Picatta	\$17.95	Prime Rib Au Jus	\$20.95
Chicken Breast with White Wine, Capers, and Lemon-Butter Sauce		Served with Creamy Horseradish Sauce	
Tomato-Basil Chicken	\$17.95	Poached Salmon	\$20.95
Grilled Chicken Breast served with a Tomato-Basil Cream Sauce		Served with Lemon-Caper Cream Sauce	
Mediterranean Chicken	\$17.95	Macadamia Nut Crusted Chicken	\$19.95
Grilled Chicken Breast Topped with Sundried Tomatoes and Artichoke Hearts in a light herb sauce		Served with a Tantalizing Pineapple-Teriyaki Glaze	
Chicken Pomodoro	\$17.95	Stuffed Chicken Breast	\$18.95
Grilled Chicken Breast Topped with Tomatoes, Garlic, Basil and Olive Oil		With Brie, Apples, and Cranberries	
Rosemary Chicken	\$17.95	Chicken Kiev	\$18.95
Breast of Chicken with Rosemary, Garlic & Butter		Stuffed Chicken Breast with Garlic, Butter & Herbs	
Stuffed Portobello Mushrooms	\$16.95	Chicken Cordon Bleu	\$18.95
Filled with Julienne Vegetables and topped with Parmesan Cheese		Chicken Breast stuffed with Ham and Swiss Cheese	
		Zucchini Boat	\$16.95
		Black Beans, Corn, Mushrooms & Roasted Bell Pepper topped with Mozzarella Cheese	

Accompaniments

Rice Pilaf, Wild Rice, Cilantro Rice, Coconut Rice, Garlic Mashed Potatoes, Herb-Roasted Potatoes, Sweet Potato Mash, Penne, or Bow Tie Pasta

Vegetables

Green Beans Almondine, Honey-Bourbon Carrots, Fresh Seasonal Vegetable Medley in an Herb-Butter Sauce
Grilled Mediterranean Vegetables - Zucchini, Bell Peppers, Red Onion, Yellow Squash & Carrots

Salads

Mixed Field Greens with Ranch and Italian or Balsamic & Basil Dressing, Caesar Salad
Spinach & Romaine Salad tossed with Mandarin Oranges and Raspberry Vinaigrette Dressing
Sonoma Salad ~ Romaine, Mesclun, Feta Cheese, Caramelized Pecans and Raspberry Vinaigrette Dressing

A Second Entree may be added for \$3 per guest to the higher priced item for most entrees
An Accompaniment may be added for \$2 per guest *Additional charge for chef required
All Prices are based on a Minimum of 100 Guests, slightly higher for less than 100 Guests
Prices Do Not Include Service Charge, Sales Tax or Gratuity. Prices subject to change without notice.

Theme Menus

A Little Bit of Italy

Includes Caesar Salad or Mixed Field Greens with Ranch and Balsamic & Basil Dressings
Grilled Seasonal Vegetables or Fresh Vegetable Medley in an Herb-Butter Sauce
French Rolls and Butter or Garlic Bread

Choose one entrée from this selection:

Penne al Pomodoro

Roma Tomatoes, Fresh Basil, Garlic,
Olive Oil, Parmesan Cheese & Pine Nuts

Tomato-Basil Cream with Bow Tie

Bow Tie Pasta served with a
Tomato-Basil Cream Sauce

Pesto with Bow Tie Pasta

Marinara with Linguine

Choose one entrée from this selection:

Chicken Fettuccine Alfredo

Fettuccine served with Strips of Chicken,
and Alfredo Sauce

Italian Sausage & Marinara

Italian Sausage, Bell Peppers, Red Onions &
Chunky Marinara with Penne Pasta

Spaghetti and Meatballs

Served with Marinara or Meat Sauce

Vegetable or Meat Lasagna

Choice of either Vegetable or Meat Lasagna

Choice of one entree from each selection: \$17.95 per guest

Mexican Fiesta

Includes choice of Entrees, Fiesta Field Greens with Cilantro Ranch & Italian Dressings
Spanish Rice & Refried or Black Beans, Tri-Colored Tortilla Chips, Fresh Salsa & Sour Cream

Chicken Fajitas

Strips of Chicken Breast sautéed with Onions,
Bell Peppers, Tomatoes, and Mushrooms.
Served with Tortillas

Beef Fajitas

Strips of Carne Asada sautéed with Onions,
Bell Peppers, Tomatoes, and Mushrooms.
Served with Tortillas

Cheese Enchiladas

Topped with Red or Green Enchilada Sauce
And Melted Cheese

Beef Colorado

Chunks of Beef simmered in a Mild Red Chile
Sauce. Served with Tortillas

Chicken Enchiladas

Topped with Red or Green Enchilada Sauce
And Melted Cheese

Chile Verde

Chunks of tender Pork smothered in a
Tomatillo Sauce. Served with Tortillas

Two Entrees: \$17.95 per guest ~ Three Entrees: \$19.95 per guest

All Prices are based on a Minimum of 100 Guests, slightly higher for less than 100 Guests
Prices Do Not Include Service Charge, Sales Tax or Gratuity.
Prices subject to change without notice.

Theme Menus

Fire Up the Grill *

**BBQ Chicken Breast,
Beef Brisket, BBQ Pulled Pork,
Tri Tip with Jack Daniel's Glaze***
Garden Salad with Ranch and Italian Dressings
Garlic Mashed Potatoes or Mac-n-Cheese
Corn Cobbettes or Creamed Corn
Rolls & Butter or Cornbread with Honey-Butter
One Entrée \$17.95 ~ Two Entrée \$20.95

*Add \$1.00 for Tri-Tip option

BBQ Hamburgers and Hot Dogs
¼ lb Beef Patties & Jumbo Beef Hot Dogs
Garden Salad with Ranch and Italian Dressings
Ranch Style Baked Beans
Old-Fashioned or Red-Skinned Potato Salad
Buns, Mayonnaise, Mustard, Ketchup, Pickle Relish,
Sliced Tomatoes, Chopped Onions, Cheese and Lettuce
\$17.95 per guest

The Hawaiian Luau

Served with choice of 3 Accompaniments and Hawaiian Sweet Rolls & Butter

Pineapple Chicken **\$17.95**
Served with Sweet & Spicy Sauce, Pineapple,
Water Chestnuts, Onions & Bell Peppers

Teriyaki Chicken Breast **\$17.95**
Breast of Chicken served with a
Tangy Teriyaki Sauce

BBQ Pulled Pork **\$17.95**
Chunks of Shredded Pork served in a
Tangy BBQ Sauce

Macadamia Nut Crusted Chicken **\$19.95**
Served with a Tantalizing
Pineapple-Teriyaki Glaze

Roasted Whole Pig ~ priced separately, please ask for a quote

~ Accompaniments ~

Rice Pilaf, Wild Rice, Coconut Rice, Sweet Potato Mash, Ginger-Glazed Carrots, Coconut Tossed Fruit Salad
Grilled Mediterranean Vegetables, Mixed Field Greens with Ranch and Balsamic & Basil Dressing
Sonoma Salad with Feta Cheese, Caramelized Pecans and Raspberry Vinaigrette Dressing

The Garden Buffet

Croissants & Fresh Assorted Rolls stuffed with Roast Baron of Beef, Breast of Turkey, and Baked Ham
Served with Lettuce, Mayonnaise, Mustard & Creamy Horseradish, Jack & Cheddar Cheese Platter
Mixed Field Greens with Ranch and Balsamic & Basil Dressing
Red-Skinned Potato or Old-Fashioned Potato Salad
Fresh Fruit Platter and Vegetable Platter with Ranch Dip
\$16.95 per guest

A Second Entree may be added for \$3 per guest to the higher priced item

An Accompaniment may be added for \$2 per guest

*Additional charge for chef required if grilled at site. BBQ grill not included.

All Prices are based on a Minimum of 100 Guests, slightly higher for less than 100 Guests

Prices Do Not Include Service Charge, Sales Tax or Gratuity.

Prices subject to change without notice.

Hot Hors D'oeuvres

~ Prices are based per piece with a **minimum of 50 per selection** ~

Asparagus En Croûte With Sun-Dried Tomatoes, Basil, Cream Cheese & Prosciutto Ham	\$1.75	Bacon Wrapped Dates Large Dates stuffed with Pineapple and wrapped in Bacon	\$2.50
Vegetable Egg Rolls Served with Sweet & Sour Sauce	\$1.75	Sweet & Sour Meatballs Beef Meatballs served in a Sweet & Sour Sauce	0.75¢
Beef Empañadas Filled with Cream Cheese & Beef Picadillo	\$2.25	Mini Beef Sliders Mini Angus Beef Hamburgers with Cheese Includes Traditional Condiments	\$2.75
Sweet Potato Empañadas	\$1.95	BBQ Pulled Pork Sliders	\$2.25
Samosa Empañadas Filled with Peas, Carrots, Potatoes, and seasoned with Curry	\$1.95	Coconut Shrimp Served with Orange-Horseradish Marmalade	\$2.75
Southwestern Empañadas Filled with Black Beans, Corn, Potatoes, and diced Chicken Breast with Southwestern Spices	\$1.95	Bacon Wrapped Shrimp Prawns wrapped in Bacon with Plum Sauce	\$2.75
Honey BBQ Chicken Wings	\$1.50	Crostini Served with a Dipping Sauce of Olive Oil, Garlic, Basil, Sun-Dried & Roma Tomatoes	\$2.50
Chicken Flautas Served with Salsa	\$1.75	Chicken Satay Served with Spicy Peanut Dipping Sauce	\$3.25
Mini Beef Wellington Beef Tenderloin & Duxelle En Croûte	\$2.95	Chicken Lemongrass Pot-Stickers Served with Dipping Sauce	\$2.25
Baby Lamb Lollipops Seasoned with Thyme & Rosemary and served with Mint Sauce	\$3.95	Mini Chicken Quesadillas	\$2.25
Fig & Mascarpone in Phyllo Fig & Mascarpone Cheese in a puffed pastry	\$2.50	Petite Quiche Lorraine Swiss Cheese & Cured Bacon Quiche	\$1.75
Parmesan Mushrooms Caps Mushroom Caps stuffed with Mushrooms, Parmesan Cheese and Herbs	\$1.95	Petite Spinach Quiche	\$1.75
Mac n' Cheese Melts	\$2.25	Spanakopita Spinach & Cheese baked in Phyllo Dough	\$2.50
		Mini Franks in a Blanket	\$1.50

~ Prices are based on a minimum of 50 guests ~

Brie En Croûte ~ \$2.25 per guest
Brie baked in a Puffed Pastry, surrounded with
warm Cinnamon Apples and served with Baguettes

Artichoke Dip ~ \$2.25 per guest
Red Peppers, Green Onions, Jack & Cheddar
Cheese. Served with Toasted Baguette Slices

Hors D'oeuvres Only Events have a Minimum Purchase Requirement
Prices Do Not Include Service Charge, Sales Tax or Gratuity.
Prices subject to change without notice.

Cold Hors D'oeuvres

~ Prices are based per piece with a **minimum of 50 per selection** ~

Mini Caprese Skewers	\$3.25	Jumbo Shrimp Cocktail	\$1.75
Cherry Tomato, Buffalo Mozzarella & Fresh Basil Served with Olive Oil & Balsamic Vinegar		Chilled Jumbo Shrimp served with Lemon Wedges & Cocktail Sauce	
Fiesta Pinwheels	\$1.25	Endive Slippers	\$1.50
Cream Cheese, Avocado, Bell Peppers, Zucchini, Olives & Lettuce rolled into a Flour Tortilla		Endive Spears topped with Herb Cream Cheese and Caramelized Pecan	
Seafood Pastry Puffs	\$1.25	Won Ton Crisp	\$1.95
Bay Shrimp, Seafood & Lemon-Dill Sauce stuffed in a Puffed Pastry		Topped with diced Teriyaki Chicken and Mango Salsa	
Curried Chicken Pastry Puffs	\$1.25	Naughty Hot Tomatoes	\$2.25
Diced Chicken in a Curry Sauce served in Pastry Puffs		Cherry Tomatoes filled with Cream Cheese, Crushed Pine Nuts, Basil, Herbs, and topped with a ring of Jalapeño	
Petite Stuffed Rolls	\$2.50	Mini Fruit Kebabs	\$3.25
With Turkey Breast, Ham, Roast Beef & Lettuce. Served with Mayo, Mustard & Horseradish		Skewered cubes of Fresh Seasonal Fruit	

~ Prices are based per person with a **minimum of 50 guests** ~

Shrimp Ceviche	\$3.50	Fresh Seasonal Fruit Platter	\$2.75
Bay Shrimp, Tomatoes, Onions, Cilantro, and Jalapeño Peppers in Lime Juice and served with Tortilla Chips		Fresh Seasonal Vegetable Platter	\$2.75
Spinach Dip	\$2.25	Served with Ranch Dressing	
Served in a Sourdough Round with sliced Baguettes and crackers		Domestic Cheese Assortment	\$2.75
Grilled Veggies and Hummus	\$3.50	Cubed Swiss, Cheddar, Monterey Jack and Pepper Jack Cheeses served with assorted Crackers	
Seasonal Vegetables marinated and lightly grilled. Served with Olive Tapenade, Hummus & Pita Chips		Imported & Domestic Cheeses	\$4.25
		Gouda, Goat Cheese, Brie, Swiss, Cheddar, Monterey Jack and Pepper Jack Cheeses served with Baguettes and assorted Crackers	

Elegant Fruit, Vegetable or Cheese Display

Elevated, Cascading Fresh Fruit, Seasonal Vegetables served with Ranch Dressing
Jack, Cheddar, Swiss, and Pepper Jack Cheeses accompanied with Baguettes & Crackers
(Imported Cheese Display add \$1.50 per guest for upgrade)

Two choices: \$5.50 per guest ~ Three choices: \$6.95 per guest

Hors D'oeuvres Only Events have a Minimum Purchase Requirement
Prices Do Not Include Service Charge, Sales Tax or Gratuity.
Prices subject to change without notice.

Station Selections

All Prices are based on a Minimum of 100 Guests and **Three Station Selections** or
One or more Station Selections may be added to a Buffet

Gourmet Carving Station

(Additional charge for chef required)

Roast Baron of Beef Au Jus with Horseradish Sauce,
Honey-Glazed Baked Ham or Breast of Turkey
with Traditional Gravy

Includes Fresh Assorted Rolls & Condiments

One Entree: \$7.50 per guest

Two Entrees: \$9.50 per guest

Garlic Mashed Martini Bar

Garlic Mashed Potatoes, Sautéed Mushrooms,
Grated Jack & Cheddar Cheeses, Bacon Bits,
and Sour Cream

\$5.95 per guest ~ includes martini glass

Sweet Potato Martini Bar

Mashed Sweet Potatoes, Marshmallows, Brown Sugar,
Caramelized Pecans, and Whipped Cream

\$5.95 per guest ~ includes martini glass

Choose Your Own Salad Bar

Chinese Vegetable Salad, Cucumber, Tomato & Dill,
Caesar's Salad, Pasta Primavera Salad, Tossed Field
Greens with House Dressings, Penne Pesto Salad, and
Red-Skinned Potato Salad

Two choices: \$4.50 per guest

Three choices: \$5.75 per guest

Elegant Fruit, Vegetable or Cheese Display

Elevated, Cascading Fresh Fruit,
Seasonal Vegetables served with Ranch Dressing
Jack, Cheddar, Swiss, and Pepper Jack Cheeses
accompanied with Baguettes & Crackers

Two choices: \$5.50 per guest

Three choices: \$6.95 per guest

Slider Station ~ Choice of 2

Angus Beef Patties, BBQ Pork, or BBQ Beef
Served with Buns and Condiments

\$5.25 per guest

Build Your Own Taco Bar ~ Choice of 2

Beef Picadillo, Chicken Ranchera, Carne Asada, or
Carnitas. Served with Lettuce, Cheese, Salsa, Onions,
Cilantro, and Tortillas (2 per guest ~ full size tacos)

\$6.95 per guest

Build Your Own Pasta Bar

Choice of Two Pastas and Sauces ~

Bow Tie, Penne, Linguine or Fettuccine

Tomato-Basil Cream, Marinara, Creamy Pesto or
Meat Sauce Italiano

Includes Grated Parmesan and Garlic Bread

\$5.75 per guest

Prepare to Order Pasta Bar

(Additional charge for chef required)

Includes "Build Your Own Pasta Bar" with
Sun-Dried Tomatoes, Parmesan Cheese,
Roma Tomatoes, Mushrooms, Bell Peppers,
Fresh Basil, Garlic, and Olive Oil

\$6.95 per guest

\$8.95 per guest (with Chicken Strips)

Sushi Bar

(Prices based on 2 pieces per guest)

California Roll, Tuna Roll, Spicy Tuna Roll, Salmon
Roll, and Veggie Roll

Nigiri Sushi - Tuna, Salmon, Shrimp, and White Fish
Includes Wasabi, Ginger, Soy Sauce, and Chop Sticks

Rolled Sushi only ~ \$5.00 per guest or Mix of

Rolled and Nigiri Sushi ~ \$6.25 per guest

All Prices are based on a Minimum of 100 Guests and Three Station Selections or
One or more Station Selections may be added to a Buffet

Prices Do Not Include Service Charge, Sales Tax or Gratuity.

Prices subject to change without notice.

Hosted Bar Packages

Bar Packages are priced for a Minimum 50 Guests and a 5 Hour Maximum Prices are based Per Guest.
For Liability Reasons our Bartenders are available only for Events where we provide the Alcohol.

Beer, Wine & Soda Package

Corona, Blue Moon, and Bud Light*
Glen Ellen Chardonnay and Cabernet Sauvignon Wine
Coke, Diet Coke, Sprite & Bottled Water

Four Hours \$15.95 ~ Five Hours \$16.95

*Beer substitutions will incur a \$1.00 fee in addition to any cost difference

Full Bar Package

Jack Daniel's Kentucky Bourbon, Seagram's 7 Blended Whiskey,
Dewar's Scotch, José Cuervo Gold Tequila, Tanqueray Gin, Bacardi Rum,
Captain Morgan Spiced Rum, Malibu Coconut Rum, Absolut Vodka, and Triple Sec
Mixes & Condiments Include: Sweet & Sour, Lime Juice, Grenadine, Orange Juice,
Cranberry Juice, Pineapple Juice, Tonic Water, Club Soda, and Limes

~ shots of alcohol are not included with the bar package ~

Four Hours ~ \$5.00 ~ Five Hours ~ \$6.00

with purchase of Beer, Wine & Soda Package

"The Best Sangria Ever!"

Traditional Red Sangria or White Sangria

~ Minimum 50 ~

\$4.00 per glass

\$2.00 per glass (with purchase of Beer, Wine & Soda Package)

Sparkling Wine & Martinelli's Sparking Cider Toast ~ \$2.00

No Host Bar Service

Beer, Wine & Soda Bar Set-Up Fee ~ **\$200.00 per bar** / Full Bar Set-Up Fee ~ **\$300.00 per bar**

Hosted Soft Bar Packages

Prices are based per person for a four hour event ~ Minimum 50

Infused Water Station

Cucumber & Lime, Mint & Lime, or Orange & Lime

Choice of One: \$1.00 ~ Choice of Two: \$1.50

All-Time Favorites

Lemonade, Iced Tea, or Fruit Punch

Choice of One: \$2.00 ~ Choice of Two: \$2.75

Soda Station

Coke, Diet Coke, Sprite, and Bottled Water

\$3.50 per guest

Coffee Service

Regular or Decaffeinated Coffee served with
Creamer and Sugars

\$120 per urn ~ serves 50

Gourmet Syrups for Coffee

Vanilla, Hazelnut, and Caramel Syrups
and Whipped Cream

\$50 ~ serves 50

Ice, Disposable Drink ware & Napkins are Included with Packages.

Prices do not include Bartenders, Service Charge, Sales Tax or Gratuity.

Corkage Fee for Hosts own Alcohol is \$4 per bottle ~ Prices subject to change without notice.

Country Garden Caterers' Dessert Menu

Wedding Cake ~ \$4.95 per guest

Price includes Cake Cutting, Disposable Plates, Forks, and Napkins

Price does not include \$35 delivery fee

~ Cake Flavors ~

Wedding White, Rich Chocolate, Moist Marble, Spice*, Carrot*, Red Velvet*, Blue Velvet, Lemon, Banana Nut, Strawberry, Orange, and Raspberry

~ Cake Fillings ~

Bavarian Crème: Vanilla, Chocolate, Coconut, Amaretto, Hazelnut, Tropical Banana, Almond Praline, Lemon, Dulce Du Leche*, and Vanilla Almond Praline*

Mousses: Chocolate Decadence, Cappuccino Chocolate Chip, Hazelnut Chocolate Chip, Passion Fruit, Mango, Peanut Butter*, Tiramisu*, Pina Colada*, White Chocolate*, and White Chocolate/Raspberry Preserve*

Crème: Mint Chocolate Chip, Lemon, Raspberry, Strawberry, Apricot, Island Pineapple, Banana, Citrus Orange/Chocolate Truffle*, Cheesecake Filling*, and Whipped Cream, Coconut

Jams & Preserves: Raspberry, Strawberry, Lemon, Blackberry, and Cherry
Fresh Fruits*: Strawberries, Raspberries, Blackberries, Mangoes, Blueberries, and Bananas
Liqueurs*: Grand Marnier, Amaretto, Caribbean Rum, Kahlua, and Irish Cream

~ Cake Icing ~

Classic Buttercream, Danish Buttercream, Rolled Fondant*, White Chocolate Truffle, Ganache*, Marzipan*, Cream Cheese, Whipped Cream, White Chocolate Buttercream, and Chocolate Fondant*

Sheet Cakes

Price includes Cake Cutting, Disposable Plates, Forks, and Napkins

Most cakes come with Dark or White Chocolate shavings around the sides, Walnuts if Carrot Cake, Pecans if German Chocolate
Choice of ring of Whipped Cream, Buttercream, Fudge Dollops, or Buttercream Flowers on top

Double Layer ~ Quarter Sheet ~ Half Sheet ~ Full Sheet

Single Layer ~ Half Sheet ~ Full Sheet

~ Please ask for a quote ~

Additional Desserts are available up request

~ Please ask your Event Coordinator for more information ~

*Indicates a possible price increase

Prices Do Not Include Service Charge, Sales Tax or Gratuity.

Prices subject to change without notice.

General Information

All Menu Prices Include ~ Chafing Dishes, Serving Utensils, and Disposable Plates, Cutlery & Napkins.

Uniformed Servers & Bartenders ~ Serving time is based on a four-hour event plus set up and clean up. Additional charge for driving to events outside of Orange County.

\$210 per Lead Server

\$195 per Server

\$195 per Bartender (For Liability Reasons our Bartenders are available only for Events where we provide the Alcohol)

\$100 per Chef (For Sit-Down Service – 2 Hour Maximum)

\$35 per Lead, Server, Chef or Bartender for each Additional Hour

Decor Packages ~ Starting at \$100 per banquet table

Our award-winning décor can vary from simple touches to elaborate displays.

Party Rentals ~ We can provide a variety of Rentals for your Special Occasion including but not limited to China Service, Tables, Chairs, Tablecloths, Napkins, Tenting, Lighting, Dance Floors, and Bars.

Catering Policies

Confirmation

We will tentatively hold the Country Garden facility or an off-premise event for 30 days with a \$1000.00 non-refundable deposit. A 30% deposit and signed contract is required to confirm the scheduled date. If a 30% deposit and signed contract is not received within 30 days the date may be released.

Menu Selection

Final menu selection must be submitted no later than three weeks prior to the event.

Guaranteed Guest Count

Caterer will base the number of guests attending on the minimum number as stated on the Mutual Contract Agreement. Once minimum number is established the count may only be raised. Confirmation of any additional guests attending your function will be due 21 days prior to the event. If attendance should exceed the final number of guests guaranteed, client will be responsible for the balance at the conclusion of the event.

Payment Schedule

Food and Beverage prices are subject to change. Prices are guaranteed after a 30% deposit is made. The entire balance shall be due no later than 21 days prior to the event. We require a major credit card along with your final payment to guarantee any additional charges incurred should your costs exceed the estimated bill.

Sales Tax & Service Charge

Per California Sales Tax Regulation 1603, Sales and Use Tax will be applicable on all services rendered by caterer, rentals, food, beverage and service charges. A 3% discount to the service charge will be given for all events that are paid by Debit Card, Cash or Check.

Cancellations

Your advance deposit is non-refundable and will not be refunded if the function should cancel. In the event the host shall cancel said function or arrangements for said catering, 30% of the estimated cost should be due and payable. If notice of cancellation is received less than 21 days prior to the event, the entire amount of the function will be due.

Gratuity

Tip is not included in our Service Charge and therefore at your discretion.

Liability

The Caterer assumes no liability with regard to loss or damage of any personal property of the Host, its exhibitors, or guests.

Please refer to your Contract at all times for explicit details of the above.

Events at the Country Garden Facility

Our beautiful facility is the perfect selection for your Special Event. It features a brick facade and terra cotta tile floors with antique decor and a cozy entrance with stained-glass windows. The mezzanine overlooks an indoor patio area complete with an old-fashioned street lamp and an alcove for your musical needs. Our spacious cocktail lounge is furnished with a long oak bar and is fully stocked to provide for your host or no host engagement. We are able to accommodate up to 200 guests for your Special Event.

~ Events at Our Location Include ~

- Use of our facility for 7 hours (2 hours to set up, 4 hour event, and 1 hour clean up)
- Tables and Chiavari Chairs
- Full Bar in our cocktail lounge with option of either Host or No Host Bar
- No Host Bar Fee waived at our facility
- Dancing Area equipped with lighting
- Additional hours available for \$100 per hour

~ Facility Fee for Country Garden Facility ~

Facility Rental must be in conjunction with CGC Catering

January to November

Monday through Thursday ~ \$450
Friday, Saturday, and Sunday ~ \$700

December

Monday through Thursday ~ \$800
Friday, Saturday, and Sunday ~ \$1000

~ Weddings at Our Facility ~

\$395 ~ in addition to facility rental

- One Hour for Ceremony
- Fruitwood Chiavari Chairs
- One Hour Rehearsal on Thursday prior to Wedding
(subject to change depending on availability)
- Ceremonies on the Mezzanine can accommodate up to 120 guests

All events at the CGC Facility must have a signed contract acknowledging all rules and regulations regarding our facility as well as a security deposit
All outside vendors must have a \$1 million liability & work comp policy ~ certificate of insurance required
Country Garden Caterers is the exclusive caterer at the Country Garden Facility

Prices Do Not Include Service Charge, Sales Tax or Gratuity.
Prices subject to change without notice.



Catered Reception & Venue Package 2019

Includes the Following:

- Venue Rental of the Charming CGC Facility for a 4-Hour Event
- Choice of Entrée, Salad and Accompaniments
- Infused Water and Lemonade Station
- Cake Cutting Service
- Uniformed Servers and Bartender
- Tables and Chiavari Chairs
- China Package



\$35.95 per guest*

*Based on 100 guests • Events 75 - 99 are \$37.95 per guest • Events 50 - 74 are \$39.95 per guest
Package is buffet style • Sit down service additional \$4.50 per person
Price includes children discount • Price DOES NOT include linens, sales tax, service charge or gratuity
Exclusion of Hosted or Cash Bar will incur an additional \$5.00 per guest
Special not available during December • Offer good for events booked by December 2019
ABC Licensed & Insured - Bar Packages are not included but available

Country Garden Caterers · 719 North Main Street, Santa Ana, CA 92701 Phone 714.972.9069
Visit us at www.countrygardencaterers.com