

Country Garden
CATERERS

CATERING MENU

2027

THE MENU COLLECTION

Contact Us

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Santa Ana, CA 92701

(714) 972-9069

countrygardencaterers.com



COUNTRY GARDEN SIGNATURE VENUE

Nestled in the heart of Orange County, our beautifully restored historic venue blends timeless architecture with refined elegance, creating an unforgettable setting for weddings, corporate gatherings, galas, and life's most meaningful celebrations.

A LEGACY OF FAMILY, HOSPITALITY, AND CELEBRATION

For more than five decades, Country Garden Caterers has been guided by one simple belief: every celebration deserves to be meaningful, memorable, and beautifully crafted.

Our story began with Barbara DesRochers-Lyons, whose passion for cuisine and bringing people together grew from a love of hospitality into a lifelong legacy. What started with a dream, a family, and a commitment to excellence became a company built on warmth, creativity, and the belief that food has the power to connect us.

From intimate family gatherings to elegant weddings and distinguished events, Barbara's vision has remained at the heart of everything we do. She believed that every detail mattered—from the first welcome to the final toast—and that the greatest celebrations are created when exceptional cuisine is paired with genuine care.

Today, her legacy continues through her family and the dedicated team at Country Garden Caterers. We are honored to carry forward the traditions she established while creating new memories for generations to come.

Thank you for inviting us to be part of your celebration. It is our privilege to bring your vision to life through thoughtful cuisine, gracious hospitality, and unforgettable experiences.

Welcome to Country Garden Caterers.

ENTRÉES & PAIRINGS

2027

Timeless favorites crafted for unforgettable celebrations



ENTRÉES & PAIRINGS

Each entrée includes your choice of culinary pairing, seasonal vegetable selection, garden fresh salad, and bread service.

CHICKEN

MARSALA **$28.95**
Chicken breast simmered with marsala wine & mushroom cream sauce.

LEMON-HERB **$28.95**
Chicken breast marinated with lemon zest, garlic, and fresh herbs.

MADEIRA **$28.95**
Chicken breast topped with sautéed mushrooms and madeira wine in a demi glaze.

ROSEMARY **$28.95**
Chicken breast with rosemary, garlic, and butter.

POMODORO **$28.95**
Grilled chicken breast topped with tomatoes, garlic, basil, and olive oil.

TEQUILA-LIME **$28.95**
Grilled chicken breast topped with a tequila-lime sauce.

PICATTA **$28.95**
Chicken breast with white wine, capers, and lemon-butter sauce.

STUFFED CHICKEN BREAST **$30.95**
Stuffed with brie and apples and topped with a cranberry-apple glaze.

VEGETARIAN

ZUCCHINI BOAT **$27.95**
Black beans, corn, mushrooms and roasted bell pepper topped with mozzarella cheese.

PORTABELLO MUSHROOM **$27.95**
Stuffed with julienne vegetables and topped with parmesan cheese.

BEEF

BRISKET* **$29.95**
Slow cooked with a homemade spice rub.
**additional staff required*

ROAST BARON OF BEEF AU JUS* **$29.95**
Served with creamy horseradish sauce.
**additional staff required*

ROASTED TRI-TIP* **$30.95**
Served with a Jack Daniels glaze or madeira mushroom sauce.
**additional staff required*

SIRLOIN STEAK MADEIRA **$32.95**
Roasted sirloin steak, sautéed mushrooms and madeira wine in a demi glaze.

PRIME RIB AU JUS* **$37.95**
Grilled chicken breast topped with a tangy BBQ sauce.
**additional staff required*

FISH

POACHED SALMON **$32.95**
Served with a lemon-caper cream sauce.

GRILLED SALMON **$32.95**
Served with a mango salsa.



ENTRÉES & PAIRINGS

Each entrée includes your choice of culinary pairing, seasonal vegetable selection, garden fresh salad, and bread service.

CULINARY PAIRINGS

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

WILD RICE

CILANTRO RICE

RICE PILAF

MAC-N-CHEESE

GARDEN FRESH SALADS

SONOMA SALAD
Romaine, mesclun, feta cheese, caramelized pecans, and raspberry vinaigrette dressing.

MIXED FIELD GREENS
Served with ranch and Italian or balsamic and basil dressing.

CAESAR SALAD
Tossed with shredded parmesan, croutons, and caesar dressing.

SEASONAL VEGETABLE SELECTIONS

CREAMED CORN

HONEY-BOURBON CARROTS

GREEN BEANS ALMONDINE

VEGETABLE MEDLEY
Served in an herb butter sauce.

GRILLED MEDITTERANEAN VEGETABLES
Served with zucchini, bell peppers, red onion, yellow squash, and carrots.

BREAD SERVICE

FRESHLY BAKED ASSORTED ROLLS
Served with butter.

SECOND ENTREE **+$6**
Price is per guest. May be added to the higher priced item for most entrees.

SECOND CULINARY PAIRING **+$3**
Price is per guest. May be added to all entrée selections.

SERVING OPTIONS AVAILABLE
Entrées may be presented buffet style or as an elegant sit-down service experience. Additional service charges apply for sit-down service.

MENU PRICING
All prices are listed per guest and are based on a minimum of 100 guests. For events with fewer than 100 guests, add $1 for 75-99 guests, $2 for 50-74 guests, $3 for 25-49 guests, and $5 for under 25 guests.

Service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

CHEF INSPIRED MENUS

2027

Distinctive menus crafted to bring unique flavors, traditions, and unforgettable experiences to every celebration.



ITALIAN

PRIMO
Choose one:

PENNE AL POMODORO
Roma tomatoes, fresh basil, garlic, olive oil, parmesan cheese & pine nuts.

PENNE AL PESTO
Creamy basil pesto with penne.

FARFALLE WITH TOMATO-BASIL CREAM
Bow tie pasta served with a tomato-basil cream sauce.

SPAGHETTI WITH MEAT SAUCE
Substituable with marinara sauce.

+ADD CHICKEN ***$6***
Chicken breast slices served with any primo selection.

SECONDO
Choose one:

CHICKEN FETTUCCINE ALFREDO
Fettuccine served with chicken breast slices and Alfredo sauce.

BAKED PENNE PASTA
With ricotta, parmesan, and mozzarella cheeses.

ITALIAN SAUSAGE & MARINARA
Italian sausage, bell peppers, red onions, and chunky marinara with penne pasta.

MEAT LASAGNA
Lasagna layered with ground beef, marinara, sweet basil, mozzarella, and ricotta cheese

VEGETABLE LASAGNA
Lasagna filled with julienne carrots, yellow squash, zucchini, sweet basil, ricotta, and mozzarella cheese.

GARDEN FRESH SALADS
Choose one:

MIXED FIELD GREENS
Served with ranch and Italian or balsamic and basil dressing.

CAESAR SALAD
Tossed with shredded parmesan, croutons, and caesar dressing.

SEASONAL VEGETABLE SELECTIONS
Choose one:

VEGETABLE MEDLEY
Served in an herb butter sauce.

GRILLED MEDITTERANEAN VEGETABLES
Served with zucchini, bell peppers, red onion, yellow squash, and carrots.

BREAD SERVICE
Choose one:

FRESHLY BAKED ASSORTED ROLLS
Served with butter.

GARLIC BREAD
Served toasted.

MENU PRICING **$28.95 PER GUEST**
All prices are listed per guest and are based on a minimum of 100 guests, add $1 for 75-99 guests, $2 for 50-74 guests, $3 for 25-49 guests, and $5 for under 25 guests.

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SERVING OPTIONS AVAILABLE
Entrées may be presented buffet style or as an elegant sit-down service experience. Additional service charges apply for sit-down service.

LATIN

ENTRÉE

Choose two: **$28.95 PER GUEST**

Choose three: **$30.95 PER GUEST**

CHICKEN FAJITAS
Chicken breast strips sautéed with onions, bell peppers, tomatoes, and mushrooms. Served with tortillas.

CHICKEN ENCHILADAS
Topped with red or green enchilada sauce and melted cheese.

CHEESE ENCHILADAS
Topped with red or green enchilada sauce and melted cheese.

BEEF FAJITAS
Carne asada strips sautéed with onions, bell peppers, tomatoes, and mushrooms. Served with tortillas.

CHILE VERDE
Chunks of tender pork smothered in a tomatillo sauce. Served with tortillas.

GARDEN FRESH SALAD

FIESTA FIELD GREENS
Served with cilantro ranch and Italian dressings.

SIDES

Choose two:

SPANISH RICE

REFRIED BEANS

BLACK BEANS

INCLUDED

TRI-COLORED TORTILLA CHIPS

FRESH SALSA

SOUR CREAM



MENU PRICING

All prices are listed per guest and are based on a minimum of 100 guests, add $1 for 75-99 guests, $2 for 50-74 guests, $3 for 25-49 guests, and $5 for under 25 guests.

Service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

SERVING OPTIONS AVAILABLE
Entrées may be presented buffet style or as an elegant sit-down service experience. Additional service charges apply for sit-down service.

GARDEN BUFFET



ENTRÉE

STUFFED ROLLS
Fresh rolls stuffed with roast baron of beef, breast of turkey, and baked ham.

CULINARY PAIRING

PASTA PRIMAVERA SALAD
Penne pasta tossed with fresh vegetables and parmesan cheese.

GARDEN FRESH SALAD

MIXED FIELD GREENS
Served with ranch and balsamic & basil dressings.

SIDES

VEGATABLE PLATTER
Served with ranch dip.

FRESH FRUIT PLATTER

JACK & CHEDDAR CHEESE PLATTER

CONDIMENTS

MAYONNAISE

MUSTARD

CREAMY HORSERADISH

GREEN LEAF LETTUCE

MENU PRICING

$27.95 PER GUEST

All prices are listed per guest and are based on a minimum of 100 guests, add $1 for 75-99 guests, $2 for 50-74 guests, $3 for 25-49 guests, and $5 for under 25 guests.

Service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

SERVING OPTIONS AVAILABLE
Entrées may be presented buffet style or as an elegant sit-down service experience. Additional service charges apply for sit-down service.

HORS D'OEUVRES

2027

From elegant passed appetizers to beautifully displayed cold selections, our hors d'oeuvres are thoughtfully crafted to welcome guests, spark conversation, and set the tone for an unforgettable celebration.



HOT HORS D'OEUVRES

SAVORY CLASSICS

BACON WRAPPED DATES **$3.95**
Stuffed with pineapple and wrapped in bacon.

MINI BEEF WELLINGTON **$4.95**
Beef tenderloin and Duxelle En Croûte.

SWEET & SOUR MEATBALLS **$1.95**
Served in a sweet and sour sauce.

ANGUS BEEF SLIDERS **$3.95**
Served with cheese, ketchup, and mustard.

BBQ PULLED PORK SLIDERS **$3.75**
Tender pulled pork with tangy BBQ.

BBQ PULLED CHICKEN SLIDERS **$3.95**
Tender pulled chicken with tangy BBQ.

POULTRY FAVORITES

CHICKEN FLAUTAS **$3.45**
Served with salsa.

CHICKEN SATAY **$4.45**
Served with a spicy peanut dipping sauce.

CHICKEN POTSTICKERS **$3.20**
Served with a soy dipping sauce.

MINI CHICKEN QUESADILLAS **$3.45**
Served with salsa.

SEAFOOD SELECTIONS

BACON WRAPPED SHRIMP **$3.95**
Prawns stuffed with seafood and wrapped in bacon. Served with plum sauce.

EMPANADAS

BEEF **$3.75**
Filled with cream cheese and beef picadillo.

CHICKEN AL PASTOR **$3.75**
Filled with chicken, pineapple, onions, and jalapeños in a blue corn masa

SAMOSA **$3.45**
Filled with peas, carrots, potatoes, and curry seasoning.

VEGETARIAN FAVORITES

ASPARAGUS EN CROÛTE **$2.75**
With sun-dried tomatoes, basil, cream cheese, and prosciutto.

PARMESAN STUFFED MUSHROOMS **$2.95**
With parmesan cheese and herbs.

VEGETABLE SPRING EGG ROLLS **$2.95**
Served with sweet and sour sauce.

CROSTINI **$3.45**
Toasted french bread with pesto and mozzarella. Served with olive oil, garlic, basil, sun-dried, and roma tomato dipping sauce.

MINI CHEESE QUESADILLAS **$3.25**
Served with salsa.

MAC-N-CHEESE MELTS **$3.95**
Served baked with cheddar cheese.

HOT ARTICHOKE DIP **$3.45**
Red peppers, green onions, jack, and cheddar cheese. Served with toasted baguete slices.

MENU PRICING

All selections are priced per piece. A minimum order of 50 pieces per selection applies. Hors d'oeuvres-only events require a minimum food purchase of $25 per guest. Selections ordered below the stated minimum quantity are subject to an additional $0.25 per piece.

Service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

COLD HORS D'OEUVRES

FRESH & GARDEN SELECTIONS

MINI CAPRESE SKEWERS **$4.95**
Cherry tomato, buffalo mozzarella & fresh basil. Served with olive oil & balsamic vinegar.

WATERMELON FETA MINT SKEWERS **$3.45**
Watermelon, feta cheese, and mint drizzled with a balsamic glaze.

TERIYAKI WONTON CRISP **$3.25**
Topped with diced teriyaki chicken and mango salsa.

AVOCADO WONTON CRISP **$3.45**
Topped with spicy teriyaki glaze.

FIESTA PINWHEELS **$2.45**
Cream cheese, avocado, bell peppers, zucchini, and lettuce rolled into a flour tortilla.

GRILLED VEGGIES & HUMMUS **$4.75**
Seasonal vegetables marinated and lightly grilled. Served with olive tapenade, hummus, and pita chips.



CLASSICS

STUFFED ROLLS **$3.75**
Turkey Breast, ham, roast beef, and lettuce. Served with mayo, mustard, and horseradish. Add cheese .50¢ additional

JUMBO SHRIMP COCKTAIL **$2.75**
Jumbo prawns served with lemons and cocktail sauce.

STATIONS

SEASONAL FRUIT PLATTER **$3.95**
Honeydew, cantaloupe, watermelon, pineapple, strawberries, and red seedless grapes.

DOMESTIC CHEESE ASSORTMENT **$3.95**
Cubed swiss, cheddar, monterey, and pepper jack cheeses served with assorted crackers.

SEASONAL VEGETABLE PLATTER **$3.95**
Carrots, broccoli, celery, zucchini, and crookneck squash served with ranch dressing.

Choose two: ***$7.50 PER GUEST***
Choose three: ***$9.50 PER GUEST***

ELEGANT CHARCUTERIE BOARD
Assorted cheeses including brie, gouda, cheddar, swiss, pepper jack, and goat cheese. Cured meats including prosciutto, salami, and pepperoni. Served with olives, grapes, dried fruits, fig jam, olive tapenade, crostini, and assorted crackers.

Serves 50 guests ***$695***

MENU PRICING

All selections are priced per piece. A minimum order of 50 pieces per selection applies. Hors d'oeuvres-only events require a minimum food purchase of $25 per guest. Selections ordered below the stated minimum quantity are subject to an additional $0.25 per piece.

Service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

BAR SERVICE

2027

Thoughtfully crafted beverage experiences, from hosted bars and specialty beverages to refreshing non-alcoholic selections.



HOSTED BAR SERVICE

BEER, WINE, & SODA PACKAGE

A selection of beer, wine, and non-alcoholic beverages for a classic bar experience.

Four hours	**$23.95**
Five hours	**$25.95**

BEER

Modelo Especial • Michelob Ultra • Golden Road Mango Cart

WINE

Glen Ellen Chardonnay • Glen Ellen Cabernet Sauvignon

NON-ALCOHOLIC

Coke • Diet Coke • Sprite • Bottled Water

FULL BAR UPGRADE

Add a full selection of spirits to your hosted beer, wine, and soda package.

+ADD SPIRITS

Jack Daniel's Kentucky Bourbon • Tito's Vodka • Sauza Hacienda Gold Tequila • Sauza Hacienda Silver Tequila • Tanqueray Gin • Bacardi Rum • Captain Morgan Spiced Rum • Malibu Coconut Rum • Dewar's Scotch • Triple Sec

+ADD MIXES & GARNISHES

Sweet & Sour • Lime Juice • Grenadine • Orange Juice • Cranberry Juice • Pineapple Juice • Tonic Water • Club Soda • Limes

Four hours	***+$9.00***
Five hours	***+$10.00***

SIGNATURE BEVERAGE ADDITIONS

"THE BEST SANGRIA EVER!"

Choose traditional red or white sangria.

Per glass with package	***+$2.50***
Per glass without package	**$5.75**

SPARKLING TOAST **$3.00**

Sparkling wine or sparkling cider. (champagne glasses not included)



INCLUSIONS

Ice, disposable drinkware, and napkins are included with bar packages.

SUBSTITUTIONS

Beer substitutions are subject to a $1.00 fee in addition to any applicable cost difference.

MENU PRICING

Hosted bar packages are priced per guest, based on a minimum of 50 guests and a maximum service period of five hours. Corkage for host-provided alcohol: $7 per bottle. Bartenders, service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

HOSTED BAR SERVICE



SOFT BAR PACKAGE

Refreshing non-alcoholic beverages thoughtfully prepared for guests of all ages. Priced for four hour events.

INFUSED WATER STATION

Cucumber • Lime • Lemon • Orange

Choose one:	**$1.95**
Choose two:	**$2.50**

ALL TIME FAVORITES

Lemonade • Iced Tea

Choose one:	**$3.50**
Choose two:	**$4.50**

SODA STATION **$6.25**

Coke • Diet Coke • Sprite • Bottled Water.

COFFEE STATION **$195**

Regular or decaffeinated coffee served with creamer and sugars.
**serves 50 guests.*

NO HOST BAR SETUP

For events where guests purchase their own beverages, we offer professional bar setup and service. ABC license and insurance included.

Beer, wine, & soda	**$495**
Full bar	**$595**

INCLUSIONS

Ice, disposable drinkware, and napkins are included with bar packages.

MENU PRICING

Hosted bar packages are priced per guest, based on a minimum of 50 guests and a maximum service period of five hours. Bartenders, service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

SWEET ENDINGS

2027

Beautifully crafted wedding cakes to playful cupcakes, cookies, and petite desserts, our dessert offerings are designed to give every celebration a memorable finish.



SWEET ENDINGS

Choose from classic favorites to curated dessert packages that create a sweet experience your guests will remember. Price includes cake cutting, disposable plates, forks, and napkins.

WEDDINGS CAKES

WEDDING CAKE **$7.50 PER GUEST**

Our wedding cakes are available in a variety of flavors, fillings, and icings, allowing you to create a cake that is uniquely yours. Cake tastings are scheduled with Butter + Cream Bakery in Los Alamitos.

FLAVORS

Vanilla · Chocolate · Marble · Carrot · Red Velvet · Blue Velvet · Lavender Velvet · Strawberry · Lemon · Banana Nut · Funfetti

FILLINGS

BAVARIAN CRÈMES

Vanilla · Chocolate · Banana

MOUSSES

Chocolate · Cappuccino · Chocolate Peanut Butter · Peanut Butter · White Chocolate · Cookies & Cream · Strawberry · Lemon · Mango · Raspberry

MOST DECADENT

*Fudge · Caramel · Cream Cheese · German Chocolate · Marzipan**

FRESH FRUIT

Strawberries · Blueberries* · Raspberries**

JAMS & PRESERVES

Raspberry · Strawberry · Lemon · Blackberry

ICING

Cake Icing
*Vanilla Buttercream · Chocolate Buttercream · Whipped Cream · Fondant**

**notes additional charge*

2 LAYER CAKES

8" ROUND	**$95**
QUARTER SHEET CAKE	**$60**
HALF SHEET CAKE	**$125**
FULL SHEET CAKE	**$200**

DESERT PACKAGES

PACKAGE NO. 1 **$6.95**

One 8" cutting cake and your choice of 3 cupcake flavors.
**Cake serves 10; 1 cupcake per guest.*

PACKAGE NO. 2 **$6.95**

One 8" cutting cake, your choice of 2 cupcake flavors, and 2 cookie flavors.
**Cake serves 10; 1 cupcake or 1 cookie per guest.*

PACKAGE NO. 3 **$6.95**

One single-layer cookie cake and your choice of 4 cookie flavors.
**Cake serves 10; 1½ cookies per guest.*

PACKAGE NO. 4 **$9.95**

CHOOSE UP TO FOUR

Cupcakes · Cookies · Mini Éclairs · Mini Cream Puffs · Mini Brownies · Cake Pops · Mini Lemon Tarts · Mini Fruit Tarts
**includes 1¾ desserts per guest.*

INDIVIDUAL DESERTS

50-piece minimum. 20 pieces per flavor minimum.

CUPCAKES **$5.00**

Same flavors available as wedding cakes.

COOKIES **$3.50**

Chocolate Chip · Snickerdoodle · Sugar · White Chocolate Macadamia Nut · Oatmeal Raisin · Marble · Peanut Butter

CAKE POPS **$4.50**

Funfetti · Blue Velvet

A FEW SWEET DETAILS

Additional desserts are available upon request. Please ask your Event Coordinator for more information. Prices do not include service charge, sales tax, or gratuity. Prices are subject to change without notice. Delivery fee not included.



COUNTRY GARDEN SIGNATURE VENUE

Nestled in the heart of Orange County, our beautifully restored historic venue blends timeless architecture with refined elegance, creating an unforgettable setting for weddings, corporate gatherings, galas, and life's most meaningful celebrations. Originally built in the late 1920s as the Automobile Club of Southern California (AAA) Headquarters and Service Station, this iconic Downtown Santa Ana landmark has been thoughtfully reimagined by Country Garden Caterers as a sophisticated event destination where history and hospitality come together.



HISTORIC CHARACTER

Rich in character and architectural detail, the two-story venue features a striking brick façade, original terra cotta tile flooring, a welcoming foyer framed by stained-glass windows, and an elegant mezzanine overlooking the main reception space. An antique oak bar, expansive dance floor, and dedicated entertainment alcove provide a seamless blend of historic charm and modern functionality—allowing every event to feel both distinctive and effortlessly executed.

The second level offers versatile event space ideal for wedding ceremonies, cocktail receptions, executive meetings, breakout sessions, or additional guest seating. Private bridal and groom suites provide a comfortable and private retreat for wedding parties, while the flexible layout allows each celebration to be fully customized to your vision.

EVENT SPACES

MAIN BAR

Featuring a beautifully restored antique oak bar, this inviting space blends vintage charm with timeless elegance. It's the perfect gathering place for handcrafted cocktails, conversation, and memorable moments throughout your celebration.

GRAND HALL

Featuring soaring ceilings, original architectural details, and an expansive dance floor, The Grand Hall provides an elegant setting for receptions, galas, corporate events, and celebrations of every kind. Designed to accommodate both intimate gatherings and grand occasions, the space offers timeless character paired with modern functionality.

MEZZANINE

Overlooking the Grand Hall, the Mezzanine offers a unique and versatile space for wedding ceremonies, cocktail receptions, lounge seating, executive meetings, or additional guest accommodations. With its historic character, open design, and elegant vantage point, it provides an intimate setting while remaining connected to the celebration below.



COUNTRY GARDEN SIGNATURE VENUE

AMENITIES

- *Accommodates up to 175 guests*
- *Elegant indoor event space*
- *Bistro lighting in Main Hall*
- *Included rentals*
- *Multiple event spaces*
- *Day-Of suite available*

EVENTS AT THE SIGNATURE VENUE

HISTORIC EVENT SPACE

Our venue rental includes the essentials for a beautifully coordinated event, with additional options available to customize your experience.

INCLUDED WITH YOUR EVENT

SEVEN HOURS OF VENUE ACCESS

Includes two hours for setup, four hours for your event, and one hour for cleanup.

TABLES & CHIAVARI CHAIRS

Tables and elegant Chiavari chairs are included with your venue rental.

COCKTAIL LOUNGE & FULL BAR

Enjoy access to our cocktail lounge and full bar, with the option of a Hosted or No-Host Bar. The No-Host Bar service fee is waived for events held at the Country Garden Signature Venue.

DANCING AREA

A dedicated dancing area with event lighting is included.

ADDITIONAL VENUE HOURS

Additional hours are available at $100 per hour.

RENTAL PRICING

JANUARY–NOVEMBER

Monday–Thursday	**$450**
Friday–Sunday	**$700**

DECEMBER

Monday–Thursday	**$800**
Friday–Sunday	**$1000**



WEDDING CEREMONY PACKAGE $495

**In addition to facility rental and includes:*

- *One hour for the ceremony*
- *One-hour weekday rehearsal prior to the wedding, based on availability*
- *Mezzanine ceremony space accommodating up to 100 guests*

VENUE POLICIES & REQUIREMENTS

All events held at the Country Garden Signature Venue require a signed contract acknowledging the rules and regulations of the facility, along with a security deposit.

All outside vendors must provide a certificate of insurance demonstrating $1 million in liability and workers' compensation coverage.

Country Garden Caterers is the exclusive caterer at the Country Garden Signature Venue.

Facility rental must be booked in conjunction with Country Garden Caterers catering services.

Prices do not include service charge, sales tax, or gratuity. Prices are subject to change without notice.

COUNTRY GARDEN CATERERS

GENERAL INFORMATION

Country Garden Caterers is committed to making every celebration beautifully coordinated from start to finish. The following information outlines our service offerings, event planning requirements, and general catering policies.

INCLUDED WITH YOUR MENU

All menu prices include chafing dishes, serving utensils, and disposable plates, cutlery, and napkins.

STAFFING & SERVICE

Our uniformed service team helps ensure your event is thoughtfully attended to throughout the celebration. Serving time is based on a four-hour event, with approximately two hours of setup and one hour of cleanup. An additional charge applies for events outside of Orange County. For liability reasons, our bartenders are available only for events where Country Garden Caterers provides the alcohol.

Lead Server	**$355**	*Chef**	**$195**
Server	**$335**	**Sit-down service; two-hour maximum.*	
Bartender	**$355**	*Additional Hours**	**$45**
		**per hour*	

DÉCOR PACKAGES

Our award-winning décor services range from simple, elegant touches to elaborate displays, thoughtfully designed to complement your celebration. Starting at $150 per banquet table.

PARTY RENTALS

We offer a variety of event rentals, including but not limited to: China service · Tables · Chairs · Tablecloths · Napkins · Tenting · Lighting · Dance floors · Bars

CATERING POLICIES

DEPOSITS & EVENT DATE CONFIRMATION

Country Garden Caterers will tentatively hold the Country Garden Signature Venue or an off-premise event date for 30 days with a $1,000 non-refundable deposit. A deposit balance totaling 30% of the estimated event cost, along with a signed contract, is required to officially confirm the scheduled date. If the required deposit balance and signed contract are not received within 30 days of the initial deposit, the date may be released.

MENU SELECTION

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

GUARANTEED GUEST COUNT

The caterer will base the number of guests served on the minimum guest count stated in the Mutual Contract Agreement. Once the minimum guest count has been established, the count may only be increased. Confirmation of any additional guests attending the event is due 21 days prior to the event. Should attendance exceed the final guaranteed guest count, the client will be responsible for the additional balance at the conclusion of the event.

PAYMENT SCHEDULE

Food and beverage prices are subject to change. Prices are guaranteed once the 30% deposit has been received. The remaining balance is due no later than 21 days prior to the event. A major credit card is required with the final payment to cover any additional charges incurred should the final event costs exceed the estimated bill.

SALES TAX & SERVICE CHARGE

Per California Sales Tax Regulation 1603, sales and use tax applies to services rendered by the caterer, including rentals, food, beverage, and service charges. A 3% discount to the service charge will be given for events paid by debit card, cash, or check.

CANCELLATIONS

Deposits are non-refundable. In the event the host cancels the event or catering arrangements, 30% of the estimated event cost is due and payable. If cancellation is received less than 21 days prior to the event, the entire amount of the function will be due.

GRATUITY

Gratuity is not included in the service charge and is at the client's discretion.

LIABILITY & PHOTOGRAPHY

Country Garden Caterers assumes no liability for the loss or damage of personal property belonging to the host, exhibitors, or guests. By attending an event, guests acknowledge and consent to having their photograph, likeness, or recordings potentially shared publicly and on social media by the host or event organizers.

PLEASE NOTE

The information provided above is intended as a general overview. Please refer to your signed contract for the complete and controlling terms and conditions of your event.

Country Garden
CATERERS

Contact Us

719 N Main St
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