

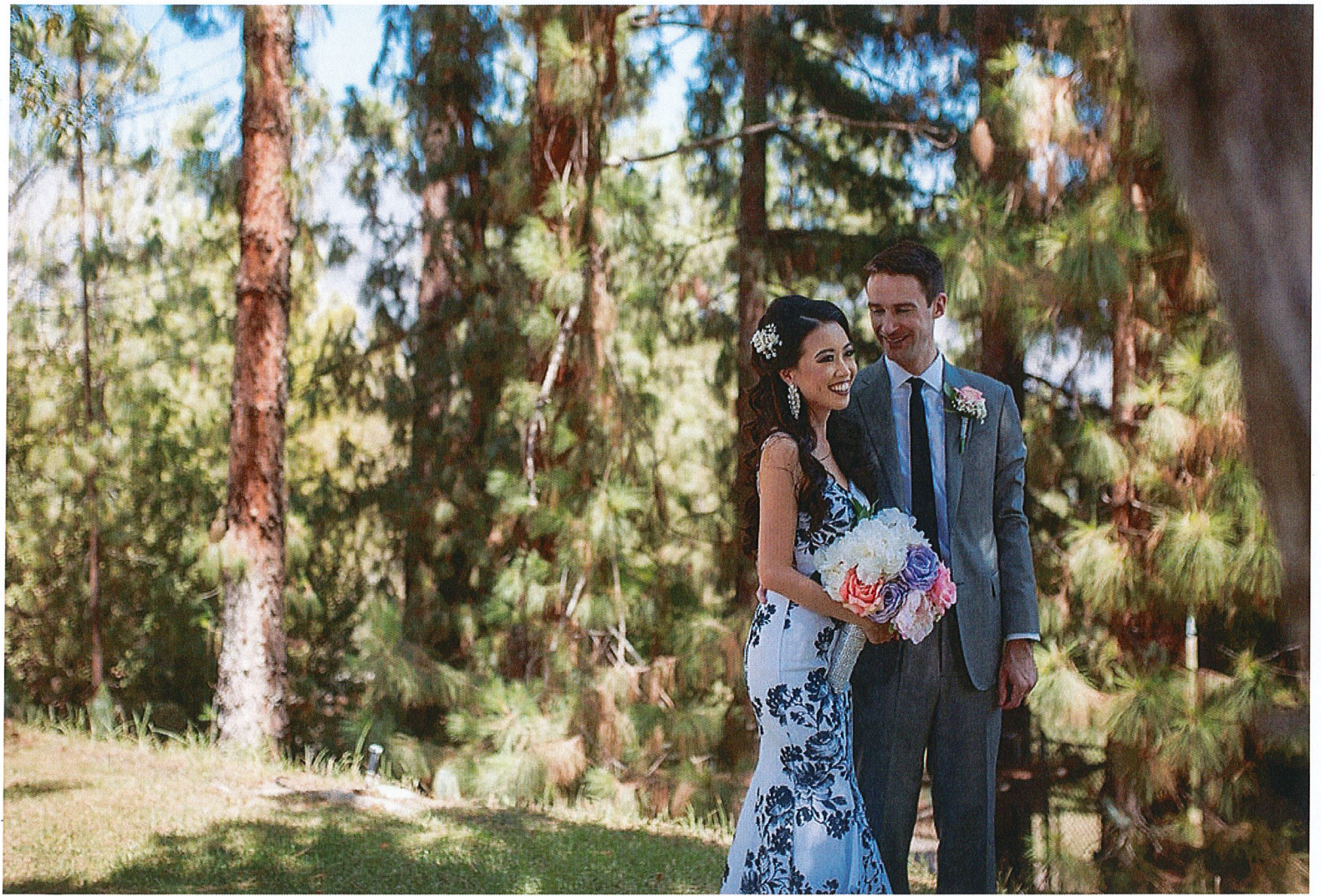
LA CAÑADA FLINTRIDGE COUNTRY CLUB

Wedding Reception Package

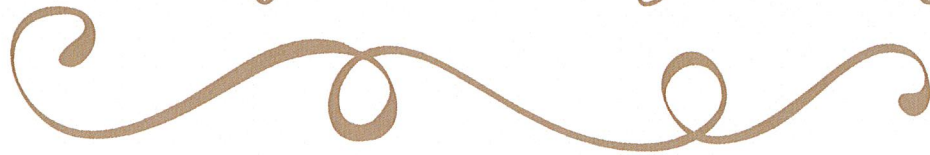


5500 Godbey Drive La Cañada Flintridge CA 91024
nicole.martinez@lfcountryclub.com





Wedding Ceremony Package



\$1900 Includes

- Gazebo Surrounded by Evergreens in A Garden Setting
- Wedding Ceremony Rehearsal Before Your Wedding
- White Folding Chairs with Cushions
- Seating Accommodations for up to 300 Guests
- Professional Wedding Coordinator for Rehearsal and Day of Coordination





Wedding Reception Packages

Bronze Wedding Package



Hors d'oeuvres

Seasonal Fresh Fruit Display with Chocolate Fondue Dip

Spa Water, Coffee & Tea Station,

Champagne & Sparkling Cider Toast

Full Two Course Meal or Buffet

Cake Cutting

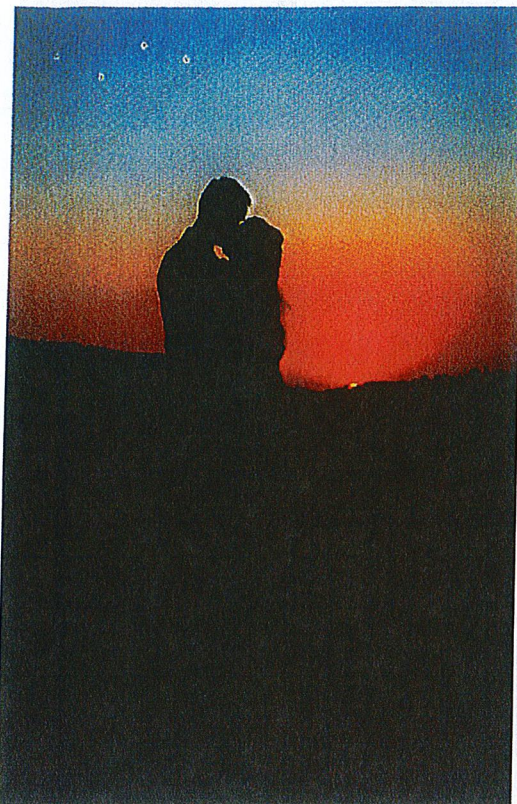
Custom Wedding Cake by Select Vendor

Elegant Linen Chair Covers & Sash

Tiered Linen Tablecloths & Napkins

Specialty Lighting & Draping on the Ceiling





Wedding Reception Packages

Silver Wedding Package



Selection of Two Hors d'oeuvres

First Hour of Hosted House Bar

Hosted for Soft Drinks, Domestic Beer, House Wine & Well Drinks

Spa Water, Coffee & Tea Station

Champagne & Sparkling Cider Toast

Full Two Course Meal or Buffet

Cake Cutting

Custom Wedding Cake by Select Vendor

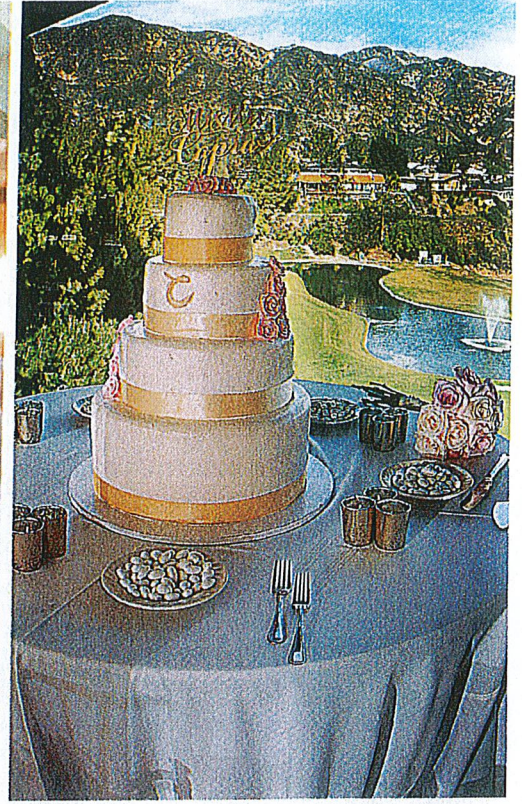
Elegant Chair Cover & Sash

Tiered Linen Tablecloths & Napkins

Specialty Lighting & Draping On The Ceiling

Complimentary Parking





Wedding Reception Packages

Gold Wedding Package



Selection of Three Hors d'oeuvres
Based on Three Pieces Per Person

The First Two Hours of Hosted House Bar
Hosted for Soft Drinks, Domestic Beer, House Wine & Well Drinks

Spa Water, Lemonade, Coffee & Tea Station

Champagne & Sparkling Cider Toast

Full Two Course Meal or Buffet

Cake Cutting

Custom Wedding Cake by Select Vendor

Choice of Elegant Linen Chair Cover
Sash or Chivari Chairs & Variety of Satin Cushions

Tiered Linen Tablecloths and Napkins

Specialty Lighting and Draping On The Ceiling

Complimentary Parking





Wedding Reception Packages

Platinum Wedding Package



Selection of Four Hors d'Oeuvres

Based on Three Pieces Per Person

The First Four Hours of Hosted House Bar

Hosted for Soft Drinks, Domestic Beer, House Wine & Well Drinks

Spa Water, Lemonade, Coffee & Tea Station

Champagne & Sparkling Cider Toast

Full Two Course Meal or Buffet

Cake Cutting

Custom Wedding Cake by Select Vendor

Choice of Elegant Linen Chair Cover

Sash or Chivari Chairs & Variety of Satin Cushions

Specialty Lighting and Draping On the Ceiling



Dinner Package Pricing

All Dinner Entrées Served with Choice of Salad, Choice of Herb Roasted Potatoes, Garlic Mashed Potatoes, Wild Rice Pilaf. Accompanied with Fresh Seasonal Vegetables, Warm Rolls and Butter

Salad Selection

House Salad

Baby Mixed Greens, Shaved Carrots, Cucumbers, Tomatoes, Choice of Dressing

Caesar Salad

Crisp Romaine Hearts, Garlic Croutons, Parmesan Reggiano Cheese, House Caesar Dressing

Iceberg Wedge

Baby Iceberg Lettuce, Sundried Tomatoes, Chopped Bacon, Gorgonzola Crumbles

Vegan Meals Available

Please give the chef meal restrictions for custom meal.

Children Meals

3-10 year olds ½ price

Chicken Tenders, French Fries & Fruit



(B) Bronze package | (S) Silver Package | (G) Gold Package | (P) Platinum Package
All prices subject to 22% gratuity and 9.50% sales tax.

Entrée Selections

Roasted Chicken Breast

Citrus Pesto, Dijon Sauce

\$73.99 (B) | \$80.99 (S) | \$85.99 (G) | \$100.99 (P)

Parmesan Crusted Chicken

With Watercress Gremolata

\$74.99 (B) | \$81.99 (S) | \$86.99 (G) | \$101.99 (P)

Herb Crusted Salmon

Seared with herbs sherry morel mushroom sauce

\$76.99 (B) | \$83.99 (S) | \$86.99 (G) | \$122.99 (P)

Roast Prime Sirloin

\$77.99 (B) | \$84.99 (S) | \$89.99 (G) | \$104.99 (P)

Lobster and Filet Duet

\$156.99 (B) | \$163.99 (S) | \$168.99 (G) | \$183.99 (P)

Miso Marinated Black Cod

\$85.99 (B) | \$89.99 (S) | \$97.99 (G) | \$112.99 (P)

Chicken Breast Provencal

Capers roasted shallots sun dried tomatoes and herbs

\$74.99 (B) | \$81.99 (S) | \$86.99 (G) | \$101.99 (P)

Chicken and Beef Duet

Grilled Chicken Breast and Sliced Beef

\$77.99 (B) | \$84.99 (S) | \$89.99 (G) | \$104.99 (P)

Stuffed Portobello Mushroom

Spinach and Mozzarella cheese

Served with grilled vegetables

\$73.99 (B) | \$80.99 (S) | \$85.99 (G) | \$100.99 (P)

Seared Filet with Chicken or Salmon

(option of sauce)

\$82.99 (B) | \$89.99 (S) | \$94.99 (G) | \$109.99 (P)

Two Entrée Buffet

\$86.99 (B) | \$93.99 (S) | \$98.99 (G) | \$113.99 (P)

Italian Buffet

\$83.99 (B) | \$90.99 (S) | \$95.99 (G) | \$110.99 (P)





Buffet Selection

Two Entrée Buffet

Choice of Three Salad

- Classic Caesar Salad
- Fresh Fruit Display
- Oriental Chicken Salad
- Spinach Arugula Salad with Cucumbers, Toasted Almonds, Dried Cranberries, Carrots & Toasted Quinoa with Honey Brie Vinaigrette
- Tri-Colored Italian Pasta Salad

Choice of One Accompaniments

- Garlic Mashed Potatoes
- Herb Roasted potatoes
- Parmesan Risotto
- Saffron Basmati Rice
- Rice Pilaf

Choice of Two Entrées

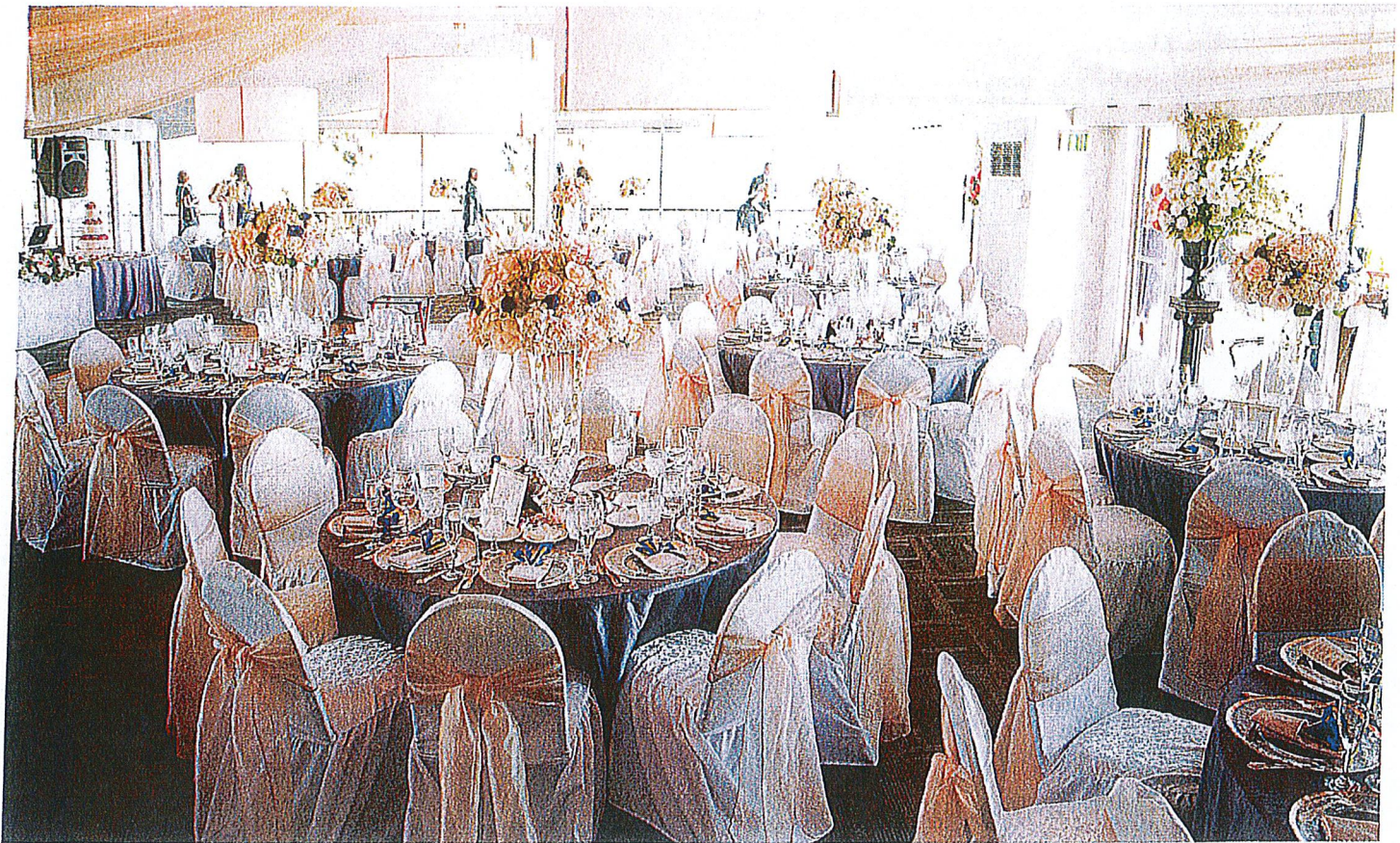
- Lemon Herb Chicken
- Penne Pasta with Choice of Garlic Sauce, Pesto Sauce or Marinara
- Broiled Salmon with Mustard and Dill Sauce
- Seared Mahi Mahi with Avocado Mango Salsa and Ginger Butter Sauce
- Herb Crusted Chilean Seabass with Saffron Beurre Blanc
- Oven Roasted Pork Loin with Chardonnay Sauce
- French Cut Top Sirloin with Wild Mushrooms and Fresh Thyme Sauce

Choice of One Carving Station

- Carved Tri-Tip of Beef
- Whole Roasted Tom Turkey
- Steamship of Pork
- Served with Fresh Rolls and Butter
- Prime Rib (Upgrade Charge of \$10)

All prices subject to 22% gratuity and 9.50% sales tax.





Italian Buffet

Garlic Bread and Assorted Italian Rolls

Choice of two Salads

- Caesar Salad
- Antipasto Salad
- Fresh Seasonal Vegetables
- Italian Chopped Salad
- Marinated Zucchini

Pastas

- Penne Pasta
- Linguini Pasta
- Bow Tie

Sauces

- Marinara Sauce
- Creamy Pesto Sauce
- Alfredo Sauce

Entrées - Choice of Two

- Sliced Chicken Breast
- Meat Lasagna
- Vegetable Lasagna
- Eggplant Parmesan
- Angel Hair with Feta and Sun-Dried Tomatoes
- Chicken Scaloppini
- Bolognese Stuffed Bell Peppers
- Sausage, Peppers, Onions, and Potato Bake Chianti
- Braised Short Ribs

All prices subject to 22% gratuity and 9.50% sales tax.



Hors d'oeuvres Selections

Stationary Items

- Ahi Poke in Savory Sesame Seed Cone
- Crudités with Seasonal Vegetables with your choice of Dipping Sauce
- Fruit Platter with Seasonal Sliced Fruit & Berries
- Imported & Domestic Cheese, Cracker Medley Garnished with Dried Fruit & Nuts
- Hummus & Tabbouleh with Pita Points
- Baked Brie with Berry Coulis & House Crostini's
- Tapenade Station with Roasted Pepper, Olive, Caper, Ricotta & Artichoke

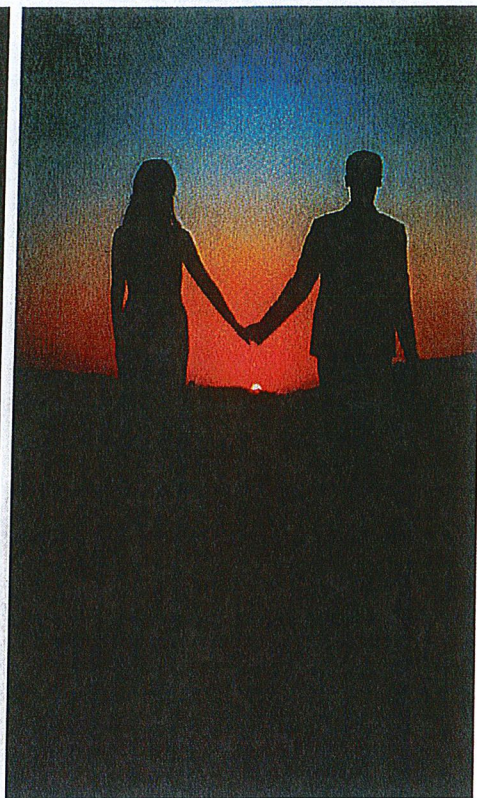


Tray Passed Selections

- Spinach in Phyllo Pastry
- Caprese Brochettes with Balsamic Drizzle
- Mini Chicken Quesadillas
- Italian Meatballs with Marinara
- Pork Dumplings with Ginger Aioli
- Vegetarian Egg Roll with Sweet Chili Dipping Sauce
- Shredded Braised Short Rib Bouche with Horseradish Crème
- Fraiche Caramelized Pear and Brie Fritters
- Chicken Parmesan en Croute with Dijon Aioli
- Applewood Smoked Bacon Wrapped Dates with Pomegranate Dipping Sauce
- Seared Tuna Sashimi with House Ginger Soy Dressing on Wonton
- Wild Mushroom Angus Wellington with Micro Greens & Caramelized Onion Aioli
- Spiced Peppercorn Crusted Filet of Beef with Horseradish Aioli on Toasted Baguettes
- Spicy Tuna Tartare with Avocado on Fresh Toasted Baguettes
- Lump Crab Cakes with Spicy Remoulade Dressing
- Coconut Shrimp served with a sweet Chili Dipping Sauce

All prices subject to 22% gratuity and 9.50% sales tax.





Late Night Additions

(\$16.00 Per Person Select Three Options)

- S'mores Bar
- Pulled Pork Sliders with Coleslaw on a Toasted Bun
- Mini Philly Cheese Steak Sandwiches
- Mini Chili Dogs with Vermont Cheddar Cheese
- Mini Grilled Cheese Sandwiches with Tomato Soup Shooters
- Popcorn Bar
- Mini Burgers with French Fries
- Mini Chicken and Waffles
- Chocolate Chip Cookie with Milk
- Mini Rice Crispy Treats
- Mini Donut Holes with Caramel and Chocolate Dipping Sauce Mini
- Cinnamon Rolls with Cream Cheese Icing
- Mini Root Beer Floats

All prices subject to 22% gratuity and 9.50% sales tax.



Beverage Options

Well

*Nikolai Vodka | Barton's Gin | Barton's Rum | Barton Reserve
House of Stuart Scotch | Early Times Whiskey | Montezuma Tequila | Christian Brothers Brandy*

Call

*Titos | New Amsterdam | Smirnoff | Beefeater's | Bacardi | Captain Morgan's
Malibu | Canadian Club | Myer's | Seagram's 7 | Seagram's VO
Johnny Walker Red Label | Cutty Sark | Southern Comfort | Jack Daniel's
Sauza Gold | Midori | Frangelico | Fireball | Jim Beam | El Jimador*

Premium

*Grey Goose | Ketel One | Tanqueray | J&B | Jameson | Crown Royal
Johnny Walker Black Label | Johnny Walker Red Label | Dewar's | Chivas | Grand Marnier
Patron Silver | Bailey's | Chambord | Disaronno Amaretto | Goldschlager*

Super Premium

*Jägermeister | Kahlua | Drambuie | Woodford Reserve Rye | Woodford Reserve | Makers Mark
Bombay Sapphire | Whalers Rum | Pyrat | Courvoisier | Remy Martin VSOP | B&B
Highland Park 12yr | Hendricks | Herradura Silver | Jack Daniel | Jameson*

Two Hour Bar Packages

Soft Bar \$12 Per Person
Soft Drinks, Domestic & Imported Beer & House Wine

Well Bar Package \$26.99 Per Person
Adds Well Liquor

Call Bar Packages \$31 Per Person
Adds Call Liquor

Premium Packages \$42 Per Person
Adds Premium Liquor

*Alcohol brands are subject to change. Corkage fee
is \$15.99+ for wine opening on property, per 750ml bottle.

Pick your Flavor

Well	\$11
Call	\$13
Premium	\$14
Super Premium	\$16
Domestic Beer	\$9
Imported Beer	\$10
House Wine/Glass	\$9
Soft Drinks	\$5

Signature Drinks

Pricing will vary based on alcohol





General Information

Guarantees

A final guarantee of your anticipated number of guests is due to the Club by 12:00pm, (14) business days prior to the banquet function. This guarantee may not be reduced.

Service Charges

A twenty-two (22%) percent service charge and applicable state tax (9.50%) will be added to all Food and Beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

Food and Beverage

Enclosed is a list of possible menu selections. Our Executive Chef is more than happy to work with specialty menu, and anything you envision for your special day. We can accommodate gluten-free, and vegetarian options as well. Once your wedding is booked, you receive a complimentary tasting for two. Cake cutting is also included in all packages.

Booking Policy

La Cañada Flintridge Country Club will book weddings up to two years in advance. A date will be confirmed and definite only with a signed contract and deposit. All deposits are non-transferable and non-refundable and all payments are deposits. Client assumes full responsibility for their vendors and guests.

Deposits

A non-refundable deposit, which is applied to your Food and Beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the Food and Beverage minimum. Additional Deposits will be customized for you in the private event office. 100% of the final estimated balance is due 14 days prior to the event date by credit card, cashier check or cash no personal checks will be accepted for final payment.

Decorations

Items may not be affixed to the wall without prior approval by the Events Sales Department. Glitter, Confetti, Rice and Birdseed of any kind are not permitted. A \$500 cleaning fee will be applied if any of these items are used. Client must take all decorations and personal belongings at the conclusion of the event. La Cañada Flintridge Country Club is not responsible for items left at the club. Reminder: Sparklers are allowed outside at front of building only in driveway. Candles are permitted but must be fully enclosed in glass including the flame.

To book your event or get more information please email catering@lfcountryclub.com or call 818.790.0611 exts 40

