

EDEN GARDENS 2024 Package

INCLUDED WITH ALL WEDDING PACKAGES:

60" Round Seating Tables (1 table per 10 guests)
Set up of One set of White Wood Folding Chairs (for ceremony)
Set up of One set of Vineyard Chairs (for reception, no cushion)

1/2 Moon Sweetheart table with linen
One 48" rd Cake table with Linen
Table and linens for: 6 foot Place Card and DJ table
Existing Stone bar for reception and cocktail hour

All Royal White China, Regency flatware,
Libbey Water and Champagne glassware for table,

Standard Poly Cotton Seating linens and Poly Cotton napkins (40 color choices)

"Lake View Buffet White or Ivory Linens only"

All upscale disposableware;, for Cake, Bar and Coffee

Dance Floor Area provided by the venue

Power Distribution for Catering and DJ provided by the venue

*Other Upgraded options available

CATERING STAFF

Our expertly trained staff will buss, serve toast, cut and serve cake and provide all breakdown and clean up

(Client is responsible for clean up and removal of all items brought in for decoration, etc.)

TERMS

Minimum for Saturday... 150 Guests Minimum for Sunday... 100 Guests Minimum for Friday... 100 Guests Holiday rates may apply

MENU

Reach out for custom proposals and pricing
Packages attached are samples. For Formal pricing and avalibility
Please contact Jesus Serrano
Office (805)523-3232

Wedding cake can be brought in by client

All alcohol can be provided thru Brick & Brass Bartending or brought in by client
All catering packages are quoted for 5.5 hours of service
20% service charge and sales tax will be applied to all packages
All prices and provisions subject to change prior to contracting
Last Drink is served 30 mins prior to event end time
Please call Jesus Serrano at our catering office 805-523-3232
jesus@cpcatering.com

BRICK AND BRASS BAR SERVICES

brickandbrassbar@gmail.com



LAKEVIEWBUFFET

Starting at 109.95 per person

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

DISPLAY HORS D'OEUVRES

CHEESE DISPLAY ~ imported & domestic cheeses / baked brie grapes / nuts / artisan breads / fig preserves

SAMPLE BUFFET MENU

NAPA CHICKEN ~ smoked tomato coulis / blood orange / meyer lemon / baby arugula

ORECCHIETTE PASTA ~ roasted garlic/seared grape tomatoes/spinach/walnut/pesto/olive oil

GRILLED VEGETABLES ~ zucchini/yellow squash/red peppers/carrots/lemon butter

FARMERS MARKET SALAD~ mesclun greens / hot house cucumber / watermelon radish / pepitas goat cheese / baby heirloom tomato / white balsamic

BREAD BASKET ~ rosemary focaccia/brioche knot rolls multi grain pretzel baton/herb grilled flat bread/creamery butter 20% service charge and sales tax will be applied to all packages

BEVERAGE PACKAGES

BEER AND WINE BAR
(if client provides beer and wine)
INCLUDED WITH ALL PACKAGES:

includes Bartender/equipment/ice/disposible barware/iced tea/basil lemonade soft drinks: coke/diet coke/sprite/mineral waters

BEVERAGE UPGRADES

LIMITED BARUPGRADE

(beer and wine plus up to two signature cocktails)

Add 3.95 per person

equipment / ice / disposible barware / iced tea / basil lemonade
soft drinks: coke / diet coke / sprite / mineral waters
includes limited mixers, juices and garnishes as needed for the selected signature drinks from our
full bar upgrade listed below
(Alcohol not included)

Add and Additional 3rd Signature Cocktail

Additional 1.00 per person

FULL BAR UPGRADE

(if client provides beer, wine and full liquor for bar)

Add 8.95 per person

equipment/ice/disposible barware/iced tea/basil lemonade
soft drinks: coke/diet coke/sprite/mineral waters
mixers: tonic water/club soda/sour mix/margarita mix/cranberry juice/sugar cubes/simple syrup
fresh juices: lemon/lime/pineapple/orange/grapefruit
garnishes: lemons/limes/oranges/cherrys/mint/basil/salt/olives
(Alcohol not included)

COFFEE SERVICE

regular coffee / decaf coffee / chocolate chips / cinnamon sticks / sugar / sweetners

french vanilla / hazelnut / creamer / black and herbal teas

Additional 2.95 per person

White or Ivory Linens included with this package

20% service charge and sales tax will be applied to all packages

RE: ALCOHOL

All other alcohol is to be provided by CLIENT and served by Command
Performance Catering with NO corkage fee
Or Alcohol can be supplied by BRICK AND BRASS BAR

*** Bar Packages and alcohol also available through BRICK AND BRASS BAR SERVICES
brickandbrassbar@gmail.com



EDENBUFFET

Starting at 119.95 per person

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

FOUR TRAY PASSED HORS D'OEUVRES PACKAGE

CRISPY ARTICHOKE HEARTS ~ goat cheese / lemon butter / romano
OPEN FACE "BLT" ~ burrata / heirloom tomatoes / candied pancetta / lemon zest aioli
SHRUNKEN SHRIMP TACO ~ black beans / avocado crème/ micro cilantro
TRUFFLE SLIDER ~ petite brioche bun / black truffle cheese / heirloom tomato
garlic aioli / crispy onion

SAMPLE BUFFET MENU

ZINFANDEL BRAISED SHORT RIBS ~ slow braised / rich zinfandel jus / gremolata

SUNDRIED TOMATO PESTO CHICKEN ~ green & black olive / artichoke / basil / caper / tomato

PARMESAN RISOTTO CAKES ~ creamy wild mushroom sauce / rosemary / shaved parmesan

ROASTED GARLIC MASHED POTATOES

GRILLED VEGETABLES ~ zucchini / yellow squash / red peppers / carrots / lemon butter

FARMERS MARKET SALAD~ mesclun greens / hot house cucumber / watermelon radish / pepitas goat cheese / baby heirloom tomato / white balsamic

BREAD BASKET ~ rosemary focaccia/brioche knot rolls

multi grain pretzel baton / herb grilled flat bread / creamery butter

COFFEE SERVICE

regular coffee / decaf coffee / chocolate chips / cinnamon sticks / sugar / sweetners french vanilla / hazelnut / creamer / black and herbal teas

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WEDDING COOKIES

20% service charge and sales tax will be applied to all packages

BEER AND WINE BAR

(if client provides beer and wine)

INCLUDED WITH ALL PACKAGES:

includes Bartender / equipment / ice / disposible barware / iced tea / basil lemonade soft drinks: coke / diet coke / sprite / mineral waters

BEVERAGE UPGRADES

LIMITED BARUPGRADE

(beer and wine plus up to two signature cocktails)

Add 3.95 per person

equipment/ice/disposible barware/iced tea/basil lemonade
soft drinks: coke/diet coke/sprite/mineral waters
includes limited mixers, juices and garnishes as needed for the selected signature drinks from our
full bar upgrade listed below
(Alcohol not included)

Add and Additional 3rd Signature Cocktail

Additional 1.00 per person

FULL BAR UPGRADE

(if client provides beer, wine and full liquor for bar)

Add 8.95 per person

equipment / ice / disposible barware / iced tea / basil lemonade
soft drinks: coke / diet coke / sprite / mineral waters
mixers: tonic water / club soda / sour mix / margarita mix/ cranberry juice / sugar cubes / simple syrup

fresh juices: lemon/lime/pineapple/orange/grapefruit garnishes: lemons/limes/oranges/cherrys/mint/basil/salt/olives

(Alcohol not included)

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RE: ALCOHOL

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PARADISE SERVED MEAL

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Starting at 129.95 per person

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

FOUR TRAY PASSED HORS D'OEUVRES PACKAGE

GOLDEN BEET CUP ~ chevre mousse / crispy kale
ALMOND STUFFED BACON WRAPPED DATE
CALIFORNIA CRAB CAKE ~ avocado mango relish / mícro cilantro
DUCK CONFIT QUESADILLA ~ brie / onion escabeche / grape salsa

SAMPLE COMBINATION SERVED MENU

PLATED SALAD

STRAWBERRY& AVOCADO SALAD ~ baby spinach / pistachio / citrus vinaigrette

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BREAD BASKET ~ rosemary focaccia/brioche knot rolls multi grain pretzel baton/herb grilled flat bread/creamery butter

COMBINATION PLATE

ZINFANDEL BRAISED SHORT RIBS ~ slow braised / rich zinfandel jus / gremolata

And

HERB GRILLED CHICKEN ~ split baby heirloom tomato / artichoke / lemon tarragon sauce

ACCOMPANIED BY
MASHED YUKON GOLD POTATOES ~ caramelized onions
HARICOT VERT ~ roasted shallots / toasted almonds
CARROT SOUFFLÉ

VEGETARIAN DISH

STRIPED BUTTERNUT SQUASH RAVIOLI ~ sage brown butter / haricot vert

COFFEE SERVICE

regular coffee / decaf coffee / chocolate chips / cinnamon sticks / sugar / sweetners french vanilla / hazelnut / creamer / black and herbal teas

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WEDDING COOKIES

20% service charge and sales tax will be applied to all packages

BEER AND WINE BAR

(if client provides beer and wine)

INCLUDED WITH ALL PACKAGES:

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BEVERAGE UPGRADES

LIMITED BARUPGRADE

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fresh juices: lemon/lime/pineapple/orange/grapefruit
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(Alcohol not included)

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5273 Commerce Ave, Unit 6 Moorpark, CA 93021 Phone: 805-523-3232

Fax: 805-523-8319

Event #:		CA	ATERING SERVICE	S AGREEMENT					
Bride's Name:	()	Event Location:	Eden Gardens	Event Date\Day:				
Bride's Phone:			Address	3900 Brennan Rd	Meeting Date				
Bride's Email:	0		71441000	Moorpark CA 93021	REVISION DATE:				
Groom's Name:	0		Responsible Party	Woorpark C/1 3002 I	REVISION NUMBER:		0		
Groom's Phone:	0		Address:		Appx. Guest Count:		0		
Groom's Email:	0		Addiess.		Min. Count For Quote:				
Oloom's Linaii.		,	Quote prepared by:	Jesus Serrano	Willia Count I of Quote.				
NOTEC:	Ting		Quote prepared by.	ocsus octiano	- FINAL COUNT		0		
NOTES: Tips Menu & Beverage Package					Rentals		0		
	_	_	Total	See Rental Sheet	Rentals		0.00		
Items	Quantity	Price	Total	See Rental Sheet			0.00		
Laka May Duffat		100.05	0.00				0.00		
Lake View Buffet Eden Buffet		109.95 119.95	0.00	046	or Home/Comies /Toyol	6101	0.00		
			0.00	Oth	er Items/Service (Taxal	ne)			
Paradise		129.95	0.00	Comitoe House	D::	_	-4-1		
Family Style		10.00	0.00	Service Item	Price per person		otal		
Kids (3-10)	0	2.22	0.00						
Vendor		0.00	0.00				0.00		
- IVIII - D		 					0.00		
Beer and Wine Bar		inc					0.00		
Limited Bar Upgrade		3.95	0.00						
Full Bar Upgrade		8.95			Total		0.00		
				Other	Items/Service (Non-Tax	(able)			
Service/Admin Chg.	0.2		0.00						
***Gratuity can be give	en directly to stat	t at event					0.00		
							0.00		
Total Menu & Be			0.00				0.00		
	Event Sta	aff					0.00		
Overtime Charges			0						
Additional Staff			0.00		Total		0.00		
Wait Staff		275.00	0.00		Event Total				
Chef		275.00	0.00						
Bartender		300.00	0.00				0.00		
Total Stat	it .		0.00	Sales Tax	7.25%		0.00		
	Service Ti	me			EVENT TOTAL	\$	-		
Est. Guest Arrival:	0:00	Toast:	0:00		•				
Ceremony Start time:	0:00	Cake:	0:00	PAYMENT TERMS					
Cocktail Hour Start:	0:00	Last Drink:	0:00	1st Instalment to Book	(\$3,000.00 to book)				
Grand Enterance:	0:00	Event End:	0:00		,				
Buffet Open:	0:00	Hours Service:	5.5 hours	Final Balance Due		\$	_		
			SIG HOUSE			*			
Ov	ertime and Fina	I Due Dates			Damage Deposit				
All menu and guest count changes are due no later than 21 days				Damage Deposit		\$	1,000.00		
prior to event.			· ~y=			T	.,		
If an event runs past its scheduled time, the overtime charge is Final Balance and Damage Deposit due 14 days Prior to event									
\$45.00 per half hour per staff (clean up excluded).									
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RENTAL ORDER						Key: INC with Catering Packag			
CLIENT:	0		DATE: <u>0</u>			_	ARC RENTAL		
Guest Count		1							
Guest Count	•								
	Size	Quantity	Price Per Unit	Total			Quantity	Price Per Unit	Total
White Wood	Ceremony	0	INC	0.00			,		
Cross Back Vine	eyar Reception	0	INC	0.00					
Fruit Wood / Blk	c / Nat			0.00	<u>Flatware</u>				
Chiavari (Gold / silver / fruit /mohg		g		0.00	0	Spoons		0.60	0.00
Vineyard Chairs / Natural Chiavari's		ri's		0.00	Regency	Knifes	0	inc	0.00
Bentwood Chairs				0.00	0	Salad Forks		0.60	0.00
<u>Tables</u>					Regency	Dinner Fork	0	inc	0.00
	6'		8.50	0.00	0	Dessert Fork		0.60	0.00
	8'		9.50	0.00	Stemware				
	36"		12.00	0.00	Libbey	Water	0	inc	0.00
	48"		9.50	0.00		Wine		1.00	0.00
	60"		9.50	0.00	Libbey	Flutes	0	inc	0.00
	72"	0	14.50	0.00	Irish	Glass Coffee Mug		1.25	0.00
Cocktail Tables	36" (HT)		15.00	0.00	Libby	Martini		2.00	0.00
Tuscan Tables	8x40		100.00	0.00	Libby	Pilsner		1.75	0.00
Mayflower Table	es 8x40	0	125.00	0.00	12oz	Mason Jars		1.00	0.00
Linens		_			Round	Old Fashion		1.00	0.00
Accents on Bu	•	8	inc		Round	Hi Ball		1.00	0.00
	0				Libby	Cosmo Glass		1.00	0.00
Sweetheart or		1	inc						0.00
	0		in a						
Cake Table	108 "	1	inc						
	•								
Seating Tables	120"	0	inc						
Cocktail Table	0	0	30.00						
	0		30.00					-	
Coffee	8'	1	inc						
		<u></u> _	IIIC						
	0					IARGES TBD based			lity
Place,DJ	6'	2	inc		Prices and d	elivery charges sub	ject to chang	е	
	O Standard Dol	<u> </u>						-	
<u>Napkins</u>	Standard Pol 0 0	0	inc	0.00					
China	0 0		IIIC	0.00					
Royal White	Dinner Plate	0	inc	0.00					
	0 Salad Plate		IIIC	0.00					
	Bread Plate			0.00					
	0 Cake Plate 7 in			0.00					
	Ounci late i III	Sub Total:		0.00					
		345 . Otal.		0.00					
					Total	Cost of Rentals*		_	0.00
					rotai	Cost of Refitals		<u></u>	0.00

^{*} final cost of rentals for all invoices to be determined by final head counts and based on any client changes or additions during the planing process up to the date of the event.