



EDEN GARDENS 2027 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... 125 Guests
Minimum for Sunday...75 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 availability
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

For bar and alcohol packages contact.

BRICK AND BRASS BAR SERVICES

brickandbrassbar@gmail.com

COMMAND GROUP
PERFORMANCE
CATERING

LAKE VIEW BUFFET

/ 2027 /

SAMPLE MENU

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

THREE TRAY PASSED HORS D'OEUVRES

SAMPLE MENU

CAPRESE SKEWERS ~ marinated baby mozzarella / basil / grape tomato / balsamic reduction

COCONUT SWEET CHILI MEATBALLS ~ thai sweet chili coconut sauce / cilantro

MINI CHICKEN POT PIE ~ thyme / carrots / sherry / peas / red pepper / haricot vert

SAMPLE BUFFET MENU

PESTO CHICKEN ~ tomato basil bruschetta / pesto cream

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**

COFFEE SERVICE

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

&

WEDDING COOKIES

BEVERAGE PACKAGES

INCLUDED WITH ALL PACKAGES:

includes 1 Bartender / equipment / ice / disposable barware / iced tea / basil lemonade
soft drinks: coke / diet coke / sprite / mineral waters

SERVICE OF BEER, WINE & CHAMPAGNE ONLY

(if client provides beer, wine & champagne)

LIMITED BAR UPGRADE

(if client provides beer and wine plus up to two signature cocktails)

Add 4.95 per person

equipment / ice / disposable 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 9.95 per person

equipment / ice / disposable 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)

RE: ALCOHOL

All alcohol is to be provided by CLIENT and served

by Command Performance Catering

Or Alcohol can be sourced thru Brick and Brass Bartending

LAKE VIEW BUFFET

Starting at 84.95 per person

Package price does not include service charge or sales tax. All food and beverage items

packages are subject to 20% Service Charge and CPC

will also charge the applicable sales tax on all sales where required by state and local laws

Pre Ceremony Beverage station set up time is 30 minutes before the start of the ceremony.

Request for earlier set up will be additional overtime charges

COMMAND GROUP
PERFORMANCE
CATERING

EDEN BUFFET
/ 2027 /
SAMPLE MENU

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

FOUR TRAY PASSED HORS D'OEUVRES PACKAGE

SAMPLE MENU

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

CARVED TOP SIRLOIN ~ pearl onion demi / creamy horseradish

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

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 / sweeteners
french vanilla / hazelnut / creamer / black and herbal teas**

&
WEDDING COOKIES

INCLUDED WITH ALL PACKAGES:

includes 1 Bartender / equipment / ice / disposable barware / iced tea / basil lemonade
soft drinks: coke / diet coke / sprite / mineral waters

SERVICE OF BEER, WINE & CHAMPAGNE ONLY
(if client provides beer, wine & champagne)

LIMITED BAR UPGRADE

(if client provides beer and wine plus up to two signature cocktails)

Add 4.95 per person

equipment / ice / disposable 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 9.95 per person

equipment / ice / disposable 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)

RE: ALCOHOL

All alcohol is to be provided by CLIENT and served
by Command Performance Catering

Or Alcohol can be sourced thru Brick and Brass Bartending

EDEN BUFFET

Starting at 94.95 per person

Package price does not include service charge or sales tax. All food and beverage items
packages are subject to 20% Service Charge and CPC
will also charge the applicable sales tax on all sales where required by state and local laws
Pre Ceremony Beverage station set up time is 30 minutes before the start of the ceremony.
Request for earlier set up will be additional overtime charges

COMMAND GROUP
PERFORMANCE
CATERING

PARADISE SERVED MEAL

/ 2027 /

SAMPLE MENU

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

FIVE TRAY PASSED HORS D'OEUVRES PACKAGE

GOLDEN BEET CUP ~ chevre mousse / crispy kale

ALMOND STUFFED BACON WRAPPED DATE

AHI POKI ~ squid ink cone / tabiko

KALBI GRILLED BEEF SKEWER ~ sweet soy / sesame / ginger / red chilies / green onion

DUCK CONFIT QUESADILLA ~ brie / onion escabeche / grape salsa

SINGLE ENTRÉE SERVED MENU

PLATED SALAD

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

&

BREAD BASKET ~ rosemary focaccia / brioche knot rolls

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

SINGLE ENTRÉE SERVED PLATE

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

~ or ~

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

&
WEDDING COOKIES

INCLUDED WITH ALL PACKAGES:

includes 1 Bartender / equipment / ice / disposable barware / iced tea / basil lemonade
soft drinks: coke / diet coke / sprite / mineral waters

SERVICE OF BEER, WINE & CHAMPAGNE ONLY
(if client provides beer, wine & champagne)

LIMITED BAR UPGRADE

(if client provides beer and wine plus up to two signature cocktails)

Add 4.95 per person

equipment / ice / disposable 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 9.95 per person

equipment / ice / disposable 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)

RE: ALCOHOL

All alcohol is to be provided by CLIENT and served

by Command Performance Catering

Or Alcohol can be sourced thru Brick and Brass Bartending

PARADISE SERVED MEAL

Starting at 99.95 per person

Package price does not include service charge or sales tax. All food and beverage items
packages are subject to 20% Service Charge and CPC
will also charge the applicable sales tax on all sales where required by state and local laws

Pre Ceremony Beverage station set up time is 30 minutes before the start of the ceremony.

Request for earlier set up will be additional overtime charges

Package price does not include service charge or sales tax. All food and beverage items

packages are subject to 20% Service Charge and CPC

will also charge the applicable sales tax on all sales where required by state and local laws

Pre Ceremony Beverage station set up time is 30 minutes before the start of the ceremony.

Request for earlier set up will be additional overtime charges

COMMAND GROUP
PERFORMANCE
CATERING

EDEN FAMILY STYLE

/ 2027 /

SAMPLE MENU

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

HORS D'OEUVRES

SAMPLE

FIVE TRAY PASSED HORS D'OEUVRES

FARMER'S FLAT BREAD ~ roasted garlic / pearl mozzarella / artichoke / baby tomatoes

KALBI GRILLED BEEF SKEWER ~ sweet soy / sesame / ginger / red chilies / green onion

ITALIAN CHICKEN SAUSAGE STUFFED MUSHROOMS ~ fennel / sage / mozzarella

ALMOND STUFFED BACON WRAPPED DATE

SHRUNKEN SHRIMP TACO ~ black beans / avocado crème/ micro cilantro

SAMPLE FAMILY STYLE DINNER MENU

SERVED AS 1 COURSE TO TABLE / PLATERS, BOWLS AND SERVICE UTENSILS INCLUDED

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

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

MASHED POTATOES ~ crème fraiche / chives

CHAR BROILED ZUCCHINI, ASPARAGUS & RED PEPPER ~ toasted pistachio butter

RED & GOLDEN BEET SALAD ~ toasted walnuts / goat cheese / epicurean greens/ chervil vinaigrette

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 / sweeteners

french vanilla / hazelnut / creamer / black and herbal teas

&

WEDDING COOKIES

INCLUDED WITH ALL PACKAGES:

includes 1 Bartender / equipment / ice / disposable barware / iced tea / basil lemonade
soft drinks: coke / diet coke / sprite / mineral waters

SERVICE OF BEER, WINE & CHAMPAGNE ONLY

(if client provides beer, wine & champagne)

LIMITED BAR UPGRADE

(if client provides beer and wine plus up to two signature cocktails)

Add 4.95 per person

equipment / ice / disposable barware / iced tea / basil lemonade

soft drinks: coke / diet coke / sprite / mineral waters

includes limited mixers, juices and garnishes as needed for

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 9.95 per person

equipment / ice / disposable 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)

RE: ALCOHOL

All alcohol is to be provided by CLIENT and served

by Command Performance Catering

Or Alcohol can be sourced thru Brick and Brass Bartending

FAMILY STYLE MENU

Starting at 104.95 per person

Package price does not include service charge or sales tax. All food and beverage items packages are subject to 20% Service Charge and CPC will also charge the applicable sales tax on all sales where required by state and local laws.

Pre Ceremony Beverage station set up time is 30 minutes before the start of the ceremony.

Request for earlier set up will be additional overtime charges

COMMAND GROUP PERFORMANCE CATERING

5273 Commerce Ave, Unit 6 Moorpark, CA 93021
Phone: 805-523-3232 Fax: 805-523-8319

Event #: _____

CATERING SERVICES AGREEMENT

2027

Bride's Name: _____ 0
 Bride's Phone: _____ 0
 Bride's Email: _____ 0
 Groom's Name: _____ 0
 Groom's Phone: _____ 0
 Groom's Email: _____ 0

Event Location: Eden Gardens
 Address: 3900 Brennan Rd
Moorpark CA 93021
 Responsible Party: _____
 Address: _____
 Quote prepared by: Jesus Serrano

Event Date/Day: _____
 Meeting Date: _____
REVISION DATE: _____
 REVISION NUMBER: _____ 0
 Appx. Guest Count: _____ 0
 Min. Count For Quote: _____

NOTES: _____ Tips _____ **FINAL COUNT** _____ 0

Menu & Beverage Package			Total
Items	Quantity	Price	
Lake View Buffet		84.95	0.00
Eden Buffet		94.95	0.00
Paradise		99.95	0.00
Family Style		104.95	0.00
Kids (3-10)		0.00	0.00
Vendor		0.00	0.00
Beer and Wine Bar		inc	
Limited Bar Upgrade		4.95	0.00
Full Bar Upgrade		9.95	
Service/Admin Chg.	0.2		0.00
***Gratuity can be given directly to staff at event			
Total Menu & Beverage			0.00

Event Staff			Total
Overtime Charges			0
Additional Staff			0.00
Wait Staff		350.00	0.00
Chef		375.00	0.00
Bartender		400.00	0.00
Total Staff			0.00

Service Time			
Est. Guest Arrival:	0:00	Toast:	0:00
Ceremony Start time:	0:00	Cake:	0:00
Cocktail Hour Start:	0:00	Last Drink:	0:00
Grand Entrance:	0:00	Event End:	0:00
Buffet Open:	0:00	Hours Service:	5.5 hours

Overtime and Final Due Dates

All menu and guest count changes are due no later than 21 days prior to event.
 If an event runs past its scheduled time, the overtime charge is \$55.00 per half hour per staff (clean up excluded).

Rentals			Total
See Rental Sheet			0.00
			0.00

Other Items/Service (Taxable)		
Service Item	Price per person	Total
		0.00
		0.00
		0.00
Total		0.00

Other Items/Service (Non-Taxable)		
		0.00
		0.00
		0.00
Total		0.00

Event Total _____ 0.00

Sales Tax 7.25% 0.00

EVENT TOTAL \$ -

PAYMENT TERMS

1st Instalment to Book (\$3,000.00 to book)

Final Balance Due \$ -

Damage Deposit

Damage Deposit \$ 1,000.00

Final Balance and Damage Deposit due 14 days Prior to event

COMMAND PERFORMANCE CATERING GROUP

RENTAL ORDER

Key: INC with Catering Package

CLIENT: 0 DATE: 0

ARC RENTAL

Guest Count :

	Size	Quantity	Price Per Unit	Total
White Wood	Ceremony	0	INC	0.00
Cross Back Vineyar	Reception	0	INC	0.00
Fruit Wood / Blk / Nat				0.00
Chiavari (Gold / silver / fruit / mohg				0.00
Vineyard Chairs / Natural Chiavari's				0.00
Bentwood Chairs				0.00
Tables				
	6'		8.50	0.00
	8'		9.50	0.00
	36"		12.00	0.00
	48"		9.50	0.00
	60"		9.50	0.00
	72"	0	14.50	0.00
Cocktail Tables	36" (HT)		15.00	0.00
Tuscan Tables	8x40		100.00	0.00
Mayflower Tables	8x40	0	125.00	0.00
Linens				
Accents on Buffets	overlays	8	inc	
		0		
Sweetheart or Head Table		1	inc	
		0		
Cake Table	108"	1	inc	
		0		
Seating Tables	120"	0	inc	
		0		
Cocktail Table Line	130"	0	30.00	
		0		
Coffee	8'	1	inc	
		0		
Place,DJ	6'	2	inc	
		0		
Napkins				
	Standard Poly			
	0 0	0	inc	0.00
China				
At Buffet	Dinner Plate	0	inc	0.00
	0 Salad Plate			0.00
	0 Bread Plate			0.00
	0 Cake Plate 7 in			0.00
	Sub Total:			0.00

	Quantity	Price Per Unit	Total
Flatware			
0 Spoons		0.60	0.00
Regency Knives	0	inc	0.00
0 Salad Forks		0.60	0.00
Regency Dinner Fork	0	inc	0.00
0 Dessert Fork		0.60	0.00
Stemware			
Libbey Water	0	inc	0.00
0 Wine		1.00	0.00
Libbey Flutes	0	inc	0.00
Irish Glass Coffee Mug		1.25	0.00
Libby Martini		2.00	0.00
Libby Pilsner		1.75	0.00
12oz Mason Jars		1.00	0.00
Round Old Fashion		1.00	0.00
Round Hi Ball		1.00	0.00
Libby Cosmo Glass		1.00	0.00
			0.00

***RENTAL CHARGES TBD based on rental company availability**
Prices and delivery charges subject to change

Total Cost of Rentals* 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.**