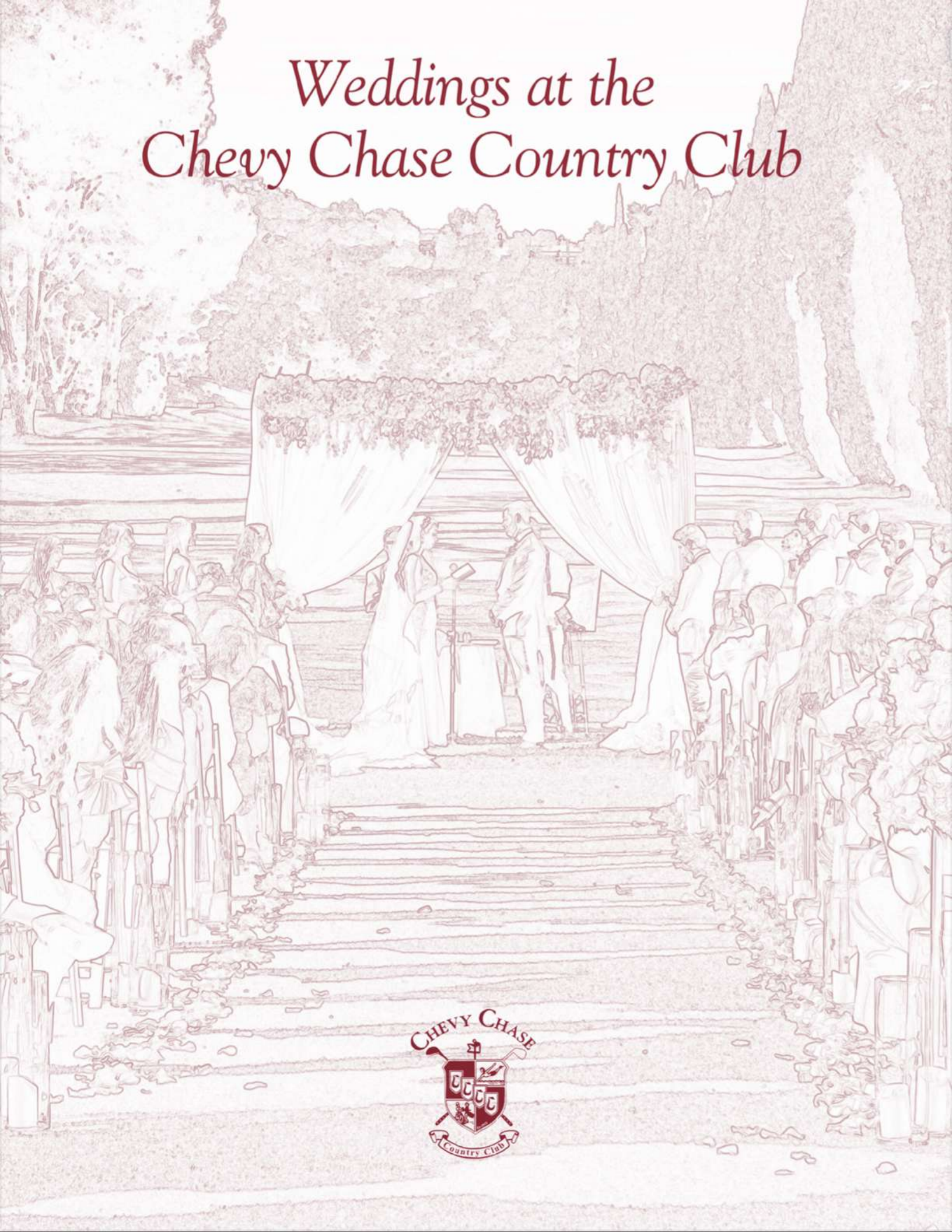


# Weddings at the Chevy Chase Country Club





We are thrilled to host your Wedding.  
Tucked in the Chevy Chase Canyon in Glendale,  
California is the Chevy Chase Country Club.  
A historic property with over 95 years of history.  
Having recently gone through a complete renovation  
and reconstruction, the club is designed to be an  
epicenter to serve the community  
for many years to come.

With its Mediterranean architecture, spectacular canyon  
surroundings, unique and airy exteriors, sun-dappled  
red-brick patios, banquet venues, cozy yet spacious  
restaurant/bar and lounge areas, outside gardens, and a  
small cabernet vineyard covered by a 100 year old oak  
tree, Chevy Chase Country Club is your  
ultimate choice destination for a  
truly memorable private Wedding.

# "I do" PHOTOSHOOT

PHOTOSHOOT ONLY | \$750

*This package includes:*

Two hours  
\$175 for each additional hour  
Two complimentary golf carts  
Limited access to course

\*based on availability

# pearl

**CEREMONY ONLY | \$4500**

Available Ceremony Locations:

**Hole One Tee Box** - 150 guests maximum

**Oak Grove** - 80 guests maximum

**The Courtyard** - 80 guests maximum

**Cypress Hall** - 250 guests maximum

This package includes:

White folding chairs (up to 150)

Use of Bridal Suite\*

Use of Upstairs Lounge\*

One microphone and two speakers

Set up fee not included | \$500

Valet Parking (Required for 50 guest or more) | \$875

Ceremony course attendant (required for 75 guests or more) | \$75

\*based on availability

# ruby

**CHAMPAGNE SEND OFF**  
**\$55++ PER PERSON**  
**75 GUEST MINIMUM**

**CEREMONY FEE | \$3,000**

*This package includes:*

Cheese & Charcuterie Station  
House champagne  
Iced tea, lemonade, and water  
Caffeinated and decaf coffee  
White folding chairs  
Use of Bridal Suite\*  
Use of Upstairs Lounge\*  
One microphone and two speakers  
Set up fee not included | \$500  
Valet Parking (Required for 50 guest or more) | \$875  
Ceremony course attendant (required for 75 guests or more) | \$75

\*based on availability

# sapphire

**BUFFET | \$90/PERSON**

**PLATED | \$95/PERSON**

*This package includes:*

Unlimited water and choice of soft drinks  
 Unlimited caffeinated and decaffeinated coffee  
 Complimentary sparkling wine welcome toast  
 Two tray passed hors d'oeuvres (classic) + \$4/PP for premium  
 Choice of (1) Salad, (1) Entrée & (2) Sides  
 Complimentary Dinner Menu Tasting for two  
 Cake cutting fee waived

Use of Bridal Suite\*  
 Use of the Upstairs Lounge\*  
 One microphone and two speakers for ceremony  
 10-12 person round tables  
 Mahogany Chiavari chairs with white cushions for reception  
 White floor length linens and napkins  
 Brown faux wood dance floor  
 Bartender fee | \$250 per bartender  
*one bartender for every 75 guests*

Five hour maximum  
 Buffet Pricing Reflects 90 Minutes of service  
 Set up fee not included | \$350 - \$500  
 Valet Parking (Required for 50 guest or more) | \$900  
 Ceremony fee and Room Rental fee will apply  
 On-Site Security (required for 100 guests or more) | \$500  
 Day of Wedding coordinator is required

\*based on availability

# emerald

**BUFFET | \$115/PERSON**

**PLATED | \$125/PERSON**

*This package includes:*

Unlimited water and choice of soft drinks  
 Unlimited caffeinated and decaffeinated coffee  
 Complimentary sparkling wine welcome toast  
 Three tray passed hors d'oeuvres +\$4 \$4/PP for premium  
 Choice of (1) Salad, (2) Entrées & (2) Sides  
 Cake cutting fee waived  
 Complimentary dinner tasting for two

Use of Bridal Suite\*  
 Use of the Upstairs Lounge\*  
 One microphone and two speakers for ceremony  
 10-12 person round tables  
 Mahogany Chiavari chairs with white cushions for reception  
 White floor length linens and napkins  
 Brown faux wood dance floor  
 25% off ceremony fee  
 Bartender fee | \$250 per bartender  
*one bartender for every 75 guests*

Five hour maximum  
 Buffet Pricing Reflects 90 Minutes of service  
 Set up fee not included | \$350 - \$500  
 Valet Parking (Required for 50 guests or more) | \$900  
 Ceremony fee and Room Rental fee will apply  
 On-Site Security (required for 100 guests or more) | \$500  
 Day of Wedding Coordinator is required

\*based on availability

# diamond

**BUFFET | \$145/PERSON**

**PLATED | \$155/PERSON**

*This package includes:*

Unlimited water and choice of soft drinks  
 Unlimited caffeinated and decaffeinated coffee  
 One hour of hosted house wine and choice of 2 house beers  
 Three tray passed hors d'oeuvres (Classic & Premium)  
 Choice of (2) Salad (3) Entrées & (2) Sides  
 Choice of one late night snack  
 Cake cutting fee waived  
 Complimentary dinner tasting for two

Use of Bridal Suite\*  
 Use of the Upstairs Lounge\*  
 One microphone and two speakers  
 10-12 person round tables  
 up to 150 house chargers  
 Mahogany Chiavari chairs with white cushions for reception  
 White floor length linens and napkins  
 Brown faux wood dance floor  
 50% off ceremony fee  
 Bartender fee \$250 | per bartender  
*one bartender for every 75 guests*

Five hour maximum  
 Set up fee not included | \$350 - \$500  
 Valet Parking (Required for 50 guest or more) | \$900  
 Ceremony fee and Room Rental fee will apply  
 On-Site Security (required for 100 guests or more) | \$500  
 Day of Wedding coordinator is required

\*based on availability



# menu

		buffet	plated <i>duet +\$10/pp</i>
sapphire	1 SALAD, 1 ENTREE, 2 SIDES	\$90/PP	\$95/PP
emerald	1 SALAD, 2 ENTREES, 2 SIDES	\$115/PP	\$125/PP
diamond	2 SALADS, 2 ENTREES, 2 SIDES	\$145/PP	\$155/PP

*buffet pricing reflects 90 minutes of service*

## salads

### MARKET GREENS

*mixed greens, cherry tomatoes, cucumber, red onions, balsamic vinaigrette*

### HOUSE SALAD

*spring mix, kalamata olive, feta, pickled cucumber, shaved red onion, cherry tomato  
lemon garlic vinaigrette*

### BLACK GARLIC CAESAR

*romaine, garlic crouton, parmesan*

### BABY BEET SALAD

*red & golden beet, arugula, pistachio, feta, fennel, herb salad, lemon garlic vinaigrette*

### SHREDDED KALE SALAD

*roasted butternut squash, shaved fennel, walnuts, cranberries, whole grain mustard vinaigrette*

## mains

### RIBEYE STEAK

*chimichurri*

### CHICKEN PICCATA

*chicken breast, creamy piccata sauce with herbs & caper*

### BRAISED SHORT RIB

*red wine slow braised short rib*

### ROSEMARY PRIME RIB ROAST

*garlic confit & cracked black pepper*

### MAHI MAHI

*sundried tomato tapenade*

### SAFFRON SALMON

*saffron lemon butter chopped herb*

### WILD MUSHROOM RAVIOLI

*ravioli stuffed with mushroom and ricotta*

### HARVEST FARFALLE (SEASONAL)

*mushrooms, bell peppers, sun-dried tomatoes spinach &  
garlic cream sauce*

## sides

*additional side \$5/pp*

HERBED FINGERLING POTATOES

CREAMY MASH POTATOES

ROASTED VEGETABLES

TABBOULEH OF PEARLED ITALIAN FARRO

EVENT VENDOR MEALS WILL BE 50% OFF OF THE SELECTED PACKAGE

Chevy Chase Country Club 3067 East Chevy Chase Drive Glendale, CA 91206

All food and beverage prices are subject to a 24% service charge, plus current sales tax. Service charge is the property of CCCC.

# children's MENU

buffet	2 ENTREES, 2 SIDES	\$25/PP
plated	1 ENTREE, 2 SIDES	\$20/PP

*buffet pricing reflects 90 minutes of service*

## BEEF SLIDERS

*brioche, ground beef, cheese, thousand island*

## MAC AND CHEESE

*house cheese sauce, elbow noodle*

## GRILLED CHEESE

*melted cheddar on sourdough bread*

## CHICKEN TENDERS

*battered chicken*

## CHEESE QUESADILLA WITH CHICKEN

*cheese, chicken on flour tortillas*

## KIDS PASTA

*marinara or butter*

## SALMON

*4 oz. grilled salmon*

## sides

CHIPS

COOKIES

SWEET POTATO FRIES

FRENCH FRIES

ROASTED VEGETABLES

SEASONAL FRESH FRUITS

CREAMY MASHED POTATOES

# hors d'oeuvres

## classic \$8 / PP/ PER ITEM

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### CHICKEN SKEWER

*yogurt marinated with za'atar*

### BRUSCHETTA BURRATA

*burrata on a garlic crostini*

### CAPRESE SKEWER

*cherry tomato, mozzarella, basil, balsamic reduction*

### SPANAKOPITA

*feta cheese wrapped in filo dough, tomato marinara sauce*

### MUSHROOM TOAST

*herbed farmers cheese, pickled red onion, artisan baguette*

### FRIED MAC & CHEESE

*golden crispy mac & cheese balls, cheese sauce*

### KIBBEH

*mediterranean meatballs*

*stuffed with minced beef, onion & pine nuts*

## premium \$12 / PP/ PER ITEM

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### EMPANADA

*chicken or beef, chimichurri sauce*

### COCONUT CRUSTED SHRIMP

*crispy crusted shrimp, asian chili sauce*

### MEATBALLS (ALL BEEF)

*sourdough, ricotta, parsley, garlic confit*

### BACON WRAPPED DATE

*ricotta & blueberry gastrique*

### PROSCIUTTO WRAPPED ASPARAGUS

*24 month prosciutto di parma*

### BEEF SLIDER

*butter lettuce, heirloom tomato, red onion, dill pickles, american cheese, the sauce*

### FRIED CHICKEN SLIDER

*chicken thigh, cabbage, calabrian chili aioli, pickles on brioche bun*

### AHI TUNA WONTON

*edamame & avocado puree*

# enhancements

## the bubbly bride

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**\$150 ++ SERVES 10 GUESTS**

two bottles of house champagne  
one carafe; choices of orange, cranberry, or peach juice  
st. germaine elderflower, Chambord, or liquor enhancement  
fresh berry garnishes  
spa water

**ADD ON**

**\$5++ ADDITIONAL PER PERSON**

fresh fruit platter  
yogurt parfaits

## the gleaming groom

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**\$350 ++**

bucket of beer and limes  
bottle of spirit (choice of tito's vodka, bombay gin, patron tequila or johnnie walker black)  
house made tortilla chips  
fresh salsa and guacamole  
spa water

**ADD ON**

**\$5++ ADDITIONAL PER PERSON**

fresh fruit platter  
yogurt parfaits

## late night snack

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**\$10 ++ PER PERSON**

select one : beef sliders or chicken tenders  
select one : sweet potato fries, truffle fries or regular fries

## sweet bites

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**ADDITIONAL SWEET BITES**

**\$9.50 ++ PER PERSON**

CARROT CAKE  
RED VELVET CAKE  
MACAROONS  
CLASSIC CHEESECAKE  
LARGE FRUIT TART  
VANILLA ICE CREAM  
SALTED CARAMEL CHEESECAKE  
TRIPLE CHOCOLATE CHEESECAKE  
FLOURLESS CHOCOLATE CAKE

# stations

MINIMUM NUMBER OF GUESTS 25 PEOPLE

## vegetable crudites \$15/PP

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CAULIFLOWER  
CARROT  
CUCUMBER  
CHERRY TOMATO  
CELERY  
TZATZIKI  
RANCH  
HUMMUS

## mediterranean mezze \$18/PP

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MARINATED OLIVES  
TABBOULEH OF PEARLED ITALIAN FARRO  
HUMMUS | CARROT HUMMUS | AVOCADO HUMMUS  
EGGPLANT DIP  
PITA BREAD

## cheese & charcuterie \$30/PP

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BREAD *cracker | crostini | bread stick*  
CHEESES *domestic cheese | imported cheese*  
CURED MEATS *domestic meat | imported meat*  
FRUITS *fig | apricot | date | berries | pomegranate*

# the bar

## hosted open bar

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**CLASSIC \$45 / PP (3 HOURS)**  
\$14/PERSON EACH ADDITIONAL HOUR

dewar's scotch  
bortins vodka  
conciere gin  
conciere white rum  
montezuma tequila  
evan williams whiskey  
selection of juices  
selection of craft, domestic, & imported beer  
cabernet, chardonnay, and sparkling wine

**PREMIUM \$54 / PP (3 HOURS)**  
\$17/PP EACH ADDITIONAL HOUR

johnny walker black  
tito's vodka  
tanquery gin  
jack daniels whiskey  
jameson whiskey  
casadores reposado  
bacardi silver  
hennessy vs  
selection of juices  
selection of craft, domestic, & imported beer  
cabernet, chardonnay, and sparkling wine

## consumption | cash bar

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full bar setup charges are based on actual number of drinks consumed

**COCKTAILS \$16++**  
**RED, WHITE, OR SPARKING WINES \$12++**  
**CRAFT, DOMESTIC AND IMPORTED BEERS \$10++**

## signature cocktails

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**\$18++ PER PERSON**  
made with choice of house vodka, whiskey, tequila, gin, or rum

## beer & wine

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**\$28++/PP (2 HOURS)**  
ADDITIONAL HOURS \$10++/PP  
imported, domestic, and craft beer  
imported red, white, or sparkling wines

## mimosas & wine bar

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**\$28++ PP**  
**BOTTOMLESS MIMOSAS (3 OUR LIMIT)**  
\$10++/PERSON FOR EACH ADDITIONAL HOUR  
rose, chardonnay, or sparkling wine  
juice (choice of three) : orange, peach, grapefruit, guava, or cranberry

## champagne toast

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**\$8++ PP**

Corkage fee: \$18 per every 750ml. bottle (wine only)  
Bartender fee: \$250 per bartender (One bartender needed for every 75 guests)

# bottle service

## SCOTCH WHISKEY

JOHNNIE WALKER	BLACK LABEL	\$	80.00	750 ml.
JOHNNIE WALKER	BLUE LABEL	\$	475.00	750 ml.

## MALT WHISKEY

MACALLAN	12	\$	150.00	750 ml.
MACALLAN	15	\$	275.00	750 ml.
MACALLAN	18	\$	570.00	750 ml.
BALVENIE	12	\$	135.00	750 ml.
BALVENIE	14	\$	160.00	750 ml.
BALVENIE*	17	\$	MP	750 ml.
BALVENIE*	21	\$	MP	750 ml.

## COGNAC

REMI MARTIN	1738	\$	150.00	750 ml.
REMI MARTIN	XO	\$	380.00	750 ml.
HENNESSY	VS	\$	85.00	750 ml.
HENNESSY	VSOP	\$	175.00	750 ml.

## VODKA

GREY GOOSE		\$	75.00	750 ml.
BELVEDERE		\$	85.00	750 ml.
TITOS		\$	65.00	750 ml.

## TEQUILA

DON JULIO*	1942	\$	MP	750 ml.
DON JULIO	ANEJO	\$	145.00	750 ml.
PATRON	GOLD	\$	145.00	750 ml.
PATRON	SILVER	\$	125.00	750 ml.
CASAMIGOS	BLANCO	\$	110.00	750 ml.
CASAMIGOS	REPOSADO	\$	120.00	750 ml.

\*based on availability

# enhancements & rentals

	<b>MEMBER PRICE</b>	<b>NON-MEMBER PRICE</b>
<b>Outdoor Heaters</b>	75.00 per heater	95.00 per heater
<b>White Chairs</b>	6.00 per chair	7.00 per chair
<b>Polyester Table Linen</b>	12.00 per piece	14.00 per piece
<b>Polyester Napkin Linen</b>	1.00 per piece	2.00 per piece
<b>Decorative Charger Plate (gold or silver)*</b>	1.00 per piece	2.00 per piece
<b>Dancefloor</b>	included	300
<b>Stage</b>	included	100
<b>AV Screen, Projector &amp; Sound</b>	included	250
<b>Additional Bar Set Up</b> (1 bar set up included in venue pricing, all additional bar set up subject to additional set up fee)	125	175