

BANQUET MENU PACKAGES

Copper Ridge Golf Course & Banquet Center

Whether you're planning a wedding, celebration, or corporate event, our banquet packages offer a delicious and seamless dining experience in a beautiful golf course setting.

WHAT'S INCLUDED

All of our packages are
priced per person and include:

- Freshly baked sweet yeast dinner rolls with butter
- Full-service setup with elegant chinaware, silverware, drinkware, tables, chairs, and house linen

EACH PACKAGE IS SERVED BUFFET STYLE, ENSURING YOUR GUESTS ENJOY A WIDE VARIETY OF FRESHLY PREPARED OPTIONS IN A RELAXED AND ELEGANT ATMOSPHERE.

SAVE \$1,000

BOOK WITH 125+ GUESTS AND YOUR ROOM RENTAL FEE IS ON US!
(MUST PURCHASE FOOD & BEVERAGE PACKAGE)

the
BAKED COD
ELEGANCE

CR

MAIN COURSE

BAKED COD: WITH LEMON HERB BUTTER

SIDES

GARLIC ROASTED MASHED POTATO AND FRESH ASPARAGUS
PENNE PASTA WITH TOMATO BASIL MARINARA

SALAD

CAESAR SALAD

\$20.00

the
PORK & SEAFOOD
COMBO

CR

MAIN COURSE

MOJO PORK: ROASTED PORK SHOULDER WITH ZESTY MOJO PORK
SAUCE

JUMBO CRAB CAKES: LOUISIANA STYLE REMOULADE

SIDES

SWEET POTATO AND GREEN BEANS ALMONDINE
CAVATELLI PASTA WITH BOLOGNESE MEAT SAUCE

SALAD

MEDITERRANEAN SALAD

\$25.00

the
ROASTED PORK
TENDERLOIN

CR

MAIN COURSE

ROASTED PORK TENDERLOIN: SLICED AND SERVED WITH A
HERBED SWEET APPLE TOPPING

SIDES

INCLUDES STUFFED YUKON GOLD POTATO AND CALIFORNIA
VEGETABLE MEDLEY
CAVATELLI PASTA WITH BOLOGNESE MEAT SAUCE

SALAD

FRESH BERRY SALAD

\$25.00

the
CHICKEN & BEEF
DELUXE

CR

MAIN COURSE

SHAVED ROAST BEEF IN GRAVY: COOKED AND SLICED THIN,
COVERED IN RICH AU JUS

PRETZEL CRUSTED CHICKEN: BONELESS CHICKEN BREAST
COATED IN PRETZEL CRUST, SERVED WITH A HONEY DIJON
CREAM SAUCE

SIDES

PENNE PASTA WITH ALFREDO SAUCE
GARLIC ROASTED MASHED POTATOES
CALIFORNIA VEGETABLE MEDLEY

SALAD

HOUSE SALAD

\$28.00

the
STEAK
PIZZAIOLA

CR

MAIN COURSE

STEAK PIZZAIOLA: STEAK CUTS IN A MARINARA SAUCE WITH
MUSHROOMS, PEPPERS, AND ONIONS

SIDES

ROASTED RED SKIN POTATOES AND SIGNATURE VEGETABLE
MEDLEY

CAVATELLI PASTA WITH GARLIC AIOLI AND CHICKEN

SALAD

HOUSE SALAD

\$30.00

the
SURF & TURF
DELIGHT

CR

MAIN COURSE

BROILED SALMON FILET: WITH HERBED LEMON BUTTER.
SLICED BEEF ROAST IN GRAVY: COOKED AND SLICED THIN,
COVERED IN RICH AU JUS

SIDES

ROASTED RED SKIN POTATOES AND FRESH ASPARAGUS
BOWTIE PASTA WITH ALFREDO AND BROCCOLI

SALAD

CAESAR SALAD

\$30.00

the
BBQ PORK
FEAST

CR

MAIN COURSE

BBQ PORK: ROASTED AND SHREDDED PORK SHOULDER IN A
SWEET & SMOKEY HOUSE BBQ SAUCE

SIDES

STEAKHOUSE MASHED POTATO AND GRILLED CORN ON THE COB
BOWTIE PASTA WITH VEGETABLE PRIMAVER

SALAD

HARVEST SALAD

\$35.00

the
MARSALA

CR

MAIN COURSE

CHICKEN MARSALA: BONELESS CHICKEN BREAST SAUTÉED WITH
MUSHROOMS, ONIONS, AND MARSALA WINE SAUCE

SIDES

STUFFED YUKON GOLD POTATO AND CALIFORNIA VEGETABLE
MEDLEY

PENNE PASTA WITH ALFREDO SAUCE

SALAD

FRESH BERRY SALAD

\$35.00

the
PRETZEL CRUSTED
CHICKEN

CR

MAIN COURSE

PRETZEL CRUSTED CHICKEN: BONELESS CHICKEN BREAST
COATED IN PRETZEL CRUST, SERVED WITH A HONEY DIJON
CREAM SAUCE

SIDES

STEAKHOUSE MASHED POTATO AND MAPLE GLAZED CARROTS
BOWTIE PASTA WITH ALFREDO AND SHRIMP

SALAD

MEDITERRANEAN SALAD

\$45.00

the
CLASSIC
DUO

CR

MAIN COURSE

FONTINA CHICKEN: BONELESS CHICKEN BREAST SERVED WITH A
BASIL, SUN-DRIED TOMATO CREAM SAUCE

ROASTED BEEF TENDERLOIN: SLICED & SERVED WITH
MUSHROOM MERLOT SAUCE

SIDES

PENNE PASTA WITH TOMATO BASIL MARINARA
GARLIC ROASTED MASHED POTATOES & SIGNATURE VEGETABLE
MEDLEY

SALAD

HOUSE SALAD

\$45.00

NON-ALCOHOLIC BEVERAGES ONLY

\$4.99 per person - Unlimited beverages
Maximum of 5 hours

BEER AND WINE BAR

4 hours: \$9.95 per person
5 hours: \$12.95 per person
6 hours: \$14.95 per person

-OR-

OPEN HOUSE BAR

4 hours: \$12.95 per person
5 hours: \$14.95 per person
6 Hours: \$16.95 per person

HOUSE LIQUOR BRANDS:

House Vodka, Gin, Rum, Whiskey,
Draft Beer, House Wine, Soft Drinks & Mixers

-OR-

OPEN CALL BAR

4 hours: \$13.95 per person
5 hours: \$15.95 per person
6 Hours: \$17.95 per person

CALL LIQUOR BRANDS:

Absolut Vodka, Seagram's Gin, Bacardi, Captain Morgan Rum and Malibu Rum, Jack Daniel's Whiskey, Jim Beam Bourbon,
Jose Cuervo Tequila,
Draft Beer, House Wine, Soft Drinks & Mixers

-OR-

PREMIUM BAR

4 hours: \$17.95 per person
5 hours: \$21.95 per person
6 Hours: \$25.95 per person

PREMIUM LIQUOR BRANDS:

Jim Beam Bourbon, Malibu Rum, Seagram 7, , Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Crown
Royal Whiskey, Jose Cuervo Tequila, Draft Beer, Wine, Soft Drinks, & Mixers.

(Please note that due to market availability and occasional shortages, some items on our menu may not always be available. We appreciate your understanding and are happy to recommend alternatives to ensure you have a great experience with us)