



Private Event Packages



Event Spaces

The Boardroom

Capacity: 16 Seated

Privacy: Private

F&B Minimum: none

Room Rental: \$50 per hour

Audio/Visual: 82" Smart TV, Polycom, WiFi,

HDMI & VGA Ports for connectivity *,

Access to common area break room

Hampstead

Capacity: 32 Seated / 45 Standing Reception

Privacy: Private

F&B Minimum Lunch: \$500

F&B Minimum Dinner: \$1500 (\$1800 in December)

Room Rental (dinner only) : \$150

Audio/Visual: 60" Smart TV (mobile), WiFi, HDMI Port,

Wireless Microphone

Highgate

Capacity: 48 Seated / 60 Standing Reception

Privacy: Private with Patio

F&B Minimum Lunch: \$650

F&B Minimum Dinner: \$1800 (\$2000 in December)

Room Rental (dinner only): \$150

Audio/Visual: 80" TV that drops from ceiling, WiFi,

HDMI Port, Wireless Microphone

The Larder *(Hampstead & Highgate Combined)*

Capacity: 72 Seated / 105 Standing Reception

Privacy: Private

F&B Minimum Lunch: \$2000

F&B Minimum Dinner: \$4000 (\$6000 in December)

Room Rental (dinner only): \$250

Audio/Visual: 2 TVs, Projector, WiFi, HDMI Port,

Wireless Microphone

Event Spaces

The Capitol Boardroom & Rooftop Lounge

Capacity: 24 Seated in Boardroom / 175 Standing & Casual Seating Inside & Out

Privacy: Private

F&B Minimum: *inquire for more information

Room Rental: *additional room rental fees for Rooftop Lounge

Audio/Visual: Video conferencing system, Polycom, Phone, Wi-Fi, Whiteboard Wall

Capitol Mall Patio & Bar Buyout

Capacity: 80 Standing Reception Inside & Out, 35 indoors only

Privacy: Semi-Private

F&B Minimum: \$2000

Room Rental: None

Audio/Visual: None

6th Street Patio

Capacity: 20 Seated / 35 Standing Reception

Privacy: Semi-Private

F&B Minimum: \$500

Room Rental: none

Audio/Visual: none

Restaurant Buyout

Capacity: 90 Seated / 100 Standing Reception

With Patio: 150 seated / 200 Standing Reception

Privacy: Private

F&B Minimum: \$5000 lunch
\$10,000 dinner (\$15,000 in December)

Room Rental: none

Audio/Visual: Wifi, Wireless Microphone

RECEPTION MENU

PASSED CANAPÉS

Choose 3 Selections

60 Minute Package | \$18pp

2 Hour Package | \$35pp

3 Hour Package | \$50pp

***add additional choice for \$5pp**

SAUSAGE ROLLS

hot English mustard, curried ketchup

CRAB CAKES

remoulade, lemon

GOAT CHEESE & FIG TART

honey, pistachio (v)

DRY AGED MEATBALLS

Winston's Steak Sauce, horseradish

MINI CHICKEN POT PIES

whipped potato

SEARED AHI TUNA

kimchi, avocado, pickled chilies

DEVILED EGGS

crispy capers, pickled mustard
(v, gf) (add caviar \$5pp)

VEGETABLE SPRING ROLLS

sweet chili sauce (v)

PEA HUMMUS CROSTINI

lemon, mint, pinenuts (vg)

SALMON RILLETTE TARTLET

creme fraiche, golden trout roe

STATIONED APPETIZERS

HEAVY APPS

Choose 3 selections

60 Minute Package | \$24pp

90 Minute Package | \$30pp

2 Hour Package | \$46pp

***add additional choice for \$10pp**

PRIME RIB SLIDERS

cheddar, special sauce, pickles

FRIED CHICKEN SLIDERS

pickle, hot sauce

CRISPY FISH SLIDERS

tartar sauce, pickle

MUSHROOM SLIDERS

balsamic aioli, arugula, grilled onions (v)

ASPARAGUS & RICOTTA TOASTS

evoo, pea tendrils, lemon (v)

SPICY SAUSAGE FLATBREAD

olives, chili, tome cheese, herb oil

CHICKEN FRIED MUSHROOMS

remoulade, hot sauce

CRAB & ARTICHOKE ARANCINI

lemon aioli, parmesan

DELICATESSEN BOARDS each serves 12 guests

SEACUTERIE BOARD - 115

smoked salmon, potted prawns, poached shrimp, smoked white fish dip, scallop ceviche, boquerones (marinated white anchovies) with seaweed aoi, lemon, capers, olives, pickles, radish

CHARCUTERIE BOARD - 125

house made and responsibly sourced cured meats, mustard, pickles & crackers

CHEESEBOARD - 125

selection of British & American Cheeses pickles, honey, nuts, preserves & crackers

LUXE UPGRADES

OYSTERS IN HALF SHELL

mignonette, hot sauce | 44

CHILLED LOBSTER

lemon & cocktail sauce | 65 per lobster

LOCAL CAVIAR & CRUMPETS

creme fraiche & chives | 125 per ounce

DESSERT DISPLAY *Enjoy Chef's selection of bite-size desserts +10pp*

LUNCH MENU OPTIONS

PLATED

up to 32 guests

2-COURSE - \$40 per person

starters (choose 2) and entrees (choose 2) -OR-
entrees (choose 2) & chef's choice dessert

3-COURSE - \$54 per person

starters (choose 2), entrees (choose 2) &
chef's choice dessert

FAMILY STYLE OR BUFFET

required for 32 guests or more

FAMILY STYLE/BUFFET - \$65 per person

starters (choose 2), entrees (choose 3),
sides (choose 2) & plated dessert (choose 1)

CAM'S DELI - \$28 per person

3 large sandwiches (chicken, beef, vegetarian),
2 salads, chips, sweet treat & n/a beverages

****Add a reception package to any lunch option
& take \$5 off per person of the listed price**

DINNER MENU OPTIONS

PLATED

up to 32 guests

3-COURSE - \$75 per person

starters (choose 2), entrees (choose 3),
& chef's choice dessert

FAMILY STYLE OR BUFFET

required for 32 guests or more

FAMILY STYLE/BUFFET - \$85 per person

starters (choose 2), entrees (choose 3),
sides (choose 2) & plated dessert (choose 1)

****Add a reception package to any dinner option
& take \$5 off per person of the listed price**

EXPERIENCE

any number of guests

5 COURSE CHEF'S TASTING DINNER - \$150 per person

indulge your guests in a delectable culinary experience
with dishes expertly crafted by our talented chefs at CS&L

***Wine pairing available for additional \$55pp**

SPRING MENU OPTIONS

STARTERS

- CAMDEN CAESAR** gem lettuce, bacon, garlic croutons, soft egg, parmesan, caesar dressing
- SEASONAL SOUP** chef's seasonal inspiration (not available for family style or stationary)
- SIMPLE SALAD** mixed baby lettuces, shaved vegetables, fines herbs, lemon poppy vinaigrette (v, gf)
- WARM MUSHROOM & GOAT CHEESE TART** spring onion puree, parmesan tuile, frisee
- PROSCIUTTO & MOZZARELLA** snap peas, arugula, herbed pistachio dressing
- ASPARAGUS & FETA SALAD** olives, radish, pine nuts, pea tendrils, red wine oregano vinaigrette (v, gf)
- SMOKED SALMON SCOTCH EGG** tartar sauce, trout roe, lemon, watercress

ENTREES

- LAMB T-BONE** goats cheese whipped potatoes, grilled broccolini, blackberry rosemary jus
- KING SALMON** pea & lemon risotto, bay shrimp bisque, watercress
- ROASTED CHICKEN BREAST** whipped potatoes, mushroom, pearl onions & asparagus, salsa verde
- GRILLED FLAT IRON STEAK** spring onion potato hash, creamed spinach, mustard frills, peppercorn jus
- PORK OSSO BUCCO** Grass Valley polenta, snap peas, braising jus, gremolata
- PAN ROASTED SEA BASS** carrot puree, fregola sarda, artichokes, olives, piquillos, lemon persillade
- HOUSE MADE PASTA** peas, asparagus, mushrooms, pistachio pesto, parmesan (v)
- CHICKPEA PANISSE** artichokes, nantes carrots, olives, mushrooms, salsa verde (vg, gf)

FAMILY STYLE ENTREES

- SPIT ROASTED CHICKEN** salsa verde, charred lemon
- CRISPY PORK BELLY** Granny Smith puree, pickled mustard jus
- GRILLED FLAT IRON STEAK** chimichurri, crispy shallots
- KING SALMON** savoy spinach, lemon butter sauce
- LAMB T-BONES** smoked eggplant, garlic yogurt
- CHICKPEA PANISSE** artichoke puree, olive relish

CHEF'S PREMIUM ENTREE UPGRADES

- HERB CRUSTED RACK OF LAMB** +\$18 pp
- BEEF TENDERLOIN** +\$12 pp
- BEEF WELLINGTON** + \$20 pp
- PORCHETTA** + \$14pp
- LOBSTER** \$MP
- JUMBO SCALLOPS** \$MP

SPRING MENU CONT'D

SIDES (\$5 each pp)

BBQ CARROTS blue cheese ranch, scallions (v)

WHIPPED POTATOES scallions, English cheddar (v)

GREEN CHILI MAC N' CHEESE garlic crumb, parmesan (v)

GRILLED ASPARAGUS hollandaise, grilled lemon (v)

DESSERT

NYC STYLE CHEESECAKE strawberries, almond crumble

CHOCOLATE CRUNCH BAR crème fraîche, cocoa nib tuile

RASPBERRY TART vanilla pastry cream, chantilly

BANOFFEE TART dulce de leche, ganache, whipped cream

BEVERAGE MENU

****You do not have to choose a package, having a fully hosted event is also an option****

BAR PACKAGES

BEER & WINE

Includes select imported and domestic beers, select wines, soft drinks

1 Hour Package | \$25pp

2 Hour Package | \$35pp

3 Hour Package | \$45pp

4 Hour Package | \$55pp

STANDARD BAR*

Includes 3 craft cocktails, select well spirits, select imported and domestic beers, select wines, soft drinks

1 Hour Package | \$35pp

2 Hour Package | \$45pp

3 Hour Package | \$55pp

4 Hour Package | \$65 pp

PREMIUM BAR**

Includes 5 craft cocktails, select premium spirits, select imported and domestic beers, select premium wines, soft drinks

1 Hour Package | \$45pp

2 Hour Package | \$55pp

3 Hour Package | \$65pp

4 Hour Package | \$75pp

FEATURED COCKTAILS

LARDER OLD FASHIONED

Bourbon, Demerara, Bitters

CAMDEN MANHATTAN

Rye Whiskey, Sweet Vermouth, Bitters

CHURCHHILL G&T

Gin, House Made Tonic, Lime, Mint

PIMM'S CUP

House Pimm's Mix, Ginger, Cucumber, Lemon, Soda

BRIGHT AND STORMY

Rum, Cappelletti, Pineapple, Ginger, Lime

NEW FANGLED

Rum, Seasonal House Made Liqueur, Bitters

CAPITAL MEZGRONI

Mezcal, Cocchi Rosa, Campari

GENE SAIS QUILA

Tequila, Genepy, Lychee, Lime

COSMONAUTICAL

Vodka, Seasonal House Liqueur, Cranberry, Citrus

SEASONAL MARGARITA

Tequila, Seasonal Fruit, Lime, Agave

COOL AS A CUCUMBER

Vodka, Cucumber, Elderflower, Lemon, Soda

SEASONAL SPRITZ

Aperol, Seasonal Fruit, Soda and Bubbles

****Featured Cocktails can also be chosen from our seasonal cocktail menu (premium bar only)**

LUXE UPGRADES

CHAMPAGNE TOAST

Celebrate with a champagne toast. Pick the perfect bubbles for your celebration.

Standard Selection | \$5pp

Premium Selection | \$10pp

Luxe Selection | \$20pp

PRE-SELECTED WINE

Pre-select your dinner wine from our curated wine list prior to your arrival.

All prices are per bottle. Contact our events manager for more details.

DINNER WINE SERVICE

Not interested in worrying about the wine selections for your event? Let our GM & wine connoisseur take care of you with custom wine selections that will pair perfectly with your event.

Standard Selection | \$75pp

Premium Selection | \$100pp

Luxe Selection | \$125pp



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