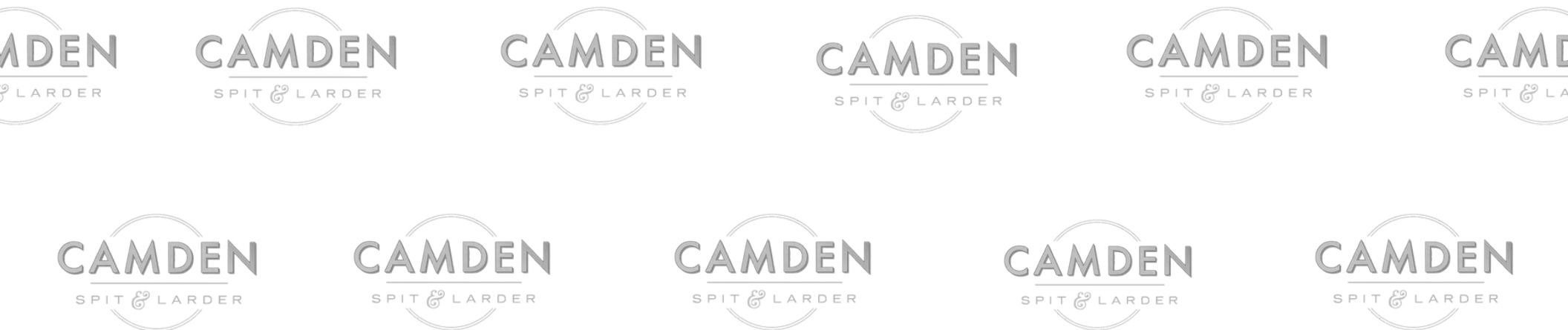




*Private Event Packages*



# 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:** Semi-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:** Semi-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

# BREAKFAST MENU

all options include Fresh Orange Juice,  
Camellia Regular & Decaffeinated Coffee, Hot Tea

## CONTINENTAL

\$15 per person

seasonal fruit, assorted pastries,  
salted butter, fruit preserves

## DELUXE

\$19 per person

seasonal fruit, assorted pastries,  
house made butter, fruit preserves

### Choose 1:

- bacon or sausage Camwiches
- quiche

## ROYAL BUFFET

\$36 per person

seasonal fruit, assorted pastries,  
house made butter, fruit preserves,  
crispy bacon, CS&L home fries

### Choose 2:

- vegetable quiche
- chorizo, egg & cheese quesadillas
- Breakfast Burritos
- Crème Brulee French Toast  
(maple syrup, steeped berries)
- Individual Eggs Benedict
- Chorizo Scotch Eggs
- Buttermilk Pancakes
- Bacon or Sausage Camwiches
- Bagels, Lox & Fixins (add \$4 pp)

(Additional selection \$5 each per person)

Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to seasonable availability.\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# RECEPTION MENU

## PASSED/STATIONED CANAPÉS

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### Choose 3 Selections

1 Hour 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 (gf)

### **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 (v)

### **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 aioli, 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

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*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

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*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

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*up to 32 guests*

### **3-COURSE - \$75 per person**

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

## FAMILY STYLE OR BUFFET

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*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

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*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 (v)  
**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** goat cheese whipped potatoes, grilled broccolini, blackberry rosemary jus (gf)  
**KING SALMON** pea & lemon risotto, bay shrimp bisque, watercress  
**ROASTED CHICKEN BREAST** whipped potatoes, mushroom, pearl onions & asparagus, salsa verde (gf)  
**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 (gf)  
**CRISPY PORK BELLY** Granny Smith puree, pickled mustard jus (gf)  
**GRILLED FLAT IRON STEAK** chimichurri, crispy shallots  
**KING SALMON** savoy spinach, lemon butter sauce (gf)  
**LAMB T-BONES** smoked eggplant, garlic yogurt (gf)  
**CHICKPEA PANISSE** artichoke puree, olive relish (vg, gf)  
**SPRING PASTA** pistachio pesto, peas, asparagus, lemon, parmesan (v)

## 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)

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**BBQ CARROTS** blue cheese ranch, scallions (v)

**WHIPPED POTATOES** scallions, English cheddar (v)

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

**GRILLED ASPARAGUS** hollandaise, grilled lemon (v)

## **DESSERT**

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**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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