

## 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**



**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



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



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



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**



**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



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



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 PRIMAVERA

SALAD

HARVEST SALAD

\$ 35.00

*the*  
**MARSALA**



**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



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**



**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)