

Banquets



GOLD COUNTRY
Casino and Hotel

Our

Elegant Selections



♠ Banquet Department ♠

Sandra Cortez ♠ Banquet Sales Manager DeAnna Leishman ♠ Banquet Chef
Gold Country Casino & Hotel ♠ 4020 Olive Hwy ♠ Oroville, CA. 95966 ♠ 530-538-4560 ext 1332



*Gold Country Casino & Hotel offers facilities that will satisfy
all your needs and expectations.
Our professional and courteous staff will assist you in making your event
a complete success.*

*Thank you for your interest in Gold Country Casino and Hotel's Banquet Facility.
Please contact us to provide you with further information and prices.
Tel: 800-334-9400 Ext. 1332*

Banquet/Conference Room Rental on the Second Floor

Maximum Occupancy for Full Conference Room - 240 guests
Maximum Occupancy for Half a Conference Room - 80 guests

Our Showroom is available for seated banquets - 200 to 600 guests
Theater Style - 1200 guests

Dance Floor (up to 18ft X 21ft) Additional set-up fees apply

Audio/Visual Equipment

Free Wireless Internet
Computer Projector (computer not included)
Projector Screen 70" x 70"
Flip Chart or White Board with Markers
Podium and Wireless Microphone

Offsite Rentals

If you need a specialty item for your Event we will be happy to assist you
by providing it at an additional cost.

Bar Services

No-Host or Hosted Bars are available.

Banquet Menu

NO OUTSIDE FOOD IS PERMITTED

Breakfast Buffet

Served with Coffee, Water and Orange Juice

Available from 7am-11am

Continental Breakfast

Assorted Danishes, fresh fruit, yogurt, and cottage cheese

Full Breakfast

Scrambled eggs, home fried potatoes, biscuits and country gravy, smoke house bacon, sausage links, and fresh fruit

Gold Country Breakfast

Scrambled eggs, home fried potatoes, biscuits and country gravy, smoke house bacon, sausage links, country fried steak, assorted Danishes and fresh fruit

Luncheon Suggestions

Our luncheon includes Ice Tea, Coffee, Water, & Assorted Soft Drinks

Available from 11am to 3pm

Build your own Sandwich

Assorted meat and cheese trays, garden tray, fresh rolls, Caesar salad, choice of pasta salad, potato salad, or fruit salad

Taco Bar

Build your own taco, with a variety of topping choices starting with seasoned chicken or beef.
Accompanied by guacamole, salsa, and tortilla chips

Fried or BBQ Chicken

Chicken comes in a variety of legs, wings, breast and thighs.

Served with your choice of mashed potatoes and gravy or potato salad.

Includes sweet corn either on or off the cob along with a garden salad with fresh baked rolls.

The Pasta Bar

Choose any 3 pastas and sauces

Alfredo, Marinara with an option of vegetarian or sausage, Creamy Pesto or Traditional Pesto

Comprise your sauce options, to combine with your pasta options of fettuccini, bow tie, cheese ravioli, penne or rigatoni.

Choice of Garden salad or Caesar salad and accompanied by sautéed vegetables and fresh baked rolls.

Full Dinner Buffet

Our Full Dinner Buffet includes fresh baked rolls and your choice of one salad, two sides,
and your choice of our Gourmet Entrée's
Ice Tea, Coffee, Water, & Assorted Soft Drinks are included with your selection
Available from 3pm to 8pm

Entrees

~Beef Choices~

Beef Shish-Ka-Bob

Cubed beef on a Ka-Bob with fresh vegetables grilled to perfection
**Optional half chicken and half beef

Beef Medallions

Tender Beef Medallions with a Burgundy Demy-glaze

Tri Tip Au jus

The classic sliced grilled tri tip with a warm au jus dipping sauce

Prime Rib from the Carver

~Pork Choices~

Stuffed Pork Chops

Plump and juicy Pork chops stuffed with a spinach blend stuffing

Pork Tenderloin Medallions

Succulent pork tenderloin medallions with a mango chutney sauce

Pork Tenderloin from the Carver

Roasted Ham from the Carver

~All Food and Beverage Items are Subject to 18% gratuity~

~Poultry Choices~

Chicken Parmesan

Large chicken breast lightly breaded with Italian breadcrumbs and grilled, covered in a marinara sauce and topped with shredded mozzarella cheese, then baked to perfection

Chicken Cordon Bleu

Large chicken breast stuffed with black forest ham and swiss cheese, lightly breaded with Italian breadcrumbs, then baked to perfection

Chicken Scaloppini

Large Chicken Breast in a lite cream sauce topped with basil

Chicken Marsala

Large Chicken breast in a Marsala wine and mushroom sauce, topped with fresh green onions

Mediterranean Chicken

Large Chicken breast stuffed with feta and parmesan cheese, sun dried tomatoes, black olives, and topped with a sun dried tomato pesto sauce

Roasted Turkey Breast from the Carver

~Seafood Choices~

Grilled Salmon

Fresh Salmon delicately seasoned and grilled or blackened

Crusted Halibut

Fresh Halibut encrusted and served with a delicate cream sauce

Shrimp Scampi

Fresh plump large shrimp served in a butter, garlic and wine sauce

~All Food and Beverage Items are Subject to 18% gratuity~

Salad Choices

Caesar Salad~

A traditional blend of Romaine lettuce, Parmesan cheese, fresh croutons, and tossed in a creamy Caesar dressing

Spinach Salad

Fresh Spinach, crumbled bacon, fresh chopped mushrooms served with warm seasoned Balsamic Dressing

Garden Salad~

A classic blend of Romaine, Iceberg and Field Greens, along with fresh tomatoes and cucumbers, with your choice of one to two dressings

Side Choices

Sautéed Vegetables~

A lively blend of squash and bell peppers sautéed in white wine

Corn on or off the Cob~

Sweet corn either on or off the cob served with butter

Green Beans ~

Fresh green beans sautéed in butter, garlic and seasoning

Steamed Broccoli or Cauliflower~

Fresh broccoli or cauliflower steamed and served with a rich Hollandaise sauce

Carrots~

Baby carrots sautéed in butter, garlic and seasoning

Mashed Potatoes and Gravy~

Creamy mashed red skin potatoes with a dark brown gravy

Roasted Red Potatoes~

Oven roasted red potatoes with garlic and herbs

Potatoes Au Gratin~

Roasted scalloped potatoes with a rich cheese sauce

Wild Rice~

A traditional medley of wild rice

Penne or Fettuccini Pasta~

Traditional Penne or Fettuccini pasta served in a light Alfredo sauce

Italian Buffet Choices

The Italian Buffet includes fresh baked rolls and your choice of one salad, one side, and your choice of our gourmet entrées. Ice Tea, Coffee, Water, & Assorted Soft Drinks are included with your selection.

Choice of any two Entrée's

Lasagna~

Your choice of sausage or vegetarian traditional Italian Lasagna

Eggplant Parmesan~

Lightly breaded in Italian breadcrumbs, grilled in extra virgin olive oil, covered in marinara sauce and topped with mozzarella cheese then baked to perfection

The Pasta Bar~

Choose any 3 pasta's and sauces

Alfredo, Marinara with an option of vegetarian or sausage, Creamy Pesto or Traditional Pesto
Comprise your sauce options, to combine with your pasta options of fettuccini, bow tie, cheese ravioli, penne or rigatoni.

Mexican Buffet Choices

The Mexican Buffet includes tortilla chips and salsa and your choice of our gourmet entrees.
Ice Tea, Coffee, Water, & Assorted Soft Drinks are included with your selection.

Carnitas

Braised pork, served with rice and beans, accompanied by chopped onions, cilantro, pico de gallo, limes and warm flour and corn tortillas

Enchiladas

Cheese, beef, and/or chicken enchiladas seasoned traditionally, served with rice and beans

Fajitas

Your choice of one of our perfectly seasoned beef, chicken or shrimp, served with a blend of bell peppers, and onions, accompanied by rice, beans, and warm flour tortillas

~All Food and Beverage Items are Subject to 18% gratuity~

Dessert Choices

Ask about an assortment of Desserts

Carrot Cake

*Deliciously Moist Layers of Carrot Cake and
Cream Cheese Icing*

Chocolate Cake

Layers of Moist Chocolate Cake with Chocolate Mousse filling

Classic Style Cheesecake

~Ask about our assorted cheesecakes

Boston Cream Pie

Two Layers of Sponge Cake with Pastry Cream filling and a Chocolate glaze over the top

Pecan Pie

Flaky Crust and delicious Roasted Pecan filling

Lemon Meringue Pie

Ala Carte Hors d'oeuvre Menu

Hot Hors d'oeuvres

Mini Crab Cakes

Deep Fried Calamari

Served with fresh Lemons and a Tangy Cocktail Sauce

Popcorn Shrimp

Served with fresh Lemons and a Tangy Cocktail Sauce

Spinach Artichoke Dip

Served with Sliced Baguette's

Spring Egg Rolls

Crisp, Garden Fresh Veggies wrapped in a Chinese Pastry Wrapper
Served with sweet and sour sauce for dipping

Stuffed Mushrooms

Fresh Mushroom Caps Stuffed with fresh Spinach, Artichoke Hearts and a Cream Cheese Blend

Mini Corn Dogs

Wrapped in a Flaky Puff Pastry with Ketchup and Mustard for Dipping

Little Smokies

Savored in our own BBQ Sauce

Meatballs

Your choice of our own Savory BBQ, Sweet & Sour, Teriyaki or Swedish Sauce

Chicken Wings

Your choice of Hot or BBQ

~All Food and Beverage Items are Subject to 18% gratuity~

Cold Hors d'oeuvres

Assorted Meat and Cheese Platter

Served with Cubed Domestic Cheeses and Turkey, Ham & Roast Beef
Served with crackers

Cubed Cheese and Olives

Served with Cubed Domestic Cheeses and Assorted Olives

Fresh Vegetables and Dip Tray

A fresh assortment of Baby Carrots, Broccoli, Celery Sticks and Cherry Tomatoes
Served with Ranch Dip

Caprese Platter

Fresh Roma Tomatoes with fresh Mozzarella and Basil
Drizzled with extra virgin olive oil and balsamic vinegar.
Served with sliced French bread.

Chips and Salsa

Tortilla Pinwheel

An assortment of flavors, including Sun Dried Tomato Cream Cheese, Mediterranean Cream Cheese
With Sliced Ham, & Sliced Turkey rolled into a colorful Tortilla

Stuffed Cherry Tomatoes

Sweet Cherry Tomato filled with a blend of cream cheese, bacon and chives

Crab Cucumber Canapés

Fresh Seasonal Fruit Tray

Petite Sandwiches

Breast of Turkey, Ham & Roast Beef on sliced bread served with Mustard and Mayo

Shrimp Cocktail

Three Jumbo Shrimps per guest with Cocktail Sauce & Lemon Garnish Served on a Platter

~All Food and Beverage Items are Subject to 18% gratuity~