

PRIVATE PARTIES

Whether your planning birthday, company holiday party, or just a quiet night with friends, let us make your evening one you wont forget.

WE OFFER

Private Dinners-buffet or plated
Cocktail Parties- served with appetizers
Transportation- from limos, to busses, to party bikes!
Full Service Event Design- we do the decor so you don't have to
Concierge Service- let us help with your travel needs
Event Enhancements- lobby signage, Photo Booth, DJ, and more!
In-Room Enhancements- charcuteries, mimosa bars, guest gifts

HOTEL DIAMOND

Catered by The Grill

CONTACT US AT 530-899-3031 OR AT EVENTS@HOTELDIAMONDCHICO.COM



The Wine Cellar

Maximum Capacity

Standing: 75

Seated: 56



Host an unforgettable evening in our private wine cellar beneath The Diamond Hotel.

This intimate, refined space is ideal for elegant plated dinners, curated buffets, sophisticated cocktail receptions, and exclusive gatherings. Lined with wine barrels and walls of vintage selections, the cellar offers a warm, immersive backdrop for occasions worth savoring.





The Grand Dining Room

Maximum Capacity

Standing: 170

Seated: 100

Celebrate on a grand scale in Hotel Diamond's signature dining room.

As our largest venue, it comfortably hosts up to 100 guests—ideal for wedding receptions, business gatherings, charity galas, big cocktail parties, and milestone celebrations. For an elevated experience, guests may also reserve our adjoining lounge as a private bar for their event.

The Diamond Lounge

Maximum Capacity

Standing: 73

Seated: 57



Welcome guests in style at The Diamond Hotel's historic lounge. With its swanky atmosphere and timeless charm, this space is ideal for welcome receptions, cocktail parties, happy hour socials, or full private rental. Whether you're gathering colleagues or celebrating with friends, The Lounge offers an unforgettable setting with vintage character.

Dinner Party Menu

Buffet Dinner

(25 or more guests)

Appetizers (Choose 2)

Shrimp Cocktail

served in individual cups

Seasonal Burrata 🌿

toasted crostini served with creamy burrata cheese, with fresh seasonal options

Meatballs

choice of honey garlic sauce or marinara

Truffle Fries 🌿

truffle oil, parmesan cheese

Fried Brussels Sprouts 🌿

with onion jam

Mains (Choose 3)

Tri-Tip

Roasted Salmon

Roasted Chicken

Alfredo Pasta 🌿

butter, Parmesan cheese, and heavy cream in pasta

Sides (Choose 2)

Dinner Rolls and Butter 🌿

Buttery Mashed Potatoes 🌿

Crispy Fried Potatoes 🌿

Seasonal Vegetables 🌿

Greens (Choose 1)

Fresh Caesar Salad 🌿

Mixed Greens Garden Salad 🌿

(Ranch or Tarragon Vinaigrette dressing)

Dessert

House Specialty (Seasonal) 🌿

🌿Vegetarian Option

Plated Dinner

(16-24 guests)

Shared Appetizer Upon Guest Arrival

(Host's choice of 2 for party)

Shrimp Cocktail

served in individual cups

Seasonal Burrata 🌿

toasted crostini served with creamy burrata cheese, with fresh seasonal options

Meatballs

choice of honey garlic sauce or marinara

Truffle Fries 🌿

truffle oil, parmesan cheese

Dinner *(Guest's Choice)*

French Dip

shaved prime rib, melted swiss cheese served on a toasted demi baguette 'Au Jus' with creamy horseradish sauce

Poached Salmon

king salmon, brussels sprouts, spinach, fried mushrooms.

Chico Cobb Salad

grilled chicken, bacon, crumbled bleu cheese, avocado, hard cooked egg, tomatoes, bleu cheese dressing

Vegetarian option available 🌿

Shrimp Alfredo Pasta

shrimp, creamy alfredo sauce, pappardelle pasta, fresh parsley & parmesan

Vegetarian option available 🌿

Dessert

House Specialty (Seasonal) 🌿



Luxury catering for
unforgettable celebration at

The Grill

Cocktail and Appetizer Party

2 Hour Private Lounge Rental

House Made Small Bites

Custom Signage

Signature Cocktail

Personalized Playlist

Dedicated Bartender and Staff

Choice of Hosted or No Host Bar

Digital Slideshow

Luxury catering for
unforgettable celebration at

The Grill

The Menu

Shrimp Cocktail

two jumbo shrimp with house made cocktail sauce,
served in individual cups

Seasonal Burrata Crostini

toasted crostini served with creamy burrata cheese,
with fresh seasonal options

Meatballs

house made beef and and sausage meatballs, tossed
in honey garlic or marinara sauce

Truffle Fries

tossed in truffle oil, parmesan cheese

Mini Sliders

garlic aioli sauce, available with or without cheese

Brussels Sprouts

chopped and deep fried crispy

 Vegetarian Option

Name Your Own Cocktail!

Get creative and assign a name to any of the cocktail
choices below, and we will make special signage to
match your theme!

Margarita

Lemon Drop

Moscow Mule

Vodka Soda

Old Fashion

Whiskey and Coke

Rum and Coke

Choice of Any Well Shot