



Tournament Catering Menu 2026

6301 W. Eight mile rd. Stockton, CA 95219 209-477-4653



The Reserve at Spanos Park Golf Course, located in Stockton, CA, is a renowned links-style golf course designed by Andy Raugust. With Mt. Diablo as a backdrop, it showcases the splendor of incredible sunrises and sunsets, leaving an indelible mark on visitors. Offering a unique golf experience, The Reserve is secluded from the many distractions of everyday life, offering a refuge for golfers and some lucky wildlife – mainly blue herons and egrets who call the course home. From our challenging layout to our elegantly-adorned banquet facility and first-rate service, The Reserve at Spanos Park—featured in “Best of San Joaquin Magazine” and rated 4.5 stars in Golf Digest’s “Places to Play”—is an exceptional setting for a round of unforgettable golf, or an outstanding tournament, wedding, or special event.

The
Reserve
At Spanos Park

2024 Tournament Rates

STRAIGHT TEE

Senior Rate Monday-Thursday (after 9:30am) \$57.00

Peak Season
(March-October)

Value Season
(November-February)

Monday-Thursday

\$75.00 9:30am-12:00pm

\$60.00 After 12:00pm

Friday

\$78.00 9:30am-12:00pm

\$60.00 After 12:00pm

Saturday & Sunday

\$88.00 10:00am-12:00pm

\$78.00 After 12:00pm

Monday-Friday

\$65.00 9:30am-11:00pm

\$57.00 After 11:00pm

Saturday & Sunday

\$88.00 Before 10:00am

\$78.00 After 10:00am

2024 Tournament Rates

SHOTGUN STARTS

Senior Rate Monday-Thursday \$62.00

Peak Season (March-October)

Monday-Thursday	\$87.00	8:00am/ 1:00pm	Min. 100 players
Friday	\$93.00	8:00am/ 1:00pm	Min. 120 players
Saturday & Sunday	\$98.00	1:30pm	Min. 120 players

Value Season (November-February)

Monday-Thursday	\$69.00	8:00am/ 1:00pm	Min. 100 players
Friday	\$74.00	8:00am/ 1:00pm	Min. 120 players
Saturday & Sunday	\$90.00	12:30pm	Min. 120 players

BREAKFAST

All Breakfast items come with Orange Juice, Reg & Decaf Coffee (beverage station)

Breakfast Burrito

Choice of Bacon or Sausage
Scrambled Eggs, Cheese, Diced Bell
Peppers & Onions
\$15.00

Continental Breakfast

Assorted Danish
Assorted Mini Bagels &
Cream Cheese Seasonal Fresh
Fruit
\$15.00

Hole In One Sandwich

Choice of Bacon or Sausage
Fried Egg w/American Cheese on a
English Muffin
\$15.00

LUNCH ON THE GO

ALL LUNCH ITEMS COME WITH BOTTLED WATER OR BOTTLED SODA

The Par

Smoked Turkey or Honey Baked Ham on a
Hoggie Roll W/Lettuce, Tomato & Onion
Potato Chips
\$15.00

Jumbo Franks

Grilled All Beef Frank on a Fresh
Brioche Bun, Potato Chips, &
Condiments
\$12.00

Cheeseburger

Grilled 1/2lb Angus Beef Burger
w/American cheese, Tomato, Onion &
Lettuce on a Sesame Seed Bun, Potato
Chips, & Condiments
\$20.00



BUFFET SERVICE

ALL BUFFETS ARE SERVED WITH ICED TEA, LEMONADE, AND COFFEE

SANDWEDGE DELI BUFFET

Smoked Turkey, Honey Baked Ham
American Cheese, Swiss Cheese, Tomato,
Lettuce & Onion, With White & Wheat
Bread, Italian Pasta Salad, & Potato
Chips **\$26.00pp**

LITTLE ITALY

6oz Lemon Herb Grilled Chicken,
Pesto Penne Pasta, Chef Choice
Seasonal Vegetables, Caesar
Salad, & Rolls & Butter
\$30.00pp

TWO WOOD BUFFET

6oz Marinated Tri-Tip w/ Au Jus
& Horseradish, 6oz Lemon Herb
grilled chicken, Garlic Roasted
Mashed Potatoes, Chef Choice
Vegetables, Caesar Salad, Rolls &
Butter **\$34.00pp**

SOUTHWESTERN BUFFET

Sautéed Beef & Chicken Fajita,
Refried Beans, Spanish
Rice, Shredded Lettuce, Shredded
Cheese
Sour Cream, Guacamole, Pico De
Gallo, & Flour Tortillas
\$30.00pp

Menu prices are Per Guest and subject to a 21% Service Charge and Current State Sales Tax

APPETIZERS

THESE ITEMS ARE DISPLAYED AND SOLD AS A 50 piece count

Fried Coconut Shrimp w/Spicy Honey Glaze | \$175

Cheese Display w/Assorted Gourmet Crackers | \$175

Italian Meatballs in Marinara | \$175

Spinach Dip w/baguette slices | \$175

Seasonal Fresh Fruit Display | \$175

Bruschetta | \$175

Street tacos | \$175

DESSERTS

THESE ITEMS ARE DISPLAYED AND SOLD AS A PER PERSON FEE

Choose (3) of our Dessert Options | \$6.00

Lemon Bars | \$3.00

Chocolate Brownies | \$2.00

Assorted Cookies | \$3.00

Assorted Cheese Cake | \$4.00

Petit Fours | \$3.00

Menu prices are Per Guest and subject to a 21% Service Charge and Current State Sales Tax



Beer & Cocktails

Well | \$8.00

Premium | \$9.00

House Wine | \$6.00

Domestic Beer | \$6.00

Premium Beer | \$8.00

Seltzer | \$6.00

Non - Alcoholic

Coffee, Hot Tea & Iced Tea | \$2.50

Gatorade | \$4.00

Bottled Water | \$2.50

Bottled Soda | \$4.50

Red Bull | \$4.50

Arnold Palmer's | \$4.00

BAR OPTIONS

Build Your Own Bloody Mary Bar

Assorted garnishes included

\$14.00 per person

Mimosa Bar

Orange, Grapefruit & Cranberry Juices

\$10.00 per person

*On Course Stations *Max 3 hours



General Information & Contracting

Food & Beverage: Enclosed is a list of possible menu selections. The listed items are by no means the limit of what our Executive Chef can create for your event. We can also accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs.

Guarantee Event Counts & Minimums: Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 14 days prior to your event date. From this point your guest count can not go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met.

Deposit & Payments: To confirm your date reservation, an initial deposit is due within 2 weeks of contract receipt. The remaining final count will be due 14 days prior to your event date and final balance payment to be paid in full day of event prior to first tee time.

Cancellation: All deposits are non-refundable and non-transferable. Deposits and payments can be made by credit or debit card, check or Cash. Final payments can not be made via personal check.

Pricing, Service Charge & Tax: Prices are subject to a 21% club service charge and California state sales tax at the current rate. Menu prices cannot be guaranteed until 90 days prior to your event date. Prices and packages are subject to change without notice. The Reserve at Spanos Park houses several events and reserves the right to hold multiple events on any given day.

Decorations: We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Event Sales Director. All Signs and decorations must be professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a glass enclosure. Client at commencement of the event must take all decorations and client property brought to the venue away. Reserve at Spanos Park is NOT responsible for any items that are left at the club.

Rentals: Event rentals must go through The Reserve at Spanos Park. In the case that The Reserve at Spanos Park makes an allowance for an outside company to source goods through the venue, The Reserve at Spanos Park reserves the right to obtain a proper license. All rentals must be of professional quality and must receive prior approval from the Events team.

Liability: The Reserve at Spanos Park is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guest located on the club property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the club, including those involving the use of any independent contractor arranged by the host or their representative.