

A romantic photograph of a bride and groom in a field at sunset. The bride, on the left, has long dark hair and wears a white lace wedding dress. The groom, on the right, has short dark hair and wears a dark suit with a boutonniere. They are close together, with the bride's hand near the groom's face. The background is a golden field with a bright sun setting in the distance.

2026 Weddings

Venue Fees

Includes: 6 hours of event for ceremony and reception(end time is midnight).

All table needs, gold chiavari chairs, white or ivory linens and assorted napkin color choices, all china, glassware and flatware, with set up/take down and clean up event.

Access to venue prior to start time for any set up/decors needs.

Bridal suite with all day access.

Friday

\$2,000

Saturday

\$3,000

Sunday

\$1,295

*excludes holiday weekends

*additional hours available for purchase





CATERING



Pricing:

BUFFET: \$53.95

FAMILY STYLE: \$60.95

PLATED: \$65.95

You choose:

- (1) SALAD CHOICE**
- (2) HORS D'OEUVRES**
- (2) ENTREE CHOICES**
- (2) SIDE CHOICES**

SERVICE INCLUDES SEASONAL VEGETABLES, ROLLS/BUTTER AND
ICED TEA, LEMONADE, AND COFFEE

Menu Selections

HORS D'OEUVRES

- Caprese Skewers
- Poached pear & Brie Canape
- Antipasto Skewers
- Chimichurri Beef Skewers
- Coconut Shrimp
- Bruschetta
- Hoisin Meatballs
- Spinach & Artichoke Bites
- Jalapeno Popper cups
- Spinach Ricotta Mushrooms
- Spicy Deviled Egg

SALADS

Mixed green salad with mandarin oranges, dried cranberries, and candied walnuts. served with Italian dressing

Ceasar Salad with croutons, shredded parmesan cheese, served with traditional Caesar dressing

KIDS MENU

Chicken Strips, Mac & Cheese with fruit \$20.00 (3-10 yrs)

Menu Selections

ENTREES

Caprese Stuffed Chicken Breast

Orange Chipotle Glazed Salmon

Herb Roasted Beef Tips

Stuffed Portabello Mushroom Cap

Bacon Wrapped Pork Chop

Prime Rib*

*add \$5.00pp

SIDES

Fingerling Potatoes

Rice Pilaf

Herb Roasted Potatoes

Garlic Mashed Potatoes

Creamy Pesto

Pasta

Pasta Primavera

Potatoes Au'gratin



BAR MENU

BAR SERVICE

\$250 Bar Set up fee

Cash Bar

Drinks are purchased by guests of the event.

Bar Sales min \$400.00

If amount is not hit but bar min. has been met
the unused amount is refunded after event.

Hosted Bar

Host predetermines dollar amount
of drink for the guest through a cap amount

If not met host is responsible for the difference

Includes a full bar set up with appropriate staffing

House Wine

\$23.00 per bottle

House Champagne

\$23.00 per bottle

Domestic & Premium

Beer options available

Well, Premium, & Top Shelf available



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 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 4 business days prior to your event date. .

DEPOSIT & PAYMENTS

To confirm your reservation, an initial deposit of your rental fee will be due in full at signing of your contract. An additional deposit of 50% of estimated catering will be due 6 months prior to your event date. The final balance and final count will be due week of your event date.

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.

CANCELLATION

All deposits are non-refundable and non-transferable. If cancellation is within 6 months of the event the 50% catering would be due in full if not paid and forfeited as well as the initial deposit. If cancellation is made within three weeks of event the total amount of the projected event will be become due.

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. The Reserve at Spanos Park is NOT responsible for any items that are left at the club.

RENTALS

Event Rentals are welcome at any event however The Reserve at Spanos Park waives all liability of these rentals and all rentals must be removed at the conclusion of the event.

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.