

CLUB
LOS
MEGANOS



Weddings

AT CLUB LOS MEGANOS

2026

A full-page photograph of a bride and groom in a garden. The bride is wearing a white lace wedding dress with a long veil, and the groom is in a dark suit. They are standing on a stone path, leaning in to kiss. The garden features manicured hedges, tall cypress trees, and flower beds with pink and white roses. The text 'YOUR LOVE STORY' is overlaid in large white serif font, and 'begins here' is in a smaller, brown script font below it.

YOUR LOVE STORY *begins here*

Congratulations on your engagement, and thank you for considering Club Los Meganos as your wedding venue. While our community and its amenities are typically reserved exclusively for our Members and their guests, we gladly welcome a select number of couples each year to enjoy our amazing facility on their most memorable day!

Opened in June of 2010, Club Los Meganos sets a new standard for beauty and luxury in the East Bay wine country. Our elegant Events Center offers dramatic views of picturesque Mount Diablo, as well as our majestic vineyards. At Club Los Meganos, beauty surrounds you at every turn, and you'll find a perfect setting for the celebration of your new life together.

From the breathtaking venue to an incredible service team, Club Los Meganos is committed to creating the wedding day of your dreams. We offer many amenities that will allow you to have a tailor made event, unlike any other. After your wedding rehearsal, stay and enjoy our intimate Culinary Studio, a perfect, creative location to host your rehearsal dinner. Or arrive early and let our remarkable Sawa Spa team relax, sooth and invigorate your mind, body, and soul as you prepare for your most important day.

Please take the time to review the accompanying overview of our offerings, and feel free to contact us directly if you have any questions. Allow us the opportunity to earn your patronage, and we promise you'll be impressed.

Thank you again for considering Club Los Meganos. We look forward to serving you!



The Ceremony

\$2,500 with Reception

What's Included

- ✦ Complimentary 1-hour Rehearsal with Coordinator
- ✦ Bride & Groom Suites with Photo Access to Grounds
- ✦ Personal Wedding Attendant
- ✦ Choice of Indoor or Outdoor Ceremony
- ✦ Brown Garden Chairs
- ✦ Choice of Ceremony Arch
- ✦ Wine Barrel Cocktail Tables with Umbrellas
- ✦ Infused Water Station
- ✦ Guest Book Table & Gift Table
- ✦ On-site Parking
- ✦ Full Set-up & Clean-up
- ✦ Garden Chess & Fire Pit with Seating
- ✦ Decorative Wine Barrels
- ✦ Weather Amenities including Fans, Umbrellas, & Heaters
- ✦ Complimentary Champagne Welcome Drink
- ✦ Setup, Execution and Breakdown
- ✦ Chiffon Draping at Processional Door

Ceremony-Only Package \$3,000

Saturday–Sunday | 11AM–1PM

Monday–Thursday | 5–7PM

Timeframe is not negotiable.

What's Included

- ✦ 3-hour Total Event Time
- ✦ Bridal Suites | Available 1-hour Prior to Ceremony Start
- ✦ 30-minutes After Event for Breakdown
- ✦ All Amenities Listed Above



**22% service fee and sales tax will be added to all charges. Prices subject to change.*



The Reception

- ✦ Complimentary Tasting for Two
- ✦ 5-hour Ceremony & Reception Time
- ✦ Use of Bridal Suites Two (2) Hours Prior to Event
- ✦ Cake & Sweetheart Table
- ✦ Wine Barrel Cocktail Tables
- ✦ 72" Round Guest Tables
- ✦ Floor-Length Linen in Preferred Color
- ✦ Choice of Poly Napkin Color
- ✦ China, Flatware, Stemware
- ✦ Fire Pit on Patio & String Lighting on Bocce Courts
- ✦ Online State-of-the-art Floorplan Portal
- ✦ Choice of Gold or Silver In-House Chargers
- ✦ Banquet Chairs
- ✦ Two-tier Wedding Cake
- ✦ Complimentary Cake Cutting & Service
- ✦ Event Planner, Day-of Coordinator & Planning Meetings
- ✦ Full Set-up & Clean-up
- ✦ Service Staff including Greeter, Banquet Captain, Wedding Attendant, Bartenders, and Servers
- ✦ Private Security
- ✦ Built-in 1,600ft² Dance Floor
- ✦ Floor Length Easels
- ✦ On-site Parking
- ✦ Audio & Visual Projector with Drop Down Silk Screen



Reception Pricing

Below are the costs associated with booking a private event with Club Los Meganos. Cost varies upon season and day of the week. A custom quote can be created upon touring with us.

	May – November	F&B Minimum*	December – April	F&B Minimum
Monday – Friday	\$5,100	\$8,800	\$4,100	\$7,800
Saturday	\$6,600	\$10,800	\$5,100	\$9,800
Sunday	\$4,600	\$6,800	\$3,600	\$5,800

**22% service fee and sales tax will be added to all charges. Prices subject to change.*





Complimentary Services

Our experienced in-house Event Planner and Day-of Coordinator will guide you seamlessly through the planning process to ensure a stress free, fun, and memorable wedding day. The greatest gift Club Los Meganos can give you is peace of mind on your wedding day. Let us take care of the details so you don't have to. A few of our offerings included are:

Event Planning

- ✦ Custom Wedding Timeline
- ✦ Coordination of Catering Services including Menu Selection, Dietary Accommodations & Beverage Selections
- ✦ Personalized Tasting Appointment
- ✦ Custom Floorplan Design and Table Layout
- ✦ 1 Hour Rehearsal and Pre-ceremony Meeting
- ✦ Planning Meetings

Day-of Coordination

- ✦ 8 Hours of Dedicated Day-of Coordination on Site
- ✦ Oversight of Vendor Install
- ✦ Setup of Your Personal Décor Items
- ✦ Collaboration with the DJ, MC, Photobooth & Photography vendors to execute the timeline, including all formalities including grand entrance, first dance, dinner service, etc.

Before the “I dos”

Spa Bridal Package

Tranquility | \$335 3 Hours 50 Minutes

- ✦ Remedy Soothing Facial
- ✦ Tranquility Massage
- ✦ Spa Pedi

Indulge | \$420 4 Hours 50 Minutes

- ✦ Remedy Soothing Facial
- ✦ Signature Massage
- ✦ Spa Mani & Pedi

Rehearsal Lunch or Dinner

Abby's Gourmet Studio Patio

If you are looking for something a bit more memorable for your rehearsal dinner, Abby's Gourmet Studio may be perfect for you and your guests. This showcase kitchen and dining area is typically reserved exclusively for Members, but wedding couples are able to utilize our private Chef to create intimate three-hour dinner experience for you, the bridal party and your families.

Menu available upon booking.

Bridal Suite Service Priced per person

Coffee Shop | \$15 Served until 12PM

- ✦ Seasonal Fruits & Berries
- ✦ Granola Yogurt Parfait
- ✦ Assorted Pastries
- ✦ Coffee or Tea

Lunch Bites | \$25 Served from 12–2PM

- ✦ Choice of Two Sandwiches
Roast Beef, Smoked Turkey, Grilled Veggie Wrap, Chicken Salad
- ✦ House-made Potato Chips
- ✦ Cookies
- ✦ Iced Tea or Lemonade





Cocktail Hour

Reception Displays

- ♦ **Fresh Seasonal Fruit Display** | \$125 25 Guests | \$250 50 Guests | \$350 75 Guests
Sliced Melons, Berries, Grapes | Tropical Fruit & Whipped Cream Available at Additional Cost
- ♦ **Crudités** | \$125
Assorted Fresh Vegetables, Bleu Cheese & Ranch Dressings, Roasted Red Pepper Hummus
- ♦ **Domestic and Imported Cheese** | \$175 25 Guests | \$350 50 Guests | \$480 75 Guests
Local, Regional & International Cheeses, Dried Fruits, Sweet & Spicy Roasted Nuts, Local Pepper Relish, Table Crackers, Lavosh, Sliced Baguette
- ♦ **Antipasto Display** | \$150 25 Guests | \$300 50 Guests | \$450 75 Guests
Soppressata Salami, Coppa Salami, Assorted Marinated Olives, Marinated Mushrooms, Pepperoncini, Artichoke Hearts, Roasted Peppers, Bocconcini Mozzarella, Parmesan Crisps
- ♦ **Salsa Bar** | \$125 25 Guests | \$250 50 Guests | \$350 75 Guests
House-made Tortilla Chips, Avocado Salsa, Pico de Gallo, Red Salsa, Tomatillo Salsa, Assorted Toppings
- ♦ **Hog Island Oysters** | Market Price

Love at First Bite

Passed Hors d'Oeuvres | Priced per Dozen

Garden

- ♦ Caprese Skewers | \$36 Tomato, Mozzarella, Basil
- ♦ Fried Ravioli Pillows | \$24 Marinara Sauce
- ♦ Empanadas | \$36 Roasted Corn, Black Beans, Jalapeño, Cilantro Cream
- ♦ Veggie Spring Rolls | \$36 Sweet & Sour Sauce, Ginger Soy Sauce
- ♦ Roasted Red Pepper Arancinis | \$24 Risotto, Pecorino Romano, Parsley
- ♦ Bruschetta | \$36 Marinated Diced Tomatoes, Fresh Garlic, Chiffonade Basil, Toasted Crostini, Balsamic Reduction
- ♦ Empanadas | \$36 Roasted Corn, Black Beans, Jalapeño, Cilantro Cream

Sea

- ♦ Pan Seared Crab Cakes | \$48 Tri-Color Bell Peppers, Onion, Lemon Aioli
- ♦ Coconut Prawns | \$48 Panko Breaded, Sea Salt, Thai Chili Dipping Sauce
- ♦ Thai Shrimp | \$48
- ♦ Asian Spiced Ahi Tuna Tartare | \$48 Wonton Chips
- ♦ Prosciutto Wrapped Shrimp | \$48 Apricot Chutney

Land

- ♦ Mini Beef Tacos & Margarita Shots | \$50 Shredded Beef, Pico, Cilantro, Queso
- ♦ Swedish, BBQ or Italian Meatballs | \$36
- ♦ Italian Sausage Stuffed Mushrooms | \$36
- ♦ Chicken & Waffle Bites | \$36 Buttermilk Fried Chicken, Belgian Waffle, Chili Spiced Syrup, Bamboo Cup
- ♦ Steamed Chicken Potstickers | \$36 Asian Vegetables, Wonton Wrapper, Ginger Soy Sauce
- ♦ Mini Tostadas | \$36 Choice of Ceviche or Shredded Beef
- ♦ Mini Beef Wellington | \$54 Peppered Beef, Stilton, Trio of Mushrooms, White Wine Sauce, Wrapped in Puff Pastry
- ♦ Chicken Satay | \$36 Thai Peanut Dipping Sauce
- ♦ Brochettes of Beef Teriyaki | \$36 Teriyaki Dipping Sauce
- ♦ Bacon Wrapped Medjool Dates | \$24 Bleu Cheese
- ♦ Antipasto Skewer | \$36 Prosciutto Di Parma, Mozzarella, Grape Tomato, Basil, Pepperoncini, Olive





Main Attraction

Build Your Own Buffet | \$50 per Person
Includes Water, Iced Tea, Fresh Baked Rolls & Butter Balls

Salad *Choose One*

- ♦ **Classic Caesar** Chopped Romaine, Garlic Croutons, Parmesan Reggiano, Creamy Caesar Dressing
- ♦ **Organic Mixed Greens** Blackberries, Candied Pecans, Chevre Goat Cheese, Honey Balsamic Dressing
- ♦ **The Orchard** Mixed Greens, Honey Crisp Apples, Frosted Pecans, Bleu Cheese Crumbles, Dijon Vinaigrette
- ♦ **Greek** Lettuce, Feta, Cucumber, Kalamata Olives, Marinated Tomato
- ♦ **House Garden** Chopped Romaine, Cucumber, Shredded Carrots, Toy Boxed Tomato, Red Onion, Sharp White Cheddar, Ranch & Italian Dressings

Entrées *Choose Two | Additional Entrée +\$5 per Guest*

- ♦ **Slow Roasted Tri-Tip** Peppercorn & Brown Sugar Crust or Chimichurri
- ♦ **Grilled or Pan Fried Atlantic Salmon** Citrus Beurre Blanc
- ♦ **Tuscan Chicken** Creamy Sundried Tomato Sauce
- ♦ **Pan-Seared Chicken Madeira** Madeira Sauce, Wild Mushrooms, Pearl Onion, Fresh Rosemary, Petit Carrots, Arugula
- ♦ **Roasted Honey Ham**
- ♦ **Pork Chop** Whole Grain Mustard Sauce or Cherry Jus
- ♦ **Vegetarian Option** Available Upon Request

Accompaniments *Choose Two*

- ♦ **Roasted Seasonal Vegetables**
- ♦ **Braised Brussels Sprouts**
- ♦ **Honey Glazed Green Beans & Carrots**
- ♦ **Roasted Garlic Mashed Potatoes**
- ♦ **Roasted Fingerling Potatoes**
- ♦ **Harvest Rice Pilaf**
- ♦ **Penne Pasta Pesto** Cream Sauce, Sundried Tomatoes, Pine Nuts

A Themed Affair

Brentwood Classic | \$50

- ♦ **Fresh Baked Rolls & Butter**
- ♦ **Organic Field Greens** Strawberries, Candied Pecans, Cucumber, Feta, Red Wine Vinaigrette
- ♦ **Tri-Tip Brown Sugar Crust, Demi**
- ♦ **Lemon Rosemary Chicken** Charred Lemon, Garden Herbs, Dijon Cream
- ♦ **Seasonal Vegetables** Choice of Roasted, Grilled, or Steamed
- ♦ **Roasted Fingerling Potatoes**

Red Envelope Feast | \$48

- ♦ **Thai Salad**
Napa Cabbage, Romaine, Mango, Sweet Peppers, Cucumber, Spiced Cashews, Chili Lime Vinaigrette
- ♦ **Steamed Jasmine Rice**
- ♦ **Stir Fried Vegetables** Chow Mein

Choice of Two Proteins

- ♦ **Orange Chicken** Sweet & Tangy Orange Sauce, Charred Scallions, Sesame Seeds
- ♦ **Broccoli Beef** Sweet & Savory Ginger Soy Sauce
- ♦ **Ginger Sesame Shrimp** Soy Sauce, Ginger, Sesame Oil
- ♦ **Chili Garlic Shrimp** Jumbo Shrimp, Chili Sauce
- ♦ **Pan-Fried Teriyaki Salmon** Ginger, Soy Sauce, Garlic

Amore e Pasta | \$54

- ♦ **Garlic Bread**
- ♦ **Antipasto Salad**
- ♦ **Vegetable Antipasti** Asparagus, Peppers, Squash, Mushrooms, Balsamic Reduction, Evoo, Fresh Herbs
- ♦ **Penne Pasta** Creamy Pesto, Marinara, or Alfredo

Choice of Two Proteins

- ♦ **Brasato al Barolo** Slow-braised Beef Roast, Barolo Wine, Vegetables, Herbs
- ♦ **Pork Chops** Rich Gorgonzola Sauce
- ♦ **Baked Icelandic Cod** Marinated Artichokes, Olives, Red Pepper, Tomato Sauce
- ♦ **Frenched Chicken Cacciatore** Bell Peppers, Onions, Carrots

Fiesta de los Novios | \$54

- ♦ **Chips & Dips** Salsa, Guacamole
- ♦ **Southwest Salad** Romaine, Black Beans, Tomato, Roasted Corn, Cucumber, Chipotle-Ranch Dressing, Tortilla Strips
- ♦ **Ranchero Beans** Smoked Bacon, Charred Jalapeno, Bell Pepper, Spices
- ♦ **Mexican Rice** Tomato-infused Broth, Garlic, Cumin

Choice of Two Proteins

- ♦ **Grilled Steak or Chicken Fajitas** Bell Peppers, Onions
- ♦ **Chicken Mole** Shredded Chicken, Mole Sauce, Cheddar
- ♦ **Pork Verde** Tomatillos, Green Chiles, Garlic, Onions
- ♦ **Diablo Shrimp** Chili Sauce

Salo-Salo Feast | \$48

- ♦ **Rolls & Butter**

Choice of Two

- ♦ **White Rice**
- ♦ **Garlic Fried Rice**
- ♦ **Chopsuey** Stir-fried Carrots, Bell Peppers, Snow Peas, Cabbage
- ♦ **Pancit Canton** Stir-fried Noodles, Vegetables

Choice of Two Proteins

- ♦ **Bistek Tagalog** Beef Steak, Soy Sauce, Calamansi, Garlic, Onion
- ♦ **Chicken Inasal** Grilled Chicken, Lime, Soy Sauce, Spices
- ♦ **Adobo Pork or Chicken Stew** Soy Sauce, Vinegar, Garlic, Spices
- ♦ **Pinaputok Na Isda** Grilled Tilapia, Herbs, Tomato, Onion
- ♦ **Lechon** Market Value

A Black Tie Experience

Priced per Guest | Includes Water, Iced Tea, Fresh Baked Rolls & Butter Balls

Salads *Choose One*

- ♦ **Vineyards** Mixed Baby Greens, Apples, Gorgonzola, Candied Pecans, House Raspberry Vinaigrette
- ♦ **Greek Romaine**, Red Onion, Cucumber, Feta, Kalamata Olives, Tangy Oregano Vinaigrette
- ♦ **Steakhouse Wedge** Iceberg, Bleu Cheese, Smoked Bacon, Red Onion, Ranch or Bleu Cheese Dressing
- ♦ **Traditional Caesar** Romaine, Parmesan, Garlic Croutons, Classic Caesar Dressing

Entrées *Choose One or Split Entrée*

- ♦ **Grilled Filet Mignon** | \$65 Red Wine Au Jus, Béarnaise, Creamy Peppercorn
- ♦ **New York Strip Loin** | \$55 Diane Sauce
- ♦ **Braised Short Ribs** | \$60 Fork Tender, Wine Reduction
- ♦ **Rack of Berkshire Pork** | \$60 Spiced Apricot Glaze
- ♦ **Grilled Salmon** | \$55 Caper Beurre Blanc, Tapenade
- ♦ **Roasted Frenched Chicken Breast** | \$60 Choice of Tuscan Sauce, Lemon Honey, Mushroom Marsala, or Bruschetta Relish with Lemon Cream Sauce

Accompaniments *Choose Two*

- ♦ **Rosemary & Sea Salt Roasted Fingerling Potatoes**
- ♦ **Twice Baked Potato Mash** Bacon, Cheddar
- ♦ **Creamy Parmesan Polenta**
- ♦ **Wild Mushroom Risotto**
- ♦ **Grilled Asparagus Spears**
- ♦ **Heirloom Carrots & Broccolini**

Enhancements *Additional per Guest*

- ♦ **Stuffed Frenched Chicken Breast** | \$5
Prosciutto Wrapped
- ♦ **Grilled Beef Tenderloin** | \$8
- ♦ **Lamb Chops or Tenderloin** | \$9
- ♦ **Seabass or Halibut** | Market Price



When more than one main course is selected, the higher price entrée will prevail.
22% service fee and sales tax will be added to all charges. Prices subject to change.

Expanded Culinary Offerings

Butcher's Block Live Station Chef Surcharge | \$150 *Minimum 50 Guests*

- ♦ **Roast Prime Rib** | +\$8 *Sub* | +\$14 *Add*
- ♦ **Roasted Turkey** | +\$6 *Sub* | +\$8 *Add*
- ♦ **Ham** | +\$6 *Sub* | +\$8 *Add*

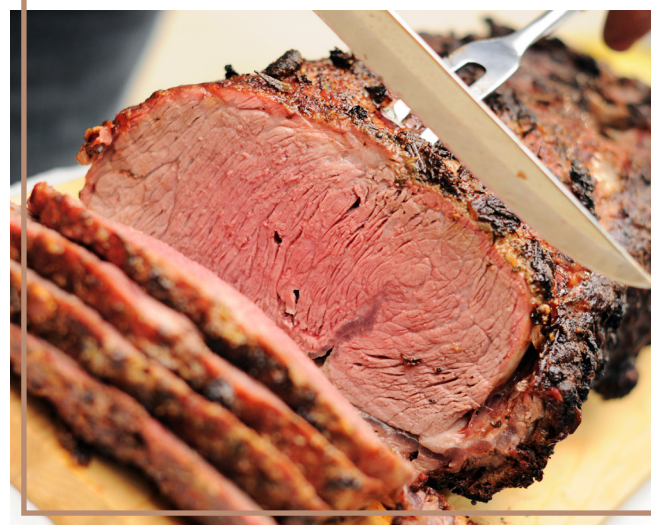
Vegetarian & Vegan Friendly

- ♦ **Stuffed Portobello Mushroom**
- ♦ **Grilled Eggplant Stack**
- ♦ **Vegetable Stir Fry**
- ♦ **Risotto Cake** *Grilled Corn, Butternut Squash or Saffron Dill, Tomato Basil Coulis*
- ♦ **Pasta** *Gnocchi, Ravioli, or Fettuccini*
- ♦ **Sauce** *Alfredo, Marinara, or Pesto*

For the Kids | \$25

- ♦ **Chicken Tenders** *Fries, Fruit*
- ♦ **Mac & Cheese** *Garlic Bread, Fruit*
- ♦ **Cheeseburger** *Fries, Fruit*
- ♦ **Chicken or Cheese Quesadilla** *Fruit*
- ♦ **Spaghetti & Meatballs** *Garlic Bread, Fruit*

Chef's Choice Vendor Meals | \$30



Late Night Stations

Priced Per Person

- ♦ **Soft Pretzels | \$10**

Warm Pretzel Bites, Jalapeño & Ale Cheese Dips, Stone Ground Mustard

- ♦ **Nachos | \$5**

Housemade Tortilla Chips, Warm Nacho Cheese Sauce, Pico de Gallo, Jalapeños

- ♦ **Mission Street Tacos | \$12**

Grilled Adobo Steak, Citrus Pollo, Mini Corn Tortillas, Cotija, Cilantro, Onions, Pickled Jalapeños & Carrots, Radish, Hot Sauce

- ♦ **Ramen Rumble | \$12**

Chicken, Beef & Miso Broth, Ramen Noodles, Chicken, Beef, Shrimp, Pork, Bean Sprouts, Scallions, Baby Bok Choy, Corn, Mushrooms, Seaweed

- ♦ **Cali Sliders | \$12**

Choice of Kobe Beef with Caramelized Onions, Smoked Cheddar, & Chipotle Aioli or Pulled BBQ Pork with Apple Cider Slaw & BBQ Sauce

- ♦ **Mac & Cheese Bar | \$12**

Elbow & Cheddar, Shell & Creamy Garlic Alfredo, Broccoli, Bacon, Pulled BBQ Chicken, Chorizo, Parmesan Shavings, Jalapeños, Crispy Onions, Green Onions, Panko Breadcrumbs, Hot Cheetos

- ♦ **Ballpark French Fry Bar | \$10**

Garlic & Sweet Potato Fries, Bistro Onion Rings, Queso, Chili, Ranch Dressing, Ketchup, BBQ Sauce

- ♦ **Fireside S'mores | \$8**

Graham Crackers, Marshmallows, Mini Hershey's Bars, Reese's, Ghirardelli Caramel Squares

- ♦ **Dessert Bar | \$12** *Choose Three*

Beignets with Dipping Sauces, Cookies, Brownie Bites, Lemon Bars, Donut Holes, Mini Churros with Dipping Sauces

- ♦ **Ice Cream Sundae Bar | \$8**

Chocolate or Vanilla Ice Cream, Chocolate & Caramel Sauces, Whipped Cream, Crushed Oreos, Peanuts, Fruity Pebbles, Mini Marshmallows, Heath Toffee Pieces

Stations are priced for 1 hour of service. Must order for 50% or more of final headcount. 22% service fee and sales tax will be added to all charges. Prices subject to change.



Beverage Packages

Hosted by Consumption

At your discretion, you can arrange a dollar amount towards a hosted bar on consumption.

Beverage Selections

- ♦ **Soft Drinks | \$3**
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Tonic, Club Soda
- ♦ **Juice | \$4**
Assorted Flavors
- ♦ **Domestic Beer | \$6**
- ♦ **Imported & Craft Beer | \$7**
- ♦ **Hard Seltzer | \$8**
Assorted Flavors
- ♦ **House Chardonnay & Red Blend | \$8**
- ♦ **Premium Chardonnay & Cabernet Sauvignon | \$13**
- ♦ **Club Liquors | \$10**
House Vodka, Gin, Tequila, Rum, Brandy
- ♦ **Premium Liquors | \$14**
Dewar's White Label Scotch, Tito's Vodka, Bacardi Silver Rum, Espolan Tequila, Jack Daniel's Whiskey, Jameson Whiskey, Tanqueray Gin
- ♦ **Top Shelf | \$16**
Grey Goose Vodka, Patrón Tequila, Flor de Cana Rum, Knob Creek Whiskey, Bombay Sapphire Gin, Johnny Walker Black Whiskey
- ♦ **Signature Drinks | \$14 Starting Price**
- ♦ **Mocktail Signature Drinks | \$10 Starting Price**



Hosted Packages Priced Per Person, Per Hour

	1 hr	2 hrs	3 hrs	4 hrs	5 hrs
House Wine & Beer	\$16	\$23	\$30	\$37	\$44
Club	\$18	\$26	\$34	\$42	\$50
Premium	\$22	\$32	\$42	\$52	\$62
Top Shelf	\$26	\$38	\$50	\$62	\$74
Non-Alcoholic	\$5	\$8	\$11	\$14	\$17

À La Carte Options Priced Per Person

- ♦ **Beer Kegs | \$350 Domestic | \$450 Imported & Craft Starting Price**
- ♦ **Champagne/Apple Cider Toast | \$4**
- ♦ **Wine with Dinner Priced per Bottle**
 - ♦ House Feature Cabernet Sauvignon | \$31
 - ♦ House Feature Chardonnay | \$31
 - ♦ Wente Premium Chardonnay & Cabernet Sauvignon | \$42
 - ♦ Wycliff Brut Champagne | \$30
 - ♦ Chandon Brut Rosé Split | \$15
 - ♦ Ruffino Split | \$10

Please note that any custom solutions can be created to best suit your needs. 22% service fee and sales tax will be added to all charges. Product Brands and prices subject to change.

Terms & Conditions

Guarantee Minimums

- All events are required to meet the Catering Minimums.
- The final attendance count must be received 14 working days prior to your event. The guarantee number is not subject to reduction. 100% of the estimated guest count will be considered the minimum guarantee for the event if we do not receive the final attendance guarantee.
- A 25% surcharge with price per person will be charged for any additional persons in attendance above the guaranteed number on the date of the event.

Payment Terms

- A non-refundable deposit of \$2,500 must be paid to confirm your reservation, along with a signed contract.
- The second deposit, which is 50% of the estimated food and beverage expenditure, is due six months prior to your event.
- The balance of your expense is due 14 working days from your event.
- Late payment fee of \$50/day will apply to any late payments.
- Credit card payments will be assessed a 3% surcharge.
- A service fee of 22% plus sales tax are added to all charges.
- A valid credit card must be on file for potential day-of charges or damage/cleaning fees.

Cancellation Policy

- All deposits are **non-refundable**. Any function cancelled within 2-weeks of the event is subject to 100% of estimated cost.
- Parties Cancelled:
 - More than 180 days prior to the event will forfeit their deposit.
 - 179 to 121 days prior to the event are charged 25% of the anticipated bill.
 - Within 120-61 days of the event are charged 50% of the anticipated bill.
 - Within 60 days of the event are charged 100% of the anticipated bill.
 - 120 to 61 days prior to the event are charged 50% of the total.
 - Within 60 days of the event are charged with 100% of the total.





Terms & Conditions

Food & Beverage

No off-site catering is allowed, with the exception of wedding cakes or specialty desserts. In accordance with the appropriate health codes, no food can leave the property after the wedding.

Club Los Meganos must provide all beverages as required by our County Liquor License. Any alcohol brought in by the bride, groom or guests will be confiscated. A fee of \$250 per bottle will be charged for outside alcohol brought in. Corkage fees are respectfully declined. Proper identification is always required for all guests who are of legal drinking age. Club Los Meganos reserves the right to discontinue service to any and/or all guests.

Guest Responsibility

The host agrees to assume full responsibility for the conduct of the guests and invitees, assumes liability for charges incurred by the guests and invitees and/or damages caused by the guests and invitees. Host agrees to be responsible for any damage done to Club Los Meganos and the premises by the host, guests, invitees and any independent contractors or other agents under the host's control. Club Los Meganos will not assume any responsibility for damage or loss of any merchandise or articles left on the premises prior to, during, or following functions, including any items held by the receptionist.

Limitations

Marijuana use is not permitted on the premises at any time. Club Los Meganos reserves the right to ask any guest in violation of the policy to vacate the premises. Tobacco smoking is allowed in designated areas.

Decorations

All decorations must be approved by Club Los Meganos Management. Fog machines, glitter, confetti and orbeez are not permitted. Real flower petals must only be used outside and artificial petals must only be used inside. Open flames are allowed as long as the candle wick is inside the vessel.

Preferred Vendors

Our preferred partners have been vetted for their excellence and familiarity with our venue, guaranteeing a flawless execution of your vision. Should you choose to bring in an outside vendor, a modest fee will apply to maintain a seamless coordination and standards that make your event unforgettable.



Lily
Catering & Events Manager



Katrina
Event Planner & Coordinator

Meet the Team

Meet our stellar Catering and Events Team, the friendly faces behind your dream wedding!

Our acclaimed Chef brings artistry to the table, crafting delightful menus with fresh, flavorful ingredients to wow your guests. The Catering & Events Manager ensures every moment unfolds effortlessly and elegantly. Our Event Planner infuses your vision with creativity and care, designing a celebration that is as unique as you are.

Along with the Banquet Staff, we can provide a welcoming warmth that will make your wedding unforgettable.

Contact Us

Weddings at Club Los Meganos
c/o Trilogy at The Vineyards
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Brentwood, CA 94513

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