

Facility Fees

TABLES & CHAIRS

ASSORTED TABLES & CHAIRS
AVAILABLE FOR USE IN EVENT DESIGN

NO HOST BAR

BARTENDER & FULLY STOCKED BAR
ADDITIONAL BARTENDER, \$100

HOUSE LINEN

TABLECLOTHS & NAPKINS IN A
VARIETY OF COLORS
CONSULT EVENT COORDINATOR FOR
COLOR AVAILABILITY

HOUSE CENTERPIECES

HURRICANE LAMPS, TAPERED
CANDLES, VOTIVES AND MIRROR
BASE

SET UP & CLEAN UP

ROOM SETUP & ROOM CLEAN UP

MT DIABLO BANQUET ROOM

1200

ACCENTS

800

LAKESIDE PATIO

500

CONFERENCE ROOMS

100

Appetizers

STATIONED

SHRIMP WON TONS W/ SWEET & SOUR SAUCE 2

CHILLED JUMBO PRAWNS W/COCKTAIL SAUCE 3

3OZ CRAB CAKES W/ LEMON CAPER SAUCE 4

FRUIT PLATTER 2

VEGETABLE PLATTER W/ RANCH OR DILL DIP 2

CHEESE PLATTER W/ BAGUETTES 4

CHEESE, SALAMI & SAUSAGE PLATTER 4.5

ITALIAN MEATBALLS W/ MARINARA 2

PASSED OR STATIONED

TOMATO, PESTO, PARMESAN BRUSCHETTA 2

STRAWBERRY, BASIL, RICOTTA BRUSCHETTA 3

BEEF TERIYAKI SKEWERS 4

CHICKEN CORDON BLEU BITES 1.5

SMOKED SALMON & CUCUMBER BITES 4

CAPRESE BITES 3

BLT BRAZI BITES 4

DESSERT

NEW YORK CHEESECAKE 4
WITH RASPBERRY SAUCE

ASSORTED DESSERT CAKES 2
CHOCOLATE, RASPBERRY, LEMON & OREO FLAVORS

FRIED CHEESECAKE 5
ROLLED IN FLAKY PASTRY DRIZZLED WITH RASPBERRY

SUMMERBERRY STACK 5
BERRY CITRUS CAKE WITH KEY LIME, WHITE CHOCOLATE &
RASPBERRY

ASSORTED CUPCAKES 2

GLUTEN FREE CHOCOLATE GANACHE CAKE 5

GRAND BUFFET

CHOOSE A SALAD
AUTUMN, GARDEN, CAESAR OR GREEK

SELECT A SIDE

ROASTED RED POTATOES GARLIC MASHED
POTATOES OR RICE PILAF

PICK YOUR ENTREES

CHICKEN BREAST ROASTED WITH ROSEMARY &
SAGE WITH HERB SAUCE

MARSALA CHICKEN BREAST WITH SAUTEED
MUSHROOMS

MARINARA CHICKEN BREAST

TUSCAN SEASONED TILAPIA WITH DICED TOMATO,
BASIL & GARLIC

TRI-TIP WITH AU JUS

EGGPLANT PARMESAN

ONE ENTREE BUFFET 23

TWO ENTREE BUFFET 29

THREE ENTREE BUFFET 35

FAJITA BUFFET

BEEF OR GRILLED CHICKEN FAJITA SAUTE
SOUR CREAM, GUACAMOLE, PICO DE GALLO

SHREDDED LETTUCE, CHEESE

BLACK, PINTO OR REFRIED BEANS

SPANISH RICE OR WHITE RICE

WITH GARLIC, LIME & CILANTRO

SAUTEED ONIONS AND PEPPERS

FLOUR OR CORN TORTILLAS

ONE MEAT 19

TWO MEATS 21

PASTA BUFFET

PENNE, LINGUINI OR SPAGHETTI

ALFREDO, MARINARA OR PESTO

SLICED CHICKEN AND VEGETABLES

ONE SAUCE, ONE PASTA 18

TWO SAUCES, TWO PASTAS 20

Breakfast Buffet

INCLUDES ORANGE JUICE, COFFEE & TEA

CONTINENTAL 15

BAGELS & MINI DANISH, JELLIES AND SOFT SPREADS
FRESH SEASONAL FRUIT

SOUTHWEST 17

SCRAMBLED EGGS WITH CHEDDAR, APPLEWOOD
SMOKED BACON POTATOES, SALSA & FLOUR TORTILLA

GARDEN 17

SPINACH, MUSHROOM, TOMATO, CHEDDAR & JACK
SCRAMBLED IN EGGS POTATOES, FRESH SEASONAL FRUIT

CLASSIC 19

BAGELS & MINI DANISH, JELLIES AND SOFT SPREADS,
FRESH SEASONAL FRUIT POTATOES, SCRAMBLED EGGS
AND APPLEWOOD SMOKED BACON OR CHICKEN APPLE
SAUSAGE

Brunch Buffet

SMOKED SALMON BITES 4

RED POTATOES 1.5

STRAWBERRY BRUSCHETTA 3

SEASONAL FRUIT PLATTER 2

AUTUMN SALAD 1.5

PRAWNS WITH LEMON WEDGES 3

FRIED CHEESECAKE WITH RASPBERRY SAUCE 5

EGGS BENEDICT 3

SCRAMBLED EGGS WITH SPINACH, MUSHROOMS

TOMATOES, CHEDDAR & JACK CHEESES 3

CRAB CAKES 4

APPLEWOOD SMOKED BACON 2

FRENCH TOAST 2

CHICKEN APPLE SAUSAGE 2

GREEK SALAD 1.5

MINI PANCAKES 2

Hosted Bars

UNLIMITED CONSUMPTION

WINE & BEER

ONE HOUR 9

TWO HOURS 12

THREE HOURS 16

FOUR HOURS 18

FIVE HOURS 20

WINE, WELL & BEER

ONE HOUR 10

TWO HOURS 13

THREE HOURS 17

FOUR HOURS 19

FIVE HOURS 21

PREMIUM, WINE & BEER

ONE HOUR 13

TWO HOURS 16

THREE HOURS 21

FOUR HOURS 25

FIVE HOURS 28

SODA

FULL EVENT 9



209 477 4653 X28

AWILSON@
RESERVEATSPANOSPARK.COM



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EVENTS & CATERING MENU