

Congratulations on your engagement, and thank you for considering Club Los Meganos for your upcoming ceremony and reception. 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.

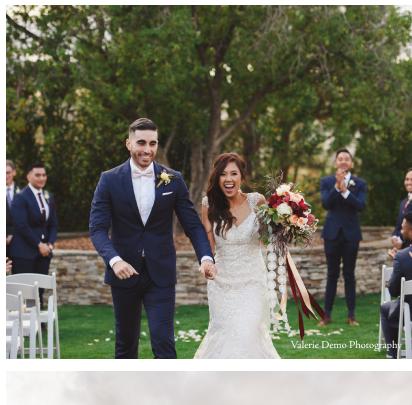
Please take the time to review the accompanying overview of our offerings, and please feel free to contact us directly if you have any questions. Allow us the opportunity to earn your patronage, and we promise you'll be impressed. Thank you again for considering Club Los Meganos.

We look forward to serving you!

The Ceremony

\$1,500

- Complimentary 1 Hour Rehearsal
 - Subject to availability during the week of your wedding
- Bride & Groom Suites with Photo Access to Grounds
 Available 3 hours prior to ceremony
- Personal Bridal Concierge
- + 1 Hour Ceremony on Mount Diablo Ceremony Lawn
- Up to 200 White Garden Chairs
- Ceremony Arch
- Alter Table with Choice of Linen Color
- Fruit Infused Water Station
- Guest Book & Gift Tables
- Set Up & Clean Up





The Reception

- + 5 Hours for Cocktail Hour & Reception (latest 12am)
- 72" Round Guest Tables (Sit 10 12)
- Comfortable Banquet Seating for up to 200
- China, Flatware and Stemware
- Choice of Floor Length Table Linen and Napkin Colors
- Table Numbers and Stands
- Head Table or Sweet Heart Table
- 3 Tall Cocktail Tables
- Guest Book, Gift, Escort Card, Cake and Photobooth Tables
- Built-in 1,600 square foot dance floor
- Audio/Visual Access: Projector with Drop Down Silk Screen
- Newlywed Display Case
- Garden Chess
- Fire Pit and Italian Lava Garden Heaters
- One Bartender for Cash or Hosted Bar throughout Reception
- Professional Attired Servers
- Slice and Service of Cake
- Full Setup and Cleanup of Reception
- Day-Of Coordinator
- Event Team to Assist in Planning: Setup, Timeline, Menu and Floor Plan Creation, Vendor Referrals
- + Complimentary Tasting for Two M-F, 2 to 3 Months Prior





Reception Pricing

Reception Pricing

	May – October	F&B Minimum*	November – April	F&B Minimum
Sunday – Thursday	\$3,750	\$6,000	\$2,500	\$5,000
Friday	\$4,000	\$8,000	\$3,000	\$7,000
Saturday	\$5,500	\$10,000	\$3,500	\$9,000

Reception Enhancements:

At Club Los Meganos, you are able to customize your wedding experience in any number of ways, including:

- Additional Venue Time | \$500 per hour
- Chiavari Chairs | \$5
- Gold or Silver Chargers | \$1 each
- + Upgraded Linen | Rates Available upon Request
- Lighted Bocce Courts and Lawn Games | \$500
- Extra Cocktail Tables with Choice of Linen | \$25 each

Ceremony and Wedding Suite Enhancements:

- Wine Barrels | \$50 each
- Passed Champagne Prior to Ceremony | \$4 per person
- + Additional 2 Hours in Wedding Suites | \$150
- Cheese and Fruit Display for 10 | \$50
- + Crudite Platter for 10 | \$50

20% service fee and sales tax will be added to all charges. All prices are subject to change. *Food & Beverage Minimum.

Cocktail Hour

Reception Displays Prices below serve 25 people.

Fresh Seasonal Fruit Display | \$125

Crudités of Garden Vegetables | \$125 Blue Cheese and Ranch Dipping Sauces, Housemade Hummus, Pita Bread

Domestic and Imported Cheese and Fruit Display | \$250

Chef's Selection of Cheeses Featuring: Provolone, Cheddar, Sonoma Jack, Brie, Mountain Gorgonzola, Seasonal Fruits, Grapes, Sliced Baguettes, Assorted Crackers

Antipasto Display | \$325

Soppressata Salami, Coppa Salami, Assorted Marinated Olives, Marinated Mushrooms, Pepperoncini, Artichoke Hearts, Roasted Peppers, Bocconcini Mozzarella, Parmesan Crostini

Smoked Salmon | \$350

Thinly Sliced Smoked Norwegian Salmon, Capers, Red Onions, Chopped Egg, Cream Cheese, Served with Fresh Baked Crostini

Passed Hors D'oeuvres

Prices below serve 12 people.

Balsamic Bruschetta on Crostini			
Roasted Sweet Peppers, Pesto Cream Cheese Crostini			
Sundried Tomato Tapenade Crostini			
Truffled Deviled Eggs with Crispy Capers			
Zucchini Wontini	\$26		
Artichoke Beignet	\$27		
Antipasto Skewer of Salami, Mozzarella and Artichoke	\$28		
Vegetarian Spring Roll with Hoisin Lime Dipping Sauce	\$28		
Chicken Pot Stickers with Ginger Soy Dipping Sauce	\$28		
Chicken Satay with Thai Peanut Sauce	\$28		
Crostini of Smoked Salmon with Goat Cheese Cream	\$30		
Vegan Samosa	\$31		
Chicken Chao on Sugar Cane Stick	\$33		
Brie, Pear & Walnut Filo Pouch	\$33		
Carpaccio of Beef with Shallot Remoulade on Rye	\$33		
Crab and Cucumber Salad on a Taro Chip	\$37		
Asian Spiced Ahi Tuna Tartare on a Wonton Chip	\$37		
Chilled Prawns with Cocktail Sauce	\$37		
Mini Crab Cake with Lemon Aioli	\$38		
Coconut Prawns with Sweet Chili Sauce	\$38		
Mini Beef Wellingtons	\$40		

Dinner Buffet

Priced per Guest

The Vineyard | \$42

French Rolls and Butter

Organic Mixed Greens Salad *Fuji Apples, Feta Cheese, Candied Walnuts, White Balsamic Vinaigrette*

Organic Baby Spinach Salad Mango, Cherry Tomato, Toasted Almonds, Raisins, Queso Fresco, Honey Lime Vinaigrette

Rice Pilaf and Seasonal Local Vegetables

Chicken Piccata or Marsala

Grilled Atlantic Salmon *Citrus Beurre Blanc*

The Abby | \$52

French Rolls and Butter

Hearts of Romaine Pears, Glazed Walnuts, Gorgonzola Dressing

Greek Salad Lettuce, Tomato, Kalamata Olives, Cucumber, Feta, Red Wine Vinaigrette

Parmesan Potato Gratin and Seasonal Local Vegetables

Slow Roasted NY Strip Loin Carving Station Additional \$250 Diane Sauce

Pan Seared Pacific Sea Bass *Champagne Beurre Blanc*

The Diablo | \$46

French Rolls and Butter

Organic Mixed Greens Salad Fuji Apples, Feta Cheese, Candied Walnuts, White Balsamic Vinaigrette

Classic Caesar Garlic Croutons, Parmesan Reggiano

Garlic Mashed Potatoes and Seasonal Local Vegetables

Slow Roasted Tri Tip Carving Station Additional \$250 Red Wine Demi Glace

Herb Marinated Chicken or Tuscan Chicken Whole Grain Mustard Chardonnay | Creamy Sundried Tomato Sauce

Children's Meals | \$20 Ages 2-12

Plated Chicken Tenders *French Fries, Fresh Fruit Cup*

Carving Station

Substitute or Add a Buffet Protein Below:

Carving Station	Substitute	Add	
Roast Prime Rib	\$8	\$10	
Roast Honey Maple Ham	\$6	\$8	
Roasted Turkey	\$6	\$8	

Slicing and Service of Cake Included.

20% service fee and sales tax will be added to all charges. All prices are subject to change.

Plated Dinner

Priced per Guest

Starters Choose One

Seasonal Soup *Inspired by Local Harvest Ingredients*

Organic Mixed Greens Salad *Fuji Apples, Feta, Candied Walnuts, White Balsamic Vinaigrette*

Hearts of Romaine Pears, Glazed Walnuts, Gorgonzola Dressing

Classic Caesar Garlic Croutons, Parmesan Reggiano

Cous Cous and Grilled Vegetable Salad Chilled Seasonal Vegetables, Moroccan Dressing

Tomato and Mozzarella Fresca Salad Fresh Tomatoes, Mozzarella and Basil, Olive Oil, Balsamic Vinegar

Greek Salad Romaine, Tomatoes, Kalamata Olives, Cucumber, Feta, Red Wine Vinaigrette

Children's Meals | \$20 Ages 2-12

Plated Chicken Tenders *French Fries, Fresh Fruit Cup*

Main Course

Choose Two Options plus the Vegetarian Option. Served with Chef's Choice Starch and Local Seasonal Vegetables.

Herb-Roasted Frenched Chicken Breast | \$51 Whole Grain Mustard Herb Chardonnay Cream Sauce

Porcini Mushroom and Truffle Ravioli | \$51 Roasted Vegetable Medley, Champagne Beurre Blanc

Pan-Seared Salmon | \$54 *Citrus Beurre Blanc, Tomato Chutney*

Roasted Pork Loin | \$54 Apples, Dried Currant Demi Glace

New York Strip Loin | \$56 *Diane Sauce*

Grilled Filet Mignon | \$60 *Red Wine Demi Glace*

Pan-Seared Sea Bass | \$60 Mediterranean Tomato-Caper Relish

Duet | Higher Priced Item Prevails Choice of Two Entrees

Dessert

Slice and Serve Cake

When more than one main course is selected, the higher price entrée will prevail. 20% service fee and sales tax will be added to all charges. All prices are subject to change.







After Hours Stations

Priced per Guest

French Fry Bar \$8 Garlic Fries, Sweet Potato Fries, Beer Battered Onion Rings Assortment of Toppings: Cheese Sauce, Chili, Ranch Dressing, BBQ Sauce and Sriracha Mayonnaise

Sliders | \$8 Burgers with Caramelized Shallot Aioli, Pulled Pork with Horseradish Cole Slaw, Cherry Tomatoes and Cornichons

Mashed Potato Bar | \$8 Topped with Bacon, Cheese, Chives and Sour Cream

Street Taco and Nacho Night | \$10 Guajillo Adobo Steak and Chicken, Tortilla Chips, Corn Tortillas Assortment of Toppings: Pico de Gallo, Sour Cream, Salsa, Pickled Jalapeños, Shredded Lettuce, Cheese, Limes, Cheese Sauce and Tortilla Chips

Popcorn Machine | \$4

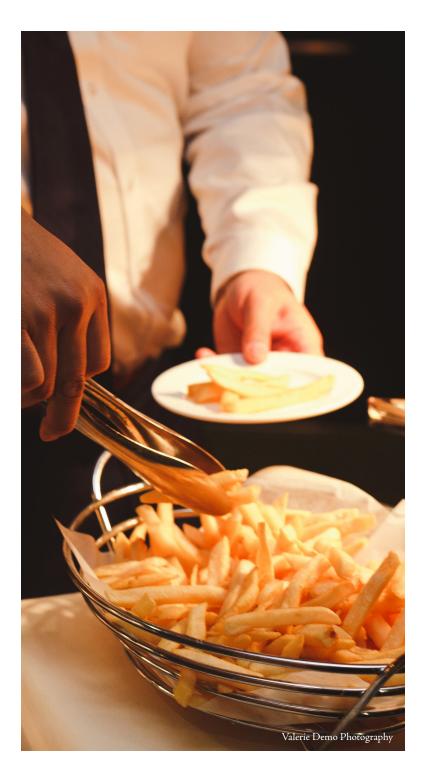
Served with Assorted Sweet, Spicy and Savory Toppings

S'mores | \$5 Marshmallows, Hershey's Chocolate Bars and Graham Crackers

Cookies and Milk | \$6 Say Good Night to your guests as they depart your evening with freshly baked Cookies and Milk.

Ice Cream Sundae Bar | \$8 Chocolate or Vanilla Ice Cream Assortment of Toppings: Gummy Bears, Oreos, Strawberries (Seasonal), Whipped Cream, Peanuts, Chocolate Syrup and Caramel Syrup

Stations are priced for 1 hour of service. Must order for 50% or more of final headcount. 20% service fee and sales tax will be added to all charges. All prices are 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, Sprite, Ginger Ale, Root Beer, Tonic, Club Soda, Juice

Domestic Beer \$5 Budweiser, Bud Light, Coors Light, Non-Alcoholic

Imported & Craft Beer | \$6

Corona, Heineken, Stella Artois, Sierra Nevada, Lagunitas IPA, Lost Coast Tangerine Wheat, Pyramid Hefeweizen

House Chardonnay and Cabernet Sauvignon | \$8

Premium Chardonnay and Cabernet Sauvignon | \$10

Club Liquors | \$9

Skyy, Tanqueray, Jose Cuervo Gold, Myers Platinum, Jim Beam, Dewars White Label, Canadian Club

Premium Liquors | \$11

Tito's, Bombay Sapphire, Herradura Silver, Bacardi Silver, Jack Daniels, Johnny Walker Black, Makers Mark

Top Shelf | \$13 Grey Goose, Hendrick's, Patron, Bayou Rum, Glenlivet-12yr, Knob Creek, Crown Royal | Hennessey and Jameson Available Upon Request

Hosted Packages Per Guest, 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

A La Carte Options

Beer Kegs | Domestic \$350, Imported and Craft \$450

Champagne/Apple Cider Toast | \$4 per person

Wine with Dinner | Priced per Bottle House Chardonnay and Cabernet Sauvignon | \$26 Premium Chardonnay and Cabernet Sauvignon | \$38 Champagne | \$26

Please note that any custom solutions can be created to best suit your needs. 20% service fee and sales tax will be added to all charges. Product Brands are subject to change. All prices are subject to change.

Terms and Conditions

Security Deposits and Schedule of Payments

- \$1,500 non-refundable deposit
- 50% of balance due halfway between booking and event date
- Remaining balance is due 14 days prior to the event date with final floor plan and guest count guarantee.
- Please note, a valid credit card must be on file for potential day-of charges or damage/cleaning fees.

Sales Tax and Gratuity

A 20% service charge is added to all charges. All prices are subject to sales tax.

Cancellation Policy

Parties Canceled:

- Date of signing to 6 months prior to the event will forfeit deposit.
- 179 to 121 days prior to event are charged 25% of the total.
- 120 to 61 days prior to the event are changed 50% of the total.
- Within 60 days of the event are charged with 100% of the total.





Food and 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. A guest guarantee is required two weeks prior to wedding. The guaranteed number is not subject to reduction.

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. 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.

Decorations

All decorations must be approved by Club Los Meganos Wedding Coordinators. Fireworks and Chinese Lanterns are not permitted on property. Sparkler Grand Exits may be used on outdoor patios. Confetti will incur a cleaning fee of \$250⁺⁺. DIY Centerpieces must be assembled prior to arrival. Real flower petals must only be used outside and fake petals must be used inside. No open flames allowed.

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.

Security

A security guard provided by Club Los Meganos is required for all weddings. The security guard fee is \$250.

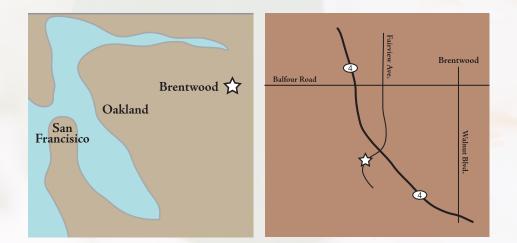


Contact & Directions

Contact Us

Weddings at Club Los Meganos c/o Trilogy at The Vineyards 1700 Trilogy Parkway, Brentwood, California 94513

925-809-7188 vineyardsweddings@trilogyresort.com VineyardsWeddings.com



From San Francisco/Oakland

- Take 24 East towards Walnut Creek
- Connect onto 680 North
- Exit on 242 towards Pittsburg
- Connect to 4 East and proceed onto the 4 Bypass
- Take the 4 Bypass to Balfour Road and turn left
- Proceed on Balfour Road and turn right on Fairview Road
- Fairview Road turns into Vineyard Parkway
- Turn left on Trilogy Parkway
- Arrive at Club Los Meganos, 1700 Trilogy Pkwy.

From the North Bay

- Connect to 4 East and proceed until it ends in Brentwood
- Take the 4 Bypass to Balfour Road and turn left
- Proceed on Balfour Road and turn right on Fairview Road
- Fairview Road turns into Vineyard Parkway
- Turn left on Trilogy Parkway
- Arrive at Club Los Meganos, 1700 Trilogy Pkwy.

From the South Bay

- Take 580 East to Vasco Road
- Exit North on Vasco Road and proceed into Brentwood
- Turn left on Marsh Creek Road
- Turn right on Vineyards Parkway
- Turn right on Trilogy Parkway
- + Arrive at Club Los Meganos, 1700 Trilogy Pkwy.