

SPAGGI'S

EVENT CENTER



16880 Seville Ave, Fontana, CA 92335
909-223-7985 Ana Gonzalez



hello there!

Welcome to Spaggi's Event Center, a venue to not only host, but bring love, joy, and great cuisine to your next event. Be it a Wedding Reception, Birthday, Corporate Retreat, Fundraiser, Quinceanera, or any other special occasion, allow us to be your go to Event space and Catering Specialists. We are so excited to be partnering with the city of Fontana to bring a new set of memories to the 100 year old Women's Center and now Spaggi's Event Center. We can only promise to bring our expertise and passion in catering and event planning to you and your event.

with love, Chef Henry and Ana

WHAT TO EXPECT



special features

- Outdoor Patio and Cocktail Area
- Male and Female Restrooms
- Onsite Catering and Kitchen
- Bar Service and Staff

- 100 Year Old Building
- Bridal Suite and Stage
- On Site Master of Ceremonies
- Arched Windows and Doors Surrounding Event Space

SPAGGI's EVENT CENTER

details



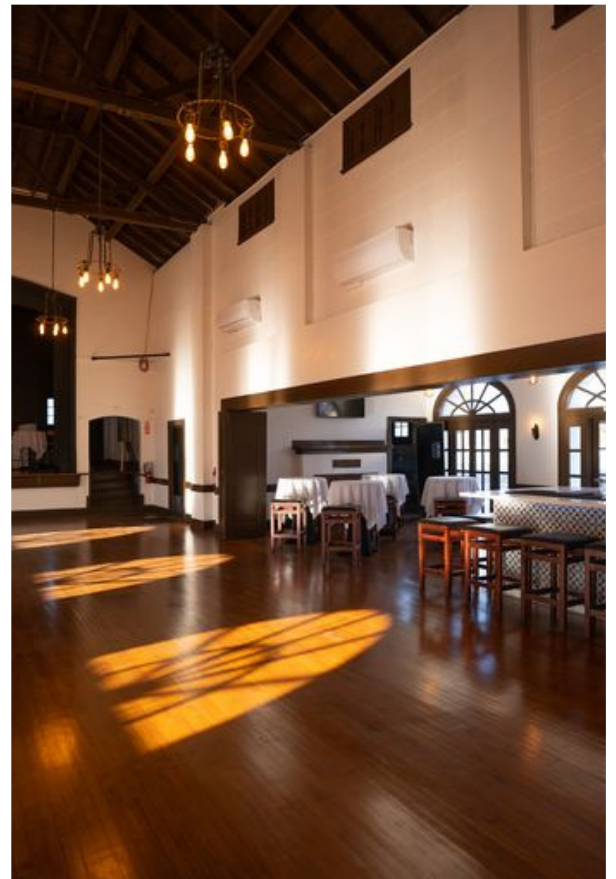
rental fee

| | |
|--------------------|----------|
| Monday to Thursday | \$ 950 |
| Friday | \$ 2,000 |
| Saturday | \$ 2,500 |
| Sunday | \$ 1,000 |



EVENT CENTER *photos*







CATERING

menu and pricing

SPAGGI'S CATERING

Spaggi's Restaurant has been providing Fine Dining and Cuisine to the Inland Empire for over 20 years. Your event will be given the choice of either a sit down dinner or buffet all of which will be prepared by Chef Henry and his trusted Sous Chefs and staff. You will be dining on nothing but the best.



Your Dining experience will reflect your event, whether your looking for an excessible buffet for a more casual feel, or a proper sit down dinner with tray pass and three courses, Spaggi's is here to accommodate.

DINING
inspiration

CATERING

collections

ONE \$9.25

Tray Pass Appetizers are \$9.25 a person and up. You have the choice of 5 items. List on following pages.

TWO \$39.00

Sit Down Dinner includes a salad option, bread and butter provided at tables, and an Entree option.

THREE \$39.75

Buffet Dinner Menu is \$38.75 a person and up. Choose two salad options, along with one vegetable, pasta, chicken and beef option.



CATERING

collections



A MINIMUM OF 50 PEOPLE REQUIRED FOR CATERING
Food Items Listed are just samples and are
not limited to these options

International Cuisine List

and services

- Asian
- Sushi Bar
- Indian
- American BBQ
- Mexican
- Mediterranean
- Buffet Station
- Sit Down Dinner
- Small Plate Courses
- Appetizer Tray Pass
- Charcuterie Tables

TRAY PASS

appetizers

\$9.25 a person and up

CHOOSE 5 ITEMS

ASIAGO POTATOES

-Hollowed out baby red potatoes, filled with asiago cheese, baked golden brown

RUMAKI

-Hollowed out date filled with an almond, wrapped in bacon

APRICOT CHARDONNAY MEATBALLS

CAPRESE SKEWERS

TOASTED BREAD POINTS

-Topped with fresh goat cheese, sliced strawberry, diced dried apricots, crumbled caramelized pecans, lemon and lime zest

MESQUITE CHICKEN QUESADILLAS

BRUSCHETTA

SPEIDINI

MARINATED CHICKEN SKEWERS

COCONUT SHRIMP

BELGIUM ENDIVE

-With blue cheese, pine nuts, roasted pepper

SIT DOWN *dinner*

Salad Option \$13.00 a person

PLEASE CHOOSE ONE

THE WEDGE

-Iceberg lettuce wedge, avocado, crumbled bacon, Maytag blue cheese, blue cheese and balsamic vinaigrette

ARUGULA SALAD

-Arugula, sliced strawberries, cubed watermelon and goat cheese, toated sliced almonds, toasted pine nuts, olive oil, lemon mint vinaigrette

ENSALADA DELLA ANA

-Heart of Romaine, spring mix, feta cheese, raspberries, diced mangoes, carmaelized pecans, raspberry ranch vinaigrette

FARMED CARROT SALAD

-Local farm roasted carrots, faro, arugula, goat cheese, walnuts, olive oil, basil vinaigrette

CAESAR SALAD

-Heart of romaine, parmesan cheese, Caesar dressing

Bread, Butter and Olive Spread Included

SIT DOWN

dinner cont.

Entree Options

Pollo \$26.00 a person

PLEASE CHOOSE ONE

POLLO FLORENTINO

-Chicken breast topped with prosciutto, mozzarella cheese, spinach, garlic white wine sauce. Served with mashed potatoes and sauteed vegetables

POLLO PARMESAN

-Served with mashed potatoes and sauteed vegetables

POLLO ASPARAGI CARCIOFI

-Chicken breast topped with asparagus spears, artichoke hearts, and garlic white wine sauce

POLLO MARSALA

-Chicken Breast with Garlic, Shallots & Sautéed Mushrooms in a Marsala Wine Sauce

SIT DOWN

dinner cont.

Entree Options

Beef (prices vary and are per person)

PLEASE CHOOSE ONE

BOURBON GLAZED SHORT RIBS \$36.00

-Tender Bourbon Glazed Short Ribs served on a bed of mashed potatoes and sauteed vegetables

TENDER SLICED BRISKET OF BEEF \$36.00

-Served with mashed potatoes and sauteed vegetables

MEDALLIONS OF FILET \$45.00

-Served with mashed potatoes and sauteed vegetables



SIT DOWN

dinner cont.

Entree Options

Vegetarian Options \$25.00 a person

PLEASE CHOOSE ONE

SPINACH RAVIOLI PORCINI

-Spinach and ricotta filled ravioli, in a porcini mushroom cream sauce

TORTELLINI PRIMAVERA

-Cheese filled tortellini, julienne vegetables, delicate tomato cream sauce

GRILLED VEGETABLE PLATE (VEGAN)

Eggplant, asparagus spears, zucchini, yellow squash, served with saffron risotto



BUFFET DINNER

Menu

\$39.75 a person

SALAD OPTION -PLEASE CHOOSE TWO

THE CHOPPED SALAD

-Iceberg lettuce wedge, avocado, crumbled bacon, Maytag blue cheese, blue cheese and balsamic vinaigrette

ARUGULA SALAD

-Arugula, sliced strawberries, cubed watermelon and goat cheese, toated sliced almonds, toasted pine nuts, olive oil, lemon mint vinaigrette

ENSALADA DELLA ANA

-Heart of Romaine, spring mix, feta cheese, raspberries, diced mangoes, carmaelized pecans, raspberry ranch vinaigrette

FARMED CARROT SALAD

-Local farm roasted carrots, faro, arugula, goat cheese, walnuts, olive oil, basil vinaigrette

CAESAR SALAD

-Heart of romaine, parmesan cheese, Caesar dressing

Bread, Butter and Olive Spread Included

BUFFET DINNER

Menu cont.



Vegetable Options

PLEASE CHOOSE ONE

SAUTEED VEGETABLES (VEGAN)

-A medley, broccoli, yellow squash, green beans, local farm carrots

GRILLED VEGETABLES (VEGAN)

-Zucchini, yellow squash, eggplant, asparagus, red onions

BUFFET DINNER

Menu cont.

Pasta Options

PLEASE CHOOSE TWO

RIGATONI AL BOLOGNESE

-Rigatoni Pasta in a Rich Tomato Meat Sauce

PENNE DALLE VIGNE DI FILIPPI

-Penne Pasta with Garlic, Extra-Virgin Olive Oil, Shallots, Artichokes, Sun-Dried Tomatoes & Asparagus in a Delicate White Wine Cream Sauce

PENNE PESTO POMODORO

-With Fresh Pesto Sauce of Pureed Basil, Parmesan & Pecorino Cheese, Toasted Pine Nuts, Olive Oil & a Touch of Cream

TORTELINI PRIMAVERA

-Cheese Tortellini with Seasonal Fresh Vegetables, Sautéed with Garlic & Shallots, in a delicate White Wine Cream Sauce

CAVATAPPI ALFREDO

-Peas Mushrooms in a delicate cream sauce

BUFFET DINNER

Menu cont.

Pollo Options

PLEASE CHOOSE ONE

CHICKEN MARSALA

-Chicken Breast with Garlic, Shallots & Sautéed Mushrooms in a Marsala Wine Sauce

PETTO POLLO FLORENTINO

-Chicken Breast topped with Spinach, Prosciutto & Mozzarella Cheese in a Garlic & Shallot White Wine Sauce

POLLO PARMESAN

-Breaded Chicken Breast topped with a Fresh Tomato Basil Sauce & Mozzarella Cheese

POLLO ROSMARINO

-Chicken Breast sautéed in Shallots, Garlic & Rosemary in a White Wine Italian Parsley Lemon Sauce

SPAGGI'S CHICKEN CORDON BLEU

-Chicken Breast topped with Prosciutto & Swiss Cheese in a Champagne Cognac Mustard Cream Sauce

POLLO NAPOLITANO

-Chicken Breast with Grilled Onions, Julienne Bell Peppers, Mushrooms & Sliced Italian Sausage in a Tomato White Wine Sauce

BUFFET DINNER

Menu cont.

Beef Options

PLEASE CHOOSE ONE

BOURBON GLAZED SHORT RIB

-Tender Bourbon Glazed Short Ribs served on a bed of mashed potatoes surrounded by a vegetable medley

SLICED BRISKET OF BEEF

-served with mashed potatoes and a vegetable medley

Add Salmon

ADDITIONAL \$15.00 A PERSON



MEXICAN BUFFET

Menu

\$36.75 a person

SALAD OPTION - CEASAR SALAD

CORN and FLOUR TORTILLA CHIPS

GUACAMOLE

SALSAS

-Pico de Gallo, Tomatillo, Habanero

REFRIED BEANS

SPANISH RICE

GREEN CHICKEN ENCHILADAS

BEEF BIRRIA

Sample Menu



MEDITERRANEAN BUFFET

Menu

\$39.75 a person

SALAD OPTION - CHOPPED GREEK SALAD

DOLMAS

HUMMUS & PITA BREAD

FRESH FRUIT DISPLAY

- Strawberries, Mango, Papaya, Melon,
Honeydew, all served with a Yogurt

Honey Dip

COUSCOUS

RICE PILAF

KABOBS

- Beef, Chicken, Shrimp



CATERING *extras*

Wedding Cake \$4.00 a person

3 TIERED CAKE

FLAVORS AVAILABLE

- Red Velvet, Carrot, Lemon Cream, Chocolate Raspberry, German Chocolate, Neapolitan
- Each Tier may be a different Flavor

Dessert Station \$9.75 a person

CHOOSE 3 ITEMS

ASSORTED MINI DESSERTS

- Chocolate éclairs, cannoli's, cheesecake squares, French macaroons, cookies, brownies, raspberry and lemon bars, pineapple upside down, strawberry short cake



CATERING *extras*

Coffee Service \$4.00 a person

REGULAR and DECAF

-Cream and Sugar

Beverage Station \$4.00 a person

PINEAPPLE WATER, STRAWBERRY

LEMONADE, CANTALOUPE WATER

Spaggi Wear (Included in Catering)

CHINA, FLATWARE, STEMWARE, ALL

BAR WARE, CHAMPAGNE FLUTES, CUP

AND SAUCER

All Disposable Wear \$4.75 a person



CATERING *staffing*

Price of Staff

BARTENDER

-\$300

-6 Hours

SERVICE STAFF

-\$190 Each

CHEF (Only Available for Sit Down Dinners)

-\$250 Each

ASSISTANT CHEF

-\$200 Each

CHEF HENRY

-\$750

Additional Time for Staff \$35.00 an hour per staff member





BAR SERVICE

collections

ONE \$3,500

A Minimum of \$3,500 to be spent on any event. Price will vary based on size of event. Includes plastic cups.

TWO Wine Service

Our House Wine, your choice of Pinot Noir, Chardonnay, or Cabernet to be served with Dinner.

THREE \$35 a person

This package includes Signature Cocktails and drinks made to order by our bar experts. Glassware and Bar Service staff will also be included. Premium Alcohol to be served.



ALCOHOL

menu and pricing

BAR OPTIONS

In addition to the incredible food and service that will be made available to your guests, a full bar is also located on site to add a little extra excitement to any gathering. Whether it be an Open Bar or Wine pouring service with dinner, we can assure you that your guests will be tended to and will be made to have a lovely evening.



Your Bar experience will reflect your event, whether your looking for an accessible Fountain Drinks and Mocktail service or a Signature Cocktail that is unique to you Spaggi's is here to accommodate.

LIBATION
inspiration

BAR SERVICES *and extras*

BAR SERVICES

Pricing includes Bartender and or Barback

CASH BAR - MINIMUM \$3,500

- If minimum is not met client will pay difference
- Credit card will be kept on file should we need to charge

HOSTED BAR - WELL ALCOHOL OFFERED

- Pricing for premium alcohol can be provided
- Additional fee per hour will be applied

ONE HOUR: Beer, Wine, Sodas, Well Drinks

\$28.00 a person

TWO HOURS: Beer, Wine, Sodas, Well Drinks

\$34.00 a person

THREE HOURS: Beer, Wine, Sodas, Well Drinks

\$40.00 a person

**NO OUTSIDE ALCOHOL IS ALLOWED ON PREMISES, ONLY
ALCOHOL PROVIDED BY SPAGGI'S EVENT CENTER/ THIS
INCLUDES CHANGING DRESSING ROOM**



WEDDING *ceremony*

Ceremony Fee

\$1000

CEREMONY IN MAIN HALL

- 200 Guests Maximum
- White padded folding chairs included
- Other Items needed for ceremony set up can be rented through Spaggi's
- Outdoor Ceremony Available

RENTAL INCLUDES

- Use of Bridal Suite
- 2 Hour Rehearsal included



EVENT CENTER

details.

requirements *and* information

- All events are permitted 5 hours maximum
- A 1 hour rehearsal is permitted for wedding ceremonies
- Pricing for venue rental is for 5 hours
- More time can be requested with approval of management and an additional fee
- Prices include tables, chairs, China, flatware, glass ware and bar ware
- Linens are not included in price
- A minimum of \$12,000 must be met (this does not include tax, gratuity, or entertainment express fees)



EVENT CENTER

details cont.

requirements *and* information

- Parking attendant required over for 150 guests
- Alcohol Sales must meet a minimum of \$3,500
- Administrative Fee will be applied -15% (not a gratuity)
- Gratuity not included
- A nonrefundable deposit of 30% of estimated total and signed contract is required to secure the date of your event
- Dates will not be put on hold, first come basis.
- We do not guarantee a date without a signed contract and deposit



EVENT CENTER

details cont.

requirements *and* information

- Client and vendors may arrive 2 hours prior to start time
- All vendors must be licensed business owners and will need to provide a copy of license
- Spaggi's Event Center has a list of preferred vendors to help you plan your event
- A final head count is required 7 days prior to your event
- Final payment is due in full 4 days prior to your event
- Spaggi's event cent is not responsible if anything should be lost or stolen

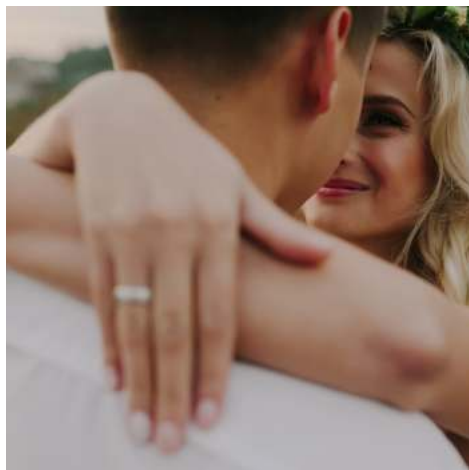


EVENT CENTER

details cont.

requirements *and* information

- An administration fee of 8% will be added to your total bill (this is not a gratuity)
- All music and audio will be provided through Entertainment Express. All fees and contracts are directly through company.
- No outside food is permitted. All food is provided by Spaggi's Restaurant and Catering
- All specialty Cakes are proved by Cucamonga Cakery
- Dates are not put on hold, they are on a first sign and deposit bases
- Prices are subject to change at any time



TERMS *and* CONDITIONS

- Prices you have been quoted are for a minimum of 50 and up to 200 guests.
- Prices quoted do not include sales tax
- Should you go below your minimum, prices are subject to change without notice.
- A \$1,000.00 non-refundable deposit is required to secure the date of your event.
- A final head count is required 7 days prior to the date of your event.
- At that time a final bill will be issued, for your event.
- Final Payment is due in full 4 day prior of the event.
- Final payment must be in the form of a cashier's check or credit card (all cards will have a 5% service fee added to total bill) NO CHECKS ALLOWED



Tables Chairs Linens *and* China



- Spaggi's includes in pricing standard 60" round tables and white padded folding chairs.
- We also provide all 6 or 8ft tables for buffet or station set up
- Upgraded rentals can be provided at an additional cost
- Linens are not included. All Linens and upgraded rentals, tents, furniture etc. will be provided by Spaggis only
- Spaggi Wear is included in price. China, flatware, glassware for tables, wine glasses for tables, flutes for tables, cup and saucer for coffee service or coffee mugs for coffee station.
- Bar Package does not include glassware. All barware included is plastic. All glass barware can be provided at an extra cost of \$4.00 a person
- Any tables chairs, or furniture needed for outdoor patio use, will be an additional charge

INFORMATION

and extras

TIME

EVENT RENTALS ARE FOR 5 HOURS

- Vendors and bridal party or hosts may arrive 2 hours prior to start of guest's arrival.
- If earlier time requested must be authorized at least 10 days prior, and additional fee will be applied, \$150.00 per hour added.
- Guests may not arrive any earlier than start time scheduled
- Bridal Suite (included in price) is included during day of event. Two hours prior to guest's arrival)

SMOKING

SMOKING IN FACILITY IS PROHIBITED

- Smoking in facility is prohibited, including bathrooms and bridal suite
- Smoking is allowed in designated smoking areas, these areas will be marked

INFORMATION

and extras

ENTERTAINMENT

ENTERTAINMENT EXPRESS

· In house entertainment company, Entertainment Express, is required of all entertainment playing at Spaggi's Event Center

ADDITIONAL TIME

CAN BE PURCHASED

· Can purchase additional time for set up when approved by management.

· Additional \$500.00 per hour, all depending on availability and city curfew

BOOKING DEPOSIT

WILL DIFFER BY EVENT

· Booking Deposit will differ based on event, check or credit card (4% processing credit card fee)

· Nonrefundable, Nontransferable

· \$25.00 charge on any checks returned, and or any other additional fees charged by bank

PAYMENTS *of event*

PAYMENTS

2 weeks prior head count required

At that time count may go up, modestly, but cannot go down.

All details will be finalized, and final bill sent.

Payment due in 7-10 days prior to event in full, payment made by cashier's check only

Payable to Spaggi's Event Center



IN HOUSE *vendors*

WEDDING and EVENT CAKES

CUCAMONGA CAKERY

PHONE: (909) 948-0221

WEBSITE: www.cucamongacakery.com

ADDRESS: 7220 Archibald Ave,
Rancho Cucamonga, CA 91701



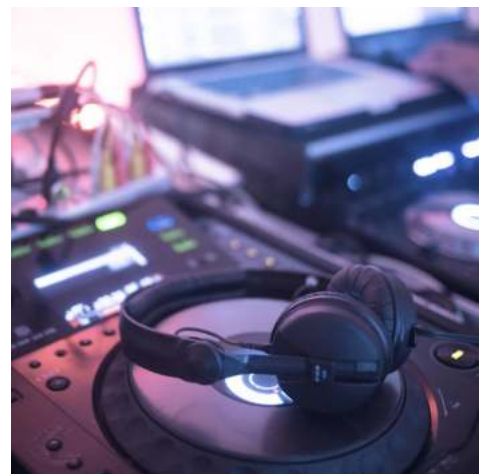
ENTERTAINMENT

ENTERTAINMENT EXPRESS

PHONE: (909) 946-8811

WEBSITE: www.eedjs.com

ADDRESS: 4467 Padua Ave,
Claremont, CA 91711



PREFERRED *vendors*

WEDDING PHOTOGRAPHY

MICHELLE JOHNSON PHOTOGRAPHY

PHONE: (909) 721-6696

WEBSITE:

www.michellejohnsonphotography.com

ADDRESS: Upland, CA 91784



WEDDING FLORIST

BLUE LEAF STUDIO FLORIST

PHONE: (909) 476-1144

WEBSITE: blueleafstudioflorist.com

ADDRESS: 9760 Base Line Rd #105,
Rancho Cucamonga, CA 91701



EVENT COORDINATION and PLANNING

HOLLY CHAVEZ

PHONE: (909) 900-5579

WEBSITE: hmceventsolutions.com

ADDRESS: By Appointment Only



PREFERRED *vendors*

WEDDING PHOTOGRAPHY

PIXEL AND PRINTS IMAGERY

APPOINTMENTS: Via Website

PHONE: 661-916-4520

WEBSITE: pixelsandprints.co

ADDRESS: Lancaster, CA



PHOTO BOOTH

MIRROR MIRROR

PHONE: (951) 505-3468

EMAIL: rjmorenophotography@yahoo

ADDRESS: 1350 S. San Dimas Ave

Bloomington, CA 92316







lets connect

www.spaggis.com

909-223-7985 Ana Gonzalez