

# Wedding Guide



2026

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CLOVIS POINT  
EVENTS



# Congrats!

We are thrilled that you're considering Clovis Point Events for your special day! Your wedding is one of the most memorable moments of your life, and we are honored to be part of it. Our team is dedicated to providing exceptional service, delicious cuisine, and a beautiful setting to celebrate your love.

At Clovis Point Events, we proudly offer our venue at no cost, allowing you to bring your vision to life in a stunning and welcoming space. To ensure a seamless experience, all food and beverage must be provided through us, with required minimums in place. We offer a variety of menu options tailored to fit your tastes, along with additional rentals to enhance your event. Whether you're planning an intimate gathering or a grand celebration, we are here to make your wedding day unforgettable.



## *What's included with your food and beverage minimum?*

When you book your wedding at Clovis Point Events, you'll receive the following amenities at no additional cost:

- Four hours of event time (additional time available for purchase)
- Early access for decorating before your event
- Tables & chairs (choice of round or rectangle)
- Linens in a variety of colors
- Unlimited beverage station with tea, water, and lemonade
- Full-service staff, including a bartender and event manager
- Setup & cleanup service, so you can relax and enjoy your day

# Ceremony Packages

Includes:

Ceremony site set up & tear down

White garden chairs

Wooden hexagon or triangle arch

One additional hour of event time

**\$8.95 PER GUEST**

\*75 guest minimum\*



All pricing is per person and subject to a 20% service charge & current sales tax.



## Salads

\$3 per person

Choice of a house salad  
or caesar salad.

All pricing is subject to a 20% service  
charge & current sales tax.

# Hors d'oeuvres

\*Prices are based on platters of 40 servings\*

## Charcuterie Board | \$350

Assorted salami, pepperoni, cheeses, crackers, olives,  
banana peppers, & crostini's.

## Fruit Platter | \$300

Cantaloupe, honeydew, pineapple, watermelon, and seasonal  
mixed berries.

## Vegetable Platter | \$160

Carrots, celery, broccoli, and cherry tomatoes served with  
ranch and bleu cheese.

## Shrimp Cocktail | \$275

Seasoned shrimp, cocktail sauce, and lemon wedges.

## Chip & Dip Display | \$225

Chips, queso, salsa, and guacamole.

## Tomato Bruschetta | \$80

Crostini, tomatoes, and basil topped with  
balsamic reduction.

## Smoked Salmon Crostini | \$175

Smoked salmon, cream cheese, red onion, and capers  
served on a crostini.

## Turkey Pinwheels | \$70

Turkey, cheese, lettuce, and mayo wrapped in a tortilla.

# Themed Buffets

## Asian Fusion | \$24

Teriyaki Glazed Chicken  
Teriyaki Beef Strips  
Vegetable Fried Rice  
Stir Fried Seasonal Vegetables

## Cantina Fiesta | \$23

Chicken & Steak Street-Style Tacos  
Cheese Enchiladas  
Spanish Rice  
Charro Beans  
Diced Onion  
Fresh Cilantro  
Limes

## Elevated Americana | \$27

Grilled Chicken Breast  
Sliced Sirloin with Au Jus  
Garlic Mashed Potatoes  
Seasonal Vegetable Medley  
Fresh Baked Rolls & Butter

## Rustic Italian Feast | \$25

Penne Pasta  
Italian Meatballs  
House Made Marinara  
Grilled Herb Chicken  
Alfredo Sauce  
Fresh Garden Salad  
Breadsticks

All pricing is per person and subject to a 20% service charge & current sales tax.

# Build Your Own Buffet

## Filet Mignon | \$47

Seared to perfection and topped with a red wine demi-glace.

## Strip Steak | \$32

Grilled to perfection and topped with herb butter and crispy onions.

## Ribeye | \$37

Grilled to perfection and topped with herb butter and crispy onions.

## Center Cut Sirloin | \$32

Seared to perfection and topped with a red wine demi-glace.

## Glazed Porkchop | \$28

Pan seared bone-in pork chop topped with an orange bourbon glaze.

## Glazed Salmon | \$27

Pan seared and topped with a brown sugar mustard glaze.

## Pangasius Piccata | \$22

Pan seared and topped with a classic lemon caper sauce.

## Lemon Herb Chicken | \$27

Seared airline chicken topped with a lemon herb caper sauce.

## Chicken Marsala | \$27

Seared airline chicken topped with a creamy mushroom marsala sauce.

## Stuffed Portabella | \$20

Portabella mushroom filled with a creamy blend of cream cheese, bell peppers, onions, and spinach topped with a red pepper coulis sauce.

All pricing is per person and subject to a 20% service charge & current sales tax.

# Sides

Choice of starch:

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Herb Roasted Baby Potatoes

Wild Rice Medley

Risotto

Choice of vegetable:

Roasted Asparagus

Seasoned Green Beans

Broccolini

Glazed Baby Carrots

Squash Medley

# For the Kids

Kids Cheeseburger | \$9

Chicken Tenders | \$8

Grilled Cheese | \$7

Mac & Cheese | \$6

Quesadilla | \$6



All pricing is per person and subject to a 20% service charge & current sales tax.



## Rentals

Dance Floor - \$200

Choice of 16x16' or 16x20'

Additional Hour of Event Time - \$250

Cloth Napkins - \$1.50 each

Black Chair Covers - \$3.00 each

Projector & Screen - \$150

Speakers & Microphone - \$150



# Bar Options

## Cash Bar

Drinks paid for by guests

## Open Bar

Price based on consumption

## Kegs

Domestic Keg - \$300

Import Keg - \$325

## Wine

\$32 per bottle

Variety to choose from

All pricing is per person and subject to a 20% service charge & current sales tax.

# General Information

- **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. All food and beverage must be provided by the club. No outside food is allowed without prior approval from management.
- **Guarantee Event Counts & Minimums:** Contact the Events Department for specific month minimums. Your final guaranteed guest count is due 7 days prior to your event date. From this point your guest count can not go down but can increase until 3 days prior to your event date. The guest count can be lower than the initial estimated amount but the food and beverage minimum must be met. All events are allotted a four hour time frame. If additional time is needed, arrangements can be made with the private events staff. Events must end by 11pm with teardown done by midnight.
- **Deposit & Payments:** To confirm your date reservation, an initial deposit of \$300 will be due at signing of your contract. The remaining final balance and final head count will be due 7 days prior to your event date.
- **Cancellation:** 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.
- **Pricing, Service Charge & Tax:** Prices are subject to a 20% club service charge and New Mexico state sales tax at the current rate. Menu prices cannot be guaranteed until 60 days prior to your event date. Prices and packages are subject to change without notice. Colonial Park Golf Course 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. Colonial Park Golf Course is NOT responsible for any items that are left at the club. If glitter, confetti, rice, or birdseed are used a \$300 cleaning fee will be charged to the client.
- **Liability:** Colonial Park Golf Course 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.



# Thank you!

## What's next?

We can't wait to help bring your wedding vision to life! Whether you're ready to book your date or would like to schedule a venue tour, we're here to answer any questions and guide you through the process.

## Get in touch:

Reach out to us today to start planning your dream wedding at Clovis Point Events!



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