WEDDING proposals

2016

The Reserve

At Spanos Park

NORTHERN-CALIFORNIA

Lakeside Wedding

DESTINATION

Your Event at The Reserve

Thank you so much for considering The Reserve at Spanos Park for your wedding.

Our dedicated and experienced team of specialists are excited to assist you in creating a beautiful and memorable event from the initial planning stages, to overseeing and coordinating the wedding as it unfolds.

We pride ourselves on providing unsurpassed service, incomparable views, and exclusive amenities that distinguish us at every turn.

Upon selection of The Reserve as your venue, you will have exclusive access to our Private Event Specialist who will work with you to ensure every detail of your wedding is perfect, allowing you the opportunity to relax and enjoy yourself with your guests.

Additionally, you will have the high quality, culinary experience of Executive Chef Barry and his serving staff to prepare and serve your selected menu as you desire.

Finally, our professional Banquet Captain will oversee all wedding services in coordination with the Private Event Specialist. An entire team of highly skilled individuals dedicated to you, your guests and your wedding.

In addition to out dedicated team, you will have the serenity of our glittering lake and our beautiful Mt..Diablo skyline as the backdrop to your wedding.

Our private location is beautifully sculptured with a rich, green course accented with manicured shrubbery, flowers and tasteful decor. A variety of options as your ceremony and reception location are available from our Accents Restaurant, Conference Rooms, Mt..Diablo Ballroom and our beautiful outdoor patio to accommodate lakeside events.

As you continue becoming acquainted with our wedding packages, keep in mind that we have assembled these packages based on the preferences of many of our guests, but that you reserve the option to work with our Catering Director and Event Specialist to create your own.

THE

FAIRYTALE

WHITE RESIN CEREMONY CHAIRS
WITH AISLE ACCENT SASH
Various Colors Available
FLOOR LENGTH TABLECLOTHS WITH COORDINATING NAPKINS
13" LACQUER CHARGERS
Silver, Gold or Copper
CHIAVARI CHAIRS
WITH COORDINATING PADDING
Black, White, Gold & Wood Chairs, White or Ivory Pads

Our Fairytale Wedding Package is the perfect beginning to your "Happily Ever After"

Priced to accommodate 150 guests

Private Bridal Suite with a complimentary Bottle of Champagne
Beautiful White Resin ceremony chairs with decorative Accent Sashes along the aisle
Chic, modern ceremony arbor decorated with formal white linen to frame the Bride & Groom
Formal, floor length tablecloths with Iridescent Crush overlays
Stunning Chiavari chairs with coordinating cushions,
Formally set dining table complete with Lacquer Chargers
Passed Champagne Toast

6500

THE

DREAM

WHITE RESIN CEREMONY CHAIRS

FLOOR LENGTH TABLECLOTHS WITH COORDINATING NAPKINS

Various Colors Available

LINEN CHAIR COVERS

WITH COORDINATING ACCENT SASH

Black, White & Ivory Covers, Various Colors for Sash

Our Dream Wedding Package boasts timeless charm

Priced to accommodate 150 guests

Private Bridal Suite with a complimentary bottle of champagne

White Resin ceremony chairs

Chic, modern ceremony arbor decorated with formal white linen to frame the Bride & Groom

Formal, floor length tablecloths, linen chair covers with coordinating sash

Formally set dining table

3500

THE

LOVE STORY

WHITE SAMSONITE CEREMONY CHAIRS

TABLECLOTHS WITH COORDINATING NAPKINS

White, Black or Ivory Tablecloths

Various Napkin Colors Available

MT DIABLO BANQUET SEATING

Our Love Story Wedding Package is simple & classy

Priced to accommodate 150 guests

Chic, modern ceremony arbor decorated with formal white linen to frame the Bride & Groom

Samsonite ceremony chairs

Tablecloths with linen napkins in coordinating colors

Formally set dining table with Mt Diablo banquet seating

2000

Elegant Additions

A la carte priced for 150 guests

Resin Ceremony Chair 500

Ceremony Aisle Chair Sash 50

13" Lacquer Chargers 350

13" Belmont Clear Glass Chargers 700

Floor Length Tablecloths & Linen Napkins 400

Floor Length Iridescent Crush Tablecloths & Linen Napkins 1200

Linen Chair Covers with Sash 800

Chiavari Chairs with cushion 2000

Private Bridal Suite 200

Prime Rib Carving Station with Uniformed Attendant 125

Additional Bartender (Recommended for events with over 100 guests) 50

Wine Corkage per Bottle 15

Ceremony 800

Reception 1200

Rehearsal Dinner

Enjoy an intimate rehearsal dinner on our beautiful lakeside patio or assemble an elegant gathering inside our Accents restaurant with a full service staff to tend to all of your needs. Our beautifully landscaped property offers a unique sunset view of Mt Diablo that will set the perfect ambiance to your evening while offering numerous photo opportunities.

Pasta Dinner

Penne Pasta tossed in your choice of sauce, chicken, salad and garlic bread

18

Barbecue

Barbecue Chicken, Pulled Pork Sandwiches, or Barbecued Beef Ribs

with corn, mashed potatoes and salad and biscuits

34

Prime Rib

Prime Rib served with roasted red potatoes, salad and vegetables

substitute for Salmon by request

45

Bridal Brunch

Indulge in a decadent breakfast brunch with your bridal party as you prepare for your big day
Bridal Brunch buffets are served with mimosas

Classic

Bagels and mini danishes served with cream cheese, jelly & butter
Scrambled eggs and country potatoes
Applewood smoked bacon or chicken apple sausage and fresh sliced seasonal fruit
19

Garden

Scrambled eggs with spinach, mushrooms, tomatoes, cheddar & jack cheeses
Country potatoes and fresh sliced seasonal fruit
17

Dulce

Stuffed french toast, scrambled eggs, chicken apple sausage and fresh sliced seasonal fruit
23

Port Dinner Package

Buffet 40, Plated 50

Tomato Bruschetta with Pesto served on a Crostini

Salad

Garden or Caesar

Side

Roasted red potatoes, Garlic mashed potatoes, Rice pilaf or Penne pasta

Entree

Select two of the following

Vegetarian Penne Pasta Prima Vera

Penne Pasta with Seasonal Vegetables and Choice of Sauce Marinara, Alfredo or Pesto

Chicken Marinara

Boneless chicken breast with Swiss cheese and Marinara sauce

Herb Roasted Chicken

Boneless chicken breast roasted with Rosemary & Sage

Tri-Tip of Beef au jus

Tender Tri tip au jus with horse radish

Delta Dinner Package

Buffet 60, Plated 70

Brie en Croute and Spinach & Artichoke Rangoon

Salad

Select two of the following

Garden, salad with ranch and itlatian dressing

Caesar with shredded parmesan and croutons or

Garden salad with sliced apples, dried cranberries and feta cheese with vinaigrette

Side

Roasted red potatoes, Garlic mashed potatoes, Asparagus risotto, Rice pilaf or Penne pasta

Entree

Select two of the following, The Port Menu Entrees available also

Chicken Marsala

Lightly breaded chicken breast with mushroom, Marsala wine sauce

Tuscan Tilapia

Tilapia roasted with Tuscan seasoning

Pork Loin

Tender Boneless Pork Loin served with Pineapple Glaze

Vineyard Dinner Package

Buffet 80, Plated 90

Fresh Fruit Skewers, Individual Crudite Cups with Ranch Dressing
Jumbo Prawns served with Lemon Wedges and Cocktail Sauce
Mini Crab Cakes & Lemon Caper Remoulade

Salad

Select two of the following

Garden, Salad with Ranch and Italian dressing
Caesar with Shredded Parmesan and Croutons
Cranberry Spinach Salad with Gorgonzola, and Toasted Pecans with vinaigrette

Side

Select two of the following

Roasted red potatoes, Garlic mashed potatoes, Asparagus risotto or Penne pasta

Entree

Select two of the following, The Port & The Vineyard Menu Entrees available also

Filet of Salmon

Salmon served with Lemon Butter Caper Sauce

Filet of Beef

Beef Tenderloin with Porcini Mushrooms and Roasted Shallot Sauce

Prime Rib

Bone In Prime Rib with au jus and horseradish

Children's Meals

Children Buffet Price

12

Plated Children's Meals

Chicken Fingers, Mini Corndogs, Spaghetti or Raviolis

French Fries or Fresh Fruit

16

Hors D'Oeuvres

Stationed, 50 pieces

Fresh Medley of Vegetables with Olives and Fresh Dill Dip 150

Assorted Sliced Fresh Fruits (Platter) 150

Imported & Domestic Cheese Display with Baguettes (Platter) 226

Imported & Domestic Sausage Board with Baguette Slices (Platter) 256

Hors D'Oeuvres

Passed, 100 pieces

Brie en Croute 160

Tomato Bruschetta with Pesto served on a Crostini 170

Spinach and Artichoke Rangoon with Sriracha Aoili 190

Mini Battered Chicken Cordon Bleu Bites 190

Herb Meatballs 190

Fresh Fruit Skewers (Seasonal Fresh Fruit) 230

Individual Crudité Cups with Ranch Dressing 280

Battered Deep Fried Jumbo Prawns with Lemon Wedges and Cocktail Sauce 300

Chicken Satay Skewers 320

Teriyaki Beef Satay Skewers 320

Chilled Jumbo Prawns with Lemon Wedges and Cocktail Sauce 316

Mini Crab Cakes with Lemon Caper Remoulade 330

Hosted Bar Packages

Beer and Wine Bar

one hour 9

two hours 12

three hours 16

four hours 18

five hours 20

Beer, Wine & Well Bar

one hour 10

two hours 13

three hours 17

four hours 19

five hours 21

Beer, Wine & Premiums Bar

one hour 13

two hours 16

three hours 21

four hours 25

five hours 28

Hosted Sodas

five hours 9

No Host Bar Prices

Well 4.5

Call 5

Premium 6.5

Super Premium 7.5

Cognac 7.5

Domestic Beer 3.75

Premium & Import Beer 4.75

House Wine 5

Soft Drinks 3

Addendum to Private Event or Tournament Confirmation Agreement

Liability Release, Indemnity Agreement and Express Assumption of Risk

Whereas, I have requested to cater my event with food products that I am purchasing from a third party service provider that I have selected; and

Whereas, The Reserve at Spanos Park have agreed to allow me to serve such food products to my guests under the terms set forth herein.

Now, wherefore, for good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, I agree as follows.

I hereby agree to indemnify, defend, and hold harmless The Reserve at Spanos Park, its owners, affiliates, subsidiaries and lessors and their respective officers, directors, employees and agents (collectively referred to as "Golf Course") from and against all claims, demands, actions, lawsuits, proceedings, damages, liabilities, judgments, penalties, fines, attorney's fees, costs and expenses of any nature whatsoever ("Claims") which in any manner arise out of or relate to the condition, ingredients, preparation, storage or service of food products provided by third party providers that will be served at my event. I hereby assume all of the risks associated with the food products that will be supplied by the third party suppliers I have selected for my event, including without limitation, illness that may be suffered by me or my guests. I agree that I am solely responsible for the preparation, storage and service of such food products. I acknowledge that the indemnity I am providing in this Addendum is an important part of the bargained for consideration, without which the Golf Course would not agree to permit me to bring food product supplied by third parties to my event.

Guest Name _____

Event Date _____

Outside Food Item Wedding Cake

Guest Signature _____

Spanos Park Representative Signature _____

Preferred Vendors

Officiant

Marquis Entertainment
(209)951-1982

Event Designer

Events by E
(209)337-8009

Bakery

Fizz Bakery
(209) 951-3499

M&W Dutch bakery
(209) 473-3828

Cake Couture by Mel
(510) 306-2253

Photo Booths

Mathew James Photography
(209) 625-6349

Marquis Entertainment
(209)951-1982

D J Services

Marquis Entertainment
(209)951-1982

Plural Music
(209) 986-7431

Photographers

How About Now Photography
(209)8

Mr & Mrs. Photography-
209-954-2648

Dan Phan Photography
510.402.2861

Mathew James Photography
(209) 625-6349

Darling Photography
(2094061374

Formal Attire

Maxine's Bridal Shop
(209)463-4041

Formal Connection
(209) 477-2442

Classical Musicians

Elegance Harp & Flute
(209)836-9191

An Elegant Touch of Strings
(925) 625-4363

Floral Services

Belle's Flower Shop
(209)369-4709

Vineyard Loft
(209) 200-5810

Flowers by Brothers
Papadopoulos
(209) 946-0377

Videography

Trulight Photography
(209)380-4777

EEver Films
(916)6294266

Hair & Makeup

Laura Dutra's Glam Team
(209)483-3129

Makeup by Michelle
(209) 292-9618

Transportation

Land Yacht Limos
(916) 838-5506

Luxury Limousine Service
(209) 247-8901

Wedding Checklist

12 months before...

Select Wedding Date and Call to Book at The Reserve (209)477-4653!
Select the Members of Your Wedding Party
Start a Guest List
Find an Officiant
Throw Engagement Party!

8 months before...

Hire Photographer and Entertainment (if so desired)
Purchase a Wedding Dress
Register for Gifts to Start Your New Life Together

6 months before...

Design Invitations, Send Out Save The Date Cards
Start Planning Honeymoon
Hire a Florist
Call Event Coordinator at The Reserve to Begin Planning Itinerary

4 months before...

Call The Reserve to Schedule Rehearsal
Order Wedding Invitations
Order Wedding Cake
Schedule Hair & Makeup
Decide on Wedding Music

2 months before...

Purchase the Rings
Send Out Invitations

1 month before...

Send Final RSVP Count to The Reserve
Acquire Marriage License
Email and Print Directions for Out of Town Guests
Assign Seating
Write Vows
Purchase Bridal Party Gifts
Pack For Your Honeymoon

Planning Your Wedding

Bride:

Groom:

Bridal Party

Bridesmaids:

Groomsmen:

Flower Girl:

Ring Bearer:

Guests

Adults:

Children (5-12):

Children (0-5):

Vendors (if having meals):

Itinerary

Rehearsal

Date & Time:

Number of Guests Attending:

Rehearsal Dinner

Date & Time:

Location:

Number of Guests Attending:

Bridal Dressing Suites

Bridal Party Arrival at:

Pre Ceremony Photos at:

Itinerary

Ceremony

Guests to arrive at:

Ceremony to begin at:

Cocktail hour from:

Reception

Bridal Party Photos from:

Announcement of Bridal Party at:

Dinner to begin at:

Toasts to begin at:

Guests Toasting (in order):

1.

2.

3.

4.

Cutting Cake at:

Bouquet Toss at:

Garter Toss at:

1st dance at:

Last dance at:

Be certain to share your Itinerary with your Event Coordinator at The Reserve, your Officiant and your D J as all parties will play a significant role in the coordination of your event and should share the same understanding with regard to timeline and order.

If you need assistance in creating an Itinerary for your wedding, please call our Event Coordinator at (209) 477-4653 ext 25.

Selected Vendor Contact List

Venue: The Reserve at Spanos Park
6301 W Mile Rd, Stockton, 95219
(209) 477-4653

Officiant:

Phone:

Arrival Time:

Present at Rehearsal:

D J:

Contact Name:

Phone:

Arrival Time:

Providing Music for Ceremony:

Providing Music for Dinner/Dance:

Need additional tables for equipment?

Event Decorator:

Phone:

Items Provided:

Decor Set Up Time:

Decor Tear Down Time:

Photographer:

Contact Name:

Phone:

Arrival Time:

Services Provided:

Cake:

Contact Name:

Phone:

Delivery Time:

Table Assignments

Number of Tables:

Guests per Table:

Headtable:

1.
2.
3.
4.
5.
6.
7.
8.
9.
10.

Table #1:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #2:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #3:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #4:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #5:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #6:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #7:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #8:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #9:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #10:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #11:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #12:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #13:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #14:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #15:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #16:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #17:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #18:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #19:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table #20:

1.
2.
3.
4.
5.
6.
7.
8.
9.

Table Decor

Table Linen Color:

Table Napkin Color:

Centerpieces:

Be certain to specify whether you are creating individual name cards or a large seating chart sign and will need an easel to display at the reception entrance.

Please identify where you may need a highchair, if applicable.

Remember to share this information with your Event Coordinator at The Reserve at Spanos Park.

Final guest count and payment must be provided at least 14 business days prior to your event

Terms & Conditions

Reservation

A signed contract and deposit will reserve your date. All deposits are non-refundable but will be applied to the cost of your event. If the deposit amount is not received by the due date, we may cancel your reservation and any previously agreed upon special rates, services and/or promotions will no longer apply. At the time of your signed contract and receipt of deposit you will be presented with a Banquet Order Proposal that will outline the goods and services agreed upon under the terms and conditions of this contract.

Attendance

We ask you confirm the total number of guests that will be attending **fourteen (14) business days** prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction. If you do not provide a final attendance figure by that date, then the expected number of guests as stated above will be the number used to calculate costs and quantities of goods and services. The total balance of the event is due at the time of the final guarantee (14 business days before the event).

Minimum Expenditure

The minimum expenditure amount must be used for food and beverages, even if the number of guests who attend your event is less than the final guarantee amount that you provide. If fewer guests attend your event than expected, our staff will work with you to add to or upgrade your menu selection for your event so that the minimum expenditure is used in the best interest of the event or the difference will be charged as venue rental. Please note that the minimum expenditure does not include cash bar sales, service charges or sales tax.

Event Coordination

You may contact our Event Coordinator or Director of Catering & Events at any time between the signing of this contract and the date of your event to discuss details surrounding your event.

If you do not initiate contact, we will reach out to the contact on file (as stated above) approximately six (6) months prior to an event, if applicable, to discuss details regarding the event to allow us to better assist you in preparation for the event. If at that time details are not available to discuss, correspondence will continue as much or as little as you need (within reason) and the contact on file will be reached out to approximately two (2) months prior to the event to assist with final menu selections, room arrangements and itinerary as needed.

Please note that if the contact information we have on file is not current, we are not liable for any discrepancies in coordinating the event.

Payments

For events exceeding $5,000, 50% of the total minimum expenditure is due six (6) months prior to your event. Payments made prior to this date will be considered payments toward the 50% of the total minimum expenditure and any balance existing below the 50% minimum expenditure will be due.

Catering

The Reserve at Spanos Park will provide all food & beverage preparation and service. No food or beverage product may be taken home under any circumstances. No outside food or beverage product may be brought on property for guest consumption, unless approved in advance and noted on the contract.

Menu pricing will be stated in your Banquet Event Order Proposal at the time of signed contract and receipt of deposit. Menu items can be customized and upgraded from the initial Banquet Event Order Proposal. Any services or menu items not stated in the initial Banquet Event Order Proposal may be subject to price change.

We must receive all final menu selections, room arrangements and other details at least thirty (30) days prior to your event. After we receive the final details concerning your event, you will be presented with a final Banquet Event Order to confirm all menu items and services agreed upon.

Decoration

If we allow you to supply certain decorations, you will be responsible for complying with any applicable laws, regulations or permitting requirements. Please note that any decorations or activities that may cause damage to the walls, the carpet or any property of The Reserve at Spanos Park are not permitted (including but not limited to paint, posters, glitter, confetti, rice and birdseed, chocolate fountains).

Our ballroom facility is equipped with ceiling center-focused wiring to accommodate drapery for events. Any attached décor to this wiring must not exceed (5) lbs and must be approved by the Events Coordinator or the Director of Catering & Events to ensure that the décor will not damage the wiring, ceiling or walls of the ballroom. The Reserve at Spanos Park advises décor extremity to be performed by a professional and is not liable for any injuries sustained by guests decorating against this advice.

You must notify of the Events Coordinator or the Director of Catering & Events of all vendors and suppliers who will enter the facility to ensure our facility is available and that your itinerary has been observed by our staff to better assist you during the course of your event.

Weather Conditions

In the event that all or part of your event will be held outdoors, inclement weather may cause a delay to the start of your event or require that your event must be moved to an alternative location. We will make reasonable efforts to relocate your event to an indoor or covered location, but cannot guarantee that space will be available.

If we are unable to move your event to an indoor or covered location, our management team will make an equitable adjustment to the final account of charges. No refunds or adjustments will be made so long as the event is moved to an alternate location.

Alcohol

Any guest under the age of twenty-one (21) is prohibited from requesting or consuming alcoholic beverages at your event. We reserve the right to refuse to serve alcoholic beverage to anyone who we, in our sole discretion, determine is intoxicated, impaired or under the age of twenty-one (21).

Guest Responsibility

We ask that you and your guests observe the beginning and ending time for your event. We reserve the right to remove anyone from our property who engages in disruptive, violent, profane, intoxicated or abusive behavior. As host of your event, you agree that you assume full responsibility for the conduct of your guests and for any damages, costs or liabilities that result from your or your guests' conduct.

Cancellations

Should an event be cancelled, deposits will be honored up to one year from the event date for an equally qualifying event. Payments received after the initial deposit will be refunded should an event be cancelled outside of (120) days from the event date.

If a cancellation occurs within (120) days of the event date, you will be required to pay a cancellation fee in an amount equal to the minimum expenditure, less any deposits already received.

Final Payments

Final payment on all remaining balances (including Minimum Expenditure, additional charges for upgrades and services, service charge, sales tax and bar charges for hosted bars), is due fourteen (14) business days prior to the event date. Any items based on consumption require a credit card to remain on file in the catering office and these items will be due immediately upon conclusion of the event.

We want your wedding to be spectacular and will
work with you to make it special.

The Reserve
At Spanos Park