Facility Fees & Amenities

**Ceremony**

**Dressing Suites**
Two hours of access to onsite conference rooms

**Wedding Arbor**
Custom designed Redwood Arbor dressed with white drapes

**Samsonite Chairs**
Samsonite folding chairs seated guest/ $1.50

**Resin Chairs**
White or oak resin chairs seated guest/ $3.25

**Set Up and Clean Up**
Site construction and dismantling flat rate/ $600

**Reception**

**Tables & Chairs**
Assorted tables & chairs available for use in event design

**No Host Bar**
Bartender & fully stocked cash bar. Additional bartender/ $100

**House Centerpieces**
Hurricane lamps, tapered candles, votives and mirror base

**Overlays**
Additional 71" overlay tablecloths/ ten for $20

**Set Up and Clean Up**
Room set up, 5 hours of reception, room clean up flat rate/ $1500

**All fees are subject to service charge of 20% and tax. Service charge is not a gratuity**
Entrees

Entrees come with your choice of salad, side and vegetable

8 oz Teriyaki and Orange Marinated Tri-Tip au Jus
Plated or Buffet
32

8 oz New York Steak with Wild Mushroom Sauce
Plated or Buffet
36

6 oz Filet Mignon and Grilled Shrimp
Topped with Red Wine Demi-Glace
Plated
41

6 oz Roasted Chicken
Plated or Buffet
28

6 oz Baked Lemon Chicken
Plated or Buffet
28

6 oz Chicken Marsala
Plated or Buffet
28

6 oz Cajun Blackened Salmon with Avocado and Cucumber Salsa
Plated
35

Duet Plate, Try Tip and One Chicken Entree
Plated or Buffet
35

*Vegetarian Option
Panko Crusted Eggplant Parmesan with Mozzarella & Basil Marinara Sauce
Plated
### Salads
- Garden Salad
- Mixed Greens, Fresh Vegetables with Italian and Ranch Dressing
- Caesar Salad
  - Chopped Romaine, Shredded Parmesan Cheese, Herb Croutons with Classic Caesar Dressing
- Autumn Salad
  - Mixed Greens, Spinach, Sliced Apples, Feta Cheese with Raspberry Vinaigrette

### Sides
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Fully Loaded Mashed Potatoes
- Scalloped Potatoes
- Rice Pilaf
- Fresh Herb Rice
- Fettuccine
- Penne Pasta

### Vegetables
- Seasonal Vegetable Medley
- Broccolini (Seasonal)
- Asparagus (Seasonal)

### Dessert
- New York Cheesecake Drizzled with Raspberry Sauce
  - 4
- Assorted Dessert Cakes in Chocolate, Raspberry, Lemonberry & Oreo Flavors
  - 2
- Fried Cheesecake Rolled in a Flaky Pastry Drizzled with Raspberry Sauce
  - 5
- Summerberry Stack Berry, Citrus Cake with Key Lime and White Chocolate Layered with Raspberry
  - 5
- Assorted Cupcakes, Vanilla, Chocolate, Red Velvet, Peanut Butter & Lemon Meringue
  - 2
- *Gluten Free*
  - Chocolate Cake Made with a Blend of Four Chocolates and Finished with a Ganache Topping. Gluten-Free!
  - 5

### Toasts
- House Champagne or Apple Cider
  - 2
### Stationed

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Minimum Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Won Tons W/Sweet &amp; Sour Sauce</td>
<td>2</td>
<td>100 pieces</td>
</tr>
<tr>
<td>Chilled Jumbo Prawns W/Cocktail Sauce</td>
<td>3</td>
<td>100 pieces</td>
</tr>
<tr>
<td>3 oz Crab Cakes W/Lemon Caper Sauce</td>
<td>4</td>
<td>48 pieces</td>
</tr>
<tr>
<td>Fruit Platter - Fresh Seasonal Fruit, Melons, Berries, &amp; Citrus</td>
<td>2</td>
<td>25 people</td>
</tr>
<tr>
<td>Vegetable Platter, Broccoli, Cauliflower, Baby Carrots, Celery W/Ranch or Dill Dip</td>
<td>2</td>
<td>25 people</td>
</tr>
<tr>
<td>Cheese Platter - Cheddar, Swiss, Gouda, Havarti W/ Baguettes</td>
<td>4</td>
<td>25 people</td>
</tr>
<tr>
<td>Cheese, Salami &amp; Andouille Sausage Platter</td>
<td>4.50</td>
<td>25 people</td>
</tr>
<tr>
<td>Italian Meatballs W/Marinara, Basil &amp; Parmesan</td>
<td>2</td>
<td>25 pieces</td>
</tr>
</tbody>
</table>

### Passed

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Minimum Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato, Pesto, Parmesan Bruschetta</td>
<td>2</td>
<td>25 pieces</td>
</tr>
<tr>
<td>Strawberry Balsamic, Whipped Ricotta, Basil Bruschetta</td>
<td>3</td>
<td>25 pieces</td>
</tr>
<tr>
<td>Beef Teriyaki Skewers</td>
<td>4</td>
<td>100 pieces</td>
</tr>
<tr>
<td>Chicken Cordon Bleu Bites</td>
<td>1.50</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Smoked Salmon, Cream Cheese &amp; Cucumber Bites</td>
<td>4</td>
<td>50 pieces</td>
</tr>
<tr>
<td>Caprese Bites - Tomato, Basil, Mozzarella W/Balsamic Drizzle</td>
<td>3</td>
<td>25 pieces</td>
</tr>
<tr>
<td>Brazi Bites - Brazilian Cheese Bread Filled W/Bacon, Tomato, Basil &amp; Pesto Aioli</td>
<td>4</td>
<td>100 pieces</td>
</tr>
</tbody>
</table>

*Passed appetizers can be stationed, if preferred*
### Hosted Bar Packages

**Unlimited Consumption**

<table>
<thead>
<tr>
<th>Hours</th>
<th>Price</th>
<th>Wine &amp; Beer</th>
<th>Well</th>
<th>Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE HOUR</td>
<td>9</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TWO HOURS</td>
<td>12</td>
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<tr>
<td>THREE HOURS</td>
<td>16</td>
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<tr>
<td>FOUR HOURS</td>
<td>18</td>
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<tr>
<td>FIVE HOURS</td>
<td>20</td>
<td></td>
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<tr>
<td>ONE HOUR</td>
<td>10</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TWO HOURS</td>
<td>13</td>
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<tr>
<td>THREE HOURS</td>
<td>17</td>
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<tr>
<td>FOUR HOURS</td>
<td>19</td>
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<tr>
<td>FIVE HOURS</td>
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<tr>
<td>ONE HOUR</td>
<td>13</td>
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<tr>
<td>TWO HOURS</td>
<td>16</td>
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<td></td>
<td></td>
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<tr>
<td>THREE HOURS</td>
<td>21</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FOUR HOURS</td>
<td>25</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FIVE HOURS</td>
<td>28</td>
<td></td>
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</tbody>
</table>

* A "bar cap" can be contributed to the bar with a credit card and an agreed upon number to "meet".

This cap can also be designated for beer & wine, beer, wine & well, or everything.
preferred vendors

officiant
MARQUIS ENTERTAINMENT
(209) 951-1982
LIFE OF THE PARTY
(850) 450-2550

event design
EVENTS BY E
(209) 337-8009
CC LINENS
(209) 329-0398
STYLISH SEATING
(209) 769-4241

bakery
FIZZ BAKERY
(209) 951-3499
M&W DUTCH BAKERY
(209) 473-3828

photography
MEREDITH FAITH PHOTOGRAPHY
(530) 966-3474
CAROLINE PHOTOGRAPHY
(209) 477-4363
DARLING PHOTOGRAPHY
(209) 406-1374

photobooth
MARQUIS ENTERTAINMENT
(209) 951-1982
DARLING PHOTOGRAPHY
(209) 406-1374
ROSHAMBO
(209) 401-1145

dj
MARQUIS ENTERTAINMENT
(209) 951-1982
PLURAL MUSIC
(209) 986-7431
RO SHAM BO
(209) 401-1145

musicians
ROEM BAUR BAND
(615) 852-7636
VALLEY STRING QUARTET
(209) 598-1037
AN ELEGANT TOUCH OF STRINGS
(925) 625-4363

formal attire
JUST FOR YOU BOUTIQUE
(209) 239-5511
FORMAL CONNECTION
(209) 477-2442
LUXURIOUS BRIDAL
(209) 400-1915

florist
STOCKTON FLORAL
(209) 774-6472
BELLE’S FLOWER SHOP
(209) 369-4709
BROTHERS PAPADOPOULOS
(209) 96-0377

videography
TRULIGHT PHOTOGRAPHY
(209) 380-4777
EVER FILMS
(916) 629-4266
SARA WASHINGTON
(209) 645-0624

beauty
DOLLFACE ARTISTRY
(209) 779-4049
DUTRA’S GLAM TEAM
(209) 483-3129
SALON SERENDIPITY
(209) 298-1297

transportation
LAND YACHT LIMOS
(916) 838-5506
LUXURY LIMOUSINE SERVICE
(209) 247-8901
PROCESSIONAL

BRIDE & BRIDAL PARTY
Bride, Bridesmaids, Groomsmen, Ring Bearer, Flower Girl & Father of the Bride
The Bridal Party (everyone who is walking down the aisle) must be inside the Banquet Room, staged and ready to perform at the time listed to the right to avoid having the Bride seen by the guests and the Groom.

GROOM, GRANDPARENTS & USHERS
If there are Parents or Grandparents being seated, they must be lined up in order by the patio - ready to be seated. If the Groom, designated Ushers or Groomsmen are seating the Parents of Grandparents, they must seat the Guests then return to their posts.

DOWN THE AISLE
The Bridal Party will go down the aisle, coupled, in the OPPOSITE direction they will ultimately be standing at the altar (Maid of Honor-Best Man last, then Ring Bearer, Flower Girl, Bride). The Event Coordinator will signal each couple to walk, pause at the tree for photos, wait for the previous couple to reach their position, then walk down the aisle.

ITINERARY

BRIDAL PARTY TO BANQUET ROOM

GUESTS ARRIVE

GROOM TO ALTAR

CEREMONY BEGINS

CEREMONY ORDER

Bridesmaid-Groomsmen

Bridesmaid-Groomsmen

Maid of Honor-Best Man

Ring Bearer

Flower Girl

Bride & Father of the Bride
WEDDING DAY SAMPLE AGENDA

10:00 Am - Decorating Committee Arrives
2:30 Pm - Bride to Arrive to Bridal Dressing Suite
3:00 Pm - Groom to Arrive
3:30 Pm - Pre-Ceremony Photos
4:30 Pm - Move Bridal Party to Mt Diablo Rm to stage for Ceremony / Groom to Altar
4:45 Pm - Wedding Guests Begin to Arrive
5:00 Pm - Ceremony Begins
5:30 Pm - Guests to enter Mt Diablo Rm for Cocktail Hour / Bridal Party takes Photos
6:30 Pm - Bridal Party to be Announced
6:40 Pm - First Dance, Mother/Son & Father/Daughter
7:00 Pm - Serving Bride and Groom then DJ releases Bridal Party, then tables to Buffet
7:20 Pm - B&G to take Sunset Photos
7:45 Pm - Toasts
8:00 Pm - Cake Cutting
8:30 Pm - Bouquet and Garter Toss
10:30 Pm - Thank You for Coming Speech/Guests Departy

CEREMONY SITE:
Samsonite or Resin Chairs
Altar

ROOM SET UP:
Head Table or Sweetheart Table
(2) 48” Rounds at Entrance for Photos & Guestbook Standing Easel for Seating Chart
(1) 6’ Table for Gifts
60” Round Guest Tables
Cake Table
Coffee Station

ON TABLES:
Table Number Holders
Full Set of Silverware
Water Goblets
Champagne Glasses
Centerpieces
Chargers on Head Table

OUTSIDE VENDORS

OFFICIANT
*Attend Rehearsal, Meet with DJ, Arrive 30-minutes prior to Ceremony

DJ/MC
*2 Set-ups: Ceremony & Reception, Confirm itineraries match with venue

CAKE
*Deliver one hour before Reception

PHOTOGRAPHER
*Tour facility prior to Wedding Day, Create timeline for pre-wedding photos & post wedding photos

DECORATOR
*Events by E can set up any time, all other decoration vendors must confirm availability with facility

SEATING CHART

Seating Charts are highly encouraged for both economical and organizational reasons to ensure your Reception is of the utmost success.

60” Round Guest Tables typically seat between 8 and 10 guests. Our 8’ long Banquet Tables serve as Head Tables for Parties up to 18 people long. 6’ Serpentine Tables serve as perfect Sweetheart Tables for couples that wish to simplify the Reception focal point.

You will have access to our Event Coordinator who will assist you in preparing a Floor Diagram of your Reception and advising on guest seating, for your convenience.
BANQUET FAQ
THE RESERVE AT SPANOS PARK

• May I bring in my own caterer?
In short, no. We have, in rare circumstances, allowed outside catering to be brought in. In the event we allow you to bring in outside catering, expect that your facility rental will be larger and there will be a corkage fee of $25 per guest. You will have to sign a Hold Harmless agreement to waive any liability The Reserve could face and you will have to provide your own servers, serving platters and clean up and set up any food items by yourself. It really is a lot more economical for both of us to enjoy catering through The Reserve.

• What is the capacity of the Event Venue?
The capacity of the Mt Diablo Room is 197. That being said, we find that with a dance floor, you would not want to seat more than 180 guests total without being too tight. Without the dance floor, we are able to seat about 200 guests, but again, this will limit your ability to add any additional tables or even the bar.

We also have smaller spaces for events. Our Lakeside Patio capacity is 30 guests seated. The capacity of our Clubhouse is 55 seated. Our Conference Room is 10 seated, and our Card Room is 6 seated.

• What comes with the venue?
Exclusive access to your location, an Event Coordinator to assist with site design and itinerary, tables, chairs, linen, house centerpieces, service staff, set up, clean up and depending on your location, a few additional perks. The Mt Diablo Room is equipped with overhead speakers that can connect with a mobile device, it also has a podium & PA system. We may have an on site projector available for use (please inquire about availability).

• Do I have access to the venue prior to my event?
We do our best to accommodate clients that require access to the space prior to the rental period however, this is contingent on the space's availability during that time. We are unfortunately unable to commit to allowing access if there is potential for another client to rent the space during the same time period prior accessing is being requested.

• How much is the average event at The Reserve?
The cost of an event will depend on the location, the menu, guest anticipation and may even depend on the day and time of the event. On average, an event in the Mt Diablo Room can cost anywhere from $2,500 to $12,000 after tax and service charge. events in the Conference and Card Room range from $500 to $1,000,-and the Lakeside Patio & Clubhouse are generally $1,000 to $3,000.

• For how long is the rental period?
The facility fee covers 5 hours of access. Additional hours are available for purchase.

• What are the benefits of selecting The Reserve as a venue?
We are all inclusive. We assist with everything from your menu selection, to room set up, event coordination, decor assistance, set up, execution & clean up. We take care of most of the work so you can enjoy your event WITH your guests.

• What are the parking accommodations?
We have a large parking lot with direct access to the Banquet Room and other locations. Parking is first come, first serve.

• May I book a soft hold?
Due to the amount of interest in the venue, The Reserve is unable to accept soft holds. Booking the venue and completing the down payment is the only way to ensure the space's availability for an event.