



THE RESERVE AT SPANOS PARK
WEDDINGS





FACILITY

FEES & AMENITIES

Ceremony

Reception

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

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

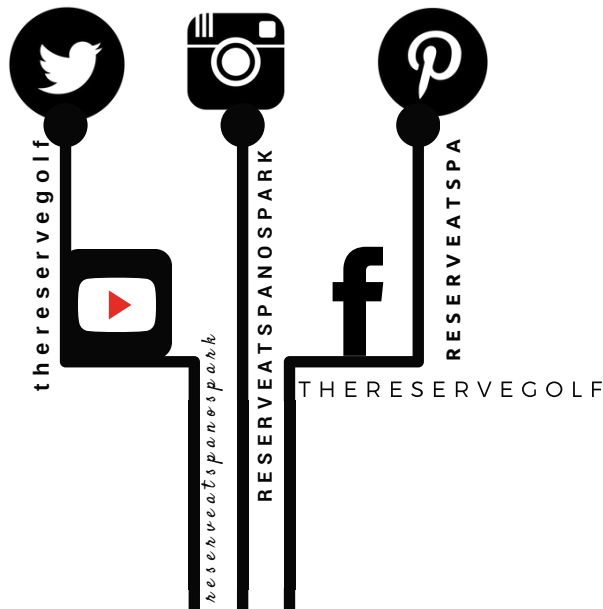
OVERLAYS

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**





MENU

THE RESERVE CATERING



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-GLAZE
PLATED
41

6 OZ ROASTED CHICKEN
PLATE 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



MENU

THE RESERVE CATERING



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

FETTUCCINI

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



APPETIZERS

THE RESERVE CATERING



Stationed

SHRIMP WON TONS
W/SWEET & SOUR SAUCE

2
(MIN 100 PIECES)

CHILLED JUMBO PRAWNS
W/COCKTAIL SAUCE

3
(MIN 100 PIECES)

3OZ CRAB CAKES W/LEMON
CAPER SAUCE

4
(MIN 48 PIECES)

FRUIT PLATTER- FRESH
SEASONAL FRUIT, MELONS,
BERRIES, & CITRUS

2
(MIN 25 PEOPLE)

VEGETABLE PLATTER,
BROCCOLI, CAULIFLOWER,
BABY CARROTS, CELERY
W/RANCH OR DILL DIP

2
(MIN 25 PEOPLE)

CHEESE PLATTER -
CHEDDAR, SWISS, GOUDA,
HAVARTI W/ BAGUETTES

4
(MIN 25 PEOPLE)

CHEESE, SALAMI &
ANDOUILLE SAUSAGE
PLATTER

4.50
(MIN 25 PEOPLE)

ITALIAN MEATBALLS
W/MARINARA, BASIL &
PARMESAN

2
(MIN 25 PIECES)

Passed

TOMATO, PESTO,
PARMESAN BRUSCHETTA

2
(MIN 25 PIECES)

STRAWBERRY BALSAMIC,
WHIPPED RICOTTA, BASIL
BRUSCHETTA

3
(MIN 25 PIECES)

BEEF TERIYAKI SKEWERS

4
(MIN 100 PIECES)

CHICKEN CORDON BLEU
BITES

1.50
(MIN 50 PIECES)

SMOKED SALMON, CREAM
CHEESE & CUCUMBER
BITES

4
(MIN 50 PIECES)

CAPRESE BITES-
TOMATO, BASIL,
MOZZARELLA
W/BALSAMIC DRIZZLE

3
(MIN 25 PIECES)

BRAZI BITES- BRAZILIAN
CHEESE BREAD FILLED
W/BACON, TOMATO,
BASIL & PESTO AIOLI

4
(MIN 100 PIECES)

* Passed appetizers can be stationed, if
preferred



DRINKS

WINE, BEER & COCKTAILS



Hosted Bar Packages

Unlimited Consumption

ONE HOUR	9
TWO HOURS	12
THREE HOURS	16
FOUR HOURS	18
FIVE HOURS	20

wine & beer



ONE HOUR	10
TWO HOURS	13
THREE HOURS	17
FOUR HOURS	19
FIVE HOURS	21

wine & beer
well



ONE HOUR	13
TWO HOURS	16
THREE HOURS	21
FOUR HOURS	25
FIVE HOURS	28

wine & beer
premium



* 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
ROSHAMBO
(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

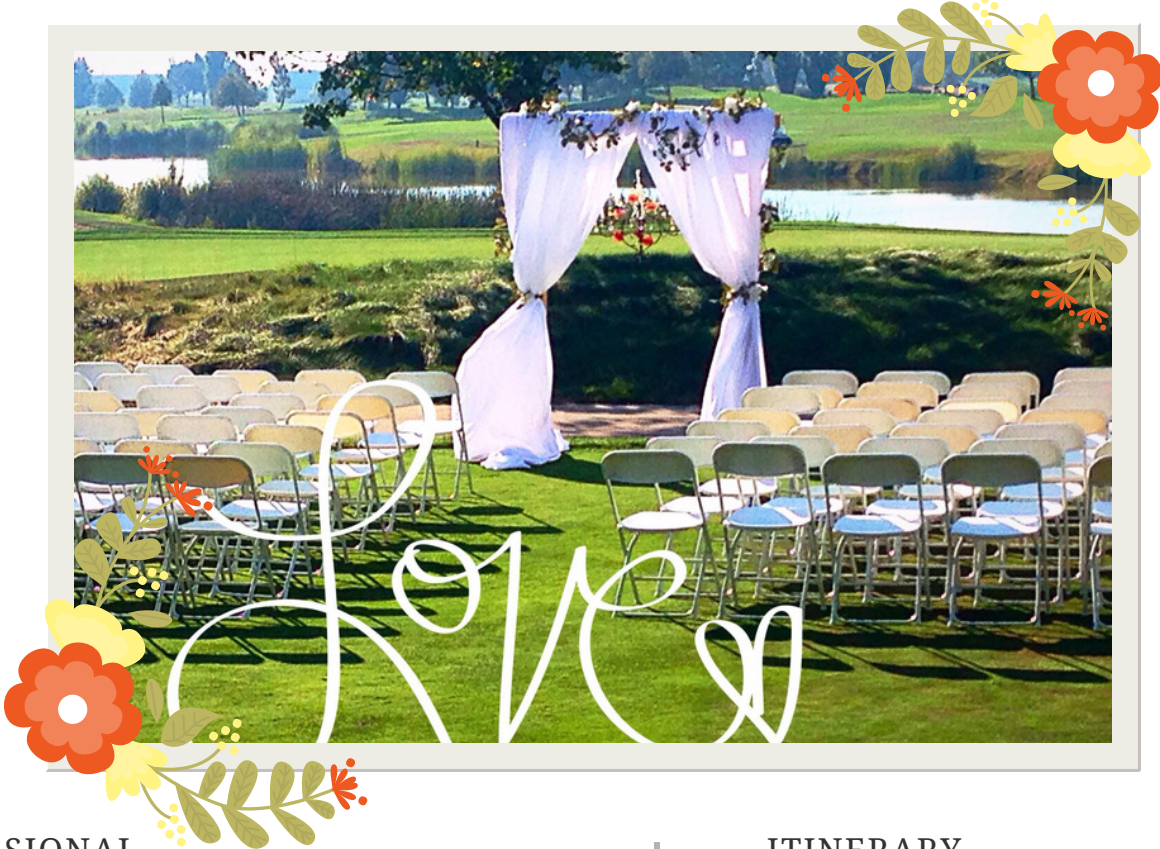
TRULIGHT PHOTOGRAPHY
(209) 380-4777
&EVER FILMS
(916) 629-4266
SARA WASHINGTON
(209) 645-0624

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

Itinerary

MOCK UP

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 Depart

CEREMONY SITE:

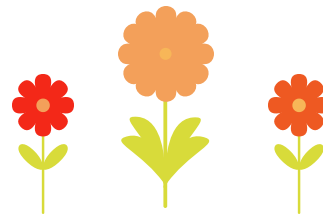
Samsonite or Resin Chairs
Altar

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.

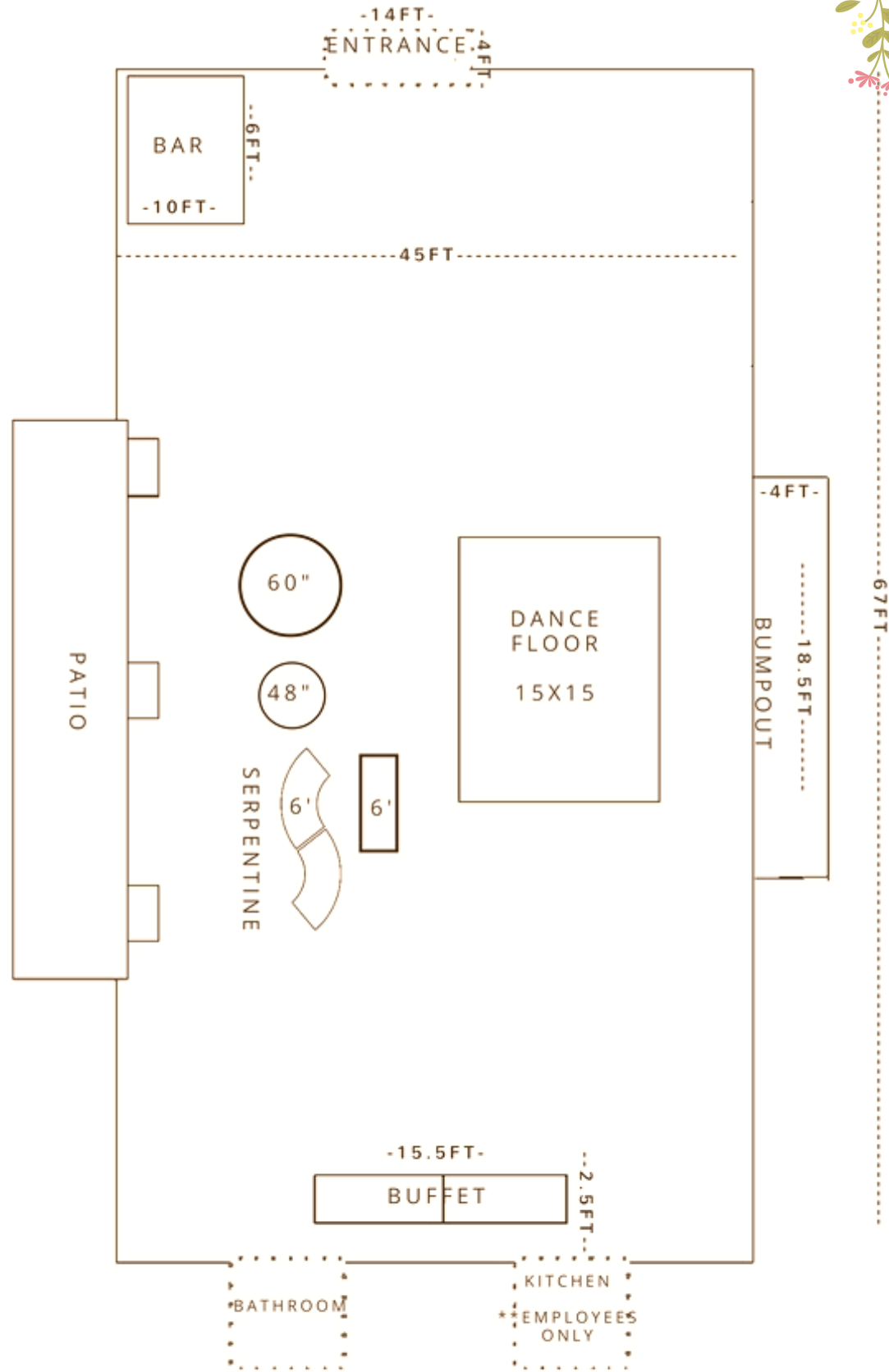
60" Round Guest Tables typically seat between 8 and 10 guests. Our 8' long Banquet Tables serve as Head Tables for Parties up to 18 people long. 6' Serpentine Tables serve as perfect Sweetheart Tables for couples that wish to simplify the Reception focal point.

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.



MT DIABLO ROOM

DIAGRAM & DIMENSIONS



HURRICANE LAMP CENTERPIECES



MIRROR BASE TAPER CANDLE VOTIVE CANDLES

TABLECLOTH COLORS:
BLACK, WHITE & IVORY

ADDITIONAL COLORS MAY BE AVAILABLE, PLEASE DISCUSS WITH THE EVENT COORDINATOR

NAPKIN COLORS:

PINK, SEAFOAM, BLUE, DUSTY ROSE, TEAL, GOLD, PEACH, GREEN, BURGUNDY, PURPLE, LAVENDER, SANDALWOOD, GREY, BROWN & RED

Tables:

- 6' Tables-4
- 8' Tables-6
- 60" Tables-19
- 48" Tables- 3
- Serpentines-4

Event Necessities:

- PA System & Wired Mic
- Overhead Music
- Podium
- Registration Table
- Dance Floor

**We may have various glassware, cake stands, easels and other decor available. Please inquire as to the availability of these items with the Event Coordinator

BANQUET FAQ

THE RESERVE AT SPANOS PARK



CONTACT

Director of Catering & Events

Andrea Wilson

209.477.4653 X28

awilson@reserveatspanospark.com

Event Coordinator

Stacey Kelley

209.477.4653 X25

skelley@reserveatspanospark.com

SOCIAL MEDIA



thereservegolf



thereserveatspa

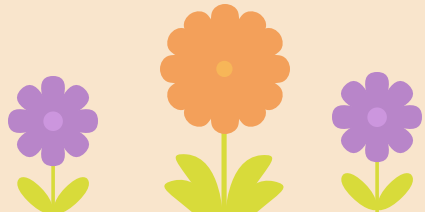


reserveatspanospark

6301 W Eight Mile Rd
Stockton, Ca 95219

209.477.4653

www.reserveatspanospark.com



• 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.