



Campo di Bocce *of Livermore*

Thank you for your interest in hosting your event with us at our Livermore location!

Truly the ultimate experience in dining and recreation, Campo di Bocce of Livermore offers 8 World Class, State-of-the-Art bocce courts located both indoor and outdoor. Traditional Italian cuisine, and a superb wine list along with a friendly atmosphere of casual elegance.

We are the perfect location for all events from intimate gatherings to festive celebrations! We specialize in social gatherings such as birthdays, anniversaries, rehearsals/weddings, to baptisms, first communions and more.

For those looking for a corporate event bocce ball is a great ice breaker and team building activity that can be paired with a meeting or team luncheon/dinner.

The Livermore property boasts outdoor semi-private spaces facing the vineyards along with a private meeting/dining room indoor with wireless internet and an electric drop-down screen for state-of-the-art power point presentations.

Rest assured that our Event Coordinators are here to help every step of the way from discussing the best package for your group, recommending the best spaces to be utilized for your gathering, guiding you through menu selections and beverage options, while also listening to details that are important to you and making your event unforgettable!

In this packet you will find a variety of package options that we offer to suit the needs of your gathering! You'll find sit down dining & bocce options along with a more leisurely style event of playing and snacking simultaneously. Menus, pricing and frequently asked questions will also be detailed out for your convenience.

If you have questions or would like to begin checking availability for your gathering please do not hesitate to give us a call or send us an email!

We look forward to hearing from you soon, ciao for now!

Natalie Trumpp
Natalie@campodibocce.com
(925) 249-9800

Candi Boatright
Candi@Campodibocce.com
(925)249-9800

STEPS TO BOOK AN EVENT

CONTACT AN EVENT COORDINATOR

To speak with a Coordinator please call the front desk at (925)249-9800 and ask for a coordinator.

Or, feel free to reach out via email.

You'll want to have an idea on your group size, a date or two in mind along with a time frame so that a coordinator can begin to check availability for you.

You'll also want to review our Event Options to get an idea of what may suit your group best!

SECURE YOUR EVENT DATE & TIME WITH A DEPOSIT/CONTRACT

To secure a space a deposit is required at the time of booking and a contract will then be drafted and personalized based upon your event. The deposit will need to be in the form of a Visa, Amex, Discover or MasterCard or check. The contract will be sent the day of booking and will need to be returned with a signature the following business day to solidify the booking process.

SUBMIT YOUR FINAL HEAD COUNT & MENU SELECTIONS

We must receive a final head count and menu selections approximately 10 business days prior to your event- your exact due date will be noted on your personalized contract for reference.

An event order will be created to show you an estimated cost for when you come in and confirm your selections. This document does not require a signature but is for your reference only.

ENJOY YOUR EVENT!

The day of your event you will be assigned a serving team who will work with your group for the duration of your event and be there for anything you need.

Otherwise, sit back, relax and enjoy!



Additional Booking Information and Frequently Asked Questions

How far in advance can I book an event?

Groups choosing to book a Three Course Meal & Bocce Event, Brunch, Private Patio Buyout, or Full Facility Buyout can book up to one year in advance.

A Court Party Event can book up to six weeks in advance.

All reservations regardless of party size are booked on a first come first serve basis.

How far in advance do we need to preorder our food selections and submit final headcount?

All food preorders and final headcounts are due to your event planner approximately 10 business days prior to your event. Your personal date for the final headcount will be noted on your contract. Please let your coordinator know if you have any guests with dietary restrictions so they can help guide you to menu items to best accommodate. Multiple individual meal substitutions may incur additional charges. Be prepared to inform your event coordinator which beverage service you would like to provide for your group as well.

Non-Alcoholic Package - \$2.50 per guest to include; Coffee, Hot & Iced Tea
(Already Included in Three Course Meal)

Premium Non-Alcoholic Package - \$4.00 per guest to include the above; in addition to Soda, Lemonade, Milk, Juices & Hot Chocolate

Deluxe Non-Alcoholic Package - \$5.00 per guest to include all beverage above in addition to bottle water & Italian Sodas

Hosted Beverages - Any and all beverage added to the host's bill

Limited Hosted beverages - Host narrows the selections they will provide
Example: Just wine and beer, or Non-alcoholic only

Non-Hosted beverages - All guests will pay for their own beverages

Limited Beverages - Host to pre-select beverages to be offered to their guests
Example: Host selects wine for the group. Wine may be selected in advance or the day of the event from the server.

Drink Ticket – Each guest is given a pre-selected amount of drink tickets. Your event coordinator is given instruction on what the tickets can purchase and these beverages will be added to the host's bill.

Set dollar amount – Host will spend (example- \$100) in beverages then guests pay for their own

Many corporations and government facilities require beverage charges to be on a separate check. Our wait staff is trained to help with these types of events.

Can I bring in my own wine?

Our facility is very proud of our wine list. With over 150 wines from the Livermore Valley, California and International to select from.

If you wish to bring in your own bottle of wine, a corkage fee of \$15 per 750ml bottle will be applied. For a contracted event Campo di Bocce will waive the corkage for up to the first four bottles of Livermore Valley Wines brought in, those being 750ml in size each.

Our staff is fully trained in all aspects of the Alcoholic Beverage Commission laws and will work with each group for a very successful event. ABC law states that wine is the only beverage allowed to be brought into a facility. We do reserve the right to refuse service if needed. Our goal is for all guests to have fun - yet respect all guests using our facility.

Can I bring in my own dessert?

You are welcome to bring in your own dessert, such as cake, cookies, cupcakes or any other type of desserts. A dessert fee will be assessed at \$2 per person for each additional dessert brought in.

Campo di Bocce cannot provide any platters or specialty set up for outside desserts.

What should we wear for our bocce play, is there a dress code?

Due to special materials used on our Bocce Courts, we ask that you wear low heeled or flat shoes. High heels are not permitted. Gentlemen, no tank tops or sleeveless shirts please!

Who can play bocce?

It's a game that takes 5 minutes to learn but a lifetime to master!

Ages 5 to 95 can play bocce. Our courts are positioned right next to one another so to respect all players we ask our younger guests to have a parental presence on the court while playing. We want all players to enjoy bocce time.

How many people can play on one court at a time?

Bocce can be played with 2 to 12 players. You have room for up to 12 players to play at one time on one court allowing everyone enough play time. You do not need an even number of players the game can be adjusted for any group size. A one court area will accommodate no more than 16 guests playing/gathering in that area.

Can I bring in my own decorations?

You are welcome to bring in your own balloons, signs, flowers or any other decorative items. No confetti, open flame or nailed items allowed. Please notify us prior to your event if you will be bringing in decorations. Additional labor and set up fees may apply for specialty arrangements of dining spaces, check with your coordinator for pricing.

Your event space may not be available until exactly your start time due to previous reservations. We are not responsible for any lost or stolen items. A clean up fee may be assessed if the area is not clean at the conclusion of your event.

Operational Fee, Service Charge and Sales Tax:

There is a 5% Operational Fee that will be applied to all event charges.

A 17% service charge will be added to all food & beverage costs.

Sales tax of 9.25% will be applied to all food, beverages and service charges.

We are required by California State Tax Law to charge tax on any contracted service charge.

Rates subject to change.

Payment: An event deposit is due at the time of booking that is nonrefundable and nontransferable. Final Payment is due on the date of your event. We accept Visa, MasterCard, American Express, Discover card, and business check or cash.

Cancellation Policies: A credit card number must be taken for your event at the time of booking. From the moment we receive your contract and deposit other guests are turned away from utilizing that space, if you cancel your event after signing the contract, you will lose the deposit. Depending upon how close in to your event, additional fees may apply. Those will be further detailed in your personalized contract. All cancellations must be directed to your event coordinator.

~Thank you for choosing Campo di Bocce~
SEMPRE BOCCE!

