

WEDDINGS BY THE LAKE



Nightingale Photography



Sunnyside
RESTAURANT & LODGE



Lauren Lindley Photography

Congratulations on your upcoming wedding! We appreciate your consideration of Sunnyside Lodge for this special celebration.

We are confident that you will find our naturally beautiful setting the perfect location for your wedding festivities. Only at Sunnyside can you exchange your vows or toast your new life together in a historic setting at the water's edge. The deep blue of Lake Tahoe is just steps away and a panorama of snow-capped mountains watches from the distance.

Complementing this one-of-a-kind setting is an expert staff dedicated to created a perfectly memorable experience for you. We offer a wide variety of services including on-site wedding rehearsals, chef consultations & food tastings & lodge accommodations with concierge service.

Sunnyside has been the starting point for enjoyment of mountain and lake activities for more than 50 years, and we look forward to helping you celebrate your wedding. If there is any additional information you may need, please do not hesitate to contact us.

Sincerely,

Jeff Oxandaboure
General Manager

William Brunk
Executive Chef

Courtney Loring
Special Events Manager



WEDDING CEREMONY & RECEPTION INFORMATION

DATES

Sunnyside is available for daytime weddings receptions year-round*, with the exception of July & August. The facility is available for evening receptions with a full property buyout during the months of October, November and December.*

TIMES

Daytime Reception: The Lakeside Dining Room & Deck are available from 11:00 a.m. to 4:30 p.m. Evening Reception/Full Buyout: The property is available from 4:00 p.m. to 11:00 p.m. (more details next page)

OCCUPANCY

The Lakeside Dining Deck can accommodate up to 150 guests for ceremony seating, and up to 180 guests for reception seating (weather and date dependent).

MINIMUM WEDDING BOOKING

100 guests**

FACILITY FEES

Set Up & Clean Up Fee - \$2/guest

Linens - \$2/guest

DEPOSIT

An initial \$1,000 non-refundable deposit is required to guarantee the date and space for your event. All subsequent deposits are also non-refundable please refer to the Event Contract for further deposit schedule details. All deposits will be applied to your final bill on the day of your event.

PAYMENT

Full payment is due at the conclusion of your event. Personal checks are not accepted.

*Holiday periods excluded

** At management's discretion, the Guest Minimum may be replaced with a Food & Beverage Minimum.

SUNNYSIDE WEDDING AVAILABILITY

MID-JUNE TO MID-SEPTEMBER

- HIGH SUMMER SEASON – NO WEDDINGS
- Available for Rehearsal Dinners, Bridal Luncheons, Day-After Brunches

MID-SEPTEMBER TO MID-JUNE (HOLIDAYS EXCLUDED)

- DAYTIME WEDDING – HALF BUYOUT
- Requires 100-guest minimum*
- 150-guest ceremony seating maximum, 180-guest reception seating maximum (weather dependent)
- Daytime ceremony, buffet luncheon and reception, with exclusive access to our Lakeside Dining Room and Dining Room Deck from 11:00am – 4:30pm
- Ceremony and dancing/reception on the deck, weather permitting
- Buffet luncheon seating indoors
- Inside Bar and Bar Dining Deck remain open to the public for lunch service during the event (May, June, September & early October)
- Schedule of events:
 - 11:00 – 11:30 Ceremony
 - 11:30 – 12:30 Cocktail & Appetizer Hour
 - 12:30 – 1:30 Buffet Luncheon
 - 1:30 – 4:30 Reception

*At management's discretion, guest minimum may be waived with a food and beverage minimum

MID-OCTOBER TO MID-DECEMBER (HOLIDAYS EXCLUDED)

- AFTERNOON/EVENING WEDDING – FULL PROPERTY BUYOUT
- Requires a food & beverage minimum (minimums vary by date)
- 150-guest ceremony seating maximum, 180-guest reception seating maximum (weather dependent)
- Afternoon ceremony, evening dinner and reception, 7 hours total, with reception ending no later than 11:00pm
- Ceremony on the deck, weather permitting
- Dinner seating indoors
- Dancing/reception in bar OR Lakeside Dining Room
- Exclusive access to all lodging, dining and deck areas on the day of the event
- Requires guaranteed reservation of all 23 lodge rooms for 2 nights
- Please note that the full buyout option is available at the discretion of Sunnyside's General Manager

Nightingale Photography



RECEPTION BUFFET ONE

\$60 PER GUEST

(50 guest minimum)

Served with assorted rolls & butter and coffee & tea

APPETIZERS

(Choice of 2 from our appetizer menu)

(\$5 per person for additional selections)

SALADS (Choice of 2)

ORGANIC MIXED GREENS

Apples, walnuts, blue cheese*, aged balsamic vinaigrette

SEASONAL SALAD

Chefs preparation with seasonal ingredients

CAESAR SALAD

Crisp romaine lettuce, parmesan, garlic croutons, lemon anchovy dressing

ACCOMPANIMENTS (Choice of 2)

(\$2 per person for additional selections)

ROASTED TOMATO RISOTTO

HERB ROASTED NEW POTATOES

GINGER GLAZED CARROTS

SEASONAL VEGETABLES

CREAMY CHEDDAR POLENTA

YUKON GOLD MASH POTATOES

CHARRED BACON BRUSSELS SPROUTS

ENTRÉES (Choice of 2)

(\$15 per person for additional selections)

PETITE TOP SIRLOIN

Wild mushroom sauce

BBQ PORK RIBS

Brown sugar & cumin rubbed, chipotle bbq sauce

GRILLED FRESH FISH

Fresh catch, chefs seasonal preparation

SAUTEED FRESH FISH


Corn maque choux, champagne vinaigrette

ROASTED CAULIFLOWER STEAK

Ratatouille sauce

PETALUMA FARMS CHICKEN

All natural chicken, chicken jus

 Gluten conscious - item is prepared with gluten free ingredients; however our kitchen is not gluten free. Please inform your server of any allergies.

* Consuming raw or uncooked food may increase your risk of food borne illness.



*If you are interested in hosting a family style dinner, please ask your Event Manager for more information.



RECEPTION BUFFETS

RECEPTION BUFFET TWO

\$75 PER GUEST

(50 guest minimum)

Served with assorted rolls & butter and coffee & tea

APPETIZERS

(Choice of 3 from our appetizer menu)
(\$5 per person for additional selections)

SALADS (Choice of 2)

ORGANIC MIXED GREENS

Apples, walnuts, blue cheese*, aged balsamic vinaigrette

SEASONAL SALAD

Chefs preparation with seasonal ingredients

CAESAR SALAD

Crisp romaine lettuce, parmesan, garlic croutons,
lemon anchovy dressing

ROASTED BEET SALAD

seasonal greens, mandarine oranges, pistachios,
goat cheese*

ACCOMPANIMENTS (Choice of 3)

(\$2 per person for additional selections)

ROASTED TOMATO RISOTTO

SEASONED VEGETABLES

GRILLED ASPARAGUS

ROASTED WILD MUSHROOMS

GINGER GLAZED CARROTS

CREAMY CHEDDAR POLENTA

YUKON GOLD MASH POTATOES

CRISPY BACON BRUSSELS SPROUTS

ENTRÉES (Choice of 2) (\$15 per person for additional selections)

ALL-NATURAL NEW YORK STEAK*

Chimichurri sauce

ROASTED BEEF TENDERLOIN*

Blue cheese demi

GRILLED SALMON

Shiitake mushroom beurre blanc

SAUTEED FRESH FISH

Corn maque choux, champagne vinaigrette

PETALUMA FARMS CHICKEN

All natural chicken, chicken jus

ROASTED CAULIFLOWER STEAK


Ratatouille sauce

SHRIMP PASTA

Jumbo shrimp, fresh pasta, chardonnay,
preserved lemon cream, fresh herbs,
blistered tomatoes, kale

BRAISED SHORT RIB

Red wine braised short ribs, rosemary jus

 Gluten conscious - item is prepared with gluten free ingredients;
however our kitchen is not gluten free. Please inform your
server of any allergies.

* Consuming raw or uncooked food may increase your risk of
food borne illness.



BUFFET STYLE

FRESH VEGETABLE PLATTER

Carrots, celery, cucumber, broccoli, cauliflower, buttermilk herb dipping sauce

PASSED OR BUFFET STYLE

BBQ PORK RIBS

Brown sugar & cumin rubbed, chipotle bbq sauce

TANDOORI CHICKEN SATAY

Thai peanut sauce, pineapple mango chutney

MUSHROOM DUXELLE

Puff pastry, gorgonzola, walnuts, pesto

FRIED ZUCCHINI

Since 1965, a sunnyside tradition

PROSCIUTTO WRAPPED PRAWNS

basil, smoked chili aioli

THREE CHEESE TART

Spinach & ricotta stuffed

CHEESE PUFFS

Goat cheese & chive mousse

TOMATO BASIL BRUSHETTA

Toasted baguette, balsamic

DOMESTIC AND IMPORTED CHEESES*

Homemade focaccia bread & crackers

SLIDERS *CHOICE OF:*

COWBOY

chipotle bbq sauce, sharp cheddar, bacon, brioche bun

CLASSIC

1000 isle dressing, white cheddar, caramelized onions, brioche bun

NAPA

garlic aioli, pt reyes blue cheese, caramelized onion, arugula, brioche bun

CHICKEN WINGS

Buffalo style, buttermilk herb dipping sauce

SHRIMP COCKTAIL

Bloody Mary cocktail sauce

AHI TACOS*

Raw tuna, maui onions, sesame, ponzu

CRAB CAKES

Roasted tomatillo aioli

CRISPY CALAMARI

Wasabi cocktail sauce

 Gluten conscious - item is prepared with gluten free ingredients; however our kitchen is not gluten free. Please inform your server of any allergies.

* Consuming raw or uncooked food may increase your risk of food borne illness.



Ox's Picks

"What's the big deal about wine?"

Is it meant to be enjoyed with a meal, with friends, loved ones, on special occasions, vacation or at home, alone? The answer is yes... to all of the above! Wine is just plain fun! Enjoy my picks. Cheers!" —Ox.

SAMPLE WINE LIST

SPARKLING WINES

Glass / Bottle

NV Adami "Garbèl" Prosecco Brut Veneto, Italy	9 / 36
NV Chandon "Le 'Etoile" Brut Napa	49
NV Veuve Clicquot Brut Rosé Reims, France	120
'08 J Schram North Coast	170
'00 Krug Brut Reims, France	450

ROSÉ

'17 Mont Gravet Rosé Pays d'Oc, France	10 / 40
'17 Triennes Rosé Provence, France	42
'17 Scribe Rosé of Pinot Noir Sonoma	56

MORE WHITES

'14 Terre Rouge Viognier Fiddletown	12 / 48
'16 Alban Viognier Central Coast	64
'14 Truchard Roussanne Carneros	58
'15 Tablas Creek "Esprit Blanc" Paso Robles	70

SAUVIGNON BLANC

'17 Mohua Marlborough, NZ	10 / 40
'17 Groth Napa	44
'17 St. Supery Napa	47
'17 Duckhorn Napa	58
'17 Cade Napa	15 / 60
'16 Spottswoode Napa/Sonoma	70
'13 Altamura Napa	77

RIESLING

Glass/Bottle

'17 Loosen "Dr. L" Mosel, Germany	9 / 36
'16 Sparkman "Birdie" Columbia Valley, WA	39

PINOT GRIS/GRIGIO

'16 La Fiera Pinot Grigio Veneto, Italy	36
'16 Ponzi Pinot Gris Willamette Valley, OR	39

CHARDONNAY

'16 Kopriva "Unoaked" Carneros	38
'16 Rickshaw California	10 / 40
'15 Calera Central Coast	44
'16 Wente "Riva Ranch" Monterey	48
'15 Migration Russian River	59
'16 Morgan "Double L" Santa Lucia Highlands	62
'16 ZD California	16 / 64
'15 Failla Sonoma Coast	67
'14 Chasseur Russian River	68
'17 Rombauer Carneros	70
'16 Plumpjack "Reserve" Napa	72
'17 Far Niente Napa	74
'16 Chateau Montelena Napa	19 / 76
'15 Three Sticks "Durell" Sonoma Coast	78
'13 Sixto "Moxee" WA	80
'16 St. Helena Winery Sonoma	82
'14 Ram's Gate "Hyde" Carneros	98

PINOT NOIR

Glass / Bottle

'16 Sean Minor "4 Bears" Central Coast	12 / 48
'17 Alfaro "A" Santa Cruz Mountains	50
'14 Melville "Estate" Sta. Rita Hills	60
'16 Scribe Carneros	16 / 64
'16 Siduri Santa Lucia Highlands	66
'15 Selby "Calegari" Russian River	70
'16 Kanzler Russian River	18 / 72
'15 Goldeneye Anderson Valley	78
'14 Boheme "English Hill" Sonoma Coast	82
'15 Peay "Ama" Sonoma Coast	87
'14 Domaine Serene "Evenstad Reserve" Willamette Valley, OR	110
'14 Calera "Jensen" Mt. Harlan	125
'16 Kosta Browne "Gap's Crown" Sonoma Coast	190

MORE REDS

'14 La Montesa Rioja, Spain	45
'15 Giornata Sangiovese Paso Robles	62
'13 Oberto Barolo La Morra, Italy	78

GRENADE & SYRAH

'16 Bieler Père & Fils Côtes du Rhône Villages France	9 / 36
'16 Tablas Creek "Côtes de Tablas" Grenache blend Paso Robles	68
'15 La Sirena Grenache Napa	75
'13 Château de Beaucastel Châteauneuf-du-Pape, France	160
'15 K "Milbrandt" Syrah Wahluke Slope, WA	65
'14 Ramey Syrah Sonoma Coast	68

ZINFANDEL

'16 Bedrock California	40
'16 Mauritson Dry Creek	14 / 56
'15 Rockpile "Rockpile Ridge" Sonoma	68
'14 Brown "Estate" Napa	72
'15 Beekeeper "Montecillo" Sonoma County	90

MERLOT

'15 Saddleback Napa	12 / 48
'13 Matanzas Creek Sonoma	58
'15 Duckhorn Napa	78
'15 Hourglass "Blueline" Napa	100

CABERNET FRANC

Glass / Bottle

'13 Lang & Reed "Two Fourteen" Napa	72
'14 Favia "Cerro Sur" Napa	230

CABERNET SAUVIGNON

'16 Halter Ranch "Synthesis" Paso Robles	46
'15 Joel Gott "815" California	12 / 48
'15 Starmont Napa	60
'15 Austin Hope Paso Robles	16 / 64
'14 Whitehall Lane Napa	66
'09 Rosatti "Estate" Mendocino	68
'15 Terra Valentine "Estate" Napa	70
'14 Canvasback "Red Mountain" WA	74
'15 Frank Family Napa	78
'16 Adaptation Napa	80
'15 Honig Napa	85
'13 St. Supery "Dollarhide" Napa	110
'12 St. Helena Winery "Estate" Napa	120
'14 Altamura Napa	135
'14 Fisher "Coach Insignia" Napa	150
'14 Larkmead Napa	160
'13 Silver Oak Napa	170
'14 Venge "Bone Ash" Napa	180
'14 Keever "Estate" Yountville	190
'13 Pride "Estate Reserve" Napa/Sonoma	210
'14 Spottswoode "Estate" St. Helena	220
'13 Chappellet "Pritchard Hill" Napa	330
'15 Paul Hobbs "Beckstoffer Dr. Crane" Napa	340

RED BLENDS

'14 Buoncristiani "OPC" Napa	16 / 64
'15 Venge "Scout's Honor" Napa	66
'15 Paraduxx Napa	68
NV Cain "Cuvée" Napa	70
'14 Blackbird "Arise" Napa	78
'13 Miner "Oracle" Napa	120

WEDDING SERVICES REFERRAL LIST

BAKERIES

Tahoe House (530) 583-1377
Cake Tahoe (530) 587-1701
Sugar Pine Cakery (530) 363-3076

FLORISTS

A Rose Is A Rose (530) 525-1430
Wanda's Flower Shop (530) 581-2180
A Bud And Beyond (775) 833-1001
Flower Power (530) 550-1801
Natasha Kolenko Floral Designs natashakolenko.com
Helianthus Floral Designs (775) 240-9416

FORMAL WEAR

Tuxedos of Lake Tahoe (775) 831-4504

BANDS

The George Souza Band (916) 432-4143
Tom Delany (800) 786-2263
The String Beings (775) 323-6919
Avalanche, Acoustic Duo (530) 412-1938
Ike and Martin (888) 407-6198

DJ'S

Platinum DJ (916) 799-1292 or (530) 545-8792
Moon Light Mobile DJ (775) 741-8771
We Ain't Saints (530) 305-6859
Music Magic 530-577-2221
Tunesmiths (530) 546-5052

WEDDING CONSULTANTS

Merrily Wed (530) 581-3522
Blue Sky Events (877) 558-2463
One Fine Day (530) 583-2200
Summit Soirée (530) 448-6352

PHOTOGRAPHERS / VIDEOGRAPHERS

Kristie Pellegrino Photographs (530) 550-8315 or (925) 260-9350
Holly Shankland hollyshankland.com
Jocelyn Noel (541) 880-4367
High Sierra Video Productions (775) 831-1296
Mahallia Budds (510) 688-8390
Dax Victorino Films daxvictorinofilms.com

HAIR & MAKE-UP

Nicole Hjlete at Salon Bella Vita (530) 583-1364
Willow Beauty Bar (530) 412-0403
Kristin Pellegrino (530) 550-8315 or (925) 260-9350
Clearwater Day Spa (530) 583-3141
Kiss and Makeup (530) 581-4748

EVENT RENTALS

Celebrations (775)-773-8900
Event Masters (530) 587-2863
Camelot (775) 355-9004
La Tavola Linens (707) 257-3358
Found Rentals (714) 888-5811

SUNNYSIDE RESORT EVENT CONTRACT

AGREEMENT: This Agreement is made between _____ (hereinafter "Patron") and Sunnyside Resort (hereinafter "Sunnyside"). Patron intends to hold an event on the premises occupied by Sunnyside, and this "Sunnyside Resort Event Contract" is intended to clarify the understanding between Sunnyside and Patron. **CONTACT:** It is required that one person be specified as the contact person from the group. This may be Patron, or person designated by Patron. This contact person should understand that Sunnyside staff will contact them directly with any questions or concerns that may come up during the event. If Patron designates a separate contact person, the Patron is still ultimately responsible for his/her group.

GUARANTEE: A guaranteed number of guests is required 5 days in advance of event. This number is the minimum that the final bill will be based on. This means Patron is financially responsible for the guaranteed number of guests, even if they do not all attend. The number may not be reduced within those 5 days. Sunnyside requires minimum numbers for reserving designated spaces within the facility and for certain menu choices; if these minimums are not met, Sunnyside reserves the right to change certain details of your event or the right to move your functions to the appropriate space.

DEPOSITS: When Patron has decided on the date that the event is to be held, a \$1,000.00 non-refundable deposit is required to guarantee specified date, time and space for weddings & other large-scale events. A \$500.00 non refundable deposit is required to guarantee most other events. For all weddings a non-refundable deposit equaling the estimated food and beverage total is to be received 45 days prior to the event and an additional non-refundable deposit equal to 90% of the remaining estimated total bill on the event confirmation will be due no later than 5 days prior to the event. Please remember that these are all non-refundable deposits. They will be applied to your bill on the day of your event.

PREMIUMS: Certain premium days will require a ROOM RENTAL FEE which will be determined by Sunnyside, discussed in full with Patron and is based on food and beverage sales. Receptions and other events requiring partial use of the Lakeside Dining Room and/or Deck are charged a flat rate of \$10,000.00. Wedding ceremonies with reception are charged a flat rate of \$100.00. Wedding ceremonies with no reception will be charged a fee based on date, time and duration of ceremony. All events in the Emerald Room are charged a flat rate of \$500 for 3 hours.

BEVERAGES/BAR: Please note that all events must be fully catered in food and beverage by Sunnyside. No hard liquor, wine or beer may be brought onto the premises. All persons consuming liquor on the premises must be of legal age, as mandated by state law. Sunnyside reserves the right to refuse service of liquor to any member of Patron's group at any time during the event. Intoxicated persons will not be served any alcoholic beverages. No minors will be served alcoholic beverages at any time.

MUSIC/ENTERTAINMENT: It is required that Patron discuss the type of entertainment planned with the event manager. All musicians and DJ's must carry a certificate of insurance. If Patron is planning live music, it must first be approved by Sunnyside.

DECORATIONS: All decorations must be discussed with the event manager prior to the event. No birdseed, confetti, glitter or rice is permitted anywhere in the establishment or parking lot. Patron may use string and tape to affix decorations. Tacks or nails are not allowed.

TAX AND SERVICE CHARGE: All Services and Fees are subject to a 20% service charge. All charges are subject to applicable 7.25% state sales tax.

EVENT CONFIRMATION & ESTIMATE: Patron, or designated contact person, will receive an event confirmation outlining the details of the event. Patron's signature is required on the event confirmation and event estimate and must return signed contract and estimate to the events department prior to your event.

PAYMENT: Final payment is due in full on or before the day of your event. We accept cash, Visa, MasterCard and American Express. We are sorry, but checks are not accepted for final payments.

DAMAGES: The Patron agrees to assume responsibility for any injury, damage, or loss on the premises during the event, from the time the guests have entered the establishment, until the time all guests have left the establishment. Sunnyside does not assume responsibility for lost or damaged articles left in the establishment prior to, during or after the event. For certain events, a security deposit may be required. In the event of rowdiness, misconduct, or illegal activities, Sunnyside Resort can choose to immediately end the event, and the full fees of the event will still be required.

INDEMNIFICATION & INSURANCE: To the extent permitted by law, patron agrees to protect, indemnify, defend and hold harmless Sunnyside Resort and their respective employees from any and all claims, losses or damages to persons or property, and costs (including reasonable attorney's fees), arising out of or connected with your function, except those claims arising out of the negligence or willful misconduct of Sunnyside Resort, its agents, employees or personnel.

**I UNDERSTAND AND WILL COMPLY WITH ALL ABOVE
AGREEMENTS AND INFORMATION.**

_____ Signature of Patron		_____ Date	_____ Printed Name
_____ Date of signature	_____ Date of party	_____ Time of party	
_____ Estimated # of guests	_____ Manager Signature		_____ Date