

BANQUETS & SPECIAL EVENTS



Sunnyside
RESTAURANT & LODGE



WELCOME

Thank you for considering Sunnyside Restaurant and Lodge for your upcoming event. We are very proud of our restaurant, lodge, marina, and of our unique setting on the water's edge of Lake Tahoe.

Sunnyside is the excitement of water skiing on the glassy early morning lake, sailing Tahoe's blue waters on a sunny afternoon or hiking into the high sierra for a day. It is making tracks in the fresh fallen snow, and the perfect place to relax and watch a Tahoe sunset where pink and purple hues paint the mountains, lake and sky.

Sunnyside has been the starting point for enjoyment of mountain and lake activities for more than 65 years. All dining guests have a spectacular view of Lake Tahoe from both the main dining room and our private dining room.

Whether you are planning an intimate gathering or an elaborate wedding, our expert staff will make it a memorable experience. Sunnyside offers a wide variety of services including special menu selections, personalized parties, as well as a beautiful and comfortable lodge for your guests to stay during the festivities.

We look forward to working with you to coordinate your party. 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



LUNCH MENU

PINELAND PLATED LUNCHEON

\$25 PER GUEST

(Pre-count on entrée selections required)

ENTRÉES

(Select 3)

OFF THE HOOK FISH TACOS

Fresh fish, cabbage, pico de gallo, flour tortillas, tomatillo sauce, tortilla chips, salsa roja, choice of cajun or beer battered

CHICKEN CAESAR WRAP

Grilled chicken breast, romaine hearts, parmesan, Caesar dressing, flour tortilla, fries

CHICKEN ORGANIC GREENS

Grilled all natural chicken breast, organic field greens, apple, toasted walnuts, blue cheese*, aged balsamic vinaigrette

SESAME SALMON RICE BOWL


Sustainably raised salmon, brown jasmine rice, pickled carrots, seaweed salad, edamame beans, ponzu sauce

CHEDDAR BURGER*

Local wagyu angus blend, aged white cheddar, lettuce, tomato, onion, toasted brioche bun, secret sauce, fries

INCLUDES

Artisan bread, soda, coffee, organic ice tea and Kimo's Original Hula Pie® for dessert

 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.

Gluten Free options available upon request | A 20% Service Charge and State & Local Sales Tax will be added to above prices



APPETIZERS

Available for lunch or dinner

- 1 for \$8** per person
- 2 for \$13** per person
- 3 for \$18** per person
- 4 for \$23** per person
- 5 for \$28** per person
- 6 for \$33** per person
- 7 for \$38** per person

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 BRUCSHETTA

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

LUMP CRAB CAKES

Roasted tomatillo aioli

CRISPY CALAMARI

Wasabi cocktail sauce

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BUFFETS

Available for Lunch and Dinner events | 50 person minimum

TWIN PEAKS BARBEQUE BUFFET

\$50 PER GUEST

Includes jalapeno cornbread with maple butter, coffee and tea

CHOPPED WEDGE SALAD

Iceberg lettuce, bacon, grape tomato, green onion, blue cheese* dressing

FINGERLING POTATO SALAD

Celery, onion, fresh dill, whole grain mustard dressing

MACARONI & CHEESE

Four cheese blend, garlic bread crumb crust

BARBEQUED BABY BACK RIBS

Slow roasted over mesquite, house made BBQ sauce

ROASTED CHICKEN

All Natural chicken, rosemary & garlic roasted, house made BBQ sauce

BAKED BEANS

Pinto beans, molasses, brown sugar and applewood smoked bacon

SAUTÉED GREENS

Mixture of braised greens sautéed with shaved garlic

TACO BUFFET

\$35 PER GUEST

Includes jalapeño cornbread, coffee and tea

BUILD YOUR OWN!

FISH

Fresh catch, cajun rubbed and grilled

CHICKEN

All natural chicken

CARNE ASADA STEAK

Cumin & smoked chili rubbed

FAJITA STYLE VEGETABLES

peppers, onions, zucchini

CHEESE

CABBAGE

BLACK BEANS

CILANTRO RICE

TOMATILLO AIOLI

SALSA ROJA

CORN SALSA

GUACAMOLE

SOUR CREAM

FLOUR OR CORN TORTILLAS

HOMEMADE TORTILLA CHIPS

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DINNER MENUS

BLUE TAHOE DINNER

\$55 PER GUEST

FIRST COURSE (Select 1)

CAESAR SALAD

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

ORGANIC MIXED GREENS

Apples, walnuts, blue cheese*, aged balsamic vinaigrette

ENTRÉE (Select 3)

GRILLED FRESH FISH

Herb marinated, lemon beurre blanc, brown jasmine rice, seasonal vegetables

FRESH FISH

Fresh catch, chefs seasonal preparation

USDA PRIME SIRLOIN

Double r signature ranch, yukon gold mash potatoes, blue cheese demi, seasonal vegetable

PETALUMA FARMS ROASTED CHICKEN

All natural half chicken, chicken jus, crispy fingerling potatoes, roasted vegetables


THREE CHEESE RAVIOLI

Sundried tomato tapenade, basil pesto sauce

DESSERT

KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

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Both menus above include artisan bread, soda, locally roasted coffee, organic hot & iced tea

Vegetarian Entrée options change seasonally and are available upon request

A 20% Service Charge and State & Local Sales Tax will be added to above prices

MEEKS BAY DINNER

\$65 PER GUEST

FIRST COURSE (Select 1)

ORGANIC MIXED GREENS

Apples, walnuts, blue cheese*, aged balsamic vinaigrette

CAESAR SALAD

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

SEASONAL SALAD

Chefs preparation with seasonal ingredients

ENTRÉE (Select 3)

PETALUMA FARMS ROASTED CHICKEN

All natural half chicken, chicken jus, crispy fingerling potatoes, roasted vegetables

GRILLED FRESH FISH

Fresh catch, chefs seasonal preparation

ROASTED BEEF TENDERLOIN

Herb marinated beef tenderloin, yukon gold mash potatoes, blue cheese demi, seasonal vegetable

MIXED SEAFOOD HOT POT

Maine lobster, shrimp, fresh fish, spinach, saffron tomato broth, risotto cake

ELK STRIP LOIN

Arugula, goat cheese*, hazelnuts, sun dried cherry compote, potato gratin

DESSERT (Select 1)

KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

LAVA CAKE

rich chocolate cake, ice cream, whip cream, strawberries



BRUNCH MENUS

SUGAR PINE BRUNCH BUFFET

\$30 PER GUEST

(50 guest minimum)

EGGS* BENEDICT WITH HOLLANDAISE

HOUSE-MADE PASTRIES

THREE-CHEESE SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

SAUSAGE LINKS

HERB ROASTED POTATOES

FRENCH TOAST WITH FRESH BERRIES

FRESH FRUIT

FRESH SQUEEZED ORANGE JUICE

COFFEE & TEA

FALLEN LEAF BRUNCH BUFFET

\$20 UPCHARGE PER GUEST


(50 guest minimum)

Includes all of the selections from the Sugar Pine Brunch Buffet plus the following:

HAM, TURKEY OR ROAST BEEF* CARVING STATION

SEASONAL FRESH FISH ENTRÉE

WILD MUSHROOM, SPINACH & FETA FRITTATA

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RECEPTION BUFFETS

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 Potatoes 

Ginger Glazed Carrots 

Seasonal Vegetables 

Creamy Cheddar Polenta

Yukon Gold Mash Potatoes 

Crispy Bacon Brussels Sprouts 

ENTRÉES (Choice of 2)

(\$15 per person for additional selections)

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

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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

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BAR/ALCOHOL TAB

If you would like to host beverages for your guests you may run a tab that is unlimited, available for pre-selected items, for a specific length of time or up to a pre-determined dollar amount. We can also offer no-host bar services. All beverages are charged based on consumption.

BEVERAGE SELECTION

GLASS OF WINE

DRAFT BEERS

STANDARD LIQUORS

PREMIUM LIQUORS

SPECIALTY COCKTAILS

PRICE RANGE

8-18

6.50-8

7-9

9-12+

9-15

SAMPLE WINE LIST

OX'S PICKS

For over 25 years Jeff "Ox" Oxandaboure, Sunnyside's managing partner, has been exploring California & beyond in search of rich and full-bodied wines. Ox's Picks is a compilation of wine to be enjoyed with fine food. We find these selections to be unique, distinctive in flavor, limited in supply, and fun to drink. Cheers!

SPARKLING WINES & CHAMPAGNES

	GLASS	BOTTLE
'14 Secco Italian Bubbles by Charles Smith, Veneto, Italy		40
NV Varichon & Clerc Blanc de Blancs, Savoie, France	9	45
NV Taittinger "Brut La Francaise", Champagne, France		80
'07 J Schram, North Coast		160
'00 Krug "Brut" Champagne, France		399

WHITES

'15 Triennes Rosé, Provence, France		38
'15 Orin Swift "Fragile" Rosé, Maury, France	10	40
'15 La Fiera Pinot Grigio, Veneto, Italy	8	32
'15 Ponzi Pinot Gris, Willamette Valley		38
'14 Saddleback "Las Brisas" Albariño, Sonoma Coast		44
'14 Kung Fu Girl Riesling, Columbia Valley, WA	9	36
'13 Navarro Gewurztraminer, Anderson Valley		39
'13 K "Art Den Hoed" Viognier, Yakima Valley, WA		56
'13 Jaffurs "Bien Nacido" Viognier, Santa Barbara		65
'11 Sean Thackrey "Lyra" Viognier, Knight's Valley		68
'14 Truchard Roussanne, Carneros		58
'10 Stolpman "L'Avion" Roussanne, Ballard Canyon		65
'15 Mauritson Sauvignon Blanc, Dry Creek	9	36
'15 St. Supery Sauvignon Blanc, Napa		40
'15 Craggy Range "Te Muna Road" Sauvignon Blanc, Martinborough, New Zealand		42
'15 Duckhorn Sauvignon Blanc, Napa		56
'15 Cade Sauvignon Blanc, Napa		60
'14 Boatique Sauvignon Blanc, Lake County		64
'15 Spottswoode Sauvignon Blanc, Napa/Sonoma		68
'14 Sean Minor Chardonnay, Central Coast	9	36
'14 Kopriva "Unoaked" Chardonnay, Carneros		38
'14 Calera Chardonnay, Central Coast		42
'15 Wente "Riva Ranch" Chardonnay, Monterey		44
'13 La Follette Chardonnay, North Coast		46
'13 Orin Swift "Mannequin" Chardonnay, Napa		56
'14 Migration Chardonnay, Russian River		58
'12 Wrath "3 Clone" Chardonnay, Monterey		59
'14 Frank Family Chardonnay, Napa	15	60
'14 ZD Chardonnay, California		62
'14 Failla Chardonnay, Sonoma Coast		66
'13 Ramey Chardonnay, Russian River		68
'15 Rombauer Chardonnay, Carneros		68
'14 Far Niente Chardonnay, Napa		72
'15 Plumpjack "Reserve" Chardonnay, Napa		72
'10 Miner "Wild Yeast" Chardonnay, Napa		74
'13 Shafer "Red Shoulder Ranch" Chardonnay, Carneros		78
'13 Ram's Gate "Hyde" Chardonnay, Carneros		82
'12 Mount Eden "Estate" Chardonnay, Santa Cruz Mountains		84

REDS

	GLASS	BOTTLE
'15 Alfaro "A" Pinot Noir, Santa Cruz Mountains	10	40
'14 Mt. Beautiful Pinot Noir, N. Canterbury, NZ		46
'10 Barney & Kel Pinot Noir, Sonoma Coast		65
'14 Selby "Calegari" Pinot Noir, Russian River		70
'14 Whetstone "Jon Boat" Pinot Noir, Sonoma Coast		72
'13 Ancien "Mink Vineyard", Pinot Noir, Coombsville		86
'13 Davies Pinot Noir, Anderson Valley		88
'05 Calera "Mills" Pinot Noir, Mt. Harlan		130
'13 Nevada City Barbera, El Dorado		38
'14 Vietti "Tre Vigne" Barbera d'Asti, Italy		44
'12 Bibi Graetz "Soffocone" Tuscany, Italy		74
'12 Oberto Barolo, La Morra, Italy		76
'14 Skinner Mourvèdre, El Dorado		56
'13 Tablas Creek "Côtes de Tablas" Grenache, Paso Robles		68
'13 Chateau de Beaucastel, Chateauneuf-du-Pape, France		150
'14 Owen Roe "Ex Umbris" Syrah, Columbia Valley, WA		58
'13 Austin Hope Syrah, Paso Robles	15	60
'13 K "Motor City Kitty" Syrah, Washington		72
'13 Black Bart "Stagecoach" Syrah, Napa		110
'14 Biale "Royal Punishers" Petite Sirah, Napa		75
'13 Easton Zinfandel, Amador	10	40
'14 Turley "Juvenile" Zinfandel, California		58
'14 Rockpile "Cemetery" Zinfandel, Sonoma		68
'14 Brown "Estate" Zinfandel, Napa		72
'13 Norton "Reserve" Malbec, Lujan de Cuyo, Argentina		40
'11 Artadi "Viñas de Gain", Rioja, Spain		56
'10 Parador Tempranillo, Napa		76
'12 Provenance Merlot, Napa		52
'09 Chateau Boutisse, St. Emilion Grand Cru, France		70
'13 Leah Jorgensen "Loiregon" Cabernet Franc, OR		58
'12 Paradigm Cabernet Franc, Oakville		85
'14 Joel Gott "815" Cabernet, California	10	40
'14 Halter Ranch "Synthesis" Cabernet, Paso Robles		46
'12 Starmont Cabernet, Napa		58
'12 Optima Cabernet, Alexander Valley		62
'13 Hall Cabernet, Napa	16	64
'13 Chateau Fonbadet, Pauillac, France		70
'12 Frank Family Cabernet, Napa		78
'13 Ramey Cabernet, Napa		82
'11 Robert Foley Cabernet, Napa		87
'12 Elyse "Morisoli" Cabernet, Rutherford		98
'10 St. Helena Winery "Estate" Cabernet, Napa		100
'12 Keever "Estate" Cabernet, Yountville		150
'13 GKG Cabernet, Napa		160
'13 Macauley "Reserve" Cabernet, Napa		200
'13 Scarecrow Cabernet, Rutherford		450
'13 Blackbird "Arise", Napa		74
'12 Paraduxx, Napa		82
'12 Massiglia, Napa		165

For those special occasions, we'll be happy to open your bottle of wine. Corkage fee is \$20. (2 bottle maximum, per table)



FREQUENTLY ASKED QUESTIONS

WHAT TYPE OF EVENTS CAN I HOST AT SUNNYSIDE?

Sunnyside can host all types of events including wedding dinners, rehearsal dinners, brunches, corporate events, and holiday parties. Breakfast, brunch, lunch and dinner events are available.

ARE THERE ROOM RENTAL FEES TO BOOK YOUR SPECIAL EVENT ROOMS?

Food and beverage minimums as well as room rental fees are based on the date and time of your event.

HOW MANY GUESTS CAN YOUR LOCATION HOLD?

Emerald Room 25 –60. Lakeside Dining Room up to 220.

IS A DEPOSIT REQUIRED?

\$1,000.00 non-refundable deposit is required to guarantee specified date, time and space for weddings & other large-scale events. A \$500.00 nonrefundable 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.

ARE DECORATIONS PERMITTED?

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.

CAN I BRING MY OWN CAKE?

Yes, you may bring in a cake and we do not charge a cake cutting fee. Cakes should be delivered the day of the event. Please let your Event Coordinator know if you are having a cake delivered.

WHEN DO I NEED A FINAL GUEST COUNT AND MENU SELECTION?

Final guest count and menu selections are required 14 days prior to your event.

CAN YOU ACCOMMODATE A VEGETARIAN OR ALLERGY REQUEST?

Yes, we can certainly accommodate vegetarian guests, as well as guests with allergy restrictions. Please let your Events Coordinator know if you have guests with special dietary needs and your server will present the options to your guests.

WHO DO I CONTACT FOR MORE INFORMATION OR TO BOOK AN EVENT?

Special Events Manager: Courtney Loring
Email: events@sunnysideresort.com
Phone: 530 583 7200

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