

BANQUETS & SPECIAL EVENTS



Sunnyside
RESTAURANT & LODGE



WELCOME!

We appreciate your consideration of Sunnyside for your upcoming event. We are very proud of our restaurant, lodge, marina, and of our unique setting on the water's edge of the west shore of Lake Tahoe.

Sunnyside is the iconic lakeside experience. It 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 alpenglow (sunset) where cotton candy skies 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 Lakeside Dining Room and our private dining area, the Emerald 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 event. We are confident that you will find our naturally beautiful setting on the west shore of Lake Tahoe the perfect location for your wedding festivities. Only at Sunnyside can you celebrate your event 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. If there is any additional information you may need, please do not hesitate to contact us.

Sincerely,

Derrick Morales
General Manager

Allie Stevens
Special Events Manager

Christian Novak
Executive Chef

EVENT SPACES

Sunnyside offers three lake view rooms to choose from so you'll have space to plan anything from welcome parties to intimate rehearsal dinners to corporate gatherings. All room rental fees include the following: set-up and break-down, staffed event service for up to 3 hours, tables and chairs, dinnerware and glassware, tablecloths, and votive candles. A 22% service charge is included in pricing listed below, state and local sales tax will be added. Ask about off-season discounted room rates and facility fees!

EMERALD ROOM

- seating for up to 55 guests
- flexible space ideal for private dining experiences and corporate meetings
- southeast-facing lake and mountain views
- no outdoor dining or deck space
- room rental fee: \$2,440
- food and beverage minimum: \$3,000
- plated, family style, or buffet dinner service



LAKESIDE DINING ROOM

- seating for up to 150 guests
- panoramic east-facing lake and mountain views
- larger space perfect for formal gatherings
- floor-to-ceiling sliding doors
- two levels
- overlooks Sunnyside Marina
- no outdoor dining or deck space
- room rental fee: \$9,760
- no food and beverage minimum
- family style or buffet dinner service

MOUNTAINSIDE BAR

- seating for up to 75 (110 standing)
- east-facing lake and mountain views
- casual environment ideal for welcome receptions and cocktail/appetizer parties
- bar/stool and table/chair seating options
- small dedicated deck space with direct access
- river rock fireplace
- TVs
- pocket doors for added privacy
- room rental fee: \$12,200
- no food and beverage minimum
- family style or buffet dinner service





BRUNCH MENU

SUGAR PINE BRUNCH BUFFET

\$42.70 PER GUEST

(30 guest minimum)

EGGS BENEDICT WITH HOLLANDAISE

HOUSE-BAKED PASTRIES

THREE-CHEESE SCRAMBLED EGGS 

APPLEWOOD SMOKED BACON 

SAUSAGE LINKS 

SAUTÉED BREAKFAST POTATOES 

FRENCH TOAST 

FRESH FRUIT 

FRESH SQUEEZED ORANGE JUICE 

COFFE & TEA 

FALLEN LEAF BRUNCH BUFFET

\$30.50 UPCHARGE PER GUEST


(30 guest minimum)

**includes all of the selections from the
Sugar Pine Brunch Buffet plus the following**

HAM, TURKEY OR BEEF CARVING STATION 

SEASONAL FRESH FISH ENTRÉE 

WILD MUSHROOM, SPINACH & FETA FRITTATA 

 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 undercooked foods may increase your risk of foodborne illness

A 22% Service Charge is included in the above pricing, State & Local Sales Tax will be added



LUNCH MENU

PINELAND PLATED LUNCHEON

\$42.70 PER GUEST

(pre-count on entrée selections required)

ENTRÉES *(Select 3)*

FRESH FISH TACOS

flour tortillas, cabbage, pico de gallo, tomatillo sauce, tortilla chips, salsa roja, choice of cajun or beer battered corn tortillas available upon request

SESAME CRUSTED SALMON RICE BOWL

sustainably raised salmon, wild rice, pickled carrots & red cabbage, sesame slaw, kimchi, edamame beans, cucumber, citrus ponzu sauce

CHICKEN CAESAR WRAP

grilled chicken breast, romaine hearts, parmesan, Caesar dressing, herb croutons, flour tortilla, served with fries
substitutue grilled salmon for \$8.54 more

CHICKEN ORGANIC GREENS

grilled chicken breast, organic field greens, green apple, candied walnuts, gorgonzola, aged balsamic vinaigrette
substitutue grilled salmon for \$8.54 more


SUNNYSIDE BURGER*

8oz. CAB angus blend, aged white cheddar, brioche bun, secret sauce, fries
gluten free bun available upon request

add applewood smoked bacon for \$3.66 or sliced avocado for \$3.05 more

INCLUDES

soft drinks, artisan coffee, organic hot and iced tea, and Kimo's Original Hula Pie for dessert

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BUFFETS

available for Lunch or Dinner events
(30 person minimum)

TWIN PEAKS BARBEQUE BUFFET

\$73.20 PER GUEST

includes soft drinks, artisan coffee, organic hot and iced tea,
and Kimo's Original Hula Pie for dessert

CHOPPED WEDGE SALAD

iceberg lettuce, bacon bits, grape tomato,
chopped 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, 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

CORN BREAD

house made, served with maple butter

BUILD-YOUR-OWN TACO BUFFET

\$73.20 PER GUEST

includes soft drinks, artisan coffee, organic hot and iced tea,
and Kimo's Original Hula Pie for dessert

ORANGE & JICAMA SALAD

mixed baby greens, cilantro, cayenne lime dressing

BLACK BEANS

cotija cheese

CILANTRO RICE

tomato, green onion, pepitas

CARNE ASADA STEAK

cumin & smoked chili rubbed, green chili rajas, cotija

FRESH FISH

choice of cajun or beer battered fish

CHICKEN TINGA

slow simmered shredded chicken, tomato, chipotle


FLOUR & CORN TORTILLAS

SHREDDED CABBAGE

TOMATILLO SAUCE

GUACAMOLE

CHIPS & SALSA ROJA

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APPETIZERS

available for lunch or dinner; pricing below does not include buffet style platters.

- 1 for \$12.20** per person
- 2 for \$19.52** per person
- 3 for \$26.84** per person
- 4 for \$34.16** per person
- 5 for \$41.48** per person
- 6 for \$48.80** per person

PASSED

BBQ PORK RIBS
brown sugar and cumin rubbed, chipotle bbq sauce

TANDORI CHICKEN SATAY 
Thai peanut sauce, pineapple mango chutney

MUSHROOM DUXELLE
puff pastry, gorgonzola, walnuts, pesto

SUNNYSIDE CRISPY ZUCCHINI STICKS
a tradition since 1965, served with ranch dipping sauce


PROSCIUTTO WRAPPED PRAWNS 
smoked chili aioli

THREE CHEESE TART
spinach and ricotta stuffed

CHEESE PUFFS
goat cheese and chive mousse

BUFFET STYLE

DOMESTIC CHEESE PLATTER
assorted cheeses; inquire for details
\$152.50 per platter

FRESH VEGETABLE PLATTER 
strip-cut carrots, celery, cucumber, broccoli, cauliflower, ranch dipping sauce
\$109.80 per platter

TOMATO BASIL BRUSCHETTA
toasted baguette, balsamic drizzle

KOBE BEEF SLIDERS
caramelized onions, secret sauce


CHICKEN WINGS 
wings and drumsticks, buffalo sauce

SHRIMP COCKTAIL 
cocktail sauce

AHI POKE TARTS* 
raw tuna, Maui onions, sesame, ponzu

CRAB CAKES
roasted tomatillo aioli

COCONUT CRUSTED FRIED CALAMARI
cocktail sauce

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PLATED DINNER MENUS

both menus include bread, soda, artisan coffee, organic hot and iced tea

BLUE TAHOE DINNER

\$79.30 PER GUEST

FIRST COURSE *(Select 1; all guests receive the same salad)*

CAESAR SALAD

crisp romaine lettuce, shaved parmesan, garlic herb focaccia croutons

CHIOGGIA BEET SALAD

baby kale, orange, pistachio, basil dressing

ENTRÉE *(Select 3; pre-counts required)*

CHARBOILED SALMON

herb marinated, lemon beurre blanc, basmati rice, seasonal vegetables

GRILLED CHICKEN PASTA

gemelli pasta, white wine-butter sauce, seasonal vegetables

USDA PRIME SIRLOIN*

golden whipped potatoes, broccoli rabe, parmesan, chili flakes, bordelaise sauce

HERB ROASTED CHICKEN

Petaluma Farms, natural jus, creamy cheddar polenta, wilted spinach

GOAT 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

MEEKS BAY DINNER

\$91.50 PER GUEST

FIRST COURSE *(Select 1; all guests receive the same salad)*

ORGANIC MIXED FIELD GREENS

green apples, candied walnuts, gorgonzola aged balsamic vinaigrette

CHIOGGIA BEET SALAD

baby kale, orange, pistachio, basil dressing

ENTRÉE *(Select 3; pre-counts required)*

BRICK PRESSED HALF CHICKEN

all-natural Petaluma Farms half chicken, crispy polenta, mole verde, corn elote

PISTACHIO CRUSTED FRESH FISH

changes with the season, roasted red pepper sauce, basmati rice, seasonal vegetables

USDA PRIME SIRLOIN*

golden whipped potatoes, broccoli rabe, parmesan, chili flakes, bordelaise sauce

GRILLED RIBEYE STEAK*

roasted baby potatoes, sautéed green beans, wild mushroom ragu

ELK STRIP LOIN

arugula, goat cheese, hazelnuts, sun dried cherry compote, potato gratin


DESSERT *(Select 1; all guests receive the same dessert)*

KIMO'S ORIGINAL HULA PIE®

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

FLOURLESS CHOCOLATE CAKE

strawberry coulis, caramel, whipped cream

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RECEPTION BUFFETS

RECEPTION BUFFET ONE

\$97.60 PER GUEST

(75 guest minimum)

served with dinner rolls & butter

APPETIZERS

(Choice of 2 from our appetizer menu)

(\$7.32 per person, per additional selection)

SALADS *(Choice of 2)*

TOSSED GREEN SALAD

peppers, tomato, carrots, red onion, basil vinaigrette

SPINACH SALAD

pickled onion, bacon, chopped egg, red wine vinaigrette

CAESAR SALAD

crisp romaine lettuce, shaved parmesan, garlic herb focaccia croutons

ENTRÉES *(Choice of 2)*

(\$20.74 per person, per additional selection)

PETITE TOP SIRLOIN*

wild mushroom sauce

ROASTED PORK LOIN

slow-roasted, apple-raisin compote

SOY-GINGER SEARED SALMON

cilantro coconut broth

PISTACHIO CRUSTED FRESH FISH

roasted red pepper romesco

ROASTED CAULIFLOWER STEAK

ratatouille sauce

PANKO CRUSTED CHICKEN

wild mushroom and spinach ragot

GRILLED LEMON CHICKEN

preserved Meyer lemon butter

ACCOMPANIMENTS

(choice of 2; \$4.88 per person, per additional selection)

SWEET POTATO MASH

HERB ROASTED NEW POTATOES

GINGER GLAZED CARROTS


SEASONAL VEGETABLES

WHITE CHEDDAR SCALLOPED POTATOES

CREAMY CHEDDAR POLENTA

YUKON GOLD MASHED POTATOES

CHARRED BACON BRUSSELS SPROUTS

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RECEPTION BUFFET TWO

\$109.80 PER GUEST

(50 guest minimum)

Served with dinner rolls & butter

APPETIZERS

(Choice of 3 from our appetizer menu)
(\$7.32 per person, per additional selection)

SALADS (Choice of 2)

FIELD GREEN SALAD

organic greens, green apples, candied walnuts, gorgonzola, balsamic dressing

SPINACH SALAD

pickled onion, bacon, chopped egg, red wine vinaigrette

CAESAR SALAD

crisp romaine lettuce, shaved parmesan, garlic herb focaccia croutons

ROASTED BEET & KALE

chioggia beets, mandarin oranges, pistachios, goat cheese

ACCOMPANIMENTS

(choice of 3; \$4.88 per person, per additional selection)

SWEET POTATO MASH

HERB ROASTED NEW POTATOES

GINGER GLAZED CARROTS

SEASONAL VEGETABLES

ENTRÉES (Choice of 2)

(\$20.74 per person for additional selections)

ALL-NATURAL NEW YORK STEAK*

wild mushrooms, cabernet reduction

GRILLED FILET MIGNON*

truffled thyme butter

SOY-GINGER SEARED SALMON

cilantro coconut broth

GRILLED FRESH FISH

pesto, tomato, roasted pine nuts

ROASTED CAULIFLOWER STEAK

ratatouille sauce

HERB ROASTED CHICKEN

all-natural, mole verde

SHRIMP PASTA

roasted peppers and peas, saffron risotto

PISTACHIO CRUSTED FRESH FISH


roasted red pepper romesco

WHITE CHEDDAR SCALLOPED POTATOES

CREAMY CHEDDAR POLENTA

YUKON GOLD MASHED POTATOES

CHARRED BACON BRUSSELS SPROUTS

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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 predetermined dollar amount. We can also offer no-host bar services. All beverages are charged based on consumption. Pricing is subject to change without notice.

BEVERAGE SELECTION

PRICE RANGE

GLASS OF WINE	12.20-23.18
DRAFT BEERS	9.76-12.20
STANDARD/WELL LIQUORS	12.20-13.42
MID-RANGE LIQUORS	13.42-15.86
PREMIUM LIQUORS	14.64-18.30
SPECIALTY COCKTAILS	14.64-19.52

SAMPLE WINE LIST

BUBBLES

NV Fratelli Cosmo Prosecco Italy	51.24
NV Tattinger “Prestige” Rosé France	109.80
Schramsberg “Reserve” Brut North Coast	170.80
NV La Poema Brut Cava, France	14.64/56.12

ROSÉ

Mont Gravet Rosé Pays d’Orc, France	13.42/51.24
Stolpman “Love You Bunches” Rosé of gsm Santa Barbara County	14.64/56.12
Scribe “Estate” Rosé of Pinot Noir Sonoma	70.76

SAUVIGNON BLANC

Mohua Marlborough, NZ	14.64/56.12
St. Supéry Napa Valley	58.56
The Ojai Vineyard “McGinley” Santa Ynez Valley	70.76
Cade Napa Valley	18.30/73.20
Merry Edwards Russian River Valley	79.30

RIESLING

sparkman “Birdie” Columbia Valley, WA	47.58
Selbach “Incline” Mosel, Germany	13.42/51.24

PINOT GRIS/GRIGIO

La Fiera Pinot Grigio Veneto, Italy	13.42/51.24
Sokol Blosser Pinot Gris Willamette, OR	56.12

CHARDONNAY

Sean Minor California	13.42/51.24
The Wonderland Project “White Queen” Sonoma County	61
Tyler Santa Barbara County	70.76
Chanin “Los Alamos” Santa Barbara County	75.64
ZD California	82.96
Rombauer Carneros	85.40
PlumpJack “Reserve” Napa Valley	21.96/87.84
Frog’s Leap “Shale Stone” Napa Valley	91.50
Chateau Montelena Napa Valley	107.36
Far Niente Napa Valley	112.24

OTHER WHITES

Bonny doon Vineyard Pinot Grigio Veneto, Italy	53.68
Foxen Chenin Blanc Santa Maria Valley	53.68

PINOT NOIR

Banshee Sonoma County	15.86/61
Alfaro “A” Santa Cruz Mountains	63.44
A to Z “Essence” Oregon	18.30/70.76
Selby “Calegari” Russian River	85.40
Storm “Duvarita” Santa Barbara County	92.72
J Davies “Ferrington” Anderson Valley	115.90
Cobb “Emmaline Ann” Sonoma Coast	134.20
Domaine Serene “Evanstad Reserve” Dundee Hills, Oregon	152.50

ZINFANDEL

Turley “Juvenile” California	17.08/68.32
Rockpile “Rockpile Ridge” Sonoma	82.96
Macauley “Old Vine” Napa Valley	91.50

MERLOT

Duckhorn Napa Valley	91.50
Paradigm Napa Valley	95.16
PlumpJack Napa Valley	103.70

CABERNET

Cape D’Or Western Cape, South Africa	14.64/56.12
Wines of Substance Columbia Valley, WA	63.44
Daou Paso Robles	71.98
Penfold’s “Max’s” South Australia	19.52/75.64
AXR Napa Valley	122
St. Helena Winery Saint Helena	134.20
Kathryn Hall Napa Valley	231.80
Pride “Reserve” Napa - Sonoma	268.40
Spottswood “Estate” Napa Valley	317.20

OTHER REDS & RED BLENDS

Joel Gott “Palisades” Red Blend California	12.20/46.36
Santa Julia “Organica” Malbec Mendoza, Argentina	13.42/51.24
Skinner “Native Red” Red Blend (served chilled) El Dorado	15.86/61
Giornata “Luna Matta” Sangiovese Paso Robles	68.32
K Vintners “Milbrandt” Syrah Wahluke Slope, WA	82.96
Brown “Chaos Theory” Proprietary Red Napa Valley	82.96
Tablas Creek “Esprit de Tablas” Red Rhone Blend Paso Robles	109.80
Altamura Sangiovese Napa Valley	119.56





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, lunch and dinner events are available. We have 3 event space options: see “Event Spaces” page for details.

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 30-55 (more for cocktail reception set-up); Mountainside Bar: up to 75 seated (more for cocktail reception set-up); Lakeside Dining Room: up to 170.

IS A DEPOSIT REQUIRED?

A \$1,000.00 non-refundable deposit is required to guarantee specified date, time and space for weddings and 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.

ARE DECORATIONS PERMITTED?

All decorations must be discussed with the event manager prior to the event. No birdseed, confetti, glitter or rice permitted anywhere in the establishment or parking lots. Patron may use string and tape to affix decorations. Tacks or nails are not allowed. Excessive clean-up fees may be assessed.

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?

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 Event Coordinator know if you have guests with special dietary needs and your server will present the options to your guests.

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 for the group. This may be Patron, or a 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 14 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 14 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 function 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 and 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 will be due no later than 7 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 and FOOD & BEVERAGE MINIMUM which will be determined by Sunnyside, discussed in full with Patron and is determined per event.

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 DJs must carry a certificate of insurance. If Patron is planning amplified music, it must first be approved by Sunnyside. All outdoor music must stop at 10pm, per Place County Noise Ordinance.

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 premises or parking lots. Patron may use string and tape to affix decorations. Tacks or nails are not allowed. Additional clean-up fees may be incurred.

TAX AND SERVICE CHARGE: A 22% Service Charge is included in pricing listed on the banquet menus provided. All charges are subject to applicable 7.25% state sales tax. All food and beverage costs are subject to a 1% Tourism Business Improvement District assessment, approved by the Placer County Board of Supervisors

EVENT CONFIRMATION AND 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 event manager prior to your event.

PAYMENT: Final payment is due in full at the conclusion of your event. We accept cash, VISA, MasterCard, and American Express. We are sorry, but check 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 premises, until the time all guests have left the premises. Sunnyside does not assume responsibility for lost or damaged articles left in the premises 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

Printed Name

Date of signature

Date of event

Time of event

of guests

MGR. Initials