

WEDDINGS BY THE LAKE



SUNNYSIDE RESTAURANT & LODGE
WEST SHORE, LAKE TAHOE

1850 WEST LAKE BLVD | SUNNYSIDELODGE.COM | 530-583-7200

SAY 'I DO' WITH A LAKE VIEW

Welcome to your iconic lakeside wedding experience and congratulations on your engagement!

We appreciate your consideration of Sunnyside for your special day. 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 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 our expert staff dedicated to creating a perfectly memorable experience for you. We offer a wide variety of services including on-site wedding rehearsals, food tastings and lodge accommodations. Sunnyside has been the starting point for enjoyment of mountain and lake activities for more than 65 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,

Derrick Morales
General Manager

Allie Stevens
Special Events Manager

Christian Novak
Executive Chef





CEREMONY & RECEPTION INFORMATION

DATES

Because Sunnyside is not a dedicated banquet facility, there are some date restrictions as to when we are able to host weddings. Sunnyside is not available for weddings mid-May through mid-September. Please inquire with Events Manager for available dates.

OCCUPANCY

We can accommodate up to 150 guests for ceremony seating and up to 175 guests for reception seating (weather and date dependent)

FEES, MINIMUMS & CHARGES

Pricing is broken down into a facility fee and a food & beverage minimum. Both facility fee and food & beverage minimum are subject to a 22% service charge (which covers gratuity) plus state and local sales tax. Pricing that you see listed in this packet include the 22% service charge. All taxable items are subject to a 1% North Lake Tahoe Tourism Business Improvement District assessment, as approved by the Placer County Board of Supervisors.

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 payment schedule details. All deposits will be applied to your final bill at the conclusion of your event.

PAYMENT

Full payment is due at the conclusion of your event. We accept cash, VISA, MasterCard, American Express, and Discover. Personal checks are not accepted.

WEDDING PACKAGES

Sunnyside is available for partial property and full property buyout weddings. Pricing varies by date and wedding type.

FULL PROPERTY BUYOUT

A full property buyout wedding means Sunnyside is closed to the public on the day of your event, allowing your guests exclusive access to all areas of the venue. Full buyouts are best for weddings with 100+ guests. Maximum guest capacity: 175.

Facility fee includes:

- set-up and break-down
- staffed event service for up to 7 hours
- 30' x 25' clear tent top with bistro lighting (weather permitting)
- 18' x 20' wood grain dance floor
- teak ceremony chairs
- reception tables and chairs
- dinnerware, flaterware, and glassware
- essential tablecloths and napkins
- heaters (weather permitting)
- menu tasting
- non-alcoholic beverage stations

Full property buyout weddings require guaranteed bookings of 23 lodge rooms for a minimum of 2 nights.

PARTIAL PROPERTY BUYOUT

A partial property buyout wedding allows your group exclusive access to the entire south side of our venue (the Lakeside Dining Room and Lakeside Dining Room Deck - weather permitting). Sunnyside will open to the public on the day of your event on the north side of our property. Partial buyouts are best for weddings with fewer than 100 guests and are subject to General Manager approval.

Facility fee includes:

- set-up and break-down
- staffed event service for up to 5 hours
- teak ceremony chairs
- reception tables and chairs
- dinnerware, flaterware, and glassware
- essential tablecloths and napkins
- menu tasting
- non-alcoholic beverage stations

No lodge room booking requirements or minimums.



DATES & PRICING

The minimum spend* is broken down into a facility fee and a food and beverage minimum, which will vary by date and guest count. Please note: Pricing listed below include a 22% service charge, state and local sales tax will be added.

All dates are subject to availability; \$1,000 non-refundable deposit is required to guarantee a specific date.

Sunnyside offers full buyout weddings on the following dates:

May 2025

Saturday, May 17: minimum spend = \$48,800

Saturday, May 31: minimum spend = \$54,900

September 2025

Saturday, September 13: minimum spend = \$73,200

Saturday, September 20: minimum spend = \$67,100

Saturday, September 27: minimum spend = \$61,000

October 2025

Saturday, October 4: minimum spend = \$54,900

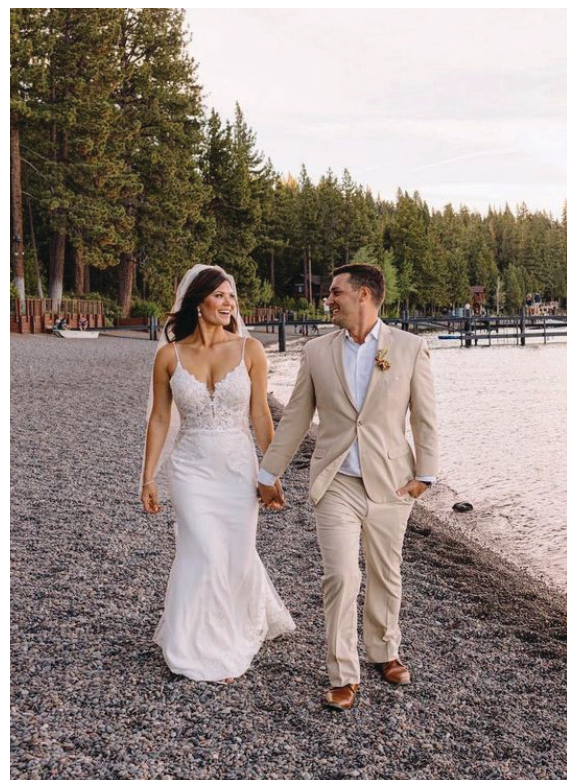
Saturday, October 11: minimum spend = \$54,900

Saturday, October 18: minimum spend = \$54,900

Saturday, October 25: minimum spend = \$54,900

November 2025

Saturday, November 1: minimum spend: \$54,900



Partial property buyout weddings are subject to General Manager approval. Unfortunately, we do not offer weddings mid-May through mid-September. Inquire with your events coordinator for more information on available dates for partial property buyout events.

*final total amount will vary depending on any overages, additional rentals, service charge, and taxes.

RECEPTION BUFFETS

RECEPTION BUFFET ONE

menu subject to change, pending item availability

\$97.60 PER GUEST

(50 guest minimum)

Served with dinner rolls & butter

APPETIZERS

(Choice of 2 from our passed appetizer menu)

(\$8.54 per person, per additional selection)

SALADS *(Choice of 2)*

TOSSED GREEN SALAD

peppers, tomatoes, carrots, red onions, basil vinaigrette

SPINACH SALAD

pickled onion, bacon, chopped egg, red wine vinaigrette

CAESAR SALAD

crisp romaine, shaved parmesan, garlic herb focaccia croutons

ACCOMPANIMENTS *(Choice of 2)*

(\$6.10 per person, per additional selection)

SWEET POTATO MASH

HERB ROASTED NEW POTATOES

GINGER GLAZED CARROTS

SEASONAL VEGETABLES

CREAMY CHEDDAR POLENTA

YUKON GOLD MASHED POTATOES

CHARRED BRUSSELS SPROUTS & BACON



ENTRÉES *(Choice of 2)*

(\$24.40 per person, per additional selection)

PETITE TOP SIRLOIN*

wild mushroom sauce

ROASTED PORK LOIN

slow-roasted, apple-raisin compote

SOY-GINGER SEARED SALMON

slow-roasted, apple-raisin compote

PISTACHIO CRUSTED FRESH FISH

seasonal prep

PANKO CRUSTED CHICKEN


wild mushroom spinach ragout

GRILLED LEMON CHICKEN

preserved Meyer lemon butter

ROASTED CAULIFLOWER STEAK

ratatouille 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 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



RECEPTION BUFFETS

RECEPTION BUFFET TWO

menu subject to change, pending item availability

\$109.80 PER GUEST

(50 guest minimum)

Served with dinner rolls & butter

APPETIZERS

(Choice of 3 from our passed appetizer menu)

(\$7.32 per person, per additional selections)

SALADS (Choice of 2)

FIELD GREENS SALAD

organic mixed field greens, gorgonzola, candied walnuts, green apples, balsamic vinaigrette

SPINACH SALAD

pickled onion, bacon, chopped egg, red wine vinaigrette

CAESAR SALAD

crisp romaine, shaved parmesan, garlic herb focaccia croutons

ACCOMPANIMENTS (Choice of 3)

(\$6.10 per person, per additional selection)

SWEET POTATO MASH

HERB ROASTED NEW POTATOES

GINGER GLAZED CARROTS

SEASONAL VEGETABLES

CREAMY CHEDDAR POLENTA

YUKON GOLD MASHED POTATOES

CHARRED BRUSSELS SPROUTS & BACON

ENTRÉES (Choice of 2)

(\$24.40 per person, per additional selection)

ALL-NATURAL NEW YORK STEAK*

wild mushroom sauce, cabernet reduction

GRILLED FILET MIGNON*

truffle thyme butter

SOY-GINGER SEARED SALMON

slow-roasted, apple-raisin compote

PISTACHIO CRUSTED FRESH FISH

seasonal prep

GRILLED FRESH FISH

pesto, tomato, roasted pine nuts

HERB ROASTED CHICKEN


all-natural, mole verde

SHRIMP PAELLA

roasted peppers and peas, saffron risotto

ROASTED CAULIFLOWER STEAK

ratatouille sauce

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APPETIZERS

BUFFET STYLE

(priced individually; not included with reception menus)

FRESH VEGETABLE PLATTER (\$109.80)

peppers, tomatoes, carrots, red onions,
basil vinaigrette

CHEESE BOARD (\$152.50)

assorted cheeses and crackers; inquire for details

PASSED APPETIZERS

BBQ PORK RIBS

brown sugar & cumin rubbed, chipotle barbeque
sauce

TANDOORI 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

PROSCIUTTO WRAPPED PRAWNS

smoked chili aioli

CHEESE PUFFS

goat cheese and chive mousse

TOMATO BASIL BRUSCHETTA

toasted baguette, balsamic drizzle

KOBE BEEF SLIDERS

caramelized onion, secret sauce

CHICKEN WINGS

buffalo style, served with ranch dipping sauce

SHRIMP COCKTAIL

lemon wasabi cocktail sauce

AHI POKE TARTS*


raw tuna, Maui onion, sesame, ponzu

CRAB CAKES

roasted tomatillo aioli

COCONUT CRUSTED CALAMARI

lemon wasabi cocktail sauce

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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	13.42-24.40
DRAFT BEERS	10.98-12.20
STANDARD/WELL LIQUORS	12.20-13.42
MID-RANGE LIQUORS	13.42-15.86
PREMIUM LIQUORS	15.86-19.52
SPECIALTY COCKTAILS	17.08-20.74

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

ZINFANDEL

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

MERLOT

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

CABERNET

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

OTHER REDS & RED BLENDS

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

PREFERRED VENDORS

BAKERIES

Tahoe House Bakery & Gourmet
Flour Girl Wedding Cakes
Cake Tahoe
Sugar Pine Cakery

FLORISTS

A rose is a Rose
Heartwood Floristry
A Bud and Beyond
Flower Power
Awesome Blossom
Natasha Kolenko Floral Designs
Helianthus Floral Designs
Safeway Truckee
Devonwood's

BANDS & DJS

Sawyer Tahoe DJ
McClains Mobile DJ
Beat Fleet DJs
Platinum DJ
Milton Merlos (acoustic & DJ)
Pop Rocks
The Cheeseballs
Ike & Martin

WEDDING PLANNERS & CONSULTANTS

Emily McClintock - Jalie Events
Heather Blueberg - Chateau Bliss Events
Kayla Lewis - That Blissful Moment
Bri Koepnick - Married Poppins
Taylor Lorz - Revel & Rye Event Co

PHOTOGRAPHERS & VIDEOGRAPHERS

Holly Shankland
Lauren Lindley Photography
Kay Kroshus Photography
Theilin Photography
Courtney Aaron Photo
AJ Photography NV

HAIR & MAKE-UP

Salon Bella Vita
Willow Beauty Bar
Kiss and Makeup

RENTALS

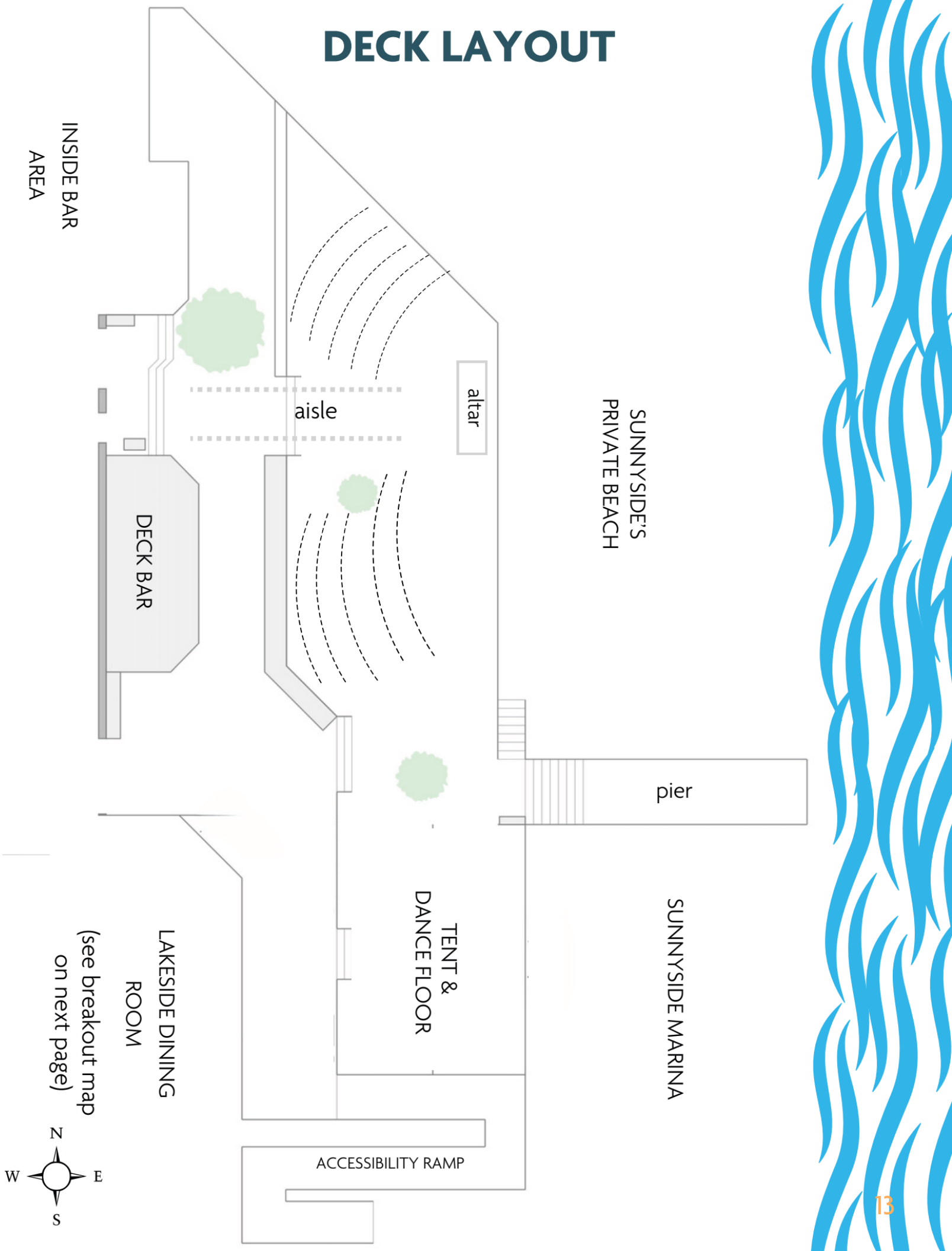
Celebrations Party Rentals
Camelot
BBJ La Tavola Fine Linens

TRANSPORTATION

Northstar Resort
Palisades Tahoe Charter Services
Delta Limousine Services



DECK LAYOUT

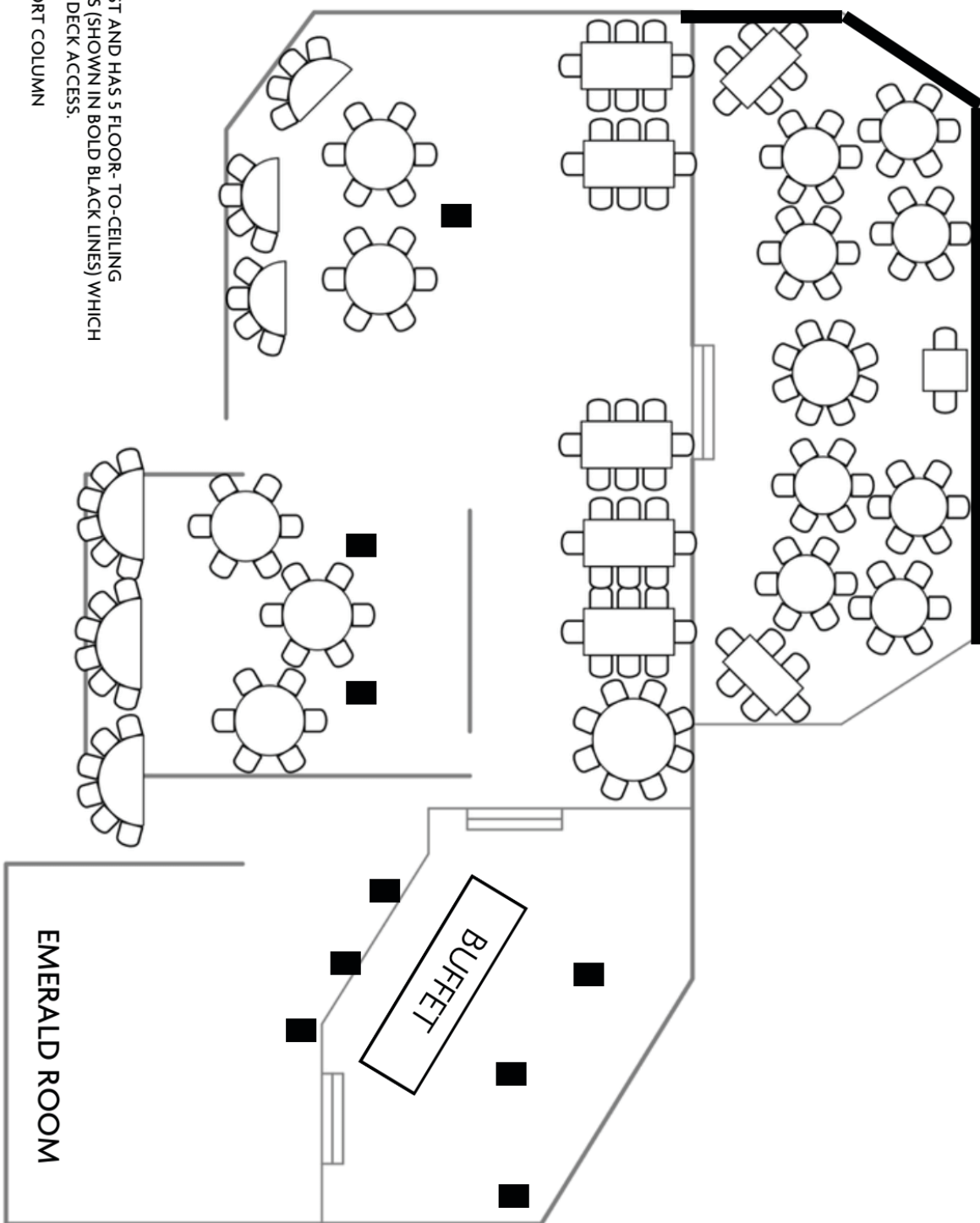




(DECK)

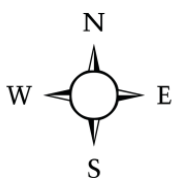
TENT & DANCE FLOOR
(DECK)

ENTRANCE



THIS ROOM FACES EAST AND HAS 5 FLOOR- TO-CEILING
SLIDING GLASS DOORS (SHOWN IN BOLD BLACK LINES) WHICH
OPEN TO ALLOW FOR DECK ACCESS.

■ = STRUCTURAL SUPPORT COLUMN



LAKE SIDE DINING ROOM LAYOUT

THE LODGE

Sunnyside has 23 mountain-inspired lodge room and suites. Goose down comforters add a cozy touch, and private patios and decks mean the crisp, clean outdoors is just steps away. Our lakefront guest rooms overlook the lively deck and the marina beyond buzzing with lakeside activity.

Room rates include: continental breakfast, parking, Wi-Fi, fresh baked cookies with coffee and tea at 3:00pm daily. Lodge guests enjoy exclusive access to our sun deck. All rooms are equipped with Nespresso pod machines, A/C, mini refrigerator and complimentary reusable water bottles. A \$15 daily resort fee will be added to room rates.

Room types:

- 5 partial view room with a king bed and queen sleeper sofa (20, 25-28); room 20 has a wood-burning fireplace
- 4 partial view rooms with queen bed and queen sleeper sofa (21-24); room 21 has a wood-burning fireplace
- 1 downstairs garden view room with a king bed, queen sleeper sofa, and wood-burning fireplace (40; ADA accessible)
- 3 downstairs garden view mini suites with a queen bed and a queen sleeper sofa (41-43); room 41 has a wood-burning fireplace
- 4 lakefront rooms with a king bed (36-39)
- 4 lakefront rooms with two queen beds (32-35)
- 1 lakefront large suite with a king bed (30) and a queen sleeper sofa
- 1 lakefront small suite with a queen bed (31) and a queen sleeper sofa

All of our garden view suites are pet-friendly with a one-time pet fee of \$60.

Please note: Sunnyside does not have an elevator



lakefront double queen room



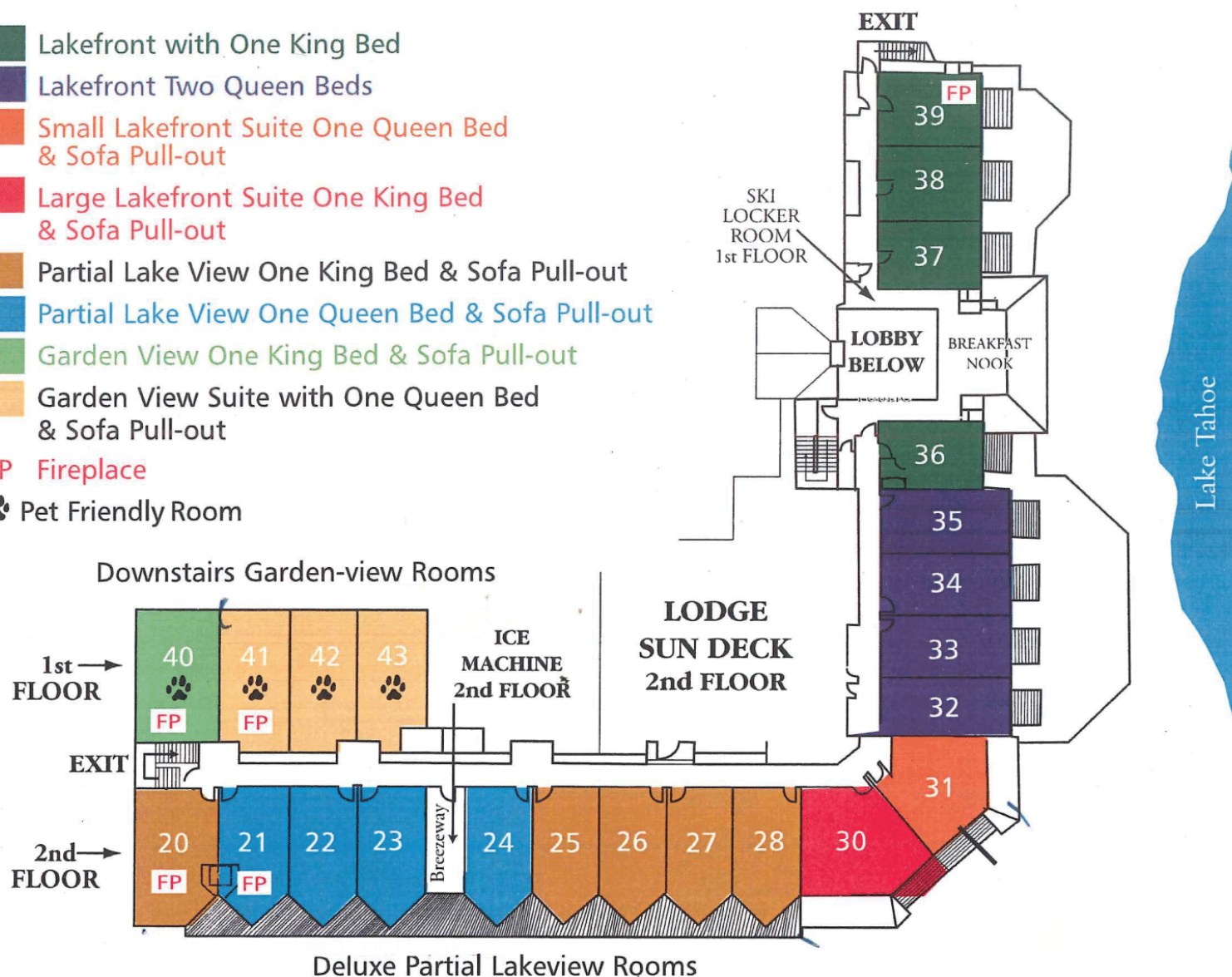
lakefront king room

Room Key

-  Lakefront with One King Bed
-  Lakefront Two Queen Beds
-  Small Lakefront Suite One Queen Bed & Sofa Pull-out
-  Large Lakefront Suite One King Bed & Sofa Pull-out
-  Partial Lake View One King Bed & Sofa Pull-out
-  Partial Lake View One Queen Bed & Sofa Pull-out
-  Garden View One King Bed & Sofa Pull-out
-  Garden View Suite with One Queen Bed & Sofa Pull-out

FP Fireplace

 Pet Friendly Room





FREQUENTLY ASKED QUESTIONS

DO YOU REQUIRE A WEDDING PLANNER?

Yes. Hiring a planner/coordinator is helpful when finalizing details. The Special Events Manager will be on site throughout the entirety of your event but cannot guarantee immediate availability for bridal assistance as their main focus will be food, beverage, and the venue.

DOES SUNNYSIDE ALLOW REAL FLAME CANDLES?

Yes. However, candles and/or flame must be contained/covered in a vessel or vase.

ARE DECORATIONS PERMITTED?

All decorations must be discussed with the Special Events Manager prior to the event. No birdseed, confetti, glitter or rice permitted anywhere in the establishment and/or parking lots. Patron may use string and tape to affix decorations. Tacks and nails are not allowed.

CAN I BRING IN MY OWN CAKE AND DESSERT?

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.

CAN YOU ACCOMMODATE A VEGETARIAN OR ALLERGY REQUEST?

Yes, we can certainly accommodate vegetarian/vegan guests as well as guests with allergy restrictions. Please let the Special Events Manager know if you have guests with special dietary restrictions.

WHEN DO I NEED A FINAL GUEST COUNT?

Guaranteed guest count as well as final food and beverage selections are required no later than 14 days prior to event date.

CAN WE BRING IN OUR OWN WINE?

Unfortunately, we do not allow outside alcohol. All alcohol must be provided by Sunnyside.

DOES SUNNYSIDE PROVIDE A CEREMONY ARCH?

No, however, a circular wooden arch (87" dia.) is available for rent for \$305 (pricing includes a 22% service charge, state and local sales tax will be added).

SUNNYSIDE EVENTS 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 Events 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 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. Full Property Buyout events require guaranteed booking of 23 lodge rooms for applicable minimum stays, subject to separate group lodging contract.

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 on the event confirmation will be due no later than 14 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/FACILITY FEES: Certain premium days will require a ROOM RENTAL FEE and FOOD AND 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 DJ’s must carry a certificate of insurance. If Patron is planning live music, it must first be approved by Sunnyside. All outdoor music must stop by 10pm, per Placer 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 lot. Patron may use string and tape to affix decorations. Candles with real flames must be contained in a vessel. Tacks or nails are not allowed. Additional clean-up and/or damage fees of \$1,000+ may be incurred.

TAX AND SERVICE CHARGE: All Services, minimum, and fees are subject to a 22% service charge. Pricing listed in the packet provided include the 22% service charge. All charges are subject to applicable 7.25% state sales tax. All taxable items are subject to a 1% North Lake Tahoe Tourism Business Improvement District assessment, approved by the Placer County Board of Supervisors.

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 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 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 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 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