

WEDDINGS BY THE LAKE



Sunnyside
RESTAURANT & LODGE



Congratulations on your upcoming wedding! We appreciate you considering Sunnyside Lodge for your ceremony or reception.

We are confident that you will find our naturally beautiful setting the perfect location for your celebration. Only at Sunnyside can you exchange your vows or toast your new life together 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 create a perfectly memorable experience for you. We offer a wide variety of services including special menu selections, personalized events, as well as cozy lodge accommodations for you and your guests.

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

Lee Kresy
Executive Chef

Erin Prado
Banquet Manager

WEDDING CEREMONY AND RECEPTION INFORMATION

DATES

Sunnyside is available for wedding receptions year-round, with the exception of July & August.

TIMES

The Lakeside Dining Room & Deck are available from 11 a.m. to 4:30 p.m.

OCCUPANCY

We can accommodate up to 200 people for a wedding or wedding with reception.

MINIMUM WEDDING BOOKING

100 people

ROOM RENTAL FEE

\$2000

\$2100 with ceremony

This includes staff scheduling, room rental, and equipment rental.

SET UP AND CLEAN UP FEE

\$2 per person

\$2 per person linen

DEPOSIT

A \$500.00 non-refundable deposit is required to guarantee the date and space for your event. A fifty percent non-refundable deposit of the estimated total of the wedding will be due two months before the event. Please remember these are non-refundable deposits and will be applied to your bill the day of your event.

PAYMENT

Full payment is due at the conclusion of the event.



AGREEMENTS & INFORMATION

GUARANTEE

In certain circumstances, such as wedding receptions or other special events, a guaranteed number of guests will be required three days in advance of the event. This means you will be financially responsible for the number of guest you guarantee, even if they all do not attend.

CONTACT

Please select one person to handle all planning as well as payment for the event.

DEPOSITS

Deposits are required for wedding receptions and may apply to other special events. Deposits are non-refundable and apply to the final bill the day of the event.

TIME RESTRICTIONS

All wedding receptions end at 4:30 pm.

Other events may be restricted as to time due to space availability.

BEVERAGE/BAR

In compliance with state law, no hard liquor or beer may be brought onto the premises from outside sources. All persons consuming liquor must be of legal age by state law. Please note that all events are fully catered in food and beverage by Sunnyside. Obviously, visibly intoxicated persons will not be served alcohol.

DAMAGES

The patron agrees to assume responsibility for any damage or loss on the premises during the event from the time the guests have entered the establishment until the time all guests leave the establishment. Sunnyside will not assume responsibility for any lost or damaged articles left in the restaurant prior to, during or following the event.

DECORATIONS

All decorations must be discussed with the banquet manager prior to the event. No confetti, birdseed, or rice will be allowed. You may use tape or string to affix your decorations. No tacks, pins or nails may be used. There will be an additional decorating fee if Sunnyside employees are required to decorate for any portion of the event.

TAX AND SERVICE CHARGE

All food and beverage is subject to applicable taxes and a 20% service charge.

PAYMENT

Payments are due in full on or before the day of your event. Any other arrangements (i.e. accounts receivable) must be made with the Banquet Manager. We accept VISA, DISCOVER, MASTERCARD, & AMERICAN EXPRESS credit cards. Company checks are acceptable with management approval. Cash is also an acceptable form of payment.

Please feel free to ask questions. Sunnyside will make every effort to make your event a success!

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

Customer Signature _____ Date _____

X _____ Date _____

Erin Prado
Sunnyside Banquet Manager

WUGYER

WEDDING SERVICES REFERRAL LIST

BAKERIES

Tahoe House (Tahoe City)	(530) 583-1377
Flower Power	(530) 550-1801
Caker & Co.	(775) 225-6873

FLORISTS

A Rose Is A Rose	(530) 525-1430
Wanda's Flower Shop	(530) 581-2180
A Bud And Beyond	(775) 833-1001

FORMAL WEAR

Tuxedos of Lake Tahoe	(775) 831-4504
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BANDS

The George Souza Band	(916) 432-4143
Rommel Wilson (DJ and Jazz Band)	(530) 386-9966
Tom Delany	(800) 786-2263
The String Beings	(775) 322-5525
Avalanche, Acoustic Duo	(530) 426-0908
Lake Tahoe Entertainment	(530) 525-1227

DJ'S

Platinum DJ	(916) 799-1292 or (530) 545-8792
Coyote Entertainment	(530) 542-0274
We Ain't Saints	(530) 305-6859
Music Magic	(800) 776-3548
Tunesmiths	(530) 546-5052
Reno Tahoe DJ Company	(775) 267-1960 or (775) 885-2222

CHURCHES / CHAPELS

First Baptist of Tahoe City	(530) 583-9723
Chorus Christi Catholic Church	(530) 583-4409
A Chapel at Lake Tahoe	(530) 581-2757
Mountain High Weddings	(530) 525-0320
North Tahoe Weddings	(530) 583-2731
Rev. John Spinola	(877) 470-8888
Rev. David Beronio	(775) 588-7655
A Beautiful Tahoe Wedding	(530) 587-6405

PHOTOGRAPHERS / VIDEOGRAPHERS

Impressions By Matises	(530) 525-5558
Kristie Pellegrino Photographs	(530) 550-8315 or (925) 260-9350
Flash Photography (Chris Beck)	(530) 550-8680
Jeff Lappert Photography	(530) 581-0300
High Sierra Video Productions	(775) 831-1296
Videographically Inclined	(800) 587-7222
Bob Ash Photography	(530) 583-5916
Theresa Vargo Photography	(415) 388-9210

IMAGE CONSULTANTS

Bella Vita	(530) 583-1364
Hair by Courtney	(530) 581-3331
Kristin Pellegrino	(530) 550-8315 or (925) 260-9350

RECEPTION BUFFET ONE

\$32 per person (minimum 100 people)

Served with assorted appetizers, assorted rolls, butter coffee and tea.

APPETIZERS (Choice of three)

Baked Brie

On focaccia with pesto

Quick-Fried Artichoke Hearts

Basil mayonnaise

Smoked Salmon

Cream cheese, red onion, capers & dill

Fresh Vegetable Platter

Strip-cut carrots, celery, cucumber, broccoli & cauliflower, with ranch dressing

Crispy Fried Zucchini Sticks

Ranch dressing

Tortilla Wraps

Turkey, cream cheese, olives & peppers

Petite Quiche

Mushrooms, onions, peppers & jack cheese

Stuffed Mushrooms

Onions, mushrooms, gorgonzola & walnuts

SALADS (Choice of three)

Fruit Salad

Cantaloupe, honeydew, pineapple, watermelon and strawberries

Pasta Salad

Penne, red onion, peppers, artichoke hearts tossed with pesto

Seafood Salad

Prawns, scallops and crab with tomato, cucumber hard-boiled eggs, classic Louie dressing

Tossed Green Salad

Peppers, tomato, carrots, red onion, basil vinaigrette

Spinach Salad

Sliced mushrooms, bacon, red onion, honey-dijon vinaigrette

Caesar Salad

Garlic croutons, parmesan, classic dressing

Chinese Chicken Salad

Julienne carrots, peppers, scallions, baby greens, honey-dijon vinaigrette

Hearts of Palm Hazel Nut Salad

Roasted red pepper, light citrus vinaigrette

Continues on following page



WUGYER

RECEPTION BUFFET ONE (continued)

ACCOMPANIMENTS (Choice of three)

- Seasoned Rice
- Cheese Ravioli
- Pasta Alfredo
- Sautéed Seasoned Vegetables
- Potatoes Au Gratin

ENTREES (Choice of two)

- Roast Beef Au Jus**
Slow-roasted and served with au jus and creamed horseradish
- Cold Poached Salmon**
Dill aioli and cucumber
- Grilled Fresh Fish**
With pesto, tomato and toasted pinenuts
- Pistachio Encrusted Fresh Fish**
Roasted tomato and sage buerre blanc
- Ginger Marinated Chicken**
Charbroiled and served with a Chinese sauce of red pepper, ginger, cilantro and garlic
- Citrus Chicken**
Marinated in lemon, lime and orange, with fresh fruit salsa
- Chicken Tarragon**
Sautéed with a light tarragon cream
- Chicken Picata**
Sautéed with a lemon, caper, white wine butter sauce

No charge for cake cutting. A 20% service charge and appropriate sales tax will be added to above price.
Menu items & prices subject to change.



RECEPTION BUFFET TWO

\$36 per person (minimum 100 people)
Served with assorted rolls, butter, coffee and tea.

APPETIZERS (Choice of three)

Baked Brie

On focaccia with pesto

Quick-Fried Artichoke Hearts

Basil mayonnaise

Smoked Salmon

Cream cheese, red onion, capers & dill

Fresh Vegetable Platter

Strip-cut carrots, celery, cucumber, broccoli & cauliflower, with ranch dressing

Crispy Fried Zucchini Sticks

Ranch dressing

Tortilla Wraps

Turkey, cream cheese, olives & peppers

Petite Quiche

Mushrooms, onions, peppers & jack cheese

Stuffed Mushrooms

Onions, mushrooms, gorgonzola & walnuts

SALADS (Choice of three)

Fruit Salad

Cantaloupe, honeydew, pineapple, watermelon and strawberries

Pasta Salad

Penne, red onion, peppers, artichoke hearts tossed with pesto

Seafood Salad

Prawns, scallops and crab with tomato, cucumber hard-boiled eggs, classic Louie dressing

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Peppers, tomato, carrots, red onion, basil vinaigrette

Spinach Salad

Sliced mushrooms, bacon, red onion, honey-dijon vinaigrette

Caesar Salad

Garlic croutons, parmesan, classic dressing

Chinese Chicken Salad

Julienne carrots, peppers, scallions, baby greens, honey-dijon vinaigrette

Hearts of Palm Hazel Nut Salad

Roasted red pepper, light citrus vinaigrette

Continues on following page



WUGYER

RECEPTION BUFFET TWO (continued)

ACCOMPANIMENTS (Choice of three)

Seasoned Rice

Sautéed Seasoned Vegetables

Pasta Pescatori

Potatoes Au Gratin

Vegetable Cheese Ravioli sun dried tomato sauce

ENTREES (Choice of three)

New York Steak with Wild Mushrooms

Certified Angus® beef grilled and served with a red wine mushroom sauce

Tournedos with Béarnaise

Seared filet mignon over puff pastry

Carved Roast Turkey

Roasted with rosemary, thyme and sage

Salmon with Citrus Glaze

Oven-roasted and finished with macadamia nuts

Grilled Fresh Fish

With pesto, tomato and toasted pinenuts

Chicken Oscar (Crab and Asparagus)

Sauteed with crab meat, asparagus and Béarnaise sauce

Cold Poached Salmon

Dill aioli and cucumber

Jumbo Prawn Cocktail

Served chilled with cocktail sauce and lemon

Oysters on the Half Shell

Cocktail sauce and lemon

No charge for cake cutting. A 20% service charge and appropriate sales tax will be added to above price. Menu items & prices subject to change.



ADDITIONAL APPETIZER SELECTIONS

(50 Pieces per order)

Section One - \$65 per order

(Choose one from the following)

Fresh Vegetable Platter

Strip-cut carrots, celery, cucumber, broccolii & cauliflower, with ranch dressing

Caribbean Spiced Chicken Strips

Pineapple mango chutney

Chicken Quesadilla

Jack cheese, salsa, & sour cream

Quick-Fried Artichoke Hearts

Basil Mayonnaise

Petite Quiche

Mushrooms, onions, peppers & Jack cheese

Stuffed Mushrooms

Onions, mushrooms, Gorgonzola & walnuts

Crispy Fried Zucchini Sticks

Ranch Dressing

Baked Brie

On focaccia with pesto

Smoked Salmon

Cream cheese, red onion, capers & dill

Section Two - \$75 per order

(Choose one from the following)

Calamari Strips

Panko breaded & served with pineapple mango chutney

Ginger Chicken Skewers

Sweet chili glaze with Szechwan vegetables

Crab Stuffed Mushrooms

Crab meat, mushrooms, onions, Gorgonzola & walnuts

Oysters on the Half Shell

Chilled with cocktail sauce & lemon

Tortilla Wraps

Turkey, cream cheese, olives & peppers

Continues on following page



ADDITIONAL APPETIZER SELECTIONS

Section Three - \$85 per order

(Choose one from the following)

Crab Cakes

Smokey tomato sauce & rosemary mayonnaise

Grilled Proscuitto Prawns

Dijon Vinaigrette

Firecracker Prawns

Mango salsa

Flash Grilled Pepper Ahi

Wasabi, soy & ginger

BBQ Ribs

Individually cut baby-back ribs in house-made BBQ sauce

Prawn Cocktail

Grilled & chilled

Menu items & prices subject to change.



WUGYER

BEVERAGE SELECTIONS

(Based on consumption)

MIXED DRINKS

Well Drinks	\$6.00
Call Drinks	\$7.25
Premium Drinks	\$7.25 - \$9.75

BEERS

Domestic Bottle	\$4.25
Premium Bottle	\$4.75
Premium Draft	\$6.00-\$6.75

SOFT DRINKS

Sodas	\$2.75
Juice	\$2.75
Mineral Water	\$6.00

PUNCH

Fruit Punch (price per gallon)	\$40.00
Each gallon serves 22-25	

WINE AND CHAMPAGNE

Sample list of bottled wines & champagnes on following pages.

All prices subject to a 20% service charge and applicable taxes.
Prices & product availability subject to change



OX'S PICKS

For over 20 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 feel these selections to be unique, distinctive in flavor, limited in supply, and fun to drink. Cheers!

	Glass	1/2 Bottle	Bottle
SPARKLING WINES & CHAMPAGNES			
NV J Brut "Cuvee 20", Russian River	9.00		45.00
2005 Iron Horse "Ocean Reserve", Sonoma County			65.00
NV Nicolas Feuillatte Brut Rose, Epernay		40.00	75.00
2001 Schramsberg "Reserve" Napa			140.00

WHITES

2009 Fish Eye Pinot Grigio, California	7.00		28.00
2009 Palma Pinot Grigio, Santa Barbara County			32.00
2009 King Estate Pinot Gris, Oregon			32.00
2008 Beringer White Zinfandel, California	5.50		22.00
2009 Domaine DuJac "Triennes Provence" Rose, France			30.00
2009 Oxford Landing Viogner, South Australia	8.00		32.00
2009 K Viogner, Columbia Valley			52.00
2009 Tablas Creek "Cotes de Tablas" Blanc, Paso Robles	12.00		48.00
2008 Elyse "Lingene" White Rhone Blend, Sierra Foothills			46.00
2009 Kung Fu Girl Riesling, Columbia Valley	9.00		36.00
2008 Dr. Loosen "Blue Slate" Estate Riesling, Mosel			45.00
2008 Navarro Gewurztraminer, Anderson Valley			35.00
2009 Ferrari Carano Fume Blanc, Sonoma County	8.00		32.00
2009 Kim Crawford Sauvignon Blanc, New Zealand			35.00
2009 Mason Sauvignon Blanc, Napa	11.00		44.00
2009 Cade Sauvignon Blanc, Napa	14.00		56.00
2009 Capture "Tradition" Sauvignon Blanc, California			59.00
2009 Spottswood Sauvignon Blanc, Napa			65.00
NV Peter Francis Chardonnay, Monterey	7.25		29.00
2008 Calera Chardonnay, Central Coast			39.00
2008 Kendall Jackson "Vintners Reserve" Chardonnay, California	9.00		36.00
2008 La Crema Chardonnay, Sonoma Coast			39.00
2008 Wente "Riva Ranch" Chardonnay, Monterey			42.00
2009 Byron Chardonnay, Santa Barbara	11.00		44.00
2008 Morgan "Double L" Chardonnay, Santa Lucia Highlands			56.00
2008 Lioco "Demuth Vineyard" Chardonnay, Anderson Valley			58.00
2009 Rombauer Chardonnay, Carneros	15.00		60.00
2008 Ramey Chardonnay, Russian River	17.00		68.00
2008 Chateau Montelena Chardonnay, Napa			78.00
2007 Du Mol Chardonnay, Russian River			89.00
2008 Pahlmeyer Chardonnay, Napa			99.00

GRAPE JUICE (Non-alcoholic)

Navarro Gewurtztraminer Juice	6.50		26.00
Navarro Pinot Noir Juice	6.50		26.00

Wine availability & prices subject to change.

JUGGER

REDS

	Glass	Bottle
2008 Castle Rock Pinot Noir, Monterey	8.00	32.00
2007 Alfaro "Estate" Pinot Noir, Santa Cruz Mountains		39.00
2008 Praxis Pinot Noir, Monterey	12.00	48.00
2008 Mueller Pinot Noir, Russian River		50.00
2008 Dutton Goldfield "Dutton Ranch" Pinot Noir, Russian River	15.00	60.00
2008 Siduri Pinot Noir, Santa Rita Hills		64.00
2007 Boheme "Stuller Vineyards" Pinot Noir, Sonoma Coast		66.00
2006 Miura "Gary's Vineyard" Pinot Noir, Santa Lucia Highlands		75.00
2006 Domaine Serene "Evanstad" Pinot Noir, Willamette Valley		78.00
2007 Donum Pinot Noir, Carneros		80.00
NV Peter Francis Merlot, Monterey	7.25	29.00
2008 The Velvet Devil Merlot, Washington		34.00
2006 Cloverdale Ranch Merlot, Alexander Valley	10.00	40.00
2007 Whitehall Lane Merlot, Napa	13.00	52.00
2007 Duckhorn Merlot, Napa		76.00
2006 Leonetti Merlot, Walla Walla		125.00
2008 Shypoke "Amelia's Block" Petite Syrah, Napa		59.00
2007 Greg Graham Grenache, Lake County		39.00
2007 Tablas Creek "Espirito de Beaucastel" , Paso Robles		85.00
2005 Meyer Family Syrah, Mendocino	10.00	40.00
2005 Green & Red "Tip Top" Syrah, Napa		46.00
2008 K "Motor City Kitty" Syrah, Washington	15.00	60.00
2005 Ojai "Roll Ranch" Syrah, California		69.00
2005 Arcadian "Purisima" Syrah, Santa Ynez		85.00
2005 Shafer "Relentless" Napa		96.00
2006 Altamura Sangiovese, Napa		65.00
2007 Buoncristiani "Dolcetto Di Nonno" Dry Creek		68.00
2009 Wine Guerilla Zinfandel, Sonoma County	9.00	36.00
2006 Truckee River "Gribaudo" Zinfandel, Lodi		48.00
2006 Easton "Fiddletown" Zinfandel, Amador		54.00
2009 Orin Swift "Saldo" Zinfandel, Napa	15.00	60.00
2007 Turley "Duarte" Zinfandel, Contra Costa		63.00
2007 Valdez "Quinn Vineyard" Zinfandel, Dry Creek		70.00
2008 Bramare Malbec, Lujan de Cuyo		59.00
2006 La Jotta Cabernet Franc, Howell Mountain		80.00
2008 J. Lohr "Seven Oaks" Cabernet, Central Coast	9.00	36.00
2007 Robert Mondavi Cabernet, Napa		40.00
2007 Sean Minor Cabernet, Napa		42.00
2007 Rombauer Cabernet, Napa	12.00	48.00
2007 Mount Veeder Cabernet, Napa		52.00
2006 Ladera Cabernet, Napa		58.00
2007 ZD Cabernet, Napa	16.00	64.00
2008 De Lille "D2" Cabernet, Columbia Valley		69.00
2006 Forman Cabernet, Napa		92.00
2007 Pride Cabernet, Napa/Sonoma		95.00
2007 Dunn Vineyards Cabernet, Napa		99.00
2006 Altamura Cabernet, Napa		120.00
2005 Macaulay "Beckstoffer To Kalon" Cabernet, Oakville		160.00
2006 Ma(i)sonry Proprietary Red, Napa	14.00	56.00
2008 The Prisoner Napa		59.00
2007 Venge "Scouts Honor" Napa		65.00
2007 Paraduxx Napa		67.00
2005 Miner "The Oracle" , Napa		82.00
2007 Justin "Isosceles" Paso Robles		85.00
2007 Blackbird "Paramour" , Napa		110.00
2005 Peter Michael "Le Pavots" , Napa		210.00

Wine availability & prices subject to change.

UGGER

GROUP COST LIST

We are happy to provide this worksheet to assist you in planning your wedding and reception.

I. Food

_____ people at \$_____ per person _____

II. Liquor

Open Bar Tab _____

Champagne \$21 bottle x _____

Wine \$_____ bottle x _____

\$_____ bottle x _____

\$_____ bottle x _____

Beer - Bottled

Domestic \$_____ bottle x _____

Premium \$_____ bottle x _____

Draft \$_____ bottle x _____

Food & Beverage Total _____

III. Service Charge - 20%

IV. Room & Labor Charges

Room Rental - \$2000 _____

Ceremony - \$100 _____

Set-up & Clean-up Fee - \$2 per person _____

Linen - \$2 per person _____

Subtotal _____

V. Tax - 8.25% on subtotal

Total _____

