



Sunnyside

RESTAURANT & LODGE

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

From the most intimate gathering to the most 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.

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 50 years. All dining guests have a spectacular view of Lake Tahoe from both the inside dining room and the outside deck seating.

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

Lee Kresy
Executive Chef

Erin Prado
Banquet Manager

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 5:00 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

BANQUET MENU

All dinners include tossed Caesar salad and sourdough bread
Pre-count on all banquet items is required

BLUE TAHOE MENU (\$36)

MAIN COURSE

Salmon

Herb-marinated, charbroiled, lemon sage beurre blanc,
served with wild rice and fresh vegetables

Or

Best of Market Fish

Fresh herb and panko crusted fish, roasted tomato sage beurre blanc,
served with rice and fresh vegetables

Ribeye Steak*

12 ounce Meyer Ranch Beef, served with roasted garlic mashed
potatoes and fresh vegetables

Prawns and Scallops

Jumbo prawns and scallops sautéed over pasta with red onion,
tomato, artichoke hearts and fresh basil

Herb Roasted Chicken

Oven roasted free range chicken, lemon rosemary jus, creamy polenta

DESSERT

Kimo's Hula Pie

Macadamia nut ice cream, chocolate cookie crust, hot fudge
and whipped cream

Please choose only one of the fresh fish.

Appetizers and vegetarian menus are available upon request.

*Roasted Prime Rib will substitute for Ribeye in the case of
parties of 30 or more.

20% Gratuity and California sales tax apply.



WUGYER

BANQUET APPETIZER MENU

Each item includes 50 pieces per order (except where noted by *)

\$65 PER ORDER

(Choose one from the following)

Fresh Vegetable Platter*

Strip-cut carrots, celery, cucumber, broccoli
& 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



WUGYER

BANQUET APPETIZER MENU

Each item includes 50 pieces per order (except where noted by *)

\$75 PER ORDER

Choose one from the following

Calamari Strips

Panko breaded & served with pineapple mango chutney

Ginger Chicken Skewers

Sweet chili glaze with sesame seeds

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

\$85 PER ORDER

Choose one from the following

Crab Cakes

Smokey tomato sauce & rosemary mayonnaise

Grilled Prociutto Prawns with Basil

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

Chilled



WUGYER

BEVERAGE SELECTIONS

(Based on consumption)

MIXED DRINKS

Well Drinks	\$5.75
Call Drinks	\$7.00
Premium Drinks	\$7.50 - \$9.50

BEERS

Domestic Bottle	\$3.75
Premium Bottle	\$4.75
Premium Draft	\$5.75

SOFT DRINKS

Sodas	\$2.50
Juice	\$2.50
Mineral Water	\$2.50-\$5.00

PUNCH

Price per gallon. Each gallon serves 22-25

Fruit Punch	\$40.00
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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 the Napa and Sonoma valleys 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
NV	Nicolas Feuillatte Brut Rose, Epernay	40.00	75.00
2001	Schramsberg "Reserve" Napa		140.00
1999	Perrier-Jouet "Fleur De Champagne" Epernay		180.00

WHITES

2009	Fish Eye Pinot Grigio, California	7.00	28.00
2007	Luna Pinot Grigio, Napa		35.00
2008	King Estate Pinot Gris, Oregon		32.00
2008	Beringer White Zinfandel, California	5.50	22.00
2008	Adobe Road Pinot Noir Rose, Russian River		32.00
2008	Yalumba Viognier, Australia	7.00	28.00
2008	K Viognier, Columbia Valley	13.00	52.00
2009	Kung Fu Girl Riesling, Columbia Valley	9.00	36.00
2008	Poet's Leap Riesling, Columbia Valley		40.00
2006	Navarro Gewurztraminer, Anderson Valley		35.00
2008	Manifesto Sauvignon Blanc, California	8.00	32.00
2009	Kim Crawford Sauvignon Blanc, New Zealand		35.00
2007	Chalk Hill Sauvignon Blanc, Russian River	12.00	48.00
2008	Cade Sauvignon Blanc, Napa		48.00
2008	Duckhorn Sauvignon Blanc, Napa		54.00
2006	Peter Francis Chardonnay, Monterey	7.25	29.00
2008	Calera Chardonnay, Central Coast		34.00
2008	Fox Glove Chardonnay, Central Coast	9.00	36.00
2007	La Crema Chardonnay, Sonoma Coast		38.00
2007	Kendall Jackson "Grand Reserve" Chardonnay, California		39.00
2008	Wente "Riva Ranch" Chardonnay, Monterey		44.00
2008	Miner Chardonnay, Napa		45.00
2007	Flora Springs Chardonnay, Monterey	12.00	48.00
2007	Mer Soleil "Silver" Unoaked Chardonnay, Santa Lucia Highlands		52.00
2006	Nickel & Nickel "Medina" Chardonnay, Russian River		56.00
2008	Rombauer Chardonnay, Carneros	15.00	60.00
2007	Flowers Chardonnay, Sonoma Coast		65.00
2006	Hartford Court "Four Hearts" Chardonnay, Russian River		68.00
2007	Shafer "Red Shoulder Ranch" Chardonnay, Carneros	18.00	72.00

GRAPE JUICE (Non-alcoholic)

Navarro	Gewurtztraminer Juice	6.50	26.00
Navarro	Pinot Noir Juice	6.50	26.00

TINY BOTTLES (.375 Liter Bottles)

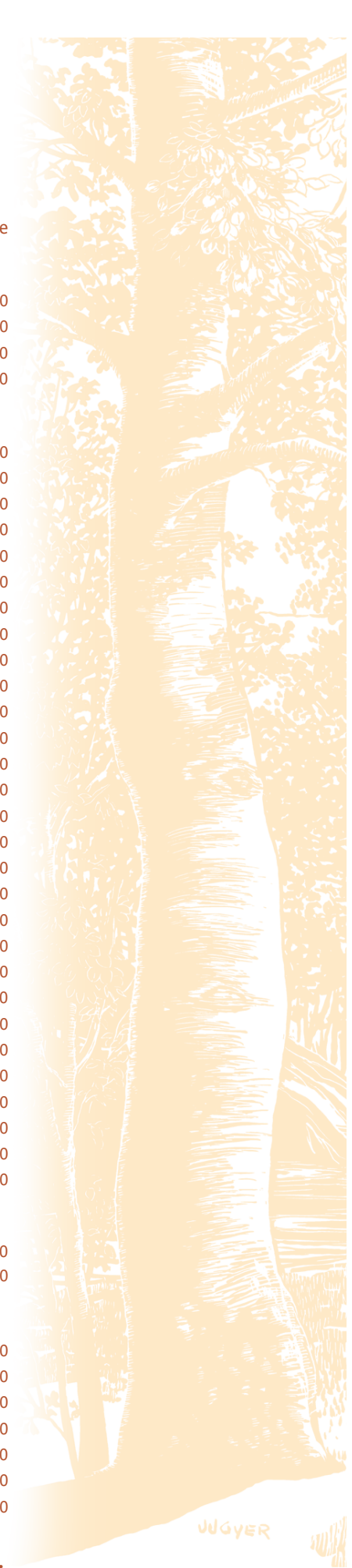
2007	Stuhlmuller "Estate" Chardonnay, Alexander Valley	26.00
2007	Ramey Chardonnay, Russian River	36.00
2005	Fiddlehead "Fiddlestix 728" Pinot Noir, Santa Rita Hills	40.00
2006	Elyse "Morisoli" Zinfandel, Rutherford	32.00
2006	Novy Syrah, Napa	30.00
2006	Pride Cabernet Franc, Sonoma	50.00
2005	Paul Hobbs Cabernet, Napa	56.00

All wines accented by a wine glass are offered at 1/2 price Monday Nights only.

For those special occasions, we'll be happy to open your bottle of wine. Corkage fee is \$20.

(2 bottle maximum, per table)

SAMPLE WINE LIST



UGGER

REDS

	Glass	Bottle
2008 Angeline Pinot Noir, California	9.00	36.00
2007 Cambria "Julia's Vineyard" Pinot Noir, Santa Maria		42.00
2007 Alfaro "Estate" Pinot Noir, Santa Cruz Mountains	12.00	48.00
2007 Bergstrom "Cumberland Reserve" Pinot Noir, Willamette Valley	16.00	64.00
2006 Chasseur Pinot Noir, Sonoma Coast		68.00
2005 Peter Francis Merlot, Monterey	7.25	29.00
2008 The Velvet Devil Merlot, Washington		34.00
2006 Chateau Ste. Michelle "Indian Wells" Merlot, Columbia Valley	12.00	48.00
2006 Whitehall Lane Merlot, Napa	14.00	56.00
2007 Duckhorn Merlot, Napa		76.00
2003 Meyer Family Syrah, Mendocino	10.00	40.00
2004 Green & Red "Tip Top" Syrah, Napa	13.00	52.00
2007 Plumpjack , Syrah, Napa		68.00
2006 Bardessono Petite Sirah, Calistoga		60.00
2005 Altamura Sangiovese, Napa		65.00
2006 Carol Shelton "Monga" Zinfandel, Cucamonga	9.00	36.00
2006 Saddleback "Old Vines" Zinfandel, Napa/Sonoma		54.00
2006 Paraduxx , Napa	17.00	68.00
2007 Colome "Estate" Malbec, Argentina		40.00
2007 J. Lohr Cabernet, Paso Robles	9.00	36.00
2007 Sean Minor Cabernet, Napa		40.00
2006 Rombauer Cabernet, Napa	12.00	48.00
2007 Justin Cabernet, Paso Robles		54.00
2006 Trefethen "Estate" Cabernet, Oak Knoll		60.00
2006 ZD Cabernet, Napa		65.00
2007 Pride Cabernet, Napa/Sonoma		75.00
2008 The Prisoner Napa		55.00
2005 Buoncrisiani "OPC" Claret, Napa	15.00	60.00
2007 Venge "Scouts Honor" Napa		65.00
2005 McDowell Coro, Mendocino		75.00

RARE & LIMITED

2006 Talisman "Red Dog" Pinot Noir, Sonoma Mountains		72.00
2007 Williams Selyem Pinot Noir, Central Coast		75.00
2006 Donum Pinot Noir, Russian River		78.00
2007 Miner "Gary's" Pinot Noir, Santa Lucia Highlands		80.00
2006 Goldeneye Pinot Noir, Anderson Valley		89.00
2007 Tablas Creek "Esperit De Beaucastel" , Paso Robles		64.00
2007 K "North Ridge" Syrah, Wahluke Slope		62.00
2006 Whetstone "Phoenix Ranch" Syrah, Napa		68.00
2007 DuMol "Eddie's Patch" Syrah, Russian River		120.00
2007 Buoncrisiani "Dolcetto Di Nonno" Dry Creek		68.00
2007 Turley "Dusi" Zinfandel, Paso Robles		65.00
2005 Papapietro Perry Zinfandel, Russian River		69.00
2006 Blackbird "Paramour" Napa		120.00
2006 Forman Cabernet, Napa		85.00
2002 Whitehall Lane "Reserve" Cabernet, Napa		110.00
2005 Cliff Lede "Poetry" Cabernet, Stag's Leap		180.00
2005 Peter Michael "Le Pavots" , Napa		210.00
1993 Harlan Cabernet, Napa		600.00

Although many of our wines are of limited supply, I'd be happy to consider a retail sale for your off-premise needs. Thanks, Ox



UGGER