



Wedding and Banquet Information Packet

2015 - 2016

For more information or to schedule an appointment to tour our Resort please contact

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Be sure to visit our web site at www.1862davidwalleysresort.com

Letter from the Owners

Congratulations on your engagement!

1862 David Walley's Hot Springs Resort & Spa thanks you for considering us for your wedding ceremony and reception. The charm of David Walley's can be seen throughout our facility, from the care that has been taken to upgrade our restaurant, spa and gazebo to the preservation of the rich history you see on our walls and in our displays.

This same meticulous care is taken to facilitate your special day.

The 360 degree view of the majestic Sierra Mountain Range makes for an unbelievable backdrop for such a beautiful event. Since its conception almost 150 years ago, 1862

David Walley's Hot Springs Resort & Spa offers you and your guests a unique opportunity to experience one of nature's greatest gifts, our hot springs. You and your guests can also take advantage of this special occasion to enjoy the outdoors by taking a walk, hike, fish, or just 20 minutes away enjoy all that South Lake Tahoe has to offer.

During the winter months nature brings pristine terrain for cross-country and world class skiing, ice climbing, snowmobiling and snowboarding.

We offer indoor and outdoor locations for your wedding ceremony. Whether you select an outdoor ceremony under blue skies, and surrounded by the great Sierras, an elegant service in our island gazebo, or a more intimate setting in our historic stone room by firelight, our staff will work with you to create a special event in our historic landmark and create a legacy of your own.

Your Unique Wedding

1862 David Walley's Hot Springs Resort & Spa provides the perfect venue for your wedding. We are open year-round, providing the highest quality customer service for each event. We lead our industry with innovative event services, demanding our staff and all our vendors abide by the highest principles of ethics and professionalism. We do all this to support you in creating the wedding of your dreams. Over the last 150 years, 1862 David Walley's Hot Springs Resort and Spa has hosted thousands of weddings for people from all walks of life. In doing so, we personalized each event.

Throughout this packet, you'll find options to customize any facet of your event.

Whether it is incorporating family traditions, or selecting the perfect wine, we encourage you to make your wedding unique. Whatever your preference, we are happy to personalize any aspect of your special day.

Reception Areas

Island Gazebo

Seats: 120 indoors with additional seating available outdoors during Summer Months (Max Capacity of 200)

Our indoor/outdoor gazebo offers a great location for your reception. This multi-purpose gazebo can be opened to enjoy the surrounding wetlands or closed, still enjoying the 360 degree view of the Carson Valley and Sierra Nevada Mountains. Morning, afternoon or evening receptions can be comfortably arranged to ensure a lovely setting for anytime.

Our island gazebo can be used year round, spring, summer, fall or winter.

ALL FOOD AND BEVERAGE MUST BE PROVIDED BY DAVID WALLEY'S

(With the Exception of Wedding Cakes)

(Must have at least 75 guests to book a Saturday during the months of May-October)

MINIMUM MENU REQUIREMENT FOR ANY EVENT IS \$ 35.00++/PERSON

Gazebo Rental Fees:

\$ 1500.00 (Saturday Evening) \$ 1000.00 (Saturday Morning)

\$ 1000.00 (Friday and Sundays)

\$ 500.00 (Monday thru Thursday)

Book your Wedding November thru April and save \$ 500.00 on Gazebo Rental Fee

Rental fee includes a 5 hour rental time, our wedding & event coordinator, all staff for set-up, breakdown and service, stocking of the bar and bartender, round tables, standard chairs, tablecloths and napkins, plate ware, silverware, glassware, and any display tables that are required. (i.e. DJ Table, Gift Table, Cake Table and Guest Book)

(Additional Hours of Overtime can be added for \$ 300.00/hour with a midnight curfew)

1862 David Walley's Restaurant & Saloon

Seats: 100 indoors with Patio seating for 30 additional guests

1862 David Walley's Restaurant & Saloon offers a wonderful reception location with its mountain lodge feeling. The heavy timbers and stonework give it a cozy, warm and inviting feeling that is very appealing to guests

To use the Restaurant for an evening reception, you must meet a minimum

Food and Beverage expenditure of \$ 7500.00. (Options to be discussed)

Daytime Rental Fee for events taking place between 10 am and 4 pm: \$ 500.00

Historic Stone Room Seats 4 - 20

One of the resorts original buildings, the historic stone room is a romantic spot for an intimate dinner or reception for close friends and family.

\$ 100.00 Monday-Thursday * \$ 200.00 Friday - Sunday

Valley View Room (1862 Upstairs) Seats up to 60

Available Thursday and Friday nights only

\$ 500.00 Rental fee includes tables, chairs, linen and staff

Ceremony Locations

Job's Peak Lawn

Seats 200

Our outdoor lawn-ceremony location offers a lovely area with a scenic backdrop of the grand Carson Valley sweeping to meet the towering Sierra Nevada Mountains

Rental Fee: \$ 500.00 (Includes up to 200 white folding chairs)

Complete set-up and breakdown of chairs included in fee
As well as a Wedding Rehearsal the day before the wedding
Use of our Bridal Ready Room
With full coordination by our event planner

Rock Patio

Seats 30

For an enchanting, but more intimate wedding ceremony, we offer our quaint rock patio that overlooks the steaming hot springs and the flourishing protected wetlands

Rental Fee: \$ 200.00

Includes white folding chair and full wedding coordination
Including a rehearsal the day before

Island Gazebo

Seats 120, Standing 150

Our indoor/outdoor gazebo is a unique location for your wedding ceremony and can be used year round, spring, summer, fall or winter.

After your ceremony, it's a quick change over for your reception. There is no need for you and your guests to go anywhere. Enjoy visiting with your family and guests and let us handle the rest.

Rental Fee: \$ 500.00

*A rehearsal for your wedding ceremony can be scheduled by our events coordinator.
Please understand a wedding scheduled on your rehearsal day has priority for timing.*

Please note:

Menus and pricing for 2016 subject to change

Menu Selections

Buffet Dinner Menu

Traditional buffet dinner service allows your guests to choose from an Array of creatively prepared and presented dishes

Salad Selections

(Select two)

House Salad

Fresh mixed greens, grape tomatoes, sliced cucumbers and croutons
Served with Ranch and our House Balsamic Dressing

Traditional Caesar

Crisp Romaine lettuce tossed with
grated parmesan cheese, homemade croutons and a traditional creamy Caesar dressing

Seasonal Fresh Fruit Platter

Greek Pasta Salad with sweet red and yellow bell peppers, kalamata olives,
Grape tomatoes, onions and Feta Cheese tossed with extra virgin olive oil

Side Dish and Pasta Selections

(Select 2)

Garlic and Herb Roasted Red Potatoes

Creamy Whipped Potatoes

Caramelized Onion Three Cheese Au Gratin Potatoes

Rice Pilaf

Penne Pasta with sweet red and yellow bell peppers,
kalamata olives and onions tossed with extra virgin olive oil

Ravioli Veneta

Three Cheese Ravioli with spinach and Crimini Mushrooms in a white truffle garlic cream sauce

Vegetable

Chef's Selection Fresh Seasonal Vegetables

All Buffets are served with rolls and butter
Freshly Brewed Coffee and Iced Tea or Lemonade

Entrée Selections are listed on the following page
7.1 % sales tax and 20% Gratuity will be added to menu prices

Buffet Entree Selections

Chicken Mediterranean

Breast of chicken with garlic, shallots, artichoke hearts, black olives, zucchini, yellow squash and fresh tomatoes

Chicken Parmesan

Lightly breaded Chicken Breast topped with marinara sauce and melted mozzarella

Chicken Marsala

Breast of chicken with sautéed wild mushrooms and Marsala wine sauce

Stuffed Roasted Herb Encrusted Pork Loin

*Spinach, wild mushroom and artichoke hearts
Finished with a Dijon mustard, maple and pink peppercorn cream sauce*

Salmon Francese

Fresh Salmon dipped in egg and sautéed with a white wine and lemon butter caper sauce

Blackened Salmon

Served on a bed of roasted Sweet Corn Succotash

Pan Seared Halibut "Oscar"***

*Finished with Crab and Sauce Béarnaise
\$ 38.00++*

Seasoned and Grilled Tri Tip

*Marinated and grilled for a flavorful and tender slice of beef
Topped with one of our Chef's Specialty Sauces*

Prime Rib * *

*Prime rib slowly oven roasted served with au jus and creamed horseradish
Carved to Order*

Our 1 entrée selection buffet dinners are priced at \$ 37.00 per person ++

Our 2 entree selection buffet dinners are priced at \$ 39.00 per person ++

Our 3 entrée selection buffet dinners are priced at \$ 42.00 per person ++

(Children ages 5-12 are halfprice/Children 4 and under are at no charge)

**** Add \$ 5.00 per person**

*****Less than 35 guests add \$ 50.00 Service Charge**

7.1 % sales tax and 20% Gratuity will be added to menu prices

Served Dinner Menu

Presented with the elegance of fine dining table service

Beginning

(Select one)

House Salad

Fresh mixed greens, grape tomatoes, cucumber and carrot tossed with
Our House vinaigrette dressing

Traditional Caesar

Crisp Romaine lettuce tossed with
Grated Parmesan cheese, homemade croutons and a traditional creamy Caesar dressing

Spinach Salad

Baby Spinach tossed with bacon and mustard vinaigrette topped with red onion, sliced mushrooms and chopped egg

Entrée

Selections on following page

Includes choice of

Whipped Potato, Herb Roasted Red Potatoes, Twice Baked Potato or Rice Pilaf
and Seasonal Vegetables

If you are offering a split entrée selection, the side dish and vegetable will be the same for all entrees

Dessert

Chef's Seasonal Dessert Selection

For Weddings, Cake Cutting Fee Waived in lieu of Dessert

All of our entrees are served with rolls and butter
Freshly Brewed Coffee and Iced Tea or Lemonade

7.1 % sales tax and 20% Gratuity will be added to menu prices

Served Dinner Entrée Selections

Chicken Mediterranean

Breast of chicken with garlic, shallots, artichoke hearts, black olives, zucchini, yellow squash and fresh tomatoes
\$ 35.00++

Chicken Parmesan

Lightly breaded Chicken Breast topped with marinara sauce and melted mozzarella
\$ 35.00++

Chicken Marsala

Breast of chicken with sautéed wild mushrooms and Marsala wine sauce
\$ 35.00++

Stuffed Roasted Herb Encrusted Pork Loin

Spinach, wild mushroom and artichoke heart
Finished with a Dijon mustard, maple and pink peppercorn cream sauce
\$ 36.00++

Seafood Stuffed Wild Petrale Sole

Scallops, Crab and Shrimp finished with a champagne fresh herb citrus beurre blanc
\$ 38.00++

Salmon Francese

Fresh Salmon egg dipped and sautéed with a white wine and lemon butter caper sauce
\$ 36.00++

Pan Seared Halibut "Oscar"***

Finished with Crab and Sauce Béarnaise
\$ 38.00++

Prime Rib

Prime rib slowly oven roasted served with au jus and creamed horseradish
\$ 38.00++

Filet Mignon

8 oz Filet, cooked to perfection
Topped with a choice of Brandy Peppercorn Cream Sauce or Béarnaise
\$ 40.00++

Filet Combo Plates

Add Shrimp Scampi for an additional \$ 5.00++/person
Add Oscar style with asparagus, crabmeat and béarnaise for an additional \$ 5.00++/person

Filet Mignon and Lobster

6oz. Filet Mignon and 5oz. Lobster Tail (served with drawn butter)
Market Price

Special requests are always welcome

We can create combination plates especially for your tastes.

7.1 % sales tax and 20% Gratuity will be added to menu prices

Hors d'oeuvres

◆ Butler Passed Hors d'oeuvres ◆

While your guests are waiting the arrival of the Bride & Groom,
They can enjoy their hosted or non-hosted beverages
Accompanied by some light hors d'oeuvres for one hour

Choose 2 from either the Hot or Cold List @ \$6.00++ - \$8.00++ per person

*Depending on Selections (** denotes higher priced item)*

Each additional choice = \$3.00++ per person

Hot Hors d'oeuvres

Grilled Chicken Teriyaki Skewers

Sausage and Herb Stuffed Mushrooms

Caramelized Onion and Apple Tarts

Golden browned puff pastry filled with caramelized onions, apples, shredded gruyere and fresh thyme

Spanikopita - Baked Phyllo filled with Spinach & Feta

Bacon Wrapped Shrimp Honey Glazed**

Individual Baked Quiche

White Truffle Mac and Cheese on a Parmesan Crisp topped with fresh herb Panko bread crumbs**

Cold Hors d'oeuvres

Bruschetta al Pomodoro

Garlic rubbed toast with fresh tomatoes and basil

Prosciutto and Cheese Crostini**

Parmesan and garlic cream cheese with prosciutto and cracked pepper

Ahi Poke on wonton crisp with wasabi aioli, avocado, cilantro and a light soy and sesame drizzle**

Chilled Jumbo Shrimp with wasabi cocktail sauce served in an Asian spoon**

Smoked Salmon Canapes**

Caprese Skewer

Grape tomato, mozzarella ball and fresh basil drizzled with balsamic glaze

7.1 % sales tax and 20% Gratuity will be added to menu prices

Appetizer Display Stations

Vegetable Crudités`

Display of Seasonal Garden Vegetables with Ranch and Dill Dips

\$ 5.00++/person

(20 person minimum)

Domestic & International Cheese Platter

Paired with Seasonal Fruit and Assorted Crackers

\$ 7.00++/person

(20 person minimum)

Cured Meat and Cheese Platter

Served with Dried Fruit, Assorted Olives, Crackers and Crostinis

\$ 7.00++/person

(20 person minimum)

Traditional Shrimp Cocktail

Served with lemon wedges and house made cocktail sauce

\$ 6.00++/person

Chilled Seafood Platter

Snow Crab Claws, Chilled Shrimp, Oysters and Clams

Served with Cocktail Sauce, Horseradish and lemon

Market Price

Smoked Salmon Platter

With traditional garnishes, chopped egg, red onion and capers

Served with toasted crostinis

\$ 7.00++/person

(Serves 35)

7.1 % sales tax and 20% Gratuity will be added to menu prices

MENU AND PRICING FOR 2016 SUBJECT TO CHANGE

Beverage Selections

Featured House Wines

Chardonnay, Cabernet, Merlot, Pinot Grigio and Sauvignon Blanc ~ \$ 6.00/glass - \$ 22.00++/bottle

Additional wine selections are available from our Restaurant Wine List

Champagne/Sparkling Cider Toast.....\$ 3.00++/person

House Champagne....\$ 25.00++/bottle

Sparkling Cider.....\$ 14.00++/bottle

Well Brands.....\$ 6.00

Skyy Vodka, Beefeater, Bombay, Jose Cuervo, Sauza, Jack Daniel's, Seagram's VO, Cutty Sark, Captain Morgan, Bacardi Light, Bacardi Dark, Malibu Rum, Myers Dark

Call Brands.....\$ 7.00

Absolut, Stolichnaya, Bombay "Sapphire", Tanguerey, Jose Cuervo "1800", Makers Mark, Wild Turkey 101, Crown Royal, Bushmills, Jameson, Johnnie Walker Red

Premium Brands.....\$ 8.00

Ketel One, Cazadores, Knob Creek, Johnny Walker Black

Super Premiums.....\$ 8.00 - \$ 10.00

Grey Goose, Patron, Courvoisier V.S., Martell, Chivas Regal 12 yr, Dewars 12 yr

Domestic Beer.....\$ 3.00

Imports and Microbrews.....\$ 4.00

Soft Drinks.....\$ 2.00

Bar Choices

Cash Bar

No cost to the client, the guest pays for their own beverages

Hosted Bar

Client pays for everything served for a specific time or up to a specified dollar amount

Partial Hosted Bar

Client pays for specific drinks such as house brand liquor only or Beer, Wine and Soft Beverages Only and guests would pay for their own mixed drinks.

Client providing wine/champagne is subject to a corkage fee of \$ 15.00 ++ per 750ml Bottle

7.1 % sales tax and 20% Gratuity will be added to hosted beverages

MENU AND PRICING FOR 2016 SUBJECT TO CHANGE