Wedding Menu
Cocktail Hour Packages

Please select one Cocktail Hour Package.

Silver
Selection Of
4 Butler Passed Hors d’Oeuvres
~
Assorted Seasonal Bruschetta
or
Locally Sourced Cheese Platter
with traditional accompaniments
$32.00 per person

Rose Gold
Selection Of
4 Butler Passed Hors d’Oeuvres
~
Seafood Station
featuring Raw, Cured & Cooked Fresh Catch and
Chef Selection of Cheese & Charcuterie
with traditional accompaniments
$48.00 per person

Platinum
Selection Of
4 Butler Passed Premium Hors d’Oeuvres
~
Seafood Station
featuring Raw, Cured & Cooked Fresh Catch and
Chef Selection of Cheese & Charcuterie
with traditional accompaniments
$55.00 per person
Hors d’Oeuvres

Your Selection of Butler Passed Hors d’Oeuvres

Served Hot | $7.00 per piece
- **Crispy Short Rib Croquette**, piquillo aioli & crispy sweet potato
- **Crispy Coconut Shrimp**, sambal kaffir lime sauce
- **Dungeness Crab Fritter**, mustard dijonaise
- **Organic Lemongrass Chicken Satay**, peanut sauce
- **Vegetarian Spring Roll**, sweet & sour sauce
- **Grilled King Oyster Mushrooms**, crispy quinoa & umami sauce
- **Mini Brie & Fig Jam Grilled Cheese**, basil mayo
- **Spanish Chorizo & Manchego Croquette**, roasted garlic aioli

Served Cold | $8.00 per piece
- **Sky Hill Farm Goat Cheese Tart**, garden herbs, red onion marmalade
- **Spanish Pan Con Tomate**, serrano ham
- **La Quercia Prosciutto Crostini**, marcona almonds puree, marash pepper & fig
- **Lime Cured Scallops Tostada**, avocado mousse, tajin
- **Vietnamese Shrimp Rolls**, nuoc cham & fresh herbs
- **Roasted Fingerling Potato**, bacon boursin dip, scallions
- **Cured Duck Pastrami**, pumpernickel, honey mustard & chervil
- **Smoked Salmon Rillettes**, toasted brioche, roe & espelette

Premium Hors D’Oeuvres

Served Hot | $10.00 per piece
- **Herb Grilled New York Strip**, cognac peppercorn sauce, crispy onions
- **Grilled Rosemary Lamb Chops**, romesco & pickled onions
- **Grilled Jumbo Shrimp**, basil chimichurri

Served Cold | $10.00 Per Piece
- **Mini Lobster Roll**, old bay, pickled mustard
- **Chicken Liver Mousse**, pickled mustard, roasted grapes, crostini
- **Spanish Grilled Octopus Skewer**, chorizo, potato & smoked paprika oil
- **Lamb Tartar**, crispy pita, avocado, cumin labne & aleppo
Your Selection of Display

The Season's Vegetable Crudité
Local Vegetables, Buttermilk Ranch, Roasted Pepper Hummus, Black Sea Salt & Olive Oil
$24 per person

The Bruschetta Bar
Grilled & Toasted Model Bakery Breads
Balsamic Glazed Roasted Mushrooms
Whipped Ricotta & Fig Marmalade
Roasted Tomato Tapenade
Smoked Burrata
Prosciutto
Basil pesto
Arugula Lemon Oil
$26 per person

Chef's Selection of Locally Sourced Charcuterie
Spanish Marinated Olives, Mustards, House Pickles,
Grissini, Rosemary Crackers & Crostini
$28 per person

Cold Displays

Additional Enhancements

Poke Display
Ahi: soy sesame scallion citrus
Salmon: spicy aioli, avocado, furikake
Shrimp: kimchee, sliced sweet onions, scallions
$32.00 per person
all served in individual martini glasses and accompanied with crispy wonton wrappers

Iced Seafood
Chilled Jumbo Shrimp, Snow Crab Claws, King Crab, Freshly Shucked Oysters*
Condiments: cocktail sauce, mustard dijonaise, shallot mignonette
$38.00 per person
price based on 4 pieces per person, minimum order of 25 pieces per item
Reception Stations

Your Selection of Reception Station

Salt, Smoke, & Cure
$32 per person
*Selection of Imported and Domestic Cheese and Charcuterie
Served with Grapes, Jams, Quince, Honey, Crackers & Breads

Street Tacos
$36 per person
Corn Tortillas
*Skirt Steak: Beer Marinated Carne Asada
*Carnitas: Pork Confit
*Tikin Xic: Grouper Marinated in Anato and Citrus
Served with Shredded Cabbage, Cilantro, Radishes, Pickled Red Onion, Salsa Verde, Roasted Salsa, Guacamole & Lime Wedges

Slider Bar
$36 per person
*Braised Short Rib with Bandage Wrapped Cheddar & Caramelized Onions
*Kobe Beef Patty with American Secret Sauce, Romaine Lettuce and Bread & Butter Pickles
*Pulled St. Louis Pork Spareribs, Purple Cabbage Slaw, Crispy Shallots
*Mini Lobster Roll Slider, Celery, Old Bay Crispy Fries, Sriracha Aioli

Gastro Pub
$34 per person
*Boudin Blanc, Leeks, Mustard Sauce
*Wild Mushroom, Caramelized Onion & Blue Cheese Flatbread
*Mini Chopped Wedge Salad
*Buffalo Wings

Chinese Take Out
$32 per person
*Pork and Pineapple Fried Rice
*Vegetable and Chicken Egg Rolls
*Char Siu Roast Pork
*Steamed Buns, Cucumbers, Scallions, Hoisin *Sweet and Sour Chicken
*Salt and Pepper shrimp

Tapas Bar
$36 per person
*Olive Oil Roasted Marcona Almonds
*Spicy Spanish Olives
*Pan con Tomate topped with Iberico Ham
*Crispy Potatoes with Rosemary & Brava Sauce
*Chorizo and Manchego with Quince
*Spanish Tortillas
*Crispy Seared Octopus with Romesco and Vegetable Escabeche

Seafood Paella Barcelona
$39 per person
*Bomba Rice
*Shrimp, Clams & Mussels
*Roasted Chicken
*Crushed Tomato
*Saffron Crispy Artichokes Roasted Garlic & Lemon Aioli
Please Select One Dinner Package. All Dinner Packages include Tableside Coffee, Hot Tea Service and a Sparkling Wine Toast.

<table>
<thead>
<tr>
<th>Dinner Packages</th>
<th>2 COURSE MEAL</th>
<th>3 COURSE MEAL</th>
<th>4 COURSE MEAL</th>
<th>BUFFET DINNER</th>
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</thead>
<tbody>
<tr>
<td>Sapphire</td>
<td>Plated Salad or Appetizer and Entrée</td>
<td>Plated Appetizer, Salad and Entrée</td>
<td>Plated Appetizer, Salad, Entrée and Dessert</td>
<td>1 Salad 2 Entrées and 3 Sides</td>
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<tr>
<td></td>
<td>$85.00 per person</td>
<td>$95.00 per person</td>
<td>$105.00 per person</td>
<td>$100.00 per person</td>
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<tr>
<td>Topaz</td>
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<tr>
<td>Diamond</td>
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<tr>
<td>Ruby</td>
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Salads & Soup

Your Selection of Plated Salad, Soup or Appetizer

Sonoma Baby Greens, Herb Vinaigrette, Shaved Market Vegetables, Crispy Quinoa
Frisée, Baby Red Oak, Candied Grilled Pears, Toasted Walnuts, Maytag Bleu Cheese, Roasted Pear Dressing
Crisp Romaine Leaves, Parmesan Reggiano, Torn Croutons, Crispy Prosciutto, Lemon Caesar Dressing
Big Ranch Heirloom Tomato Salad, Smoked Feta, Cucumbers, Pickled Pear Onions, Red Wine Vinaigrette, Fresh Herbs
Roasted Tomato and Fennel Bisque, Pesto Goat Cheese Crostini

Soup

Roasted Tomato and Fennel Bisque, Pesto Goat Cheese Crostini

Appetizers

Lobster Risotto with Lemon, Pea Shoots
Pan Seared Crab Cake, Avocado Purée, Citrus & Fennel Salad
Cavatelli Carbonara, Seasonal Mushrooms, Padano Crumble, Pickled Onions
Seared Diver Scallops, Warm Wild Mushroom Ragout, Caper Raisin Puree, Crispy Shallots, Merlot Jus
Squash Ravioli, Roasted Butternut Squash and Sautéed Tuscan Kale, Maple-Butter Sauce
**Entrees**

- **Fulton Valley Chicken Breast**  
  Seasonal Napa Valley Mushrooms, Pickled Onions, Buttery Smoked Gouda Polenta, Dark Chicken Jus

- **Alaskan Halibut**  
  Roasted Fingerling Potatoes, Piperade, Fennel Celery Salad

- **Crispy Skin Salmon**  
  Basil Pesto Risotto, Garlic Tomato Confit, Pinot Grigio Butter Sauce

- **Prime Flat Iron**  
  Pomme Puree, Fried Buttermilk Onions, Shallot Agri Dulce, Peppercorn Sauce

- **Seared Duck Breast**  
  Garlic Wilted Spinach, Sweet Potato Purée, Roasted Shallot, Port Reduction

- **Ratatouille Pithiver**  
  Puff Pastry, The Season's Vegetable, Roasted Tomato Sauce

- **Charred Butternut Squash**  
  Smoked Polenta Cake, Market Mushrooms, Roasted Pepper Sauce

- **A Duo of Braised Short Ribs & Pan Seared Scallops**  
  Carrot Puree, Baby Carrots, Spinach, Porcini Mushroom Sauce

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**Desserts**

- Flourless Chocolate Cake
- Tiramisu
- Vanilla Bean Panna Cotta and Wine Sauce
- Seasonal Cheesecake
Buffet Dinner

Your Selection of 1 Salad, 2 Entrées and 3 Sides

SALADS
- Caesar, Baby Romaine, Crispy Bacon, Torn Croutons, Chives, Petite Herbs
- Mixed Greens, Shaved Market Vegetables, Parmesan Cheese, Balsamic Vinaigrette
- Avocado and Little Gem Salad, Radish, Cotija, Tortilla Crisp, Jalapeno Lime Dressing
- Heirloom Tomato Salad, Smoked Burrata, Tomato Vinaigrette, Toasted Brioche, Frisee, Basil

ENTRÉES
- Annatto Marinated Whole Chicken
- Rosemary Garlic Marinated Flatiron
- Braised Short Rib Bourguignon
- Pan Seared Alaskan Halibut
- Seared Lemon Marinated Atlantic Salmon

SIDES
- Buttery Four Cheese Polenta
- Crispy New Potatoes with Herbs & French Butter
- Pomme Puree with Parmesan & Truffle
- Caramelized Cauliflower with Bagna Auda Sauce
- Seasonal Risotto with Grana Padano & Herbs
- Chermoula Roasted Carrots
- Charred Broccoli with Citrus Butter
Sweet Stations

SWEET SHOP
$16 per person
Assorted Cupcakes
Cheesecake Pops
Cookie Pops
Macaroons
Cinnamon Sugar Brioche Donut

Sundae Station
$20 per person
45 minute service
Haagen-Dazs Vanilla Bean Ice Cream
Haagen-Dazs Chocolate Ice Cream

Toppings Included:
Whipped Cream, Sprinkles, Salted Caramel, Chocolate Sauce, Chocolate Candies, Fresh Strawberries, Maraschino Cherries, Chopped Nuts, Gummies, Oreo, Graham Cracker Crumbs and Marshmallows

CHEF'S SWEET TREATS BUFFET
$18 per person / Choose an Assortment of Five "Small Bites"
Chocolate Éclair
Key Lime Tart
Mini Cupcake
Chocolate Tart
Berry Tartlet
Chocolate Cake
Hazelnut Peanut Butter Square
Cheesecake Bite
Caramel Profiterole
Tiramisu
Lemon Tartlet
Pannacotta with Seasonal Fruit

Please note all Sweet Stations are self service.
Bar Packages

Select One Bar Package

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>Price Per Person</th>
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</thead>
<tbody>
<tr>
<td>Turquoise</td>
<td>Beer, Wine, Non-alcoholic Beverages for 4 hours</td>
<td>$55.00</td>
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<tr>
<td>Pearl</td>
<td>House Liquor, Beer, Wine, Non-alcoholic Beverages for 4 hours</td>
<td>$65.00</td>
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<tr>
<td>Amethyst</td>
<td>Preferred Open Bar and Non-alcoholic Beverages for 4 hours</td>
<td>$75.00</td>
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<tr>
<td>Onyx</td>
<td>Premium Open Bar and Non-alcoholic Beverages for 4 hours</td>
<td>$85.00</td>
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Cocktails & Beer

BAR BASED ON CONSUMPTION

<table>
<thead>
<tr>
<th>Libation</th>
<th>Host Bar</th>
<th>Cash Bar*</th>
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<tbody>
<tr>
<td>House Bar</td>
<td>$13 per drink</td>
<td>$16 per drink</td>
</tr>
<tr>
<td>Preferred Bar</td>
<td>$16 per drink</td>
<td>$19 per drink</td>
</tr>
<tr>
<td>Premium Bar</td>
<td>$19 per drink</td>
<td>$22 per drink</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$8 per bottle</td>
<td>$10 per bottle</td>
</tr>
<tr>
<td>Imported Beers</td>
<td>$9 per bottle</td>
<td>$11 per bottle</td>
</tr>
<tr>
<td>Non-Alcoholic Beers</td>
<td>$6 per bottle</td>
<td>$8 per bottle</td>
</tr>
<tr>
<td>Soft Drinks/Bottled Water</td>
<td>$5 per glass</td>
<td>$6 per glass</td>
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</tbody>
</table>

**Beers – Choice of 3 (2 domestic, 1 imported)**

Budweiser, Bud Light, Pacifico, Scrimshaw Pilsner, Sierra Nevada Pale Ale, Racer 5 IPA

**House Bar**
Concier American Distilling Co Spirits; Vodka, Gin, Tequila, Rum, Scotch, Whiskey

**Preferred Bar**
Tito’s Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey, Jack Daniels Tennessee Whiskey, Johnny Walker Black Label Scotch, Bacardi Superior Rum, Casadores Blanco

**Premium Bar**
Grey Goose Vodka, Hendrick’s Gin, Crown Royal Whiskey, Maker’s Mark Bourbon, Glenlevidt 12 Year Scotch, Barcardi 4 Rum, Don Julio Blanco

**ADDITIONAL INFO:** Bartender Fee $150 Per Bartender (1 Bartender per 75 guests)
One time set up Bar Fee $250 for groups of 20 people and less

*Cash Bar: 23% service charge and 7.75% sales tax included*
Additional Wedding Events
Brunch

Farm to Table
$75 per person buffet

County Line Greens, Herb Vinaigrette, Radishes, Crispy Quinoa, Goat Cheese

Napa Farmers Market Fruit, Fresh Herbs, Lemon Vinaigrette, Prosciutto, Burrata

Mini Crab and Avocado Toast, Petite Herbs, Old Bay, Pickled Mustard Seeds

Fig and Aged Cheddar Grilled Cheese, Pickled Onions, White Balsamic Glaze, Arugula

Crispy Rosemary Organic Chicken, Caper Salsa Verde

Braised Short Ribs, Roasted Local Mushrooms, Charred Onions, Bordelaise

Crispy New Potatoes, French Butter, Scallions, Chives

Caramelized Cauliflower, Capers, Raisins, Almonds, Brown Butter

Selection of Market Inspired Miniature Desserts

Your Dream Brunch
$78 per person buffet

Today's Fresh Pastries

Mini Greek Yogurt Parfaits, Fruit Preserves, House Made Granola, Mint

Seasonal Market Fruit

Cold Smoked Salmon, Heirloom Tomatoes, Herbed Crème Cheese, Bagel Crisp

Sliced La Guercia Prosciutto and Aged Grana Padano Cheese

Assorted Grissini, Crackers, Crostini's, and Condiments

Little Gem Lettuce, Avocado, Market Veggies, Green Goddess Fresh Herbs

Heirloom Tomatoes, Tomato Vinaigrette, Smoked Burrata

Quiche Lorraine, Parisian Ham, Gruyere Cheese

Eggs Benedict, Buttery English Muffin, Caggiano Ham, Chive Hollandaise

Roasted Yukon Potatoes, Calabrian Chili Oil, Scallions, Chives

Nueske Thick Cut Bacon, Maple Glaze, Black Pepper
Caggiano Chicken- Apple Sausage

Cinnamon Raisin Bread Custard, Berries
Chocolate Cabernet Crema
**Brunch Enhancements**

**Mimosa Bar**  
House Champagne  
Orange Juice  
Grapefruit Juice  
Two Seasonal Juices  
Fresh Fruit Garnishes

Stand Alone Experience: $12 per guest/hour  
Addition to a Beverage Package: $4 per guest

**Bloody Mary Bar**  
Svedka Vodka  
New Amsterdam Gin  
Sauza Blue Tequila  
Silverado’s House Made Bloody Mary Mix  
Chef’s Assorted Garnishes

Stand Alone Experience: $14 per guest/hour  
Addition to a Beverage Package: $5 per guest

**Margarita Bar**  
Sauza Blue Tequila  
Silverado’s House Made Margarita Mix  
Choice of 4 puree flavors:  
Strawberry, Mango, Peach, Passionfruit, Prickly Pear, Guava  
Seasonal Fruit Garnishes

Stand Alone Experience: $18 per guest/hour  
Addition to a Beverage Package: $5 per guest

NOTE: Stand Alone Enhancements Require a $150 Bartender Fee
TEA SANDWICH DISPLAY
- Cucumber-Herb Cream Cheese
- Caggiano Ham, Marin Brie, Fig Preserves
- Dungeness Crab Salad
- Curried Farm Egg Salad
- Red Quinoa, Raw Vegetables, Tahini Dressing
- Sweet Gem, Citrus, Beets, Almonds, Point Reyes Blue Vinaigrette
- Quinoa or Heritage Grain Salad
- Seasonal Green Salad
- Fresh Fruit

$38.00 per person

SALAD BAR
Your selection of 2 Greens, 12 Toppings and 2 Proteins
- Butter Lettuce, Sweet Gem, Baby Spinach, County Line greens
- Roasted Organic Chicken
- Chilled Herb Marinated Shrimp
- Hot Smoked Salmon
- Tomato, Radish, Beets, Chickpeas
- Olives Citrus, Bacon, Egg, Guacamole, Hearts Of Palm,
- Point Reyes Blue, Fiscalini Cheddar, Manchego, Toasted Nuts
- Citrus Vinaigrette
- Oil & Vinegar
- Green Goddess
- Assorted Cookies
- Fresh Fruit

$46.00 per person
Rehearsal Dinner

Down South Cookout  
$85 per person

*Yukon Gold and Smoked Bacon Potato Salad with BBQ Aioli  
*Caesar Salad, Romaine Lettuce, Croutons, Parmesan, Chives  
*Crispy Buttermilk Sriracha Brined Fried Chicken, BB Pickles, Honey Butter  
*Smoked Beef Brisket, Kansas Style BBQ Sauce, Pickled Red Onions  
*Crispy New Potatoes with Fresh Herbs, Bacon Lardons and BBQ Aioli  
*French Beans, Warm Bacon Vinaigrette, Crispy Shallots  
*Mac and 4 Cheeses, Bacon, Elbow Pasta, Chives  
Mini Seasonal Pies

Napa’s Bounty  
$95 per person

*Big Ranch Pepper and Fennel Bisque  
*Comanche Creek Heirloom Tomato Panzanella, Herb Vinaigrette, Focaccia Croutons, Chervil, Stefano Burrata  
*County Line Organic Greens, White Balsamic Dressing, Vera Ranch Stone Fruit, Point Reyes Blue Cheese  
*Artisanal Local Cheese and Charcuterie, Honey Comb, Membrillo, Grissini's and Crackers  
*Rosemary Scented Dixon Lamb, Mint, Cherry Jus  
*Wild Pacific Salmon, Roasted and Shaved Market Asparagus, Lemon Butter, Basil Pistou  
*Fulton Valley Brined Whole Chicken, Roasted Cipollini Onions, Salsa Verde  
*Big Ranch French Wax Beans, Local Butter, House Mustard, Crispy Onions  
*Crispy New Potatoes, Fresh Herbs, Roasted Garlic Aioli  
K&J Orchards Stone Fruit Tart  
Chocolate Panna Cotta, Coconut, Finger Limes, Mint  
Silverado Trail Strawberry Shortcake

Italian Family Style  
$120 per person

*Bruschetta Platter, Roasted Tomato, Pesto, Burrata, Toasted Focaccia  
*Arugula and Frisee Salad, Gorgonzola, Candied Pistachios, Crispy Prosciutto, Port Glaze  
*Antipasti Salad, Radicchio, Gem Lettuce, Olives, Pepperoncini, Parmesan, Salumi, Red Wine Vinegar  
*Coriander Fennel Crusted Salmon, Wilted Kale, Cipollini Onions, Pancetta, Caper Raisin Emulsion  
*Porcini Rubbed New York Strip, Glazed Mixed Mushrooms, Roasted Garlic Agri Dulce, Crispy Onions  
Tiramisu  
White Chocolate Panna Cotta Cannoli, Whipped Mascarpone, Pistachio
Picnic Lunch To-Go

THE VINEYARD
Citrus Marinated Castelvetrano Olives
Marcona Almonds
Marin French Brie, Cypress Grove Humboldt Fog
Charcuterie, Baguette
Fresh Fruit
Vegetable Pasta Salad, Balsamico
Pistachio Biscotti
(1) Bottled Water Per Person
$56 per person

THE FAIRWAYS
Roasted Turkey, Marin Triple Crème Brie, Dijon, Cranberry,
Peasshoots, Ciabatta Roll

Chickpea Hummus & Grilled Vegetables, Portobello,
Arugula, Eggplant, Piquillo Pepper Wrap

Included in each box lunch:
Vegetable Pasta Salad, Balsamic, Miss Vicki’s Potato Chips,
Whole Fresh Fruit, Chocolate Chip Cookie, (1) Bottled Water
$52 per person
The After Glow

**Composed Slider Station**
Beef Sliders, Pickles, Secret Sauce, Onions, American Cheese, Kobe Patty
BBQ Pulled Pork, Creamy Coleslaw, Arugula
Fried Chicken Sliders, Kewpie Mayo, Tomato, Pickles
Parmesan Truffle Fries, Chives, Roasted Garlic Aioli
$25 per person

**Flatbreads**
Margarita, Burrata, Roasted Tomatoes, Fontina Pomodoro, Basil
Gorgonzola, Caramelized Onions, Port Reduction, Arugula
N’duja, Fennel Sausage, Scamorza, Arrabiata sauce
$27 per flatbread - 1 flatbread feeds 6

**Nacho Party**
Crispy Guajillo Dusted Tortilla Chips with Chorizo, Oaxaca and Cotija Cheese, Bacon Fat Refried Beans
Optional Toppers: Pickled Onions, Jalapenos, Guacamole, Salsa Roja, Salsa Verde, Cilantro, Scallions, Diced Onions
$20 per person
Children’s Menu

STARTER
Please Select One

- Apple Slices
- Carrot Sticks with Ranch Dressing
- Cluster of Grapes
- Bowl of Cubed Melons

ENTRÉE
Please Select One

- Chicken Strips and French Fries
- Macaroni and Cheese
- Grilled Chicken and Steamed Broccoli
- Hot Dog and French Fries
- Cheese Pizza
- Pepperoni Pizza
- Penne Pasta with Butter or Marinara Sauce
- Chicken Quesadilla with Side of Dips, Salsa & Sour Cream

DESSERT
Please Select One

- Brownie
- Vanilla Ice Cream with Chocolate Sauce and Sprinkles
- Yogurt
- Chocolate Pudding with Whipped Cream

$45 per child | Ages 12 and Under
Includes Unlimited Non-Alcoholic Beverages.
Décor
Silverado can provide the following items: white padded ceremony chairs, table and chairs for cocktail reception and dinner, floor length linens and napkins (available in ivory, white or black), resort china, flatware and stemware, votive candles, staging and a dance floor (for indoor receptions). All decorations must meet the Fire Department’s regulations. Any open flame requires a permit, which must be furnished to the hotel prior to the event. Themed décor may be arranged and must be approved prior to installation. The Resort does not permit hanging or affixing anything from its existing walls or ceilings. Hanging banners, signs, seals and flags from rented pipe and drape may be arranged with your Wedding Services Manager. A banner charge will apply, in addition to the cost of renting pipe and drape. Signs and banners may not be in public areas or outside. All displays, exhibits, decorations, equipment and musicians must enter and exit the Resort premises through the designated entrance for the function space reserved for the Event. Delivery and pickup times must be coordinated with the Resort in advance.

Outside Contractors
All contractors must carry worker’s compensation insurance in the statutory required amount and comprehensive general liability insurance in an amount sufficient to provide coverage for al of such contractors’ obligations and activities at the Resort. All such general liability policies will specifically name Silverado Resort and Spa as an additional insured, and such insurance will be primary and not contributory with the Resorts’ coverage. Proof of insurance will be provided to the Resort upon request.

Audio-Visual
Our audiovisual services are provided by AVMS. For a complete description of services and charges, please inquire with your Wedding Services Manager or you may work directly with the AVMS on-site contact. AVMS pricing is subject to prevailing Service/Administrative Charges and Sales Tax rates.

Menu
Our private event dining selections are designed as pre-selected set menus. If you wish to offer your guests the option of selecting an entrée prior to the event, please follow these guidelines:
- A maximum of two main course options and vegetarian option will be offered, an additional fee per person for the 4th main course option will be charged.
- Guaranteed entrée counts are due to the Catering Department no later than seven (7) days prior to the function.
- Client must produce and provide individual place cards with entrée choice indicator, which must be approved by the Silverado Resort and Spa.

Taxable service charge in the amount of 23% and state sales tax will be added to the food, beverage and corkage revenue total. 10% will be distributed to applicable banquet employees. The current California state sales tax is 7.75%. The service charge is taxable in the state of California. All prices are subject to change due to the market fluctuations. Confirmed prices will be quoted at least 90 days prior to the function.

Food & Beverage
Executive Chef Rodrigo Cuadra uses locally grown, farm to table sustainable ingredients. All produce products are subject to seasonal availability. Substitutions may occasionally occur to meet our culinary quality standards.

Electrical
Additional power is available for most of our event space. Charges will be based upon labor costs and actual power requirements and usage.

Guarantee
Your final guaranteed attendance number is due to the Wedding Services Manager no later than 14 days prior to the function. In the absence of the guaranteed attendance number, the expected attendance number indicated on your banquet event order will be considered the guarantee.
Guarantees may not be reduced within seven days prior to the function. Charges will be based on the guaranteed attendance number or actual number of attendees, whichever is greater.

Special Conditions
No food and beverage of any kind may be brought into the Resort by the client or its guests without special permission from the Resort. Insurance restrictions and health codes prohibit the Resort from allowing leftover food and beverage to be removed from the premises. Security services can be arranged at an additional charge with advance notification.

Overtime
Should your event go over the agreed upon time-frame, overtime fees may be assessed to your group.

Silverado Resort and Spa assumes no responsibility for ANY damage or loss of any merchandise, equipment, furniture, linens, clothing or other valuables prior to, during or after the event. We will do everything possible to ensure that all of your supplies, rentals and equipment are cared for and maintained in good working order and without any damage.

In celebration of your special day, Silverado provides each bridal couple: A complimentary one bedroom suite for two nights for the couple, a complimentary light refreshment for the bridal suite and the attendants prior to the ceremony and a complimentary round of golf for one.