

The Gold Hill Hotel



Wedding and Event A la carte menu And Information Packet

1540 Main Street
Gold Hill, NV 89440

#775-847-0111

www.goldhillhotel.net

info@goldhillhotel.net

The Gold Hill Hotel Wedding and Event Information Packet

Policies and General Information

Reserving Your Date

In order to ensure the date of your event a credit card will be needed to put on file. Until this is done the date of your event is open and available to anyone looking to book that date.

Blocking Rooms

Hotel rooms and lodges cannot be blocked with a credit card. Your credit card will be pre authorized for the full amount of the room costs. You will not be charged for the rooms until check in. We require a minimum of a 48 cancelation on any blocked rooms. If you do not cancel the rooms and they do not become occupied by your group you will be charged the full price of the room.

Attendance Guarantee

An exact attendance number (the guarantee) must be provided to The Gold Hill Hotel 14 days prior to your event. This will be considered your minimum guarantee, and is not subject to reduction. The venue will charge for the actual number attending or the guaranteed number, whichever is greater.

Cancellation of Event

You have 60 days prior to your event date to cancel with no fee. After that you have 30 days to cancel with a \$500.00 re booking fee. Anything after 30 days you will be charged the full contracted amount.

Remaining Food or Beverage

In accordance with proper food handling regulations, and liquor licensing, we do not permit the removal of remaining food or beverage from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

Outside Food and Beverage

No food and/or beverage is permitted in event venues or lodging property common areas unless provided by The Gold Hill Hotel. A \$25 per person fee (based on the final guarantee) will be assessed in the event any outside food and/or beverages brought in.

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Policies and General Information

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Nevada State Liquor Board which prohibits any alcoholic beverages, other than those provided through The Gold Hill Hotel, to be brought into facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. The Gold Hill Hotel and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

Taxes and Fees

A 7.6% Nevada State Sales tax is applied to all Food and a 10% Storey County Room Tax is added to all rooms. 18% Gratuity is added to all food and liquor before tax for all events and Weddings.

CONTINENTAL BREAKFAST

(AVAILABLE 6:00 AM – 11:00AM)

Our Continental Breakfast will be replenished for one hour and include freshly brewed Regular, Decaffeinated Coffee and Hot Tea

Rosie's Breakfast ~ \$21.00

Chilled Fruit Juices
Fresh Seasonal Melons, Fruits and Berries
Signature Granola with Dried Fruit and Nuts
Berry and Plain Yogurts
House Made Muffins and Butter Croissants
Sweet Butter, Jams and Preserve

William's Breakfast ~ \$17.00

Chilled Fruit Juices
Fresh Seasonal Melons, Fruits and Berries
Chef's Selection of Freshly Made Pastries
Sweet Butter, Jams and Preserves

BREAKFAST ENHANCEMENTS

These items are available only if added to any Continental or Buffet breakfast and are priced per guest.

OATMEAL BAR ~ \$5.50

Cut Oats topped with guest's choice of toppings
Selection to include: Sliced Almonds, Walnuts, Dried Fruits, Raisins, Maple Syrup, Brown Sugar, Honey, Cinnamon, Peanut Butter, Milk and Cream

BUILD YOUR OWN GRANOLA ~ \$7.50

Enhance our Chef's Granola with a selection of the following: Shredded Coconut, Sliced Almonds, Yogurt, Fresh Berries, Honey, Dried Fruits

FRENCH TOAST ~ \$3.50

Vermont Maple Syrup

BREAKFAST BURRITO ~ \$4.50

Scrambled Eggs, Chorizo, Cheddar Cheese and Roast Green Chili Sauce

BREAKFAST CROISSANT ~ \$4.50

Scrambled Eggs, Sausage, Cheddar and Jack Cheese

INDIVIDUAL COLD CEREALS ~ \$3.00

Low-Fat and Skim Milk

BUTTERMILK BISCUITS WITH COUNTRY SAUSAGE GRAVY ~ \$3.00

FLUFFY SCRAMBLED EGGS ~ \$3.50

Bacon, Sausage or Ham -\$3.50

BREAKFAST BUFFETS

(AVAILABLE 6:00 AM – 11:00 AM)

Your Buffet Breakfast will be replenished for one hour and includes freshly brewed Decaffeinated Coffee and hot
Additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

THE MINERS BREAKFAST ~ \$24.50

Chilled Fruit Juices
Fresh Seasonal Melons, Fruits and Berries
Assorted Cereals with Dried Fruits and Nuts
Fluffy Scrambled Eggs
Smoked Bacon and Pork Sausage
Herb Roasted Breakfast Potatoes
Selection of Freshly Made Pastries with Sweet Butter, Jam and Preserves

THE Yellow Jacket ~ \$28.50

Chilled Fruit Juices
Fresh Yogurt with Assorted Toppings
Blueberry Buttermilk Pancakes
Assorted Individual Cereals
Fluffy Scrambled Eggs
Bacon and Sausage
Herb Roasted Breakfast Potatoes
Assortment of Breakfast Muffins, Breakfast Breads and Sweet Butter, Jam and Preserves
New York Style Bagels with Flavored Cream Cheeses

THE Crown Point Breakfast ~ \$32.50

Chilled Fruit Juices
French Toast with Vermont Syrup
Build your own Granola Station
Sliced Seasonal Fruits with Fresh Berries
Denver Scrambled Eggs (Green Pepper, Ham, Onion)
Smoked Bacon and Sausage
Herb Roasted Breakfast Potatoes
Assortment of Seasonal Coffee Cakes and Breakfast Breads with Sweet Butter, Jam and Preserves

LUNCH BUFFET (AVAILABLE 11:00 AM – 2:00 PM)

Your buffet will be accompanied by Iced Tea, Lemonade and fresh rolls with butter. Buffets are refreshed for 90 minutes. An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

PIZZA and PASTA ~ \$26.00

Tomato Basil Bisque
Caesar Salad, Garlic Croutons and Garlic Breadsticks
Assorted Pizzas served with Crushed Red Pepper and Parmesan Cheese
Grilled Chicken Alfredo with Creamy Garlic Sauce
Chocolate Chip Cannoli, Tiramisu

NEVADA GRILL* ~ \$29.00

Red Skin Potato Salad
Southern Style Cole Slaw
Seasonal Fruit Salad
YOUR CHOICE OF THREE FROM THE GRILL:
Angus Beef Hamburger, BBQ Chicken, Frankfurters, Bratwurst or Spicy Black Bean Patty
BBQ Baked Beans
Platters of Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Spears,
Whole Grain Dijon Mustard, Mayonnaise, Tomato Ketchup
Assorted Fruit Pies and Cobblers

TASTE OF TUSCANY ~ \$32.00

Choice of Minestrone Soup, Pasta Fagioli or Italian Wedding Soup
Grilled Tomatoes topped with Fresh Mozzarella, Balsamic and Basil
Arugula with Shaved Reggiano & Lemon Dressing
Chicken Saltimbocca finished with Marsala Sauce
Pork Piccata al Limone
Creamy Farfalle finished with Pesto and Fresh Tomatoes
Warm Bread Sticks with Garlic Butter
Almond Biscotti and Tiramisu

ESPAÑA ~ \$32.00

Shrimp and Avocado Salad
Seasonal Field Greens with Jicama and Cilantro Orange Vinaigrette
Yellow Corn Tortilla Chips and Warm Tortillas
Salsas to include: Pico de Gallo, Roasted Tomatillo and Charred Tomato-Garlic
Saffron Rice with Grilled Tomatoes
Oven Braised Chicken with Stewed Peppers

Roasted Pork Shoulder with Garlic and Herbs
Cake and Traditional Macaroons

MEDITERRANEAN ~ \$34.00

Cucumber and Tomato Salad topped with Feta Cheese
Hummus & Tapenade with Pita Chips
Marinated Mediterranean Olives and Cheese
Grilled Flat Iron Steak served with Tomato Basil Relish

Chicken Brochettes Herbed Cous Cous
Amaretto Cookies and Baklava

LUNCH ON THE GO

\$21.00 FOR ALL SELECTIONS:

Includes a whole seasonal Fruit, Kosher Dill Pickle, Potato Chips and your choice of assorted Soft Drink

Please make selections within the following thresholds:

1-50 people = 2 sandwich or wrap selections, plus vegetarian

51+ people = 3 sandwich or wrap selections, plus vegetarian

VEGGIE WRAP

Grilled Vegetables, Herb Cream Cheese, Guacamole, Tomato, Wrapped in a Herb Tortilla

CHEF'S SALAD

Crisp Garden Greens, Ham, Roast Turkey, Roast Beef, Ribbons of Swiss, Cheddar and Jack Cheeses, Tomatoes, Red Onions, Cucumbers, Herb Vinaigrette and Flat Bread Crackers

HAM AND SWISS SUB SANDWICH

Artesian Roll with Swiss Cheese and Tomatoc

HONEY GLAZED TURKEY CROISSANT

Swiss Cheese, Roasted Red Pepper, Avocado and Tomato

OVEN ROAST HERB CHICKEN BREAST

French Baguette with Provolone, Grilled Onion and Mushroom

SLICED ROAST BEEF

Rye with Brie and Honey Mustard

CAPICOLA HAM, SALAMI, TURKEY AND PROVOLONE

Crisp Lettuce, Red Onion, Banana Peppers and Tomato

ALL SELECTIONS ARE ACCOMPANIED WITH THE FOLLOWING:

CHOICE OF (1) SALAD:

PASTA SALAD

RED POTATO SALAD

FRESH FRUIT SALAD

CHOICE OF (1) DESSERT:

JUMBO COOKIE

DOUBLE CHOCOLATE FUDGE BROWNIE

CANDY BAR

TABLE SERVICE LUNCHEONS

(AVAILABLE 11:00 AM – 2:00 PM)

Includes non alcoholic beverages and fresh rolls with butter. Enhance your luncheon with a hot soup or fresh salad for \$4.00 per person, or dessert for \$8.00 per person. Choice of 2 or 1 plus vegetarian (see dinner table service below for vegetarian options).

SEARED ATLANTIC SALMON ~ \$21.00

Seared Atlantic Salmon, Roasted Yukon Gold Potatoes and Seasonal Vegetables

ROASTED CHICKEN~ \$22.00

Roasted Bone In Chicken, Bacon and Parmesan Cheese Risotto, Broccolini, Sun Dried Tomato Demi-Glaze

PARMESAN CRUSTED CHICKEN BREAST ~ \$23.00

Pan Seared Chicken Breast Encrusted with Fresh Herbs and Parmesan Cheese topped with a Parmesan Cream Sauce. Served with Yukon Gold Mashed Potatoes, Broccolini and Baby Carrots

GRILLED HERB MARINATED SIRLOIN ~ \$24.00

Grilled Herb Marinated Sirloin, Roasted Yukon Gold Potatoes and Seasonal Vegetables

GRILLED FLAT IRON STEAK ~ \$26.00

Grilled Flat Iron Steak, Roasted Yukon Gold Potatoes and Seasonal Vegetables

GRILLED RIB EYE ~ \$34.00

Grilled Garlic Marinated Rib Eye, Yukon Gold Mashed Potatoes and Seasonal Vegetables

ADD A SALAD \$4.00 (CHOICE OF 1)

House Salad-

Mixed greens, tomato, cucumber, shaved Parmesan cheese, Mandarin oranges and avocado with Italian vinaigrette

Caesar Salad –

Artisan romaine hearts, shaved Parmesan, croutons and Caesar dressing

ADD A SOUP \$4.00 (CHOICE OF 1)

Cream of Potato

TABLE SERVICE LUNCHEONS CONTINUED

ADD A DESSERT \$8.00

(CHOICE OF 1)

CRÈME BRÛLÉE

Prepared Fresh Daily

Blueberry Brulee Cheesecake

With a Graham Cracker Crust

CHOCOLATE Fudge Cake

With Fresh Made Whipped Cream

Chocolate Lava Cake

With Hagen Daz Vanilla Ice Cream

Salted Caramel Cheesecake

With Caramel Drizzle

BREAD PUDDING

With a Caramel Sauce

Carrot Cake

With Allspice Whipped Cream

Rockslide Brownie

With Hagen Daz Vanilla Ice Cream

CHILLED HORS D' OEUVRES

50 pieces per order, priced per order.

Rare Ahi Tuna, Sesame Cucumber Salad, Asian Wasabi Sauce \$150.00

Smoked Salmon Mousse, Cucumber Round, \$150.00

California Roll, Crab, Avocado, Cucumber \$150.00

Oyster on the Half Shell, Champagne Mignonette Sauce \$165.00

Chilled Prawns, House Made Horseradish Cocktail Sauce \$175.00

Chilled Alaskan King Crab Claws, House Made Cocktail Sauce \$225.00

Crab and Citrus Salad in a Lettuce Cup \$150.00

Chilled Seafood Sampler: *Crab Claws, and Oysters on the Half Shell, Champagne Mignonette Sauce, House Made Cocktail Sauce* \$225.00

Beef Carpaccio, Tomato Chutney, Herb Crostini \$150.00

Prosciutto Wrapped Asparagus, Provolone Cheese, Balsamic Glaze \$140.00

HOT HORS D' OEUVRES

50 pieces per order, priced per order.

Portabella "Steak" Frites, Mustard Aioli \$125.00

Petit Grilled Cheese Sandwiches, White Cheddar Cheese, Tomato Chutney \$125.00

Stuffed Mushrooms With Fontina Cheese and Fresh Herbs \$150.00

Bacon Wrapped Scallops \$175.00

Crab Quesadillas, Pico de Gallo, Queso Fresco \$150.00

Petite Crab Cakes, Ancho Chile Aioli \$175.00

Grilled Beef Skewers, Chimichurri, Roasted Onions \$150.00

RECEPTION PRESENTATIONS

Serves approximately 25 people per display, priced per order. Minimum of 25 people per display

FRESH GARDEN VEGETABLE CRUDITÉS ~ \$125

Vegetables, Red Pepper Hummus, Garden Ranch Dip
(-\$4.00 per person)

FRUIT DISPLAY ~ \$175

Melons, Seasonal Berries, Grapes, Honey Yogurt
(-\$7.00 per person)

ANTIPASTO DISPLAY ~ \$250

Italian Meats, Cheeses, Grilled Vegetables, Marinated Artichoke Hearts, Mixed Olives and Italian Bread
(-\$10.00 per person)

DOMESTIC CHEESE BOARD ~ \$175

Mild, Semi-Soft and Herb Cheeses, Fresh Fruit, Seasonal Berries, Assorted Cracker and Sliced Bread
(-\$7.00 per person)

CHEESES FROM ABROAD ~ \$275

Imported Cheeses, Fresh Fruit, Seasonal Berries, Assorted Nuts, Toasted Baguettes and Assorted Crackers
(-\$11.00 per person)

SMOKED SALMON ~ \$250

Lemons, Capers, Red Onion, Cucumbers, Whipped Cream Cheese, and Water Crackers
(-\$10.00 per person)

WARM BRIE EN CROUTE ~ \$200

Mango Chutney, Seasonal Berries, Toasted French Baguette

(-\$8.00 per person)

WINE PAIRING ~ \$40 per person

Wine Pairing Reception: Four individual stations, each with a chef selected gourmet appetizer, paired with complimenting wine selection

Minimum 15 People

DINNER BUFFETS

An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

Classic Dinner ~ \$42.00

Tossed Greens Salad

Mixed greens, tomato, cucumber, crouton, shaved Parmesan cheese tossed with a herb vinaigrette dressings

Fresh Baked Rolls

Creamy butter

Certified Angus Tri-Tip

Cooked medium-rare with a mushroom Demi Glaze

Parmesan Crusted Chicken

Boneless, pan seared chicken breast encrusted with fresh herbs and Parmesan cheese. Topped with a Parmesan cream sauce

Seasonal Vegetables

Yukon Gold Mashed Potatoes

Roasted garlic

Seasonal Fruit Pies and Cobblers

Comida Casera ~ \$44.00

Grilled Quesadillas

Fire-roasted chilies, black beans, grilled chicken, cheddar cheese with guacamole, sour cream and salsa

Roasted Corn and Tomato Salad

Peppers, onions, chilies and chipotle dressing

Refried Beans

Topped with Monterey jack cheese

Five Layer Dip

Fresh made tortilla chips

Shrimp Gazpacho

Tiger prawns, tomato, cucumber and red onion in a chilled tomato broth

Carne Asada

Cooked with Mexican seasoning and spices

Spanish Rice

Churros with Honey

Mixed Berry Flan with Caramel Sauce

DINNER BUFFETS CONTINUED

Nevada Barbecue ~ \$59.00

Tossed Caesar Salad

Artisan romaine hearts, croutons, shaved Parmesan and Caesar dressing

Baked Beans

Corn on the Cob

Fresh Baked Biscuits

Baked Potato Bar

Bacon, sour cream, broccoli, green onions, cheddar cheese, butter

CHOOSE 3 FROM THE GRILL

Bacon Wrapped Shrimp Skewer

Barbecued Atlantic Salmon Fillet

Sliced Certified Angus Sirloin

Breast of Chicken

Honey cilantro lime glaze

BBQ Baby Back Ribs

Build-Your-Own Strawberry Shortcake

Home-style butter sponge cake

Italian Style Dinner ~ \$54.00

Spinach Salad

Balsamic vinaigrette

Antipasto

Italian meats, fresh mozzarella, marinated artichokes, mushrooms, roasted red peppers, asparagus,

tomatoes, olives

Warm Focaccia
Herb infused olive oil

ENTRÉE SELECTIONS:

Chicken Marsala
With a mushroom wine sauce
Lobster Ravioli
With Sherry wine sauce
Osso Bucco
Slow cooked pork shank with vegetables

Zabaglinone with Strawberries

TABLE SERVICE DINNERS

Our Table Service Dinners will include your choice of a salad, fresh rolls with butter and non alcoholic beverages.

Enhance your dinner with a first course of soup or salad for \$5.00 per person or dessert for \$8.00 per person.

Up to 50 people = 2 entree selections, plus vegetarian
51+ people = 3 entree selections, plus vegetarian

Certified Angus FILET MIGNON ~ \$45.00

Filet Mignon prepared medium-rare and topped with a mushroom Demi-Glaze
Twice baked potato and seasonal vegetable

Atlantic Salmon ~ \$36.00

Topped with a buerre blanc sauce.
Rice pilaf and seasonal vegetables

Poached halibut ~ \$42.00

Butter Poached Halibut
Roasted potatoes and seasonal vegetable

Crab Topped Filet~ \$55.00

Crab Topped Certified Angus Filet Mignon prepared medium-rare
Twice baked potato and Seasonal vegetable

Parmesan Crusted Chicken ~ \$39.00

Parmesan and herb crusted with a Parmesan cream sauce
Yukon Gold mashed potatoes and seasonal vegetables

NY STRIP LOIN ~ \$41.00

Grilled New York Strip Steak prepared medium-rare
Roasted Yukon Potatoes and Seasonal vegetable

Certified Angus Sirloin & Herb Marinated Tiger Prawns ~ \$45

Certified Angus Sliced Sirloin prepared medium-rare and three Tiger Prawns
Roasted Yukon Gold potatoes and seasonal vegetable

Atlantic Salmon & Lobster Ravioli ~ \$40.00

Grilled Atlantic salmon with buerre blanc sauce and Lobster ravioli with Sherry wine sauce
Seasonal vegetables

Filet Mignon And Poached Lobster Tail ~ \$65

Certified Angus Filet with mushroom demi glaze prepared medium-rare and a poached lobster tail
Yukon Gold mashed potatoes and seasonal vegetable

Prime Rib ~ \$40.00

Certified Angus Prime Rib prepared medium-rare, horseradish and au-jus
Yukon Gold mashed potatoes and seasonal vegetable

BBQ Baby Back Ribs ~ \$40.00

Full slab of baby back ribs
Yukon Gold mashed potatoes and seasonal vegetable

Dinner Table Service Continued

ADD A DESSERT \$8.00

(CHOICE OF 1)

CRÈME BRÛLÉE

Prepared Fresh Daily

Blueberry Brulee Cheesecake

With a Graham Cracker Crust

CHOCOLATE Fudge Cake

With Fresh Made Whipped Cream

Chocolate Lava Cake

With Hagen Daz Vanilla Ice Cream

Salted Caramel Cheesecake

With Caramel Drizzle

BREAD PUDDING

With a Caramel Sauce

Carrot Cake

With Allspice Whipped Cream

Rockslide Brownie

With Hagen Daz Vanilla Ice Cream

TABLE SERVICE VEGETARIAN OPTIONS

All Vegetarian options are available for Table Service Lunch and Dinners.

Baked Pasta ~ \$20.00

Penne pasta, Italian cheeses and house made red sauce

Stuffed Portobello ~ \$22.00

Grilled Stuffed Portobello Mushroom, Sun dried Tomato and Asiago Cheese Stuffing,
Wild Rice Pilaf

Black Bean and Rice Enchiladas ~ \$20.00

Three cheese enchiladas with rice and black beans

Meatless Meatballs ~ \$22.00

Over spaghetti squash with red sauce

BAR SERVICE

SPRITS LIST

VODKA

GIN

RUM

TEQUILA

BOURBON

WHISKEY

SCOTCH

BRANDY

CALL BRANDS \$6.00

SKYY

BEEFEATERS

MALIBU AND BACARDI

CUERVO GOLD

JIM BEAM

SEAGRAMS V.O.

J AND B

CHRISTIAN BROTHERS

HOUSE WINE

DOMESTIC BOTTLED BEER
PREMIUM BRANDS \$10.00

KETTLE ONE & FLAVORS

BOMBAY

CAPTAIN MORGAN

1800

JACK DANIELS

JAMESONS

DEWAR'S WHITE LABEL

CHRISTIAN BROTHERS

MID RANGED WINE

DOMESTIC BOTTLED BEER

IMPORT BOTTLED BEER

DRAFT BEER

TOP SHELF BRANDS \$12.00

GREY GOOSE & FLAVORS

BOMBAY SAPPHIRE

PATRON SILVER

CROWN ROYAL

MC CALLAN 10 YEAR

J.W. BLACK

ALL WINE

ALL BEER

LIQUEURS & CORDIALS \$6.00 - \$8.00

Kahlua, Amaretto, Di Saronno, Chambord, Tuaca, Drambuie

Cointreau, Bailey's Irish Cream, Frangelico, Jaegermeister, Fireball, Sambuca

BAR PACKAGES

Includes beer, wine, liquor and soda: by the hour/per person

DURATION

ONE HOUR

TWO HOURS

EACH ADDITIONAL HOUR

CALL

One Hour \$14.00

Two Hours \$21.00

Each Additional Hour \$6.00

PREMIUM

One Hour \$16.00

Two Hours \$23.00
Each Additional Hour \$8.00

TOP SHELF

One Hour \$19.00
Two Hours \$26.00
Each Additional Hour \$10.00

CHAMPAGNE TOAST

Option One

One glass of house champagne for wedding toast \$3.00

Option Two

One glass of premium champagne for wedding toast.
Example - Dom Parignon \$40.00

INCLUDED IN WEDDING OR EVENT PACKAGE

With a minimum of 30 people. If you choose not to hold a reception with The Gold Hill Hotel or have less than 30 people you will be charged the prices below

Gazebo Rental \$500.00

Choice Of Linen Colors

Choice of two colors. One color for table cloth and one Color for napkins \$200.00

Hotel Room

Included in your package you will have the choice of one Hotel room that is complimentary on your wedding or Event night \$60.00 - \$235.00

Gazebo Set UP

All chairs and runner will be set up for you at the Gazebo \$200.00

Dining Room Setup

This is your special day and we want it to be as stress free as possible. Just bring in your center pieces and any other table decorations you have and we will make sure everything is set up just the way you dreamed \$400.00

Clean up Fee

Party favors, gifts, center pieces etc. will be put together for you at the end of the evening. All garbage will be cleaned up and removed. This includes the Gazebo area. \$100.00

WEDDING AND EVENT ROOM RATES

Original Historic Rooms

- Part of the Original 1859 Building

ROOM 1

One double sized bed, private bathroom with shower, coffee pot. Located on second floor \$55.00 plus tax

ROOM 3

One double sized bed, private bathroom with shower, coffee pot. Located on second floor \$55.00 plus tax

ROOM 4 (ROSIE'S ROOM)

Balcony, Doubled sized canopy bed, private bathroom with shower and tub combination, coffee pot. Located on second floor \$75.00 plus tax

ROOM 5 (WILLIAM'S ROOM)

Balcony, double sized bed, private bathroom with shower, coffee pot. Located on second floor \$75.00 plus tax

Queen and King Rooms

ROOM 6

Large King bedroom with balcony and mountain views. Private bathroom with shower and bathtub combination.

TV and coffee pot. Located on second floor. Connects to room 7 \$135.00 plus tax

ROOM 7

Large King bedroom with balcony and mountain views. Private bathroom with shower and bathtub combination.

TV and coffee pot. Located on second floor. Connects to room 6 \$135.00 plus tax

ROOM 8

Queen bedroom with porch. Private bathroom with shower and bathtub combination. TV and coffee pot. Located

on second floor \$90.00 plus tax

ROOM 9

Large King bedroom with balcony and mountain views. Private bathroom with shower and bathtub combination.

TV and coffee pot. Located on third floor. Connects to room 10 \$135.00 plus tax

ROOM 10

Large King bedroom with balcony and mountain views. Private bathroom with shower and bathtub combination.

TV and coffee pot. Located on third floor. Connects to room 9 \$135.00 plus tax

ROOM 11

Two double sized beds. Private bathroom with shower and bathtub combination. TV and coffee pot. Located on

third floor. Connects to room 12 \$105.00 plus tax

ROOM 12

Large King bedroom. Balcony with view. Private bathroom with bathtub and shower combination. TV and coffee

pot. Located on third floor. Connects to room 11 \$105.00 plus tax

ROOM 14

Queen bedroom with private entrance and patio. Private bathroom with bathtub and shower combination. TV and coffee pot. Located on second floor \$90.00 plus tax

Suites and Cabins

Located on Property

ROOM 15 - BLUE HOUSE SUITES

Living room with double sized futon sofa bed, dining room table, full furnished kitchen with refrigerator, stove/oven, sink,

microwave, coffee pot, pots and pans, dishes, silverware, cups and glasses. Private bedroom with queen sized bed, TV and

attached bathroom with bathtub and shower combination. Private deck. Located across the street from main hotel \$120.00 plus tax

ROOM 15 - BLUE HOUSE SUITES

Living room with sofa, TV, dining room table, full furnished kitchen with refrigerator, stove/oven, sink, microwave, coffee

pot, pots and pans, dishes, silverware, cups and glasses. Private bedroom with queen sized bed, attached bathroom with bathtub and shower combination. Private patio. Located across the street from main hotel \$120.00 plus tax

ROOM 18 - THE MINER'S CABIN

Two bedrooms with queen sized beds and one queen sized pull out sofa bed. TV and kitchen with refrigerator, stove/oven, sink, microwave, coffee pot, pots and pans, dishes, silverware, cups and glasses. One and a half bathrooms with shower. Private patio. Located next to main hotel \$135.00 plus tax

ROOM 20 - THE BREWERY LODGE

Two bedroom house. Living room, sitting area, two bedrooms upstairs with queen sized beds. Living room downstairs with queen sized sleeper sofa and twin sized sleeper sofa, 55' TV. Kitchen with refrigerator, stove/oven, sink, microwave, coffee pot, pot and pans, dishes, silverware, cups and glasses. Dining room table for four. One and a half bathrooms with full bathroom upstairs and half bathroom downstairs. Private deck and patio. Located across the street from main hotel \$210.00 plus tax

ROOM 24 - THE BULLION LODGE

Two stories with King bedroom located on second floor with TV. Full bathroom located upstairs with bathtub. First floor living room with pull out double sized sofa bed and TV. Full bathroom downstairs with shower. Kitchen with refrigerator, stove/oven, sink, microwave, coffee pot, pots and pans, dishes, silverware, cups and glasses. Private deck. Located across the street from main hotel \$150.00 plus tax



The Gold Hill Hotel Policies

Thank you for choosing to stay with us at The Gold Hill Hotel. Below are hotel policies and procedures; read them carefully. As our hotel guests, by reading and signing your hotel

registration card at check-in or by booking a reservation on our website, you are agreeing to abide by our hotel policies and procedures.

CHECK-IN

Check-in time is any time after 3 PM. If you arrive earlier than 3PM we will be pleased to store your luggage until your room is ready. Guests will be required to present a valid credit/debit card upon check-in along with a valid form of identification. The Gold Hill Hotel will make every effort to honor special requests (such as a specific floor or room number, adjoining rooms, roll-away beds, refrigerators, crib, etc.) upon your arrival. However, the availability of these items cannot be guaranteed in advance. The hotel reserves all rights to refuse service to any guests of the hotel who do not follow or comply with hotel policies.

CHECK-OUT

Check-out is at 11 AM. If you require a later check-out, please contact us before 10 am on the day of departure, and we will do our best to accommodate your request. A charge may apply, depending on availability.

CASH PAYMENT

If you choose to pay cash you may do so at check out. A pre authorized credit card will still need to be kept on file for incidentals.

PET POLICY

All pets are prohibited inside of the hotel. Up to two pets are allowed in the outside cottages with a \$25.00 non refundable cleaning fee per pet.(a fine of \$250.00 will be applied to the bill if a pet is discovered). "Service animals" are allowed with proper documentation.

CANCELLATION POLICY

All hotel room reservations have a 24-hour cancellation policy unless otherwise noted. Any changes on packages or rates to your reservation must be done 24 hours prior to your arrival date. Reservations that are not canceled within 24 hours are subject to a charge of one night's stay plus tax.

DEBIT CARDS

If you choose to use your debit card to reserve your hotel rooms your financial institution may choose to place a hold of the full anticipated dollar amount of your stay through your departure date, as well as an estimated hold for incidentals. Remaining funds due back to your debited account will be released upon check-out, which may take 4-15 business days to process. Additionally, your financial institution may have a contracted amount of time before the funds are released back to you, which can take up to 15 business days.

ROOM TAX

All reservations consist of a 10% room tax charge per night.

SMOKING POLICY

Smoking is prohibited in all hotel rooms and cabins. Smoking is allowed on balconies connected to rooms (a \$250.00 fine will be applied for smoking in a non-smoking room.) Smoking is allowed in designated “smoking” areas of the hotel.

AGE RESTRICTIONS

Guests must be 18 years or older to check in without a parent or legal guardian.

PROMOTION POLICY

If you choose to take advantage of any promotions offered through the hotel, please follow all restrictions associated with each offer. Management reserves the right to change or cancel all promotions.

NO IN-ROOM FIRES

The Gold Hill Hotel has five rooms with non operable fire places. If there is evidence of a fire being burned you may be asked to leave as well as being charged a \$250.00 cleaning fee.

ITEMS LEFT BEHIND

If you have left items behind The Gold Hill Hotel will hold onto your items for 30 days. The Gold Hill Hotel is not responsible for items left behind. You may come back and pick up your items within 30 days. The Gold Hill Hotel does not mail or ship items back to guests.

Guest

Date
