

THE GOLD HILL HOTEL



WEDDING AND EVENT À LA CARTE MENU AND INFORMATION PACKET

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WELCOME TO THE WORLD FAMOUS GOLD HILL HOTEL!

WEDDING AND EVENT INFORMATION PACKET

Established in 1861, The Gold Hill Hotel boasts 150 years of celebrations and is delighted to host your wedding or special event in our historic, rustic, charming and intimate venue. We're just down the road from the hustle and bustle of Virginia City, NV.

The historic great room, attached to the bar and restaurant, is warm and inviting, **holding up to 50 guests** for ceremonies, parties, rehearsal's, or meetings.

Our Crown Point Restaurant **seats up to 60**, satiating hungry guests with table service or buffet style catering options and extensive menu choices.

We offer a relaxing getaway in quaint, cozy suites. Or enjoy one of our comfortable cabins, a perfect place to prepare for your ceremony and gather with your entourage.

Step out to one of the three season patios or balconies for a bit of fresh air and watch the world go by...if you're lucky you may see a herd of our local wild horses grazing on the hills.

For ceremony's and events **with roughly 100 guests, try our Gazebo Plaza** with its own bar and built in bench seats surrounding a large open dance space. Kick up your heels!

Built in 1869 the legendary V&T Railroads' Gold Hill Depot rests on the hill just behind the hotel and offers a large party venue, **accommodating up to 200**, with old world charm...

Take a ride on a steam engine through the Comstock!

THE GOLD HILL HOTEL WEDDING AND EVENT INFORMATION

PACKET POLICIES AND GENERAL INFORMATION

RESERVING YOUR DATE & PAYING YOUR INVOICE

In order to ensure the date of your event, a credit card will need to put on file and a **\$500 deposit** be made. Until this is done, the date of your event is open and available to anyone looking to book that date. **Note:** The invoice payment for your event is due prior to the day of the event. With special circumstances, your payment may be due on the day of the event, **prior to the event start time.**

BLOCKING ROOMS

Hotel rooms and lodges can 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 48 hours cancellation 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. **With group room reservations of 5 or more rooms, the cancellations must be 21 days prior to check-in date. For cancellations less than 21 days a \$50.00 fee will be charged for each room cancelled.**

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.

CANCELATION OF EVENT

You have 60 days prior to your event date to cancel with no fee. After that, you have 30 days to cancel but a \$500.00 re-booking fee will apply. If you cancel anytime within 30 days of your event, 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.

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.

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 only have one exception to this rule - Please see wine corkage fees in the bar page 13. 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.

ADDITIONAL WEDDING OR EVENT PACKAGE COSTS

GAZEBO OR GREAT ROOM RENTAL \$500.00

GAZEBO OR GREAT ROOM SET UP

All chairs and runner will be set up for you at the Gazebo or Great Room.

HOTEL ROOMS – SEE RATE SHEET TO FOLLOW – PAGE 6

A Standard Historic room will be Included if you are holding a reception with us with 50 or more people. You may upgrade the room if you wish for an additional price.

When booking your event, we strongly encourage you to book your rooms immediately since we have no control over who books rooms at the hotel after you have made your event reservation.

DINING ROOM SETUP – DECORATING & TABLE SET UP

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. **Alternately**, if you would like to set up your own decorations, that is fine! The room will be available the morning of the wedding for florists to come in and decorate or a member of the wedding party to come in and decorate.

CLEAN UP FEE

Party favors, gifts, center pieces etc. will be put all together for you at the end of the evening. All garbage will be cleaned up and removed. This includes the Gazebo area. \$100.00. **Alternately**, you can save on the clean up fee by doing it yourself! We have no problem with a member or two from the wedding party cleaning it up that night or the next morning if need be.

CHOICE OF LINEN COLORS

Choice of two colors. One color for table cloth and one Color for napkins \$250.00. We charge this regardless of the size of the wedding party. Linen color choices must be made 30 DAYS PRIOR to the wedding date since our linen service requires 2-3 week lead time on specific linen colors for special events. **NOTE:** Right now the linen colors in the restaurant are white colored tablecloths with red napkins. If these colors work for you, great! **No charge for the linen at all!**

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.

DINING ROOM/ GREAT ROOM – EXCLUSIVE USE OF AN AREA

For those special events that are scheduled on one of our busy Friday or Saturday nights at the hotel (from 5:30 – 8:00 p.m.), and you would like “**exclusive use of an area**” such as the restaurant or Great Room from the use of other hotel guests or the general public, there is a fee associated with this. **If you would like the exclusive use of the restaurant for your private event (5:30 – 8:00 p.m.) the fee is \$750.**

If you would like the exclusive use of the Restaurant and Great Room the extra fee would be \$1,000.

Note: We normally do not block the bar from the other guests of the hotel, but if you would **like the exclusive use of the Restaurant, Great Room, and Bar for your event, the fee is \$2,000.** Now this might be a mute point if you are renting out all the rooms in the hotel. If that is the case, everyone staying in the hotel **IS a guest at your wedding!**

Now you can avoid these blocking fees by booking your event earlier in the day (1 p.m. until 5:30 p.m.) or allowing hotel guests to dine in either the bar or great room during your event.

STANDARD EVENT BLOCK LENGTH

Except with prior approval from management, the following standard event lengths will apply for Weddings and Special Events at the Gold Hill Hotel: **4 hours maximum block time for any single wedding or event.** As an example, a typical Wedding might have the following time plan: 1.) Wedding at the Gazebo or Great Room, **30 minutes.** 2.) Cocktail Reception and drinks, **1 hour.** 3.) Buffet or table service lunches or dinners in the restaurant shall last no more than **2 ½ hours. Grand total: 4 hours.**

Special arrangements can be made with management to lengthen these event times but extra fees may apply to the total cost of your wedding or event.

SPECIAL ORDERS FOR ALCOHOL OR BAR TABS DURING EVENT

If you order a specific amount of alcohol for any event, you are responsible for the retail sales of that alcohol. For instance, if you want us to bring in 13 cases of Coors Light beer for your wedding, we expect you to drink that amount. **Note:** If you are purchasing one of our unlimited **drink packages** for your guests on Page 13, this is a mute point. Your party will probably drink 13 cases of Coors Light! **Also, no refunds for un-used bar tabs during event. The amount charged on invoice shall be the final amount.**

Please note: You can always add more money onto your bar tab during the event.

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. MAX OCCUPANCY – 2. \$75.00

ROOM 3

ONE DOUBLE SIZED BED, PRIVATE BATHROOM WITH SHOWER, COFFEE POT. LOCATED ON SECOND FLOOR. MAX OCCUPANCY – 2. \$75.00

ROOM 4 (ROSIE'S ROOM)

BALCONY, DOUBLED SIZED CANOPY BED, PRIVATE BATHROOM WITH SHOWER AND TUB COMBINATION, COFFEE POT. LOCATED ON SECOND FLOOR. MAX OCCUPANCY – 2. \$95.00

ROOM 5 (WILLIAM'S ROOM)

BALCONY, DOUBLE SIZED BED, PRIVATE BATHROOM WITH SHOWER, COFFEE POT. LOCATED ON SECOND FLOOR. MAX OCCUPANCY – 2. \$95.00

QUEEN AND KING BALCONY SUITES

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. MAX OCCUPANCY – 3 WITH ROLL AWAY BED, EXTRA \$20 PER NIGHT. \$145.00 (WITHOUT ROLL AWAY, 2 PEOPLE)

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. MAX OCCUPANCY – 3 WITH ROLL AWAY BED, EXTRA \$20 PER NIGHT. \$145.00 (WITHOUT ROLL AWAY, 2 PEOPLE)

ROOM 8

QUEEN BEDROOM WITH PORCH. PRIVATE BATHROOM WITH SHOWER AND BATHTUB COMBINATION. TV AND COFFEE POT. LOCATED ON SECOND FLOOR. MAX OCCUPANCY – 2. \$107.00

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. MAX OCCUPANCY – 3 WITH ROLL AWAY BED, EXTRA \$20 PER NIGHT. \$145.00 (WITHOUT ROLL AWAY, 2 PEOPLE)

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. MAX OCCUPANCY – 3 WITH ROLL AWAY BED, EXTRA \$20 PER NIGHT. \$145.00 (WITHOUT ROLL AWAY, 2 PEOPLE)

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. MAX OCCUPANCY – 4. \$130.00

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. MAX OCCUPANCY – 2. \$145.00

ROOM 14

QUEEN BEDROOM WITH PRIVATE ENTRANCE AND PATIO. PRIVATE BATHROOM WITH BATHTUB AND SHOWER COMBINATION. TV AND COFFEE POT. LOCATED ON SECOND FLOOR. MAX OCCUPANCY – 2. \$107.00

10% STOREY CO. ROOM TAX ADDED TO DAILY RATE

CABINS

LOCATED ON PROPERTY

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. MAX OCCUPANCY – 5. \$180.00

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. MAX OCCUPANCY – 5. \$250.00

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. MAX OCCUPANCY – 3. \$160.00

10% STOREY CO. ROOM TAX ADDED TO DAILY RATE

- * **Cabins** – A \$25.00 fee will be charged if dishes and pots and pans are left dirty.
- * **Cabins** - No room cleaning on stays of 3 days or less.



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.

LATE CHECK-INS

Any check-ins after 9 PM require 24 hour notice. Prior arrangements are required otherwise the reservation will be cancelled at 5 p.m. on the night of the check in.

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 cabins with a \$25.00 non refundable cleaning fee per pet – per day. (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. **See page 3 “Blocking rooms”** for details about multiple room books. 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.

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.

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.

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.

PRIOR AUTHORIZATION OF CREDIT CARDS – DECLINED CREDIT CARDS

Credit card check-ins will be processed on the morning of your arrival at the hotel. You will be notified of a declined credit card upon the morning of your arrival. If a call back is not made to the hotel with a valid credit card by 5 p.m., your reservation will be cancelled.

ROOM TAX

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

NO UNAUTHORIZED PARTIES IN CABINS OR HOTEL ROOMS

No private parties allowed in the Cabins or Hotel rooms located on the property. The Max Occupancy of each cabin is the Max number of people allowed in each of the Cabins or Rooms. This includes the outside areas around the cabins, such as the Gazebo area next to the Brewery Lodge as an example. If we find that you have exceeded this Max amount without prior authorization, a \$500 party fee will be added on to your room charge.

DAMAGES TO ROOMS OR CABINS

Damages to the hotel rooms or cabins shall result in a \$150 charge to your credit card or an amount commensurate with the damage incurred.

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.

ROOM KEYS

A \$25 fee will be charged for room keys that are not returned.

Guest

Date

CROWN POINT WINE LIST

WHITES

LA TERRE CHARDONNAY \$6.00 Glass/\$18.00 Bottle

CLOS DU BOIS CHARDONNAY \$7.00 Glass/\$26.00 Bottle

J.LOHR RIVERSTONE CHARDONNAY \$10.50 Glass/\$38.00 Bottle

ROBERT MONDAVI CHARDONNAY \$10.00 Glass/\$38.00 Bottle

MICHAEL DAVID SAUVIGNON BLANC \$10.50 Glass/\$38.00 Bottle

14 HANDS PINOT GRIGIO \$7.00 Glass/\$26.00 Bottle

WOODBIDGE MOSCATO \$7.00/\$26.00 Bottle

REDS

LA TERRE CABERNET OR MERLOT \$6.00 Glass/\$18.00 Bottle

CASTLEROCK CABERNET \$8.00 Glass/ \$30.00 Bottle

J.LOHR SOUTH RIDGE SYRAH \$10.50 Glass/\$38.00 Bottle

J.LOHR SEVEN OAKS CABERNET \$10.50 Glass/\$38.00 Bottle

FERRARI CARANO MERLOT \$12.50 Glass/\$48.00 Bottle

J.LOHR FALCON'S PERCH PINOT NOIR \$10.50 Glass/ \$38.00 Bottle

MIRASSOU PINOT NOIR \$8.00 Glass/\$30.00 Bottle

ZINFINDEL

BERINGER WHITE ZIN \$6.00 Glass/\$18.00 Bottle

SUTTER HOME RED ZIN \$6.00 Glass/\$18.00 Bottle

J. ROGET CHAMPAGNE

OR BELLO FINA PROSECCO - \$6.00 Glass/\$18.00 Bottle



CROWN POINT RESTAURANT

SPECIALTY DRINKS:

V&T BLOODY MARY - \$10

Absolut Pepper Vodka and our special recipe Bloody Mary Mix

TOMMY KNOCKER - \$10

Malibu Rum, Blue Curacao & Pineapple Juice

YELLOW JACKET MARGARITA - \$13

Patron Silver, Grand Mariner & Sweet 'n Sour

CROWN POINT HOT APPLE CIDER - \$8

Crown Apple, Hot Spiced Cider & Lemon

PINK LEMONADE - \$7

Vodka, Cranberry, Sweet 'n Sour & Sprite

DEAD MULE - \$11

Cemetery Gin, Ginger Beer with Lime

BEER:

BUDWEISER/ BUD LIGHT • MILLER LITE & 64

COORS/ COORS LIGHT • STELLA

GUINNESS • LAGUNITAS IPA

HEINEKEN • SIERRA NEVADA • STONEY PALE ALE

BLUE MOON • CORONA • STONEY RED IRISH ALE

KLAMATH BASIN BLONDE • 805 • ICKY IPA

MODELO/ MODELO NEGRO • O'DOUL'S AMBER (N/A)

***WOODCHUCK HARD CIDER (*Gluten Free*)**

BAR SERVICE

SPRITS LIST

VODKA

GIN

RUM

TEQUILA

WHISKEY/ BOURBON

SCOTCH

BRANDY

CALL BRANDS

TITOS

BEEFEATERS

MALIBU AND BACARDI

CUERVO GOLD

JIM BEAM

SEAGRAMS V.O.

BALLENTINES FINEST

CHRISTIAN BROTHERS

HOUSE WINE – LA TERRE

DOMESTIC BOTTLED BEER

PREMIUM BRANDS

ABSOLUT & FLAVORS

10 TORR GIN

CAPTAIN MORGAN

1800

JACK DANIELS & FLAVORS

JAMESONS

DEWARS 12

BUSHMILLS

MID RANGED WINES – Clos du Bois Chardonnay, 14 Hands Pinot Grigio, Moscato, Castle

Rock Cab, Mirassou Pinot Noir

DOMESTIC BOTTLED BEER

IMPORT BOTTLED BEER

TOP SHELF BRANDS

KETTLE ONE & FLAVORS

BOMBAY SAPPHIRE

PATRON SILVER

CROWN ROYAL

CHIVAS 12

J.W. BLACK

ALL WINE – Including all top shelf J. Lohr wines

ALL BEER

LIQUEURS & CORDIALS \$6.00 - \$8.50 (PER DRINK)

Kahlua, Disaronno, Tuaca, Baley's, Frangelico, Jagermeister, Sambuca, Fernet, Rumpelintz, Cockburn's Tawny Port, Harvey's Bristol Cream.

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 or Prosecco for wedding toast \$6.00

OPTION TWO

One Bottle of premium champagne for wedding toast.

Example - Dom Perignon \$280.00 per bottle

**WINE SERVICE — BRINGING IN YOUR OWN BOTTLE (OR BOTTLES) OF WINE -
\$15 CORKAGE FEE PER BOTTLE**

CHILLED HORS D' OEUVRES

50 pieces per order, priced per order.

RARE AHI TUNA, SESAME CUCUMBER SALAD, ASIAN WASABI SAUCE \$150.00

CALIFORNIA ROLL, CRAB, AVOCADO, CUCUMBER \$150.00

CHILLED PRAWNS, HOUSE MADE HORSERADISH COCKTAIL SAUCE \$175.00

CHILLED SNOW CRAB CLAWS, HOUSE MADE COCKTAIL SAUCE \$225.00

CRAB AND CITRUS SALAD IN A LETTUCE CUP \$150.00

BEEF CARPACCIO, TOMATO CHUTNEY, HERB CROSTINI \$150.00

**PROSCIUTTO WRAPPED ASPARAGUS, PROVOLONE CHEESE, BALSAMIC GLAZE
\$140.00**

For the Chef's sanity, please order only 3 different chilled Hors D' Oeuvres. Multiples of any one platter are fine and strongly encouraged.

HOT HORS D' OEUVRES

50 pieces per order, priced per order.

**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

MOZZARELLA STICKS \$140

PETITE CRAB CAKES, ANCHO CHILE AIOLI \$175.00

GRILLED BEEF SKEWERS, CHIMICHURRI, ROASTED ONIONS \$150.00

For the Chef's sanity, please order only 3 different hot Hors D' Oeuvres. Multiples of any one platter are fine and strongly encouraged.

Also, the chef requests that you please order a combination of only 5 different hot or cold Hors D' Oeuvres. Multiples of any one platter are fine and strongly encouraged.

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

ASSORTED WRAP PLATTER ~ \$175

Turkey, ham, and chicken wraps with cheese and lettuce, tomato and mayonnaise.

MINI CROISSANT SANDWICHES ~ \$175

Turkey, ham, and chicken croissant sandwiches with cheese and lettuce, tomato and mayonnaise.

FRUIT DISPLAY ~ \$175

Melons, Seasonal Berries, Grapes, Honey Yogurt

ANTIPASTO DISPLAY ~ \$250

Italian Meats, Cheeses, Grilled Vegetables, Marinated Artichoke Hearts, Mixed Olives and Italian Bread

DOMESTIC CHEESE BOARD ~ \$175

Mild, Semi-Soft and Herb Cheeses, Fresh Fruit, Seasonal Berries, Assorted Cracker and Sliced Bread

CHEESES FROM ABROAD ~ \$275

Imported Cheeses, Fresh Fruit, Seasonal Berries, Assorted Nuts, Toasted Baguettes and Assorted Crackers

SMOKED SALMON ~ \$250

Lemons, Capers, Red Onion, Cucumbers, Whipped Cream Cheese, and Water Crackers

WARM BRIE EN CROUTE ~ \$200

Mango Chutney, Seasonal Berries, Toasted French Baguette

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

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

Your buffet will be accompanied by Iced Tea, Lemonade, or Coffee 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.**

MEATBALL SANDWICHES ~ \$26.00

Tomato Basil Bisque
Caesar Salad, Garlic Croutons and Garlic Breadsticks
Meatball sandwiches served open face with momma's homemade meatballs topped with her secret recipe sauce and mozzarella cheese
Grilled Chicken Alfredo with Creamy Garlic Sauce
Tiramisu (\$1 less per person if no desert)

NEVADA GRILL* ~ \$29.00

Red Skin Potato Salad
Southern Style Cole Slaw
Seasonal Fruit Salad
BBQ Baked Beans
YOUR CHOICE OF THREE FROM THE GRILL:
Angus Beef Hamburger, BBQ Chicken, Frankfurters, Bratwurst or Spicy Black Bean Patty

Platters of Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Spears,
Whole Grain Dijon Mustard, Mayonnaise, Tomato Ketchup
Assorted Fruit Pies OR Peach Cobbler (\$1 less per person if no desert)

TACO BAR ~ \$29.00

Meats: Carne Asada and Marinated Chicken
Hot Tortillas
All the Fixings for Tacos: Mexican blend shredded cheese, Cilantro, Limes, Salsa, Diced Onions, Diced Tomato, Sliced Jalapenos, and Salsa
Mexican Rice & Beans
Tortilla Chips & Salsa
Churros with Honey OR Flan with Caramel Sauce
(\$1 less per person if no desert)

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
Linguine with meatballs
Chicken Marsala
Shrimp Scampi
Warm Bread Sticks with Garlic Butter
Tiramisu (\$1 less per person if no desert)

MEDITERRANEAN ~ \$32.00

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
Parmesan encrusted chicken
Baklava (\$1 less per person if no desert)

LUNCH “IN THE HOUSE” OR “ON THE GO”

\$24.00 FOR ALL SELECTIONS “In the House”:

Includes Kosher Dill Pickle, Potato Chips and your choice of Ice tea, Lemonade, or Coffee.
Great selection idea for “budget weddings!”

\$22.00 FOR ALL SELECTIONS “On the Go”:

Includes Kosher Dill Pickle, Potato Chips and your choice of assorted Soft Drinks.

Please make selections within the following thresholds:

1-50 people = 3 sandwich or wrap selections.

51+ people = 4 sandwich or wrap selections.

VEGGIE WRAP

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

HAM AND SWISS SUB SANDWICH

Artesian Roll with Swiss Cheese and Tomato

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

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 a dessert for an extra \$4.00 per person.

Choice of 2 menu selections below or 1 menu selection below plus 1 vegetarian option (see vegetarian options on page 24).

Note: For parties less than 20 people, a \$4 charge for each person will be added to the total.

SEARED ATLANTIC SALMON ~ \$21.00

Seared Atlantic Salmon topped with Bueree Blanc sauce, Roasted Yukon Gold Potatoes and Seasonal Vegetables

CROWN POINT CHICKEN~ \$23.00

Pan seared chicken breasts filled with jack cheese, parmesan, garlic and fresh herbs. Topped with a white wine Parmesan cream sauce. Served with Roasted Yukon Gold Potatoes and Seasonal Vegetables

PARMESAN CRUSTED CHICKEN BREAST ~ \$22.00

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

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

ADD A SALAD \$4.00 (CHOICE OF 1)

House Salad-

House made buttermilk Ranch dressing with pickled pearl onions and scallions mixed with Romaine lettuce, green onion, tomatoes and sliced mushrooms

Caesar Salad –

Artisan romaine hearts, shaved Parmesan, croutons and Caesar dressing

ADD A SOUP \$4.00 (CHOICE OF 1)

Bacon Potato

Lobster Bisque

TABLE SERVICE LUNCHEONS CONTINUED

ADD A DESSERT \$4.00

(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

DINNER BUFFETS

All Dinner Buffets include non-alcoholic beverages.

An additional \$4.00 per person charge applies when group guarantees fewer than 25 guests.

CLASSIC DINNER ~ \$42.00

TOSSED GREENS SALAD

Mixed greens, tomato, cucumber, crouton, shaved Parmesan cheese tossed with an herb vinaigrette dressing.

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 OR PEACH COBBLER

Note: If you are supplying a wedding cake instead and don't want a desert, price goes down to \$40 per person.

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 OR FLAN WITH CARAMEL SAUCE

Note: If you are supplying a wedding cake instead and don't want a desert, price goes down to \$42 per person.

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, 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. **Note:** If you are supplying a wedding cake instead and don't want a desert, price goes down to \$57 per person.

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

TIRAMISU

Note: If you are supplying a wedding cake instead and don't want a desert, price goes down to \$52 per person.

TABLE SERVICE DINNERS

Our Table Service Dinners include salad, fresh rolls with butter and non alcoholic beverages. Enhance your dinner with a first course of **soup for \$5.00 per person or dessert for \$8.00 per person.**

Up to 50 people = 2 entree selections, plus 1 vegetarian – *if desired* (see page 24)

51+ people = 3 entree selections, plus 1 vegetarian – *if desired* (see page 24)

CERTIFIED ANGUS FILET MIGNON ~ \$45.00

Filet Mignon prepared medium-rare and topped with a mushroom Demi-Glaze
Yukon Gold mashed potatoes and seasonal vegetable

ATLANTIC SALMON ~ \$36.00

Topped with a beurre blanc sauce.
Yukon Gold mashed potatoes and seasonal vegetables

CRAB TOPPED FILET~ \$55.00

Crab Topped Certified Angus Filet Mignon prepared medium-rare
Roasted potatoes and Seasonal vegetable

PARMESAN CRUSTED CHICKEN ~ \$39.00

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

CERTIFIED ANGUS SIRLOIN & HERB MARINATED TIGER PRAWNS ~ \$45.00

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

ATLANTIC SALMON & SPINACH RAVIOLI ~ \$40.00

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

FILET MIGNON AND POACHED LOBSTER TAIL ~ \$65.00

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

When ordering the Table Service Dinner, please let us know how many of each selection need to be made so we can order and serve appropriately.

DINNER TABLE SERVICE CONTINUED

ADD A SOUP \$5.00

(CHOICE OF 1)

BACON POTATO
Prepared Fresh Daily

LOBSTER BISQUE

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** or **Table Service 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

HISTORY OF THE GOLD HILL HOTEL

Rooming house, private residence, bar, brothel, periods of non-use- for 152 years, this solid structure has steadfastly survived against all odds. A thriving full-service rooming, dining and drinking establishment, the Gold Hill Hotel is the oldest hotel in the state of Nevada.

The Gold Hill Hotel began as “The Riesen House”- popular notion is that it dates from 1859, but 1861 is more accurate. Gold Hill’s population grew from 638 in August 1860 to 1,297 in July 1861, four months after the creation of the Nevada Territory. Hotels and boarding houses were in great demand and records show that in July of 1861, the Riesen House was under construction. In the winter of 1861/1862 there were floods across northern California and Nevada. Melting snow and unprecedented rains filled ravines and canyons with torrents of water.

On 27 Jan. 1862 the Alta California quoted an article from the Territorial Enterprise of 13 Jan. 1862: “...the southwest and southeast corners of the Risen[sic] House, a fine structure, have fallen, but the main part of the building remained firm.” Gold Hill Historian Maitland Stanley wrote, “I am positive the photo is an 1862 photo showing workmen repairing the south side of the Riesen House and not a photo of the structure being built.” The photo is a Lawrence and Houseworth Co. production and is dated 1862.

Horace M. Vesey acquired the hotel in late 1862 and added a wooden structure to the south of the original stone building, as seen at right. The popular hotel became an important part of the thriving metropolis of Gold Hill, hosting many Comstock social events such as “Vesey’s Ball,” an elaborate cotillion party in 1863. This hotel bore witness to many events. Miners from Gold Hill and Virginia City first assembled in front of the Vesey House on August 6, 1864 to adopt a constitution in the first attempt in the West to organize. Jabez Spencer shot and killed James Murray in front of the Vesey House August 26, 1871. On December 26, 1873, Thomas Miller attempted to settle his bill by shooting proprietor James Lowery–Lowery, who luckily ducked in time.



Gold Hill was adjacent to the even larger industrial business center of Virginia City. The combined population of the two towns reached **15,000** in early mid-1860s, becoming one of the largest cities in the West. This was in addition to the major mining operations, which were producing headline-grabbing amounts of silver and gold. By the mid-1870s, the combined population of Virginia City and Gold Hill reached **25,000**.



This photo at left dates from the 1860s. The wood structure on the left side of the building disappeared sometime prior to 1890; the right-hand building survived and is the core of the current Gold Hill Hotel.

More Recent Photos and History:

The photo at right is the hotel and bar in the early 1950s. Note that the bar addition on the right side had yet to be constructed and that the upper balcony is absent.



By this time the population of Gold Hill was less than eighty people and the town no longer had its own post office. It was included as part of Virginia City, which was itself down to a few hundred. The structure has been known as the Gold Hill Hotel (with varying inclusions of the term “bar” or “saloon”) at least since 1958 when the property was acquired by **Fred and Dorothy Inmoor**.

The present wood structure (which houses the restaurant, kitchen, front desk and 8 spacious rooms) was added as part of a renovation in 1987, shortly after **Bill and Carol Fain acquired the property**. The Fains were the owners and regular innkeepers of the Gold Hill Hotel for 25 years, retiring and selling to the **Comstock Mining Company** in 2011.

Patrick McNamee and **Matthew Wilson** acquired the property in 2017 and are currently running this historic hotel and restaurant - ushering in new generation of hoteliers to bring this timeless structure into the 21st century.