

# THE GOLD HILL HOTEL



## WEDDING, SPECIAL EVENT, AND CATERING 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 are 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, rehearsals, or meetings.

Our Crown Point Restaurant **seats a maximum of 50 for a sit-down dinner and or a buffet**, 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 are lucky, you may see a herd of our local wild horses grazing on the hills.

For ceremonies and events **with over 60 guests, try our Gazebo Plaza** with built in bench seats .

We also offer catering for off-site events. We will have a special menu available for these events.

Built in 1869 the legendary V&T Railroad 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...

Rental is available thru the VCTC @ (775) 847-7500.

Check out our Catering Menu on page 24 & 25.

***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**

To ensure the date of your event, a credit card will need to put on file and a **\$500 deposit** be made. **This deposit is non-refundable.** 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 30 days prior to your event.**

## **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.

**The person booking the room(s) is responsible for payment.** We will block all rooms for your wedding date which are available at the time of deposit. Individuals will call to make their own reservations, giving us the date and name of the wedding. You may book more than 1 room for the event, but you will be responsible for the payment. **We do not allow you to book rooms for other people.** If you are paying for rooms for other people, we will still need the name of the person or persons who will be staying in the room.

## **ATTENDANCE GUARANTEE**

An exact attendance number must be provided to the Gold Hill Hotel **30 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 30 days to cancel but the \$500.00 deposit is non-refundable. If you cancel anytime within 30 days of your event you will be charged the full contracted amount. Final payment for your event is due 30 days prior to your event. Note: You may make payments on your event ahead of time, but we will not refund any monies previously paid.

## **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, this includes the catering events.

## **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 (Other than wedding cake or items with prior approval from Management.)

## **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.

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## **ADDITIONAL WEDDING OR EVENT PACKAGE COSTS**

### **GAZEBO OR GREAT ROOM RENTAL AND HOTEL EVENT FEE - \$1,000.00**

This includes the use of the Gazebo area for your wedding, the use of the dining room, Great Room, and bar. It also includes the setting up and taking down of the wedding chairs at the Gazebo, as well as plates and cake cutting service at your reception. **There is a \$250 fee** for renting the Great Room for an event or meeting – non-wedding event.

### **WEDDING BOOKING DATE ON HOLIDAY WEEKEND**

If you would like to hold your wedding or special event on a holiday weekend or Virginia City Special Event Weekend, **the fee for this is \$1,000 extra.**

### **HOTEL ROOMS – SEE RATE SHEET TO FOLLOW – PAGE 6**

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, which 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 necessary.

### **CHOICE OF LINEN COLORS**

Choice of two colors. One color for tablecloth 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 a 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 black 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 Drink and 18% Gratuity is added to catering/bar and basic fee before tax for all events and Weddings. A 10% Catering Fee is added to all Caterings. A 10% Storey County Room Tax is added to all rooms. We impose a price adjustment on credit transactions that is not greater than our cost of acceptance.**

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## **DINING ROOM/GREAT ROOM/BAR – EXCLUSIVE USE OF AN AREA**

For those special events that are scheduled on Friday or Saturday nights at the hotel if the event is occupying the Bar, Great Room, or Restaurant after 4:30 p.m., this will be considered exclusive use. The exclusive use of the Restaurant is \$750.00, Great Room is \$250, for the Restaurant, Great Room and Bar the cost is \$2,000.00.

You can avoid these blocking fees by booking your event earlier in the day (12:30 until 4:30p.m.) or allowing hotel guests use of the facilities. This is for events of less than 25 people only, for 26 or more people it will be considered exclusive use.

A dinner during our normal business hours which uses a specific menu will be considered an event and will be charged a usage fee of \$250.00.

## **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 will 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. **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.

## **CATERING**

There is a special menu for our caterings. We also charge a 10% catering fee for all caterings, plus a \$4.00 fee per person for fewer than 25 guests.

# **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 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 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 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 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 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 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 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 AND COFFEE POT. LOCATED ON SECOND FLOOR. MAX OCCUPANCY – 2. \$107.00

**10% STOREY CO. ROOM TAX ADDED TO DAILY RATE**

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# **CABINS – 2 NIGHT MINIMUM ON CABINS**

LOCATED ON PROPERTY

## **Room 15 – BLUE HOUSE SUITE\***

ONE BEDROOM HOUSE, LIVING ROOM WITH TWIN SOFA BED, TV, DINING ROOM TABLE, FULL FURNISHED KITCHEN WITH REFRIGERATOR, STOVE/OVEN, SINK, MICROWAVE, COFFEE POT, AND ALL FURNISHINGS. PRIVATE BEDROOM WITH QUEEN BED, WALK-IN CLOSET, ATTACHED BATHROOM WITH BATHTUB AND SHOWER COMBINATION. PRIVATE PATIO DECK

## **ROOM 18 - THE MINER'S CABIN \***

TWO BEDROOMS WITH QUEEN SIZED BEDS. 2 FLAT SCREEN TV'S 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 – 4. \$180.00

## **ROOM 24 - THE BULLION LODGE \***

TWO STORIES WITH KING BEDROOM LOCATED ON SECOND FLOOR WITH TV AND TWIN ROLLAWAY. FULL BATHROOM LOCATED UPSTAIRS WITH BATHTUB. FIRST FLOOR LIVING ROOM WITH 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**

We impose a price adjustment on credit transactions that is not greater than our cost of acceptance.

\* **Cabins** – A \$40.00 fee will be charged if dishes and pots and pans are left dirty.

\* **Cabins & Rooms** – No cleaning on stays of 3 days or less.

\***All TVs are smart TV's, flat screen enabled by ROKU, bring your passwords for Netflix, ROKU and Hulu.**



# 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 8:30 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

Pets are allowed in Rooms 7 & 14 and the Miner's Cabin. A fine of \$500.00 will be applied to the bill if a pet is discovered in any of the other rooms. "Service animals" are allowed with proper documentation.

## CANCELLATION POLICY

All hotel room reservations have a 48-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 48 hours prior to your arrival date. Reservations that are not canceled within 48 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. . **We impose a price adjustment on credit transactions that is not greater than our cost of acceptance.**

**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 on the day of your arrival by an email and then a telephone call. 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 fireplaces. 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.

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Guest	Date
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# Crown Point Wine List

## WHITES

La Terre Chardonnay \$7.00 Glass/\$19.00 Bottle

Clos Du Bois Chardonnay \$8.00 Glass/\$27.00 Bottle

J.Lohr Riverstone Chardonnay \$10.50 Glass/\$38.00 Bottle

14 Hands Pinot Grigio \$8.00 Glass/\$27.00 Bottle

Woodbridge Moscato \$8.00/\$27.00 Bottle

## REDS

La Terre Cabernet or Merlot \$7.00 Glass/\$19.00 Bottle

Bliss Family Blissful Red \$10.50 Glass/\$38.00 Bottle

Bliss Family Cabernet \$10.50 Glass/\$38.00 Bottle

Bliss Family Pinot Noir \$10.50 Glass/ \$38.00 Bottle

## ZINFINDEL

Beringer White Zin \$7.00 Glass/\$19.00 Bottle

Bliss Family Zinfandel \$10.50 Glass/\$38.00 Bottle

## CHAMPAGNE

Cooks (Split) - \$7.00 bottle

J. Roget Champagne **(Bottle Only)**

or Bello Fina Prosecco **(Bottle Only)** - 19.00



## **CROWN POINT RESTAURANT**

### **SPECIALTY DRINKS:**

#### **V&T BLOODY MARY - \$11**

Absolut Pepper Vodka and our special recipe Bloody Mary Mix

#### **TOMMY KNOCKER - \$10**

Malibu Rum, Blue Curacao & Pineapple Juice

#### **YELLOW JACKET MARGARITA - \$14**

Patron Silver, Grand Mariner & Sweet 'n Sour

#### **CROWN POINT HOT APPLE CIDER - \$10**

Crown Apple, Hot Spiced Cider & Lemon

#### **PINK LEMONADE - \$7**

Vodka, Cranberry, Sweet 'n Sour & Sprite

#### **DEAD MULE - \$13**

Cemetery Gin, Ginger Beer with Lime

### **BEER:**

**BUDWEISER/ BUD LIGHT • PBR**

**COORS/ COORS LIGHT • MILLER 64 • MICHELOB ULTRA**

**LAGUNITAS IPA • MILLER LITE • GREAT BASIN OUTLAW**

**GREAT BASIN ICKY IPA • GREAT BASIN WILD HORSE**

**SIERRA NEVADA • STELLA • BLUE MOON • CORONA**

**805 • GUINNESS**

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

**2 TOWNS MADE MARION & COSMIC APPLE CIDERS**

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## **BAR SERVICE**

We have a large selection of beer, wine, and liquor. You can specify a dollar amount for a bar tab or have a “No Host Bar.” If you choose a bar tab, we recommend you put a dollar limit on what your guests can have. Most will limit it to \$12.00 per drink. This includes all but our most expensive liquor.

Our beer prices range from \$4.50 to \$6.50 per bottle/can. Our liquor ranges in price from \$4.50 to \$50.00 per shot. Our wines range from \$6.00 to \$18.00 per glass or \$18.00 to \$90.00 a bottle.

If you have something you would like us to special order for you, let us know. You will be charged accordingly.

## **CHAMPAGNE TOAST**

### **OPTION ONE**

One glass of house champagne, Prosecco, or Sparkling Cider for wedding toast \$7.00

### **OPTION TWO**

One Bottle of premium champagne for wedding toast.

Example - Dom Perignon \$349.00 per bottle

**WINE SERVICE – BRINGING IN YOUR OWN BOTTLE (OR BOTTLES) OF WINE -  
\$15 CORKAGE FEE PER BOTTLE  
IF STAYING IN THE HOTEL A \$7.00 CORKAGE FEE APPLIES**

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## **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 \$200.00**

**BEEF CARPACCIO, TOMATO CHUTNEY, HERB CROSTINI \$150.00**

**PROSCIUTTO WRAPPED ASPARAGUS, PROVOLONE CHEESE, BALSAMIC GLAZE  
\$150.00**

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  
\$135.00**

**STUFFED MUSHROOMS WITH BUTTER, GARLIC, AND FRESH MOZZARELLA \$150.00**

**BACON WRAPPED SHRIMP \$200.00**

**MOZZARELLA STICKS \$140.00**

**PETITE CRAB CAKES, WITH A TOMATO GARLIC CREAM SAUCE \$225.00**

**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.

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# **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

## **CHARCUTERIE BOARD ~ \$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 60 minutes. **An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.**

### **MEATBALL SANDWICHES ~ \$28.00**

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\* ~ \$32.00**

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 Crisp (\$1 less per person if no desert)

### **TACO BAR ~ \$32.00**

Meats: Carne Asada and Marinated Chicken, or Seasoned Beef  
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  
Chocolate Stuffed Churros  
(\$1 less per person if no desert)

### **TASTE OF TUSCANY ~ \$40.00**

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

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## **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 Iced 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



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# **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, fresh salad, or a dessert.

**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 ~ \$26.00**

Seared Atlantic Salmon topped with a garlic, butter, and dill sauce. Roasted Yukon Gold Potatoes and Seasonal Vegetables

## **CROWN POINT CHICKEN ~ \$25.00**

Pan seared chicken breasts topped with fresh mozzarella and garlic. Topped with an Alfredo sauce. Served with Roasted Yukon Gold Potatoes and Seasonal Vegetables

**PARMESAN CRUSTED CHICKEN BREAST ~** 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 ~ \$27.00**

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

## **B-B-Q RIBS ~ \$28.00**

B-B-Q Ribs, Roasted Yukon Gold Potatoes and Seasonal Vegetables

## **GRILLED RIB EYE ~ \$36.00**

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

## **ADD A SALAD \$7.00** (CHOICE OF 1)

House Salad -

House made buttermilk Ranch dressing with onions, tomatoes, cucumber, and green onions mixed with Romaine lettuce.

Caesar Salad –

Artisan romaine hearts, shaved Parmesan, croutons, and Caesar dressing

## **ADD A SOUP \$9.00** (CHOICE OF 1)

French Onion

Lobster Bisque

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## **TABLE SERVICE LUNCHEONS CONTINUED**

**ADD A DESSERT \$8.00**

(CHOICE OF 1)

### **CRÈME BRÛLÉE**

Prepared Fresh Daily

### **CHOCOLATE LAVA CAKE**

With Vanilla Ice Cream

### **BREAD PUDDING**

With a Caramel Sauce

### **BROWNIE SUNDAE**

With Cookie Dough Ice Cream on a chocolate brownie, with chocolate Syrup, whipped cream, and a cherry

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# **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 do not want a desert, price goes down to \$41 per person.

## **COMIDA CASERA ~ \$44.00**

### **ENCHILADAS**

Chicken, shredded beef, or ground beef. (Choice of 2)

### **ROASTED CORN AND TOMATO SALAD**

Peppers, onions, chilies, and chipotle dressing

### **REFRIED BEANS**

Topped with Monterey jack cheese

### **PICO AND GUACAMOLE 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**

### **CHOCOLATE STUFFED CHURROS**

Note: If you are supplying a wedding cake instead and do not want a desert, price goes down to \$43 per person.

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# **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

BLACKENED ATLANTIC SALMON FILLET

SLICED CERTIFIED ANGUS SIRLOIN

BREAST OF CHICKEN

HONEY BBQ GLAZE

BBQ BABY BACK RIBS

### **STRAWBERRY SHORTCAKE**

Home-style butter sponge cake. **Note:** If you are supplying a wedding cake instead and do not want a desert, price goes down to \$58 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 a garlic, butter, and dill sauce

#### **OSSO BUCCO**

Slow cooked pork shank with vegetables

### **TIRAMISU**

**Note:** If you are supplying a wedding cake instead and do not want a desert, price goes down to \$53 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 \$8.00 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 balsamic glaze  
Yukon Gold mashed potatoes and seasonal vegetable

### **ATLANTIC SALMON ~ \$36.00**

Topped with a house made garlic and dill cream 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 ~ \$42.00**

Grilled Atlantic salmon with a dill cream 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

***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.***

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## **DINNER TABLE SERVICE CONTINUED**

### **ADD A SOUP \$9.00**

(CHOICE OF 1)

#### **FRENCH ONION SOUP**

Prepared Fresh Daily

#### **LOBSTER BISQUE**

### **ADD A DESSERT \$8.00**

(CHOICE OF 1)

#### **CRÈME BRÛLÉE**

Prepared Fresh Daily

#### **NEW YORK STYLE CHEESECAKE**

With a Graham Cracker Crust choice of strawberry or cherry topping

#### **CHOCOLATE LAVA CAKE**

With Vanilla Ice Cream

#### **BREAD PUDDING**

With a Caramel Sauce

#### **ROCKSLIDE BROWNIE**

With Vanilla Ice Cream

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## **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

### **BEYOND MEATBALLS ~ \$22.00 (VEGAN OPTION)**

Over spaghetti squash with red sauce

### **SPINACH RAVIOLI ~ \$22.00**

Fresh spinach and ricotta cheese ravioli topped with house made Alfredo sauce and topped with fresh sauteed spinach. Includes garlic bread.

## **LIMITED DIET MENUS**

Food can be a personal issue, particularly if your diet is subject to restrictions. 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.

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# **CATERING DINNER BUFFETS**

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

## **CLASSIC DINNER ~ \$42.00**

### **TOSSED GREENS SALAD**

Spring greens made with tomato, cucumber, shredded cheese, sliced onions, and crouton. Tossed with an herb vinaigrette dressing.

### **FRESH 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 do not want a desert, price goes down to \$41 per person.

## **COMIDA CASERA ~ \$44.00**

### **ENCHILADAS**

Chicken, shredded beef, or ground beef. (Choice of 2)

### **ROASTED CORN AND TOMATO SALAD**

Peppers, onions, chilies, and chipotle dressing

### **REFRIED BEANS**

Topped with Monterey jack cheese

### **PICO AND GUACAMOLE 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**

### **CHOCOLATE STUFFED CHURROS**

Note: If you are supplying a wedding cake instead and do not want a desert, price goes down to \$43 per person.



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## **CATERING MENU (CONT.)**

### **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

BLACKENED ATLANTIC SALMON FILLET

SLICED CERTIFIED ANGUS SIRLOIN

BREAST OF CHICKEN

HONEY BBQ GLAZE

BBQ BABY BACK RIBS

#### **STRAWBERRY SHORTCAKE**

**A 10% catering fee will be charged.**

# 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.*

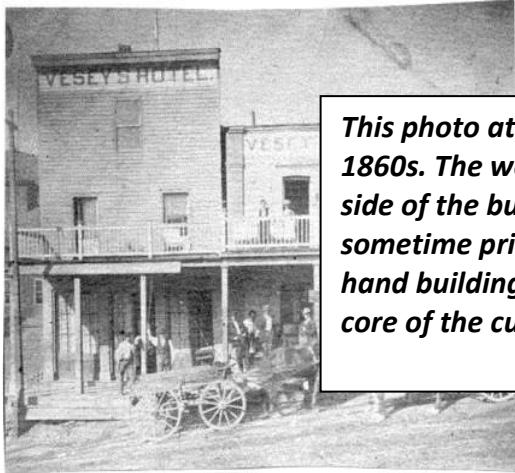
The Gold Hill Hotel began as “The Riesen House”- popular notion is that it dates from 1859, but 1861 is more accurate. Gold Hill’s population grew from 638 in August 1860 to 1,297 in July 1861, four months after the creation of the Nevada Territory. Hotels and boarding houses were in great demand and 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



*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.*

reached **25,000**.

#### ***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 Fred and Dorothy Inmoor acquired the property.

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 21<sup>st</sup> century.

**Tony and Jill Clough** have purchased the property from Patrick and Mathew on April 3, 2021, and are now running the historic restaurant, bar, and hotel.