



David Walley's Resort
2010
Wedding & Event
Information Packet

~Weddings & Rehearsals ~Special Occasions~
~Anniversaries ~ Birthdays ~
~Corporate Events~

Please call our Catering Office for more information
or to schedule a site tour of our facilities

Wendy Smith, Catering Manager
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Email: wendy.smith@celebrityresorts.com
Visit our website at www.celebrityresorts.com

David Walley's Resort, Hot Springs and Spa

David Walley's Resort offers beautiful and unique wedding and reception sites as well as truly excellent food and beverage services.



Weddings Are Our Specialty!

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Set in the shadow of the beautiful Sierra Nevada – David Walley's Resort offers you breathtaking views and amenities that ensure you and your guests a wedding to remember for a lifetime.

As part of our catering service, our Wedding and Event manager will help plan the reception of your dreams. We provide the tables and chairs, linens, and service staff you will need and place your centerpieces and favors in the reception area, according to your instructions. If you rent chair covers, we will put them on and tie the sashes at no additional cost and of course, there is no additional charge to cut and serve your wedding cake.

For the supplies and services we do not provide, we can recommend excellent vendors or, we will be happy to work with the wedding coordinator of your choice.

If we can be of assistance to you – answer questions or check date availability - please do not hesitate to call. We are here to help! A wedding reception is the celebration of the most joyous occasion in life and we would like to be a part of yours!

## 2009 Wedding Ceremony Areas



### ISLAND GAZEBO WEDDING

**Without a reception**

**Rental ~ Call for details.**

**Rental is not applicable if reception is held at David Walley's Resort.**

Seats 120, Standing 150 for your wedding ceremony.

Our indoor and outdoor gazebo is a unique location for your wedding. With its glass walls, there is a 360° view of the Carson Valley and Sierra Nevada Mountains.



### AURORA LAWN

**\$400.00 Rental**

Seats 200

Located overlooking the nature reserve with a beautiful view of the valley and meadow lands.



### ROCK PATIO

**\$ 250.00 ~ Rental**

Enjoy a beautiful ceremony outside on our Rock Patio overlooking the lagoon.

Seats 30 People



### JOBS PEAK LAWN

**\$600.00 ~ Rental : Weddings With Reception**

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

The charges include use of the area for the ceremony and the set-up (seating up to 200) and breakdown of chairs.



### HISTORIC STONE ROOM

**\$200.00 ~ Rental**

Authentic wine room built in 1860, a romantic spot for your ceremony.

Seats 4-20 guests.



### REHEARSAL'S PRIOR TO WEDDING

Ceremony sites can be used for rehearsal at no charge. Assistance with planning and rehearsal of your procession is \$150.00

*Members and owners : \$150.00 labor charges apply. Must show David Walley's Resort card.*

## 2009 Wedding Reception Areas



### ISLAND GAZEBO

Hours 11:00 a.m. to 4:00 p.m. or 6:00 p.m. to 11:00 p.m.

**Saturday Rental: Days & Evenings: \$1,900.00**

**Monday thru Thursday: \$1,200.00 ♥ Friday: \$1,600.00 ♥ Sunday: \$1,600.00**

**Winter Gazebo Rental (October 31 to April 1): \$1,000.00 Monday-Sunday**

Our indoor and outdoor gazebo is a unique location for a reception. With its glass walls, there is a 360° view of the Carson Valley and Sierra Nevada. The rental fee for the Gazebo includes use of the room for up to five hours, the set-up beforehand and the breakdown afterward, cake cutting, china, silverware, glassware, tables, linens (colors) chairs and chair covers.

The Island holds up to 200 guests as an indoor/outdoor event.

Please inquire about our member/owner discount.

### DW's RESTAURANT

Air conditioned

**\$500.00 Rental for 4 hours Sunday & Monday Evenings Only ♥**

DW's Restaurant offers a wonderful reception location with its mountain lodge feeling.

The heavy timbers and stonework give it a cozy, warm and inviting feeling that is very appealing to guests. The rental fee for DW's includes the same amenities described for the Gazebo.

*Seats 150 guests without dance area ♥ Seats 120 guests with dancing*

Please inquire about our member/owner discount.

### DW's RESTAURANT ♥

**No Charge when ordering off the limited restaurant menu**

**Tuesday thru Saturday 5 p.m. - 9 p.m.**

**Seating of 2-30 guests**

### HISTORIC STONE ROOM ♥

**\$100.00 Rental**

Authentic wine room built in 1860, a romantic spot for your reception.

**Seats 20 guests maximum.**

Please inquire about our member/owner discount.

### VALLEY VIEW ROOM ♥

Air conditioned

**\$600.00 Rental**

View of the Carson Valley Ranches and wetlands.

The rental fee for the Valley View Room includes use of the room for up to five hours, the wait staff and bartender, the set-up before and the breakdown afterward, white or ivory table linens with your choice of color for the linen napkins, china, silverware and glassware, tables and chairs.

**Banquet style room seats 15-75. Available at 7 p.m. ONLY.**

**Cocktails and bar service available at 6:00 P.M.**

Please inquire about our member/owner discount.

## ***FOR YOUR BANQUET or MEETING***

### **CONTINENTAL**

Selection of chilled juices.  
Coffee/Decaf/Hot Tea  
Fresh Fruit Display  
Muffins & Pastries

\$11++

### **VALLEY BREAKFAST BUFFET**

Orange, Grapefruit and Apple Juice  
Coffee/Decaf/Hot Tea  
Fresh Seasonal Fruits Display  
Scrambled Eggs  
Crisp Bacon  
and Breakfast Sausages  
Country Potatoes  
Pastries

\$18++



### **BREAKS & REFRESHMENTS**

Milk \$3++  
Tomato, V8 Juice, Orange, Cranberry,  
Grapefruit & Apple Juice \$2++  
Coffee or Decaffeinated Coffee \$12++/Pot  
Iced Tea \$12.50++/Gal.  
Diet and Regular Soft Drinks \$2.75++  
Bottled Water \$2.00++  
Fruit Punch/Lemonade \$12.50++ /Gal.  
Gatorade \$3++each  
Vitamin Water \$3++each  
Homemade Lemonade \$13++/Gal.

Popcorn \$1.50++ per person  
Granola Bars \$3++each  
Packaged Cookies \$2++each  
Brownies \$15++/Doz.  
Freshly Baked Cookies \$15++/Doz.  
Carrot Cake \$3.50++ per person  
Assorted Candy Bars \$2++ each  
M&M's in a bowl \$2.50++ per person  
Assorted Nuts \$3.50++ per person  
Chips \$2.50++ per person

Other Snack Items Can Be Arranged On Request.

Outside Food Not Permitted

# *Business Lunch or Spa Day Café Menu*

*Needs to be preordered by 10:00 a.m.*

*All sandwiches come on a choice of bread and made with mayonnaise, mustard, lettuce, tomato and red onion.*

*Served with a cup of Chef's Gourmet Soup Du Jour  
And Homemade Cookies/Brownies*

## *SANDWICH CHOICES*

Roasted Beef \_\_\_\_\_

Black Forest Ham \_\_\_\_\_

Pastrami \_\_\_\_\_

Turkey \_\_\_\_\_

## *BREAD CHOICE*

Multi-Grain \_\_\_\_\_

French Roll \_\_\_\_\_

Sourdough \_\_\_\_\_

Rye \_\_\_\_\_

## *CHEESES*

Cheddar \_\_\_\_\_

Provolone \_\_\_\_\_

Swiss \_\_\_\_\_

Monterey Jack \_\_\_\_\_

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*Grilled Chicken Wrap* \_\_\_\_\_

*Club Sandwich* \_\_\_\_\_

*Large Greek Salad* \_\_\_\_\_

*Large Traditional Caesar Salad* \_\_\_\_\_

*Beverages (choice of)*

*Lemonade* \_\_\_\_\_

*Soft Drink* \_\_\_\_\_

*Iced Tea* \_\_\_\_\_

*\$12.95++ per person*

*Name:* \_\_\_\_\_ *Group:* \_\_\_\_\_

## *Quick and Simple Menus For Wedding Rehearsal, Banquet, Lunch or Dinner*

### **Deli Display**

Assorted Breads & Rolls  
Sliced Breast of Turkey, Baked Ham and Roast Beef  
Sliced Swiss, Cheddar and Provolone Cheeses  
Herb Pasta Salad  
Café Potato Salad  
Tossed Green Salad w/ Ranch Dressing  
Leaf Lettuce, Sliced Tomatoes and Dill Pickles  
Mayonnaise and Mustard  
\$17++per person  
Add \$3 per person to include Fried Chicken

### **Pizza Buffet Party**

Tossed Green Salad with Ranch Dressing  
Choice of 16" Pizza(s)  
Make your selection from our pizza menu. Ten slices per pizza.  
Garlic Bread  
Assorted Cookies  
*\$15++per person*

### **BBQ Party**

Tossed Green Salad with Ranch Dressing  
Barbecued Pork Ribs  
Fried Chicken  
Garlic Bread  
Chocolate Brownies  
\$18++ per person

### **Lasagna Feast**

Meat or Vegetarian Lasagna  
Tossed Green Salad  
Garlic Bread  
Assorted Cookies  
\$18++ per person

**SIMPLE SET UP WITH A RELAXED ATMOSPHERE!**

[A \$5.00 per person charge will be added for formal set ups]

## **HOT AND COLD HORS D'OEUVRE SELECTIONS**

Customized hors d'oeuvres are also available. Ask for prices.

### HOT SELECTIONS

**Chicken Satay with Thai Peanut Sauce**

\$ 3++ each

**Sliders Mini Burgers with Assorted and Traditional Toppings**

\$ 4++ each

**Chicken Cordon Bleu**

\$3++ each

**Phyllo Triangles Filled with Spinach and Feta Cheese**

\$3++ each

**Mozzarella Sticks w/ Marinara**

\$2++each

**Herb Stuffed Mushrooms**

\$2++ each

**Mini Beef Wellington**

\$4++ each

**Marinated Meatballs in a BBQ or Sweet & Sour Sauce**

\$2.50++ each

**Breaded Chicken Wings with Ranch and Blue Cheese Dressing**

\$2.50++ each

### COLD SELECTIONS

**Smoked Salmon & Dill Canapes**

\$2.50++ each

**Chilled Jumbo Prawns**

Served with Fresh Lemon and Cocktail Sauce

\$40++/Dozen

**Sun Dried Tomato and Fresh Basil on Toasted Baguette**

\$2.50++ each

**Domestic Cheese and Grape Board**

**Assorted Diced Cheeses and Fresh Grapes Served with Assorted Crackers**

\$3.50++ per person

**Nuts, Candies and Pretzels**

\$3.50++ per person

Prices are subject to an 20% gratuity and local sales tax ☞ Menu subject to change  
2010

## SIT DOWN MENU

All dinner entrées are served with the Chef's Selection of Seasonal Fresh Vegetables, Roasted Red Potatoes, Bread with Butter and Freshly Brewed Coffee and Decaffeinated Coffee

### *Salads Served with Entrées*

(Choice of one)

#### **House Salad**

Mixed Seasonal Greens  
With Cucumbers and Tomatoes  
Served with Ranch Dressing

#### **Traditional Caesar Salad**

With Garlic Croutons  
and Fresh Parmesan Cheese

### *Entrée Choices*

(Choice of one)

(\$8.00 per person extra for more than one choice offered)

Broiled Breast of Chicken with a Pesto Cream Sauce

\$27++



Fresh Salmon with Dill Chardonnay Cream Sauce

\$29++



Prime Rib slowly roasted with Au Jus and Horseradish

Served medium

\$31++



Filet of Beef served with a Shitaki Mushroom and a Rosemary Demi Glace

Served Medium

\$37 ++



#### ***Vegetarian***

Risotto –

\$27++



**Combo Plates** available also - \$40++

### ***Kids Menu***

**12 years old or under**

Includes Milk or Orange Juice

Chicken Strips with French Fries \$12 ++

Spaghetti with Meatballs \$12 ++

(Chef's Special Dessert can be added for \$3.50 per person)

**We must have exact amounts of each item required 10 days prior to the event.**

Prices are subject to an 20% gratuity and applicable local sales tax ☞ Menu subject to change  
2010

# CARVING STATION

## OPTIONS

### **Roasted Top Round of Beef**

Carved to order, served with Au Jus, Creamed

Horseradish and Petite Rolls

\$225++ each

Serves 50-75

### **Roast Prime Rib of Beef**

Carved to order, service with Au Jus,  
Creamed Horseradish and Petite Rolls

\$375++ each

(Serves 12, 10 oz. dinner cuts  
or 75 Hors d'oeuvre portions)

### **Roasted Whole Turkey**

Served with Cranberry Sauce and Petite Rolls

\$150++ Serves 25-35

### **Whole Smoked Salmon Side**

Served with Condiments and Crackers

(Serves 75 Hors d'oeuvre portions)

\$220++

### **Brie Wheel en Croute**

Served with Raspberries

and Assorted Crackers

\$95++ Serves 25-35



2010

## **BUFFET MENUS**

*(There is a \$5 per person surcharge for groups under 35 people)*

### ***SIERRA VALLEY BUFFET***

California Seasonal Fresh Fruit Salad  
Penne Pasta Salad  
Green Salad with Fresh Mushrooms  
Served with Ranch Dressing  
Chicken Breast Pesto Cream Sauce  
Sliced Roast Tri Tip Seasoned with Rosemary Sauce  
Sautéed Mixed Vegetables in Butter Sauce  
Oven Roasted Red Potatoes with Herbs  
Sourdough Bread & Butter  
**\$ 31++**

### ***WINE COUNTRY BUFFET***

Fuji Apple Gorgonzola Salad  
California Greens, Diced Apple Gorgonzola Cheese  
Tossed with DW's Dressing  
Veal Chops with Sundried Cherry Pinot Noir Sauce  
Penne Pasta Nicoise with Tomatoes, Garlic Kalamatos,  
Capers, Anchovies in Virgin Olive Oil & White Wine Sauce  
Chicken with Merlot Sauce  
Au Gratin Potatoes  
Sautéed Asparagus and Baby Carrots  
Sourdough Bread with Creamery Butter  
**\$34++**

### ***ITALIAN BUFFET***

California Seasonal Fresh Fruit Display  
Traditional Caesar Salad with Garlic Croutons  
Chicken Fontina  
with Fontina Cheese and Diced Tomato  
Fresh Chef's Vegetables  
Tomato Basil Gemelli Pasta  
Lasagna or Vegetarian Lasagna  
Garlic Bread  
**\$ 29++**

### ***DW'S BARBEQUE***

*\*BBQ On-Site During Summer Months Only\**

Honey Brown Bread  
Pasta Salad  
Fresh Fruit Display  
Broiled Teriyaki Chicken Breast  
Whole Roast Tri Tip  
BBQ Style Pork Chop  
Fresh Kernel Corn  
Oven Roasted Potatoes and Herbs

Lunch ~ \$27++ Per person  
Dinner ~ \$31++ Per person

- Children under 12 receive 50% off regular Adult menu prices for Buffets

**Buffets include:**

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

[Chef's Special Dessert can be added for \$3.50 Per Person]

Prices are subject to a 20% gratuity and applicable local sales tax  
Menu subject to change - 2010



## BEVERAGES 2010

### COMPLETE BEVERAGE SERVICE

Experienced bartenders and full set-ups offered.  
All charges reflect the actual number of drinks served.

### Cocktails

|                                   |                                  |                                     |
|-----------------------------------|----------------------------------|-------------------------------------|
| <b>House Brands</b> \$4.00-\$5.00 | <b>Call Brands</b> \$5.50-\$6.00 | <b>Premium Brands</b> \$6.00-\$7.00 |
| <b>Cordials</b> \$6.00 to \$8.00  |                                  |                                     |

*::Not all liquor choices may be available if there is a certain brand you require, please specify a choice::*

|                 |              |               |
|-----------------|--------------|---------------|
| <b>Wine</b>     | <u>Glass</u> | <u>Bottle</u> |
| House           |              |               |
| Chardonnay      | \$4.50       | \$21.00       |
| Merlot          | \$4.50       | \$21.00       |
| Cabernet        | \$4.50       | \$21.00       |
| White Zinfandel | \$4.50       | \$21.00       |
| Premium         | \$6.00       |               |

### Champagne + Toast

|                                                |                |
|------------------------------------------------|----------------|
| Domaine Ste. Michelle, Cuvee Brut/Washington   | \$28.00/bottle |
| Chateau de Fleur, Non-Alcoholic Grape Beverage | \$18.00/bottle |
| Sparkling Cider                                | \$10.00/bottle |

\*Champagne Toast -10 glasses per Bottle

\* Additional wine selections available from our wine list on request.

Wine corkage fee, \$15.00 per each 750 ml.

|                        |           |                                                            |
|------------------------|-----------|------------------------------------------------------------|
| <b>Beer</b>            | Per Drink |                                                            |
| Draft                  | \$4.50    |                                                            |
| Domestic               | \$3.50    |                                                            |
| Imported               | \$3.75    |                                                            |
| Beer Kegs – Domestic   | \$295.00  | (Choices: Coors, Coors Lite, Budweiser, Bud Lite)          |
| Import and Micro Brews | \$425.00  | (Please specify your choice, if available we will provide) |
| Keg Beer = 140 Glasses |           |                                                            |

### Non-Alcoholic from the Bar

|                                 |                                  |
|---------------------------------|----------------------------------|
| Soft Drinks                     | \$2.00                           |
| Milk                            | \$2.00                           |
| Fruit punch/ Lemonade/ Iced Tea | \$12.50/gallon, 3 gallon minimum |
| Coffee                          | \$11.00/pot                      |
| Decaffeinated Coffee            | \$11.00/pot                      |
| Hot Tea                         | \$1.50 each                      |

### Bar Choices

#### Cash Bar

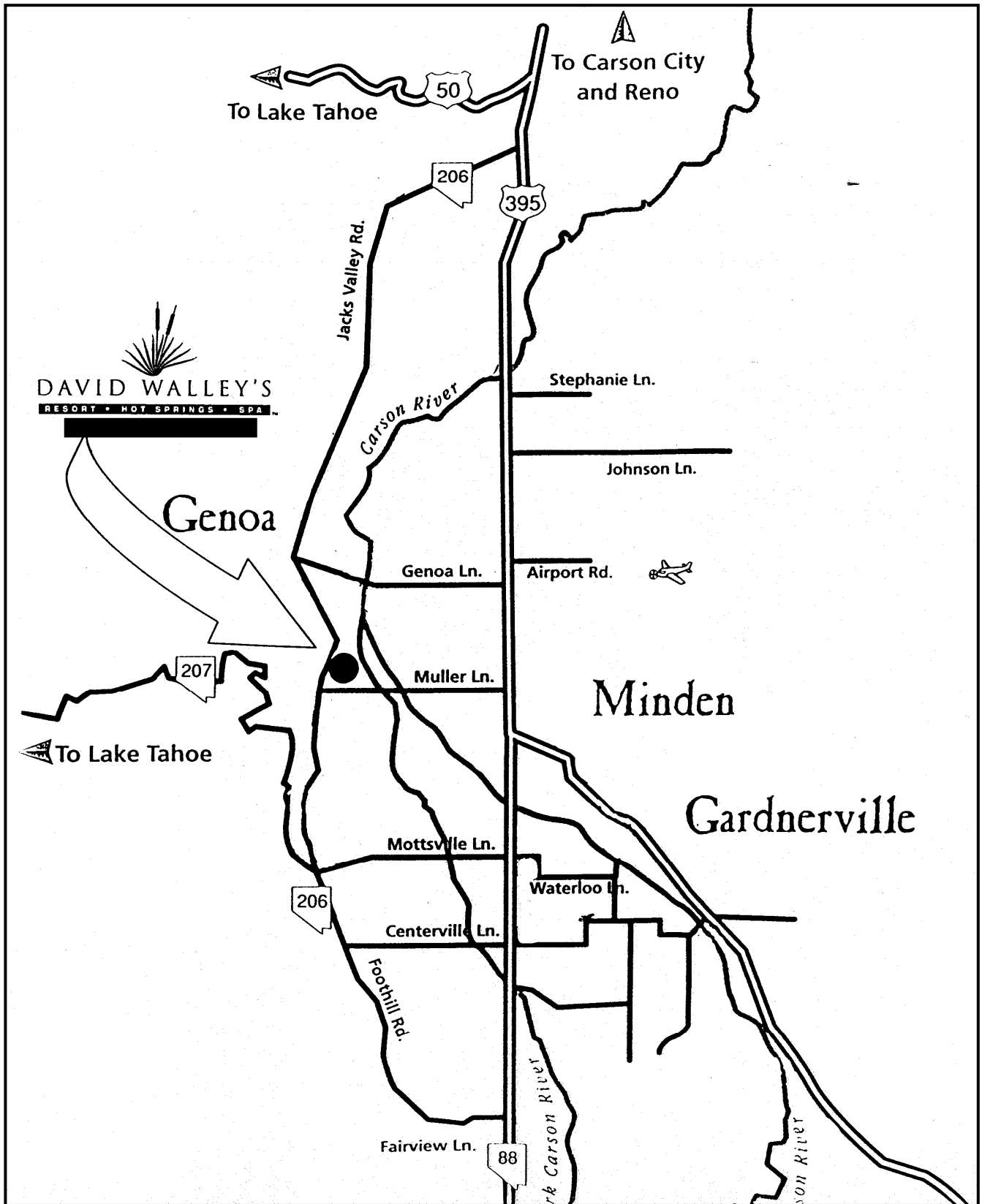
No cost to client  
Guests pay cash

#### Host Bar

Client Pays for everything served or for specified drinks such as house brand liquor and wine or beer and wine only.

#### Partial Host Bar

Client pays a predetermined dollar amount when the amount has been reached drinks are paid for by the guests.



## HOTEL ROOM ACCOMODATIONS

866-905-8816



**DAVID WALLEY'S RESORT ONLY HAS A LIMITED AMOUNT OF ROOMS.**

### **Luxurious Room Suites**

- **The Retreat-** A comfortable well appointed hotel room with king size bed and full size sleeper sofa. This unit sleeps three adults comfortably, four people maximum.
- **The Executive-** This luxury suite has a master bedroom with king bed, spacious full bath with Jacuzzi tub and shower, large living room with a fireplace and queen size sleeper sofa, and a complete kitchen. This unit sleeps four adults.
- **The Premier-** Our complete two bedroom/two bath luxury suite with fully appointed kitchen fireplace and extensive amenities.

(Hot Springs Day Use is Included with Overnight Stay. No Pets Allowed)

Go to [www.celebrityresorts.com](http://www.celebrityresorts.com) for more information and hotel reservations.



## TERMS AND CONDITIONS 2010

1. David Walley's Resort, Hot Springs and Spa will gladly assist you with recommendations for your selection of entertainment, flowers, ice carvings or special occasion cakes, **however, it is your responsibility to contract with them. (Wedding rehearsals are to be coordinated with your minister or a hired wedding coordinator.)** David Walley's Resort, Hot Springs and Spa will gladly book a rehearsal time at \$150.00 charge.
2. A Nevada Sales Tax of 6.75% and 20% Service Charge shall be added to all Food and Beverage charges. A tax-exempt letter must be filed before the day of your event.
3. All decorations provided by the Client must have prior approval of David Walley's Resort, Hot Springs and Spa Catering. Items shall not be affixed in any manner to walls, doors, ceilings or fixtures. Tape or wire is ok to use. Use of confetti or glitter will not be permitted. **David Walley's will set-up décor and centerpieces. If major set-up is required, a set up fee will be determined at time of event.** Throwing of rice, bird seed, confetti, silk petals or the use of balloons, etc. at Weddings or Receptions is strictly forbidden due to the National Wetlands. Real rose or flower petals are ok. Any damages to David Walley's Resort, Hot Springs and Spa property by the guests of the undersigned will be the responsibility of the Undersigned. David Walley's Resort, Hot Springs and Spa is not responsible for lost or stolen articles, or any items broken due to weather. Any gifts, decorations and cake tops are to be removed at the end of the event.
4. All printed material or advertising using David Walley's Resort, Hot Springs and Spa Logo must have prior approval of David Walley's Resort, Hot Springs and Spa. Wedding invitations do not need approval.
5. Parking: Ample self-parking is available. Golf carts do not belong to David Walley's and are not available for use by event guests.
6. David Walley's Resort, Hot Springs and Spa must supply all food and beverage served on site. If you would like to bring your own wine, it will be subject to a per bottle corkage fee of \$15.00 per 750 ml. If the event is delayed thirty (30) minutes or more, past the scheduled time contracted, David Walley's Resort, Hot Springs and Spa cannot be held responsible for the food quality due to the delay. Because of health, liability and Nevada laws, no food is allowed to be taken out or brought in to our banquet facility. All donated products become the property of David Walley's Resort, Hot Springs and Spa and are not to be removed after an event has taken place. \_\_\_\_\_ [INITIAL]. David Walley's Resort, Hot Springs and Spa will allow wedding cakes from outside bakeries for your event.
7. Persons under the age of 21 or looking under 21 will not be allowed Alcoholic Beverages and will be asked for I.D. (identification). This includes all event guests.
8. GUARANTEE: A Guaranteed Guest Count must be received by the David Walley's Resort, Hot Springs and Spa Catering Department 10 days in advance of your event. This Guaranteed Guest count will be considered the minimum for which you will be charged, even if fewer guests attend. Final payment must be made 1 day prior to event. \_\_\_\_\_(INITIAL).
9. All private room functions will be subject to one master bill. Individual payment cannot be accepted.
10. Room arrangements will be set according to your instructions. Tables of ten (10) are customary in all banquet function rooms. We reserve the right to adjust the table size for the event if the number of guests change. Rooms will be available two hours prior to the function, unless previous arrangements have been made for delivery of vendors or special set up. David Walley's does not have adequate storage space available and cannot guarantee quality of anything being stored. Event guests will not be allowed and will be asked to wait elsewhere until the actual time of the event. Rooms must be vacated by the times specified on the Event Order. If the event lasts more than 30 minutes past the contracted time, the function may be subject to an additional charge of \$500 per hour. \_\_\_\_\_ [INITIAL].
11. **Cancellations of all deposits to reserve space on a definite basis are non-refundable, regardless of when the cancellation occurs. Payments towards the event will be refunded. For wedding events, a \$1,000 deposit will be required to reserve the date and facility. Active military personnel sent to action will be given back their deposit, with proper paperwork. Transfer of date may be charged an additional non-refundable deposit. The original non-refundable deposit can not be used for anything other the original booking.**
12. David Walley's Resort, Hot Springs and Spa reserve the right to discontinue any event that disturbs our other guests.

**TERMS AND CONDITIONS 2010**

13. We reserve the right to inspect and control all private functions. The customer agrees to be responsible for any damage done to the property. David Walley's Resort, Hot Springs and Spa will not assume responsibility for any damage to or loss of articles and merchandise brought to David Walley's Resort, Hot Springs and Spa. **There are no pets allowed at David Walley's Resort, Hot Springs and Spa.** All gifts, wedding items and cake are to be taken at the end of the event.

David Walley's Resort, Hot Springs and Spa shall not be liable for its failure to execute this contract if such failure is due to acts of nature, including, but not limited to, fire, flood, weather, earthquake, power outages, restrictions upon travel, food and beverage suppliers or any other causes beyond its control, or interfering with performance, whether enumerated herein or not. David Walley's Resort, Hot Springs and Spa will however have enough food to supply the event even if we have to adjust the menu.

Your function, based on behalf of its assign, invitees, employees, agents and contractors of every tier collectively, for purpose of this paragraph only, agrees to indemnify, defend and hold David Walley's, Hot Springs and Resort, it's related corporations and their respective directors, agents and employees harmless from any and all losses, claims, actions, suits, judgments, liabilities, costs and expenses of any kind, including reasonable attorney's fees incurred as a result of any actual or alleged acts of omissions of your function while at David Walley's Resort, Hot Springs and Spa. Indemnification is not available to David Walley's Resort, Hot Springs and Spa where a court of competent jurisdiction finds that acts of David Walley's Resort, Hot Springs and Spa or omissions proportionately caused the losses incurred and upon that court's finding, David Walley's Resort, Hot Springs and Spa shall indemnify your function of David Walley's Resort, Hot Springs and Spa by a proportionate share of any losses reasonably incurred.

14. Wedding décor placed on the Lawn Arch has to be attached by wire and will be removed within 1 hour of ceremony by the resort. If nails, staples or tacks are used there will be a \$150.00 charge for damage. \_\_\_\_\_ [INITIAL].
15. Please note that parties with less than 25 guests may be charged a fee per your Catering Event Order.
16. Candles are allowed but the resort reserves the right to remove candles if we feel it may be an emergency situation.
17. We do not allow pets on property, in any hotel buildings or rooms. We will allow a pet to be in your wedding ceremony as long as it is an outside wedding. Per the Nevada State Health Department, pets are not allowed at any reception sites therefore must be removed from the property immediately following the wedding ceremony.

**Please sign and return the original agreement as confirmation. Retain a copy for your files.  
Must be returned prior to event or David Walley's reserves the right to cancel event.**

\_\_\_\_\_  
*Signature of Authorized Representative*

\_\_\_\_\_  
*Date*

Event Name: \_\_\_\_\_ Date of Event: \_\_\_\_\_