

**DELTA SALOON**

CIRCA 1863

**VIRGINIA CITY, NEVADA**

*Wedding  
Rental & Catering*



## *Simply Elegant*

Imagine ascending the Grand Staircase and being surrounded with the Victorian elegance and grandeur of our historic banquet rooms. The original crystal chandeliers, mahogany bars, and oak dance floors highlight the eloquently appointed spaces.

A truly romantic and unique setting for your wedding.

Detailed ceremony and menu planning ensures your special day is the most memorable occasion. With just one call, all of your arrangements can be handled by our experienced staff, with your every expectation in mind ...

Cakes, flowers, photography, videography, music and wedding amenities to fit your individual preference.

Complete ceremony and reception packages are available as well as our popular themed weddings.

Book your wedding consultation with our Event Planner.

## *Banquet Room Amenities*

The Delta has the only Full Service Banquet Facility in Virginia City  
Featuring three elegant individual banquet rooms.

### *Banquet Rental Rates*

1/2 Day (up to 4 hours) \$500

Full Day (8 hours) \$750

Banquet Room Rental includes:  
tables, chairs & in-house table linens

### *Chapel Rental*

When followed by reception with catering \$75  
Ceremony only \$200

### *Our Events Coordinator will provide:*

Planning Guidance

Menu Offerings

Set-up / Decorating Offerings

Marriage License Information

Coordination with your selected wedding vendors

A list of Preferred Vendors for:

flowers, music, photography, videography, officiant & decor rentals

## Catering Packages

25 person minimum on all catering packages.

All packages are served buffet style. For plated table service add \$3.00 per person  
Final count on any packages must be given 15 days prior to event - no exceptions

### Italian

\$19.00 per person

Includes choice of one entree below, italian ensalata & garlic bread

#### Lasagna

Choice of Beef, Italian Sausage, Vegetarian with Garlic parmesan sauce

#### Eggplant Parmesan

Thinly sliced eggplant dipped in egg & fried, layered with marinara, mozzarella & parmesan

#### Manicotti

Choice of cheese or spinach & cheese

#### Ravioli

Choice of cheese or mushroom served with marinara & parmesan

## Semplicemente Pasta Fiesta

\$17.00 per person

Includes choice of pasta, sauce, meat. Served with italian ensalata & garlic bread

#### Choose 1

Capellini (angel hair)  
Farfalle (bow ties)  
Fettuccini  
Mostaccioli  
Rotelli (springs)  
Spaghetti  
Tortellini (cheese filled pasta)

#### Choose 1

Marinara  
Creamy Parmesan  
Garlic, olive oil & herbs

#### Choose 1

Beef Meatball  
Turkey Meatball  
Ground Beef  
Italian Sausage

## Mexican

These buffet bars include tortilla chips and jalapeno ranch & salsa as an appetizer.

#### Fajita Bar

\$18.00 per person

Chicken & beef sauteed with peppers, onions & tomatoes.  
Served with tortillas, cheese, rice, beans, salsa, sour cream & guacamole

#### Burrito Bar

\$16.00 per person

Chicken & pork with rice, beans, sauce, cheese, tortillas, salsa & sour cream

#### Taco Bar

\$17.00

Chicken & pork with lettuce, tomatoes, onion, cheese, salsa, sour cream, rice and beans

## The Fair Package

\$15.00 - 25 person minimum

Includes your choice of 1 appetizer, 2 entree proteins, 1 salad, 1 side, 1 veggie and a dinner roll.

#### Appertizer

Choose 1

Chips & Dip

Crostini

Cocktail Meatball

Egg Rolls

#### Main Entree

Choose 2

BBQ Roasted Chicken

Chicken Piccata

Meatloaf

Beef Stroganoff

#### Salad

Choose 1

Caesar

Mixed Green

Potato Salad

Macaroni Salad

#### Side

Choose 1

Any Mashed Potatoes

Any Rice

Baked Beans

Chili Beans

Choice of vegetable will be determined by season.  
Dinner rolls are assorted 3" rounds and include butter pats.

## The O'Brien Package

\$25.00 - 25 person minimum

Includes your choice of 2 appetizers, 2 entree proteins, 1 salad, 1 side, 1 veggie and a dinner roll.

#### Appetizer

Choose 2

Any 1 High Roller Wrap

Chicken Wings

Seafood Stuffed Mushrooms

Any Puff Pastry

#### Soup

Choose 1

French Onion

Clam Chowder

Chicken Tortilla

Broccoli Cheese

#### Main Entree

Choose 2

Chicken Cordon Blue

Pork Tenderloin

Tri-Top or Top Sirloin

Salmon Fillet

#### Salad

Choose 1

Spinach

Greek

Very Veggie

Italian Ensalata

#### Side

Choose 1

Baked Potato

Any Pasta or Polenta

Housemade Chili

Choice of vegetable will be determined by season.  
Dinner rolls are assorted 3" rounds and include butter pats.



# Breakfast

*Get your wedding party fed before your big day.  
From full buffet to Continental breakfast choices.*

## Hot Breakfast Buffet

25 person minimum

### Choose 1

- Scrambled eggs ..... \$12.75
- Scrambled eggs with cheese and green onions ..... \$13.75
- Eggs Benedict ..... \$15.00
- Eggs Florentine ..... \$15.00

### Choose 1

(add .50 per person for a second meat option)

- Ham
- Bacon
- Sausage

### Choose 2

- French Toast
- Bisuits & Gravy
- Bagels & Cream Cheese

### Also includes:

Home Fries, Juice, Fresh Fruit, Coffee & Tea, Yogurt

### Condiments include:

Ketchup, butter, jelly, syrup, cream cheese, salt, pepper, cream, sugar and lemon.

## Omelet Station

\$9.00 per person

Includes choices of ham, bacon, sausage, mushrooms, squash, spinach, bell peppers, tomatoes, onions & cheese for individual creations.

Cooked right in front of you by our Banquet Chef.

# Breakfast A la carte

	12	24	36
Fresh Fruit Tray .....	\$29.00	\$56.50	\$82.00
<i>Seasonal sliced fresh fruit may include honeydew, cantaloupe, watermelon, pineapple, kiwi, strawberry or grapes.</i>			
Bagels .....	\$18.00	\$35.00	\$52.00
<i>Sliced and toasted served with individual cream cheese.</i>			
Large Blueberry Muffins .....	\$18.00	\$35.00	\$52.00
Fruit Danish .....	\$21.00	\$40.75	\$60.00
Fruit Flavored Yogurt .....	\$15.00	\$29.25	\$42.00
Loaf Cakes .....	\$12.00	\$22.75	\$34.00
Biscuits .....	\$9.00	\$17.50	\$25.50
<i>Served with butter, jelly and honey</i>			
Biscuits & Country Sausage Gravy .....	\$12.00	\$22.75	\$34.00
Pastry Tray .....	\$14.00	\$26.75	\$40.00
<i>Bagels &amp; bite size muffins, and/or danish, cream cheese, butter, jelly &amp; honey</i>			

## Beverage Service

Coffee or Tea Service

\$48.00 per gallon

Champagne & Mimosa Service (10 person minimum)

\$7.50 per person

Apple, Orange, Grapefruit, V-8

\$16.50 per gallon | \$1.50 per 5.5oz can | \$2.00 per 11oz can



## Cold Hors d'oeuvres

	12	24	36
6" Seasonal Fresh Fruit Brochettes <i>Ask about fruit choices of the season</i>		Market Rate	
Canapes: Garlic crostini with your choice of toppings below:			
• Plain	\$10.00	\$19.50	\$29.00
• Bruschetta <i>Tomato, basil &amp; mozzarella marinated in olive oil</i>	\$13.50	\$26.25	\$39.00
• Smoked Salmon <i>with cream cheese, capers &amp; red onions</i>	\$21.00	\$40.75	\$60.00
• Sun-dried Tomatoes <i>with Kalamata olives &amp; cucumber sour cream spread</i>	\$16.00	\$31.50	\$47.00
• Porcini Mushrooms <i>with pine nuts &amp; gorgonzola spread</i>	\$19.75	\$38.50	\$57.25
Profiteroles (Pate Choux):			
• Egg Salad	\$18.00	\$35.00	\$52.00
• Tuna Salad	\$18.00	\$35.00	\$52.00
• Chicken Salad	\$18.00	\$35.00	\$52.00
• Seafood Salad	\$36.00	\$70.00	\$104.00
Deviled Eggs	\$18.00	\$35.00	\$52.00
Prosciutto Wrapped Melon	\$3.00 each		
Crisp Chilled Celery <i>Filled with gorgonzola, Cream Cheese &amp; Pine Nuts</i>	\$18.00	\$35.00	\$52.00

### Tapenade & Roasted Garlic Combo - Serves 24 - \$60.00

*A robust spread made with black olives, anchovies, dijon horseradish, olive oil, lemon and spices, served chilled, along with whole bulbs of warm roasted garlic.  
Served with bread sticks & french bread.*

#### Chips - \$4.75 per lb

*Potato, pretzel, tortilla*

#### Crostinis - \$4.25 per lb

*Choice of butter & garlic or olive oil & parmesan*

#### Dips - \$8.50 per lb

*Ranch, blue cheese, french onion, jalapeno ranch, salsa*

#### Guacamole - \$24.00 per lb

#### Hummus Dip - Serves 24 - \$60.00

*A garbanzo, tahini & lemon dip served with fresh veggies & pita bread strips.*

#### 8-Layer Mexican Dip - Serves 24 - \$60.00

*Pinto Beans, sour cream, guacamole, cheese, tomatoes, olives, onions & salsa.  
Served with tortilla chips.*

#### Spinach Dip - Serves 12 - \$30.00

*Served in a sourdough bread bowl with cubed sourdough for dipping.*

## Hot Hors d'oeuvres

	12	24	36
Seafood Stuffed Mushrooms <i>Draped with creamed hollandaise &amp; parmesan</i>	\$18.00	\$35.00	\$50.50
Seafood Cakes <i>Lobster, crab, shrimp and green onions. Served with hollandaise &amp; fresh fruit salsa</i>	\$21.00	\$40.00	\$59.00
Bacon Wrapped Prawns: <i>(Size 13 &amp; under) Broiled &amp; served over lettuce with a fresh fruit salsa.</i>	\$25.00	\$48.75	\$70.00
Puff Pastry			
• Crab-n-Chive Cream Cheese; on puff pastry	\$21.00	\$40.00	\$59.00
• Spinach-n-Feta; on puff pastry	\$21.00	\$40.00	\$59.00
• Sun-dried Tomatoes-n-Mozzarella; on puff pastry	\$21.00	\$40.00	\$59.00
Quiche: <i>Traditional French Custard Pie (9"-cut in 8 or 10 pieces)</i>			
• Bacon, Onion & Swiss "Lorraine"	\$24.00		
• Spinach & Feta	\$24.00		
• Porcini Mushrooms & Gorgonzola	\$29.00		
• Shrimp, Green Onion & Swiss	\$25.00		
• Asparagus (seasonal), Crab & Swiss	\$29.00		
Italian Sausage <i>Served with mozzarella &amp; marinara (2 oz serving)</i>	\$24.00	\$46.75	\$67.25
Cocktail Meatballs <i>Choice of Beef or Turkey (2 oz serving)</i>	\$18.00	\$35.00	\$50.50
Chicken Wings <i>Baked not fried &amp; served with celery sticks and your choice of Blue Cheese or Ranch dressing. Flavor options of plain, buffalo, or honey BBQ.</i>	\$36.00	\$70.00	\$100.00
Egg Rolls <i>Served with sweet-n-sour and dijon mustard.</i>	\$13.00	\$25.25	\$36.50
Taquitos <i>Shredded chicken taquitos served with salsa, sour cream &amp; housemade guacamole.</i>	\$17.50	\$34.25	\$49.25
Hot Artichoke Dip <i>Served with tortilla chips or crostinis.</i>	\$30.00	\$57.00	\$85.50
Hot Crab & Cream Cheese Dip <i>Served with french bread or assorted crackers.</i>	\$45.00	\$85.50	\$128.25

## High Roller Wraps

Rolled & Sliced into 12 pieces  
As an appetizer each wrap serves 6

Cucumber, cream cheese, avocado & watercress	\$6.50
Turkey, cream cheese, avocado & sprouts	\$8.00
Roast Beef, horseradish cream cheese, red onion & tomatoes	\$10.50
Ham, pineapple cream cheese, and green bell peppers	\$9.50
Avocado, cream cheese, tomatoes, onion, cucumbers & sprouts	\$9.50
Salami, pastrami, oregano cream cheese, pepperoncinis, lettuce & onions	\$10.50
Turkey, ham, bacon, cream cheese & lettuce	\$9.50
Avocado, salsa, cream cheese, jalapenos & lettuce	\$9.00

## Pizza Pies

16" pizza pies - 8 slices  
Minimum of 4 pizzas pies

Cheese	\$13.50
Cheese & Pepperoni	\$15.50
Cheese & Italian Sausage	\$15.50
Vegetarian <i>Cheese, onion, tomato, bell pepper, mushroom &amp; olives</i>	\$18.00
Combo <i>Cheese, pepperoni, sausage, bell pepper, onion, mushrooms &amp; olives</i>	\$20.00
Hawaiian <i>Cheese, ham &amp; pineapple</i>	\$18.00
Greek <i>Mozzerella &amp; feta cheese, kalamata olives, onions &amp; tomatoes</i>	\$18.00
Ragin' Cajun <i>Louisiana hot links, bell peppers, onions &amp; pepperoncinis</i>	\$18.00
Garlic Chicken <i>Simple. Lots of garlic, chicken &amp; cheese</i>	\$18.00
BBQ Chicken <i>Chicken &amp; cheese in spicy BBQ sauce</i>	\$18.00

## Salads

	12	24	12
Homemade Potato Salad	\$23.50	\$46.00	\$66.00
Homemade Macaroni Salad	\$23.50	\$46.00	\$66.00
Tortellini Salad <i>Small cheese filled pastas tossed with olive oil, balsamic vinegar, tomatoes, basil, parmesan, artichoke hearts &amp; black olives.</i>	\$29.00	\$56.50	\$82.00
Mixed Green Salad <i>Mixed greens, tomatoes, onion, cucumbers &amp; bell peppers</i>	\$23.50	\$46.00	\$66.00
Spinach <i>Served with vinaigrette, walnuts, cucumbers, tomatoes, bacon &amp; blue cheese crumbles</i>	\$32.00	\$62.00	\$92.00
Traditional Caesar <i>Romaine, homemade croutons, parmesan &amp; caesar dressing</i>	\$23.50	\$46.00	\$66.00
Greek Salad <i>Mixed greens, cucumbers, tomatoes, onions, kalamata olives, feta cheese, lemon &amp; olive oil dressing</i>	\$32.00	\$62.00	\$92.00
Very Veggie Salad <i>Mixed greens, cucumbers, tomatoes, onions, kidney &amp; garbanzo beans, sprouts, cheese, avocado &amp; homemade croutons</i>	\$32.00	\$62.00	\$92.00
Italian Ensalata <i>Mixed greens, tomato, cucumber, mushroom, garlic, kalamata olives, red onion &amp; italian vinaigrette</i>	\$32.00	\$62.00	\$92.00
Waldorf Salad <i>Fresh apples, celery, grapes &amp; walnuts in a pineapple mayo dressing</i>	\$25.00	\$48.75	\$70.00

## Soups

Housemade Soups <i>French Onion, Clam Chowder, Chicken Tortilla, Broccoli Cheese, or custom requests. Served with crackers</i>	\$36.00	\$70.00	\$100.00
Housemade Chili <i>With meat &amp; beans. Served with cheese, onions &amp; crackers</i>	\$36.00	\$70.00	\$100.00

## Breads

Fresh 3" Dinner Rolls <i>Includes French, Sourdough, Whole Wheat</i>	\$10.00 / dzn
Garlic or Focaccia Bread	\$12.00 / dzn

*Main Entree Proteins*  
All main entree proteins are priced per person  
All protein portions are 6 oz, unless noted otherwise

*Poultry*

Chicken Picatta  
\$5.50

*Boneless breast sauteed with shallots, cream, white wine, lemon & capers*

Chicken Cacciatore  
\$5.50

*Whole fresh chicken stewed with tomatoes, mushrooms, onions & bell peppers*

Chicken Parmesan  
\$6.50

*Boneless breast lightly breaded, baked & covered in marinara and topped with melted mozzarella*

Teriyaki  
\$6.50

*Boneless chicken marinated & baked with a sweet teriyaki glaze*

Cordon Blue  
\$8.50

*Boneless breast topped with ham & swiss cheese*

BBQ Roasted Chicken  
\$6.50

*Roasted chicken quarters (white & dark meat sections) with house made tangy BBQ sauce  
Served buffet style only*

*Game & Pork*

Rack of Lamb  
\$21.00

*Served with provencale sauce or mint jelly*

Pork Tenderloin  
\$10.00

*Served with natural gravy*

Virginia Baked Ham  
\$5.50

*Served with fruit sauce*

*Beef*

Prime Rib  
\$14.00

*Served with au jus & horseradish*

Meatloaf  
\$5.00

*Served with mushroom gravy*

Beef Stroganoff  
\$6.00

*Served with egg noodles*

Tri-Tip  
\$7.00

*Served with BBQ or mushrooms & onions*

Top Sirloin  
\$9.00

*Served with mushrooms & onions*

*Seafood*

Prawns  
\$15.00

*Size 13 & under. Lightly breaded & baked. 8 oz serving*

Bacon Wrapped Prawns or Sea Scallops  
\$16.00

*Broiled & served with fresh fruit salsa. 8 oz serving*

Fresh Salmon Fillets  
\$10.00

*8 ounce fillet broiled & served with your choice of sauces*

Fresh Catch  
Market Price

*Seasonal Halibut, swordfish, ahi or seabass with your choice of sauces*

## Sides

### Potatoes

	12	24	36
Mashed served with gravy	\$15.00	\$29.25	\$42.00
Garlic Mashed	\$20.00	\$39.00	\$56.00
Roasted Reds	\$25.00	\$48.75	\$70.00
Au Gratin	\$33.00	\$64.25	\$92.50
Home Fries (per lb.)	\$33.00	\$64.25	\$92.50
Baked Potatoes with butter & sour cream	\$48.00	\$93.50	\$134.50
Twice Baked Potatoes	\$54.00	\$105.25	\$151.25

### Rice

Steamed White	\$18.00	\$35.00	\$50.50
Spanish	\$18.00	\$35.00	\$50.50
Wild Rice Pilaf	\$18.00	\$35.00	\$50.50

### Beans

Refried Pintos	\$12.75	\$25.00	\$48.75
Baked Beans	\$12.75	\$25.00	\$48.75
Chili Beans with meat	\$24.75	\$48.25	\$69.55
French Fries	\$18.00	\$35.00	\$50.50
Onion Rings	\$33.00	\$64.25	\$92.50

### Pastas & Polentas

Mostaccioli <i>with homemade marinara sauce</i>	\$36.00	\$70.00	\$100.00
Fettuccini <i>With homemade creamy parmesan sauce</i>	\$36.00	\$70.00	\$100.00
Polenta <i>Traditional hot out of the pot with marinara</i>	\$36.00	\$70.00	\$100.00
Mac & Cheese	\$36.00	\$70.00	\$100.00

## Veggies

	12	24	36
Fresh Steamed	\$18.00	\$35.00	\$50.50
Fresh Sauteed with herbs, lemon & butter	\$18.00	\$35.00	\$50.50
Baked Parmesan Tomatoes	\$18.00	\$35.00	\$50.50
Asparagus Tips & Hollandaise ( Seasonal )	\$24.00	\$46.75	\$67.25

## Deli Party Trays

Sandwich Tray <i>Assorted meats, cheeses &amp; breads with mayo, mustard, lettuce, tomato, onion, vinegar, oil &amp; black pepper, pickles &amp; peppers on side.</i>	\$45.00	\$85.00	\$125.00
Meat & Cheese Tray <i>Roast Beef, turkey, ham, cheddar &amp; swiss with pickles, olives &amp; pepperoncini garnish</i>	\$39.00	\$78.00	\$117.00
Gourmet Meat & Cheese Tray <i>Roast beef, turkey, prosciutto, salami, provolone, swiss, smoked cheddar, pepper jack with pickles, pepperoncinis &amp; olive garnish</i>	\$48.00	\$90.00	\$135.00
Meat Tray <i>Roast Beef, turkey, salami &amp; ham</i>	\$39.00	\$78.00	\$117.00
Cheese Tray <i>Provolone, swiss, ceddar &amp; pepper jack with pickles, pepperoncinis &amp; olive garnish</i>	\$39.00	\$78.00	\$117.00
Fresh Fruit & Cheese Tray <i>Seasonal fresh fruit and provolone, swiss &amp; cheddar cheeses.</i>	\$42.00	\$82.00	\$118.00
Fresh Veggies & Dip <i>Fresh carrots, celery, broccoli, cauliflower, cucumbers &amp; tomatoes with blue cheese or ranch dressing.</i>	\$24.00	\$47.00	\$67.50
Antipasto Tray <i>Salami, ham, pepperoni, provolone, Kalamata olives, pepperoncinis, red onions and capers.</i>	\$46.75	\$91.25	\$131.00
Gourmet Relish Tray <i>Kalamata olives, marinated mushrooms and artichoke hearts, hearts of palm, pepperoncinis, baby gherkins &amp; kidney and garbonzo beans.</i>	\$33.50	\$65.25	\$93.75



## *On Site BBQ*

50 person minimum - Prices are per person

### *Hamburgers or Turkey Burgers*

1/4 lb - \$6.00

1/3 lb - \$7.00

1/2 lb - \$9.00

### *Hot Dogs*

1/4 lb - \$4.00

### *Chicken*

Leg & Thigh Quarter - \$6.00

Leg, Thigh & Breast Half - \$8.00

### *Beef*

Beef Ribs - \$9.50

Tri-Tip - \$9.00

Top Sirloin - \$12.50

New York - \$16.00

Filet - \$12.00

Bone In T-Bone

8 oz - \$14.00

12 oz - \$17.00

### *Off Site Catering*

Travel fee of \$3.00 per mile will be assessed  
All disposables supplied are \$3.00 per person

## *Bar Service*

For banquet bars charged on consumption,  
the bar revenue must exceed \$400.

The Host is responsible for the difference on  
any bar minimums not met on hosted or no-host bars.  
Bar minimums are \$400, hosted or no-hosted.

Options for host, no-host service or combinations thereof are available.  
Hosted options can include client hosted select beverages for a specific time frame, dollar  
amount or via drink ticket(s).

All hosted beverages are subject to current 20% gratuity

Wine Corkage Fees:

A \$10 corkage per bottle fee applies for client supplied wine.

## *Desserts*

Homemade Cookies  
\$9.50 per dozen

*Your choice of Chocolate Chip, Oatmeal Raisin or Peanut Butter*

Killer (Ghirardelli) Bite Size Brownies  
\$15.00 per dozen

Dessert Tray  
\$38.00

*A 32 piece combo with cookies, pirouettes, brownie bites & truffles*

Awesome Apple Cake  
\$24.00 per cake - each cake serves 10-12

Loaf Cakes  
\$12.00 per loaf

*Banana Nut, Cranberry Orange, Pound Cake, Date Nut*

Strawbery Shortcake  
\$51.00 per dozen

Chocolate Eclairs  
\$36.00 per dozen

Individual Fresh Fruit Tarts  
\$28.75 per dozen

Bread Pudding, served with rum sauce  
12 servings - \$48.00

Cheese Cake  
8 inch round - \$30.00

*Plain, Chocolate, Seasonal Berry, Lemon*

Chocolate Decadence, served with English Creme  
12 servings - \$30.00

Chocolate Mousse  
\$3.50 each - 12 minimum  
*Rich country french style*

Almond Cup  
\$7.25 each - 12 minimum

*Served with fresh berries, Gran Marnier & truffle*

Gelatin Molds  
\$9.00 each

*Served with assorted fruit with many flavor combinations to choose from*

Cobblers  
Serves 12 - \$42.00  
*Seasonal peach, berry*

Tiramisu  
Serves 12 - \$42.00

Chocolate Dipped Strawberries  
\$21.50 per dozen

Baklava  
\$21.50 per dozen

Ice Cream  
\$12.00 per gallon

## *Made to Order Custom Cakes*

Custom wedding cakes & cupcake prices require a consultation with our in-house Certified Pastry Chef.

Cake Tasting are available on scheduled dates and are subject to a \$5.00 per person tasting fee. If you decide to purchase your cake from us the tasting fee is applied toward the purchase of your cake. Please consult our Event Coordinator for details on tasting dates.

Pricing subject to current 7.625% Nevada Sale Tax and 20% Service Charge. Chef may substitute items based on availability/pricing.

All customer supplied cakes will be charged a \$1.00 per person service fee

## *Commonly Asked Questions*

How far in advance can I book my wedding?

*You can book your date as far in advance as you would like. To book your wedding for a date more than 1 year in advance, you must make a full deposit on the length of time that you would like, i.e. for 4 hours \$500, for 8 hours \$750. Menu choices and all other final decisions must be made no less than 4 months before the wedding date. At that time an additional deposit equal to 50% of your total contract will need to be made.*

What does the wedding rental price include?

*All wedding rentals include set-up and breakdown of tables, chairs & linens.*

Can I bring in my own food/drinks/alcohol?

*We do not allow any outside food or beverages with the exception of cakes or desserts. If bringing in your own dessert there is a \$1 per person plating charge. Wine & champagne is subject to a \$10 per bottle corkage fee.*

What is the fee to book my date?

*A booking fee of 50% of your total contract will be required to book your wedding date. The booking fee is non-refundable.*

My guest count has changed, is that okay?

*You must give your final guest count to the Event Coordinator no less than 15 days prior to the event. If the final count decreases after the 15 days, you will still be charged the final count rate. If you have an increase after the 15 days please let us know as soon as possible so we can ensure there is enough food. The added guests will be added to your final bill.*

When can me & my vendors set up?

*You & your vendors will be allowed to set up prior to your event. Please discuss this with the Event Coordinator so we can discuss your personal needs.*

When can I have my final meeting with the Event Coordinator?

*Our Event Coordinator will guide you through the entire wedding process & provide you with a checklist of items to ensure your wedding is complete. Our Event Coordinator will want to meet or at least speak with you to go over all final decisions no less than 2 weeks prior to your event. Our Event Coordinator will reach out to you to schedule an appointment for a time that works best for you.*

If you have any other questions or to book a tour,  
please do not hesitate to reach out to our:

Events Coordinator

Jessie Raymundo

[info@TheDeltaSaloon.com](mailto:info@TheDeltaSaloon.com)

Office: 775-847-0789

Direct: 831-254-2912