Gar Woods
GRILL & PIER • LAKE TAHOE

Weddings, Banquets & Events on the Lake

Amy Grigsby
Christina Lennon
Group Sales Managers
530-546-3366
800-298-2463 (800-By-Tahoe)
530-546-2184 Fax
groupsales@garwoods.com
www.garwoods.com
www.facebook/garwoodslaketahoe.com

This Banquet Packet provides sample menus and current pricing. Our Chef would be delighted to tailor a menu to your specific needs. Prices are subject to change. Group menu pricing is guaranteed within 30 days of event date. 22% service charge and current sales tax will be added to all food, beverage and fees. Please advise Group Sales Manager of any food or beverage allergies, disabilities or special requests on behalf of your guests.

Summer 2017

Welcome

We would like to welcome you and introduce you to Gar Woods Grill and Pier, as well as our three other Lake Tahoe area restaurants, Riva Grill, Caliente & Bar of America. Following is a description of each venue. It would be our pleasure to host your wedding, rehearsal dinner, social occasion or corporate lunch/dinner.

Gar Woods & **Riva Grill** each showcase the nostalgic ambiance of Tahoe's classic wooden boat era and are home to the famous "Wet Woody"®, a drink that must be experienced. With over 2 million sold, you'll be in good company! At both lakefront locations, the entire restaurant along with our most coveted amenity, the deck, may be reserved for groups of up to 400 (date restrictions apply). Upstairs private rooms with balconies are available year-round. Gar Woods can accommodate groups of up to 160 in combined rooms or smaller parties may reserve just one room. Riva Grill can accommodate groups of up to 220 upstairs.

Gar Woods is located on the north shore of Lake Tahoe in picturesque Carnelian Bay and is also accessible by boat utilizing our deep water, 130-foot pier. Private banquet rooms with floor to ceiling windows offer dramatic, sweeping lake views. The larger "Riva Room" and the smaller "Caliente Room"- joined by a central foyer- feature knotty pine exposed beam ceilings and hickory and wicker chairs, reminiscent of "Old Tahoe".

Riva Grill is located in South Lake Tahoe and incorporates rich mahogany exposed beam ceilings, artistic lights and skylights into a contemporary design that brings all the beauty of Tahoe indoors through floor to ceiling windows. (For information please contact Riva Grill Group Sales at 530-542-2600.)

Caliente is located in Kings Beach on Lake Tahoe's north shore and is beautifully appointed with an upscale, Southwestern flair. The large rooftop deck and Palapa bar are popular spots in the summer. The entire restaurant may be bought-out for events. (For information please contact Gar Woods Group Sales).

Bar of America® is the newest addition to our family and we are excited to expand into historic downtown Truckee. Bar of America's dining room provides a warm and inviting setting offering the perfect space for a party for up to 45 guests, or the entire bar and restaurant may be bought-out for events. (For information please contact Bar of America at 530-587-2626).

In 2018 we will celebrate Gar Woods' 30th Anniversary, Riva Grill's 20th Anniversary, Caliente's 11th Anniversary- and 6 years with Bar of America in our restaurant family! Bar of America is also celebrating its 44th year in business!

Table of Contents

The Gar Woods Story	Page 3
Full Dinner & Lunch Menus	Page 4
Plated Group Menus	Page 6
Buffet Menus (for groups of 60 or more)	Page 11
Hors D'oeuvres	Page 15
Dessert Displays & Late Night Menus	Page 16
Wine List	Page 17
Bar List	Page 18
General Policies	Page 20
Rates & Additional Charges	Page 22
Directions	Page 23
Recommended Vendors	Page 24

The Gar Woods Story

Garfield Wood did as much for the sport of boating as any single individual in history. He was a noted engineer, industrialist and inventor, but perhaps he is most renown for his unique, sleek and handsome racing power and pleasure boats. In piloting the Gar Wood crafts through boating history, Gar Wood and his mechanic, Orlin Johnson, captured the British Harmsworth Trophy from 1920 through 1933. His quest for building the fastest power boat in the world came to pass in 1930 by piloting "Miss America X" to a new world's record of 102 miles per hour. That particular boat harnessed four supercharged Packard engines which produced some 6,400 horsepower!

In the early 1920s, Gar Wood developed a line of pleasure craft and runabouts that were an offshoot of his successful racing hulls. These elegant boats were produced through the 1940s, and featured beautiful mahogany exteriors, luxurious appointments, and powerful engines. They were created with the speed and reliability that made Gar Wood boats the premier crafts of pleasure boating. Several Gar Wood boats, originally delivered to Lake Tahoe in the early 1920's are still in superb condition and can sometimes be seen from the pier at Gar Woods. These grand boats sporting around the lake are Wild Cat, ToTo, Challenger, Tamarack, Cheecog, Tallac, Hi-Ho, Aunt Lu, Hey There V, Tecolote, and Saga.

Gracious Carnelian Bay was a popular spot for boat racing and recreational boating in the 1930s and 1940s. It seems only fitting that the restaurant that bears the name "Gar Woods" be found on this particular spot on Lake Tahoe, close to the Sierra Boat Company. "Kathryn", a 1931 Baby Gar, was the second to last 33-foot runabout built by Gar Wood. She was purchased and launched by Arthur Bourne at Obexers under her original name "Dispatch". Sold to Stanley Dollar and renamed "Wychwood" in the 1950s, she was purchased in 1971 by B.C. "Short" Wheeler who named her after his lovely wife Kathryn. Now owned by Gar Woods and maintained at Sierra Boat Company, she again wears the name "Dispatch" and is on display at the pier on calm days.

Carnelian Bay (originally "Cornelian Bay"), named in 1860 for the Chalcedony (semi-precious yellow and red stones) found on its shoreline, has a background steeped in marine, resort and recreational history. In 1871, "Dr. Bourne's Hygienic Establishment" was constructed on the bay, promoting the rarefied, pure mountain air and hot and cold mineral springs at Carnelian Bay as the answer to healthful living. Dr. Bourne, a bit of an eccentric, tried to change the name of Lake Tahoe to "Lake Sanatoria" and professed that his greatest hope was to live to be a blooming century plant on the shores of the bay. However, he died in the mid 1880s, quite short of the 100 year mark— and of becoming a century plant.

By the spring of 1876, the Cornelian Bay Hotel had become a regular stop for the steamer "Governor Stanford." Excursionists combed the shoreline for carnelian stones and many opted to take Dr. Bourne's "water cure."

In 1889, Carnelian Bay was listed as one of Lake Tahoe's permanent settlements. A stage and wagon road running between Tahoe City and Hot Springs passed through Carnelian Bay, making it accessible by land as well as by water.

By 1896, three brothers by the name of Flick had acquired most of the Carnelian Bay land fronting the water. Their holdings included Dr. Bourne's old establishment, later known as the Carnelian Bay Hotel, the post office, general store, cottages and wharf. The brothers fished commercially on the lake until they sold their holdings in 1910, realizing a huge profit. The Carnelian Bay Improvement Company was founded and embarked on an extensive subdivision program, including a large hotel, inland harbor, streets and cottages. Water was piped in from a mountain spring; "gasoline buggies" bounced over the dirt roads; a market and store lent self-sufficiency to the bay; and the steamers "Tahoe" and "Nevada" seasonally took turns dropping off mail and supplies.

Today Carnelian Bay, embracing a curving sweep of shore on Lake Tahoe, is a gracious hostess with her captivating views. Time, of course, has changed the scope of the bay. The old hotel, which became the White House Restaurant, was burned to the ground in favor of the Carnelian House. In 1988 it became Gar Woods- a comfortable dining environment that captures the nostalgic ambiance of Tahoe's classic wooden boat era.

Full Dinner Menu

Appetizers, Soups & Salads

Crab Chili Relleno
Pacific Rock Crab / corn off the cob / sauce Diablo / avocado-tomato salsa / lime-sour cream

Deviled Eggs
white truffle oil / Tobiko / scallion / Meyer lemon aioli

Pomegranate Glazed Pork Ribs
slow smoked St. Louis ribs / pomegranate glaze / molasses / basil oil

Ahi Poke Stack
sesame marinated tuna / Thai chili / wontons / mango-ginger relish / sweet soy / wasabi cream

Beer Battered Coconut Prawns
mango mustard marmalade / grilled pineapple

Steamed Clams
white wine / garlic butter / garlic bread

French Onion Au Gratin
gruyere / grated asiago / sourdough croutons

Shrimp & Lobster Bisque
lobster cream / rock shrimp / sherry

House Salad
fresh spring greens / roasted red pepper vinaigrette / feta cheese / sugar crisp walnuts

Caesar Salad (add grilled chicken, salmon or shrimp)
romaine / classic garlic-lemon dressing / asiago / sundried tomatoes / capers / crostini

Wedge Salad
baby iceberg / red onions / bacon / tomatoes / Point Reyes crumbles / bleu cheese dressing

Entrées

Sesame Crusted Hawaiian Ahi
pan seared / pineapple fried rice / marinated cucumber / broccolini / Thai chili buerre blanc

Filet & Scampi
7 oz. bacon-wrapped filet mignon / garlic prawns / Point Reyes bleu cheese butter / garlic mashed potatoes

Herb Roasted Chicken
garlic mashed potatoes / lemon zest broccolini / white wine rosemary jus

California Sea Bass
pan seared / roasted corn & artichoke orzo / sweet chili lime butter / broccolini

Rib Eye
18 oz. char grilled Angus / asparagus, pancetta & red potato hash / sautéed wild mushrooms / rum peppercorn demi

Alaskan King Salmon
Pan seared, cranberry wild rice, ruby red grapefruit relish & lemon beurre blanc

Filet Mignon
10 oz. bacon-wrapped / Point Reyes bleu cheese butter / red wine demi / garlic mashed potatoes

Seared Diver Scallops
Dungeness crab risotto / sautéed green beans / baby carrots / blood orange buerre blanc

Pistachio Crusted Halibut
sweet basil risotto / asparagus / mango jicama salsa / pomegranate syrup

Roasted Prime Rib
oven roasted / garlic mashed potatoes / asparagus / horseradish cream

Filet & Lobster
11 ounce lobster tail / 7 oz. bacon-wrapped filet / garlic mashed potatoes

Conchiglie Pasta
grilled chicken / pancetta / artichoke hearts / shell pasta / smoked gouda-cream

Seafood Tagliarini Pasta
sautéed prawns / scallops / clams / Dungeness crab / pesto / sun-dried tomatoes

Wild Mushroom Risotto (vegetarian)- sautéed wild mushrooms / asparagus / grape & sundried tomatoes / Asiago cheese / creamy risotto

Kung PaoTofu (vegan)- sautéed red, yellow & green bell peppers / broccolini / fried tofu / sweet sticky rice / Kung Pao sauce

Housemade Desserts

White Chocolate Snickers Cheesecake- graham cracker crust / Hershey's hot fudge / Snickers bar crumbles
Mocha Crunch Ice Cream Cake- Hoch's Family chocolate and coffee ice cream / Oreo crust / Skor bar sprinkles
Godiva Silk Torte- Guittard chocolate, pistachio brittle, graham cracker crust & hot caramel
Deep Fried Oreo's- Oreo beignets / powdered sugar / Hoch's Family vanilla bean ice cream

Full Lunch Menu

Appetizers, Soups & Salads

Zucchini Sticks
Italian bread crumbs / parmesan cheese / ranch dressing

Barbeque Chicken Quesadilla
fresh corn off the cob, jack cheese, poblano chili pesto, chipotle sour cream

Slider along the Pier
three classic mini burgers / grilled onions / ketchup / mayo / pickles & lettuce (may add cheese or bacon)

Beer Battered Coconut Prawns
mango mustard marmalade / grilled pineapple

Ahi Poke Stack
sesame marinated tuna / Thai chili / wontons / mango-ginger relish / sweet soy / wasabi cream

Steamed Clams
white wine / garlic butter / garlic bread

Dungeness Crab Cakes
pan seared / stacked / black bean corn relish / avocado / Sriracha aioli / fresh lemon

French Onion Au Gratin
gruyere / grated asiago / sourdough croutons

Shrimp & Lobster Bisque
lobster cream / rock shrimp / sherry

House Salad
fresh spring greens / roasted red pepper vinaigrette / feta cheese / sugar crisp walnuts

Caesar Salad (add grilled chicken, salmon or shrimp)
romaine / classic garlic-lemon dressing / asiago / sundried tomatoes / capers / crostini

Wedge Salad
baby iceberg / red onions / bacon / tomatoes / Point Reyes crumbles / bleu cheese dressing

Deck Favorites - Salads

Teriyaki Salmon Salad
soy marinated King Salmon / arugula / avocado / Mandarin oranges / red bell peppers / cucumber lime dressing / crispy wonton strips

Tossed Cobb Salad
blackened chicken / roma tomatoes / bleu cheese / egg / bacon / avocado / olives / balsamic vinaigrette

Peppered Tenderloin & Blue Cheese Salad
served chilled over mixed greens / Point Reyes blue cheese / roasted tomatoes / spiced walnuts / Granny Smith apple salad /balsamic vinaigrette

The Gar Wood Grill

Seafood Special
fresh seafood special - prepared daily

Filet California Burger
ground tenderloin of beef, pepper jack, bacon, teriyaki glaze & guacamole with tomatoes

Dungeness Crab Sandwich
chilled Dungeness crab / grilled sourdough bread / lettuce / cheddar cheese

Fish & Chips
lemon-beer battered Pacific Snapper / crunchy french fries / apple-jicama slaw / cajun remoulade

Great Scott Burger
8 oz. handmade classic / olive oil bun / mayo / tomato / lettuce / onion

Prime Rib French Dip
slow roasted & thinly sliced / sweet french roll / gruyere / sautéed onions / horseradish cream

Filet BBQ Bacon Burger
ground tenderloin of beef / bacon / cheddar / chipotle ranch / bbq sauce / onion ring

Grilled Fish Tacos
grilled snapper / warm corn tortillas / cilantro-jicama slaw / guacamole / cilantro / pico de gallo– available blackened

Crab Chili Relleno
Pacific Rock Crab / corn off the cob / sauce diablo / avocado-tomato salsa / lime-sour cream

Blackened Chicken Sandwich
8 oz. chicken breast / split top Brioche bun / lettuce, tomato, red onion / chipotle sour cream / avocado salsa

Thai Chicken Lettuce Wraps
Thai marinated ground chicken / romaine lettuce cups / peanut sauce / chili glaze / peanuts

Sierra Menu

Salad

House Salad
fresh spring greens, red pepper vinaigrette, feta cheese & sugar crisp walnuts

Artisan Rolls & Butter

Entrées

Choice of:

Grilled Pork Tenderloin
parsnip mashed potatoes, green beans, caramelized peaches & vanilla-balsamic demi glace

Alaskan King Salmon
pan seared, cranberry wild rice, ruby red grapefruit relish & lemon beurre blanc

Conchiglie Pasta
shell pasta, grilled chicken, pancetta, smoked gouda, cream & artichoke hearts

Vegetarian Options Available

Dessert

White Chocolate Snickers Cheesecake
graham cracker crust, Hershey's hot fudge, Snickers bar crumbles

$49 per guest

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Sunset Menu

Salad

House Salad
fresh spring greens, red pepper vinaigrette, feta cheese & sugar crisp walnuts

Artisan Rolls & Butter

Entrées

Choice of:

Filet Mignon
bacon wrapped filet with Point Reyes bleu cheese butter, red wine demi, garlic mashed potatoes & asparagus

Sesame Crusted Hawaiian Ahi
grilled rare, pan seared, pineapple fried rice, marinated cucumber, broccolini & Thai chili buerre blanc

Herb Roasted Chicken
lemon zest broccolini, white wine rosemary jus & garlic mashed potatoes

Vegetarian Options Available

Dessert
Godiva Silk Torte
Guittard chocolate, caramel sauce, pistachio brittle & graham cracker crust

$59 per guest

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Emerald Menu

Salad

Sierra Caesar
whole leaf romaine, classic garlic-lemon dressing, shaved parmesan, sundried tomatoes, capers & crostini

Artisan Rolls & Butter

Entrées

Choice of:

Grilled Australian Lamb Rack
3 chops, smoked gouda cranberry risotto, asparagus, blackberry-balsamic glaze & sriracha aioli

Pistachio Crusted Halibut
sweet basil risotto, pistachio butter crust, pomegranate syrup, mango jicama relish & asparagus

Filet Oscar
bacon wrapped filet, garlic mashed potatoes & asparagus, topped with fresh Dungeness crab & sauce béarnaise

Vegetarian Options Available

Dessert

Mocha Crunch Ice Cream Cake
Hoch's Family Creamery chocolate & coffee ice cream , Oreo crust, Skor bar sprinkles

$69 per guest

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Alpine Lunch Menu

Available before 4 pm

For groups with 30 guests or less

Entrées

Choice of:

Peppered Tenderloin & Blue Cheese Salad
served chilled, mixed greens, Point Reyes blue cheese, roasted tomatoes, candied-spiced walnuts, Granny Smith apple salad & balsamic vinaigrette

Dungeness Crab Sandwich
chilled Dungeness crab, lettuce & cheddar cheese on grilled sourdough bread

Blackened Chicken Sandwich
8 oz. chicken breast, split top brioche bun, lettuce, tomato, red onion, chipotle sour cream & avocado salsa

Vegetarian Options Available

Dessert

Hoch's Family Creamery Vanilla Bean Ice Cream with Fresh Berries

$29 per guest

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Heavenly Lunch Menu

Available before 4 pm

Salad

House Salad
fresh spring greens, red pepper vinaigrette, feta cheese & sugar crisp walnuts

Artisan Rolls & Butter

Entrées

Choice of:

Petite Filet Mignon
7 oz. bacon wrapped filet with Point Reyes blue cheese butter, red wine demi, garlic mashed potatoes & asparagus

Alaskan King Salmon
pan seared, cranberry wild rice, ruby red grapefruit relish & lemon beurre blanc

Herb Roasted Chicken
garlic mashed potatoes, lemon zest broccolini & white wine rosemary jus

Vegetarian Options Available

$39 per guest

(A la carte dessert course available – please refer to page 16)

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Riva Buffet

60 person minimum required

Salads

Caesar Salad
tossed romaine, classic garlic-lemon dressing, asiago, sundried tomatoes, capers & crostini

House Salad
fresh spring greens with red pepper vinaigrette, feta & candied nuts

Artisan Rolls & Butter

Entrées

Chicken Piccata
mushrooms, capers and lemon-butter sauce & garlic mashed potatoes

Alaskan King Salmon
pan seared, cranberry wild rice, ruby red grapefruit relish & lemon beurre blanc

Fresh Mixed Vegetables

Carving Station

Slow Roasted New York Strip
creamy horseradish & cabernet au jus

$49 per guest

(A la carte dessert course available – please refer to page 16)

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Gar Woods Buffet

60 person minimum required

Starters, Seafood & Salads

Artisan Cheese Display
tiers of fine cheeses & spreads, baguettes, crackers, bread sticks, fresh berries & grapes

Smoked Salmon Platter
~
Caprese Salad
buffalo mozzarella, tomatoes basil & olive oil

Caesar Salad
tossed romaine, classic garlic-lemon dressing, asiago, sundried tomatoes, capers & crostini

Artisan Rolls & Butter

Entrées

Chicken Florentine
spinach & tomatoes, white wine cream sauce & garlic mashed potatoes

California Sea Bass
pan seared / roasted corn & artichoke orzo / sweet chili lime butter

Grilled Australian Lamb Rack
smoked gouda cranberry risotto, asparagus, blackberry-balsamic glaze & sriracha aioli

Fresh Mixed Vegetables

Carving Station

Roast Tenderloin of Beef
creamy horseradish & cabernet au jus

$64 per guest

(A la carte dessert course available – please refer to page 16)

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Lake Tahoe Buffet

60 person minimum required

Seafood & Salads

Iced Jumbo Prawns
cocktail sauce

House Salad
fresh spring greens with red pepper vinaigrette, feta & candied nuts

Waldorf Salad
apples & walnuts in a citrus yogurt dressing

Artisan Rolls & Butter

Entrées

Herb Roasted Chicken
lemon zest broccolini, white wine rosemary jus & garlic mashed potatoes

Lobster & Crab Stuffed Mahi
tomato basil coulis & basmati rice

Grilled Australian Lamb Rack
smoked gouda cranberry risotto, asparagus, blackberry-balsamic glaze & sriracha aioli

Fresh Mixed Vegetables

Carving Station

Slow Roasted Prime Rib & Roast Turkey Breast
creamy horseradish & cabernet au jus, cranberry apple relish

$69 per guest

(A la carte dessert course available – please refer to page 16)

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Buffet Brunch On The Lake

60 person minimum required

Seafood, Salads & Bakery

Smoked Salmon Platter
Iced Jumbo Prawns
Penne Pasta, Artichoke Hearts & Tomato Salad
Fresh Fruit Platter
House Salad
Croissants & Fresh Bagels
Coffee Cake & Assorted Desserts

Entrées

Eggs Benedict
Grand Marnier French Toast
Bacon & Sausage
Country Potatoes

Choice of Two Main Entrées:

Sliced Tenderloin of Beef, Grilled Australian Lamb Rack or Pork Tenderloin
&
Alaskan King Salmon or Chicken Piccata
(served over garlic mashed potatoes, cranberry wild rice, grape tomato couscous, or risotto)

Fresh Juices, Coffee & Tea

$49 per guest

Available for an Additional Charge~

Made-To-Order Omelet Station
Alaskan King Crab Legs
Carving Station
Bloody Mary Bar

This is a sample menu only. Our Chef would be delighted to tailor a menu to your specific needs- prices may vary. 22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales Representative and/or the General Manager of any disabilities, food or beverage allergies, or other requests for you or your guests.

Banquet Hors D'oeuvres

Cold Passed Hors D'oeuvres (Minimum of 20 pieces per order)	Per Piece
Ahi Poke & Wasabi Cream Wontons– soy glaze	$5-
Antipasto Skewers–mozzarella, kalamata olive, roasted tomato, basil vinaigrette (vegetarian)	$4-
Deviled Eggs– white truffle oil / Tobiko / scallion / Meyer lemon aioli (vegetarian)	$3-
Portobello Mushroom Crostini (vegetarian)	$4-
Shrimp Ceviche Tostadas– guacamole & mango salsa	$5-
Sliced Beef Tenderloin Crostini- blueberry Humboldt Fog goat cheese, roasted tomato, basil, balsamic reduction	$5-
Sliced Beef Tenderloin Tostadas– salsa, peppers, avocado & chimichurri	$5-
Smoked Salmon Crostini– dill caper sour cream	$5-
Tomato Bruschetta (vegetarian)	$4-

Hot Passed Hors D'oeuvres (Minimum of 20 pieces per order)	
Bacon Wrapped Diver Scallops– honey mustard sauce	$5-
Barbequed Chicken Quesadillas- fresh corn off the cob, jack cheese, poblano chili, pesto, chipotle sour cream	$4-
Crab, Macadamia Nut & Mango Wontons– sweet Thai chili sauce	$5-
Chili Grilled Shrimp Skewers– sweet Thai chili sauce	$5-
Coconut Beer Battered Prawns– mango mustard marmalade	$5-
Dungeness Crab Cakes– mango jicama salsa, Sriracha aioli	$5-
Dungeness Crab Toasts Au Gratin– smoked gouda	$5-
Lamb Chop Lollipops– balsamic reduction	$6-
Short Rib Flautas– guacamole & crema	$5-
Shrimp Stuffed Jalapeños– wrapped with bacon	$5-

Placed Hors D'oeuvre Stations	
(Large serves 100 guests / Small serves 50 guests)	
Artisan Cheese Display– tiers of fine cheeses & spreads, baguettes, crackers, bread sticks, fresh berries & grapes	$375 large / $275 small
Grilled or Cold Vegetable Platter or Fruit Platter	$250 large / $150 small
Iced Jumbo Prawns– cocktail sauce	$450 large bowl
Alaskan King Crab Legs– lemons and drawn butter	market price
Smoked Salmon Platter– egg, capers, onions & crackers	$250 large platter

Heavy Hors D'oeuvre Chef Carving Stations	
Slow Roasted Prime Rib– au jus, creamy horseradish & artisan rolls (serves 40-45)	$450
Roast Tenderloin of Beef- béarnaise & artisan rolls (serves 25-30)	$375
Roast Turkey Breast- white wine turkey jus, cranberry apple relish & artisan rolls (serves 50-60)	$245
Mango Glazed Ham- Sambuca lime jus, grilled pineapple relish & artisan rolls (serves 50-60)	$195

Desserts

Petite Desserts a la Carte $3 per piece
(Minimum of 20 pieces per order- may be served at a station or family-style at each table)

Chocolate Dipped Strawberries– large
Mini Crème Brulee
Mini Fruit Tarts
Mini Godiva Silk Torte
Mini White Chocolate Snickers Cheesecake
Cowboy Brownies
Coconut Clusters
Lemon Bars
Pecan Clusters
Truffle Cake Bites
Assorted Display– 3 pieces per person $8 per person

Gar Woods Desserts

White Chocolate Snickers Cheesecake $10-
graham cracker crust, Hershey's hot fudge & Snickers bar sprinkles
Godiva Silk Torte $10-
Guittard chocolate, pistachio brittle, graham cracker crust & hot caramel
Mocha Crunch Ice Cream Cake $11-
chocolate & coffee ice cream, Oreo crust, Hershey's hot fudge & Skor bar sprinkles
Hoch's Family Creamery Vanilla Bean Ice Cream with Fresh Berries $10-
Deep Fried Oreo's (not available in large quantities until late night) $10-
Oreo beignets, powdered sugar, vanilla bean ice cream

Add Some Fun!

Wet Woody Station– Unique and interactive– add a Wet Woody Station with different rum floats to your cocktail hour- the perfect ice breaker and way to incorporate our world famous signature drink! Have fun with the names as the Woodys get *stiffer…* (we'll have descriptive tent cards for each Wet Woody based on the float- or keep it PG with just the rum names!) Wet Woodys will be delivered to your bartender without the rum floats and guests then select their Woody of choice!

Bloody Mary Bar– We'll deliver the vodka on ice, guests build their own Bloody Marys from a selection of ingredients– perfect with Brunch!

Late Night Appetizers– Late wedding? Need to spend a little more? We've got you covered with delicious snacks served during dancing to go with all of those Wet Woodys!

Late Night Deep Fried Oreo's– Just like it sounds! Deep fried Oreo beignets with powdered sugar, served with apple-cider sabayon- tray passed & guaranteed to be a hit!

Wine List

Champagne

NV Prosecco La Marca (Italy)	32-
NV Brut Korbel (California)	34-
NV Brut Mumm (Napa)	39-
NV Brut Rose Scharffenberger (Mendocino)	42-
NV Blanc de Noirs Domaine Chandon (Carneros)	48-
'13 Blanc de Blancs Schramsberg (Napa)	69-
'06 Brut Perrier-Jouet Belle Epoque (Champagne)	245-

Chardonnay

'14 Tom Gore (California)	32-
'15 Benziger (Sonoma)	34-
'15 Talbott Kali Hart (Monterey)	36-
'15 Wente Riva Ranch (Monterey)	38-
'15 La Crema (Sonoma)	39-
'15 MacRostie (Sonoma)	41-
'15 Acacia (Carneros)	42-
'15 Sonoma Cutrer (Russian River)	44-
'15 Ferrari-Carano (Sonoma)	46-
'15 Patz & Hall (Sonoma)	50-
'15 Morgan Double L Vineyard (Santa Lucia Highlands)	52-
'14 Frank Family (Napa)	65-
'15 Rombauer (Carneros)	68-

Fume & Sauvignon Blanc

'15 Ferrari-Carano (Sonoma)	34-
'16 Kim Crawford (Marlborough)	38-
'15 Frog's Leap (Rutherford)	39-
'16 Duckhorn (Napa)	49-

Lighter Wines

'14 Riesling Dr. Loosen Eroica (Columbia Valley)	39-
'14 Pinot Gris Wild Horse (Central Coast)	32-
'15 Pinot Grigio Ferrari-Carano (Sonoma)	36-
'16 Pinot Gris J (California)	39-
'14 Viognier Zaca Mesa (Paso Robles)	36-
'16 Rose' Sobon Estate (Amador)	32-
'16 Rose' Whispering Angel (Cotes de Provence)	39-

Bigger Reds

'13 Syrah Grace Patriot (El Dorado)	44-
'15 Petite Syrah Blend Stags' Leap (Napa)	64-
'13 Sangiovese Ferrari-Carano Siena (Sonoma)	42-
'15 Zinfandel Blend The Prisoner (Napa)	68-
'13 Meritage Hess Collection 19 Block Cuvee (Napa)	59-

Cabernet

'14 Tom Gore (California)	32-
'14 Beaulieu Vineyard - BV (Napa)	36-
'15 Daou (Paso Robles)	44-
'14 Robert Mondavi (Napa)	46-
'13 Beringer (Knights Valley)	47-
'14 Francis Coppola Director's Cut (Alexander Valley)	49-
'14 Mt. Veeder (Napa)	57-
'14 Conn Creek (Napa)	64-
'14 Pine Ridge (Napa)	79-
'13 Rombauer (Napa)	82-
'13 Jordan (Alexander Valley)	94-
'14 Stag's Leap Wine Cellars Artemis (Napa)	97-
'13 Duckhorn (Napa)	99-
'12 Silver Oak Cellars (Alexander Valley)	130-

Merlot

'15 Textbook (Napa)	34-
'13 Franciscan (Napa)	37-
'14 Whitehall Lane (Napa)	49-
'13 Duckhorn (Napa)	89-

Pinot Noir

'14 MacMurray Ranch (Sonoma)	36-
'15 Wild Horse (Santa Barbara)	39-
'16 Meiomi (Monterey)	41-
'15 Morgan 12 Clones (Santa Lucia)	49-
'13 Gloria Ferrer (Carneros)	53-
'14 Frank Family (Carneros)	56-
'15 Truckee River Tondre Vineyard (Santa Lucia)	57-
'14 MacRostie (Russian River)	59-
'15 Belle Glos Las Alturas (Santa Lucia Highlands)	66-
'14 Flowers (Sonoma)	75-

Zinfandel

'13 Fiddletown Old Vine (Amador)	38-
'14 Girard Old Vine (Napa)	46-
'13 Kenwood Jack London Vineyard (Sonoma)	49-
'14 Frank Family (Napa)	56-
'15 Rombauer (California)	59-

Bigger Reds

'13 Meritage Rodney Strong Symmetry (Alex. Valley)	60-
'12 Meritage Girard Artistry (Napa)	71-
'13 Meritage Franciscan Magnificat (Napa)	74-
'13 Cabernet Stag's Leap Wine Cellars SLV (Napa)	175-
'13 Meritage Joseph Phelps Insignia (Napa)	245-

We attempt to display the current vintages of all the wines on our list. However, due to the various release dates of vintages, we ask that you request date verification if you desire a specific vintage. Upon prior restaurant approval, you may be allowed to bring a special bottle of wine to your event. A corkage fee of $20 will be charged on each 750 ml bottle or smaller. Limit one bottle/party.

8/17

Bar List

Liquors and Prices

Well Drinks	$8
Call Drinks & Blended (Including Irish, Brandy Coffee & Hot Toddy)	$10
Premium Drinks, Coffee Drinks, 2 Liq.	$11
Wet Woody	$12
Premium "Wet Woody Bar" Woodys	$14
Super Premium, Specialty & 3 Liquor	$12

Non-Alcoholic

Coffee	$5
Sodas & Ice Tea – Refills Free	$5 ($4 kids)
Fruit Juice Drink & Milk	$5
Root Beer Floats	$10
Virgins	$8
Smoothies	$10
Espresso	$6
Double Espresso	$8
Cappuccino, Latte & Mocha	$7
Double Cappuccino, Latte & Mocha	$9
Liquor Cappuccino	$12

Brunch

Mimosa (with Mumm 187 ml)	$15.00
Glass of Champagne	$15.00
Champagne Cocktail (w/ Mumm)	$15.00
Pork 'N Mary Bloody Mary	$11.95 +$2 w/ shrimp

House Wines

Chardonnay	Glass	$11.00
Toasted Head Chardonnay	Bottle	$32.00
Cabernet	Glass	$11.00
Toasted Head Cabernet	Bottle	$32.00
Spritzers, Wine Coolers & Kier	Glass	$11.00

Draft Beer	25 oz	16 oz
Widmer Hefeweizen	$10	$8
Gar Woods Mahogany Ale	$10	$8
Racer 5 IPA	$10	$8
Deschutes Fresh Squeezed IPA	$10	$8
Stella Artois Lager	$10	$8
Coors Light	$9	$7

Bottled

Angry Orchard Hard Cider	$8
Budweiser	$7
Bud Light	$7
Great Basin "Icky" IPA	$8
Lost Coast Downtown Brown	$8
Sierra Nevada Pale Ale	$8
Anchor Steam	$8
Corona	$8
Corona Light	$8
Guinness Pub Draft Can - 14.9 oz	$10

Waters & Non-Alcoholic

Beck's N/A	$7
Sprecher Root Beer	$7
Sprecher Root Beer Float	$10
Pellegrino - 500ml / Litre	$7/$9
Red Bull & Sugar Free Red Bull	$6

$8 Well

Vodka	Skyy
Gin	Seagram's
Bourbon	Jim Beam
Scotch	Lauder's
Rum	Conch Republic
Tequila	Sauza Blue
Brandy	Korbel
Vermouth	Martini & Rossi

$10 Call

Whiskey/Bourbon	Canadian Club
	Early Times
	Jack Daniels
	Seagrams 7
	Southern Comfort
Scotch	Cutty Sark
Gin	Beefeaters
Vodka	Skyy
	Tito's
Rum	Bacardi Light
	Bacardi Limon
	Bacardi Select
	Captain Morgan
	Cruzan Black Strap
	Gossling's Black Seal 80
	Kraken Black Spiced
	Malibu
	Malibu Black
	Mount Gay
	Sailor Jerry
	Sammy Hagar Red Head
Tequila	Chimayo Reposado
	F.I.T. (Fruit Infused Tequila)-seasonal
Irish Whiskey	Bushmills
	Jameson
	Tellamore Dew

$10 Call

Aperitif	Dubonnet Red
Cordials	Apple Sour Schnapps
	Blue Curacao
	Butterscotch Schnapps
	Creme de Cassis
	Creme de Cocoa-White & Brown
	Creme de Menthe-White & Green
	Peach Schnapps
	Peppermint Schnapps
	Orange Curacao
	Sloe Gin
	Triple Sec
Liqueurs	Fernet-Branca
	Fireball Whiskey
	Jagermeister
	Kahlua
	Pernod
	Patron Citronge

$11 Premium

Whiskey/Bourbon	Bulleit Bourbon
	Bulleit Rye
	Maker's Mark
	Seagrams VO
	Wild Turkey
Aperitif	Campari
Rum	Cockspur 12
	Cruzan Single Barrel
	Gosling's Black Seal 151
	Myers's Dark
	Papa Pilar Blonde
	Pusser's
	Pyrat XO
	Ron de Jeremy
Gin	Bombay
	Tanqueray
Vodka	Absolut
	Absolut Citron
	Absolut Peppar
	Absolut Vanilia
	Effen
	Effen Cherry Black
	Effen Cucumber
	Hangar One
	Stolichnaya 80
	Stolichnaya Razberi
	Tahoe Blue
Liqueurs	Amaretto Di Saronno
	Frangelico
	Galliano
	Godiva Chocolate
	Goldschlager
	Midori
	Patron XO
	Rumple Minze
	Saint Brendan's
	Sambuca
	St. Germain
	Tia Maria
	Tuaca
Scotch	Dewar's
	J&B
	Johnnie Walker Red
Tequila	Cabo Wabo Blanco
	Cazadores Blanco
	Sauza Hornitos Reposoado

$12 Super Premium

Whiskey/Bourbon	Crown Royal
	Knob Creek
	Woodford Reserve
Vodka	Belvedere
	Chopin
	Grey Goose
	Grey Goose L'Orange
	Ketel One
	Ketel One Citroen
Gin	Bombay Sapphire
	Hendrick's
	Tanqueray 10
Rum	Flor de Cana 18 Year
Scotch	Chivas Regal
	Glenlivet
	Johnnie Walker Black
	Laphroaig 10 Year
Tequila	Casamigos Blanco
	Cazadores Reposado
	Corralejo Reposado
	Partida Blanco
Liqueurs	B & B
	Chambord
	Cointreau
	Drambuie
	Grand Marnier
Port	Cockburn's Special Reserve Port
Cognacs	Courvoisier
	Hennessy VS

Specialty Spirits

Blanton's Single Barrel Bourbon	$13
Casamigos Reposado	$13
Corzo Silver	$13
Don Julio Blanco	$13
Fonseca 2000 L.B. Vintage Port	$13
Herradura Anejo	$13
Macallan 12 Year Old	$13
Patron Silver	$13
Patron Roca Reposado	$14
Don Julio Anejo	$14
Cazadores Anejo	$14
Oban 14 Year Old	$15
Remy VSOP	$15
Partida Reposado	$15
Clase Azul Plata	$18
Graham's 10 Year Tawny Port	$18
Clase Azul Reposado	$20
Don Julio 1942 Anejo	$25
Graham's 2000 Vintage Port	$25
Clase Azul Ultra	$250

General Policies

Contracts
A confirmation letter, contract & event order must be signed upon receipt of deposit. A revised, signed event order must accompany all changes. Please read the event order carefully. In addition a final completed event order confirming food, beverage, attendance, rentals, set up & rates must be signed prior to the event. All events will be subject to one master bill. Final payment is due at the conclusion of your event. Business and personal checks are not accepted for final payment. We accept MC, Visa, Discover, Certified Funds & Cash. Unless a specific room is guaranteed with a minimum, Gar Woods reserves the right to move your event from one room to another, including the downstairs dining area, for any reason. You will be notified 10 days in advance of any changes affecting your event location.

Deposits & Liquidated Damages
All deposits, including fees to close the restaurant, are non-refundable. All deposits received upon signing the confirmation letter & contract described above, shall be subject to the liquidated damages clause herein after described.
All deposits are based on an estimate of total charges including tax and gratuity.

1st Deposit:	25% due upon booking
2nd Deposit:	25% due 60 days prior to the event
3rd Deposit:	25% due 30 days prior to the event*

*The 3rd deposit shall bring the total of all deposits to 75% of the actual estimated cost of the event, which may differ from the original estimate. If a party is booked within 30 days of the event date, a 75% deposit is due upon booking. All deposits upon receipt by the restaurant are subject to liquidated damages as follows. Contracting client agrees that if it breaches this Contract by cancelation of any event, it will be impractical or extremely difficult for the restaurant to determine the damages that it will sustain. It is therefore agreed that in the event of such breach & cancellation by contracting Client, the restaurant shall retain the amount of its deposit as of the date of cancelation.

Gratuities & Taxes
A 22% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Taxes will be added to all charges, including service charges, as required by the California State Board of Equalization.

Guarantees
The minimum number of people attending must be guaranteed 7 days prior to the event. The actual number of attendees may exceed the guaranteed number by 5% if notice of increase is received by the restaurant no less than 48 hours before the scheduled event start time, but may not be decreased. Should the number of attendees exceed 5%, the restaurant has the right to revise the event order/contract as necessary to accommodate the guests. Such revision may include additional charges per the number of attendees exceeding 5% in accordance with the Rates & Additional Charges set forth on page 21 of this banquet packet.

Food & Beverage
Food (with the exclusion of cakes), liquor, beer & wine must be purchased from the restaurant only. Menus prices are subject to change up to 30 days prior to your event. If menu is selected within 30 days, groups will be charged restaurant prices currently in effect at the time of event. Beverage prices are subject to change at any time and without notice. Children 10 and under attending events serving buffets will be charged one half of the advertised buffet price. Prepared buffet food may not be taken from the premises. Special pricing must be confirmed through our Banquet Manager 30 days prior to your event. Final Event Orders must be signed and returned to Banquet Manager at least 48 hours prior to the event. Banquet information, menu items and prices may change at least twice a year, generally June and December. Quotes for parties are held for 7 days. Upon prior restaurant approval, you may be allowed to bring a special bottle of wine to your event. A corkage fee of $20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

General Policies continued

Menu Selection
Groups of 25 or more & groups seated upstairs may be required to select a customized menu. No prior meal counts need to be given ahead of time so guests may make their selections on the day of the event. Special orders must be finalized 30 days prior to event date. Menus must be selected 14 days prior to event date.

Damage
The contracted client is responsible for the conduct of their guests and agrees to pay the restaurant any and all damages arising from the occupancy & the use of the restaurant facilities by the client, client contractors, guests & any person(s) present at the function. Payment for such damages shall be due immediately upon receipt of the restaurant invoice detailing repair costs. The restaurant will not assume responsibility for lost or damaged property left in the restaurant before, during or following the event. Any damages or injuries claimed by the Contracting Client &/or attendees not reported within 72 hours of the conclusion of the event shall be waived by contracting Client.

Signs & Decorations
Minimal approved signage is permitted. Signs should be freestanding or on an easel. No tacks, nails or staples may be used to affix signs or decorations to woodwork or windows. Confetti, bird seed and rice are not allowed within the restaurant or on adjoining properties.

Performance
In the event that the restaurant cannot perform according to the contract signed due to circumstances beyond its control or other acts of God, all deposits or other monies paid may be applied to a future date agreed upon by the restaurant & client, not to exceed one year of the original date. Alternatively, all deposits may be returned upon termination of this contract by client due to the restaurant's inability to perform beyond its control. The right to terminate this contract without liability pursuant to this paragraph is conditioned upon delivery of written notice to the restaurant by client setting forth the basis for such termination as soon as reasonably practical, but in no event longer than ten (10) days after learning of such basis. Restaurant reserves the right to return the monies upon receipt of insurance proceeds, if any. In the event that the customer cannot perform according to the signed contract for any reason, all deposits & monies paid will be subject to the liquidated damages provision above.

Disclosures
- Gar Woods does not have air conditioning. Occasionally, Lake Tahoe experiences unseasonably warm weather.
- Gar Woods does not have wheelchair access to the second level (the Caliente Room and Riva Room).
- The beach and lawn areas used for ceremonies and certain outdoor functions are not owned, but are controlled, by Gar Woods and these areas are generally left in their natural state. Gar Woods does not represent or guarantee their condition or appearance as it varies with the time of year, weather and usage.
- Pets are not allowed in the restaurant or on the deck.
- California law prohibits smoking on the restaurant premises, including the outdoor patios and balconies.
- California liquor laws and our California liquor license do not allow alcohol to be purchased from an outside establishment and consumed on Gar Woods' property. If alcohol not purchased through Gar Woods is consumed on Gar Woods' property. Gar Woods has the right to confiscate the unauthorized alcohol and charge the house price for the amount consumed.
- Gar Woods has a noise ordinance set in place by Placer County and has the right to manage the volume of event music. Any music provided by guests shall comply with our noise restrictions.
- In most cases we offer a one-and-a-half to two hour window before the start of an event to decorate. The room(s) may be occupied during the day prior to evening events. Please keep this in mind when planning and coordinating with vendors.

Rates and Additional Charges

Wedding Fees

Indoor or Outdoor Ceremony Fee (50 person minimum)	$15/person
Ceremony Fee does not apply to room minimum	
Reception Fee	$15/person
Reception room set-up, table preparations & linens	
Dance Floor Fee	$500

Other Charges

A/V Equipment	100/item
Including cordless mic, TV/DVD player, projector screen, and use of sound system (amp & speakers)	
Meeting Room Fee- 4 hour minimum per room	$100/hour
Coffee/Hot Tea Service	$6/person
Continental Breakfast– Pastries, Fresh Fruit, Coffee, Hot Tea, Juice	$24/person
Linen	$10/table
A fee will be assessed when linen is desired and client is not paying the reception fee	
Cake Fee	$3/person
A fee is charged to bring in outside cake/dessert (no charge when in lieu of included dessert on banquet menu)	

Outside Rentals- All rental items scheduled through the restaurant will be assessed at cost, plus service charge & tax
Set-up fees may apply for custom arrangements and floor plans

Room Minimums, Capacities & Closure Fees

Room minimums may apply for the use of either of our upstairs private rooms or closing of the restaurant, especially on holidays or weekends*. Any changes to the minimum will be stated on the contract. All fees and charges apply toward the minimum except ceremony fees, restaurant closure fees, service charge and tax. Failure to meet the minimum will result in a minimum fee. The restaurant does not allow food, beverage, merchandise, gift certificates or any other item to be removed from the premises as compensation towards minimums. For both rooms, add the minimums together.

- Unless otherwise stated below, a minimum of **$1,500.00** is required to book the Caliente Room & a minimum of **$2,500.00** is required to book the Riva Room. Friday and Saturday Night minimums are as follows:

Caliente Room:	Seated capacity, 50 guests	
October – April	**Friday Night** Minimum $1,900.00	**Saturday Night** Minimum $2,400.00
May – September	**Friday Night** Minimum $2,700.00	**Saturday Night** Minimum $3,300.00
Riva Room:	Seated capacity, 100 guests	
October – April	**Friday Night** Minimum $3,900.00	**Saturday Night** Minimum $5,500.00
May – September	**Friday Night** Minimum $5,800.00	**Saturday Night** Minimum $6,700.00

The Caliente & Riva Rooms together can accommodate up to 160 guests

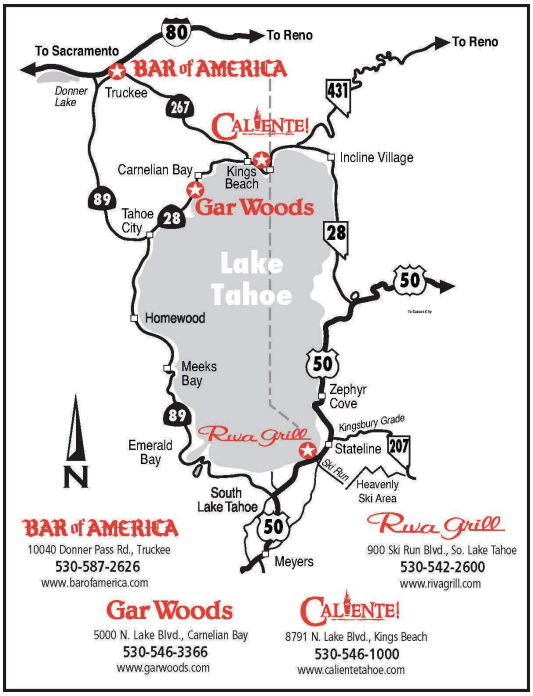
Restaurant Closure: The Entire Restaurant can accommodate 420 guests when using the deck**.** A one time, non-refundable fee of $2,000.00 is assessed in addition to our normal charges to reserve and close the entire restaurant during the day or evening. Minimums shall be determined for each restaurant closure specific to the date.

*** Different minimums shall apply for Major Holidays & Peak Season Events** including, but not limited to: Martin Luther King Weekend, Super Bowl Sunday, Valentine's Day, Presidents' Day Weekend, Easter Sunday, Mother's Day, Memorial Day Weekend, Father's Day, 4th of July Weekend, Labor Day Weekend, Thanksgiving, and Christmas Week through New Years' Day.

All events include the onsite supervision provided by our group coordinator &/or management staff. For special requests or services not provided, kindly refer to our list of qualified professionals on page 24.

Directions To Gar Woods

Physical Address:	5000 North Lake Blvd. Carnelian Bay, CA 96140
Mailing Address:	P.O. Box 1133 Carnelian Bay, CA 96140
Phone:	530-546-3366 775-833-1234 800-298-2463 800-BY-TAHOE (298-2463)
Fax:	530-546-2184
General E-mail:	onthewater@ garwoods.com
Special Events Email:	groupsales@garwoods.com
Website:	www.garwoods.com
Facebook:	www.facebook.com/garwoodslaketahoe



From:

Tahoe City – Go 6 miles East on Hwy 28 (North Lake Blvd.) Gar Woods is located on the lake side 100 yards West of Sierra Boat Co., in Carnelian Bay.

Incline Village – Go 8 miles West on Hwy 28 (North Lake Blvd.) through and past Kings Beach. Gar Woods is located on the lake side 100 yards West of Sierra Boat Co., in Carnelian Bay.

San Francisco and Squaw Valley – Take I-80 East to Truckee, go South on Hwy 89 to Tahoe City. Hwy 89 turns into Hwy 28 in Tahoe City. Go 6 miles East on Hwy 28 (North Lake Blvd.) Gar Woods is located on the lake side, 100 yards West of Sierra Boat Co., in Carnelian Bay.

South Lake Tahoe – (2 options)

1. Use Hwy 50 East to Hwy 28, turn left and go North 21 miles, through Incline Village and Kings Beach. Gar Woods is located on the lake side, 100 yards West of Sierra Boat Co., in Carnelian Bay.
2. Use Hwy 89 North (around Emerald Bay), turn East (right) at the "Y" in Tahoe City. Go 6 miles East, on Hwy 28 (North Lake Blvd.). Gar Woods is located on the lake side, 100 yards West of Sierra Boat Co., in Carnelian Bay.

Reno, Truckee and Northstar – Take I-80 West to exit 188. Take Hwy 267 South to Hwy 28 (North Lake Blvd.), turn right and go 3 miles West on Hwy 28. Gar Woods is located on the lake side, 100 yards West of Sierra Boat Co., in Carnelian Bay.

Recommended Vendors

Bakeries

Brockway Bakery	530-546-2431
Cake Tahoe	530-587-1701
Flour Girl	530-573-1138
Katie Cakes	530-721-1501
Sugar Pine Cakery	530-583-2253
Tahoe House Bakery & Gourmet (no longer making wedding cakes)	530-583-1377

Beauty

Cerulean Skin Care	530-448-9391
Cortney Knudson Hair Design	530-583-5833
Kiss and Makeup	775-338-4733
Love is in the Air– Hair & Makeup Artistry	916-798-3637
McKenzie Morrison– Makeup Artist	530-320-2608
North Lake Massage & Skin Care	530-546-4885
Salon Bella Vita	530-583-1364

Boat Services

Lake Tahoe Cruises	775-589-4906
North Tahoe Cruises	800-218-2464
Lake Tahoe Bleu Wave	775-588-9283
Wild Goose II	530-412-4064

Destination Management

DSC Destination Services	775-831-1796
Destination Tahoe Meetings & Events	775-375-5032
OFD Productions	530-550-8203
RMC Destination Management	775-548-0704
Tahoe Event Solutions	530-448-7462

Disc Jockeys

Ascent DJ Productions	530-307-9140
Brian Hess Music	707-490-8696
In Step Productions	775-857-7018
Jeff Leep Entertainment	775-787-6000
Lake Tahoe DJ	530-318-8316
Moonlight Mobile DJ	775-741-8771
Mr. D DJ Services	530-448-6987
Sounds Elevated– DJ Zeb	970-596-6942

Entertainment / Photo Booths

Bending Branch Studio Booth Company	530-386-8225
Dan Hane Photography– Photo Booth	775-225-6800
Reno Photo Booth Company	775-354-0300

Florists

A Bud & Beyond	775-833-1001
Art in Bloom	775-720-7204
Blooms & Zooms	530-550-0442
Blooms by Martha Andrews	916-300-5948
Buds & Blooms	775-843-6089
Flower Power	530-550-1801
Green With Envy	530-587-7488
Martha Bernyk Floral Design	530-587-5040
Rose Petal Florist	775-586-8811
Tahoe Blooms	530-587-1930
Wanda's Flowers	530-581-2180

Live Music

Avalanche Music Productions	530-550-7473
Black Tie Productions / Frank Carabetta	775-742-5724
Brian Hess Music	707-490-8696
Celtic Harp Music by Anne Roos	800-255-6318
Jeff Leep, Leep Entertainment	775-787-6000
Rustler's Moon- *Gar Woods' House Musicians*	530-251-7733
The Blues Monsters	530-510-9100
The String Beings	775-323-6919

Lodging

Agate Bay Realty– Vacation Rentals	530-546-4256
Basecamp Hotel	530-580-8430
Cedar Glen Lodge	530-546-4281
Chinquapin	530-583-6991
Mourelatos Lakeshore Resort	530-546-9500
Northstar-at-Tahoe	530-562-3830
Resort at Squaw Creek	530-583-6300
Rustic Cottages	888-778-7842
The Hyatt Regency	775-832-1234
The Ritz-Carlton Highlands at Northstar	530-562-3000

Marriage License

Carnelian Bay	530-546-1900

Officiants

A Beautiful Tahoe Wedding	530-587-6405
Ann Poole Weddings	530-412-5436
Ceremony of Love, Janice Midkiff	530-725-0732
Ed Miller (Non-denominational)	530-525-5201
Thomas Honesco, Honesco Weddings	888-246-6372
Mountain High Weddings	530-525-9320
Mountain Marriages, Peter Molendyk	530-525-6742
At Your Location Weddings	775-232-8485
Rev. Mark Frady	775-721-9016

Photographers

Annie X Photographie	530-412-0927
Blue Lotus Photography	530-600-0037
Bret Cole Photography	805-610-1440
Carly Jurach / Someplace Images	530-412-3065
Ciprian Photography	775-233-6174
Corey Fox Photography	775-315-2418
Dan Hane Photography	775-225-6800
Donna Reid / A Day In Your Life Photography	530-546-7588
Jeff Lamppert Photography	530-581-0300
Jen Schmidt Photography	775-233-7971
Keith Rutherford Photography	530-386-3104
Nicky Lockman / Nemus Photography	530-448-4614
Nicole Dreon Photography	530-448-9635
Nina Miller / Nina Photography	530-412-0819
Peter Spain Photography	530-520-7702
Photography by Monique	775-762-8828
Theilan Photography	775-224-8254

Rentals

Creative Coverings (Custom Linens)	775-359-6733
EventMasters– Truckee	530-587-2844

Transportation

Lake Tahoe Limousine Service	530-582-1300
Northstar Transportation	530-562-3833
North Tahoe Limousine	775-832-0100
Truckee Tahoe Transportation	530-582-5828

Videographers

Xoxo Video	530-412-0749

Wedding Consultants

Elise Events, Danielle Sammons	415-250-4503
Felicia Events, Felicia Gantar	775-783-1948
Hunter & Company Events, Hunter Compo	530-581-0678
Merrily Wed, Merrily Rocco	877-933-8246
One Fine Day Events, Stephanie Martin	530-550-8203
Scott Corridan Design- Wedding & Events	530-388-0214
Summit Soiree, Heather Spear	530-448-6352
Tahoe Inspired, Susie Tell	530-546-4655
Weddings by Shannon, Shannon Morse	775-857-9711
Your Tahoe Day- Shawna Lee West	503-910-6984