

**Gar Woods**  
GRILL & PIER • LAKE TAHOE



## Weddings, Banquets & Events on the Lake

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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.

June 2015

# 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 Gar Woods Group Sales).

In 2015 we will celebrate Gar Woods' 27th Anniversary, Riva Grill's 17th Anniversary, Caliente's 8th Anniversary - and 3 years with Bar of America in our restaurant family! Bar of America is also celebrating its 41st year in business!

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# 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 Dispatch.

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

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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 / blue cheese dressing

## Entrées

Oven Roasted Halibut  
saffron butter crust / sweet basil risotto / citrus broth / orange segments

Blackened Ahi  
pan seared / chili glaze / cucumber salad / broccolini

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

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

Hawaiian Swordfish  
grilled / roasted corn & artichoke orzo / sweet chili lime butter

Rib Eye  
18 oz. char grilled Angus / red potato hash / pancetta / mushroom medley / rosemary garlic demi / asparagus

Alaskan King Salmon  
pan seared / grape tomato couscous / pickled sweet onion / lemon beurre blanc

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

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

Chamoy Glazed Pork Tenderloin  
pearl couscous / grape tomatoes / spinach / feta / chimichurri

Roasted Prime Rib  
oven roasted / garlic mashed potatoes / asparagus / horseradish cream \*served most evenings & holidays

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

## Housemade Desserts

Mocha Crunch Ice Cream Cake- Hoch's Family chocolate and coffee ice cream / Oreo crust / Skor bar sprinkles

Summer Peach Cobbler- fresh roasted peaches / Hoch's family vanilla bean ice cream

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

Deep Fried Oreo's- Oreo beignets / powdered sugar / vanilla bean ice cream

Hot Fudge, Caramel, or Peppermint Stick Sundae- Hoch's Family vanilla bean or peppermint stick 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 / blue cheese dressing

## Deck Favorites - Salads

Chipotle Chicken Salad  
avocado / cucumbers / black beans / Cotija cheese / corn / pico de gallo / cilantro pepita dressing

Pacific Nicoise Salad  
King Salmon / kalamata olives / green beans / red potatoes / egg / grilled onion-tomato relish / balsamic vinaigrette

Chopped Cobb Salad  
grilled chicken / roma tomatoes / blue 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  
chipotle ranch / avocado-tomato salsa / lettuce / tomato / onion / olive oil brushed bun (or have it grilled)

# Sierra Menu

## **Starter**

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

Rolls & Butter

## **Entrées**

Choice of:

Chamoy Glazed Pork Tenderloin  
pearl couscous, grape tomatoes, spinach, feta cheese, chimichurri & caramelized peaches

Alaskan King Salmon  
pan seared, grape tomato couscous, sweet pickled onion & lemon beurre blanc

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

Vegetarian Option Available

## **Dessert**

Choice of Dessert (please select one in advance)

(White Chocolate Snickers Cheesecake, Mocha Crunch Ice Cream Cake, Godiva Silk Torte, Hoch's Family Creamery Vanilla Ice Cream with Fresh Berries, or Peach Cobbler A-la-Mode)

\$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.

# Sunset Menu

## **Starter**

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

Rolls & Butter

## **Entrées**

Choice of:

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

Blackened Ahi  
grilled rare, chili glaze, cucumber salad & broccolini

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

Vegetarian Option Available

## **Dessert**

Choice of Dessert (please select one in advance)

(White Chocolate Snickers Cheesecake, Mocha Crunch Ice Cream Cake, Godiva Silk Torte,  
Hoch's Family Creamery Vanilla Ice Cream with Fresh Berries, or Peach Cobbler A-la-Mode)

\$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.

# Emerald Menu

## **Starter**

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

Rolls & Butter

## **Duet Entrée \***

Hawaiian Swordfish  
roasted corn & artichoke orzo, sweet chili lime butter  
&  
Australian Lamb Chop  
blackberry reduction, basil infused olive oil with smoked gouda & cranberry risotto

(may substitute Lamb Chop with a Petite Filet)

Vegetarian Option Available

## **Dessert**

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

\$66 per guest

\* Duet entrees include a 4 oz. portion of seafood *and* a single lamb chop (or a 7 oz. portion of filet mignon) on each plate

May also serve this menu as a choice of two entrees with full portions

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.



# Heavenly Lunch Menu

Available before 4 pm

## **Starter**

House Salad

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

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, grape tomato couscous, sweet pickled onion & lemon beurre blanc

Herb Roasted Chicken

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

Vegetarian Option 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.

# Alpine Lunch Menu

Available before 4 pm for groups with 50 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  
chipotle ranch, avocado-tomato salsa, lettuce, tomato, onion on an olive oil brushed bun  
(or have it grilled)

## **Dessert**

Hoch's Family Creamery Vanilla 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.

# Riva Buffet

60 person minimum required

## **Salads**

Mediterranean Pasta Salad

fresh Spring Greens with red pepper vinaigrette, feta & candied nuts

Rolls & Butter

## **Entrées**

Chicken Picatta

mushrooms, capers & lemon-butter sauce & basmati rice

Alaskan King Salmon

pan seared, grape tomato couscous, sweet pickled onion & lemon beurre blanc

Chamoy Glazed Pork Tenderloin

pearl couscous, grape tomatoes, spinach, feta & chimichurri

Fresh Mixed Vegetables

## **Carving Station**

Roasted New York Strip

creamy horseradish & cabernet au jus

Coffee & Tea

\$49 per guest

Children 10 and under half price, no charge for children in high chairs

(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.

# Gar Woods Buffet

60 person minimum required

## **Starters, Seafood & Salads \***

Artisan Cheese Display

Smoked Salmon Platter

Caprese Salad– buffalo mozzarella, tomatoes basil & olive oil

Tossed Caesar Salad

Rolls & Butter

## **Entrées**

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

Pan Seared Sea Bass  
grilled onion-tomato relish & basmati rice

Australian Lamb Chop  
blackberry reduction, basil infused olive oil with smoked gouda & cranberry risotto

Fresh Mixed Vegetables

## **Carving Station**

Roast Tenderloin of Beef  
creamy horseradish & cabernet au jus

Coffee & Tea

\$59 per guest

Children 10 and under half price, no charge for children in high chairs

(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.

# Lake Tahoe Buffet

60 person minimum required

## **Starters, Seafood & Salads**

Iced Jumbo Prawns

Alaskan King Crab Legs (additional market price)

Fresh Spring Greens with red pepper vinaigrette, feta & candied nuts

Waldorf Salad– apples & walnuts in a citrus yogurt dressing

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

Australian Lamb Chop  
blackberry reduction, basil infused olive oil with smoked gouda & cranberry risotto

Fresh Mixed Vegetables

## **Carving Station**

Slow Roasted Prime Rib & Roast Tenderloin of Beef  
creamy horseradish & cabernet au jus

Coffee & Tea

\$69 per guest

Children 10 and under half price, no charge for children in high chairs

(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.

# 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, Australian Lamb Chops or Pork Tenderloin  
&  
Pan Seared Salmon or Chicken Picatta  
(served over garlic mashed potatoes, basmati rice, grape tomato couscous, or risotto )

Fresh Juices, Coffee & Tea

\$49 per guest

Children 10 and under half price, no charge for children in high chairs

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.

# Banquet Hors D'oeuvres

## Cold Passed Hors D'oeuvres

(Minimum of 20 pieces per order)

	<b>Per Piece</b>
Ahi Tuna Poke & Wasabi Cream	\$4.75
Antipasto Skewers	\$3.75
Deviled Eggs	\$3.25
Portabella Mushroom Crostini	\$3.75
Smoked Salmon on Crostini	\$4.75
Tenderloin Carpaccio on Crostini	\$4.75

## Hot Passed Hors D'oeuvres

(Minimum of 20 pieces per order)

Bacon Wrapped Diver Scallops	\$4.75
Barbequed Chicken Quesadilla	\$3.75
Crab, Macadamia Nut & Mango Wontons	\$4.75
Chili Grilled Shrimp Skewers	\$4.75
Coconut Beer Battered Prawns	\$4.75
Cubano Beef Skewer (with Mojo aioli)	\$4.75
Dungeness Crab Cakes	\$4.75
Sliced Beef Tenderloin Tostada	\$4.75
Spanikopita	\$3.75

## Placed Hors D'oeuvre Stations

(Large serves 100 guests, Small serves 50 guests)

Artisan Cheese Display— tiers of fine cheeses & spreads, baguettes, bread sticks, fresh fruit & seasonal berries	\$350 large / \$250 small
Grilled or Cold Vegetable Platter or Fruit Platter	\$200 large / \$150 small
Iced Prawns and Crab Legs	\$450 large bowl
Smoked Salmon Platter	\$250 large platter
Sushi Platter— assorted handmade rolls	\$450 (serves 50-60)

## Heavy Hors D'oeuvre Party Carving Stations

Invite one of our Chefs to your party!

Slow Roasted Prime Rib au jus, creamy horseradish & silver dollar rolls	\$450 (serves 40-45)
Roast Tenderloin of Beef béarnaise & silver dollar rolls	\$375 (serves 25-30)
Roast Turkey Breast white wine turkey jus, cranberry apple relish & rolls	\$245 (serves 50-60)
Mango Glazed Ham Sambuca lime jus, grilled pineapple relish & rolls	\$195 (serves 50-60)

# Desserts

<b>Desserts a la Carte-</b> Petite desserts may be served at a station or family-style at each table (Minimum of 20 pieces per order)	<b>Per Piece</b>
Chocolate Dipped Strawberries– large	\$3.50
Strawberries with Almond Crème	\$3.00
Mini Seasonal Crème Brulee	\$3.00
Mini Fruit Tarts	\$3.00
Mini White Chocolate Snickers Cheesecake	\$3.00
Mini Godiva Silk Torte	\$3.00
Lemon Bars	\$2.50
Cowboy Brownies	\$2.50
Pecan Clusters	\$2.50
Coconut Clusters	\$2.50
Assorted Display– Chef's choice (3 per person)	\$8.00 per person

## **Gar Woods Desserts**

White Chocolate Snickers Cheesecake graham cracker crust, Hershey's hot fudge & Snickers bar sprinkles	\$10.00
Godiva Silk Torte Guittard chocolate, pistachio brittle, graham cracker crust & hot caramel	\$10.00
Mocha Crunch Ice Cream Cake chocolate & coffee ice cream, Oreo crust, Hershey's hot fudge & Skor bar sprinkles	\$11.00
Peach Cobbler A-la-Mode	\$11.00
Deep Fried Oreos (not available in large quantities) Oreo beignets, powdered sugar, vanilla bean ice cream	\$10.00
Hoch's Family Creamery Ice Cream Sundae or Scoop of Vanilla with Fresh Berries	\$9.00

# Get Creative

**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 the 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!

**Bourbon Tasting**– Just like it sounds,... something for the groomsmen!

**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!



# Wine List

## Champagne

NV Brut Korbel (California)	31-
NV Brut Mumm (Napa)	36-
NV Blanc de Noirs Domaine Chandon (Carneros)	44-
'12 Blanc de Blancs Schramsberg (Napa)	66-
NV Brut Nicolas Feuillatte (Champagne)	74-
'06 Brut Perrier-Jouet <i>Belle Epoque</i> (Champagne)	245-

## Chardonnay

'13 Toasted Head (California)	30-
'12 Chateau St. Jean (Sonoma)	35-
'11 Merryvale <i>Starmont</i> (Napa)	35-
'13 Wente <i>Riva Ranch</i> (Monterey)	36-
'13 La Crema (Sonoma)	38-
'13 Rodney Strong <i>Chalk Hill</i> (Sonoma)	39-
'13 Sonoma Cutrer (Russian River)	41-
'13 Ferrari-Carano (Sonoma)	44-
'13 Patz & Hall (Sonoma)	47-
'13 Davis Bynum <i>River West</i> (Russian River)	49-
'13 Frank Family (Napa)	65-
'13 Rombauer (Carneros)	68-

## Fume & Sauvignon Blanc

'13 Ferrari-Carano (Sonoma)	32-
'14 Kim Crawford (Marlborough)	37-
'14 Frog's Leap (Rutherford)	39-
'13 Duckhorn (Napa)	49-

## Lighter Wines

'13 Riesling Dr. Loosen <i>Eroica</i> (Columbia Valley)	39-
'14 Pinot Gris Wild Horse (Central Coast)	31-
'13 Pinot Gris La Crema (Monterey)	35-
'13 Pinot Grigio Ferrari-Carano (Sonoma)	34-
'13 Pinot Gris J (California)	39-
'13 Viognier <i>Zaca Mesa</i> (Paso Robles)	34-
'14 Rose Francis Coppola <i>Sofia</i> (Sonoma)	32-

## Bigger Reds

'11 Syrah Grace <i>Patriot</i> (El Dorado)	42-
'11 Petite Syrah Blend Stag's Leap (Napa)	62-
'12 Claret Newton (Napa)	39-
'12 Sangiovese Ferrari-Carano <i>Siena</i> (Sonoma)	39-
'13 Zinfandel Blend The Prisoner (Napa)	65-

## Cabernet

'12 Toasted Head (California)	30-
'12 Beaulieu Vineyard - BV (Napa)	35-
'13 Buehler (Napa)	39-
'12 Robert Mondavi (Napa)	43-
'12 Beringer (Knights Valley)	45-
'12 Francis Coppola <i>Director's Cut</i> (Alexander Valley)	48-
'12 Mt. Veeder (Napa)	55-
'11 Provenance (Napa)	59-
'12 Conn Creek (Napa)	64-
'12 Rombauer (Napa)	79-
'10 Jordan (Alexander Valley)	89-
'12 Stag's Leap <i>Artemis</i> (Napa)	95-
'11 Duckhorn (Napa)	99-
'10 Silver Oak Cellars (Alexander Valley)	120-

## Merlot

'12 Columbia Crest <i>Grand Estates</i> (Columbia Valley)	32-
'12 Franciscan (Napa)	34-
'12 Whitehall Lane (Napa)	49-
'12 Duckhorn (Napa)	84-

## Pinot Noir

'13 MacMurray Ranch (Sonoma)	34-
'13 Wild Horse (Santa Barbara)	37-
'12 Wente <i>Reliz Creek</i> (Monterey)	39-
'11 Gloria Ferrer (Carneros)	47-
'13 Morgan <i>12 Clones</i> (Santa Lucia)	49-
'12 Frank Family (Carneros)	54-
'12 Truckee River <i>Gary's Vineyard</i> (Santa Lucia)	55-

## Zinfandel

'13 Boeger <i>Walker</i> (El Dorado)	34-
'12 Fiddletown <i>Old Vine</i> (Sonoma)	36-
'13 Girard <i>Old Vine</i> (Napa)	44-
'12 Frank Family (Napa)	54-
'12 Rombauer (California)	59-
'10 Rosenblum <i>Rockpile Road Vineyard</i> (Rockpile)	64-

## Bigger Reds

'10 Meritage Hess Collection <i>19 Block Cuvee</i> (Napa)	59-
'11 Meritage Girard <i>Artistry</i> (Napa)	69-
'11 Meritage Franciscan <i>Magnificat</i> (Napa)	70-
'10 Meritage Joseph Phelps <i>Insignia</i> (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.

# Bar List

## Liquors and Prices

Well Drinks	\$7.50
Call Drinks & Blended (Including Irish, Brandy Coffee & Hot Toddy)	\$9.50
Premium Drinks, Coffee Drinks, 2 Liq.	\$10.50
Wet Woody	\$11.50
Super Premium, Specialty & 3 Liquor	\$11.50

## Non-Alcoholic

Coffee	\$4.00
Sodas & Ice Tea – Refills Free	\$4.00
Fruit Juice Drink & Milk	\$4.50
Root Beer Floats	\$7.50
Virgins	\$7.50
Smoothies	\$7.50
Espresso	\$5.50
Double Espresso	\$7.50
Cappuccino, Latte & Mocha	\$6.50
Double Cappuccino, Latte & Mocha	\$8.50
Liquor Cappuccino	\$11.50

## Brunch

Mimosa (with Mumm 187 ml)	\$13.50
Glass of Champagne	\$13.50
Champagne Cocktail (w/ Mumm)	\$13.50

## House Wines

Chardonnay	Glass \$11.00
Toasted Head Chardonnay	Bottle \$29.00
Cabernet	Glass \$11.00
Toasted Head Cabernet	Bottle \$29.00
Spritzers, Wine Coolers & Kier	Glass \$11.00

## Draft Beer

	25 oz	16 oz
Blue Moon Belgian White	\$9.50	\$7.50
Gar Woods Mahogany Ale	\$9.50	\$7.50
Racer 5 IPA	\$9.50	\$7.50
Seasonal Head	\$9.50	\$7.50
Stella Artois Lager	\$9.50	\$7.50
Coors Light	\$8.50	\$6.50

## Bottled

Angry Orchard Hard Cider	\$6.50
Budweiser	\$6.50
Bud Light	\$6.50
Great Basin 'Icky' IPA	\$7.50
Lost Coast Downtown Brown	\$7.50
Sierra Nevada Pale Ale	\$7.50
Anchor Steam	\$7.50
Corona	\$7.50
Corona Light	\$7.50
Guinness Pub Draft Can - 14.9 oz	\$9.50

## Waters & Non-Alcoholic

Beck's N/A	\$6.50
Sprecher Root Beer	\$6.50
Sprecher Root Beer Float	\$8.50
Pellegrino - 500ml / Litre	\$6.50/\$8.50
Red Bull & Sugar Free Red Bull	\$5.50

## \$7.50 Well

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

## \$9.50 Call

Whiskey/Bourbon	Canadian Club
	Early Times
	Jack Daniels
	Seagrams 7
	Southern Comfort
	Cutty Sark
	Beefeaters
	Firefly Sweet Tea
	Skyy
	Tito's
	Bacardi Light
	Bacardi Limon
	Bacardi Oakheart
	Bacardi Select
	Captain Morgan
	Cruzan Black Strap
	Gosling's Black
	Seal 80
	Kraken Black
	Spiced
	Malibu
	Mount Gay
	Sailor Jerry
	Seven Tiki
	Shipwreck Mango
	Chimayo Reposado
	F.I.T. (Fruit Infused Tequila)
	Bushmills
	Jameson
	Tellamore Dew

Scotch  
Gin  
Vodka

Rum

Tequila

Irish Whiskey

**\$9.50 Call**Aperitif  
CordialsDubonnet Red  
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  
Fernet-Branca  
Fireball Whiskey  
Jagermeister  
Pernod  
Patron Citronge

Liqueurs

**\$10.50 Premium**

Whiskey/Bourbon

Bulleit Rye  
Maker's Mark  
Seagrams VO  
Wild Turkey  
Campari  
Bacardi 151  
Cockspur 12  
Cruzan Single Barrel  
Gosling's Black Seal 151  
Myers's Dark  
Pusser's  
Pyrat XO  
Tommy Bahama Golden Sun  
Dewar's  
J&BAperitif  
Rum

Scotch

Gin

Vodka

Johnnie Walker Red  
Bombay  
Tanqueray  
Absolut  
Absolut Citron  
Absolut Peppar  
Absolut Vanilia  
Effen

Liqueurs

Effen Cherry Black  
Effen Cucumber  
Hangar One  
Stolichnaya 80  
Stolichnaya Razberi  
Amaretto Di Saronno  
Frangelico  
Galliano  
Godiva Chocolate  
Goldschlager  
Kahlua  
Midori  
Patron XO  
Rumple Minze  
Saint Brendan's  
Sambuca  
Tia Maria  
Tuaca

Tequila

**\$11.50 Super Premium**

Whiskey/Bourbon

Vodka

Gin

Rum  
Scotch

Tequila

Liqueurs

Port

Cognacs

**Specialty Spirits**Blanton's Single Barrel Bourbon \$12.50  
Corzo Silver \$12.50  
Don Julio Blanco \$12.50  
Fonseca 2000 L.B. Vintage Port \$12.50  
Herradura Anejo \$12.50  
Macallan 12 Year Old \$12.50  
Patron Silver \$12.50  
Partida Reposado \$13.50  
Don Julio Anejo \$13.50  
Cazadores Anejo \$13.50  
Oban 14 Year Old \$15.00  
Remy VSOP \$15.00  
Partida Reposado \$15.00  
Graham's 10 Year Tawny Port \$18.00  
Clase Azul Reposado \$20.00  
Don Julio 1942 Anejo \$25.00  
Graham's 1994 Vintage Port \$25.00Cabo Wabo Blanco  
Cazadores Blanco  
Sauza Hornitos  
ReposadoCrown Royal  
Knob Creek  
Woodford Reserve  
Belvedere  
Chopin  
Effen  
Effen Black Cherry  
Effen Cucumber  
Grey Goose  
Grey Goose L'Orange  
Ketel One  
Ketel One Citroen  
Bombay Sapphire  
Hendrick's  
Tanqueray 10  
Flor de Cana 18 Year  
Chivas Regal  
Glenlivet  
Johnnie Walker Black  
Laphroaig 10 Year  
Avion Blanco  
Cazadores Reposado  
Corralejo Reposado  
Partida Blanco  
Tres Generaciones  
Reposado  
B & B  
Chambord  
Cointreau  
Drambuie  
Grand Marnier  
Cockburn's Special  
Reserve Port  
Courvoisier  
Hennessy VS

# 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 cancellation 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 cancellation.

## **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. Menu 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.

# Rates and Additional Charges

## Wedding & Reception Fees

Indoor or Outdoor Ceremony Fee (50 person minimum)	\$15.00/person
Ceremony Fee does not apply to room minimum	
Reception Fee	\$15.00/person
Reception set up, table preparations, linens, cake cutting	
Dance Floor Fee	\$500.00/event

## Other Charges

A/V Equipment	\$100.00/item
Including microphone, TV/DVD player, projection screen, and special uses of sound system	
Second Room	\$1,500.00
Groups who desire to use a second room for the entire event will be charged a one-time fee for the use of that room Sunday-Thursday. This fee does not apply when minimums are in effect.	
Meeting Fee- (if not purchasing a meal) 4 hour minimum per room	\$100.00/hour
Coffee/Beverage Service	\$ 6.00/person
Continental Breakfast	\$24.00/person
Linen	\$10.00/table
A fee will be assessed when linen is desired and client is not paying the reception fee and no other set up is required	
Cake Fee	\$2.50/person
A fee is charged to bring in outside cake/dessert when client is not paying the reception fee	
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. Food, beverage, and certain fees apply toward the minimum. Ceremony fees, restaurant closure fees, meeting fees, outside rentals, special services, tax and gratuity may not be applied toward the minimum. 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.

\* Unless otherwise stated, 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:

<b>Caliente Room:</b>	<u>Seating capacity 56 persons</u>		
October – April	\$1,900.00 <b>Friday Night</b> Minimum	\$2,400.00 <b>Saturday Night</b> Minimum	
May – September	\$2,400.00 <b>Friday Night</b> Minimum	\$2,900.00 <b>Saturday Night</b> Minimum	
<b>Riva Room:</b>	<u>Seating capacity 102 persons</u>		
October – April	\$3,900.00 <b>Friday Night</b> Minimum	\$5,500.00 <b>Saturday Night</b> Minimum	
May – September	\$5,500.00 <b>Friday Night</b> Minimum	\$6,900.00 <b>Saturday Night</b> Minimum	

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](mailto:onthewater@garwoods.com)

Special Events Email: [groupsales@garwoods.com](mailto:groupsales@garwoods.com)

Website: [www.garwoods.com](http://www.garwoods.com)

Facebook: [www.facebook.com/garwoodslaketahoe](http://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
Katie Cakes	530-721-1501
Real Food Tahoe	530-318-6609
Sugar Pine Cakery	530-583-2253

## Beauty

Artistry by Andrea- Make-Up Artist	775-200-2497
Cerulean Skin Care	530-448-9391
Clearwater Day Spa	530-583-3141
Cortney Knudson Hair Design	530-583-5833
Kiss and Makeup	775-338-4733
North Lake Massage & Skin Care	530-546-4885
Salon Bella Vita	530-583-1364
Zoe Jane Salon	775-831-1877

## 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

## Churches / Chapels

A Chapel at Lake Tahoe	530-581-2757
Corpus Christi Catholic Church	530-583-4409
First Baptist Church	530-583-6266

## Destination Management

DSC Destination Services	775-831-1796
Destination Tahoe	775-375-5032
RMC Destination Management	775-548-0704

## Disc Jockeys

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
Chango Presents, Sean O'Brien	530-324-2646

## Entertainment / Photo Booths

Bending Branch Studio Booth Company	530-386-8225
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
Jiosia Designs	530-553-1273
Sweet Peas Florist	775-762-2037
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
Gar Woods' House Musicians (Rustler's Moon)	530-546-5102
Jeff Leep, Leep Entertainment	775-787-6000
Lee Edwards, Vocalist	775-338-0779
Paul Covarelli Music Services	530-587-4447
Rollins Entertainment	775-224-4185
The Blues Monsters	530-510-9100
The String Beings	775-323-6919

## Lodging

Agate Bay Realty- Vacation Rentals	530-546-4256
Cedar Glen Lodge	530-546-4281
Chinquapin	530-583-6991
Granlibakken	877-552-6301
Lake Tahoe Central Reservations	800-824-6348
Mourelatos Lakeshore Resort	530-546-9500
Northstar-at-Tahoe	530-562-3830
Resort at Squaw Creek	530-583-6300
Rustic Cottages	888-778-7842
Shore House	530-546-7270
The Hyatt Regency	775-832-1234
The Ritz-Carlton Highlands at Northstar	530-562-3000
Vacation home across the street, Todd Barber	530-386-0418

## Marriage License

Carnelian Bay	530-546-1900
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## 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. Jim Breyer	775-883-1485
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
Ciprian Photography	775-233-6174
Corey Fox Photography	775-315-2418
Donna Reid /A Day In Your Life Photography	530-546-7588
Jen Schmidt Photography	775-233-7971
Nicole Dreon Photography	530-448-9635
Nina Miller/ Focus Photo Tahoe	530-412-0819
Peter Spain Photography	877-997-7246
Photography by Monique	775-762-8828
Theilan Photography	775-224-8254
Yuliya M. Photography	916-741-9675
Laura Lindley Photography	512-573-8606

## Rentals

Creative Coverings (Custom Linens)	775-359-6733
EventMasters	530-587-2844
Illuminated Events (lighted displays)	408-425-0828

## 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

Johnny B Films	831-233-2397
Xoxo Video	530-412-0749

## Wedding Consultants

Amanda Jiosia Designs	530-553-1273
Merrily Wed, Merrily Rocco	877-933-8246
One Fine Day Events, Stephanie Martin	530-583-2200
Scott Corridan Design- Wedding & Events	530-388-0214
Weddings by Shannon, Shannon Morse	775-857-9711
Summit Soiree, Heather Spear	530-448-6352