Gar Woods
GRILL & PIER • LAKE TAHOE

Weddings, Banquets & Events on the Lake

Amy Grigsby
Sidney Lloyd
Group Sales Managers
530-546-3366
groupsales@garwoods.com
www.garwoods.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 the Group Sales Manager of any food or beverage allergies, disabilities or special requests on behalf of your guests.

September 2026

Welcome

We would like to welcome you and introduce you to Gar Woods Grill and Pier, as well as our three other restaurants, Riva Grill in South Lake Tahoe, Bar of America in Truckee, and Sparks Water Bar in Sparks, NV. 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 4 million sold, you'll be in good company! At both lakefront locations, the entire restaurant may be reserved for groups of up to 400 (date and weather 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. The restaurant 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 "Thunderbird 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 at 530-542-2600.

Bar of America® is located in historic Old Town Truckee. With floor-to-ceiling windows that fill its rustic, timeless dining spaces with sunlight, Bar of America offers the perfect venue for parties of 50 to 100 guests. The entire bar and restaurant can also be reserved for larger events. For more information, please contact Bar of America at 530-587-2626.

Sparks Water Bar is our newest restaurant and the Nevada "Home of the Wet Woody®". Opened in August 2021, the restaurant comprises two floors on the waterfront of the Sparks Marina. The second floor features private rooms and a wrap-around balcony with views of the Sierra Nevada mountains and Reno's sparkling lights. For information, please contact Sparks Water Bar at 775-351-1500.

In 2026, we will celebrate Gar Woods' 38th anniversary, Riva Grill's 28th anniversary, Sparks Water Bar's 5th anniversary, and 14 years with Bar of America in our restaurant family. Bar of America will also celebrate its 52nd 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 renowned 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 many of these boats can 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.

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.

Alpine Lunch Menu

Gar Woods has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

Available before 3 pm
40 person maximum

SOUP

Cup of Shrimp & Lobster Bisque
lobster cream & rock shrimp

ENTREES
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

New England Shrimp & Lobster Roll
Maine lobster and rock shrimp salad, green leaf lettuce, butter griddled brioche bun

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

Vegetarian/Vegan Options Available

DESSERT

Hoch's Family Creamery Vanilla Bean Ice Cream
with fresh berries

$59 per guest

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 of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Heavenly Lunch Menu

Gar Woods has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

Available before 3 pm

SALAD

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

Artisan Breads

ENTREES
Choice of:

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

Blackened Hawaiian Ahi
seared rare with wasabi mashed potatoes, avocado and
Mandarin orange arugula salad, tossed in sesame Dijon vinaigrette

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

Vegetarian/Vegan Options Available

DESSERT

Chocolate Silk Torte
Callebaut Belgian chocolate, graham cracker crust, toasted hazelnut,
Grand Marnier raspberry compote

$79 per guest

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 of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Sierra Menu

Gar Woods has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

SALAD

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

Artisan Breads

ENTREES
Choice of:

Bone-In Berkshire Pork Chop
heirloom tomato gravy, hominy, Basque chorizo, green onions,
steamed broccolini & garlic mashed potatoes

Herb Feta Crusted Salmon
lemon orzo with grilled vegetables, Kalamata cucumber salad

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

Vegetarian/Vegan Options Available

DESSERT

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

$95 per guest

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 of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Sunset Menu

Gar Woods has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

SALAD

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

Artisan Breads

ENTREES
Choice of:

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

Blackened Hawaiian Ahi
seared rare with wasabi mashed potatoes, avocado and
Mandarin orange arugula salad, tossed in sesame Dijon vinaigrette

Herb Roasted Chicken
lemon feta orzo, broccolini, white wine rosemary jus

Vegetarian/Vegan Options Available

DESSERT

Chocolate Silk Torte
Callebaut Belgian chocolate, graham cracker crust, toasted hazelnut,
Grand Marnier raspberry compote

$105 per guest

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 of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Emerald Menu

Gar Woods has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs, including creating a more elevated menu for your special event. Please inquire.

SOUP

Cup of Shrimp & Lobster Bisque
lobster cream & rock shrimp

SALAD

Cranberry Apple Spinach Salad
spinach, cranberries, Granny Smith apple, Point Reyes Bay Blue cheese crumbles, candied walnuts & balsamic vinaigrette

Artisan Breads

ENTREES
Choice of:

Grilled Australian Lamb Rack
3 double bone chops, herb-feta polenta, asparagus, mint gremolata

(Choose one seafood)
Pistachio Crusted Halibut
sweet basil asiago risotto, broccolini, mango jicama salsa & pomegranate syrup
(seasonally available May-October)
or
Blackened Hawaiian Ahi
seared rare with wasabi mashed potatoes, avocado and
Mandarin orange arugula salad, tossed in sesame Dijon vinaigrette

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

Vegetarian/Vegan Options Available

DESSERT

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

$135 per guest

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 of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Gar Woods Buffet

Gar Woods has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

60 person minimum

SALADS

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

Cranberry Apple Spinach Salad
spinach, cranberries, Granny Smith apple, Point Reyes Bay Blue cheese crumbles,
candied walnuts & balsamic vinaigrette

Artisan Breads

ENTREES

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

Herb Feta Crusted Salmon
lemon orzo with grilled vegetables, Kalamata cucumber salad

Grilled Berkshire Pork Tenderloin
heirloom tomato gravy, hominy, Basque chorizo, green onions & garlic mashed potatoes

Fresh Mixed Vegetables

CARVING STATION

Slow Roasted Prime Rib
creamy horseradish & cabernet au jus

$115 per guest

(A la carte dessert course available)

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 of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Lake Tahoe Buffet

Gar Woods has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs, including creating a more elevated buffet menu for your special event. Please inquire.

60 person minimum

STARTERS

Iced Jumbo Prawns

SALADS

Caprese Stacks
heirloom tomatoes, fresh mozzarella, basil, olive oil & balsamic reduction

Baby Wedge Salad
iceberg lettuce, red onions, bacon, tomatoes, Point Reyes Bay Blue cheese crumbles, blue cheese dressing

Artisan Breads

ENTREES

Lobster Stuffed Ravioli
lobster ravioli, jumbo prawns, wild mushrooms, roasted red pepper, grape tomatoes, fennel tarragon pesto & Asiago

Grilled Australian Lamb Rack
herb-feta mashed potatoes, mint gremolata

Fresh Hawaiian Seafood
fresh Hawaiian fish, flown in from the islands

Fresh Mixed Vegetables

CARVING STATION

Roast Tenderloin of Beef
sauce bearnaise

$135 per guest

(A la carte dessert course available)

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 of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Buffet Brunch On The Lake

Gar Woods has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

60 person minimum

SALADS

Fresh Fruit Display

Spring Salad

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

SEAFOOD

Lobster Deviled Eggs

truffle oil, lobster, scallion & Meyer-lemon aioli

Smoked Salmon Platter

egg, capers, onions & crackers

Iced Jumbo Prawns

cocktail sauce

BREAKFAST

Eggs Benedict

Grand Marnier French Toast

Bacon & Sausage

Country Potatoes

CARVING STATION

Slow Roasted Prime Rib

creamy horseradish & cabernet au jus

BAKERY

Croissants & Fresh Bagels

Coffee Cake

Assorted Desserts

BEVERAGES

Fresh Juices, Coffee & Tea

$89 per guest

Available for Additional Charge
Bloody Mary Bar / Mimosa Bar / Wet Woody® Bar / Trader Vic's® Mai Tai Bar

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 of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Banquet Hors D'oeuvres

Cold Passed Hors D'oeuvres (Minimum of order size- 20 pieces)	Per Piece
Ahi Poke & Wasabi Cream Wontons - soy glaze	$7-
Lobster Deviled Eggs - lobster, white truffle oil, scallion, and Meyer lemon aioli - **GF, DF**	$8-
Shrimp Ceviche Tostadas - guacamole & mango salsa - **GF, DF**	$7-
Sliced Beef Tenderloin Crostini - Point Reyes Bay Blue cheese, roasted tomato, basil, blueberry balsamic reduction	$8-
Sliced Beef Tenderloin Tostadas - salsa, peppers, avocado & chimichurri - **GF, DF**	$8-
Watermelon Skewer - feta cheese, fresh mint, balsamic drizzle - **V, GF**	$7-

Hot Passed Hors D'oeuvres (Minimum of order size- 20 pieces)	Per Piece
Achiote Pineapple Pork Tostadas- Black beans, shredded lettuce, Cotija cheese, chimichurri - **GF**	$7-
Bacon Wrapped Dates - bleu cheese stuffed - **GF**	$7-
Bacon Wrapped Diver Scallops - honey mustard sauce - **GF, DF**	$8-
Bacon Wrapped Shrimp Stuffed Jalapeños - **GF, DF**	$7-
Chili Grilled Shrimp Skewers - sweet Thai chili sauce - **GF, DF**	$7-
Coconut Beer Battered Prawns - mango mustard marmalade - **DF**	$7-
Dungeness Crab Cakes - Dijon horseradish aioli, cucumber dill salad - **DF**	$9-
Dungeness Crab Toasts Au Gratin - smoked Gouda	$9-
Lamb Chop Lollipops - balsamic reduction - **GF, DF**	$8-
New England Shrimp & Lobster Roll - on King's Hawaiian Rolls	$9-
Sliders– classic mini burgers with cheese, grilled onions, mayo, ketchup	$8-
Thai Meatballs - sweet Thai chili sauce - **GF, DF**	$7-
Tomato Portobello Bruschetta - balsamic reduction on Gorgonzola garlic bread - **V**	$7-

Placed Hors D'oeuvre Stations

Charcuterie Board - assortment of cured meats, fine cheeses & spreads, warm baked Brie, olive mix, spinach & artichoke dip, baguettes, crackers, bread sticks, berries & grapes, dried apricots, dates, candied walnuts & mango mustard marmalade (**Gluten-Free display** available on request)	$600 large (serves 75-100) $450 small (serves 50)
Also available: Artisan Cheese & Cracker Display- **V**, Grilled/Raw Vegetable Platter- **V, GF, DF**, Fruit Platter- **V, GF, DF**	Inquire
Caprese Stacks – heirloom tomatoes, mozzarella, basil, olive oil & balsamic reduction - **V, GF**	$7 each
Smoked Salmon Platter - egg, capers, onions & crackers	$375 platter
Iced Jumbo Prawns - cocktail sauce (serves 50-60 guests, approx. 2 per person) - **GF, DF**	$500 bowl

Heavy Hors D'oeuvre Chef Carving Stations

Slow Roasted Prime Rib - cabernet au jus, creamy horseradish & artisan rolls (serves 40-45)	$550
Roast Tenderloin of Beef - sauce bearnaise & artisan rolls (serves 25-30)	$550
Roast Turkey Breast - white wine turkey jus, cranberry apple relish & artisan rolls (serves 50-60)	$325
Mango Glazed Ham - grilled pineapple relish & artisan rolls (serves 50-60)	$325

Desserts

Petite Desserts a la Carte
Minimum of 20 pieces per order - may be served at a station or family-style at dining tables 3 for $12
(Chef's choice or select your favorites)

Cheesecake Bites
Chocolate Chip Coconut Bars
Chocolate Dipped Strawberries - **GF**
Coconut Macaroons
Cowboy Brownies
Lemon Bars
Mini Chocolate Silk Torte
Mini Crème Brûlée - **GF**
Mini Fruit Tarts
Pecan Bars

Gar Woods Plated Desserts
Chocolate Silk Torte- Callebaut Belgian chocolate, graham cracker crust, toasted hazelnut, Grand Marnier raspberry compote
Mocha Crunch Ice Cream Cake- Hoch's Family Creamery chocolate & coffee ice cream, Oreo crust, Hershey's hot fudge & Skor bar sprinkles
Warm Chocolate Croissant Bread Pudding- Hoch's Family vanilla bean ice cream, chocolate sprinkles, crème anglaise
White Chocolate Snickers Cheesecake- graham cracker crust, Hershey's hot fudge & Snickers sprinkles
Poached Pear Crème Brûlée - saffron cardamom, traditional crème brûlée, crumbled hazelnut & almond biscotti
Deep Fried Oreos - a la mode
Hoch's Family Creamery Vanilla Bean Ice Cream - with fresh berries
Hoch's Family Creamery Peppermint Stick Ice Cream
Seasonal Sorbet - **GF**, **DF**

Add Some Fun!

Wet Woody® Bar - Unique and interactive - add a Wet Woody® Bar 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 rum of choice.

TRADER VIC'S

Mai Tai Bar - We are proud to be the first restaurant licensed to offer two of Trader Vic's® Mai Tais - original Trader Vic's® and the 1944 Old Way. The best Mai Tai in the world - a memorable way to start your one-of-a-kind celebration!

Bloody Mary Bar - We'll deliver the vodka on ice, guests build their own Bloody Marys from a selection of ingredients - great 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 those Wet Woodys®! (See hors d'oeuvres menu.)

Wine List

Champagne

NV	Prosecco La Marca (Italy)	45-
NV	Brut Mumm (Napa)	49-
NV	Blanc de Noirs Domaine Chandon(Carneros)	53-
NV	Brut Rosé Goldeneye by Duckhorn (North Coast)	65-
2022	Blanc de Blancs Schramsberg (Napa)	84-
NV	Brut Louis Roederer Collection 244 (Champagne)	112-
NV	Brut Veuve Clicquot Yellow Label (Champagne)	148-
2015	Dom Pérignon (Champagne)	350-

Chardonnay

2024	Josh Cellars (California)	44-
2023	Napa Cellars (Napa)	49-
2025	Wente Riva Ranch (Monterey)	50-
2024	Cline (Carneros)	53-
2023	MacRostie (Sonoma)	56-
2024	Sonoma Cutrer (Russian River)	59-
2022	Patz & Hall (Sonoma)	69-
2024	Lloyd (Carneros)	74-
2024	Flowers (Sonoma)	76-
2024	Frank Family (Napa)	77-
2024	Rombauer (Carneros)	79-
2022	Jayson Pahlmeyer (Napa)	95-

Fume & Sauvignon Blanc

2024	Ferrari-Carano (Sonoma)	48-
2024	Kim Crawford (Marlborough)	51-
2023	Stags' Leap (Napa)	61-
2024	Duckhorn (Napa)	63-
2025	Rombauer (Sonoma)	65-

Lighter Wines

2024	Pinot Grigio Ferrari-Carano (Sonoma)	47-
2024	Pinot Gris King Estate (Willamette Valley)	60-
2023	Pinot Noir Blanc Belle Glos (Sonoma)	56-
2025	Rosé Whispering Angel (Cotes de Provence)	62-
2025	Chablis Le Finage La Chablisienne (Burgundy)	72-

Bigger Reds

2023	Petite Syrah Girard (Napa)	65-
2023	DuMOL Wild Mountainside Syrah (Russian River)	105-
2023	Zinfandel Blend The Prisoner (Napa)	78-
2021	Meritage Rodney Strong Symmetry (Alexander Valley)	95-

Cabernet

2024	Josh Cellars (California)	44-
2022	Justin (Paso Robles)	55-
2022	Daou (Paso Robles)	66-
2023	Robert Mondavi (Napa)	72-
2023	Mt. Veeder (Napa)	77-
2022	Trefethen (Napa)	82-
2023	Pine Ridge (Napa)	89-
2020	Jordan (Alexander Valley)	109-
2022	Stag's Leap Wine Cellars Artemis (Napa)	119-
2022	Duckhorn (Napa)	138-
2022	Joseph Phelps (Napa)	148-
2021	Silver Oak Cellars (Alexander Valley)	159-
2023	Caymus (Napa)	195-
2017	Heitz Cellar Trailside Vineyard (Napa)	220-

Merlot

2023	Ferrari-Carano (Sonoma)	52-
2023	Rutherford Hill (Napa)	64-
2022	Duckhorn (Napa)	105-
2021	Pride Mountain (Napa)	115-

Pinot Noir

2023	Meiomi (Monterey)	49-
2023	Cline Fog Swept (Sonoma)	62-
2023	Boen (Russian River)	64-
2023	Morgan 12 Clones (Santa Lucia Highlands)	69-
2022	Truckee River Tondre Vineyard (Santa Lucia)	72-
2023	Frank Family (Carneros)	79-
2024	Belle Glos Clark & Telephone (Santa Maria)	81-
2023	Flowers (Sonoma)	99-
2023	Archery Summit (Dundee Hills)	104-

Zinfandel

2024	Seghesio (Sonoma)	52-
2023	Saldo (California)	54-
2022	Girard Old Vine (Napa)	59-
2022	Frank Family (Napa)	69-
2022	Rombauer (El Dorado)	78-

Bigger Reds

2021	Meritage Girard Artistry (Napa)	99-
2021	Two Squared Alpha Omega	105-
2021	Meritage Justin Justification (Paso Robles)	145-
2022	Cabernet Stag's Leap Wine Cellars SLV (Napa)	270-
2022	Meritage Joseph Phelps Insignia (Napa)	445-

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 $30 will be charged on each 750 ml bottle or smaller. Limit one bottle/party.

Bar List

Liquors and Prices

Well Drinks	$12.75
Call Drinks	$14.75
Premium Drinks	$15.75
Super Premium	$17.75
Original Wet Woody	$17.75
"Wet Woody Bar" - Wet Woodys	$19.75
-Guests choose from Premium Rum Floats	
Trader Vic's Mai Tai & 1944 "Old Way"	$17.75 & $19.75

Non-Alcoholic

Coffee	$6.00
Sodas & Ice Tea - Refills Free	$6.00
Fruit Juice Drink & Milk	$6.00
Root Beer Floats	$12.00
Virgins	$10.75
Smoothies	$12.00
Espresso	$7.00
Double Espresso	$10.00
Cappuccino, Latte & Mocha	$8.00
Double Cappuccino, Latte & Mocha	$10.00

Brunch

Spritzers, Wine Coolers & Kier	$15.00
Mimosa (w/ Chandon 187 ml)	$18.00
Glass of Champagne (Chandon 187 ml)	$18.00
Champagne Cocktail (w/ Chandon)	$18.00

House Wines

Josh Cellars Chardonnay	Glass $15.00
	Bottle $44.00
Josh Cellars Cabernet	Glass $15.00
	Bottle $44.00

Draft Beer

	25 oz	16 oz
Seasonal Head	$14.50	$11.50
Gar Woods Mahogany Ale (Drake's Amber)	$14.50	$11.50
Alibi Kolsch	$14.50	$11.50
Deschutes Fresh Squeezed IPA	$14.50	$11.50
Modelo Especial	$14.50	$11.50
Coors Light	$13.50	$10.50

Bottled

Blue Moon Belgian White	$11.00
Firestone Walker 805 Blonde Ale	$11.00
Peroni Nastro Azzurro	$11.00
Corona Extra	$11.00
Deschutes Fresh Squeezed IPA	$11.00
Michelob Ultra	$11.00
Sierra Nevada Pale Ale	$11.00
Guinness Pub Draft Can—14.9 oz.	$13.00
Athletic Brewing Co. NA Craft Beer	$11.00
Heineken Zero NA Beer	$11.00

Waters & Non-Alcoholic

Pellegrino - 500ml / litre	$9.00/$11.00
Voss Still - 375 ml / 800 ml	$9.00/$11.00
Red Bull & Sugar Free Red Bull	$8.00

$12.75 Well

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

$14.75 Call

Whiskey/Bourbon	Canadian Club
	Jack Daniels
	Seagrams 7
	Southern Comfort
Scotch	Lauder's
Gin	Beefeaters
Vodka	Smirnoff
Rum	Bacardi Banana
	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	El Mayor Reposado
	F.I.T. (Fruit Infused Tequila)-seasonal
Irish Whiskey	Bushmills
	Jameson
	Tellamore Dew

$14.75 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 Whisky
	Jägermeister
	Kahlua
	Patron Citronge

$15.75 Premium

Whiskey/Bourbon	Bulleit Bourbon
	Bulleit Rye
	Maker's Mark
	Seagrams VO
	Wild Turkey
Aperitif	Campari
Rum	Cruzan151
	Cruzan Single Barrel
	Gosling's Black Seal 151
	Myers's Dark
	Papa Pilar Blonde
	Pusser's
	Pyrat XO
	Trader Vic's 151
	Trader Vic's Royal Amber
	Trader Vic's Private Selection Dark
Gin	Bombay
	Tanqueray
Vodka	Absolut
	Absolut Citron
	Absolut Peppar
	Effen
	Effen Cherry Black
	Effen Cucumber
	Hideout
	Tahoe Blue
	Tito's
Liqueurs	Amaretto Di Saronno
	Frangelico
	Galliano
	Goldschlager
	Midori
	Patron XO
	Rumple Minze
	Saint Brendan's
	Sambuca
	St. Germain
	Tia Maria
	Tuaca
Scotch	Dewar's
	Johnnie Walker Red
Tequila	Cazadores Blanco

$17.75 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
	Black Bear Rum
Scotch	Chivas Regal
	Glenlivet
	Johnnie Walker Black
	Laphroaig 10 Year
Tequila	Casamigos Blanco
	Cazadores Reposado
	Don Julio Blanco
	Don Julio Patron– Our Own
	Corralejo Reposado
	Partida Blanco
Liqueurs	Chambord
	Cointreau
	Drambuie
	Grand Marnier
Port	Cockburn's Special Reserve Port
Cognacs	Courvoisier
	Hennessy VS

Mocktails

Ritual Margarita	$15.75
Ritual Mai Tai	$15.75

Specialty Spirits

Casamigos Reposado	$18.75
El Dorado 15 Year Old Rum	$18.75
Basil Hayden	$18.75
Fonseca 2000 L.B. Vintage Port	$18.75
Herradura Anejo	$18.75
Craneo Mezcal	$18.75
Don Julio Anejo	$18.75
Cazadores Anejo	$18.75
Oban 14 Year Old	$18.75
Partida Reposado	$18.75
Remy VSOP	$22.00
Macallan 12 Year Old	$22.00
Graham's 10 Year Tawny Port	$24.00
Patron Anejo	$22.00
Clase Azul Plata	$28.00
Graham's Vintage Port	$31.00
Lagavulin 16 Year Old Scotch	$29.00
Clase Azul Reposado	$37.00
Blanton's Single Barrel Bourbon	$38.00
Patron Alto	$41.00
Don Julio 1942 Anejo	$43.00
Macallan 18 Year Old Scotch	$55.00
Gran Patron Piedra	$90.00
Clase Azul Ultra	$375.00

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 American Express, 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 in 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 Group Sales Manager 30 days prior to your 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 $30 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

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.

General Policies

(continued)

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 handicap access to the second level (the Thunderbird Room and Riva Room).
- The beach and lawn areas used for ceremonies and certain outdoor functions are not owned 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, other than service dogs.
- 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.
- Gar Woods is not responsible for outside rentals, including custom linens, china, glassware or flatware brought into the restaurant. Please plan to collect those items prior to leaving the premises.
- **Guests may order- and this restaurant serves- some raw or undercooked meats, poultry, seafood, shellfish, eggs and/or other menu items, beverages or specials. These items or ingredients may increase your RISK of foodborne illness, especially if you have certain medical conditions. Please be responsible and let your server and the management know if you have any food or beverage allergies or known conditions that may be affected by consuming undercooked ingredients.**

Rates and Additional Charges

Room Rent
Gar Woods does not charge room rental fees. To reserve our private rooms or the entire restaurant, we use food and beverage minimums. Please refer to the minimums on the next page.

Wedding Fees

Ceremony Fee — $25/guest ($1,000 minimum)

- Use of ceremony site (lawn, beach, restaurant), set-up & break-down of chairs, maintenance of grounds
- Ceremony fee does not apply to the room minimum or include outside services
- Set-up fees may apply for custom arrangements, outside rentals, etc.

Reception Fee — $25/guest

- Reception room set-up, table preparation, linens, cake service, extended hours

Dance Floor Fee — $700

Other Charges

Bartender Fee (Upstairs Wine & Beer Bar / Wet Woody Bar / Trader Vic's Mai Tai Bar) — Inquire

A/V Equipment — Inquire

- DJ/Musician required for events with dancing

Meeting Room Fee - 4 hour minimum (*peak dates = daytime F&B minimum) — $150/hour

Coffee/Hot Tea/Hot Chocolate Station — $10/person

Linen- A fee will be assessed when standard or custom linen is desired (except weddings paying the reception fee) — $10/table

Cake Fee - Outside cake/dessert fee (except weddings paying the reception fee) — $5/person

Outside Rentals- All rental items scheduled through the restaurant will be assessed at cost + 22% service charge & tax. Set-up fees may apply for custom rentals arranged by client. Gar Woods is not responsible for lost or damaged outside rentals.

Rates and Additional Charges

(continued)

Food & Beverage Minimums

May - October High Season	Thunderbird Room seated capacity **40** (50 with foyer)	Riva Room seated capacity **100**	Both Rooms (Entire 2nd Floor) seated capacity **160**
Monday - Sunday Daytime	$4,500	$8,000	$12,500
Sunday - Thursday Night	$4,500	$8,000	$12,500
Friday & Saturday Night	Inquire *	Inquire *	Inquire *

November - April Low Season	Thunderbird Room seated capacity **40** (50 with foyer)	Riva Room seated capacity **100**	Both Rooms (Entire 2nd Floor) seated capacity **160**
Monday - Sunday Daytime	$4,000	$7,500	$11,500
Sunday - Thursday Night	$4,000	$7,500	$11,500
Friday & Saturday Night	$5,500	$10,000	$15,500

Room Minimums, Capacities & Closure Fees

* Food & beverage minimums apply for the use of either of our upstairs private rooms or closing of the restaurant, and may be increased on holidays or holiday/peak season weekend dates. Any changes to the posted 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 shortfall fee. The restaurant does not allow food, beverage, merchandise, gift certificates or any other item to be purchased as compensation towards minimums.

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

*** Foyer:** If your party requires the use of the upstairs foyer, including, but not limited to holidays and weekends, we may add a minimum fee of $3,000.00, or more.

Restaurant Closure: The Entire Restaurant can accommodate 400 guests when using the deck. **Increased food & beverage minimums shall be determined for each restaurant closure based on sales history on the specific date.** A one time, non-refundable fee of $3,000 is assessed in addition to the minimum and our normal charges to reserve and close the entire restaurant during the day or evening.

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

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

Special Events Email:
groupsales@garwoods.com

General E-mail:
onthewater@ garwoods.com

Website:
www.garwoods.com

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 Olympic 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/Ice Cream

Cornerstone Bakery	530-563-5322
Flour Girl Wedding Cakes	530-573-1138
Happy Tiers Bakery	775-600-5416
Lake Tahoe Cakes	530-318-2444
Sierra Bakehouse	530-562-9494
Susie Scoops (Sundae Bar)	775-831-8181
Tahoe House Bakery & Gourmet (excluding wedding cakes)	530-583-1377

Beauty

Copper Salon And Spa	512-663-1561
Kiss and Makeup	775-338-4733
Love is in the Hair- Hair & Makeup Artistry	916-798-3637
Luxe Nail Salon	775-298-7444
Salon Bella Vita	530-583-1364

Boat Services

Grand Tahoe Charters (Wild Goose II, Wildwood)	530-412-4064
Zephyr Cove Cruises (MS Dixie, Tahoe Paradise)	800-238-2463
Lake Tahoe Bleu Wave Yacht	775-588-9283
Lake Tahoe Classic Boats (wooden boat charter)	775-636-4173
North Tahoe Cruises (Tahoe Gal Paddle Wheeler)	800-218-2464
Safari Rose & Spirit of Tahoe Yachts	775-588-1881
Thunderbird Yacht	775 832-8750

Destination Management Companies

Terramar DMC	775-375-5032
PRA Event Management	775-298-6001
RMC Destination Management	775-548-0704

Disc Jockeys

Ascent DJ Productions	530-307-9140
Brian Hess Music	707-490-8696
DJ Brock & Steele	800-876-5953
DJ Funn	775-230-0355
DJ Sawyer	775-741-8771
DJ Steven ROCKS	775-549-5445
Justincredible (DJ, Photobooth services)	775-671-5900
Lake DJ Entertainment	530-416-5253
Lake Tahoe DJ	530-318-8316
Silver State DJ Company	775-338-6969
Steve Buzzard	916-947-7464

Entertainment / Photo Booths

Justincredible DJ (DJ, Photobooth Services)	775-671-5900
Picture Perfect Photo Booths	916-370-0778
Summit Side Photo Booth	530-550-1729
Tahoe Photo Booth Rentals (Dan Hane)	775-225-6800
Tru Blu Productions (DJ, Photobooth Services)	530-208-9926
Ice Carving– Cut and Chiseled (Robertino Ferro)	951-691-2727
Inspired Balloons (Sean Rogers)	530-414-5717
Wylie Studio (Bill Wylie, Caricature Artist)	917-312-2512

Florists

Art in Bloom	775-720-7204
Awesome Blossom Floral Design	775-540-0005
Badass Blooms	775-291-3090
Heartwood Floristry & Planterium	530-581-2180
Holly Fleur	775-297-5850
Love and Lupines	530-518-6301
Martha Bernyk Floral Design	530-587-5040
Mountain Roots Floral & Events	530-412-2128
Sage & Thistle	775-360-9445
Sparks Florist	775-358-8500
Thran's Flowers	530-544-1171
Twine Floral Co.	530-494-9330
Wyld Peony	775-298-2799

Live Music

Rustler's Moon/Cowboy Steve—GWs' House Musicians	530-251-7733
A Beautiful Sound- Sam Raveena	238-677-8241
Brian Hess Music (Jazz Trio/DJ)	707-490-8696
Celtic Harp Music by Anne Roos	530-541-2575
Ike & Martin– Vocal Duo	888-407-6198
Mary Law– Tahoe Harpist, Tahoe Strings	775-781-1797
Milton Merlos (Spanish Acoustic Guitarist/DJ)	775-830-5687
Patrick Major	775-901-1907
Peter R. Wilson– Strings	530-913-5534
The Blues Monsters	530-510-9100
Tuck Wilson	530-386-3030

Lodging

Carnelian Bay Avenue Airbnb (Up to 20 people)	801-860-8304
Cedar Glen Lodge	530-546-4281
Everline Resort & Spa	530-583-6300
Hyatt Regency Lake Tahoe Resort	775-832-1234
Northstar California Resort Lodging	530-562-3830
Ritz-Carlton Highlands at Northstar	530-562-3000
Rustic Cottages	888-778-7842
The Incline Lodge	775-260-5750

Officiants

Ceremonies by Meredith	808-268-7985
Dave Mulligan, MadMulliganProductions@Gmail.com	775-772-1672
Honesco Weddings, Thomas Honesco	888-246-6372
Meghan Ruiz Ceremonies	530-386-6527
Rev. Robert Orr	775-577-5604

Photographers

Adorn Life Photography	530-721-2448
Alyssa Lynne Photography	530-318-8089
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
Elsa Boscarello	775-291-7470
Gabriel Radu Photography	775-815-3555
Ignacio Pelicioni	530-608-6342
Jen Schmidt Photography	775-233-7971
Jeramie Lu Photography	775-336-8843
Keith Rutherford Photography	530-386-3104
Keoma Zec Wedding Photography	530-416-2275
Michael Kwiecinski / Wonder Tribe Photography	805-444-6931
Nicky Lockman / Nemus Photography	530-448-4614
Nicole Dreon Photography	530-448-9635
Nina Miller / Nina Photography	530-412-0819
Photography by Monique	775-762-8828
Rachel Wilson / GOT Photography	775-303-8364
Theilan Photography	775-224-8254
Wade Snider Photography	530-386-5374

Rentals

The AIM Collection- Boutique Event Rentals & Design	760-815-6000
Carson Valley Event Rentals	775-783-9300
Desert Southwest Events	775-292-5602
Creative Coverings	775-359-6733
La Tavola Fine Linen Rental	916-321-9333
Reno/Tahoe Party Rentals	928-277-3347

Transportation

Reno-Tahoe Limousine Service	530-582-1300
Northstar Transportation	530-562-3833
North Tahoe Limousine	775-832-0100
Palisades Tahoe Charter Bus	866-368-1357
Tahoe Elite Private Car Service	530-582-5828

Wedding Consultants

Art in Motion Design (AIM), Cassandra Ream	760-815-6000
Audere Events, Kyleigh Stewart	530-917-8370
Blue Sky Events, Kerry Hawk	775-589-2210
Cloud Nine Event Co., Lindsay Townsend	530-600-1444
Elise Events, Danielle Williams	415-250-4503
Epic Thyme Events, Christi Nasser	530-955-0093
Event Planning by Annie	775-233-8301
Felicia Events, Felicia Gantar	775-783-1948
Merrily Wed, Merrily Rocco	530-581-3522
Mountain Thyme Events, Nikki Price	775-846-6084
One Fine Day Events, Marci Bogs	530-550-8203
Pomegranate Occasions	530-208-5779
Reno Tahoe Enchanted Events	530-318-7904
Revel and Rye Event Co.	530-448-6352
Stephanie Marie & Co.	650-483-6417
With All My Love Events, Christine Chavez	775-376-2010