

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 the Group Sales Manager of any food or beverage allergies, disabilities or special requests on behalf of your guests.

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, and Bar of America, and recently opened, Sparks Water Bar. 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 nearly 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 166 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 where you can sip a handmade margarita or our famous signature drink, the ChupaCabra. The entire restaurant may be reserved for special events. (For information, please contact Gar Woods Group Sales, 530-546-3366).

Bar of America® is located in 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 reserved for larger events. (For information, please contact Bar of America at 530-587-2626).

Sparks Water Bar is our stunning new restaurant and the Nevada "Home of the Wet Woody®". Opened in August 2021, the restaurant comprises two floors of 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 2023 we are celebrating Gar Woods' 35th Anniversary, Riva Grill's 25th Anniversary, Caliente's 16th Anniversary, and 11 years with Bar of America in our restaurant family. Bar of America will also celebrate its 49th 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.

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 Tacos
3 crispy wonton tacos / mongo-ginger relish / unagi sauce /
cabbage / wasabi-avocado cream

Steamed Clams
white wine / garlic butter / garlic bread

Korean Short Rib Street Tacos
sesame ginger kimchi / chipotle wasabi aioli / mango salsa /
cilantro

Housemade Salt & Vinegar Potato Chips
thin sliced russet potatoes / sea salt & vinegar seasoning /
classic French onion dip

Dungeness Crab Cakes
2 cakes / stacked / avocado / Dijon horseradish aioli /
cucumber dill salad / basil oil

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
Iceberg lettuce / red onions / bacon / tomatoes /
Point Reyes bleu cheese crumbles / bleu cheese dressing

Deck Favorites - Salads

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

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

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

The Gar Wood Grill

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

Caprese Chicken Ciabatta
basil pesto / fresh mozzarella / balsamic marinated tomato and onion spring mix / garlic aioli / French fries

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

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

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

Southwest Beyond Burger
6 oz. Cajun spiced plant-based patty / iceberg / pico de gallo / avocado / roast poblano / garlic avocado aioli / rustic ciabatta /
French fries

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

Italian Meatball Calzone
tenderloin meatballs / lamb ragu / ricotta and smoked mozzarella, marinara on the side

Filet Mignon available for lunch
7 or 10 ounce / bacon wrapped filet / Point Reyes bleu cheese butter / French fries

Full Dinner Menu

Appetizers, Soups & Salads

Lobster Deviled Eggs
white truffle oil / lobster / scallion / Meyer lemon aioli

Ahi Poke Tacos
3 crispy wonton tacos / mongo-ginger relish / unagi sauce /
cabbage / wasabi-avocado cream

Beer Battered Coconut Prawns
mango mustard marmalade / grilled pineapple

Steamed Clams
white wine / garlic butter / garlic bread

Dungeness Crab Cakes
2 cakes / stacked / avocado / Dijon horseradish aioli /
cucumber dill salad / basil oil

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
Iceberg lettuce / red onions / bacon / tomatoes /
Point Reyes bleu cheese crumbles / bleu cheese dressing

Entrées

Fresh Hawaiian Seafood
chef's choice of fresh Hawaiian fish / flown from the islands

Bone-In Pork Chop
12 oz. Berkshire pork chop / heirloom tomato gravy / hominy / Basque chorizo / green onions / steamed broccolini/
garlic mashed potatoes

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

Bourbon Glazed King Salmon
cranberry gouda cauliflower gratin / apple fennel slaw / shoestring sweet potatoes

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

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

Rib Eye
char grilled certified Angus / garlic mashed / horseradish chive butter / herb roasted vegetables / buttermilk fried onions

Seared Diver Scallops
Dungeness Crab risotto / sautéed green beans / baby carrots / blood orange beurre blanc

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

Roasted Prime Rib (Friday/Saturday only)
oven roasted / garlic mashed potatoes / asparagus / horseradish cream

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

Spanish Seafood Tagliarini
jumbo prawns / scallops / lobster claw / clams / Spanish chorizo / artichoke / roasted red pepper / saffron tomato cream

Kung Pao Tofu (v)- stir-fried bell peppers / broccolini & zucchini / fried tofu / shitake / sweet sticky rice / Kung Pao sauce

Housemade Desserts

Warm Chocolate Croissant Bread Pudding- Hoch's Family vanilla bean ice cream / Hershey's hot fudge / crème anglaise

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

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

Hoch's Family Creamery Vanilla Bean or Peppermint Stick Ice Cream

Deep Fried Oreos - a la mode

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 & Bleu Cheese Salad
served chilled, mixed greens, Point Reyes bleu cheese, roasted tomatoes,
candied-spiced walnuts, Granny Smith apple salad & balsamic vinaigrette

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

Caprese Chicken Ciabatta
basil pesto, fresh mozzarella, balsamic marinated tomato, spring greens, onions, garlic aioli
on a rustic ciabatta bun, French fries

Vegetarian/Vegan Options Available

DESSERT

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

\$49 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 bleu cheese butter, red wine demi,
garlic mashed potatoes & asparagus

Herb Feta Crusted King Salmon

lemon orzo, grilled summer vegetables & cucumber kalamata salad

Herb Roasted Chicken

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

Vegetarian/Vegan Options Available

DESSERT

Godiva Silk Torte

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

\$69 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 King Salmon

lemon orzo, grilled summer vegetables & cucumber kalamata 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

\$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.

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 bleu 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

or

Pistachio Crusted Halibut– seasonally available

Herb Roasted Chicken

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

Vegetarian/Vegan Options Available

DESSERT

Godiva Silk Torte

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

\$89 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.

SOUP

Cup of Shrimp & Lobster Bisque

lobster cream & rock shrimp

SALAD

Caesar Salad

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

Artisan Breads

ENTREES

Choice of:

Grilled Australian Lamb Rack

3 double bone chops, herb-feta polenta, asparagus, mint gremolata

Fresh Hawaiian Seafood

fresh Hawaiian fish, flown in from the islands

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

\$110 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 required

SALADS

Caesar Salad

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

Cranberry Apple Spinach Salad

spinach, cranberries, Granny Smith apple, candied walnuts & balsamic vinaigrette

Artisan Breads

ENTREES

Herb Roasted Chicken

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

Salmon Vera Cruz

lobster & Dungeness crab risotto, steamed asparagus, topped with artichokes, caramelized onion, cherry tomatoes, capers, green olives & lemon beurre blanc

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

\$99 per guest

(a la carte dessert course available - please refer to page 15)

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.

60 person minimum required

SEAFOOD & SALADS

Iced Jumbo Prawns

Caprese Salad

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

Petite Wedge Salad

iceberg lettuce, red onions, bacon, tomatoes, Point Reyes bleu cheese crumbles,
bleu 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

\$115 per guest

(a la carte dessert course available – please refer to page 15)

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 required

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

\$75 per guest

Available for an 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

	Per Piece
Cold Passed Hors D'oeuvres (Minimum of order size- 20 pieces)	
Ahi Poke & Wasabi Cream Wontons - soy glaze	\$6-
Antipasto Skewers - mozzarella, kalamata olive, roasted tomato, basil vinaigrette	\$5-
Lobster Deviled Eggs - lobster, white truffle oil, Tobiko, scallion, and Meyer lemon aioli	\$7-
Shrimp Ceviche Tostadas - guacamole & mango salsa	\$6-
Sliced Beef Tenderloin Crostini - Point Reyes Bay Blue cheese, roasted tomato, basil, blueberry balsamic reduction	\$7-
Sliced Beef Tenderloin Tostadas - salsa, peppers, avocado & chimichurri	\$7-
Smoked Salmon on slice of Cucumber- dill caper sour cream	\$6-
Hot Passed Hors D'oeuvres (Minimum of order size- 20 pieces)	
Bacon Wrapped Dates - bleu cheese stuffed	\$5-
Bacon Wrapped Diver Scallops - honey mustard sauce	\$7-
Bacon Wrapped Shrimp Stuffed Jalapeños	\$6-
Barbequed Chicken Quesadilla - fresh corn off the cob, jack cheese, poblano chili pesto, chipotle sour cream	\$6-
Chili Grilled Shrimp Skewers - sweet Thai chili sauce	\$6-
Coconut Beer Battered Prawns - mango mustard marmalade	\$6-
Crab, Macadamia Nut & Mango Wontons - sweet Thai chili sauce	\$8-
Dungeness Crab Cakes - Dijon horseradish aioli, cucumber dill salad	\$8-
Dungeness Crab Toasts Au Gratin - smoked Gouda	\$8-
Lamb Chop Lollipops - balsamic reduction	\$7-
New England Shrimp & Lobster Roll - on mini King's Hawaiian Rolls	\$10-
Thai Meatballs - sweet Thai chili sauce	\$6-
Tomato Portobello Bruschetta - balsamic reduction on Gorgonzola garlic bread	\$6-
Placed Hors D'oeuvre Stations	
Artisan Cheese Display - tiers of fine cheeses, hummus, warm baked Brie, baguettes, crackers, bread sticks, fresh berries & grapes (Large serves 100 guests / Small serves 50 guests)	\$500 large \$400 small
Heirloom Caprese Stack - heirloom tomato, fresh mozzarella, basil, olive oil & balsamic reduction	\$6 each
Smoked Salmon Platter - egg, capers, onions & crackers	\$375 platter
Iced Jumbo Prawns - cocktail sauce (serves 50-60 guests, approx. 2 per person)	\$495 bowl
Chilled Crab - lemons and drawn butter	market price
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)	\$495
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

Assorted Display - 3 pieces per person (chef's choice or select your favorites)

Chocolate Dipped Strawberries

Coconut Macaroons

Mini Crème Brûlée

Mini Fruit Tarts

Mini Godiva Silk Torte

Cheesecake Bites

Cowboy Brownies

Chocolate Chip Coconut Bars

Lemon Bars

Pecan Bars

Gar Woods Plated Desserts

Warm Chocolate Croissant Bread Pudding- Hoch's Family vanilla bean ice cream, Hershey's hot fudge, crème anglaise

White Chocolate Snickers Cheesecake- graham cracker crust, Hershey's hot fudge & Snickers bar sprinkles

Godiva 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

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

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 all of those Wet Woodys®!

Late Night Deep Fried Oreo's - Deep fried Oreo beignets with powdered sugar, served with apple-cider sabayon - available tray passed

Wine List

Champagne

NV Prosecco La Marca (Italy)	40-
NV Brut Mumm (Napa)	47-
NV Blanc de Noirs Domaine Chandon (Carneros)	51-
NV Brut Rose Scharffenberger (Mendocino)	59-
'18 Blanc de Blancs Schramsberg (Napa)	81-
NV Brut Veuve Clicquot <i>Yellow Label</i> (Champagne)	145-
'13 Brut Perrier-Jouet <i>Belle Epoque</i> (Champagne)	300-

Chardonnay

'21 Josh Cellars (California)	43-
'20 Napa Cellars (Napa)	45-
'21 Wente <i>Riva Ranch</i> (Monterey)	47-
'21 Hanna (Russian River)	50-
'20 MacRostie (Sonoma)	52-
'21 Sonoma Cutrer (Russian River)	55-
'18 Patz & Hall (Sonoma)	65-
'20 Lloyd (Carneros)	70-
'21 Flowers (Sonoma)	74-
'21 Frank Family (Napa)	78-
'21 Rombauer (Carneros)	85-
'18 Jayson Pahlmeyer (Napa)	95-

Fume & Sauvignon Blanc

'21 Ferrari-Carano (Sonoma)	44-
'22 Kim Crawford (Marlborough)	48-
'21 Stag's Leap (Napa)	57-
'21 Duckhorn (Napa)	61-
'20 Unshackled <i>Prisoner</i> (California)	65-

Lighter Wines

'21 Pinot Grigio Ferrari-Carano (Sonoma)	43-
'21 Pinot Gris King Estate (Willamette Valley)	45-
'21 Chenin Viognier Pine Ridge (California)	47-
'21 Pinot Noir Blanc Belle Glos (Sonoma)	51-
'21 Rose' Whispering Angel (Cotes de Provence)	53-

Bigger Reds

'19 <i>Petite Syrah</i> Girard (Napa)	65-
'18 DuMOL <i>Wild Mountainside Syrah</i> (Russian River)	105-
'19 <i>Sangiovese</i> Ferrari-Carano <i>Siena</i> (Sonoma)	54-
'21 <i>Zinfandel Blend</i> The Prisoner (Napa)	85-
'15 <i>Meritage</i> Rodney Strong Symmetry (Alex. Valley)	95-

Cabernet

'20 Josh Cellars (California)	43-
'19 William Hill (North Coast)	51-
'21 Daou (Paso Robles)	57-
'19 Francis Coppola <i>Director's Cut</i> (Alexander Valley)	61-
'19 Robert Mondavi (Napa)	65-
'19 Mt. Veeder (Napa)	73-
'19 Trefethen (Napa)	78-
'19 Pine Ridge (Napa)	85-
'17 Jordan (Alexander Valley)	105-
'19 Stag's Leap Wine Cellars <i>Artemis</i> (Napa)	115-
'19 Duckhorn (Napa)	134-
'19 Joseph Phelps (Napa)	144-
'18 Silver Oak Cellars (Alexander Valley)	155-
'20 Caymus (Napa)	195-

Merlot

'19 Rutherford Hill (Napa)	60-
'18 Whitehall Lane (Napa)	62-
'19 Duckhorn (Napa)	105-
'19 Pride Mountain (Napa)	115-

Pinot Noir

'21 Meiomi (Monterey)	45-
'18 Landmark (Monterey/Santa Barbara)	52-
'21 Boen (Russian River)	60-
'19 Morgan <i>12 Clones</i> (Santa Lucia Highlands)	65-
'19 Truckee River <i>Tondre Vineyard</i> (Santa Lucia)	67-
'19 Frank Family (Carneros)	75-
'21 Belle Glos <i>Clark & Telephone</i> (Santa Maria)	75-
'21 MacRostie (Wildcat Mountain)	90-
'21 Flowers (Sonoma)	95-
'20 Archery Summit (Dundee Hills)	100-

Zinfandel

'20 Soban Rocky Top (Amador)	45-
'19 Saldo (California)	50-
'19 Girard Old Vine (Napa)	55-
'19 Frank Family (Napa)	65-
'19 Rombauer (California)	85-

Bigger Reds

'19 <i>Meritage</i> Girard <i>Artistry</i> (Napa)	95-
'18 <i>Meritage</i> Franciscan <i>Magnificat</i> (Napa)	87-
'17 <i>Meritage</i> Justin <i>Justification</i> (Paso Robles)	141-
'17 <i>Cabernet</i> Stag's Leap Wine Cellars <i>SLV</i> (Napa)	266-
'18 <i>Meritage</i> Joseph Phelps <i>Insignia</i> (Napa)	441-

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	\$10.00
Call Drinks & Blended (Including Irish, Brandy Coffee & Hot Toddy)	\$12.00
Premium Drinks, Coffee Drinks, 2 Liq.	\$13.00
Wet Woody	\$15.00
Super Premium, Specialty & 3 Liquor	\$14.50
“Wet Woody Bar” - Wet Woodys with choice of Premium Rum Floats	\$16.75
Trader Vic’s Mai Tai	\$15.25 & \$17.25

Non-Alcoholic

Coffee	\$5.75
Sodas & Ice Tea - Refills Free	\$5.75
Fruit Juice Drink & Milk	\$5.75
Root Beer Floats	\$12.90
Virgins	\$9.75
Smoothies	\$13.90
Espresso	\$6.75
Double Espresso	\$9.25
Cappuccino, Latte & Mocha	\$7.75
Double Cappuccino, Latte & Mocha	\$10.25
Spiked (Liquor) Cappuccino	\$13.75

Brunch

Spritzers, Wine Coolers & Kier	\$18.00
Mimosa (with Mumm 187 ml)	\$18.00
Glass of Champagne (187 ml)	\$18.00
Champagne Cocktail (w/ Mumm)	\$18.00

House Wines

Josh Cellars Chardonnay	Glass \$15.00	Bottle \$43.00
Josh Cellars Cabernet	Glass \$15.00	Bottle \$43.00

Draft Beer

	25 oz	16 oz
Seasonal Head	\$13.00	\$10.00
Gar Woods Mahogany Ale (Drake’s Amber)	\$13.00	\$10.00
Icky IPA	\$13.00	\$10.00
Deschutes Fresh Squeezed IPA	\$13.00	\$10.00
Stone Buenaveza Salt & Lime	\$13.00	\$10.00
Coors Light	\$12.00	\$9.00

Bottled

Budweiser	\$10.00
Bud Light	\$10.00
Blue Moon Belgian White	\$10.00
805 Blonde Ale	\$10.00
Stella Artois	\$10.00
Corona	\$10.00
Corona Light	\$10.00
Guinness Pub Draft Can - 14.9 oz	\$12.00
Black & Tan - 25 oz.	\$12.00

Waters & Non-Alcoholic

O’Douls Amber N/A	\$10.00
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

10.00 Well

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

\$12.00 Call

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

\$12.00 CallAperitif
CordialsDubonnet Red
Apple Sour Schnapps
Blue Curacao
Butterscotch Schnapps
Creme de Cassis
Creme de Cocoa - White & Brown
Creme de Menthe - White & Green

Scotch

Tequila

Dewar's
J&B
Johnnie Walker Red
Cabo Wabo Blanco
Cazadores Blanco
Sauza Hornitos
Reposado

Liqueurs

Peach Schnapps
Peppermint Schnapps
Orange Curacao
Sloe Gin
Triple Sec
Fernet-Branca
Fireball Whiskey
Jagermeister
Kahlua
Pernod
Patron Citronge**\$14.25 Super Premium**

Whiskey/Bourbon

Vodka

Crown Royal
Knob Creek
Woodford Reserve
Belvedere
Chopin
Grey Goose
Grey Goose L'Orange
Ketel One
Ketel One Citroen
Bombay Sapphire
Hendrick's
Tanqueray 10

Gin

\$13.00 Premium

Whiskey/Bourbon

Bulleit Bourbon
Bulleit Rye
Maker's Mark
Seagrams VO
Wild Turkey

Rum

Scotch

Flor de Cana 18 Year
Chivas Regal
Glenlivet
Johnnie Walker Black
Laphroaig 10 Year
Casamigos Blanco
Cazadores Reposado
Corralejo Reposado
Partida Blanco

Aperitif

Rum

Campari
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

Tequila

Liqueurs

B & B
Chambord
Cointreau
Drambuie
Grand Marnier
Cockburn's Special
Reserve Port

Gin

Port

Vodka

Cognacs

Courvoisier
Hennessy VSBombay
Tanqueray
Absolut
Absolut Citron
Absolut Peppar
Absolut Vanilia
Effen
Effen Cherry Black
Effen Cucumber
Hangar One
Stolichnaya 80
Stolichnaya Razberi
Tahoe Blue**Specialty Spirits**Blanton's Single Barrel Bourbon
Casamigos Reposado
El Dorado 15 Year Old Rum
Fonseca 2000 L.B. Vintage Port
Herradura Anejo
Scorpion Mezcal
Don Julio Anejo
Cazadores Anejo
Oban 14 Year Old
Remy VSOP
Partida Reposado
Macallan 12 Year Old
Graham's 10 Year Tawny Port
Clase Azul Plata
Graham's 2000 Vintage Port
Lagavulin 16 Year Old Scotch
Clase Azul Reposado
Don Julio 1942 Anejo
Macallan 18 Year Old Scotch
Gran Patron Piedra
Clase Azul Ultra\$15.25
\$15.25
\$15.25
\$15.25
\$15.00
\$15.25
\$18.25
\$18.25
\$18.25
\$18.00
\$18.25
\$20.25
\$20.25
\$26.26
\$27.25
\$27.25
\$34.25
\$39.25
\$52.25
\$85.00
\$275.00

Liqueurs

Amaretto Di Saronno
Frangelico
Galliano
Godiva Chocolate
Goldschlager
Midori
Patron XO
Rumple Minze
Saint Brendan's
Sambuca
St. Germain
Tia Maria
Tuaca

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 in 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 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 \$20 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 Caliente 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

Wedding Fees

Ceremony Fee	\$25/guest (\$1,000 minimum up to 40 persons)
<ul style="list-style-type: none"> • 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
<ul style="list-style-type: none"> • Reception room set-up, table preparation, linens, cake service 	
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	\$150/item
<ul style="list-style-type: none"> • TV/ HDMI / Amp/Speakers (cordless mic and use of sound system for playlist music) 	
Meeting Room Fee - 4 hour minimum (*peak dates = daytime F&B minimum)	\$150/hour
Coffee/Hot Tea Station	\$8/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	
<ul style="list-style-type: none"> • Fees may apply for custom arrangements requested by client 	

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 weekends*. 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 fee. The restaurant does not allow food, beverage, merchandise, gift certificates or any other item to be purchased as compensation towards minimums.

Special Event Minimums *	Caliente Room seated capacity 50	Riva Room seated capacity 100	Both Rooms (Entire 2nd Floor) seated capacity 160
Friday & Saturday Night	\$4,500	\$9,000	\$13,500
Sunday - Thursday Night	\$3,500	\$7,000	\$10,500

Restaurant Closure: The Entire Restaurant can accommodate 400 guests when using the deck. A one time, non-refundable fee of \$3,000 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 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, Father's Day, July 4th Weekend, Labor Day Weekend, Thanksgiving, and Christmas Week through New Year's Day.

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 on page 23.

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

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
Tahoe House Bakery & Gourmet (excluding wedding cakes)	530-583-1377

Beauty

Kiss and Makeup	775-338-4733
Love is in the Hair - Hair & Makeup Artistry	916-798-3637
Luxe Nail Salon	775-298-7444
McKenzie Morrison - Makeup Artist	530-320-2608
North Lake Massage & Skin Care	530-546-4885
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
North Tahoe Cruises (Tahoe Gal Paddle Wheeler)	800-218-2464
Safari Rose Yacht	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
RUNE DMC	530-386-1609

Disc Jockeys

Ascent DJ Productions	530-307-9140
Brian Hess Music	707-490-8696
DJ Brock and Steele	800-876-5953
DJ Funn	775-230-0355
Jeff Leep Entertainment	775-787-6000
Justincredible DJ (DJ, Photobooth services)	775-671-5900
Lake DJ Entertainment	530-577-3414
Lake Tahoe DJ	530-318-8316
Moonlight Mobile DJ	775-741-8771
Mr. D DJ Services	530-448-6987

Entertainment / Photo Booths

Tahoe Photo Booth Rentals	775-225-6800
Inspired Balloons	530-414-5717
Justincredible DJ (DJ, Photobooth Services)	775-671-5900
Picture Perfect Photo Booths	916-370-0778
Wylie Studio (Bill Wylie, Caricature Artist)	917-312-2512

Florists

Art in Bloom	775-720-7204
Green With Envy	530-587-7488
Heartwood Florist & 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
Sparks Florist	775-358-8500
Thran's Flowers	530-544-1171
Twine Floral Co.	530-494-9330

Live Music

Brian Hess Music	707-490-8696
Celtic Harp Music by Anne Roos	530-541-2575
Ike & Martin	888-407-6198
Jeff Leep, Leep Entertainment	775-787-6000

Live Music, cont'd.

Rustler's Moon - Gar Woods' House Musicians	530-251-7733
The Blues Monsters	530-510-9100

Lodging

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

Marriage License

Carnelian Bay	530-546-1900
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Officiants

Ceremonies by Meredith	808-268-7985
Ceremony of Love, Janice Midkiff	530-725-0732
Honesco Weddings, Thomas Honesco	888-246-6372
Ed Miller Officiant	530-412-1066
Meghan Ruiz Ceremonies	530-386-6527
Rev. Mark Frady	775-721-9016
Rev. Robert Orr	775-577-5604

Photographers

Annie X Photographic	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
Gabriel Radu Photography	775-815-3555
Jen Schmidt Photography	775-233-7971
Jessica Lillian Photography	530-414-4550
Keith Rutherford Photography	530-386-3104
Nicky Lockman / Nemus Photography	530-448-4614
Nicole Dreon Photography	530-448-9635
Nina Miller / Nina Photography	530-412-0819
Photography by Monique	775-762-8828
Theilan Photography	775-224-8254
Wade Snider Photography	530-386-5374

Rentals

All Occasion Rentals	775-828-4999
Creative Coverings	775-359-6733
La Tavola Fine Linen Rental	916-321-9333
Red Carpet Events & Design	775-355-1501
Sierra Lighting	530-414-9899

Transportation

Reno-Tahoe Limousine Service	530-582-1300
Northstar Transportation	530-562-3833
North Tahoe Limousine	775-832-0100
Tahoe Elite Private Car Service	530-582-5828

Wedding Consultants

Mountain Thyme Events, Nikki Price	775-846-6084
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 Sammons	415-250-4503
Epic Thyme Events, Christi Nasser	530-955-0093
Felicia Events, Felicia Gantar	775-783-1948
Merrily Wed, Merrily Rocco	530-581-3522