



Bar of America

Weddings, Banquets & Events in Historic Downtown Truckee

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

January 2023

Welcome

We would like to welcome you and introduce you to Tahoe Restaurant Collection, which includes four Lake Tahoe area restaurants, Gar Woods Grill & Pier, Riva Grill, Caliente & Bar of America. Following is a description of each venue. It would be our pleasure to host your wedding, rehearsal dinner, social occasion or corporate event.

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 50 guests, or the entire bar and restaurant may be reserved for larger events.

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 3 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 & 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". (For information please contact Gar Woods Group Sales at 530-546-3366.)

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 sip a handmade margarita or our famous signature drink, the ChubaCabra. The entire restaurant may be reserved for special events. (For information please contact Gar Woods Group Sales, 530-546-3366).

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 2022 we are celebrating Gar Woods' 34th Anniversary, Riva Grill's 24th Anniversary, Caliente's 15th Anniversary, and 10 years with Bar of America in our restaurant family. Bar of America is also celebrating 48 years in business!

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The Bar of America Story

The building where the Truckee bar is located has had many faces throughout the years. Prior to 1891, early photos show a stove and tin-ware shop at this location where Bar of America stands today. Following a fire in 1891, a four-story Victorian hotel was built on the Bar of America site. Since then it has been the California Restaurant owned by Antone Mahne and Joseph Filipic, the California Restaurant later owned by the Brethauers, and Essie Polyanch's Restaurant. Eventually, it became the downtown Truckee bus station and, yes, even a Bank of America. In 1974 Jack Leonesio leased the building and opened Bar of America. For four decades, Bar of America has been recognized as the iconic watering hole in historic downtown Truckee.

When Ed Coleman and Robyn Sills purchased the space for Pacific Crest Grill, the adjacent Truckee restaurant, they also negotiated the option to purchase the adjoining bar, Bar of America, and two years later they did just that. In 1999, Ed and Robyn revitalized the Truckee bar and created a casual, fun atmosphere catering more to locals and providing a perfect alternative and complement to the white table cloth dining in the adjacent Pacific Crest Grill.

In March 2012, Tom Turner (and his partners) acquired Bar of America & Pacific Crest Grill and continue to operate the popular bar and restaurant as Bar of America. Bar of America becomes part of the family that includes Gar Woods Grill & Pier, Riva Grill on the Lake, Caliente! Southwest South and the newest restaurant in the family, Sparks Water Bar. Synonymous with live music, good food and plenty of free-flowing libations, Bar of America has been a popular hangout and watering hole for locals and visitors alike and will proudly carry that long tradition into the future.

Bar of America ®, "Where Drinking is a Tradition"

OUR MISSION

To create a warm and inviting atmosphere, serve delicious meals from sustainable harvests, provide friendly and embracing service, and offer an irresistibly fun music and special events calendar.

Full Dinner Menu

Appetizers, Soups, Salads & Pizzas

Parmesan Truffle Fries
white truffle oil & shaved parmesan

Slider in the Saddle
three sliders/roma tomatoes/grilled onions/pickles/
ketchup & mayonnaise

6 Shooter Poppers
stuffed fried jalapeno/chorizo/Italian sausage/cheddar
cheese/bacon/habanero aioli

Left or Right Wingers
1 pound Buffalo or sweet chili wings

Ahi Poke Nachos
marinated ahi./wontons/avocado/habanero aioli/ unagi
sauce/sesame seeds./green onions

Tahoe Lion Cakes
Lion's Mane/arugula/grilled pineapple relish/avocado/
habanero aioli

St. Louis Black & Tan Ribs
Guinness BBQ glaze/half rack

Beer Steamed Mussels
805 blonde ale/garlic/shallots/leeks/diablo sauce/chorizo/
heirloom tomatoes/grilled garlic bread

Cowboy Chili
smoked chicken/white beans/habanero aioli/Fritos

House Salad
spiced walnuts/craisins/feta cheese/red onion/balsamic
vinaigrette

Sierra Caesar
chopped romaine/crostini/shaved parmesan/fried
capers/sun dried tomatoes

Roasted Beet Salad
golden & red beets/pickled watermelon radish/
heirloom cherry tomatoes/spice walnuts/goat cheese/
blackberry balsamic vinaigrette

Tenderloin & Blue Cheese Salad
roasted beef tenderloin/Point Reyes blue cheese/pita/
spiced walnuts/red onion/heirloom cherry tomatoes/
matchstick apples/balsamic vinaigrette

Margherita Pizza
oven roasted roma tomatoes/fresh basil/fresh
mozzarella

The Usual
pepperoni/Italian sausage/mushrooms

'Shrooms Pie
basil pesto/wild mushrooms/artichoke hearts/
parmesan/arugula

Entrées

Orzo Pasta Primavera
heirloom tomatoes/garlic/seasonal vegetables/zucchini/red bell pepper/wild mushrooms/basil

BBQ Chicken
apricot bourbon BBQ sauce/mushrooms/roasted parsnips/mashed potatoes/grilled corn/leeks/pickled onion & beet

Pistachio Crusted Sea Bass
pesto risotto/roasted red pepper cream/zucchini/heirloom tomatoes

Texas Rib
Bone-in smoked Texas rib / garlic honey brussels / pancetta / hush puppies / pickles / selection of BBQ sauces

Margarita Swordfish
Cilantro lime basmati / tequila butter sauce / avocado / cherry tomatoes / seasonal vegetables

Seafood Tagliarini
shrimp/clams/mussels/blue crab/light alfredo/roasted red pepper coulis/heirloom tomatoes

Filet Mignon
rosemary-garlic demi-glace/cracked black pepper butter/wild mushrooms/leeks/pancetta/garlic mashed potatoes/
seasonal vegetable

Risquey Whiskey Rib Eye
char-grilled Angus/Bulleit bourbon peppercorn sauce/truffle mashed potatoes/seasonal vegetable

Prime Rib
roasted Angus/au jus/garlic roasted fingerling potatoes/seasonal vegetable/horseradish cream
(available Fridays, Saturdays, and when we need cheese steaks)

Housemade Desserts

Campfire S'mores - graham crackers/Hershey's bar/marshmallows - you cook them at the table

Apple Crisp a la mode - brandied apples/brown sugar crumble/vanilla bean ice cream/caramel sauce/fresh berries

Hot Fudge or Caramel Sundae - Hershey's hot fudge or caramel/vanilla bean ice cream/whipped cream/peanuts

Meyer Lemon Tart Brulee - graham cracker crust/whipped Meyer lemon custard/flamed brulee/fresh berries

All American Chocolate Brownie - warm brownie/vanilla bean ice cream/caramel sauce/fresh berries

Salted Caramel Cheesecake- espresso cream / caramel / sea salt

Full Lunch Menu

Appetizers, Soups, Salads & Pizzas

Parmesan Truffle Fries
white truffle oil & shaved parmesan

Slider in the Saddle
three sliders/roma tomatoes/grilled onions/pickles/ketchup
& mayonnaise

6 Shooter Poppers
stuffed fried jalapeno/chorizo/Italian sausage/cheddar
cheese/bacon/habanero aioli

Left or Right Wings
1 pound Buffalo or sweet chili wings

Ahi Poke Nachos
marinated ahi,wontons/avocado/habanero aioli/ unagi
sauce/sesame seeds,/green onions

Tahoe Lion Cakes
Lion's Mane/argula/grilled pineapple relish/avocado

St. Louis Black & Tan Ribs
Guinness BBQ glaze/half rack

House made Salt & Vinegar Chips
Thinly sliced Kennebec potatoes / sea salt & vinegar season-
ing / classic French onion dip

House Salad
spiced walnuts/craisins/feta cheese/red onion/balsamic
vinaigrette

Sierra Caesar
chopped romaine/crostini/shaved parmesan/fried
capers/sun dried tomatoes

Roasted Beet Salad
golden & red beets/pickled watermelon radish/heirloom
cherry tomatoes/spice walnuts/goat cheese/blackberry
balsamic vinaigrette

Tenderloin & Blue Cheese Salad
roasted beef tenderloin/Point Reyes blue cheese/pita/
spiced walnuts/red onion/heirloom cherry tomatoes/
matchstick apples/balsamic vinaigrette

Margherita Pizza
oven roasted roma tomatoes/fresh basil/fresh
mozzarella

The Usual
pepperoni/Italian sausage/mushrooms

The Campfire Grill

Blackened Fish Tacos
house blackened Pacific snapper/corn tortillas/shredded cabbage/habanero aioli/pico de gallo/guacamole

Pastrami Reuben
thin sliced pastrami/Swiss cheese/house made sauerkraut/thousand island/toasted rye

Blackened Salmon Sandwich
blackened salmon/lemon dressed arugula/red onion/bacon/dill caper aioli/talera roll

Philly Cheese Steak
thinly sliced Angus prim rib/grilled onions/melted provolone/roasted red peppers/sweet French roll

All American Burger
char-grilled/lettuce/tomato/onion/mayonnaise/pickles/brioche roll

California Beyond Burger
plant-based patty/roasted garlic spread/spring mix/tomato/unagi sauce/guacamole/talera roll

Firecracker BBQ Burger
char-grilled tenderloin burger/cheddar cheese/fiery onion strings/bacon/habanero aioli/BBQ sauce/tomato/spring
mix/brioche bun

Big Bird
two Rice Krispie fried chicken breasts/lettuce/tomato/onion/mayonnaise/brioche roll

Chicken Lettuce Wraps
seasoned chicken sauté/water chestnuts/romaine/sweet chili sauce/peanut sauce

Fish & Chips
beer battered Pacific snapper/fries/cajun remoulade

Weekend Breakfast

Caramel Sabayon French Toast
Grand Marnier egg wash/caramel apple cream cheese/apple-cider sabayon/mountain berries

Chicken & Waffles
bacon stuffed buttermilk waffles/Rice Krispie fried chicken/blueberry chipotle syrup/fresh berries

Eggs Benedict
poached eggs/Canadian bacon/Thomas' English muffin/hollandaise sauce/potatoes

Lions Cake Benedict
poached eggs/locally sourced Lion's Mane /Thomas English muffins/hollandaise/potatoes

Bar of America Breakfast Sandwich

All American Menu

Available before 3 pm only, 50 guests maximum

Entrées

Choose **three (3)** of the following:

Chicken Caesar

grilled chicken skewers, romaine, crostini, shaved parmesan, fried capers,
& sun dried tomatoes

All American Burger with Fries

char-grilled, cheddar cheese, lettuce, tomato, onion, mayonnaise
& pickles on a brioche roll

Blackened Fish Tacos

house blackened Pacific snapper, shredded cabbage, habanero aioli, pico de gallo &
guacamole on corn tortillas

Chicken Lettuce Wraps

seasoned chicken sauté, water chestnuts & romaine, served with
sweet chili & peanut sauces

Roasted Beet Salad

golden and red beets, pickled watermelon radish, heirloom cherry tomatoes, spiced walnuts,
goat cheese & blackberry balsamic vinaigrette
(vegetarian)

Dessert

All American Brownie

warm brownie, Hoch Family vanilla bean ice cream,
caramel sauce & fresh berries

\$44 per guest

This is a sample menu only.

Our Chef would be delighted to tailor a menu to your specific needs- prices may vary.
22% service charge and current sales tax will be added to all food, beverage and fees.

Cowboy Menu

Starter

Choice of Salad (*please select one in advance*):

House Salad

spiced walnuts/craisins/feta cheese/red onion/balsamic vinaigrette
or

Sierra Caesar

romaine, crostini, shaved parmesan, fried capers & sun dried tomatoes

Squaw Bread & Butter

Entrées

Choice of:

BBQ Chicken

apricot bourbon BBQ sauce, wild mushrooms, roasted parsnips, grilled corn,
leeks with pickled onion & beet

Margarita Swordfish

Cilantro lime basmati rice / tequila butter sauce / avocado / cherry tomatoes / seasonal vegetable

Orzo Pasta Primavera

heirloom tomatoes, garlic, seasonal vegetables, zucchini,
red bell pepper, wild mushrooms & basil
(vegetarian & vegan)

Dessert

Salted Carmel Cheesecake

espresso cream / caramel / sea salt

\$75 per person

This is a sample menu only.

Our Chef would be delighted to tailor a menu to your specific needs- prices may vary.
22% service charge and current sales tax will be added to all food, beverage and fees.

Donner Menu

Starter

Choice of Salad (*please select one in advance*):

House Salad

spiced walnuts/craisins/feta cheese/red onion/balsamic vinaigrette
or

Sierra Caesar

romaine, crostini, shaved parmesan, fried capers & sun dried tomatoes

Squaw Bread & Butter

Entrées

Choice of:

NY Strip

Char-grilled , Bulliet bourbon peppercorn sauce, truffle mashed potatoes, seasonal vegetables

Pistachio Crusted Sea Bass

pesto risotto, roasted red pepper cream, heirloom tomatoes & zucchini

BBQ Chicken

apricot bourbon BBQ sauce, roasted parsnips, grilled corn, leeks with
pickled onion & beet

Orzo Pasta Primavera

heirloom tomatoes, garlic, seasonal vegetables, zucchini,
red bell pepper, wild mushrooms & basil
(vegetarian & vegan)

Dessert

All American Brownie

warm brownie, Hoch Family vanilla bean ice cream,
caramel sauce & fresh berries

\$79 per guest

This is a sample menu only.

Our Chef would be delighted to tailor a menu to your specific needs- prices may vary.
22% service charge and current sales tax will be added to all food, beverage and fees.

Truckee Menu

Starter

Choice of Salad (*please select one in advance*):

House Salad

spiced walnuts/craisins/feta cheese/red onion/balsamic vinaigrette
or

Sierra Caesar

romaine, crostini, shaved parmesan, fried capers & sun dried tomatoes

Squaw Bread & Butter

Entrées

Choice of:

Filet Oscar

bacon wrapped filet topped with fresh Dungeness crab & sauce béarnaise, garlic mashed,
Asparagus

Fresh Hawaiian Seafood

Fresh Hawaiian fish, flown in from the islands

BBQ Chicken

apricot bourbon BBQ sauce, wild mushrooms, roasted parsnips, grilled corn,
leeks with pickled onion & beet

(vegetarian option available upon request)

Dessert

Salted Caramel Cheesecake

espresso cream / caramel / sea salt
\$89 per guest

This is a sample menu only.

Our Chef would be delighted to tailor a menu to your specific needs- prices may vary.
22% service charge and current sales tax will be added to all food, beverage and fees.

Banquet Hors D'oeuvres

Passed Hors D'oeuvres (Serves 20)

Prosciutto Wrapped Melon Balls	\$75.00
Wood Fired Portabella Bruschetta Crostini	\$75.00
Ahi Poke Nachos	\$95.00
Salami Coronets with Goat Cheese	\$95.00

Salads (Serves 20)

Caesar Salad with Fried Capers & Sundried Tomatoes	\$80.00
Pasta Salad	\$80.00
House Salad with Curried Candied Almonds, Craisins, Feta Cheese & Balsamic Vinaigrette	\$80.00

Hot Hors D'oeuvres (20 pieces per order)

Beef Sliders, Cheddar Cheese, Pickle, Onion & Tomato	\$130.00 or \$7.00 each
Chili Grilled Shrimp Skewers (2 per skewer)	\$150.00 or \$8.00 each
Buffalo or Sweet Chili Wings	\$95.00
Bacon Wrapped Figs with Goat Cheese	\$95.00
Chicken Skewer Satay with Peanut & Sweet Chili Sauce	\$95.00
Spanakopita	\$65.00
Jalapeno Poppers Stuffed with Italian Sausage, Chorizo & Cheddar Cheese	\$95.00 or \$5.00 each

Placed Hors D'oeuvre Stations

(Large serves 100 guests, small serves 50 guests)

Artisan Cheese Display— tiers of fine cheeses & spreads, baguettes, and fresh seasonal fruit	\$400 large / \$300 small
Grilled or Cold Vegetable Platter— ranch & hummus	\$275 large / \$175 small
Fruit Platter—assorted seasonal fruit	\$275 large / \$175 small
Baked Brie and Assorted Crackers	\$200

Heavy Hors D'oeuvre Party Platters (full restaurant buyouts only)

Slow Roasted Prime Rib au jus, creamy horseradish & silver dollar rolls	\$525 (serves 45-50)
Roast Tenderloin of Beef béarnaise & silver dollar rolls	\$475 (serves 25-30)
Roast Turkey Breast white wine turkey jus, cranberry apple relish & rolls	\$295 (serves 50-60)

Desserts - you may choose from the desserts on our menu or request a petite dessert station with an assortment of items and/or fresh fruit. Prices vary

Wine List

Sparkling

NV Prosecco La Marca (Italy)	41-
NV Brut Korbel (Anderson Valley)	36-
NV Blanc de Blanc Sterling (Napa)	40-
NV Brut Rose' Scharffenberger (Mendocino)	45-
NV Blanc de Noirs Domaine Chandon (California)	52-

Chardonnay

'21 Josh Cellars (California)	37-
'20 Wente <i>Riva Ranch</i> (Monterey)	42-
'20 Sonoma Cutrer (Russian River)	49-
'18 Falcone Family (Santa Maria Valley)	54-
'20 Frank Family (Napa)	70-
'20 Flowers (Sonoma)	73-
'19 Pride Mountain (Sonoma)	75-
'20 Rombauer (Carneros)	79-
'18 Jayson Pahlmeyer (Napa)	89-
'19 Cakebread (Napa)	91-

Sauvignon Blanc

'21 Kim Crawford (Marlborough)	48-
'19 Stag's Leap (Napa)	54-
'20 Frog's Leap (Napa)	58-
'21 Duckhorn (Napa)	61-
'20 Cakebread (Napa)	70-

Interesting Whites

'21 Pine Ridge Chenin Blanc Viognier (California)	39-
'19 Truckee River Rose' (Lodi)	42-
'21 Whispering Angel Rose' (Cotes De Provence)	48-
'21 J Vineyards Pinot Gris (California)	51-

Distinctive Reds

'18 Girard Petite Sirah (Napa)	55-
'20 Terrazas Altos Malbec (Argentina)	36-
'19 Pessimist <i>By Daou</i> (Paso Robles)	42-
'19 Murieta's Well <i>The Spur Blend</i> (Livermore)	49-
'18 Ferrari-Carano Sangiovese <i>Siena</i> (Sonoma)	46-
'19 The Prisoner <i>Zinfandel Blend</i> (Napa)	75-
'15 Chateau St. Jean <i>Cinq Cepages</i> (Sonoma)	156-
'16 Joseph Phelps Meritage Insignia (Napa)	397-

Cabernet Sauvignon

'20 Josh Cellars (California)	37-
'20 Daou (Paso Robles)	46-
'18 Beringer (Knights Valley)	50-
'20 Set in Stone (Alexander Valley)	55-
'18 Pine Ridge (Napa)	65-
'18 Trefethen (Napa)	72-
'17 Hall (Napa)	84-
'17 Jordan (Alexander Valley)	95-
'18 Stag's Leap Wine Cellars <i>Artemis</i> (Napa)	108-
'17 Silver Oak (Alexander Valley)	136-
'16 Hewitt Vineyards (Napa)	200-

Merlot

'18 Markham (Napa)	43-
'16 Sterling (Napa)	50-
'18 Duckhorn (Napa)	86-
'18 Pride (Napa)	98-

Pinot Noir

'20 Portlandia (Willamette Valley)	45-
'19 Willamette Valley <i>Founder's Reserve</i>	41-
'19 Meiomi (California)	46-
'19 Truckee River <i>Tondre Grapefield</i> (Santa Lucia)	59-
'18 Hahn SLH (Santa Lucia Highlands)	61-
'19 Belle Glos <i>Clark & Telephone</i> (Santa Lucia)	69-
'20 Archery Summit (Dundee Hills)	86-

Zinfandel

'18 Fiddletown <i>Old Vine</i> (Amador)	39-
'18 Bearitage <i>Old Vine</i> (Lodi)	47-
'19 St. Francis <i>Old Vine</i> (Sonoma County)	40-
'18 Frank Family (Napa)	66-
'19 Rombauer (California)	76-

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.

September 2022

Bar List

Liquors and Prices

Well Drinks	\$11.00
Call Drinks	\$12.00
Irish, Brandy Coffee & Hot Toddy	\$11.00
Premium Drinks & 2 Liquor	\$13.00
Super Premium, Specialty & 3 Liquor	\$15.00 & up
Coffee Drinks	\$13.00
Blended with Fruit	\$13.00

Specialty Drinks

The Cock-Tail	\$14.00
Thunderbird Margarita	\$15.00
'Al Patron' Margarita	\$15.00
Hand Polished Lemon Drop	\$15.00
Old Fashioned Rough Rider	\$15.00
Effen Cucumber Mojito	\$15.00
Espresso Martini	\$15.00
Hibiscus Mojito	\$14.00
Green Hornet	\$15.00
Hardwood Man-hattan	\$15.00
Aperol Bubbles	\$15.00

Well Liquors

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

Non-Alcoholic

Coffee	\$5.50
Sodas & Ice Tea – Refills Free	\$5.50
Fruit Juice Drink & Milk	\$5.50
Pellegrino	\$8.00
Red Bull	\$6.00
Virgin Drinks	\$8.50
Espresso	\$6.50
Double Espresso	\$8.50
Cappuccino & Latte	\$7.50
Double Cappuccino & Latte	\$9.50
Mocha	\$7.50
Double Mocha	\$9.50

House Wines

Josh Cellars Chardonnay	\$13.00/\$37.00
Josh Cellars Cabernet	\$13.00/\$37.00

Wines by the Glass

Falcone Family Chardonnay	\$16.00
Pride Mountain Chardonnay	\$23.00
Rombauer Chardonnay	\$25.00
Kim Crawford Sauvignon Blanc	\$16.00
Stag's Leap Sauvignon Blanc	\$18.00
J Vineyards Pinot Gris	\$17.00
Whispering Angel Rose'	\$16.00
Daou Cabernet	\$17.00
Set in Stone Cabernet	\$18.00
Sterling Merlot	\$16.00
Truckee River Pinot Noir	\$21.00
Portlandia Pinot Noir	\$15.00
Willamette Valley Pinot Noir	\$17.00
Frog's Leap Zinfandel	\$17.00
Terrazas Altos Malbec	\$15.00
Pessimist by Daou	\$17.00

Draft Beer

	16oz	25oz
Seasonal Draft	\$9.00	\$12.00
Gummy Worm Pale Ale	\$9.00	\$12.00
Sunny Little Thing Wheat Ale	\$9.00	\$12.00
Guinness Stout	\$10.00	\$13.00
Knee Deep Breaking Bud IPA	\$9.00	\$12.00
Coors Light	\$8.00	\$11.00
Firestone 805 Blonde	\$9.00	\$12.00
Trumer Pils	\$9.00	\$12.00
Revision Disco Ninja hazy	\$9.00	\$12.00
Deschutes Fresh Squeezed IPA	\$9.00	\$12.00

Bottled

Budweiser	\$8.00
Bud Light	\$8.00
Michelob Ultra Light	\$8.00
Miller Light	\$8.00
Coors Banquet	\$8.00
Sierra Nevada Pale Ale	\$9.00
Modelo Especial	\$9.00
Heineken	\$9.00
Great Basin Milk Stout	\$9.00
Blue Moon Belgian White Ale	\$9.00
Magner's Irish Cider	\$9.00
Strange beast Hard Kombucha	\$10.00
Stella N/A	\$9.00

General Policies

Contracts

An event worksheet must be signed upon receipt of deposit. A revised, signed event worksheet must accompany all changes. Please read the event worksheet carefully. In addition a final completed event worksheet confirming food, beverage, attendance, rentals, & rates will be sent 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.

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, this
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. Please be advised, our credit card machines pre-authorize for 15% over the initial amount entered for future gratuities provided by our guests. This is standard procedure for credit card charges in restaurants. The charge will appear on your statement for the actual deposit amount.

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 14 days prior to the event along with the entrée counts. 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%.

Menu Selection

Groups of 16 or more may be required to select a customized menu. Special orders must be finalized 30 days prior to event date. **Menus must be selected 21 days prior to event date. Confirmed counts are required two weeks (14 days) before the event date along with final menu selection entrée counts.** All events are plated, sit down meals unless otherwise agreed to. To avoid guest confusion when ordering, a spreadsheet can be provided for names and selections. At the event, this sheet will be made available to guests for ease of ordering.

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.** Menus and entrees in this packet change from time to time and attempts are made to

General Policies *continued*

Food & Beverage *continued*

accordingly. **In case an item is selected that is no longer available you will be notified immediately and confirm another choice selected by the banquet manager.** 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.

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.

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

- Bar of America does not have air conditioning. Occasionally, the Lake Tahoe area experiences unseasonably warm weather.
- Pets are not allowed in the restaurant or on the patio at any time. This is a Nevada County Health code.
- California law prohibits smoking on the restaurant premises, including the outdoor patios.
- California liquor laws and our California liquor license do not allow alcohol to be purchased from an outside establishment and consumed on Bar of America property. If alcohol not purchased through Bar of America is consumed on Bar of America property, Bar of America has the right to confiscate the unauthorized alcohol and charge the house price for the amount consumed.
- Bar of America has a noise ordinance set in place by Nevada County and has the right to manage the volume of event music. Any music provided by guests shall comply with our noise restrictions.

Room Minimums, Capacities & Closure Fees

Room minimums may apply for the use of our dining room or closing of the restaurant, especially on holidays or weekends. Any changes to the minimum will be stated on the contract. Food, beverage, and certain fees apply toward the minimum. Ceremony fees, restaurant closure fees, meeting fees, outside rentals, special services, tax and gratuity may not be applied toward the minimum. **Failure to meet the minimum will result in a minimum fee.** The restaurant does not allow food, beverage, merchandise, gift certificates or any other item to be removed from the premises as compensation towards minimums.

Restaurant Closure:

The Entire Restaurant can accommodate 140 guests, 165 when using the sidewalk patio which is available in the summer only. **A one time, non-refundable fee of \$2,000 is assessed in addition to our normal charges to reserve and close the entire restaurant, and \$500-\$1,000 to close the dining room only. Minimums shall be determined for restaurant or room closures specific to the date based on previous year's sales.**

Directions To Bar of America

Physical Address: 10040 Donner Pass Road
Truckee, CA 96161

Mailing Address: P.O. Box 2694
Truckee, CA 96160

Phone: 530-587-2626
Fax: 530-587-4989

General E-mail: drink@barofamerica.com

Music Booking music@barofamerica.com

Special Events Email: amy@barofamerica.com

Website: www.barofamerica.com

Facebook: [www.facebook.com/
barofamericatruckee](http://www.facebook.com/barofamericatruckee)



From:

Reno, NV – Take I-80 West to exit 188 which is the first Truckee exit. Turn right from the exit and then enter the roundabout, exiting onto Donner Pass Road toward downtown Truckee. Continue straight into Old Town Truckee to the first stop sign. Bar of America is located on your right at the corner.

San Francisco - Take Interstate 80 East to the third (Central) Truckee exit. At the stop sign turn right onto Donner Pass Road (continuing East), through the roundabout staying on Donner Pass Road and into Old Town Truckee. Continue through downtown to the first stop sign. Bar of America is located on your left at the corner.

Tahoe City – Take Highway 89 North to Truckee. Turn right (East) at the stop light at Donner Pass Road. Follow Donner Pass Road for about one mile into Old Town Truckee to the first stop sign. Bar of America is located on your left at the corner.

Incline Village, NV & Kings Beach, CA– From Incline Village go a little over 5 miles West on Highway 28 (North Lake Blvd.) through Kings Beach. Turn right at the stop light onto CA Highway 267 towards Truckee. Continue 10.3 miles to the stoplight at interchange with Brockway Road. Turn left onto Brockway Road which turns into Bridge Street and continue into Old Town Truckee. Bar of America is on the corner of Bridge Street and Donner Pass Road.

Recommended Vendors

Bakeries

Cornerstone Bakery	530-563-5322
Cake Tahoe	530-587-1701
Flour Girl	530-573-1138
Sugar Pine Bakery	530-363-3076
Tahoe House	530-583-1377

Beauty

Cerulean Skin Care	530-448-9391
Cortney Knudson Hair Design	530-583-5833
Kiss and Makeup	775-338-4733
Neve Salon (Kim Ochoa)	530-582-4832
Salon Bella Vita	530-583-1364

Churches / Chapels

A Chapel at Lake Tahoe	530-581-2757
Corpus Christi Church	530-583-4409
First Baptist Church	530-583-6266
Mountain Marriages	530-525-6742

Disc Jockeys

Brian Hess Music	707-490-8696
In Step Productions	775-857-7018
Jeff Leep Entertainment	775-787-6000
Lake Tahoe DJ	530-518-8316
Moonlight Mobile DJ	775-741-8771
Chango Presents, Sean O'Brien	530-324-2646
That's Entertainment	775-424-1900

Entertainment-Novelty / Photo Booths

Bending Branch Studio Booth Company	530-386-8225
Reno Photo Booth Company	775-354-0300

Florists

Elizabeth's Creations	530-587-6965
Art in Bloom	530-271-0445
Blooms by Martha Andrews	916-300-5948
Martha Bernyk Floral Designs	530-587-5040
Tahoe Blooms	775-232-6967
Heartwood Floristry & Planterium	530-581-2180

Live Music

Avalanche Music Productions	530-550-7473
Brian Hess Music	707-490-8696
Celtic Harp Music by Anne Roos	800-255-6318
The Deckheads (Pete Nevin)	775-750-4446
Jeff Leep, Leep Entertainment	775-787-6000
Rustler's Moon (Steve Dick)	530-251-7733
The Blues Monsters (Chuck Dunn)	530-510-9100
The String Beings	775-323-6919

Lodging

Best Western Truckee	855-516-1090
Cedar House	530-582-5655
Hampton Inn & Suites	530-587-1197
Inn at Truckee	530-587-8888
Northstar-at-Tahoe	530-562-3830
Resort at Squaw Creek	530-583-6300
River Street Inn	530-550-9290
Rustic Cottages	888-778-7842
The Hyatt Regency	775-832-1234
The Ritz-Carlton Highlands at Northstar	530-562-3000
Truckee Donner Lodge	530-582-9999

Officiants

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

Photographers

Annie X Photographie	530-412-0927
Bret Cole Photography	805-610-1440
Ciprian Photography	775-233-6174
Chris Beck Photography	530-386-2201
Donna Reid /A Day In Your Life Photography	530-546-7588
Jeff Lamppert Photography	530-581-0300
Nicole Dreon Photography	530-448-9635
Nina Miller/ Focus Photo Tahoe	530-412-0819
Peter Spain Photography	877-997-7246
Photography by Monique	775-762-8828
Theilan Photography	775-224-8254

Rentals

Creative Coverings	775-359-6733
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Transportation

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

Videographers

Xoxo Video	530-412-0749
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Wedding Consultants

Ceremony of Love, Janice Midkiff	530-725-0732
High Sierra Concierge	530-546-6088
Amanda Jiosia Designs	530-583-1873
Merrily Wed, Merrily Rocco	877-933-8246
One Fine Day Events, Stephanie Martin	530-386-1609
Weddings by Shannon, Shannon Morse	775-857-9711
Summit Soiree, Heather Spear	530-448-6352
Your Day Event Coordination, Shawna Lee West	503-910-6984