



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.

March 2016

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 the newest addition to our family and we are excited to expand into historic downtown Truckee. Bar of America's dining room provides a warm and inviting setting offering the perfect space for a party for up to 50 guests, or the entire bar and restaurant may be bought out for events. (For information on complete buy outs please contact Gar Woods Group Sales. For smaller groups and events contact Amy Norman).

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

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

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

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

In 2014 we will celebrate several milestones... Gar Woods' 26th Anniversary, Riva Grill's 16th Anniversary, Caliente's 7th Anniversary - and 2 years with Bar of America in our restaurant family! Bar of America is also celebrating its 40th year 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 will 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, and Caliente! Southwest South. 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 American Kobe Beef sliders/roma tomatoes/grilled
onion/dill pickles/ketchup & mayonnaise

St. Louis Black & Tan Ribs
Guinness glazed barbeque babyback ribs

6 Shooter Poppers
Italian sausage/cheddar cheese/bacon stuffed jalapeno
popovers/beer battered/habanero aioli

Left & Right Wingers
1 pound Buffalo or hot chili wings

Cowboy Chili
smoked chicken/white beans/chipotle cream/Fritos

Baby Field Greens
shaved red onion/balsamic vinaigrette/olive
tapenade crostini

Sierra Caesar
romaine/cROUTONS/shaved parmesan/fried capers/sun
dried tomatoes

Wood Oven Baked Flatbread
chili & roasted garlic infused oil/shaved parmesan/
hummus & root vegetable spread

Margherita Pizza
roasted roma tomatoes/fresh basil/fresh mozzarella

The Usual
pepperoni/Italian sausage/crimini mushrooms

'Shrooms Pie
pesto cream sauce/assorted wild mushrooms/
artichoke hearts/parmesan/arugula

SOB Pizza
From south of the border (SOB)/Chorizo/Crimini
Mushrooms/jalapeno/pepperjack cream sauce/Pico
de Gallo/poblano pesto with a hot egg

Entrées

Lemon-Rosemary Chicken
two pan seared chicken breasts/rosemary-lemon chicken jus/wild rice/king trumpet mushrooms/spinach/pancetta

Grilled Swordfish
served with cilantro-lime rice/tequila lime butter/fresh basil/tomato/avocado

Big Ass Pork Chop
bone-in/green beans/pancetta/sweet country mustard/apple fennel slaw/garlic mashed potatoes

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

Dayboat Scallops
warm quinoa and berry salad/orange beurre blanc/asparagus/baby carrots

Filet Mignon
rosemary-garlic red wine/cracked black pepper butter/king trumpet mushrooms/leeks/pancetta/creamy garlic
mashed potatoes

California Sea Bass
pistachio crusted/lemon buerre blanc/pesto risotto/zucchini/red peppers

Prime Rib
au jus/oven roasted fingerling potatoes/asparagus/horseradish cream (available Fridays and Saturdays)

Bulleit Whiskey Rib Eye
18 oz. char-grilled certified Angus/Bulleit peppercorn sauce/truffle mashed potatoes

Housemade Desserts

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

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

Hot Fudge or Caramel Sundae - Hershey's Hot Fudge or Caramel with Hoch Family Vanilla bean Ice Cream

Deep Fried Oreos - Oreo Beignets/powdered sugar/vanilla bean ice cream

Full Lunch Menu

Appetizers, Soups, Salads & Pizzas

Parmesan Truffle Fries
white truffle oil & shaved parmesan

Slider in the Saddle
three American Kobe Beef sliders/roma tomatoes/grilled
onion/dill pickles/ketchup & mayonnaise

St. Louis Black & Tan Ribs
Guinness glazed barbeque babyback ribs

6 Shooter Poppers
Italian sausage/cheddar cheese/bacon stuffed jalapeno
poppers/beer battered/habanero aioli

Left & Right Wings
1 pound Buffalo or hot chili wings

Cowboy Chili
smoked chicken/white beans/chipotle cream/Fritos

Baby Field Greens
shaved red onion/balsamic vinaigrette/olive
tapenade crostini

Sierra Caesar
romaine/croutons/shaved parmesan/fried capers/sun
dried tomatoes

Wood Oven Baked Flatbread
chili & roasted garlic infused oil/shaved parmesan/
hummus & root vegetable spread

Margherita Pizza
roasted roma tomatoes/fresh basil/fresh mozzarella

The Usual
pepperoni/Italian sausage/cremini mushrooms

'Shrooms Pie
pesto cream sauce/assorted wild mushrooms/artichoke
hearts/parmesan/arugula

SOB Pizza
From south of the border (SOB)/Chorizo/Crimini
Mushrooms/jalapeno/pepperjack cream sauce/Pico de
Gallo/poblano pesto with a hot egg

The Campfire Grill

B.L.A.T.
apple wood smoked bacon/field greens/avocado/tomato/rosemary mayonnaise/toasted multi grain bread

Pastrami Reuben
swiss cheese/sauerkraut/thousand island/grilled rye

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

All American 1/2 Ib Burger
char-grilled/lettuce/tomato/onion/mayonnaise/pickles/brioche roll

Blackened Fish Tacos
jalapeno & lime marinated pacific snapper/corn tortillas/cabbage/habanero aioli/pico de gallo/guacamole/cilantro

Saddle Bag Cobb
field greens/grilled chicken skewers/olives/cucumber/tomato/Point Reyes blue cheese/egg/bacon/avocado

Ancient Grain & Avocado Salad
baby spinach/quinoa/feta/hummus/pita chips/balsamic vinaigrette

Bison Burger
Wyoming Bison char-grilled/roma tomato/caramelized onion/habanero aioli/provolone/bacon/Talera roll

Big Bird
buttermilk fried chicken/lettuce/tomato/onion/mayonnaise/broche roll

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

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

Half Sandwich & Soup or Salad—choice of 1/2 Reuben or B.L.A.T. with soup or salad

Weekend Breakfast

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

Chicken & Waffles—bacon stuffed buttermilk waffles/krispy fried chicken/blueberry chipotle syrup/fresh berries

Eggs Benedict—poached eggs/Canadian bacon/English muffin/hollandaise sauce

Bar of America Breakfast Sandwich—Thomas English muffin/two fried eggs/apple wood bacon/LTA/rosemary aioli

Donner Menu

Starter

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

Baby Field Greens
shaved red onion, balsamic vinaigrette with olive tapenade crostini
or

Sierra Caesar
romaine, croutons, shaved parmesan, fried capers & sun dried tomatoes

Squaw Bread & Butter

Entrées

Choice of:

Pork Chop
bone-in with green beans, pancetta, maple country mustard, apple-fennel slaw & garlic
mashed potatoes

California Sea Bass
pistachio crusted with lemon butter buerre blanc, pesto risotto, zucchini & red peppers

Smoked Chicken Conchiglie
smoked chicken with pancetta, artichoke hearts, shell pasta & smoked gouda-cream

Vegetarian Option Available

Dessert

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

Apple Crisp a la mode, All American Brownie, Hot Fudge or Carmel Sundae

\$48 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*):

Baby Field Greens

shaved red onion, balsamic vinaigrette with olive tapenade crostini

or

Sierra Caesar

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

Squaw Bread & Butter

Entrées

Choice of:

Filet Mignon

rosemary-garlic red wine, cracked black pepper butter, king trumpet mushrooms, leeks, pancetta & creamy garlic mashed potatoes

Grilled Swordfish

cilantro-lime rice/tequila lime butter/fresh basil/tomato/avocado

Lemon-Rosemary Chicken

two pan seared chicken breasts with rosemary-lemon chicken jus served with wild rice, king trumpet mushrooms, spinach & pancetta

Vegetarian Option Available

Dessert

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

Apple Crisp a la mode, All American Brownie, Hot Fudge or Carmel Sundae

\$52 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*):

Baby Field Greens

shaved red onion, balsamic vinaigrette with olive tapenade crostini

or

Sierra Caesar

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

Squaw Bread & Butter

Entrées

Choice of:

Pork Chop

bone-in with green beans, pancetta, maple country mustard, apple-fennel slaw & garlic
mashed potatoes

California Sea Bass

pistachio crusted with lemon butter beurre blanc, pesto risotto, zucchini & red peppers

Lemon-Rosemary Chicken

two pan seared chicken breasts with rosemary-lemon chicken jus served with wild rice,
king trumpet mushrooms, spinach & pancetta

Vegetarian Option Available

\$43 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.

All American Menu

Available before 3 pm only, 50 guests maximum

Squaw Bread & Butter

Entrées

Choice of:

Chicken Caesar
grilled chicken skewers, romaine, croutons, shaved parmesan, fried capers,
& sun dried tomatoes

All American 1/2 LB Burger with Fries
char-grilled, lettuce, tomato, onion, mayonnaise & pickles on a brioche roll

Blackened Fish Tacos
jalapeno & lime marinated pacific snapper with a light blackening spice, corn tortillas, cabbage,
habanero aioli, pico de gallo, guacamole, micro cilantro

Dessert

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

Apple Crisp a la mode, All American Brownie, Hot Fudge or Carmel Sundae

\$25 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

Cold Passed Hors D'oeuvres

(Serves 20)

Prosciutto Wrapped Melon Balls	\$55.00
Tomato Bruchetta Crostini	\$55.00
Salami Coronets with Goat Cheese	\$75.00
Tenderloin Carpaccio on Crostini	\$75.00

Salads

(Serves 20)

Caesar Salad with Fried Capers & Sundried Tomatoes	\$65.00
Ancient Grain Salad	\$65.00
Macaroni Salad	\$65.00

Hot Passed Hors D'oeuvres

(20 pieces per order)

Sweet Chili Meatballs	\$75.00
Barbequed Chicken Quesadilla	\$55.00
Buffalo or Sweet Chili Wings	\$75.00
Bacon Wrapped Figs with Goat Cheese	\$75.00
Chicken Skewer Satay with Peanut & Sweet Chili Sauce	\$75.00
Spanikopita	\$55.00
Jalapeno Poppers Stuffed with Italian Sausage & Cheddar Cheese	\$55.00 or \$3.00 each

(Large serves 100 guests, Small serves 50 guests)

Placed Hors D'oeuvre Stations

Artisan Cheese Display— tiers of fine cheeses & spreads, baguettes, bread sticks, fresh fruit & seasonal berries	\$325 large / \$225 small
Grilled or Cold Vegetable Platter— ranch & hummus	\$150 large / \$95 small
Deli Platter—assorted Meats, Cheeses and Crackers	\$275 large platter
Baked Brie and Assorted Crackers	\$375 large / \$225 small

Heavy Hors D'oeuvre Party Platters

Slow Roasted Prime Rib au jus, creamy horseradish & silver dollar rolls	\$425 (serves 40-45)
Roast Tenderloin of Beef béarnaise & silver dollar rolls	\$350 (serves 25-30)
Roast Turkey Breast white wine turkey jus, cranberry apple relish & rolls	\$225 (serves 50-60)

Desserts - you may choose from the desserts on our

Prices vary

menu or request a petite dessert station with an assortment of items and/or fresh fruit.

Wine List

Sparkling

NV Brut Mumm (Napa) 187 MI	14-
NV Brut Korbel (Anderson Valley)	33-
NV Brut Roederer Estate (Anderson Valley)	46-
NV Blanc de Noirs Domaine Chandon (Carneros)	48-
NV Brut J (Russian River)	56-
'10 Blanc de Blancs Schramsberg (Napa)	69-
NV Brut Nicholas Feuillatte (champagne)	75-

Chardonnay

'14 Toasted Head (California)	31-
'13 Talbott Kali Hart (Santa Lucia Highlands)	33-
'14 Wente <i>Riva Ranch</i> (Monterey)	37-
'13 La Crema (Sonoma)	39-
'12 Stag's Leap Winery (Napa)	41-
'13 Sonoma Cutrer (Russian River)	43-
'13 MacRostie (Russian River Valley)	47-
'14 Patz & Hall (Sonoma)	48-
'13 Frank Family (Napa)	64-
'14 Rombauer (Carneros)	67-

Sauvignon & Fume Blanc

'15 Kim Crawford (Marlborough)	36-
'14 Ferrari-Carano Fume Blanc (Sonoma)	34-
'14 Frog's Leap (Napa)	39-
'14 Duckhorn (Napa)	49-

Interesting Whites

'13 La Crema Pinot Gris (Sonoma)	33-
'13 Francis Coppola Pinot Grigio (Sonoma)	32-
'13 Dr. Loosen 'Eroica' Reisling (Willamette Valley)	38-
'14 Francis Coppola Sofia Rose (Sonoma)	32-

Distinctive Reds

'13 Saldo Zinfandel (California)	40-
'13 Lewis Grace, <i>Renner Vineyard</i> (Sierra Foothills)	42-
'14 The Prisoner <i>Zinfandel Blend</i> (Napa)	66-
'12 Miner Sangiovese (Napa)	49-
'10 Hess Collection 19 Block Cuvee (Napa)	59-
'12 Chateau St. Jean <i>Cinq Cepages</i> (Sonoma)	150-
'11 Joseph Phelps Meritage Insignia (Napa)	245-

Cabernet Sauvignon

'13 Toasted Head (California)	31-
'13 Alexander Valley (Alexander Valley)	39-
'13 Beringer (Knights Valley)	46-
'13 Atlas Peak (Napa)	43-
'13 Robert Mondavi (Napa)	44-
'13 Mt. Veeder (Napa)	54-
'12 Provenance (Napa)	58-
'10 Robert Sinskey POV (Napa)	61-
'10 Jordan (Alexander Valley)	89-
'12 Hall (Napa)	79-
'11 Silver Oak Cellars (Alexander Valley)	120-

Merlot

'13 Whitehall Lane (Napa)	46-
'10 St. Francis (Sonoma)	39-
'12 Pride (Napa)	89-
'12 Duckhorn (Napa)	89-

Pinot Noir

'13 Mac Murray Ranch (Sonoma)	36-
'13 Wild Horse (Central Coast)	38-
'12 Gloria Ferrer (Carneros)	52-
'14 Truckee River <i>Tondre Grapefield</i> (Santa Lucia)	56-
'13 Dutton Goldfield <i>Dutton Ranch</i> (Russian River)	64-
'13 MacRostie <i>Wildcat Mountain</i> (Sonoma)	69-
'12 Willakenzie <i>Pierre Leon</i> (Willamette Valley)	72-

Zinfandel

'13 Paso Creek (Paso Robles)	34-
'12 Fiddletown <i>Old Vine (Sonoma)</i>	35-
'14 The Federalist (Lodi)	45-
'13 Rombauer (California)	59-
'12 Frank Family (Napa)	56-

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.

March 2016

Bar List

Liquors and Prices

Well Drinks	\$7.75
Call Drinks	\$8.75
Irish, Brandy Coffee & Hot Toddy	\$8.75
Premium Drinks & 2 Liquor	\$10.75
Super Premium, Specialty & 3 Liquor	\$11.75 & up
Coffee Drinks	\$10.75
Blended with Fruit	\$10.75

Specialty Drinks

The Cock-Tail	\$11.75
Thunderbird Margarita	\$10.75
'Al Patron' Margarita	\$13.00
Lick Me Lemon Drop	\$11.75
Effen Martini	\$10.75
Raspberry Ginger Fizz	\$11.75
Effen Cucumber Mojito	\$11.75
Truckee 76	\$11.75
Hibiscus Mojito	\$11.75
Green Hornet	\$11.75
Perfect Pair Martini	\$11.75

\$7.75 Well Liquors

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

Non-Alcoholic

Coffee	\$4.50
Sodas & Ice Tea – Refills Free	\$4.50
Fruit Juice Drink & Milk	\$4.50
Pellegrino	\$7.50
Red Bull	\$6.00
Voss Water	\$8.50
Virgins	\$8.00
Espresso	\$5.75
Double Espresso	\$7.75
Cappuccino & Latte	\$6.75
Double Cappuccino & Latte	\$8.75
Mocha	\$6.75
Double Mocha	\$8.75

House Wines

Chardonnay	Glass \$11.00
Toasted Head Chardonnay	Bottle \$31.00
Cabernet	Glass \$11.00
Toasted Head Cabernet	Bottle \$31.00
Roederer Champagne	Glass \$15.00
Roederer Estate (Brut)	Bottle \$46.00

Wines by the Glass

Talbott Kali Hart Chardonnay	\$13.00
MacRostie Chardonnay	\$17.00
Rombauer Chardonnay	\$19.00
Kim Crawford Sauvignon Blanc	\$13.00
Duckhorn Sauvignon Blanc	\$16.00
Francis Coppola Pinot Grigio	\$12.00
Ferrari-Carano Fume Blanc	\$12.00
Francis Coppola Sofia Rose	\$12.00
Atlas Peak Cabernet	\$15.00
Beringer Cabernet	\$16.00
Whitehall Lane Merlot	\$15.00
Gloria Ferrer Pinot Noir	\$16.00
Truckee River Pinot Noir	\$17.00
The Federalist Zinfandel	\$16.00
Paso Creek Zinfandel	\$14.00

Draft Beer

	25 oz	16 oz
Seasonal Draft	\$9.50	\$7.50
Fat Tire	\$9.50	\$7.50
Blue Moon Belgian White Ale	\$9.50	\$7.50
Guinness	\$10.50	\$8.50
Racer 5 IPA	\$9.50	\$7.50
Coors Light	\$8.50	\$6.50
Sierra Nevada Pale Ale	\$9.50	\$7.50
Trumer Pilsner	\$10.50	\$8.50
Lagunitas IPA	\$9.50	\$7.50
Shot From the Hip	\$11.75	\$9.75
(Well Shot & Draft Beer)		

Bottled

Budweiser	\$6.00
Bud Light	\$6.00
Bud Lime	\$6.00
Miller Light	\$6.00
Chimay	\$9.50
Coors	\$6.00
St. Pauli Girl N/A	\$7.50
Corona	\$7.50
Heineken	\$7.50
Newcastle Brown Ale	\$7.50
Angry Orchard Hard Cider	\$7.00

March 2016

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 60 days prior to the event or upon booking
2nd Deposit:	25% due 30 days prior to the event*

*The 2nd deposit shall bring the total of all deposits to 50% 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 50% 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 15 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 Banquet 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 update

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: groupsales@garwoods.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

Brockway Bakery	530-546-2431
Cake Tahoe	530-587-1701
D'Lish Catering	530-583-6609
Isabel's	775-626-3800
Katie Cakes	530-721-1501
Sugar Pine Bakery	530-363-3076
Tahoe House	530-583-1377

Beauty

Artistry by Andrea- Make-Up Artist	775-200-2497
Cortney Knudson Hairdesign	530-583-5833
Kylie Zwick- Make-Up Artist	949-633-5954
North Lake Massage & Skin Care	530-546-4885
Salon Bella Vita	530-583-1364

Boat Services

Lake Tahoe Cruises	800-23-TAHOE
North Tahoe Cruises	800-218-2464
Sierra Cloud Catamaran	775-886-6643
Wild Goose II	530-412-4064

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	530-318-8316
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

Event Coordinators

Blue Sky Events	877-558-2463
DSC Destination Services	775-831-1796
Destination Tahoe	775-375-5032
RMC Destination Management	775-548-0704

Florists

A Bud & Beyond	775-833-1001
Art in Bloom	775-720-7204
Blooms & Zooms	530-550-0442
Blooms by Martha Andrews	916-300-5948
Flower Power	530-550-1801
Jiosia Designs	530-583-1873
Sweet Peas Florist	530-546-3613
Wanda's Flowers	530-581-2180

Live Music

Avalanche Music Productions	530-550-7473
Black Tie Productions	775-742-5724
Brian Hess Music	707-490-8696
Celtic Harp Music by Anne Roos	800-255-6318
Bar of America House Musicians (Steve & Tom)	530-546-5102
Jeff Leep, Leep Entertainment	775-787-6000
Jo Mama (Paul Covarelli Music Services)	530-587-4447
Lake Tahoe Entertainment	530-525-1227
Patrick Major	775-901-1907
The String Beings	775-323-6919
Tom Delaney	775-746-3282

Lodging

Agate Bay Realty- Vacation Rentals	530-546-4256
Cedar Glen Lodge	530-546-4281
Chinquapin	530-583-6991
Granlibakken	877-552-6301
Lake Tahoe Central Reservations	800-824-6348
Mourelatos Lakeshore Resort	530-546-9500
Northstar-at-Tahoe	530-562-3830
Resort at Squaw Creek	530-583-6300
River Street Inn	530-550-9290
Rustic Cottages	888-778-7842
Shooting Star Bed & Breakfast	530-546-8903
Shore House	530-546-7270
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

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
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
Candice Nyando Photography	775-742-5585
Ciprian Photography	775-233-6174
Court Leve Photography	530-448-1029
Donna Reid / A Day In Your Life Photography	530-546-7588
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
EventMasters	530-587-2844

Transportation

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

Tuxedos

Fine N Funky Boutique	530-583-1400
Tux Town Mobile Tuxedo Service	775-883-8897

Videographers

Ever After Creations	775-624-1141
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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 Anderson	530-386-1609
Scott Corridan Design- Wedding & Events	530-388-0214
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