



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.

February 2025

Welcome

We would like to welcome and introduce you to Bar of America, as well as our as well as our three other restaurants, Gar Woods Grill & Pier in Carnelian Bay, North Lake Tahoe, Riva Grill in South Lake Tahoe, and Sparks Water Bar in Sparks, NV. Following is a description of each venue. It would be our pleasure to host your rehearsal or wedding dinner, social occasion, or corporate lunch/dinner.

Bar of America® is located in historic Old Town Truckee. With floor-to-ceiling windows that fill its rustic, timeless dining spaces with sunlight, Bar of America offers the perfect venue for parties of 50 to 100 guests. The entire bar and recently expanded restaurant can also 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 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 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 "Thunderbird 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.)

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 2025, we are celebrating Bar of America's 51st anniversary in business, Gar Woods' 37th anniversary, Riva Grill's 27th anniversary, and Sparks Water Bar's 4th anniversary.

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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 Bretthauers, 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 five 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, and the newest restaurant in the family, Sparks Water Bar. In 2024, with the help of Jones Corda Construction, Bar of America seamlessly connected the spaces, adding another stunning dining room and enhanced kitchen facilities.

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.

Alpine Lunch Menu

Bar of America® has prepared this menu for your review.
Our chef would be delighted to customize or change this menu to suit your needs.

Available before 3 pm

SOUP

Cup of Cowboy Chili or Tomato Bisque

ENTRÉES

Choice of:

Sesame Ahi Salad

sesame seared ahi, Mandarin oranges, avocado, Asian slaw, wonton strips & sesame ginger dressing

Roast Turkey & Brie Sandwich

sliced turkey breast, Brie cheese, cranberry apple compote, arugula & red onion on toasted sourdough

All American Cheese Burger

American Wagyu beef, cheddar, lettuce, tomato, onion, mayonnaise & pickles on brioche roll

Vegetarian/Vegan Options Available

DESSERT

Hoch's Family Vanilla Bean Ice Cream

with fresh berries

\$49 per person

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

Bar of America® has prepared this menu for your review.
Our chef would be delighted to customize or change this menu to suit your needs.

Available before 4 pm

SALAD

House Salad

spiced walnuts, craisins, feta cheese, red onion & balsamic vinaigrette

Squaw Bread & Honey Butter

ENTRÉES

Choice of:

New York

7 oz. New York with cracked pepper butter, sauteed: mushrooms, leeks and pork belly,
demi glace, garlic mashed potatoes & asparagus

Herb Roasted Chicken

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

Blackened Salmon Orzo

heirloom tomatoes, garlic, seasonal vegetables, zucchini, red bell pepper,
wild mushrooms & basil

Vegetarian/Vegan Options Available

DESSERT

Espresso Caramel Cheesecake

espresso cream, caramel & sea salt

\$69 per person

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.

Donner Menu

Bar of America® has prepared this menu for your review.
Our chef would be delighted to customize or change this menu to suit your needs.

SALAD

House Salad

spiced walnuts, craisins, feta cheese, red onion & balsamic vinaigrette

Squaw Bread & Honey Butter

ENTRÉES

Choice of:

Pork Tenderloin

char-grilled, Bulleit bourbon peppercorn sauce, garlic mashed potatoes & seasonal vegetables

Blackened Ahi

seared rare, carrot ginger mash, mandarin jicama slaw, chipotle emulsion, basil oil & POM reduction

BBQ Chicken

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

Vegetarian/Vegan Option Available

DESSERT

All American Brownie

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

\$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.

Truckee Menu

Bar of America® has prepared this menu for your review.
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SALAD

House Salad

spiced walnuts, raisins, feta cheese, red onion & balsamic vinaigrette

Squaw Bread & Honey Butter

ENTRÉES

Choice of:

Filet Mignon

9 oz. filet with cracked black pepper butter, rosemary-garlic demi glace, sauteed mushrooms, leeks, pork belly, garlic mashed potatoes & asparagus

Pistachio Crusted Sea Bass

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

BBQ Chicken

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

Vegetarian/Vegan Options Available

DESSERT

Salted Caramel Cheesecake

espresso cream, caramel & sea salt

\$99 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

Bar of America® has prepared this menu for your review.
Our chef would be delighted to customize or change this menu to suit your needs.

SOUP

Cup of Cowboy Chili or Tomato Bisque

SALAD

House Salad

spiced walnuts, craisins, feta cheese, red onion & balsamic vinaigrette

Squaw Bread & Honey Butter

ENTRÉES

Choice of:

Duck Breast

seared polenta cakes, seasonal vegetable, blood orange and thyme glaze, basil oil

Fresh Hawaiian Seafood

fresh Hawaiian fish, flown from the islands

Filet Oscar

10 oz. filet topped with fresh Dungeness crab & sauce béarnaise,
garlic mashed potatoes & asparagus

Vegetarian/Vegan Options Available

DESSERT

Chocolate Silk Torte

pistachio crumble, graham cracker crust & warm caramel

\$125 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

60 person minimum

Requires the rental of both private rooms or buyout of restaurant

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SALADS

Tossed Caesar Salad

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

Cranberry Apple Spinach Salad

spinach, feta, cranberry, Granny Smith apple, candied walnuts and balsamic vinaigrette

ENTRÉES

BBQ Chicken

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

Pistachio Crusted Sea Bass

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

Grilled Pork Tenderloin

garlic mashed potatoes, green beans, caramelized peaches & vanilla-balsamic demi glace

Fresh Mixed Vegetables

CARVING STATION

Slow Roasted Prime Rib

creamy horseradish & cabernet au jus

Squaw Bread & Honey Butter

\$109 Per Guest

A la carte dessert course available
(please refer to banquet enhancements, page 13)

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

60 person minimum

Requires the rental of both private rooms or buyout of restaurant

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SEAFOOD & SALADS

Iced Jumbo Prawns

Heirloom Caprese Salad

buffalo mozzarella, tomatoes, basil, & olive oil

Petite Wedge Salad

baby iceberg lettuce, tomatoes, red onions, bacon, Point Reyes blue cheese crumbles,
blue cheese dressing

ENTRÉES

Lobster Ravioli

jumbo prawns, roasted tomatoes, basil, saffron, fennel, wild mushrooms &
Gruyere cream sauce

Fresh Hawaiian Seafood

lobster & crab risotto, asparagus, blood orange beurre blanc & fried leeks

Grilled Australian Lamb Rack

blackberry reduction, basil infused olive oil, smoked gouda & cranberry risotto

Fresh Mixed Vegetables

CARVING STATION

Roast Tenderloin of Beef

sauce bearnaise

Squaw Bread & Honey Butter

\$125 Per Guest

A la carte dessert course available
(please refer to banquet enhancements, page 13)

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.

Brunch Buffet

60 person minimum

Requires the rental of both private rooms or buyout of restaurant

Bar of America® has prepared this menu for your review.
Our chef would be delighted to customize or change this menu to suit your needs.

SALADS

Fresh Fruit Platter

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

Squaw Bread & Honey Butter

BAKERY

Croissants & Fresh Bagels

Assorted Breakfast Pastries

Fresh Juices, Coffee & Tea

\$79 Per Guest

~Available for an Additional Charge~

Cock-Tail Bar / Bloody Mary Bar / Mimosa 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)

Passed Hors D'oeuvres

Prosciutto Wrapped Melon Balls	\$6
Wood Fired Portabella Bruschetta Crostini	\$6
Ahi Poke Nachos	\$6
Caprese Skewers	\$5

Hot Hors D'oeuvres (Minimum 20 pieces per order)

Pulled Pork Sliders- habanero aioli, pineapple relish, BBQ sauce, toasted sweet Hawaiian roll	\$7
Chili Grilled Shrimp Skewers	\$6
Buffalo or Sweet Chili Wings	\$6
Bacon Wrapped Dates- stuffed with bleu cheese	\$5
Chicken Skewer Satay- peanut & sweet chili sauce	\$6
Spanakopita	\$6
Jalapeno Poppers- stuffed with Italian sausage, chorizo & cheddar cheese	\$7
Bacon Wrapped Diver Scallops	\$7

Placed Hors D'oeuvre Stations

(large serves 100 guests,
small serves 50 guests)

Charcuterie Board - assortment of cured meats, fine cheeses & spreads, nuts, berries, warm baked Brie, baguettes, and crackers	\$600 large
(Vegetarian Artisan Cheese Display available)	\$450 small
Fresh Vegetable Platter- ranch & hummus	\$275 large \$175 small
Fruit Platter – assorted seasonal fruit	\$275 large \$175 small
Baked Brie and Assorted Crackers	\$200
Iced Jumbo Prawns	\$425 bowl

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

Slow Roasted Prime Rib- au jus, creamy horseradish & silver dollar rolls (serves 45-50)	\$550
Roast Tenderloin of Beef- béarnaise & silver dollar rolls (serves 25-30)	\$495
Roast Turkey Breast- white wine turkey jus, cranberry apple relish & silver dollar rolls (serves 50-60)	\$325

Dessert

Petite Desserts a la Carte

3 for \$12

(Minimum of 20 pieces per order – 3 pieces per person (chef's choice or select your favorites)

Chocolate Dipped Strawberry

Chocolate Silk Torte

Fruit Tart

Lemon Bar

Cowboy Brownie

Lemon Tart

Salted Carmel Espresso Cheesecake Bites

Bar of America Plated Desserts

Apple Crisp a la Mode- brandied apples, brown sugar crumble topping, Hoch Family vanilla bean ice cream, caramel sauce, fresh berries

Campfire S'mores- pistachio crumble, warm caramel sauce & graham cracker crust

Espresso Carmel Cheesecake- espresso cream, caramel, sea salt

Meyer Lemon Tart Brulée- graham cracker crust, whipped Meyer lemon custard, flamed brulée, fresh berries

All American Chocolate Brownie- caramel sauce fresh berries, Hoch Family vanilla bean ice cream

Add Some Fun!

The Cock-Tail Bar- Unique and interactive- add a Cock-Tail Bar with different liquor floats to your cocktail hour - the perfect ice breaker- and a way to incorporate our world famous signature drink! Have fun with the names as the Cock-tail's get stiffer... (we'll have descriptive tent cards for each liquor based on the float). Cock-tail's will be delivered to the bartender without the float and guests then select their flavor.



Mai Tai Bar- We are proud to be the first restaurant in the USA licensed to offer two of Trader Vic's original Mai Tai's- Trader Vic's original and the 1944 Old Way. The best Mai Tai in the world- and 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 Mary's from a selection of ingredients- perfect with brunch!

Late Night Appetizers- Late Wedding? After party? We've got you covered - with delicious snacks to go with all of those Cock-Tails while your guests dance the night away.

Wine List

Champagne

NV Prosecco La Marca (Italy) 187 ml	18-
NV Brut Domaine Chandon (California) 187 ml	18-
NV Prosecco La Marca (Italy)	41-
NV Brut Rose' Scharffenberger (Mendocino)	52-
NV Blanc de Noirs Domaine Chandon (California)	56-
NV Brut Louis Roederer 243 (France)	95-

Chardonnay

2023 Josh Cellars (California)	39 -
2022 Wente Riva Ranch (Monterey)	45-
2022 Mer Soleil By Caymus (Monterey)	49-
2023 Sonoma Cutrer (Russian River)	55-
2022 Frank Family (Napa)	69-
2023 Flowers (Sonoma)	74-
2023 Pride Mountain (Sonoma)	75-
2023 Rombauer (Carneros)	85-
2023 Cakebread (Napa)	89-

Fume & Sauvignon Blanc

2023 Kim Crawford (Marlborough)	49-
2022 Frog's Leap (Napa)	59-
2023 Duckhorn (Napa)	63-
2020 Cakebread (Napa)	70-

Interesting Whites

2022 Etude Pinot Gris (Carneros)	48-
2023 Truckee River Rose' (Lodi)	42-
2023 Whispering Angel Rose' (Cotes De Provence)	53-

Cabernet

2021 Josh Cellars (California)	39-
2020 Beringer (Knight's Valley)	50-
2022 Daou (Paso Robles)	55-
2021 Pine Ridge (Napa)	65-
2019 Trefethen (Napa)	72-
2019 Hall (Napa)	84-
2019 Jordan (Alexander Valley)	105-
2020 Stag's Leap Wine Cellars Artemis (Napa)	115-
2018 Silver Oak (Alexander Valley)	150-
2021 Caymus (Napa) 1 Ltr	185-

Merlot

2020 Markham (Napa)	43-
2021 Emmolo By Caymus (Napa)	60-
2019 Whitehall Lane (Napa)	70-
2018 Duckhorn (Napa)	86-
2020 Pride Mountain (Napa)	98-

Pinot Noir

2022 Willamette Valley Founders' Reserve (Willamette Valley)	41-
2021 Meiomi (California)	46-
2022 Walt La Brisa (Sonoma Coast)	65-
2021 Truckee River Tondre Grapefield (Santa Lucia)	67-
2022 Belle Glos (Santa Lucia Highlands)	74-
2022 Archery Summit (Dundee Hills)	86-
2022 Flowers (Sonoma Coast)	90-

Zinfandel

2022 Seghesio (Sonoma County)	42-
2022 Ridge Three Valleys (Sonoma County)	52-
2021 Frank Family (Napa)	66-
2021 Rombauer (California)	76-

Distinctive Reds

2021 Girard Petite Sirah (Napa)	55-
2021 Ferrari-Carano Sangiovese Siena (Sonoma)	46-
2022 Walking Fool By Caymus Red Blend (Suisun Valley)	51-
2022 The Prisoner Zinfandel Blend (Napa)	75-
2015 Chateau St. Jean Cinq Cepages (Sonoma)	156-
2016 Joseph Phelps Meritage Insignia (Napa)	397-

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	\$11.00
Call Drinks	\$12.00
Irish, Brandy Coffee & Hot Toddy	\$11.00
Premium Drinks & 2 Liquor	\$13.00
Super Premium, Specialty & 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
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
San Benedetto	\$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	\$15.00/\$43.00
Josh Cellars Cabernet	\$15.00/\$43.00

Wines by the Glass

Falcone Family Chardonnay	\$16.00
Mer Soleil by Caymus Chardonnay	\$23.00
Kim Crawford Sauvignon Blanc	\$25.00
Silverado Sauvignon Blanc	\$16.00
Etude Pinot Gris	\$18.00
Whispering Angel Rose'	\$17.00
Daou Cabernet	\$18.00
Emmolo Merlot	\$18.00
Truckee River Pinot Noir	\$21.00
Willamette Valley Pinot Noir	\$17.00
Walking Fool Red Blend	\$17.00

Draft Beer

	16oz	25oz
Seasonal Draft	\$9.00	\$12.00
Gummy Worm Pale Ale	\$9.00	\$12.00
Guinness Stout	\$9.00	\$12.00
RPM Boneyard IPA	\$10.00	\$13.00
Coors Light	\$9.00	\$12.00
Firestone 805 Blonde	\$8.00	\$11.00
Trumer Pilsner	\$9.00	\$12.00
Sierra Nevada Hazy Little Thing	\$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
Sierra Nevada Pale Ale	\$9.00
Modelo Especial	\$9.00
Modelo Negra	\$9.00
Blue Moon Belgian White Ale	\$10.00
Strange beast Hard Kombucha	\$9.00
Stella N/A	\$9.00
Athletic N/A	\$9.00

\$12.00 Call

Apertif

Dubonnet Red

Fernet-Branca

Cordials

Apple Sour Schnapps

Blue Curacao

Butterscotch Schnapps

Crème de Cassis

Crème de Cocoa Brown

Crème de Menthe Green

Peach Schnapps

Peppermint Schnapps

Orange Curacao

Triple Sec

Bourbon/Whiskey

Canadian Club

Dickel

Rough Rider

Seagram's VO

Seagram's 7

Southern Comfort

Gin

Beefeater

Vodka

Absolut Vanilla

Tahoe Blue

Rum

Bacardi Light

Bacardi Limon

Captain Morgan

Malibu

Mount Gay

Sailor Jerry

Tequila

Hornitos

Scotch

J & B

Cutty Sark

Dewer's White Label

Irish Whisky

Bushmills

Jameson

Tullamore Dew

\$14.00 Premiums

Bourbon/Whiskey

Buffalo Trace

Bulliet

Bulliet Rye

Crown Royal

Fire Ball

Jameson Black Barrel

Lost Republic

Lost Republic Rye

Maker Mark

Templeton Rye

Wild Turkey

Wild Turkey Honey

Hana Bay 151

Black Seal Rum

Rum

Vodka

Hideout Cucumber

Stoli

Stoli Raz

Titos

Gin

Bombay Sapphire

St. George Terroir

Scotch

Johnnie Walker Red

Macallan

Tequila

Casamigos Blanco

Cazadores Blanco

Cazadores Rep

Fortaleza Blanco

Union Mezcal

Liqueurs

Ameretto

Campari

Canton

Chambord

Fire Ball

Frangelico

Galliano

Goldschlager

Saint Germain

Tia Maria

Tuaca

\$15.00 Super Premiums

Bourbon/Whiskey
Blanton's
Basil Hayden
Bookers
Eagle Rare
Highwest
Knob Creek
Piggy Back - Whistle Pig
Sazerac Rye
Whistle Pig
Woodford Reserve

Vodka
Belvedere
Chopin
Grey Goose
Grey Goose Citron
Grey Goose L'Orange
Grey Goose Poire
Ketel One

Gin
Hendrick's
Theory

Scotch
Balvenie 12
Glenfiddich 12
Glenlivet
Glenmorangie
Highland Park
Johnnie Walker Black
Laphroaig 10 Year
Oban 14

Tequila
Casamigos Reposado
Cazadores Anejo
Corralejo Reposado
Don Julio Anejo
Fortaleza Reposado
Patron Anejo
Patron Silver
Scorpion Mezcal

Liqueurs
B & B
Cointreau
Drambuie
Grand Marnier

Cognac
Courvoisier
Hennessy VS
Martell VSOP
Remy Martin

Ports

Cockburn's Special
Reserve Port \$13.00
Fonseca LBV \$15.00

Specialty Spirits

Oban 14 Year Old \$16.00
Balvenie 14 \$16.00
Talisker \$16.00
Clase Azul Plata \$26.00
Clase Azul Reposado \$39.00
Don Julio 1942 Anejo \$39.00
Kettle One \$15.00
Scorpion Mezcal \$21.00
E.H. Taylor \$25.00
Blanton's \$25.00

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 American Express, 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.

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. Entrée counts are also due at this time. 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.** All events are plated, sit down meals unless agreed to otherwise.

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.** Quotes for parties are held for 7 days. Upon prior restaurant approval, you may be allowed to bring a special bottle of wine to your event. A corkage fee of \$20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

General Policies *continued*

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 years' sales.**

Directions To Bar of America

Physical Address: 10040 Donner Pass Road
Truckee, CA 96161

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

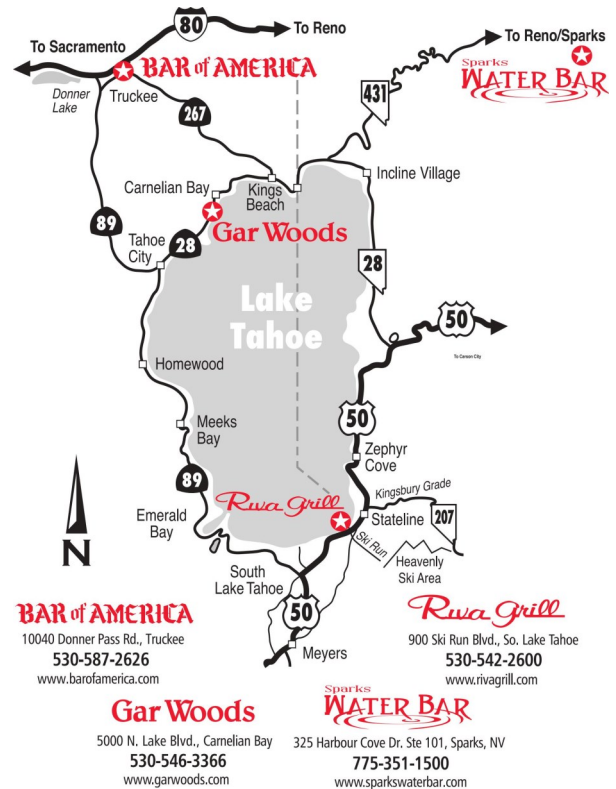
Phone: 530-587-2626

General E-mail: drink@barofamerica.com

Music Booking: music@barofamerica.com

Special Events: groupsales@barofamerica.com

Website: www.barofamerica.com



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
Flour Girl	530-573-1138
Sierra Bakehouse	530-562-9494
Sugar Pine Cakery	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

Destination Management Companies

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

Disc Jockeys

Brian Hess Music	707-490-8696
In Step Productions	775-857-7018
Jeff Leep Entertainment	775-787-6000
Lake Tahoe DJ	530-318-8316
Moonlight Mobile DJ	775-741-8771
Chango Presents, Sean O'Brien	530-324-2646
That's Entertainment	775-424-1900

Entertainment-Novelty / Photo Booths

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

Florists

Art in Bloom	775-720-7204
Awesome Blossom Floral Design	775-540-0005
Green With Envy	530-587-7488
Heartwood Floristry & Planterium	530-581-2180
Holly Fleur	775-297-5850
Love and Lupines	530-518-6301
Martha Bernyk Floral Design	530-587-5040
Mountain Roots Floral & Events	530-412-2128
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
Ike & Martin	888-407-6198
Milton Merlos (Spanish Acoustic Guitarist/DJ)	775-830-5687
Rustler's Moon (Steve Dick)	530-251-7733
The Blues Monsters (Chuck Dunn)	530-510-9100
Tuck Wilson	530-386-3030

Lodging

Gravity Haus	530-582-5655
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

Photographers

Adorn Life Photography	530-721-2448
Alyssa Lynne Photography	530-318-8089
Annie X Photographie	530-412-0927
Blue Lotus Photography	530-600-0037
Bret Cole Photography	805-610-1440
Ciprian Photography	775-233-6174
Corey Fox Photography	775-315-2418
Elsa Boscarello	775-291-7470
Gabriel Radu Photography	775-815-3555
Jen Schmidt Photography	775-233-7971
Jeramie Lu Photography	775-336-8843
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

Creative Coverings	775-359-6733
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Transportation

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

Wedding Consultants

Audere Events, Kyleigh Stewart	530-917-8370
Epic Thyme Events, Christi Nasser	530-955-0093
Mountain Thyme Events, Nikki Price	530-846-6084
One Fine Day Events, Marci Bogs	530-550-8203
Pomegranate Occasions	530-208-5779
Revel & Rye Event Co., Taylor Lorz	530-448-2220
Stephanie Marie & Co.	650-483-6417