



**Weddings, Banquets, Events
& a Wet Woody® on the Marina**

Group Sales Manager

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Welcome

We would like to welcome you and introduce you to Sparks Water Bar, as well as our three Lake Tahoe area restaurants, Gar Woods, Riva Grill, and 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 lunch/dinner.

Sparks Water Bar is our newest 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 with floor-to-ceiling windows, and a wrap-around balcony with views of the Sierra Nevada mountains and Sparks/Reno’s sparkling lights.

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 and weather restrictions apply). Upstairs private rooms with balconies are available year-round. Gar Woods can accommodate groups of up to 166 in combined rooms or smaller parties may reserve just one room. Riva Grill can accommodate groups of up to 220 upstairs.

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

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

Bar of America® is located in historic downtown Truckee. Bar of America's dining room provides a warm and inviting setting offering the perfect space for a party for up to 45 guests, or the entire bar and restaurant may be reserved for larger events. (For information, please contact Bar of America at 530-587-2626).

In 2024 we are celebrating Sparks Water Bar’s 3rd Anniversary, Gar Woods' 36th Anniversary, Riva Grill's 26th Anniversary, and 12 years with Bar of America in our restaurant family. Bar of America will also celebrate its 50th year in business!

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Sierra Breakfast Menu

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

Available Until 1:00
Saturdays & Sundays Only
40 Person Maximum

ENTREES

Choice of:

Chicken & Waffles

bacon stuffed buttermilk waffles, Rice Crispy fried chicken,
blueberry chipotle syrup & fresh berries

Eggs Benedict

poached eggs, Canadian bacon, Thomas' English Muffin, hollandaise & potatoes

Caramel Sabayon French Toast

grand Marnier, caramel apple cream cheese, apple cider sabayon & fresh berries

BEVERAGES

Fresh Juices, Coffee, & Tea

\$44 per guest

Available for an Additional Charge

Bloody Mary Bar / Mimosa Bar / Wet Woody® Bar / Trader Vic's® Mai Tai Bar

(a la carte dessert course available – please refer to page 16)

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Buffet Brunch On The Water

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

60 person minimum required

SALADS

Fresh Fruit Display

Spring Salad

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

SEAFOOD

Lobster Deviled Eggs

truffle oil, lobster, scallion, & Meyer-lemon aioli

Smoked Salmon Platter

egg, capers, onions, & crackers

Iced Jumbo Prawns

cocktail sauce

BREAKFAST

Eggs Benedict

Grand Marnier French Toast

Bacon & Sausage

Country Potatoes

CARVING STATION

Slow Roasted Prime Rib

creamy horseradish & cabernet au jus

BAKERY

Croissants & Fresh Bagels

Coffee Cake

Assorted Desserts

BEVERAGES

Fresh Juices, Coffee, & Tea

\$65+ per guest

Available for an Additional Charge

Bloody Mary Bar / Mimosa Bar / Wet Woody® Bar / Trader Vic's® Mai Tai Bar

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Mt. Rose Lunch Menu

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

Not Available After 3 pm
40 Person Maximum

ENTREES

(No Modifications, Please)

Choice of:

Peppered Tenderloin & Bleu Cheese Salad

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

Grilled Fish Tacos

grilled Pacific snapper, warm corn tortillas, apple-jicama slaw, guacamole, cilantro & pico de gallo

Prime Rib French Dip

slow roasted & thinly sliced prime rib with a sweet French roll, gruyere, sauteed onions & horseradish cream

Vegetarian/Vegan Options Available

DESSERT

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

\$49 per guest

(a la carte dessert course available - please refer to page 16)

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Marina Lunch Menu

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

Not Available After 3 pm

SALAD

House Salad

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

Artisan Breads

ENTREES

Choice of:

Petite Filet Mignon

7 oz. bacon wrapped filet with Point Reyes blue cheese butter,
house made steak demi-glace, garlic mashed potatoes, & asparagus

Grilled Salmon

wild rice, green bean almondine, lemon beurre blanc

Herb Roasted Chicken

garlic mashed potatoes, broccolini, white wine-rosemary jus

Vegetarian/Vegan Options Available

DESSERT

Chocolate Silk Torte

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

\$59 per guest

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Alpine Lunch Buffet

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

Not Available After 3 pm
(40 person minimum)

SALAD

House Salad

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

Artisan Breads

ENTREES

Choice of:

Chicken Piccata

mushrooms, capers, lemon garlic butter

Grilled Salmon

Lemon beurre blanc

Conchiglie

shell pasta, grilled chicken, pancetta, smoked gouda cream & artichoke hearts

Fresh Mixed Vegetables, Wild Rice

\$59 per guest

(a la carte dessert course available – please refer to page 16)

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Sierra Menu

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

SALAD

Caesar Salad

romaine, classic garlic-lemon dressing, asiago, crostini, sun dried tomatoes, capers

Artisan Breads

ENTREES

Choice of:

Rosemary Garlic Pork Tenderloin

roasted pork tenderloin, grilled polenta, green bean almondine, apple-cherry chutney

Grilled Salmon

wild rice, green bean almondine, lemon beurre blanc

Conchiglie

shell pasta, grilled chicken, pancetta, smoked gouda cream & artichoke hearts

Vegetarian/Vegan Options Available

DESSERT

White Chocolate Snicker's Cheesecake

graham cracker crust, Hershey's hot fudge, Snickers bar crumbles

\$69 per guest

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other requests on behalf of your guests.

Marina Menu

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

SALAD

House Salad

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

Artisan Breads

ENTREES

Choice of:

Bacon Wrapped Filet

10 oz. bacon wrapped filet with Point Reyes blue cheese butter,
house made steak demi-glace, garlic mashed potatoes & asparagus

Herb Roasted Chicken

garlic mashed potatoes, broccolini, white wine-rosemary jus

Blackened Hawaiian Ahi

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

Or

Pistachio Crusted Halibut

sweet basil asiago risotto, broccolini, mango jicama salsa & pomegranate syrup
seasonally available – May 1st thru November 15th

Vegetarian/Vegan Options Available

DESSERT

Chocolate Silk Torte

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

\$79 per guest

22% service charge and current sales tax will be added to all food, beverage and fees. While planning your event please advise the Group Sales representative of any food or beverage allergies, dietary restrictions, or other re-

Emerald Menu

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

SALAD

Cranberry Apple Spinach Salad

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

Artisan Breads

ENTREES

Choice of:

Seasonally Available Hawaiian Seafood

TBD by Chef

Grilled Australian Lamb Rack

3 double bone chops, herb-feta mashed potatoes, asparagus,
pomegranate reduction & mint gremolata

Filet Oscar

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

Vegetarian/Vegan Options Available

DESSERT

Mocha Crunch Ice Cream Cake

Hoch's Family Creamery chocolate & coffee ice cream, Oreo crust,
Hershey's hot fudge & Heath bar sprinkles

\$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.

Gar Woods Buffet

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs

50 person minimum required

SALADS

House Salad

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

Caesar Salad

romaine, classic garlic-lemon dressing, asiago, crostini, sun dried tomatoes, capers

Artisan Breads

ENTREES

Chicken Marsala

golden pan-seared chicken with shallots & mushrooms in a rich Marsala wine reduction

Pacific Swordfish

grilled with sweet chili lime butter

Rosemary Garlic Pork Tenderloin

roasted pork tenderloin with apple-cherry chutney

Roasted Garlic Mashed Potatoes, Wild Rice, Fresh Mixed Vegetables

CARVING STATION

Roast Tenderloin of Beef

Cabernet demi glace, blue cheese butter

\$79 per guest

(a la carte dessert course available - please refer to page 16)

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.

Marina Buffet

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

50 person minimum required

STARTERS

Charcuterie Board

assortment of cured meats, fine cheeses & spreads, warm baked Brie, olive mix,
spinach & artichoke dip, baguettes, crackers, bread sticks, berries & grapes,
dried figs, dates, candied walnuts & mango mustard marmalade
(Vegetarian Artisan Cheese Display available)
displayed during cocktail hour

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Caesar Salad

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

Cranberry Apple Spinach Salad

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

Artisan Breads

ENTREES

Herb Roasted Chicken

white wine-rosemary jus

Grilled Salmon

lemon Beurre Blanc

Pesto Penne, Roasted Garlic Mashed Potatoes, Fresh Mixed Vegetables

CARVING STATION

Slow Roasted Prime Rib

creamy horseradish & cabernet au jus

\$85 per guest

(a la carte dessert course available - please refer to page 16)

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

Sparks Water Bar has prepared this menu for your review.
Our chef would be delighted to tailor a menu to your specific needs.

50 person minimum required

STARTERS

displayed during cocktail hour

Charcuterie Board

assortment of cured meats, fine cheeses & spreads, warm baked Brie, olive mix, spinach & artichoke dip, baguettes, crackers, bread sticks, berries & grapes, dried figs, dates, candied walnuts & mango mustard marmalade
(Vegetarian Artisan Cheese Display available)

displayed during cocktail hour

Iced Jumbo Prawns

cocktail sauce

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Caprese Salad

romaine, cherry tomatoes, fresh mozzarella, basil, olive oil & balsamic vinaigrette

Cranberry Apple Spinach Salad

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

Artisan Breads

ENTREES

Chilean Sea Bass

guava ginger beurre blanc

Grilled Australian Lamb Rack

pomegranate reduction, mint gremolata

Pine Nut Wild Mushroom Risotto, Scallop Potatoes, Fresh Mixed Vegetables

CARVING STATION

Roast Tenderloin of Beef

Cabernet demi glace, blue cheese butter

\$99 per guest

(a la carte dessert course available – please refer to page 16)

Banquet Hors D'oeuvres

	Per Piece
Cold Passed Hors D'oeuvres (Minimum of 20 pieces per order)	
Caprese Skewers - mozzarella, roasted tomato, basil vinaigrette (GF)	\$5-
Shrimp Ceviche Tostadas - guacamole & mango salsa	\$6-
Ahi Poke Nachos - avocado, habanero aioli, unagi sauce, sesame seeds, green onion	\$6-
Lobster Deviled Eggs - lobster, white truffle oil, Tobiko, scallion & Meyer lemon aioli	\$7-
Sliced Beef Tenderloin Crostini - blueberry stilton cheese, roasted tomato, basil, balsamic reduction	\$7-
Sliced Beef Tenderloin Tostadas - salsa, peppers, avocado & chimichurri	\$7-
Hot Passed Hors D'oeuvres (Minimum of 20 pieces per order)	
Bacon Wrapped Dates - bleu cheese stuffed (GF)	\$5-
Chili Grilled Shrimp Skewers - sweet Thai chili sauce	\$5-
Spinach Artichoke Crostini - spinach, cream cheese, artichoke hearts, parmesan	\$5-
Thai Meatballs - sweet Thai chili sauce (GF)	\$6-
Coconut Beer Battered Prawns - mango mustard marmalade	\$6-
Bacon Wrapped Diver Scallops - honey mustard sauce (GF)	\$7-
Dungeness Crab Cakes - Dijon horseradish aioli, cucumber dill salad	\$8-
Tomato Portobello Bruschetta - balsamic reduction on Gorgonzola garlic bread	\$6-
Placed Hors D'oeuvre Stations	
Charcuterie Board - assortment of cured meats, fine cheeses & spreads, warm baked Brie, olive mix, spinach & artichoke dip, baguettes, crackers, bread sticks, berries & grapes, dried figs, dates, candied walnuts & mango mustard marmalade (large serves 100 guests / small serves 50 guests) (Vegetarian Artisan Cheese Display available)	\$575 large \$425 small
Fresh Fruit Display (large serves 100 guests / small serves 50 guests)	\$275 large \$175 small
Grilled Vegetable Tray - With garlic Aioli (large serves 100 guests / small serves 50 guests)	\$275 large \$175 small
Caprese Salad Stack - heirloom tomato, fresh mozzarella, basil, olive oil & balsamic reduction	\$6/ piece
Smoked Salmon Platter - egg, capers, onions & crackers	\$295/ platter
Iced Jumbo Prawns - cocktail sauce (serves 50-60 guests, approx. 2 per person)	\$425 bowl
Alaskan King Crab Legs - lemons and drawn butter	Market Price
Heavy Hors D'oeuvre Chef Carving Stations	
Slow Roasted Prime Rib - cabernet au jus, creamy horseradish & artisan rolls (serves 40-45)	\$500
Roast Tenderloin of Beef - sauce bearnaise & artisan rolls (serves 25-30)	\$450
Boneless Pork Loin - apple tamarind chutney sauce & artisan rolls (serves 30-40)	\$325
Roast Turkey Breast - white wine turkey jus, cranberry apple relish & artisan rolls (serves 50-60)	\$295
Mango Glazed Ham - grilled pineapple relish & artisan rolls (serves 50-60)	\$295

Desserts

Petite Desserts a la Carte

3 for \$12

(Minimum of 20 pieces per order - may be served at a station or family-style at dining tables)
Assorted Display - 3 pieces per person (Chef's choice or select your favorites)

Chocolate Dipped Strawberries
Chocolate Chip Coconut Bars
Chocolate Silk Torte Bites
Mini Fruit Tarts
Cheesecake Bites
Cowboy Brownies
Lemon Bars
Pecan Bars

Sparks Water Bar Plated Desserts

Apple Crisp

Hoch's Family vanilla bean ice cream, caramel drizzle

White Chocolate Snickers Cheesecake

graham cracker crust, Hershey's hot fudge & Snickers bar sprinkles

Chocolate Silk Torte

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

Mocha Crunch Ice Cream Cake

Hoch's Family Creamery chocolate & coffee ice cream, Oreo crust, Hershey's hot fudge &
Skor bar sprinkles

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

Hoch's Family Creamery Peppermint Stick Ice Cream

Add Some Fun!

Wet Woody® Bar - Unique and interactive - add a Wet Woody® Bar with different rum floats to your cocktail hour- the perfect ice breaker and way to incorporate our world famous signature drink! Have fun with the names as the Woodys get *stiffer*... (we'll have descriptive tent cards for each Wet Woody® based on the float- or keep it PG with just the rum names.) Wet Woodys® will be delivered to your bartender without the rum floats and guests then select their rum of choice.

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



Bloody Mary Bar - We'll deliver the vodka on ice, guests build their own Bloody Marys from a selection of ingredients - great with brunch!

Late Night Appetizers - Late wedding? Need to spend a little more? We've got you covered with delicious snacks served during dancing to go with all of those Wet Woodys

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.

Wine List

Sparkling

- NV Prosecco La Marca (Italy)
- NV Brut Mumm (Napa)
- NV Blanc de Noirs Domaine Chandon (Carneros)
- NV Brut Rose Scharffenberger (Mendocino)
- '20 Blanc de Blancs Schramsberg (Napa)
- NV Brut Veuve Clicquot *Yellow Label* (Champagne)
- '13 Brut Perrier-Jouet *Belle Epoque* (Champagne)

Chardonnay

- '22 Josh Cellars (California)
- '22 Wente *Riva Ranch* (Monterey)
- '21 MacRostie (Sonoma)
- '22 Sonoma Cutrer (Sonoma)
- '17 Patz & Hall (Sonoma)
- '22 Lloyd (Carneros)
- '22 Flowers (Sonoma)
- '22 Frank Family (Napa)
- '22 Rombauer (Carneros)
- '20 Jayson Pahlmeyer (Napa)

Fume & Sauvignon Blanc

- '22 Ferrari-Carano (Sonoma)
- '23 Kim Crawford (Marlborough)
- '22 Frog's Leap (Rutherford)
- '22 Duckhorn (North Coast)
- '21 Cakebread (Napa)

Lighter Wines

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

Bigger Reds

- '19 *Petite Syrah* Girard (Napa)
- '18 DuMOL *Wild Mountainside Syrah* (Russian River)
- '22 *Sangiovese* Ferrari-Carano *Siena* (Sonoma)
- '22 *Zinfandel Blend* The Prisoner (Napa)
- '15 *Meritage* Rodney Strong *Symmetry* (Alex. Valley)

Cabernet

- '21 Josh Cellars (California)
- '20 William Hill (North Coast)
- '22 Daou (Paso Robles)
- '20 Francis Coppola *Director's Cut* (Alexander Valley)
- '19 Robert Mondavi (Napa)
- '20 Beringer Cabernet (Knight's Valley)
- '20 Trefethen (Napa)
- '21 Pine Ridge (Napa)
- '19 Jordan (Alexander Valley)
- '20 Stag's Leap Wine Cellars *Artemis* (Napa)
- '19 Duckhorn (Napa)
- '19 Joseph Phelps (Napa)
- '18 Silver Oak Cellars (Alexander Valley)
- '21 Caymus (Napa)

Merlot

- '19 Whitehall Lane (Napa)
- '18 Duckhorn (Napa)
- '18 Pride Mountain (Napa)

Pinot Noir

- '21 Meiomi (Monterey)
- '19 Landmark (Monterey/Santa Barbara/Sonoma)
- '22 Boen (Russian River)
- '18 Morgan *12 Clones* (Santa Lucia Highlands)
- '19 Truckee River *Tondre Vineyard* (Santa Lucia)
- '21 Frank Family (Carneros)
- '22 Belle Glos *Clark & Telephone* (Santa Maria)
- '18 MacRostie (Wildcat Mountain)
- '21 Flowers (Sonoma)
- '21 Archery Summit (Dundee Hills)

Zinfandel

- '21 Soban Rocky Top (Amador)
- '21 Saldo (California)
- '21 Girard Old Vine (Napa)
- '19 Frank Family (Napa)
- '20 Rombauer (California)

Bigger Reds

- '19 *Meritage* Girard *Artistry* (Napa)
- '18 *Meritage* Franciscan *Magnificat* (Napa)
- '21 *Meritage* Justin *Justification* (Paso Robles)
- '18 *Cabernet* Stag's Leap Wine Cellars *SLV* (Napa)
- '19 *Meritage* Joseph Phelps *Insignia* (Napa)

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	\$9.00
Call Drinks	\$12.00
Premium Drinks	\$13.00
Wet Woody®	\$14.25+
Super Premium	\$14.00+
Trader Vic's Original Mai Tai	\$15.00
Trader Vic's 1944	\$17.00

Non-Alcoholic

Coffee	\$5.75
Espresso	\$6.75
Cappuccino, Latte, & Ice Tea	\$7.75
Fruit Juice Drink & Milk	\$5.75
Virgins	\$9.00
Smoothies	\$11.90

Brunch

Mimosa (with La Marca 187 ml)	\$18.00
Glass of Champagne (187 ml)	\$18.00
Champagne Cocktail (w/ Mumm)	\$18.00

House Wines

Josh Cellars Chardonnay	Glass \$13.00	Bottle \$38.00
Josh Cellars Cabernet	Glass \$13.00	Bottle \$38.00

Draft Beer

	25 oz	16 oz
Seasonal Head	\$13.00	\$9.00
Sparks Mahogany Ale (Drake's Amber)	\$13.00	\$9.00
Revision IPA	\$13.00	\$9.00
Lead Dog Hazy IPA	\$13.00	\$9.00
Bubble Stash IPA	\$13.00	\$9.00
Belching Beaver Blonde Ale	\$13.00	\$9.00
Pigeon Head Pilsner	\$13.00	\$9.00
Coors Light	\$12.00	\$8.00

Bottled

Blue Moon Belgian White	\$9.00
805 Blonde Ale	\$9.00
Stella Artois	\$9.00
Corona	\$9.00
Modelo Especial	\$9.00
Michelob Ultra	\$8.00
Guinness Pub Draft Can - 14.9 oz	\$11.00
Black & Tan	\$11.00

Waters & Non-Alcoholic

Pellegrino - 500ml / Liter	\$8.00/\$10.00
Bottled Smart Water	\$4.00
Red Bull & Sugar Free Red Bull	\$7.00

\$9.00 Well

Vodka	Skyy
Gin	Seagram's
Bourbon	Jim Beam
Scotch	Lauder's
Rum	Castillo
Tequila	Sauza Hornitos Blanco
Brandy	Korbel
Dry Vermouth	Martini & Rossi
Sweet Vermouth	Carpano Antica

\$12.00 Call

Whiskey/Bourbon	Canadian Club
	Early Times
	Jack Daniels
	Seagram's 7
	Southern Comfort
	Fireball

Scotch Cutty Sark

Gin Beefeater

Vodka Smirnoff
Tito's
10 Torr H/J

Rum Bacardi Light
Bacardi Black
Bacardi Limon
Goslings Black Seal
Cruzan Black Strap
Captain Morgan
Kraken
Malibu
Malibu Black
Mount Gay
Sailor Jerry
Sammy's Red Head

Tequila El Mayor Reposado

Irish Whiskey Tullamore Dew
Jameson
Bushmills

Liqueurs Fernet-Branca
Jägermeister
Kahlua
Pernod
Citronge
Dubonnet

\$13.00 Premium

Whiskey/Bourbon

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

Vodka

Belvedere
Chopin
Grey Goose
Grey Goose L'Orange
Ketel One
Ketel One Citroen

Aperitif

Campari

Gin

Bombay Sapphire
Hendrick's
Tanqueray 10

Rum

Cruzan Single Barrel
Gosling's Black Seal 151
Myers's Dark
Papa Pilar Blonde
Pusser's
Pyrat XO
Ron Carlos 151
Trader Vic's 151
Trader Vic's Royal Amber
Trader Vic's Private Selection Dark

Rum

Flor de Cana 18 Year
Black Bear

Scotch

Chivas Regal
Glenlivet 12 Year
Laphroaig 10 Year

Gin

Bombay Dry
Tanqueray
Empress 1908

Tequila

Casamigos Blanco
Casamigos Reposado
Cazadores Reposado
Cazadores Anejo
Herradura Anejo
Scorpion Mezcal
Don Julio Anejo
Don Julio Blanco
Partida Blanco
Partida Reposado

Vodka

Absolut
Absolut Citron
Effen
Hideout Cucumber
Hideout Vanilla
Stolichnaya 80
Stolichnaya Razberi
Tahoe Blue

Liqueurs

Chambord
Cointreau
Drambuie
Grand Marnier

Scotch

Dewar's White Label
Johnnie Walker Red

Port

Cockburn's Special
Reserve
Graham's 10 Year Tawny
Fonseca 2000 L.B. Vintage
Graham's 2000 Vintage

Tequila

Sauza Hornitos Reposado
Cazadores Blanco

Liqueurs

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

Cognacs

Courvoisier
Hennessy VS
Remy VSOP

\$14.00+ Super Premium

Whiskey/Bourbon

Basil Hayden
Crown Royal
Knob Creek
Knob Creek Rye
Frey Ranch
Woodford Reserve
Johnnie Walker Black

Specialty Spirits

Blanton's Single Barrel Bourbon
Macallan 12 Year Old Scotch
Macallan 18 Year Old Scotch
Lagavulin 16 Year Old Scotch
Oban 14 Year Old
El Dorado 15 Year Old Rum
Clase Azul Plata
Clase Azul Reposado
Clase Azul Ultra
Don Julio 1942 Anejo
Gran Patron Piedra

General Policies

Contracts

A confirmation letter and event order must be signed upon receipt of deposit. A revised, signed event order must accompany all changes. Please read the event order contract carefully. In addition, a final completed event order/contract confirming food, beverage, attendance, rentals set up and rates must be signed prior to the event. All events will be subject to one master bill. Final payment is due at the conclusion of your event. Business and personal checks are not accepted for final payment. We accept MasterCard, Discover, Visa, American Express, Certified Funds and 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

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 and 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 and any services provided or contracted by the restaurant. Taxes will be added to all charges, including service charges as required by the Nevada State Board of Equalization.

Guarantees

The minimum number of people attending must be guaranteed 7 days prior to the event. The actual number of attendees may exceed the guaranteed number by 5% if notice of increase is received by the restaurant no less than 48 hours before the scheduled event start time, but may not be decreased. Should the number of attendees increase by more than 5%, the restaurant has the right to revise the event order/contract as necessary to accommodate the guests. Such revision may include additional charges per the number of attendees exceeding 5% in accordance with the Rates & Additional Charges set forth on page 22 of this banquet packet.

Food & Beverage

Food (with the exclusion of cakes), liquor, beer and wine must be purchased from the restaurant only. Menus and prices are subject to change up to 30 days prior to your event. If menu is selected within 30 days, groups will be charged restaurant prices currently in effect at the time of event. Beverage prices are subject to change at any time and without notice. Children 10 and under attending events serving buffets will be charged one half of the advertised buffet price. Prepared buffet food may not be taken from the premises. Special pricing must be confirmed through our group sales manager 30 days prior to your event. Banquet information, menu items and prices may change at least twice a year, generally June and December. Quotes for parties are held for 7 days. Upon prior restaurant approval, you may be allowed to bring a special bottle of wine to your event. A corkage fee of \$20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

This Banquet Packet provides sample menus and current pricing. Our Chef would be delighted to tailor a menu to your specific needs. Prices are subject to change. Group menu pricing is guaranteed within 30 days of event date. 22% service charge and current sales tax will be added to all food, beverage and fees. Please advise the Group Sales Manager of any food or beverage allergies, disabilities or special requests on behalf of your guests. Guests may order and this restaurant serves some raw or undercooked meats, poultry, seafood, shellfish, eggs and/or other menu items, beverages or specials. These items or ingredients may increase your RISK of foodborne illness, especially if you have certain medical conditions. Please be responsible and let your server and the management know if you have any food or beverage allergies or known conditions that may be affected by consuming undercooked ingredients.

General Policies

(continued)

Menu Selection

Groups of 20 or more and groups seated upstairs may be required to select a limited menu. No prior meal counts need to be given ahead of time so guests may make their selections on the day of the event. Special orders must be finalized 30 days prior to the event date. Menus must be selected 14 days prior to the event date.

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 and the use of the restaurant facilities by the client, client contractors, guests and 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

A minimal amount of pre-approved signage is permitted. Signs should be freestanding or on an easel. No tacks, nails or staples are to be used to affix signs or decorations to the banister, walls or windows. Confetti, birdseed and rice are not allowed within the restaurant or on adjoining properties.

Performance

In the event that the restaurant cannot perform according to the contract signed due to circumstances beyond its control or other acts of God, all deposits or other monies paid may be applied to a future date agreed upon by the restaurant and 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 (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 and monies paid will be subject to the liquidated damages provision above.

Disclosures

- Pets are not allowed in the restaurant or on the deck, other than service dogs.
- Nevada law prohibits smoking on the restaurant premises, including the outdoor patios and balconies.
- Nevada liquor laws and our Nevada liquor license do not allow alcohol to be purchased from an outside establishment and consumed on the Sparks Water Bar property. Sparks Water Bar has the right to confiscate the unauthorized alcohol and charge the house price for the amount consumed.
- Sparks Water Bar has a noise ordinance set in place by Washoe County and has the right to manage the volume of the event music. Any music provided by guests shall comply with our noise restrictions.
- In most cases we offer a one-and-a-half to two hour window before the start of an event to decorate. The room(s) may be occupied during the day prior to evening events. Please keep this in mind when planning and coordinating with vendors.
- Sparks Water Bar is not responsible for outside rentals, including custom linens, china, glassware or flatware brought into the restaurant. Please plan to collect those items prior to leaving the premises.

- **Guests may order and this restaurant serves some raw or undercooked meats, poultry, seafood, shellfish, eggs and/or other menu items, beverages or specials. These items or ingredients may increase your RISK of foodborne illness, especially if you have certain medical conditions. Please be responsible and let your server and the management know if you have any food or beverage allergies or known conditions that may be affected by consuming undercooked ingredients.**

Rates and Additional Charges

Wedding Fees

Ceremony Fee \$1,000 (up to 50 persons), \$20/each additional guest

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

Reception Fee \$20/person

- Reception room set-up, table preparation, linens, cake service
- Dance Floor Fee \$600

Other Charges - A fee may be charged for the following services.

Bartender Fee (Interactive Wet Woody® Bar, Trader Vic's Mai Tai® Bar, Mimosa Bar, Bloody Mary Bar, etc.) \$100

A/V Equipment

- Microphone, TV(HDMI or Smart TV access), and use of sound system for playlist music \$100
- Projector screen set up/maintenance *projector not provided* A/V Fee +\$50
- Meeting Room Fee - 4 hour minimum \$100/hour
- Coffee/Hot Tea Station \$7/person

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

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

Outside Rentals - All rental items scheduled through the restaurant will be assessed at cost + 22% service charge & tax

Fees may apply for custom arrangements scheduled by client

Room Minimums, Capacities & Closure Fees

Room minimums will be quoted on a case by case basis, and will vary according to day of the week, time of year, and time of day.

Food & beverage minimums apply for the use of either of our upstairs private rooms or closing of the restaurant, and may be increased on holidays or holiday weekends*. Any changes to the posted minimum will be stated on the contract. All fees and charges apply toward the minimum except ceremony fees, restaurant closure fees, service charge and tax. Failure to meet the minimum will result in a minimum fee. The restaurant does not allow food, beverage, merchandise, gift certificates or any other item to be removed from the premises as compensation towards minimums.

Minimums *	Gar Wood Room seated capacity 80	Riva Room Room seated capacity 90	Both Rooms (Including Foyer) seated capacity 200
Sunday - Thursday Night	\$2,500	\$3,000	\$5,500
Friday & Saturday Night	\$4,000	\$5,000	\$9,000

Restaurant Closure:

The Entire Restaurant, including the deck, can accommodate 500 guests. A one time, non-refundable fee of \$2,000.00 is assessed in addition to our normal charges to reserve and close the entire restaurant during the day or evening.
Minimums shall be determined for each closure specific to the date.

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

Directions To Sparks Water Bar

Physical Address:

325 Harbour Cove Dr. Suite 101, Sparks, NV 89434

Mailing Address:

325 Harbour Cove Dr. Suite 101,
Sparks, NV 39434

Phone:

775-351-1500

Special Events Email:

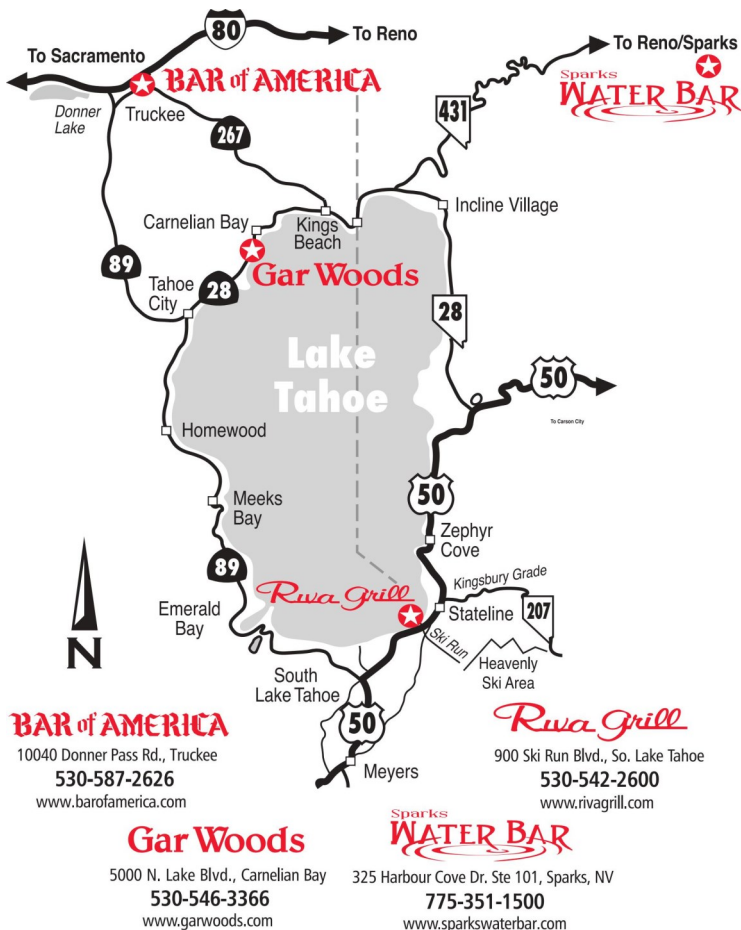
groupsales@sparkswaterbar.com

General E-mail:

onthewater@sparkswaterbar.com

Website:

www.sparkswaterbar.com



From:

Tahoe City - Get on I-80 E in Truckee from CA-89 N. Follow I-80 E to S McCarran Blvd in Sparks. Take exit 19 from I-80 E. Use the left 3 lanes to turn left onto S McCarran Blvd. Turn right onto E Lincoln Way. Turn right onto Harbour Cove Dr. Sparks Water Bar will be on your right.

Incline Village - Take 431 E. Use the right lane to take the I-580/US-395 S ramp to Carson City/S Lake Tahoe. Keep left at the fork, follow signs for I-580/US-395 N/Reno and merge onto I-580/US-395 N. Use the right 2 lanes to take exit 36A-68A to merge onto I-80 E toward Sparks/Elko. Take exit 19 for McCarran Blvd E. Use the left 3 lanes to turn left onto S McCarran Blvd. Turn right onto E Lincoln Way. Turn right onto Harbour Cove Dr. Sparks Water Bar will be on your right.

South Lake Tahoe - Continue on Hwy 50 East. Follow I-580 N to S. McCarran in Sparks. Take exit 19 from I-80 E. Use the left 3 lanes to turn left onto S McCarran Blvd. Turn right onto E Lincoln Way. Turn right onto Harbour Cove Dr. Turn right at Bayshore Dr. Sparks Water Bar will be on your right.

Reno, Truckee and Northstar - Take I-80 E to exit 19 South McCarran Blvd. Turn right onto E Lincoln

Recommended Vendors

Bakeries

Bloom Bake Shop	775-287-8905
Cs Mad Batter	775-451-5001
Cornerstone Bakery	530-563-5322
Sierra Bakehouse	415-310-2251
Happy Tiers Bakery	775-600-5416
Lori's Piece of Cake	760-784-1462
Batch Cupcakery	775-336-1622
Paris Custom Cakes	775-544-4114
Nothing Bundt Cakes	775-817-5151

Beauty

La Roux Lash Studio	775-527-4001
La Di Da Beauty	775-420-3132
Kiss and Makeup	775-338-4733
Love is in the Hair - Hair & Makeup Artistry	916-798-3637
Luxe Nail Salon	775-298-7444
Salon Bella Vita	530-583-1364

Destination Management

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

Disc Jockeys/Musicians

JAM Entertainment	775-287-2247
Milton Merlos	775-830-5687
Leep Entertainment	775-787-6000
DJ Funn	775-230-0355
Reno Tahoe DJ Company	775-885-2222
That's Entertainment	775-338-3080
Epik Weddings and Events	775-250-3745
DJ Franco	775-233-4184
Ascent DJ Productions	530-307-9140
DJ Brock and Steele	800-876-5953
Amplified Entertainment	775-830-0689
Tahoe Strings	775-781-1797

Ceremony Venues

Antique Wedding Chapel	775-337-1655
Arch of Reno	775-337-1555
The Elm Estate	775-384-9081
Sierra Water Gardens	775-526-0441
Hidden Valley Country Club	775-857-4735

Florists

Abloom Floral Design	775-900-7198
Timeless Arches	775-800-6190
Helianthus Floral Design	775-357-9173
Awesome Blossom	775-540-0005
Buds & Blooms	775-843-6089
Galena Forest Flowers	775-325-2671
The Florist on Moana	775-825-0671
Love and Lupines	530-518-6301
Devon Woods	775-348-6161

Lodging

Nugget Casino	775-356-3300
Grand Sierra Resort	800-501-2651
Silver Legacy	800-687-8733
Atlantis Casino Resort	775-825-4700
Whitney Peak Hotel	775-398-5400
Wester Village Inn & Casino	775-331-1069
Rustic Cottages	888-778-7842
Best Western Plus	775-358-6900
Residence Inn	775-331-3342
Hampton Inn & Suites	775-351-2220

Entertainment / Photo Booths

JAM Entertainment	775-287-2247
Epics Photo Booth	530-536-0455
Tahoe Photo Booth Rentals	775-225-6800
Blanca & Brandon Photography	775-360-6156
The Juniper Booth	775-237-2919
The Biggest Little Booth	775-225-9459

Marriage License

Washoe County Clerk	775-784-7287
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Officiants

Your Memorable Day	775-741-0813
The Hytch	775-526-0441
Washoe Weddings	775-544-6415
Larry Williams	775-885-2222
Weddings By Neil	775-232-2192

Photographers

Blanca & Brandon Photography	775-360-6156
Blue Lotus Photography	530-600-0037
Ciprian Photography	775-233-6174
Gabriel Photography	775-815-3555
Photography by Monique	775-762-8828
Theilan Photography	775-224-8254
Take One Visuals	775-258-6447

Rentals

All Occasion Rentals	775-828-4999
Creative Coverings	775-359-6733
Red Carpet Events & Design	775-355-1501
Timeless Arches	775-800-6190
Ali Balloons	aliballoon775@gmail.com

Transportation

Reno Tahoe Limousine	775-348-0668
Sunset Limousine	530-562-3833
North Tahoe Limousine Services, LLC	866-455-5515
Reno Sparks Cab Company	775-333-3333

Videographers

Heirloom Weddings	775-351-3597
Take One Visuals	775-258-6447

Wedding Consultants

The Grand Plans	510-969-2995
Marci Bogs/Marcella Camille Events	925-787-9752
Reno Tahoe Enchanted Events	530-318-7904
Blue Sky Events, Kerry Hawk	775-589-2210
Cloud Nine Event Co., Lindsay Townsend	530-600-1444
Pomegranate Occasions	925-768-5899
The Hytch	775-526-0441
KJM Weddings & Events	775-379-2107
Red Carpet Events & Design	775-355-1501
Amplified Entertainment	775-830-0689
Weddings By Neil	775-232-2192

Favors & Stationary

Butterfly Creative Designs	775-234-5986
Brown + Bigelow	775-883-9428
Her Stylish Scribe, LLC	775-470-5252
Truckee Meadows Candle Company	- truckeemeadowscandle@gmail.com