



BANQUET MENUS

CONTACT FOR CALIENTE:
AMY GRIGSBY
GROUP SALES MANAGER
GROUPSALES@GARWOODS.COM
SALES: 530-546-3366
FAX: 530-546-2184

CALIENTE PHONE #: 530-546-1000
WWW.CALIENTETAHOE.COM
WWW.FACEBOOK.COM/CALIENTELAKETAHOE

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, FOOD PRICING IS GUARANTEED WITHIN 30 DAYS OF EVENT DATE. 22% TAXABLE SERVICE CHARGE AND CURRENT SALES TAX ADDED TO ALL QUOTED PRICES. PLEASE ADVISE OUR GROUP SALES MANAGER OF ANY DISABILITIES, FOOD OR BEVERAGE ALLERGIES, OR OTHER REQUESTS ON BEHALF OF YOUR GUESTS.

WELCOME

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

Caliente is located in Kings Beach on Lake Tahoe's north shore and is beautifully appointed with an upscale, Southwestern flair. The large rooftop deck and Palapa bar are popular spots in the summer where you can sip a handmade margarita or our famous signature drink, the ChupaCabra. The entire restaurant may be bought-out for special 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 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 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". (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.)

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 bought-out for events. (For information please contact Bar of America at 530-587-2626).

Sparks Water Bar, a 13,000-square-foot bar and restaurant, is planned for two floors of the Marina Town Centre, on the eastern shore of the Sparks Marina. The debut is scheduled for fall 2020.

In 2020 we are celebrating Gar Woods' 32nd Anniversary, Riva Grill's 22nd Anniversary, Caliente's 13th Anniversary- and 8 years with Bar of America in our restaurant family. Bar of America will also celebrate its 46th year in business!

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WELCOME TO CALIENTE SOUTHWEST SOUTH

Located in historic Kings Beach and just minutes from the waterfront, Caliente takes its name from its diverse family neighborhood surroundings. Caliente specializes in the flavor of the American Southwest and beyond. Think Sante Fe through Brazil, or as we like to say, "Southwest, South". Caliente, opened on August 3rd, 2007 after an extensive remodel, is a very important step in the revitalization of the Kings Beach neighborhood. Today, Caliente stands on North Lake Boulevard as the stunning example of the Kings Beach redevelopment in progress. We take great pride in our creation and our clean, casual and friendly atmosphere. Caliente offers an unequaled and unique variety of quality fun, food and beverage at affordable prices. Dining out is more than just a meal, it is an event based on value and a wonderful experience. Combine our cuisine with generous premium margaritas and our famous signature drink, The ChupaCabra, and we have created a dining experience to remember!

GROUP BOOKINGS

Caliente is a great place to host a party! Caliente can accommodate groups up to 50 in the main dining room for an early dinner seating year-round. Groups of 20 or more are required to select from one of our limited menus. Our Group Sales Manager and Chef will work with you to put together the perfect menu for any occasion. As Caliente does not have private rooms, slideshows, speeches and standing cocktail hour are not available unless the restaurant is closed to the public.

RESTAURANT CLOSURES

For large parties, Caliente can be closed to the public for lunch & dinner events. A minimum will be established for each restaurant closure. Food, beverage and certain fees apply to the minimum. Restaurant closure fees, outside rentals, tax & gratuity may not be applied toward the minimum. Failure to meet the minimum will result in a minimum fee. A one time non-refundable fee of \$1,000 is assessed in addition to our normal charges to reserve and close the entire restaurant during the day or evening.

CALIENTE RESTAURANT MENUS

LAS FAVORITAS DE LA PALAPA

BOTANAS Y ENSALADAS

CHIPS & SALSA

CHARRED TOMATO SALSA (TOMATILLO OR MANGO PICO IF YOU WISH)

QUESO FUNDIDO CON CHORIZO

HOT & CREAMY DIPPING SAUCE WITH MANCHEGO AND JACK CHEESES, CHORIZO & CHILI PEPPERS, SERVED WITH WARM TORTILLAS

DON TOMAS GUACAMOLE (GF)

FRESH AVOCADOS SMASHED TOGETHER WITH COTIJA CHEESE, TOMATOES, SPICES & FRESH LIME

SOUTHWEST CHICKEN QUESADILLA

FLOUR TORTILLA STUFFED WITH PEPPER JACK CHEESE, SAUTÉED MUSHROOMS & ONIONS, CHOICE OF CHICKEN TINGA OR PORK PABIL, SERVED WITH SOUR CREAM, GUACAMOLE & PICO DE GALLO

CERVEZA CHILE RELLENO

FIRE ROASTED POBLANO PEPPER WITH QUESO FRESCO, COTIJA & JACK CHEESE, GRILLED CORN, BLACK BEANS, CREMA GUACAMOLE & PICO DE GALLO

SHORT RIB FLAUTAS

BRAISED SHORT RIBS, BLACK BEANS & JACK CHEESE WRAPPED IN RED CORN TORTILLAS WITH GUACAMOLE & PICO DE GALLO

NACHOS CON POLLO

SHREDDED CHICKEN OR PORK WITH QUESO FUNDIDO, JALAPEÑOS, BLACK BEAN PUREE, SOUR CREAM & PICO DE GALLO

SPICY JALAPEÑO SIX SHOOTERS

BACON & CHEDDAR STUFFED, BEER BATTERED, HOT & SPICY JALAPEÑO "SHOTS" WITH CILANTRO BUTTERMILK RANCH

CABO SALAD (GF)

BLACKENED CHICKEN, FIRE ROASTED CORN, BLACK BEANS, QUESO FRESCO, MIXED GREENS, SLICED AVOCADO, PICO DE GALLO, BACON CRUMBLES, CHOPPED EGG AND HONEY-CHIPOTLE DRESSING
(ADD CALIENTE SHRIMP OR SKIRT STEAK)

(GF) ITEMS ARE GLUTEN-FREE UPON REQUEST

CALIENTE RESTAURANT MENUS

TAHOE TACOS ESPECIALES

FISH TACOS

GRILLED OR BATTERED SNAPPER, APPLE-JICAMA SLAW, GUACAMOLE & CHIPOTLE-TOMATO AIOLI (GF)

OR

PORK PABIL- CHIPOTLE ADOBO BRAISED PORK, SAUTÉED PEPPERS & ONIONS, CABBAGE

CHICKEN TINGA- CHILI DE ARBOL BRAISED CHICKEN TINGA, CABBAGE & TOMATILLO SALSA

CARNE ASADA- CHIMICHURRI GRILLED SKIRT STEAK, CHARRED TOMATO SALSA & CABBAGE (GF)

CALIENTE SHRIMP- CHIPOTLE MARINATED SHRIMP WITH ONIONS, PEPPERS & JICAMA SLAW (GF)

SIZZLING FAJITAS

WITH SAUTÉED PEPPERS & ONIONS, GUACAMOLE, PICO DE GALLO, SOUR CREAM, CILANTRO-LIME RICE, WHOLE BLACK BEANS & CHOICE OF WARM FLOUR OR CORN TORTILLAS

CHICKEN - ACHIOTE MARINATED CHICKEN BREAST (GF)

STEAK - ACHIOTE MARINATED SKIRT STEAK (GF)

CALIENTE SHRIMP - CHIPOTLE MARINATED SHRIMP (GF)

VEGETARIAN - CHIMICHURRI MARINATED PORTOBELLOS,
ZUCCHINI & CORN (GF)

LARGE PLATES

CHICKEN MOLE ENCHILADA

FRESH PICO DE GALLO, JACK CHEESE, GUACAMOLE & CREMA WITH CILANTRO-LIME RICE

SALMON VERA CRUZ (GF)

PAN SEARED SALMON, BELL PEPPERS, ONIONS, CAPERS, ARTICHOKE, FRESH MANGO PICO IN A LIME BEURRE BLANC OVER CILANTRO-LIME RICE

WET BURRITO

CHICKEN TINGA OR PORK PABIL, STUFFED WITH CILANTRO-LIME RICE, BLACK BEANS & PEPPER JACK CHEESE, TOPPED WITH GREEN CHILE & ENCHILADA SAUCE, MELTED CHEDDAR CHEESE, GUACAMOLE, SOUR CREAM, PICO DE GALLO & JALAPENOS

SHORT RIB DE ORO

SLOW BRAISED ANCHO SHORT RIBS OVER CHIMICHURRI POTATO & SUMMER SQUASH HASH WITH CHIPOTLE DEMI GLAZE

CALIENTE BURGER

8 OZ. PRIME BURGER, APPLEWOOD SMOKED BACON, GUACAMOLE, PICO DE GALLO, PEPPER JACK CHEESE, SPRING MIX WITH CRISPY JALAPENOS & ONIONS

(GF) ITEMS ARE GLUTEN-FREE UPON REQUEST

CANTINA MENU

SERVED FAMILY STYLE

CHIPS & SALSA

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE & CHIPOTLE HONEY-LIME DRESSING

TABLE TOP TACOS

SERVED WITH CILANTRO-LIME RICE, WHOLE BLACK BEANS & WARM CORN & FLOUR TORTILLAS

YOUR CHOICE OF TWO OF THE FOLLOWING TACO SELECTIONS:

CHICKEN TINGA - CHICKEN BRAISED IN CHILI DE ARBOL

CARNE ASADA - GRILLED SKIRT STEAK

BRAISED PORK - SLOW ROASTED PORK

SPICY SHRIMP - CHIPOTLE MARINATED SHRIMP

DESSERT

CHURROS

WITH A CHOCOLATE SYRUP DRIZZLE, SERVED FAMILY STYLE

\$41.00 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.

PLAYA MENU

SERVED PLATED OR FAMILY STYLE

(PLATED MENUS ARE AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS)

CHIPS & SALSA

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE & CHIPOTLE HONEY-LIME DRESSING

ENTRÉES

CHOICE OF TWO:

PORK TAMALES

GUAJILLO AND CHILE DE ARBOL MARINATED PORK, STEAMED IN CORN HUSK MASA DOUGH
WITH CILANTRO-LIME RICE, BLACK BEANS & CREMA DRIZZLE

FISH TACOS

GRILLED SNAPPER, APPLE-JICAMA SLAW, GUACAMOLE & CHIPOTLE TOMATO AIOLI

CHICKEN MOLE ENCHILADA

FRESH PICO DE GALLO, GUACAMOLE, JACK CHEESE & CREMA WITH CILANTRO-LIME RICE

VEGETARIAN OPTION AVAILABLE

DESSERT

SOPAPILLAS

WITH CREMA DE ROMPOPE, AGAVE NECTAR AND STRAWBERRY COULIS, SERVED FAMILY STYLE

\$44.00 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.

POBLANO MENU

SERVED PLATED OR FAMILY STYLE

(PLATED MENUS ARE AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS)

CHIPS & SALSA

GUACAMOLE OR QUESO FUNDIDO
(CHOOSE ONE)

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE & CHIPOTLE HONEY-LIME DRESSING

ENTRÉES

CHOICE OF TWO:

SHORT RIBS

BEEF SHORT RIBS SIMMERED WITH ANCHO CHILE & TAMARIND, SERVED WITH CHORIZO MASHED POTATOES
& SAUTÉED VEGETABLES

SHRIMP ENCHILADA

SPICY CHILI DE ARBOL CREAM SAUCE WITH HOUSE VEGETABLES & CILANTRO-LIME RICE

SNAPPER VERA CRUZ

PAN SEARED SNAPPER, BELL PEPPERS, ONIONS, CAPERS & ARTICHOKE IN A LIME
BEURRE BLANC OVER CILANTRO-LIME RICE

VEGETARIAN OPTION AVAILABLE

DESSERT

CHURROS

WITH A CHOCOLATE SYRUP DRIZZLE, SERVED FAMILY STYLE

\$48.00 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.

PALAPA BUFFET MENU

50 PERSON MINIMUM, REQUIRES A RESTAURANT BUYOUT

CHIPS, SALSA, GUACAMOLE & QUESO FUNDIDO

JALAPEÑO POPPERS

BACON & CHEDDAR STUFFED, BEER BATTERED, HOT & SPICY JALAPEÑO "SHOTS" WITH CILANTRO-BUTTERMILK RANCH

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE & CHIPOTLE HONEY-LIME DRESSING

ENTRÉE

FAJITA BUFFET

SERVED WITH CILANTRO-LIME RICE, WHOLE BLACK BEANS & WARM CORN OR FLOUR TORTILLAS

YOUR CHOICE OF THREE OF THE FOLLOWING SELECTIONS:

WITH SAUTÉED PEPPERS & ONIONS, GUACAMOLE, PICO DE GALLO AND SOUR CREAM

CHICKEN - ACHIOTE MARINATED CHICKEN BREAST

STEAK - ACHIOTE MARINATED SKIRT STEAK

SPICY SHRIMP - CHIPOTLE MARINATED SHRIMP

VEGETARIAN - CHIMICHURRI MARINATED PORTABELLAS & SQUASH

DESSERT

TRES LECHES CAKE

RICH SPONGE CAKE SOAKED WITH SWEET CREAM, SERVED INDIVIDUALLY PLATED

\$54.00 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

PLACED HORS D'OEUVRES TO SHARE

(RECOMMEND 1 ORDER FOR 3-4 PEOPLE)

- QUESO FUNDIDO CON CHORIZO** \$12 / ORDER
HOT & CREAMY DIPPING SAUCE MADE WITH MANCHEGO & JACK CHEESES, CHORIZO & CHILI PEPPERS
- DON TOMAS GUACAMOLE** \$16 / ORDER
FRESH AVOCADOS SMASHED TOGETHER WITH COTIJA CHEESE, TOMATOES, SPICES & FRESH LIME
- SOUTHWEST CEVICHE** \$18 / ORDER
LIME & SERRANO MARINATED SHRIMP, GUACAMOLE & MANGO SALSA, AIOLI DRIZZLE

PLACED HORS D'OEUVRES

MAY BE PASSED FOR BUYOUTS
(PRICED PER PIECE OR EACH)

- CHICKEN QUESADILLA** \$4 / EACH
FLOUR TORTILLA STUFFED WITH PEPPER JACK CHEESE, BRAISED CHICKEN TINGA,
SAUTÉED PEPPERS & ONIONS
- SHORT RIB FLAUTAS** \$5 / EACH
BRAISED SHORT RIBS, BLACK BEANS & JACK CHEESE WRAPPED IN RED CORN TORTILLAS
- TIGHT TACOS** \$5 / EACH
BRAISED CHICKEN TINGA OR PORK PABIL TOPPED WITH CABBAGE, TOMATILLO SALSA, CILANTRO,
RADISH & HABANERO AIOLI
- CEVICHE TOSTADAS** \$6 / EACH
SHRIMP CEVICHE, GUACAMOLE, AND MANGO SALSA
- SPICY JALAPEÑO SHOOTERS** \$5 / EACH
BACON & CHEDDAR STUFFED, BEER BATTERED, HOT & SPICY JALAPEÑOS
WITH CILANTRO BUTTERMILK RANCH

GENERAL POLICIES

CONTRACTS

A confirmation letter, contract & event order must be signed upon receipt of deposit. A revised, signed event order must accompany all changes. Please read the event order carefully. In addition a final completed event order confirming food, beverage, attendance, rentals, set up & rates must be signed prior to the event. All events will be subject to one master bill. Final payment is due at the conclusion of your event. Business and personal checks are not accepted for final payment. We accept MC, Visa, Discover, Certified Funds & Cash. Unless a specific room is guaranteed with a minimum, Caliente reserves the right to move your event from one room to another, including the downstairs dining area, for any reason. You will be notified 10 days in advance of any changes affecting your event location.

DEPOSITS & LIQUIDATED DAMAGES

All deposits; including fees to close the restaurant are non-refundable. All deposits received upon signing the confirmation letter & contract described above, shall be subject to the liquidated damages clause herein after described. All deposits are based on an estimate of total charges including tax and gratuity.

1st Deposit: 25% due upon booking (all closure fees due at this time)

2nd Deposit: 25% due 60 days prior to the event

3rd Deposit: Due 30 days prior to the event, this deposit shall bring the total of all deposits to 75% of the actual estimated cost of the event, which may differ from the original estimate. If a party is booked within 30 days of the event date, a 75% deposit is due upon booking.

All deposits upon receipt by the restaurant are subject to liquidated damages as follows. Contracting Client agrees that if it breaches this Contract by cancellation of any event, it will be impractical or extremely difficult for the restaurant to determine the damages that it will sustain. It is therefore agreed that in the event of such breach & cancellation by contracting Client, the restaurant shall retain the amount of its deposit as of the date of cancellation. Please be advised, our credit card authorizations 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 amount entered.

GRATUITIES & TAXES

A 22% service charge will be added to all food, beverage, fees & any services provided or contracted by the restaurant. Taxes will be added to all charges, including service charges as required by the California State Board of Equalization.

GUARANTEES

The minimum number of people attending must be guaranteed 7 days prior to the event. The actual number of attendees may exceed the guaranteed number by 5% if notice of increase is received by the restaurant no less than 48 hours before the scheduled event start time, but may not be decreased. Should the number of attendees exceed 5%, the restaurant has the right to revise the event order/contract as necessary to accommodate the guests. Such revision may include additional charges per the number of attendees exceeding 5% in accordance with the Rates & Additional Charges set forth on page 19 of this banquet packet.

GENERAL POLICIES

(CONTINUED)

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. Final Event Orders must be signed and returned to Banquet Manager at least 48 hours prior to the event. Banquet information, menu items and prices may change at least twice a year, generally June and December. Quotes for parties are held for 7 days. Upon prior restaurant approval, you may be allowed to bring a special bottle of wine to your event. A corkage fee of \$20 will be charged on each 750 ml bottle or smaller. Limit one bottle per party.

MENU SELECTION

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

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, 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 will be applied to a future date agreed upon by the restaurant & client not to exceed one year of the original date. 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

- Caliente does not have central air conditioning. Occasionally, Lake Tahoe experiences unseasonably warm weather.
- Pets are not allowed in the restaurant or on the deck.

RATES AND ADDITIONAL CHARGES

WEDDING AND RECEPTION FEES (RESTAURANT CLOSURES ONLY)

RECEPTION FEE RECEPTION SET UP, TABLE PREPARATIONS, LINENS, CAKE
CUTTING
\$18.00/PERSON

OTHER CHARGES

DESSERT/CAKE FEE A FEE IS CHARGED FOR THOSE WHO SUPPLY THEIR OWN DESSERT
\$5/ PERSON

OUTSIDE RENTALS ALL RENTAL ITEMS SCHEDULED THROUGH THE RESTAURANT WILL
BE ASSESSED AT ACTUAL COST PLUS SERVICE CHARGE & TAX

DIRECTIONS TO CALIENTE

PHYSICAL ADDRESS: 8791 NORTH LAKE BLVD.
KINGS BEACH, CA 96143

MAILING ADDRESS: P.O. BOX 2240
KINGS BEACH, CA 96143

PHONE: 530-546-1000

WEBSITE: WWW.CALIENTETAHOE.COM

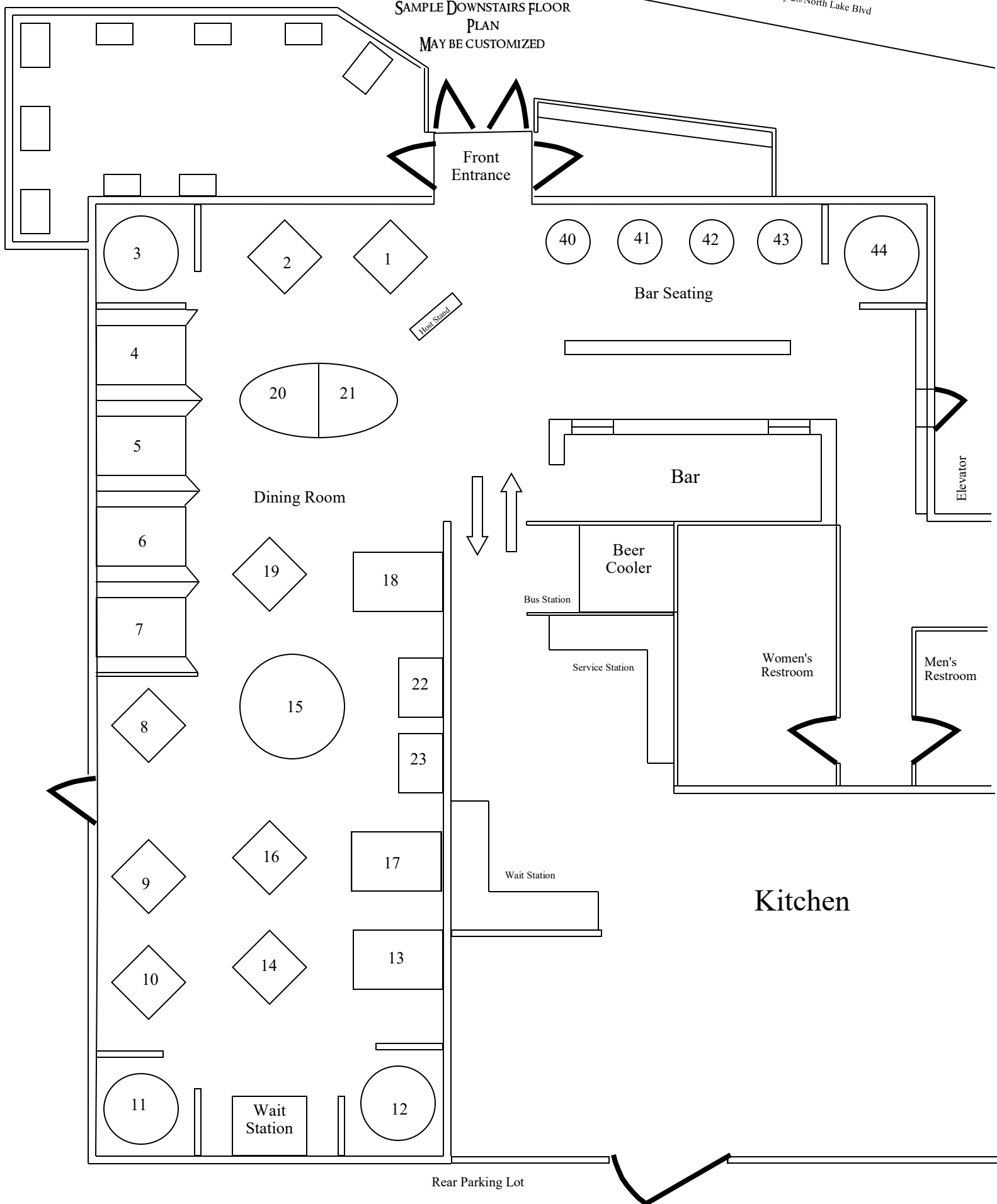
GENERAL E-MAIL: SOUTHWEST@CALIENTETAHOE.COM

GROUP SALES EMAIL: GROUPSALES@GARWOODS.COM



- FROM: **TAHOE CITY** - Go east on Highway 28 (9 miles) past Highway 267 to Kings Beach. We're on the left-hand side of the road before Brockway hill, on the corner of Chipmunk Street and Highway 28.
- FROM: **INCLINE VILLAGE** - Take Highway 28 west, 4.3 miles towards Kings beach. We're on the right hand side of the road at the bottom of Brockway hill, on the corner of Chipmunk Street and Highway 28.
- FROM: **SOUTH LAKE TAHOE** - (2 OPTIONS)
 1. Take Highway 50 east 15 miles toward Carson City. Exit left onto Highway 28 towards Incline Village/Kings Beach. Go 17 miles. We're on the right-hand side of the road at the bottom of Brockway hill on the corner of Chipmunk Street and Highway 28.
 2. Use Highway 89 North Past Emerald Bay and turn right at the "Y" in Tahoe City. Go 9 miles East on Highway 28 (North Lake Blvd). Caliente is located on the corner of Chipmunk Street and Highway 28.
- FROM: **SAN FRANCISCO/TRUCKEE** - Go East on I-80, take the Highway 267 Exit, towards Northstar/Kings Beach. Go 10 miles until Highway 267 ends in Kings Beach, take a left. Go about .8 miles. We're on the left-hand side of the road before Brockway hill, at the corner of Chipmunk Street and Highway 28.
- FROM: **RENO** - Go West on I-80 take the Highway 267 Exit, towards Northstar/Kings Beach. Go 10 miles until Highway 267 ends in Kings Beach, take a left. Go about .8 miles. We're on the left-hand side, before Brockway hill, on the corner of Chipmunk Street and Highway 28.
- FROM: **SQUAW VALLEY** - Take Highway 89 south, go straight through the light in Tahoe city (Highway 89 turns into Highway 28) towards Kings Beach. Caliente is 9 miles from Tahoe City. We're on the left-hand side of the road before Brockway hill, on the corner of Chipmunk Street and Highway 28.

SAMPLE DOWNSTAIRS FLOOR
PLAN
MAY BE CUSTOMIZED



SAMPLE DECK FLOOR PLAN
MAY BE CUSTOMIZED

