



BANQUET MENUS

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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, 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.

WINTER 2018

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. 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 events.

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

Gar Woods is located on the north shore of Lake Tahoe in picturesque Carnelian Bay and is also accessible by boat utilizing our deep water, 130-foot pier. Private banquet rooms with floor to ceiling windows offer dramatic, sweeping lake views. The larger "Riva Room" and the smaller "Caliente Room"- joined by a central foyer- feature knotty pine exposed beam ceilings and hickory and wicker chairs, reminiscent of "Old Tahoe". (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 the newest addition to our family and we are excited to expand into historic downtown Truckee. Bar of America's dining room provides a warm and inviting setting offering the perfect space for a party for up to 45 guests, or the entire bar and restaurant may be bought-out for events. (For information please contact Gar Woods Group Sales at 530-546-3366).

In 2018 we will celebrate several milestones... Gar Woods' 30th Anniversary, Riva Grill's 20th Anniversary, Caliente's 11th Anniversary- and 6 years with Bar of America in our restaurant family! Bar of America is also celebrating its 44th 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 one 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 remodel 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 at 5:00 pm year round. Groups over 20 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

BOTANAS, SOPAS Y ENSALADAS

ALBONDIGAS SOUP

TRADITIONAL MEXICAN MEATBALL SOUP WITH ROASTED VEGETABLES, COTIJA CHEESE & TORTILLA STRIPS

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE, PUMPKIN SEEDS & ANCHO HONEY-LIME DRESSING

QUESO FUNDIDO CON CHORIZO

HOT & CREAMY DIPPING SAUCE MADE WITH MANCHEGO AND JACK CHEESES, CHORIZO & CHILI PEPPERS

DON TOMAS GUACAMOLE

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

SOUTHWEST CEVICHE

LIME & SERRANO MARINATED SHRIMP & SNAPPER WITH GUACAMOLE & MANGO SALSA

CHICKEN QUESADILLA

FLOUR TORTILLA STUFFED WITH PEPPER JACK CHEESE, SAUTÉED PEPPERS & ONIONS, BRAISED CHICKEN TINGA, SERVED WITH SOUR CREAM & GUACAMOLE

CERVEZA CHILE RELLENO

FIRE ROASTED POBLANO PEPPER WITH QUESO FRESCO, COTIJA & JACK CHEESES, GRILLED CORN, BLACK BEANS, CREMA & GUACAMOLE

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 WITH QUESO FUNDIDO, JALAPEÑOS, BLACK BEAN PUREE, SOUR CREAM AND PICO DE GALLO

SPICY JALAPEÑO SIX SHOOTERS

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

SOUTHWESTERN EGG ROLLS

SAUTÉED CABBAGE, RED ONIONS, RED BELL PEPPER, BLACK BEANS, GRILLED CORN & SOUTHWESTERN SPICES

BAJA SHRIMP

JUMBO SHRIMP STUFFED WITH JALAPEÑO, COTIJA CHEESE, WRAPPED IN BACON & DRIZZLED WITH JALAPEÑO JELLY

TAHOE TACOS ESPECIALES

BRAISED CHICKEN - CHICKEN BRAISED IN CHILI DE ARBOL, CHIPOTLE, TOMATO & ONION

GRILLED SKIRT STEAK - GRILLED SKIRT STEAK, CHARRED TOMATO SALSA & HABANERO-CHIPOTLE CREAM

SLOW ROASTED PORK - SLOW ROASTED PORK, SAUTÉED PEPPERS, ONIONS & HABANERO-CHIPOTLE CREAM

BRAISED SHORT RIBS- BEEF SHORT RIBS, APPLE-JICAMA SLAW, CILANTRO, HABANERO-CHIPOTLE CREAM

SPICY SHRIMP - CHIPOTLE MARINATED SHRIMP WITH ONIONS, PEPPERS, TOMATO CREAM & JICAMA SLAW

CALIENTE RESTAURANT MENUS

LAS FAVORITAS DE LA PALAPA

FISH TACOS

GRILLED RED SNAPPER, APPLE-JICAMA SLAW, GUACAMOLE & TOMATO CREAM

NACHO BURGER

1/2 LB. BURGER TOPPED WITH TORTILLA CHIPS & PICKLED JALAPEÑOS, PEPPER JACK, QUESO FUNDIDO, PICO DE GALLO, GUACAMOLE AND HABANERO AIOLI WITH SWEET POTATO FRIES

WET BURRITO

CHOICE OF BRAISED CHICKEN OR PORK, STUFFED WITH CILANTRO-LIME RICE & BLACK BEANS, TOPPED WITH TOMATILLO & CHARRED TOMATO SALSAS WITH HABANERO AIOLI & CREMA

CHICKEN CHIMICHANGA

CHICKEN TINGA, PEPPER JACK CHEESE, ROASTED CORN & JALAPEÑO PEPPERS WRAPPED IN A FLOUR TORTILLA WITH CREMA & MANGO-TOMATILLO CHUTNEY

CABO SALAD

CHICKEN TINGA, FIRE ROASTED CORN & BLACK BEAN SALSA, QUESO FRESCO, JALAPEÑO, JICAMA, MIXED GREENS, GUACAMOLE, PICO DE GALLO, CHORIZO CRUMBLES, CHOPPED EGG AND HONEY-CHIPOTLE DRESSING

SIZZLING FAJITA PLATTERS

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

SHRIMP - CHIPOTLE MARINATED SHRIMP WITH PEPPERS & ONIONS

STEAK - ACHIOTE MARINATED SKIRT STEAK,

VEGETARIAN - CHIMICHURRI MARINATED VEGETABLES

LARGE PLATES

CHICKEN MOLE ENCHILADA

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

SEA BASS VERA CRUZ

PAN SEARED SEA BASS, CITRUS SALSA, CILANTRO-LIME RICE, BLACK BEANS, JALAPEÑO & MORITA COULIS

ARRACHATA STEAK

7 OZ. GRILLED HANGER STEAK, MORITA TAMRIND GLAZE, FINGERLING POTATOES, AVOCADO HASH TOPPED WITH A JALAPEÑO SHOOTER & A BAJA SHRIMP

PLAYA MENU

SERVED PLATED

CHIPS & SALSA

ENTRÉES
CHOICE OF:

COCHINITA PIBIL

ACHIOTE BRAISED PORK WITH CILANTRO-LIME RICE, BLACK BEANS, PICKLED ONIONS & WARM CORN TORTILLAS

SNAPPER VERACRUZ

PAN SEARED SNAPPER, SERVED WITH ARTICHOKE HEARTS, CAPERS, BELL PEPPERS, OLIVES
& ONIONS WITH CILANTRO-LIME RICE

CHICKEN MOLE ENCHILADA

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

VEGETARIAN OPTION AVAILABLE

DESSERT

SOPAPILLAS

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

\$29.00 PER GUEST

ALL PLATED MENUS ARE AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS

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

CHIPS & SALSA

STARTER

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE, PUMPKIN SEEDS & ANCHO HONEY-LIME DRESSING

ENTRÉES

CHOICE OF:

SHORT RIBS

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

SHRIMP ENCHILADA

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

ACHIOTE GRILLED CHICKEN BREAST

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

VEGETARIAN OPTION AVAILABLE

DESSERT

CHURROS

SERVED FAMILY STYLE WITH A CHOCOLATE SYRUP DRIZZLE

\$36.00 PER GUEST

ALL PLATED MENUS ARE AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS

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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.

HABANERO MENU

SERVED PLATED

CHIPS & SALSA
HOMEMADE GUACAMOLE

STARTER

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE, PUMPKIN SEEDS & ANCHO HONEY-LIME DRESSING

ENTRÉES

CHOICE OF:

BEACH' N GRILL

CHAR-GRILLED CHIMICHURRI MARINATED FLANK STEAK, MORITA BUTTER, BACON WRAPPED JALAPEÑO-COTIJA STUFFED SHRIMP & CILANTRO-LIME RICE

SEA BASS

PAN SEARED SEA BASS, CITRUS SALSA, CILANTRO-LIME RICE, BLACK BEANS, JALAPEÑO & MORITA COULIS

ARRACHATA STEAK

GRILLED HANGER STEAK, MORITA TAMRIND GLAZE, FINGERLING POTATOES, AVOCADO HASH TOPPED WITH A JALAPEÑO SHOOTER & A BAJA SHRIMP

DESSERT

MEXICAN BREAD PUDDING

WARM SPICED BREAD PUDDING SERVED WITH CRÈME DE TOMPOPE, MEXICAN CHOCOLATE & WHIPPED CREAM
(MAKE THIS A LA MODE FOR \$2 PER PERSON)

\$48.00 PER GUEST

ALL PLATED MENUS ARE AVAILABLE FOR GROUPS OF 30 GUESTS OR LESS

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.

CANTINA MENU

SERVED FAMILY STYLE

CHIPS & SALSA

TABLE TOP TACO "BAR"

PLATTERS OF THE FOLLOWING, SERVED FAMILY STYLE TO EACH TABLE

YOUR CHOICE OF TWO OF THE FOLLOWING TACO SELECTIONS:

CHICKEN TINGAS - CHICKEN BRAISED IN CHILI DE ARBOL, CHIPOTLE, TOMATO & ONION

CARNE ASADA - GRILLED SKIRT STEAK, CHARRED TOMATO SALSA & HABANERO-CHIPOTLE CREAM

BRAISED PORK - SLOW ROASTED PORK, SAUTÉED PEPPERS, ONIONS & HABANERO-CHIPOTLE CREAM

BRAISED SHORT RIB - BEEF SHORT RIBS, APPLE-JICAMA SLAW, CILANTRO, HABANERO-CHIPOTLE CREAM

SPICY SHRIMP - WITH ONIONS, PEPPERS, TOMATO CREAM & JICAMA SLAW

CILANTRO-LIME RICE

WHOLE BLACK BEANS

THE TOPPINGS

SOUR CREAM, GUACAMOLE AND PICO DE GALLO

CHOICE OF WARM CORN OR FLOUR TORTILLAS

DESSERT

SOPAPILLAS

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

\$29.00 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 MENU

SERVED FAMILY STYLE

CHIPS & SALSA

STARTER

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE, PUMPKIN SEEDS
& ANCHO HONEY-LIME DRESSING

ENTRÉES

PLATTERS OF THE FOLLOWING, SERVED FAMILY STYLE TO EACH TABLE

CHICKEN MOLE ENCHILADAS

WITH JACK CHEESE & CREMA

SIZZLING FAJITA PLATTERS

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

YOUR CHOICE OF TWO OF THE FOLLOWING SELECTIONS:

CHICKEN - ACHIOTE MARINATED CHICKEN BREAST

STEAK - ACHIOTE MARINATED SKIRT STEAK

SHRIMP - CHIPOTLE MARINATED SHRIMP WITH PEPPERS & ONIONS

VEGETARIAN - CHIMICHURRI MARINATED PORTABELLAS & SQUASH

CILANTRO-LIME RICE

WHOLE BLACK BEANS

CHOICE OF WARM CORN OR FLOUR TORTILLAS

DESSERT

CHURROS

SERVED FAMILY STYLE WITH A CHOCOLATE SYRUP DRIZZLE

\$39.00 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.

LAKE TAHOE MENU

SERVED FAMILY STYLE

STARTER

SHORT RIB FLAUTAS

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

SALAD

ENSALADA DE LA CASA

FIELD GREENS WITH MANGO PICO DE GALLO, COTIJA CHEESE, PUMPKIN SEEDS
& ANCHO HONEY-LIME DRESSING

ENTRÉES

PLATTERS OF THE FOLLOWING, SERVED FAMILY STYLE TO EACH TABLE

LOBSTER & SHRIMP TACOS

SAUTÉED CITRUS & CILANTRO MARINATED LOBSTER & ROCK SHRIMP WITH GRANNY SMITH APPLE SALSA,
SHREDDED LETTUCE
& HABANERO AIOLI IN WARM CORN TORTILLAS

ACHIOTE MARINATED FLANK STEAK

WITH MORITA BUTTER

BAJA SHRIMP

BACON WRAPPED JALAPEÑO-COTIJA STUFFED SHRIMP

CILANTRO-LIME RICE

WHOLE BLACK BEANS

DESSERT

MEXICAN CHOCOLATE MOUSSE

MEXICAN SPICED CHOCOLATE MOUSSE SERVED WITH RASPBERRY COULIS & LIME WHIPPED CREAM

\$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	\$11.90 / ORDER
HOT & CREAMY DIPPING SAUCE MADE WITH MANCHEGO & JACK CHEESES, CHORIZO & CHILI PEPPERS	
DON TOMAS GUACAMOLE	\$14.90 / ORDER
FRESH AVOCADOS SMASHED TOGETHER WITH COTIJA CHEESE, TOMATOES, SPICES & FRESH LIME	
SOUTHWEST CEVICHE	\$16.90 / ORDER
LIME & SERRANO MARINATED SHRIMP & SNAPPER WITH GUACAMOLE & MANGO SALSA	

PASSED HORS D'OEUVRES

GREAT FOR RESTAURANT CLOSURES! MAY BE PLACED AS WELL

(PRICED PER PIECE OR EACH)

CHICKEN QUESADILLA	\$2.75 / EACH
FLOUR TORTILLA STUFFED WITH PEPPER JACK CHEESE, BRAISED CHICKEN TINGA, SAUTÉED PEPPERS & ONIONS	
SHORT RIB FLAUTAS	\$3.95 / EACH
BRAISED SHORT RIBS, BLACK BEANS & JACK CHEESE WRAPPED IN RED CORN TORTILLAS	
TIGHT TACOS	\$2.95 / EACH
BRAISED CHICKEN TINGA TOPPED WITH CABBAGE, TOMATILLO SALSA, CILANTRO, RADISH & HABANERO AIOLI	
PORK SLIDERS	\$2.95 / EACH
BRAISED PORK, LETTUCE, BLACK BEANS, PICO DE GALLO, SALSA FRESCA & CREMA ON A SLIDER BUN	
MINI SOPES	\$3.95 / EACH
BLACK BEAN PUREE, CHICKEN OR PORK WITH LETTUCE, AVOCADO CREAM, PICO DE GALLO AND JALAPEÑOS	
SPICY JALAPEÑO SHOOTERS	\$2.95 / EACH
BACON & CHEDDAR STUFFED, BEER BATTERED, HOT & SPICY JALAPEÑO "SHOTS" WITH CILANTRO BUTTERMILK	
SOUTHWESTERN EGG ROLLS	\$2.95 / EACH
SAUTÉED CABBAGE, RED ONIONS, RED BELL PEPPER, BLACK BEANS, GRILLED CORN & SOUTHWEST SPICES	

WINES

	GLASS	BOTTLE
CHARDONNAY TOM GORE (CALIFORNIA)	11-	30-
CHARDONNAY SONOMA CURTRER (RUSSIAN RIVER)	15-	39-
CHARDONNAY ROMBAUER (CARNEROS)	20-	63-
SAUVIGNON BLANC KIM CRAWFORD (MARLBOROUGH)	14-	35-
PINOT GRIS LA CREMA (MONTEREY)	13-	34-
WHITE BLEND CAYMUS CONUNDRUM (NAPA)	14-	34-
ROSE' WHISPERING ANGEL (COTES DE PROVENCE)	15-	34-
CABERNET TOM GORE (CALIFORNIA)	11-	30-
CABERNET MONDAVI (NAPA)	14-	42-
TEMPRANILLO PEIRANO ESTATE (LODI)	12-	36-
ZINFANDEL FIDDLETOWN (SONOMA)	13-	38-
MALBEC GRAFFIGNA (ARGENTINA)	12-	34-
FERRARI-CARANO SIENA (SONOMA)	14-	41-

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.

(WINE LIST SUBJECT TO CHANGE)

DESSERTS

CHURROS

CHOCOLATE SYRUP DRIZZLE SERVED WITH VANILLA ICE CREAM

PINK TACO

PEPPERMINT ICE CREAM SANDWICHED BETWEEN CHOCOLATE DIPPED WAFERS WITH GRANADA CREAM

SOPAPILLAS

CREMA DE ROMPOPE, AGAVE NECTAR Y STRAWBERRY COULIS

DEEP FRIED ICE CREAM

DEEP FRIED OREO ICE CREAM ROLLED IN FROSTED FLAKES AND FRIED- COMES IN A CINNAMON TORTILLA SHELL TOPPED WITH FRESH WHIPPED CREAM AND AN OREO

TEQUILA LIST

BLANCO

CRISP, SHARP, DRY & CLEAR,
A FINISHED PRODUCT AFTER TWO
DISTILLATIONS, UNAGED,
PREFERRED FOR PURE AGAVE FLAVOR

1800 100 PROOF
1921 BLANCO
7 LEGUAS
AVION
CABO WABO
CAMPEON
CASA NOBLE CRYSTAL
CASAMIGOS
CAZADORES
CLASE AZUL
CORAZON
CORRALEJO
CORZO
DON JULIO
EL JIMADOR
EL TESORO PLATINUM
HERRADURA
PARTIDA
PATRON
PATRON GRAN PLATINUM
SAUZA HORNITOS
TRES GENERACIONES

MEZCAL

SCORPION SILVER
SCORPION REPOSADO
SCORPION 3 YR ANEJO

REPOSADO

RESTED TEQUILA, AGED FOR SIXTY
DAYS TO ONE YEAR IN OAK BARRELS,
SMOOTHER THAN BLANCO TEQUILA,
GREAT FOR MARGARITAS

1921 AGED
7 LEGUAS
AVION
CABO WABO
CAMPEON
CASA NOBLE
CASAMIGOS
CAZADORES
CHAMUCOS
CHIMAYO
CLASE AZUL
CORAZON
CORRALEJO
CORZO
CUERVO TRADICIONAL
DON JULIO
EL JIMADOR
EL TESORO
HERRADURA
PARTIDA
PATRON
SAUZA HORNITOS
TRES GENERACIONES

ANEJO

AGED FOR ONE OR MORE YEARS IN
OAK BARRELS, DARKER THAN
REPOSADO TEQUILA, DISTINCTIVE
WOOD FLAVOR, RECOMMENDED FOR
SIPPING

1921 ANEJO
7 LEGUAS
AVION
CABO WABO
CAMPEON
CASA NOBLE
CAZADORES
CORAZON
CORRALEJO
CORZO
CUERVO RESERVA DE LA FAMILIA

DON JULIO
DON JULIO 1942
DON JULIO REAL
EL TESORO
EL TESORO PARADISO
HERRADURA
HERRADURA SELECCION SUPREMA
MAESTRO DOBLE
PARTIDA
PATRON
PATRON GRAN BURDEOS
SAUZA HORNITOS
TRES GENERACIONES

BAR LIST

LIQUORS AND PRICES

WELL DRINKS
CALL DRINKS & BLENDED (INCLUDING
IRISH, BRANDY COFFEE & HOT TODDY
HOUSE MARGARITA
HOUSE COCKTAIL—CHUPACABRA
PREMIUM DRINKS, COFFEE DRINKS, 2
LIQUOR
SUPER PREMIUM, 3 LIQUOR

NON-ALCOHOLIC & WATERS

COFFEE
SODAS & ICE TEA – REFILLS FREE
FRUIT JUICE DRINK & MILK
ROOT BEER FLOATS
VIRGINS
BECKS N/A
PELLEGRINO SPARKLING WATER -
500ML/LITER
RED BULL & SUGAR FREE RED BULL

HOUSE WINES

TOASTED HEAD CHARDONNAY

TOASTED HEAD CABERNET

DRAFT BEER

DOS EQUIS LAGER
NEGRA MODELO
GREAT BASIN ICKY IPA
STELLA ARTOIS LAGER
PACIFICO

BOTTLED

BOHEMIA
BUDWEISER
BUD LIGHT
COORS LIGHT
CORONA EXTRA
CORONA LIGHT
HEINEKEN
SIERRA NEVADA PALE ALE
TECATE CAN
MODELO ESPECIAL - 24 OZ. CAN
CORONA FAMILIAR - 32 OZ.
GUINNESS CAN - 16OZ

CHAMPAGNE

MUMM NAPA BRUT SPLITS
SPRITZERS, WINE COOLERS

WELL

VODKA
GIN
BOURBON
SCOTCH
RUM
BRANDY
TEQUILA
VERMOUTH

CALL

WHISKEY/BOURBON

VODKA
GIN
RUM

CORDIALS

LIQUERS

SMIRNOFF
SEAGRAM'S
JIM BEAM
LAUDER'S
CONCH REPUBLIC
KORBEL
CABRITO
MARTINI & ROSSI

CANADIAN CLUB
JACK DANIELS
SEAGRAMS 7
SKYY
BEEFEATERS
BACARDI LIMON
BACARDI SELECT
BACARDI LIGHT
MALIBU
MT GAY RUM
APPLE SCHNAPPS
BLUE CURACAO
BUTTERNIP
SCHNAPPS
CRÈME DE CASSIS
CRÈME DE COCAO -
DARK
CRÈME DE COCOA-
LIGHT
CRÈME DE MENTHE-
GREEN
CRÈME DE
STRAWBERRY
ORANGE CURACAO
PEACH SCHNAPPS
TRIPLE SEC
JAGERMEISTER
SOUTHERN
COMFORT
DAMIANA ORANGE
LIQUEUR
LICOR 43

PREMIUMS

WHISKEY/BOURBON MAKER'S MARK
WILD TURKEY
APERITIF CAMPARI
RUM BACARDI 151
CAPTAIN MORGAN
SCOTCH MYERS'S DARK RUM
DEWAR'S WHITE LABEL
GIN JOHNNY WALKER RED
VODKA TANQUERAY
ABSOLUT
ABSOLUT CITRON
ABSOLUT MANDARIN
ABSOLUT PEPPAR
ABSOLUT RUBY
ABSOLUT VANILIA
STOLI 80
STOLI RAZBERI
LIQUEURS AMARETTO DI SARONNO
FRANGELICO
GOLDSCHLAGER
KAHLUA
MIDORI
RUMPLE MINZE
SAINT BRENDAN'S
SAMBUCA ROMANA
TUACA
CACHACA LEBLON
PISCO CARMEN DE ALTO

SUPER PREMIUMS

WHISKEY/BOURBON CROWN ROYAL
KNOB CREEK
BELVEDERE
VODKA CHOPIN
GREY GOOSE
GREY GOOSE ORANGE
KETEL ONE
KETEL ONE CITROEN
GIN BOMBAY SAPPHIRE
SCOTCH CHIVAS
GLENLIVET 12 YR.
JOHNNIE WALKER
BLACK
LIQUEURS CHAMBORD
COINTREAU
DRAMBUIE
GRAND MARNIER
COGNACS/PORTS COURVOISIER
SPECIALTY SPIRITS
MACALLAN 12 YEAR OLD
GRAND MARNIER CENTENAIRE
GRAND MARNIER 150
COCKBURNS

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	\$15.00/PERSON
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OTHER CHARGES

DESSERT/CAKE FEE	A FEE IS CHARGED FOR THOSE WHO SUPPLY THEIR OWN DESSERT	\$3/ PERSON
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OUTSIDE RENTALS	ALL RENTAL ITEMS SCHEDULED THROUGH THE RESTAURANT WILL BE ASSESSED AT ACTUAL COST PLUS SERVICE CHARGE & TAX	
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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

FAX: 530-546-2775

WEBSITE: WWW.CALIENTETAHOE.COM

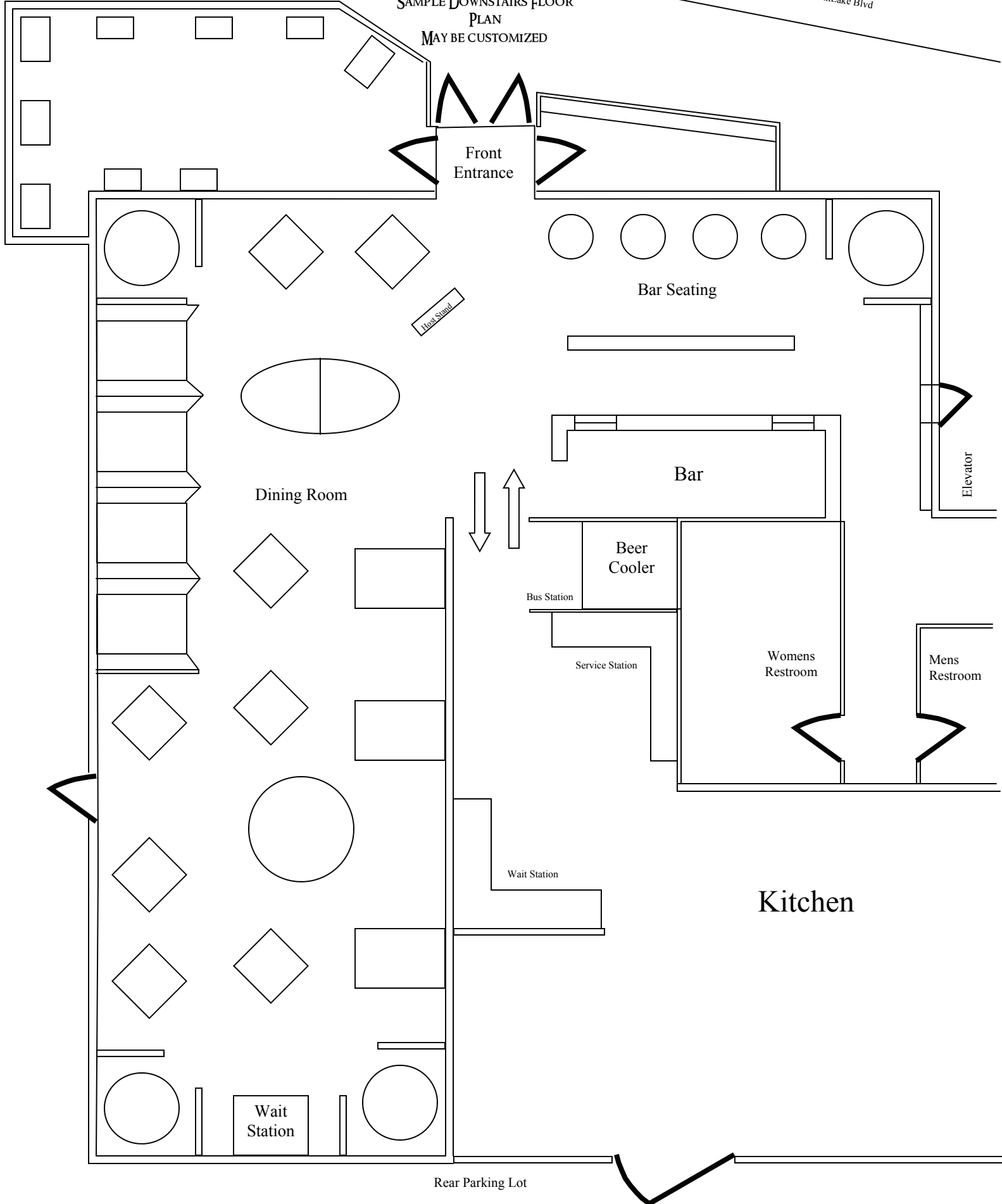
GENERAL E-MAIL: SOUTHWEST@CALIENTETAHOE.COM

GROUP SALES EMAIL: GROUPOSALES@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 UPSTAIRS FLOOR PLAN
MAY BE CUSTOMIZED

