



Minimum Consumption

Lunch (Mon.-Sun.)

(Room #1): \$500.00 minimum (Room #2): \$800.00 minimum

Dinner (Sun.-Th)

(Room #1): \$700.00 minimum (Room #2): \$1,200.00 minimum

Dinner (Fri.-Sat.)

(Room #1): \$1,000.00 minimum (Room #2): \$2,000.00 minimum

Private Party Menus

Bar Menus

#1) Margarita & Beer

- Includes: Soft Drinks, Regular Margarita, 1 Domestic Beer, 1 Imported Beer
- 2 Hours Open Bar: \$15 per person
- Additional Hours: \$5 per t

#2) Standard Bar

- Includes: Soft Drinks, Regular Margarita, 1 Domestic Beer, 1 Imported Beer, Wine (1 house red & 1 house white), Smirnoff, Bacardi, Jim Beam, Jose Cuervo, VO, Beefeater
- 2 Hours Open Bar: \$19 per person
- Additional Hours: \$8 per person

#3) Premium Bar

- Includes: Soft Drinks, Regular Margarita, Premium Margarita, 1 Domestic Beer, 1 Import Beer, Wine (1 house red & 1 house white), Bacardi, Bacardi Solera, Absolut, Ketel One, Patron Silver, Bombay, Jack Daniels, Chivas Regal
- 2 Hours Open Bar: \$22 per person
- Additional Hours: \$9 per person

#4) Cash Bar

- \$75.00 Bartender Fee (1 bartender required for every 40 guests)
- Cash Bar Menu

*Mexican Beer	\$ 5.00
*Domestic Beer	\$ 4.00
*Regular Margaritas	\$ 8.00
*Wines	\$ 6.00
*Sangria	\$ 6.00
*Standard Brands	\$ 7.00
*Premium Brands	\$ 8.00-\$9.00
*Soft Drinks	\$ 2.00

Dinner Reception Menus

#1) Three Course Menu

- Soup or Salad (Choose 1: House Salad, Sopa de Frijol Negro, or Sopa de Pollo)
- Main Course (Choose 2: Enchiladas, Chicken Fajitas (Steak or Shrimp upgrade available), Pollo a la Mexicana)
- Main Course is served with traditional Mexican rice, refried pinto beans, tortillas
- Vegetarian Options Available Upon Request
- Dessert (Choose 1: Mexican Flan, Pastel de Tres Leches, or Margarita Cheesecake)
- \$24.95 per person

#2) Three Course Premium Menu

- Soup or Salad (Choose 1: House Salad, Sopa de Frijol Negro, or Sopa Azteca)
- Main Course (Choose 2: Pollo en Salsa, Camarones al Mojo de Ajo, Puntas a la Mexicana, Enchiladas, Chicken Fajitas, Pollo a la Mexicana)
- Main Course is served with traditional Mexican rice, refried pinto beans, tortillas
- Vegetarian Options Available Upon Request
- Dessert (Choose 1: Mexican Flan, Pastel de Tres Leches, or Margarita Cheesecake)
- \$27.95 per person

#3) Four Course Menu

- Soup or Salad (Choose 1: House Salad, Sopa de Frijol Negro, or Sopa de Pollo)
- Appetizers (Choose 2: Quesadillas, mini flautas, nachos)
- Main Course (Choose 2: Enchiladas, Chicken Fajitas (Steak or Shrimp upgrade available), Pollo a la Mexicana)
- Main Course is served with traditional Mexican rice, refried pinto beans, tortillas
- Vegetarian Options Available Upon Request
- Dessert (Choose 1: Mexican Flan, Pastel de Tres Leches, or Margarita Cheesecake)
- \$29.95 per person

#4) Four Course Premium Menu

- Soup or Salad (Choose 1: House Salad, Sopa de Frijol Negro, or Sopa Azteca)
- Appetizers: (Quesadillas, mini flautas, nachos, sopesitos, empanadas)
- Main Course (Choose 2: Pollo en Salsa, Camarones al Mojo de Ajo, Puntas a la Mexicana, Enchiladas, Chicken Fajitas, Pollo a la Mexicana)
- Main Course is served with traditional Mexican rice, refried pinto beans, tortillas
- Vegetarian Options Available Upon Request
- Dessert (Choose 1: Mexican Flan, Pastel de Tres Leches, or Margarita Cheesecake)
- \$32.95 per person

Cocktail Reception Menu (Prices are per dozen)

- 200 piece minimum
- Menu Items

*Nachos	\$ 8
*Mini Flautas	\$ 16
*Quesadillas	\$ 15
*Hot Tequila Shrimp	\$ 12
*Shrimp Shooters/ Oyster Shooters	\$ 14/ \$20
*Mini Espresso Cup Tortilla Soup	\$ 10
*Guacamole on Homemade Tortilla Chips	\$ 8
*Mini Sopes	\$ 16
*Hot Chicken Wings	\$ 12
*Mini Empanadas	\$ 15
*Brochetas	\$ 19
*Ceviche	\$ 12
*Tostaditas de Tinga de Pollo	\$ 14

- Arandas Package \$250
*(Quesadillas, Nachos, Mini Flautas, Hot Tequila Shrimp, Tortilla Soup, Guacamole, Chicken Wings)
*200 Pieces (Choose 4 Items)
- Guadalajara Package \$315
*(Oyster/Shrimp Shooters, Mini Empanadas, Brochetas, Tostaditas de Tinga, Tortilla Soup, Mini Sopas)
*200 Pieces (Choose 4 Items)

Tableside Guacamoles:

- Guacamolera Fee: \$50.00 fee per staff member requested
- \$3.00 per person
- Guacamoles will be served throughout dinner reception

Sweets Table w/ Chocolate Fountain:

- Chocolate fountain, strawberries, banana slices, pineapple, marshmallows, rice crispies, mini churros, chocolate abuelita cookies
- \$5.50 per person

Pasteles: Party Cakes available upon request.

Terms & Conditions

1. **Guarantees:** exact number of guests must be determined at least (3) business days prior to the event. After that time, the number of guests may be increased, but not decreased from the number determined. This guarantee will determine the minimum amount charged to you, even if fewer guests attend the reception. The guest check for the event will be prepared based on the guaranteed number of guests or the number of guests that actually attend, whichever number is greater. However, the actual number of guests cannot increase by more than 10% of the guaranteed number of guests. If no guarantee is given by the client, El Mariachi will use the largest number of guests indicated on the party contract as a basis for the guarantee.
2. **Deposits & Cancellations:** A 30% deposit along with a signed copy of the party contract is required in order to book the event. Private party reservations are only considered confirmed once a deposit is received. The deposit is refundable in the event of a cancellation if the cancellation is made at least 45 days prior to the date of the event. Cancellations made within 45 days of the event are subject to forfeiture of the deposit.
3. **Taxes & Gratuity:** Sales tax and gratuity apply to all food and beverage charges. Applicable sales tax and gratuity of 20% are additional. Tax is not subject to gratuity.
4. **Contract:** An official party contract outlining the party details will be either emailed or faxed to you at least (1) week prior to the date of your event. El Mariachi Tequila Bar & Grill must have a signed copy of the contract prior to the date of the event.
5. **Additional Fees:** Outside alcoholic beverages may not be brought into the restaurant. Food items brought into the restaurant may be subject to service charges.
6. **Special Arrangements:** Decorations, flowers, visual/audio equipment rental and other special requests can be arranged upon request.
7. **Guest Liability:** Decoration methods must be approved by management. Decorations may not be attached with tape, glue, nails, screws, etc. Client is responsible for any damages incurred to the private event rooms during the event. Repair costs for any damages will be automatically charged to the credit card filed on the party contract.