



Las Palomas Restaurant & Bar

2008

Private Dining Options



Las Palomas offers a private and a semi-private room for special occasions, group meetings, and other gatherings. Our goal is to provide you and your guests with excellent food, beverages, and service, in a relaxed and affordable setting.

Our semi-private room can seat small groups of up to 15 people during lunch or dinner hours. Our private room can accommodate groups of up to 50 people during lunch or dinner hours. We do require that your group guarantee a minimum expenditure for food and beverages.

Depending on the size of your party we'll create a menu from a selection of appetizers and entrées that you choose. We'll do our best to accommodate guests with special dietary needs, or for events that require different hours than our standard hours.

If you would like to rent the private room with no food service, the rate is \$100.00 per hour. This fee includes coffee and iced tea service only. No **outside** food or drinks are allowed in the restaurant.



Las Palomas Restaurant & Bar

Private Room – Lunch Option

(Tuesday – Saturday)

- Suggested minimum of 20 guests to a maximum of 50 guests
- Available Tuesday through Saturday during lunch hours (11am – 2pm)
- Menu selections \$13.95 and up
- Minimum food & beverage charge of \$300.00 (plus sales tax and 19% gratuity)

Private Room – Weekday Dinner Option

(Tuesday-Thursday)

- Suggested minimum of 20 guests to a maximum of 50 guests
- Available Tuesday through Thursday during dinner hours (5pm – 10pm)
- Menu selections \$13.95 and up
- Minimum food & beverage charge of \$400 (plus sales tax and 19% gratuity)

Private Room for up to 50 guests

Friday and Saturday night

- Suggested minimum of 20 guests to a maximum of 50 guests.
- Available Friday and Saturday during dinner hours (5pm – 10pm)
- Menu selections \$14.95 and up
- Friday: Minimum food & beverage consumption of \$ 1500.00 (plus sales tax .0825 and 19 % gratuity)
- Saturday: Minimum food & beverage consumption of \$ 600.00 (plus sales tax .0825 and 19 % gratuity)

Private room for 50-100 guests

- **For groups of over 50 to 100, the front room of the restaurant and the middle room will be designated for your party. The minimum food and beverage charge is :**
- **Tuesdays – Thursdays \$1500**
- **Friday: \$5000.00**
- **Saturday \$ 4000.00**
- **Plus Sales Tax (.0825) and Gratuity (19% from food and drinks)**



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Private Function Groups over 100

The restaurant will be open exclusively for your party from 5:30 p.m. – 10:00 p.m.
Friday : minimum food & beverage consumption of \$ 10,000.00 (plus sales tax and 19% gratuity).

Saturday: minimum food & beverage consumption of \$10,000.00 (plus sales tax and 19% gratuity).

Sunday and Monday

- Las Palomas can be open exclusively for your event on Sunday or Monday (three hours). The minimum food and beverage charge is \$3000.00 plus sales tax and 19% gratuity.

Customized proposal

If you would like a customize proposal please give us the following information:

- Number of Guests
- Time
- Date
- Your menu selection
- Appetizer
- Dessert
- Bar
- Flowers
- Budget (if you have one)
- Concerns

Booking an event

Read this package carefully .The menu and the number of guests can be decided at a later date if you want. Fill out the credit card information on the following page, sign it, and fax to 512-327-5926. Your event is not booked until we receive the signed contract with the \$200.00 deposit. We will e-mail you or fax your confirmation.

Any changes on the proposals will be e-mail to you. Please respond to our e-mails and let us know if you want to make any changes.



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CONTRACT TO BOOK AN EVENT

Private Dining Terms & Conditions

- **Minimum charge** – if your total bill for food and beverages is less than the guaranteed minimum, the difference will be added to your bill.
- **Labor** – 19% gratuity will be added to your bill
- **Deposit Private Room** – we require an initial \$200 deposit to book your event. Deposits must be guaranteed by a valid credit card.
- **Deposit for semi-private room**- we require an initial \$50 deposit to book your event. Deposits must be guaranteed by a valid credit card.
- **Cancellations & Refunds** – if you must cancel your event we will return your deposit if we can book another party for that same day & time.
- **Confirmations** – confirmation on the final number of guests and menu is required seven (7) days prior to the event. Please Talk to Mari Carmen Dale.
- **Payment** – We accept Master Card, Visa, Diners Club, American Express, Discover, and Cash. No checks please. The balance due for your event will be charged to your credit card on the day of the event unless you made a different arrangement. If different credit cards or /cash is used for payment, it must be submitted at the same time.
- **Time** - The private room can be reserved for 2 1/2 hours. There will be a charge of \$25.00 per each additional half hour.

If you would like to book your event, please fill out the following information, sign and fax to (512) 327-5926.

CREDIT CARD INFORMATION	
Name as it appears on the card	_____
Telephone _____	e-mail _____
Event's date _____	Time _____ Number of guests _____
Type of credit card	_____
Credit Card Number	_____
Expiration Date _____	Last digits by signature line _____
Deposit to be charged on your credit card: \$200.00. Balance due the day of the event.	
Your signature	_____



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Example of Different Packages

The following are some examples of packages that we offer. If you would like additional choices, or a customize menu, please let us know.

Buffet Dinners

Fajita Buffet...\$14.95

Includes beef and chicken fajitas
Served with refried beans, rice, pico de gallo, cheddar cheese, and flour tortillas, chips and hot sauce.

Complimentary iced tea.

Guacamole ...\$1.95

Chile con queso ...\$ 1.95

Add caramel flan...\$3.75

Add pastel de tres leches...\$4.75

Enchilada Buffet...\$13.95

Chicken enchiladas verdes
Beef enchiladas rancheras
Cheese enchilads tampico or spinach
Served with rice and beans
Complimentary Iced tea

Chicken Buffet...\$ 14.95

(Equal number of each)

Choice of two:

Chicken Pecan
Chicken Tampico
Chicken in tomatillo sauce
Served with rice and salad
Complimentary iced tea



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Mexican Taquiza (Buffet style)...\$19.95

Choose any three

- 1) Shrimp a la mexicana
- 2) Cochinita Pibil (pork tenderloin)
- 3) Puntas (beef tenderloin tips)
- 4) Beef or chicken fajitas
- 5) Chicken in tomatillo sauce
- 6) Roasted peppers with mozzarella cheese

Served with: rice, refried beans, flour tortillas, chips and hot sauce.

Add a salad for \$ 2.50

Add chile con queso \$ 1.95

Add guacamole \$1.95

Add taquitos de pollo as an appetizer \$3.00

Add spinach empanadas \$ 3.50

Add flan or mango mousse for \$3.75

Pastel de tres leches for \$ 4.75

Complimentary iced tea



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Buffet Dinner...\$22.95
Same amount of each selection

Steak chimichurri

Fish (choice of one): chipotle, ajo, veracruz, tampico, al limon

Chicken (Choice of one): pecan, tampico, mole, or tomatillo sauce

Rice

Salad

Complimentary iced tea



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SIT DOWN MENUS

Add taquitos with guacamole for \$3.00
Add spinach and feta empanagas \$ 3.50
Add a caramel flan or mango mousse for \$3.75
Pastel de Tres leches or frozen delight...\$4.75
Assortment of desserts \$ 4.50

Sit down dinner

All guests are served the same entree, and same dessert except for vegetarian which should be previously arranged.

Chicken, steak, and seafood recipes can be changed.

Served with :

Dinner salad with house dressing

Entree served with rice, and julienne veggies



Chicken Primavera...\$15.95

Chicken breast with spinach, mushrooms, red bell peppers

Served with rice and julienne vegetables

Shrimp enchiladas with chipotle sauce... \$ 19.95

Steak ...\$19.95

Grilled center cut beef tenderloin

Steak and shrimp...\$22.95

Grilled beef tenderloin topped with shrimp.

Seabass al Tequila...\$24.95

Grilled Seabass prepared with Tequila Herradura, Cointreau, and fresh lime juice.



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Sit Down Dinner with choice of menu ...\$ 35.00
Must place the order 5 days before the event

Appetizer

Taquitos de pollo

Mixed green salad

And your choice of any three:

Chicken Primavera

Chicken breast with spinach, mushrooms, red bell peppers
Served with rice and julienne vegetables

Shrimp enchiladas with chipotle sauce

Steak al chile ancho

Grilled center cut beef tenderloin in a chile ancho mango sauce

Steak and shrimp

Grilled beef tenderloin topped with shrimp in a mango tamarind sauce.

Fish al Tequila

Grilled orange roughy prepared with Tequila Herradura, Cointreau, and fresh lime juice.

Chile Relleno

Large poblano pepper filled with ground beef and pork, raisins, almonds, pecans, and crystallized fruit. Covered with a fresh tomato sauce and cheese.

Dessert

Choice of three

Caramel flan, pastel de tres leches, frozen delight, or mango mousse.

Coffee and tea service



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Heavy Hors d'oeuvres

\$19.95(Choose any three)

\$24.95 (choice of any five)

Taquitos de Pollo

Miniature chicken tacos prepared with corn tortillas filled with chicken and served with guacamole.

Albondigas al Chipotle

Miniature meatballs in a wine-chipotle-tomato sauce. Served hot in a chafing dish.

Ceviche

Cubes of fish (orange roughy) cooked in lime juice and seasoned with a special vinaigrette, onions, cilantro, tomatoes, avocados, and more.

Rajas con queso

Strips of poblano peppers sauteed with onions, sour cream and cheese.
Served hot in a chafer. Served with with chips.

Empanadas de espinaca

Miniature turnovers stuffed with cheese, and spinach. Served with a creamy chipotle dip.

Fresh Shrimp... add an extra \$3.00 per person

Fresh large shrimp in a tomato- horseradish- caper sauce.

Pate ...\$35.00

Served with melba toast crackers
Dessert

Fruit Platter...\$150.00

Exotic seasonal fruit exquisitely arranged.

Fruit Tarts...\$2.25 each



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Desserts

Flan, or mango mouse...\$3.75

Pastel de tres leches...\$ 4.75

Frozen delight...\$4.75

Outside dessert ...\$1.25

If you would like to bring your own dessert, you can do so. You can bring the dessert one hour before the event.

Please inform us if you are planning to bring your own dessert.

Drinks

We can prepare a bar with margaritas, wine, and beer

By the glass \$ 5.95

Assorted Beer

Domestic \$ 3.50

Imported \$ 3.75

We offer a full bar



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Wine by the bottle

White Wines

Gabbiano Pino Grigio, Italy \$ 20

Casa Lapostolle Sauvignon Blanc, Chile \$ 26

Robert Mondavi Johannisburg Riesling, California \$ 26

Concha y Toro Xplorador Chardonnay, Chile \$ 18

Kendall Jackson Chardonnay \$ 21

Red Wines

Matua Valley Pinoir Noir, New Zealand \$ 26

Concha y Toro Explorador Merlot, Chile \$ 18

Terrazas Alto Malbec, Argentina \$ 25

Walnut Crest Shiraz, Chile \$ 17

Concha y Toro Cabernet Sauvignon, Chile \$ 18

Special Wines

If you would like a special wine, let us know ahead of time. We will do what we can to get it from our supplier.

Outside Drinks

No outside drinks will be allowed.

A fixed amount can be determined ahead of time



Las Palomas Restaurant & Bar

We do not offer a cash bar. We offer a separate bill for the bar if desired.

Flowers

Fresh flowers on the tables... \$150 and up

You are welcome to bring your own flowers. If you decide to do so, please bring the flowers already arranged in their vases ready to be set on the tables. You can bring the flower arrangements an hour before the event or just before you arrive.

Customized proposal

If you would like a customize proposal, please give us the following information:

- ❖ **Your name**
- ❖ **Telephone number**
- ❖ **E-mail**
- ❖ **Occasion**
- ❖ **Number of Guests**
- ❖ **Time**
- ❖ **Date**
- ❖ **Your menu selection**
- ❖ **Guests with special diets**
- ❖ **Appetizer**
- ❖ **Dessert**
- ❖ **Bar**
- ❖ **Flowers**
- ❖ **Budget (if you have one)**
- ❖ **Concerns**

**Contact : MariCarmen Dale
mcdale@austin.rr.com**