



## Las Palomas Restaurant & Bar

2010

### 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 of \$13.95 and up.
- Minimum **food** 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 of \$13.95 and up.
- Minimum **food** 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 of \$14.95 and up.
- Friday: Minimum **food & beverage** consumption of \$ 1500.00 (plus sales tax of .0825 and 19 % gratuity)
- Saturday: Minimum **food & beverage** consumption of \$ 600.00 (plus sales tax of .0825 and 19 % gratuity)

### ***Private room for 50-100 guests***

- **For groups of over 50 to 100 people, the front room of the restaurant and the middle room will be designated for your party. The minimum food charge is:**
- **Tuesdays – Thursdays \$1500.00**
- **Friday: \$5000.00**
- **Saturday: \$4000.00**
- **Plus Sales Tax (.0825) and Gratuity (19% from food and drinks)**



## Las Palomas Restaurant & Bar

### *Private Function Groups of 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 \$5000.00 plus sales tax and 19% gratuity.

## *Customized proposal*

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

- Number of Guests-** We will prepare adequate seating and food for the total number of guests.
- Time**
- Date**
- Your menu selection**
- Appetizer**
- Dessert**
- Bar**
- Flowers**
- Budget (if you have one)**
- Questions or concerns**

### *Booking an event*

Please read this package carefully. The menu and the number of guests can be decided at a later date.

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 your confirmation.

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



**Las Palomas Restaurant & Bar**

**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.
- **Gratuuity** – A 19% gratuity will be added to your bill.
- **Deposit Private Room** – we require an initial \$200 deposit to book your event that will be applied towards your balance on the day of the 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 to be applied towards your balance on the day of the 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 MariCarmen Dale.
- **Payment** – We accept MasterCard, 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. We can accept a maximum of 5 credit cards.
- **Time** - The private room can be reserved for 2 1/2 hours during business 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.**

<b>CREDIT CARD INFORMATION</b>	
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 _____
Your signature	_____



## Las Palomas Restaurant & Bar

The following are some examples of packages that we offer. We have found these menus to work very well for groups of people. If you would like additional choices, or a customized menu, please let us know.

### Buffet Dinners

20 people minimum number of guests for buffet dinners. All prices are per person and subject to tax and gratuity.

All packages are served with chips and salsa and complimentary iced tea.

#### *Fajita Buffet...\$14.95*

Includes beef and chicken fajitas with roasted peppers and onions.  
Served with rice, refried beans, pico de gallo, cheddar cheese, and flour tortillas.

If you prefer charro beans to refried please add \$1.95 per person.

#### *Enchilada Buffet (Choose 3)...\$13.95*

Your choice of beef, chicken, or cheese.

Sauces:

Tomatillo- Mild sauce prepared with fresh green tomatillos and seasoned with onions and cilantro.

Ranchera- Spicy sauce prepared with fresh tomatoes, onions, cilantro and jalapeño peppers.

Potosina- Mild sauce prepared with fresh tomatoes and spices.

Spinach- creamy spinach sauce.

Tampico- red bell-pepper, mushroom, and wine sauce.

Served with rice and refried beans.

#### *Chicken Buffet...\$ 14.95*

*(Equal number of each)*

*Choice of two:*

Chicken Pecan- chicken breast covered with our unique pecan sauce.

Chicken Tampico- chicken breast covered with a mushroom, red bell-pepper and wine sauce.

Chicken in tomatillo sauce- chicken breast with our mild green tomatillo sauce.

Served with rice and a salad.



**Las Palomas Restaurant & Bar**

**Mexican Taquiza...\$19.95**

*Choose any three.*

- 1) Shrimp a la mexicana- grilled shrimp with fresh tomatoes, cilantro, and onions.  
Choice of spicy or mild.
- 2) Cochinita Pibil- shredded pork loin Yucatan style.
- 3) Puntas- beef tenderloin tips in a spicy or mild mexicana sauce.
- 4) Beef Fajitas with roasted peppers and onions.
- 5) Chicken Fajitas with roasted peppers and onions.
- 6) Chicken in our mild green tomatillo sauce.
- 7) Vegetarian Parrillada- Grilled zucchini squash, tomatoes, mushrooms, green and red bell-peppers, and onions.
- 8) Rajas- strips of poblano peppers with cheese.

Served with rice, refried beans, and flour tortillas.

**Additional Choices**

**Appetizers**

Guacamole ...\$1.95

Chile con queso ...\$ 1.95

Taquitos de pollo with guacamole...\$3.00

Add a salad for \$ 2.95

**Desserts**

Caramel Flan...\$3.95

Pastel de tres leches...\$4.95

Assortment of desserts (Pastel de tres leches, caramel flan and mango mousse; equal servings of each)...\$4.95

Outside dessert serving charge ...\$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.



## Las Palomas Restaurant & Bar

### Beverages

#### Non-Alcoholic Beverages

- Complimentary Iced tea will be served with all packages.
- Available soft drinks, juices, coffee, hot tea, etc.

#### Alcoholic Beverages

- We can prepare a bar with margaritas, wine, and beer.
- You can set a limit for the bar to fit your budget.
- We can present a separate bar tab from the food.
- We do not do a cash bar or individual payments.

#### Wine by the bottle

- Please ask us about our wine selection.
- 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.

#### Beer

- We have an assortment of domestic and imported beers available.
- We only offer beer by the bottle.

#### Margaritas

- Margaritas are served by the pitcher.
- Pitchers of margaritas contain approximately six drinks.
- We offer house margaritas as well as top shelf margaritas.
- We carry a variety of premium tequilas to choose from.

When estimating your budget, the average number of drinks per person, based on past experience, is approximately 2.5 drinks.

**No outside drinks will be allowed.**

### Fresh Flowers

- Fresh flowers on the tables... \$200.00 and up. The price depends on the type of flower, number of arrangements, etc.
- 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 one hour before the event or just before you arrive.



**Las Palomas Restaurant & Bar**

**Sit down dinner...\$24.95**

You may choose one appetizer, a dinner salad, one entrée, and one dessert. The meal comes with complimentary iced tea and chips and salsa. Each person will be served the same meal.

Appetizer (choice of one):

Taquitos de pollo with guacamole

Chile con queso

Guacamole

Rajas with cheese

Mixed green salad with our homemade house vinaigrette



***Chicken Primavera***

Chicken breast with spinach, mushrooms, and red bell-peppers.

Served with rice and julienne vegetables.

***Shrimp enchiladas***

Two flour tortillas filled with grilled shrimp in a Mexicana sauce topped with creamy chipotle sauce (spicy).

***Pescado al Tequila***

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

***Cochinita Pibil***

Shredded pork loin cooked in our Yucatan style pibil sauce.

***Steak (add \$2.00 per person)***

Grilled center cut beef tenderloin brushed with our chimichurri sauce.

Dessert Choices: Flan or Mango Mousse



Las Palomas Restaurant & Bar

***Sit Down Dinner with choice of three menu items ...\$ 35.00***

Must place the order 5 days before the event

*Dinner Menu*

*Appetizer: Taquitos de pollo with quacamole.*

*Mixed green salad with our homemade house vinaigrette.*

*Entrees (all served with rice and julienne vegetables):*

*Salmon al chipotle*

*Alaskan salmon in a lime-chipotle sauce.*

*Steak and shrimp al chimichurri*

*Grilled beef tenderloin and shrimp brushed with a chimichurri sauce.*

*Pescado al Tequila*

*Broiled orange roughy in a tequila-lime sauce.*

*Vegetarian Parrillada*

*Grilled vegetables (red and green bell peppers, onions, mushrooms, tomatoes, and zucchini)*

*Tuna al limon*

*Grilled yellow fin tuna in a lemon caper sauce.*

*Chile Relleno*

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

*Chicken Tampico*

*Chicken breast in a red bell-pepper, mushroom, and wine sauce.*

*Dessert: Pastel de tres leches, Caramel flan, or Mango Mousse.*

*Coffee and tea service*



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## Heavy Hors d'oeuvres

*For up to 30 people choose any three, for 30 to 50 people choose any five... \$19.95 per person*

### Taquitos de Pollo

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

### Albondigas al Chipotle

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

### Ceviche

Cubes of tilapia cooked in lime juice and seasoned with a special vinaigrette, onions, cilantro, tomatoes, avocados, and different spices.

### Rajas con queso

Strips of poblano peppers sautéed with onions, sour cream and cheese. Served hot in a chafing dish. Served 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

### Fresh Fruit Platter...\$150.00

Exotic seasonal fruit exquisitely arranged.