

PALOMA BLANCA EVENT PLANNER

**THANK YOU FOR INQUIRING WITH
PALOMA BLANCA MEXICAN CUISINE REGARDING YOUR EVENT.**

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EVENT PLANNER

FOR IN-HOUSE AND CATERED EVENTS

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NOTE: THIS IS A MULTI-PAGE PDF. PLEASE PRINT A COPY FOR YOUR RECORDS. ALSO USE THE NAVIGATION TOOLS IN ADOBE ACROBAT READER TM TO ZOOM IN AND ADVANCE PAGES.

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PLEASE NOTE: PRICES ARE SUBJECT TO CHANGE UNTIL AN AGREEMENT HAS BEEN FULLY EXECUTED.

salones

WE HAVE THREE UNIQUE DINING ROOMS WHICH ARE PERFECT FOR PRIVATE OCCASIONS.

Salón la Fuente

This room boasts a detailed brick-and-copper fountain, upon which a display of candles can be scattered. Salón la Fuente will also comfortably accommodate up to 50 seated guests, or up to 75 guests for a cocktail reception event. Should your number of guests exceed this amount, we can include the adjacent dining room, effectively doubling the potential occupancy (100 seated/150 reception). The patio area adjacent to Salón la Fuente, featuring a flowing fountain and beautiful landscape, may be used for an initial cocktail/social time, or for additional dining.

Salón el Jardín

Located adjacent to the bar, Salón Jardin offers the most privacy. It has high ceilings, beautiful slate wall treatment and two sets of French doors that reveal beautiful seasonal landscaping. The room will comfortably accommodate up to 50 seated guests, or up to 75 guests for a cocktail reception event.

Salón Vela

Located just across Paloma's patio Salón Vela offers a unique, intimate, west coast sophistication and is a comfortable casual gathering spot perfect for friends or special occasions. It also has its own private patio leading into the front entrance. Salón Vela comfortably accommodates from 50 to 75 guests for a cocktail reception.

For photographs of these dining rooms, please go to **PalomaBlanca.net**.



Salón la Fuente



Salón el Jardín



Salón Vela

THE FOLLOWING ARE OUR PRIVATE ROOM POLICIES:

- **A non-refundable \$100 deposit per room (\$200 for events held in December) is necessary to reserve and confirm your private room, date and time. At the conclusion of the event, the deposit will be applied to the event charges. Should you cancel your reservation with at least 30 days notice, we will issue the deposit amount in restaurant credit.**
- In order to provide you with exclusive use of these salons, we require revenue minimums of food and beverage per room, they are as follows:
 - **Lunch** (Monday-Friday 11-3) 350⁺⁺ for 2 hours, 100 for each extra hour
 - **Lunch** (Saturday-Sunday 11-3) 500⁺⁺ for 2 hours, 100 for each extra hour
 - **Dinner** (Sunday-Wednesday 3-9) 500⁺⁺ for 3 hours, 200 for each extra hour
 - **Dinner** (Thursday-Saturday 3-10) 1000⁺⁺ for 3 hours, 200 for each extra hour**Room** fees are an additional charge based on the day and time of your event (see right column). If the minimum required food and beverage revenue is not met, there shall be a charge for the difference.
- If a seated dinner menu (as opposed to a buffet) is your preference, we ask that you select two entrée choices if you expect 31 or more guests. For events with 30 or fewer guests, you may select three entrées from which your guests can choose. To assist you with a seated dinner, we have created four menu pricing levels, "La Gardenia," "El Pavorreal," "La Orquidia" or "La Cascada" — there are several entrées at each level from which to choose. These suggested menu choices are provided in order to make planning your event easier; however they can be modified as requested and changes are subject to price changes.
- For events where an entrée choice is offered: Please note that in order to provide excellent service, everyone must be seated prior to ordering. Guests may select their entrée during your event — there is no need to pre-order unless this is your preference. Guests can expect to be served their entrée approximately thirty minutes from the time it is ordered. Please note that we orchestrate in-house events around other restaurant business, so deviations from mutually agreed upon event timelines as outlined on your contract may affect your service. For example, an extended social time or late-arriving guests can delay your event serving time.
- If you prefer a more casual atmosphere, we offer buffet menu options for groups of 30 or more. "Cocktail Buffets" provide guests with more immediate dinner service and more flexible dining times, and can also increase the capacity of our salons. Suggested menu options are included in our Buffet Menu.
- We require the number of Guaranteed Guests from hosts 3 days prior to the event. The number guaranteed will be the number of guests for which there will be a charge — if the actual number of guests in attendance is higher, however, that higher number will be used to determine the charge. Please note we will only be prepared to serve up to 5% over the number guaranteed. If the Guarantee is not given within 48 hours, the Expected number (as submitted by you on our reservation form) will become your guarantee.
- One source of payment shall be made at the conclusion of the event. We cannot accept separate payments. We accept cash, Visa, MasterCard, and American Express.

⁺⁺Sales tax and a 20% service charge will be added upon completion of the event.

fine print

PALOMA BLANCA'S PRIVATE ROOM POLICIES

LUNCH ROOM FEES

Monday - Friday \$30/room

Saturday and Sunday \$50/room

DINNER ROOM FEES

Sunday - Wednesday \$50/room

Thursday - Saturday \$75/room

This menu available for parties held Monday - Friday, 11am-3pm

IN-HOUSE PLATED LUNCHEON MENU

(15.95++ per person)

ENCHILADAS VERDES

Two chicken enchiladas covered in our tangy tomatillo sauce, melted queso Monterrey and topped with sour cream. Served with Spanish rice, frijoles borrachos and guacamole.

POLLO AL CILANTRO

Grilled chicken breast covered with our signature Crema Cilantro. Served with Spanish rice and frijoles borrachos.

CHÍLE RELLENO DE VEGETAL

Poblano pepper, filled with crunchy zucchini, corn, poblano strips and queso Monterrey. Baked and covered with Salsa Española. Served with poblano corn white rice and celiac beans.

FAJITAS A LA PARRILLA

Marinated and grilled chicken and beef, bell peppers and onions.
Served with Spanish rice, frijoles borrachos, guacamole and pico de gallo, served on a plate.

ENCHILADAS DE MOLE

Two beef enchiladas covered in our authentic *Mole de Xico* and topped with queso fresco and garnished with fresh onion. Served with poblano corn and white rice.

PALOMA BLANCA VIP LUNCHEON

(23.95++ per person)

This menu includes a small Ensalada Esmeralda, your choice of entrée(s) from the above lunch menu, small vanilla Pastel de Tres Leches and iced tea or soda.

POSTRES

PASTEL DE TRES LECHES

Our famous homemade Tres Leches cake
Regular slice (vanilla or chocolate) 8.50
Small slice (vanilla or chocolate) 4.25

WHOLE TRES LECHES CAKE

(custom flavors available)
Round (serves 8-16 people) 39.95
Large rectangular cake 65.95
(serves 40 people)
Add Rum to any cake 10.00

WHOLE FLAN

Round (serves 8-16 people) 39.95

OTROS POSTRES

Flan 6.95
Buñuelo and Vanilla Ice Cream 7.95
Mango Sorbet 3.50
Vanilla Ice Cream 3.50

For 30 or more

Mexican Cookies (2 per person) 2.00
Churros, with Cajeta drizzle 4.00 ea
Pralines 2.00 ea

lunch

PALOMA BLANCA'S IN-HOUSE PLATED LUNCH MENU

VIP LUNCHEONS

POSTRES / DESSERTS

This menu available for
parties held Monday - Friday,
11am-3pm

We offer three entrée choices
for groups of 30 or fewer, two
entrées for groups of 60 or
fewer, and one entrée choice
for larger groups. Our lunch
menu includes tostadas y salsa,
tortillas, your choice of one
entrée and iced tea or soda.

++ Sales tax and a 20% service charge will be added upon completion of the event.

LA GARDENIA

SERVED WITH QUESO AND TOSTADAS. 19.95⁺⁺ per person

ENCHILADAS VERDES

Two chicken enchiladas covered in our tangy tomatillo sauce, melted queso Monterrey, topped with sour cream. Served with Spanish rice, frijoles borrachos and guacamole.

CHILE RELLENO DE VEGETAL

Poblano pepper filled with crunchy zucchini, golden corn, poblano strips and queso Monterrey. Baked and covered with Salsa Española. Served with poblano corn white rice and refried beans.

FLAUTAS DE POLLO

Three crispy chicken flautas topped with chilled guacamole, sour cream, cheese and tomatoes. Served with Spanish rice and frijoles borrachos.

EL PAVORREAL

SERVED WITH BEAN & CHEESE NACHOS & MANGO SORBET. 24.95⁺⁺ per person

PUNTAS DE PUERCO

Spicy! 7 oz. lean pork marinated with roasted garlic and covered in our Salsa de Chile Chipotle. Served with Spanish rice and frijoles borrachos.

POLLO HALF AND HALF

Grilled chicken breast covered in our signature Crema Cilantro and Crema Chipotle. Served with poblano corn white rice and Ensalada Esmeralda.

CHILE RELLENO

Poblano pepper filled with beef and potatoes, white cheese and covered with Salsa Española. Served with Spanish rice and frijoles borrachos.

LA CASCADA

SERVED WITH A SMALL ENSALADA ESMERALDA & VANILLA TRES LECHES CAKE. 37.95⁺⁺ per person

CARNE ASADA TAMPIQUEÑA

A juicy and lean ribeye steak topped with grilled onions, served with a cheese enchilada, Spanish rice, frijoles borrachos, guacamole and pico de gallo.

MAR Y TIERRA

Grilled chicken breast covered with our signature Crema Chipotle and four grilled shrimp in Crema Cilantro. Served with poblano corn white rice and Ensalada Esmeralda.

CHILE RELLENO DE CAMARÓN

Poblano pepper filled with a blend of fresh grilled shrimp, chopped tomatoes, onions and corn, topped with sour cream and queso Monterrey. Baked, and served with poblano corn white rice and mixed steamed vegetables (zucchini, squash, and red bell pepper).

LA ORQUIDIA

SERVED WITH A SMALL ENSALADA DE ESPINACAS, CREMA LIGERA POBLANA, AND A SMALL RUM TRES LECHES CAKE. 44.95⁺⁺ per person

PESCADO VERACRUZ

Fresh grilled catch of the day topped with our tangy Salsa Veracruz. Served with poblano corn white rice and mixed steamed vegetables (zucchini, squash, and red bell pepper).

RIBEYE PALOMA

A flavorful, grilled 8 oz. ribeye steak, served with steamed asparagus and chipotle mashed potatoes.

SHRIMP DIABLO

Marinated shrimp with chipotle chile and Mexican spices cooked to perfection. Served with poblano corn white rice and avocado salad.

⁺⁺ Sales tax and a 20% service charge will be added upon completion of the event.

dinner

PALOMA BLANCA'S IN-HOUSE PLATED DINNER MENUS

This menu available for
parties held:

Saturday - Sunday, 11am - Close
and Monday - Friday, 3pm - Close

We offer three entrée choices for
groups of 30 or fewer, two entrées
for groups of 60 or fewer and one
entrée choice for larger groups.
Each plated menu includes an
appetizer or salad (as specified),
tostadas y salsas, tortillas, your
choice of one entrée, iced tea
or soda.

Custom menus are available.

For off-site events with 75 guests or more, live-action stations are indicated with an asterisk (*).

Custom menus are available.

buffet & catering

**PALOMA BLANCA'S
BUFFET MENUS
OFF-SITE, ON-SITE
AND TO-GO
(FOR 30 PEOPLE OR MORE)**

MUY TEJANO

Tostadas y salsas
Fried cream cheese jalapeños
Flautas de Pollo
Quesadillas al Carbón*
Queso
Guacamole
Crema Fresca

CIUDAD DE MEXICO

Tostadas y salsas
Quesadillas de Queso and Poblano*
Flautas de Papa con Chorizo
Tinga de Pollo
Tacos al Pastor
Frijoles borrachos
Queso fresco
Guacamole
Crema Fresca
Pico de gallo
Salsa de la Senora

LINDO SAN ANTONIO

Tostadas y salsas
Queso
Fajitas de Carne
Fajitas de Pollo
Arroz Mexicano
Frijoles borrachos
Tortillas
Guacamole
Pico de gallo
Galletas Mexicanas

EL TAPATIO

Tostadas y salsas
Sopes*
Quesadillas de Rajas Poblanas*
Pollo en salsa Poblana
Puntas de Puerco
Arroz Mexicano
Frijoles borrachos
Tortillas
Pico de gallo
Guacamole
Pastel de Tres Leches

COYOACAN

Tostadas y salsas
Quesadillas al Carbón*
Pollo al Chipotle
Pollo al Cilantro
Poblano corn white rice
Ensalada Esmeralda
Tortillas
Pico de gallo
Guacamole
Pastel de Tres Leches

EL JAROCHO

Tostadas y salsas
Tostaditas de ceviche (pass for 30 minutes)
Quesadillas de Camarón*
Camarón al mojo de ajo
Carne ahumada
Poblano corn white rice
Ensalada Esmeralda
Tortillas
Guacamole Mexicano
Pastel de Tres Leches

extras

PLATTERS, SALADS, SOUPS & BANQUET ARRANGEMENTS

DELICIOUS EXTRAS

PARTY PLATTER

12 Tamales, 8 Quesadillas al Carbón, 12 flautas, and 12 fried cream cheese jalapeños. Served with guacamole and sour cream.

79.95

BOTANA GRANDE

3 Quesadillas al Carbón, 3 flautas, 8 bean and cheese nachos, and 6 fried cream cheese jalapeños. Served with guacamole and sour cream.

38.95

CUSTOM PLATTERS AVAILABLE UPON REQUEST.

ENSALADA ESMERALDA

A small salad consisting of crisp iceberg, romaine and spinach lettuces with tortilla strips, red onions, rajas poblanas and queso fresco. Tossed in our cilantro dressing.

4.95

SOPAS

A small cup of one of our delicious homemade soups.

4.50

MAY WE SUGGEST

Floral Arrangements and Specialty Decor

From simple to elaborate for any occasion

Table Linens

White Table Linen (Lunch Events)
Colored Table Linens (Prices upon request.)
Colored Napkins

Live Music Suggestions

Trios, solo acoustic guitarist or other live music available for off-site or in-house events with advance notice. (Prices upon request.)

in-house beverages

FROM THE CANTINA

MARGARITAS

PREMIUM CARAFE

liter (rocks only)
40.95⁺

HOUSE CARAFE

1 liter (rocks or frozen)
25.95⁺

1 liter (Serves 5)

SANGRIA

1 liter
24.95⁺

BLOODY MARY

1 liter
24.95⁺

MIMOSA

1 liter
22.95⁺

DOMESTIC BEER

4.25⁺

IMPORTED BEER

5.00⁺

WINE, WELL DRINKS & CHAMPAGNE

Available upon request
~ Prices Vary ~

+ A 20% service charge will be added
upon completion of the event.

IN-HOUSE	CATERED	TO-GO
El Jarocho 34.95	El Jarocho 36.95	El Jarocho 31.95
Coyoacan 29.95	Coyoacan 31.95	Coyoacan 26.95
El Tapatio 28.95	El Tapatio 30.95	El Tapatio 25.95
Lindo San Antonio 24.95	Lindo San Antonio 26.95	Lindo San Antonio 21.95
Ciudad de Mexico 21.95	Ciudad de Mexico 23.95	Ciudad de Mexico 18.95
Muy Tejano 18.95	Muy Tejano 20.95	Muy Tejano 15.95

pricing

PALOMA BLANCA'S BUFFET PRICING & POLICIES

BUFFETS

(Offered for groups of 30 or more.)

IN-HOUSE BUFFET PRICING & POLICIES INCLUDE:

- Price is per person, subject to sales tax and a 20% service charge.
- We provide skirted and decorated serving table(s), chafing dishes, serving pieces, china, stainless steel silverware and linen napkins.
- Buffet duration is one hour.
- Prices are subject to change until an agreement is fully executed.
- Changes made to above menus may reflect a change in price per person.
- Guarantee of guest count must be made 3 days prior to event.
- Drinks not included.

CATERED OFF-SITE PRICING & POLICIES INCLUDE:

- Price is per person, subject to sales tax and a 20% service charge.
- We provide skirted serving table(s), chafing dishes, serving pieces, disposable plates, forks, cocktail napkins and flowers for buffet table.
- Buffet duration is 1.5 hours.
- Drinks not included.
- China, stainless steel silverware, table linens, linen napkins, tables, chairs and centerpieces/ decorations are available at an additional charge.
- Personnel (for buffet service, bartending, table service, etc.) are an additional charge.
- Events with 75 people or more will require a supervisor in addition to other staffing needs.
- Prices are subject to change until an agreement is fully executed.
- Changes made to above menus may result in a change in price per person.
- Guarantee of guest count must be made one week prior to event with a 50% payment of the estimated invoice.

FOR OFF-SITE CATERINGS ONLY.

BAR PACKAGES (MINIMUM OF 30 PEOPLE) FOR 2 HOURS

- Includes bar set-up, ice, cups, beverage napkins, straws and bar equipment.
- \$13 per person: house margaritas (frozen & on the rocks).*
- \$15 per person: beer and house margaritas (frozen & on the rocks).*
- \$18 per person: house wine, beer and house margaritas (frozen & on the rocks).*
- Add-ons to packages: iced tea, bottled water, sodas 1.50 each.
- Soft drinks 2.75, Bottled water 2.

*Beer includes choice of two domestic and one imported.