

PALOMA BLANCA EVENT PLANNER

FOR BOTH IN-HOUSE AND CATERED EVENTS

THANK YOU FOR INQUIRING WITH
PALOMA BLANCA MEXICAN CUISINE
REGARDING YOUR FUNCTION!

NOTE: THIS IS A MULTI-PAGE PDF.

PLEASE PRINT A COPY FOR YOUR RECORDS.

ALSO USE THE NAVIGATION TOOLS IN
ADOBE® ACROBAT READER™ TO ZOOM IN
AND ADVANCE PAGES.

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salones

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

Salón la Fuente ("the Fountain Room") —

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 55 seated guests, or up to 75 guests for a reception-style event. Should your number of guests exceed this amount, we can enlarge 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 ("the Garden Room") —

Located adjacent to the bar, Salón el Jardín offers the most privacy. It has high ceilings, beautiful slate wall treatment and two sets of French doors that open out to reveal beautiful seasonal landscaping. The room will comfortably accommodate up to 55 seated guests, or up to 75 guests for a reception-style event.

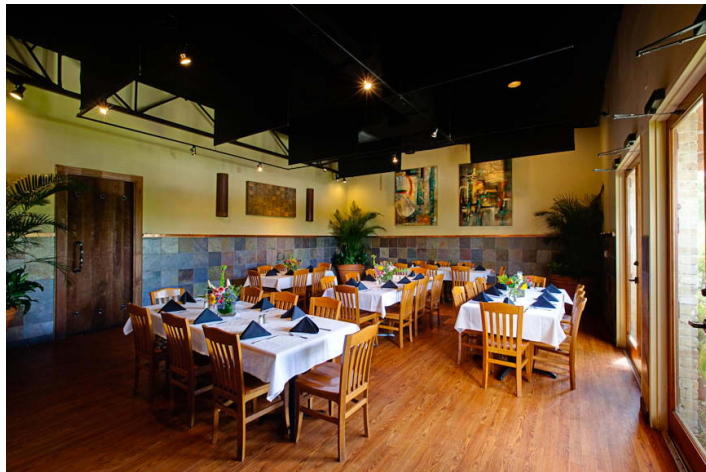
Vela at Paloma Blanca —

Located just across Paloma's patio, Vela offers a unique, intimate, west coast sophistication and is a comfortable and casual gathering spot perfect for friends or special occasions. It also has its own private patio leading into the front entrance. Long table or tall table setups can be arranged for seated or reception-style events, and Vela can comfortably accommodate up to 60 people.

For photographs of these dining rooms, please see www.PalomaBlanca.net.



Salón la Fuente



Salón el Jardín



Vela

PALOMA BLANCA'S PRIVATE ROOM POLICIES

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 per room. There is a \$500++ per room minimum (in food and beverage) for events held on Sunday through Wednesday evenings and a \$1000++ per room minimum for events held on Thursday, Friday and Saturday evenings. A \$350++ per room minimum is required for Brunch and Lunch events (maximum two hours) Monday through Friday and a \$500++ per room minimum is required for Saturday and Sunday. Higher minimums are required for extended time, half day, or full day events. 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.
- 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 2 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, check, Visa, MasterCard, and American Express.

LUNCH AND BRUNCH ROOM FEES

Monday - Friday \$30/room

Saturday and Sunday \$50/room

DINNER ROOM FEES

Sunday - Wednesday \$50/room

Thursday - Saturday \$75/room

brunch

**PALOMA BLANCA'S
IN-HOUSE PLATED BRUNCH
MENU & BRUNCH BUFFET MENU**

PLATED BRUNCH MENU

\$12.95 ++ per person

SERVED WITH

REFRIED BEANS · CORN AND FLOUR TORTILLAS · MIXED FRESH FRUIT
MEXICAN PASTRIES · ORANGE JUICE OR COFFEE

BREAKFAST SPECIAL

Our delicious Chilaquiles (crispy corn strips mixed with scrambled eggs,
topped with our Salsa Ranchera and melted queso Monterrey) with Puntas de Puerco

~ or ~

MIGAS A LA MEXICANA

Crispy corn strips delicately mixed in scrambled eggs with
fresh tomato, onion and chile Serrano served with papitas

IN-HOUSE BRUNCH BUFFET MENU

Catered brunch buffet menu also available

For groups of 30 or more

\$15.95 ++ per person

SERVED WITH

REFRIED BEANS · PAPITAS · CORN AND FLOUR TORTILLAS
MIXED FRESH FRUIT · MEXICAN PASTRIES · ORANGE JUICE OR COFFEE

CHILAQUILES

Our delicious Chilaquiles (crispy corn strips mixed with scrambled eggs,
topped with our Salsa Ranchera and melted queso Monterrey)

~ and ~

MIGAS A LA MEXICANA

Crispy corn strips delicately mixed in scrambled eggs
with fresh tomato, onion and chile Serrano

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

IN-HOUSE PLATED LUNCH MENU

\$10.95 ++ 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.

VEGETABLE CHÍLE RELLENO

Poblano pepper, filled with crunchy zucchini, corn, poblano strips and queso Monterrey. Baked and covered with Salsa Española. Served with Spanish rice and frijoles borrachos.

ENSALADA ESMERALDA

A blend of crisp iceberg, romaine and spinach lettuces with grilled chicken, tortilla strips, red onions, rajas poblano and queso fresco tossed in our cilantro dressing.

FAJITAS DE POLLO

Marinated and grilled chicken, bell peppers and onions.
Served with Spanish rice, frijoles borrachos, guacamole and pico de gallo.

PALOMA BLANCA VIP LUNCHEONS

\$18.95 ++ per person

We are pleased to offer a menu specially designed for your next function.
This menu includes a small Ensalada Esmeralda, your choice of entrée(s)
from the above lunch menu, vanilla Pastel de Tres Leches and iced tea or soda.

PASTEL DE TRES LECHES

- our famous homemade Tres Leches cake -
Regular slice (vanilla or chocolate) \$5.95
Small slice (vanilla or chocolate) \$3.50

WHOLE TRES LECHES

- custom flavors available -
Round (serves 8-16 people) \$34.95
Large rectangular cake (serves 40 people) \$59.95
Add Rum to any cake \$10.00

OTROS POSTRES

Flan	\$5.95
Buñuelo and Vanilla Ice Cream	\$4.95
Mango Sorbet	\$2.95
Vanilla Ice Cream	\$2.95

Pastries and customized desserts also available
(Prices upon request.)

lunch

PALOMA BLANCA'S

IN-HOUSE PLATED LUNCH MENU

VIP LUNCHEONS

POSTRES / DESSERTS

This menu available for parties held
Monday through Friday, 11 a.m. – 3 p.m.

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.

SUGGESTED PLATED DINNER MENUS

LA GARDENIA

SERVED WITH QUESO AND TOSTADAS. \$15.95 ++ 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.

VEGETABLE CHILE RELLENO

Poblano pepper filled with crunchy zucchini, golden corn, poblano strips and queso Monterrey. Baked and covered with Salsa Española. Served with Spanish rice and frijoles borrachos.

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. \$19.95 ++ 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 Spanish rice and frijoles borrachos.

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. \$27.95 ++ per person

CARNE ASADA TAMPIQUEÑA

A juicy and lean sirloin 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 Spanish rice and frijoles borrachos.

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, RUM TRES LECHES CAKE & COFFEE. \$ 33.95 ++ per person

HUACHINANGO VERACRUZ

Fresh grilled filet of red snapper 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 MENU

This menu available for parties held Saturday and Sunday, 10 a.m. - Closing and Monday through Friday, 3 p.m. - Closing.

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

PALOMA BLANCA'S BUFFET MENUS (OFF-SITE, ON-SITE AND TO-GO)

MUY TEJANO

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

CIUDAD DE MEXICO

Tostadas y salsas
Quesadillas de Queso*
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

pricing

PALOMA BLANCA'S BUFFET PRICING & POLICIES

	El Jarocho	Coyoacan	El Tapatio	Lindo San Antonio	Ciudad de Mexico	Muy Tejano
IN-HOUSE	\$30.95	\$25.95	\$24.95	\$20.95	\$17.95	\$14.95
CATERED	\$32.95	\$27.95	\$26.95	\$22.95	\$19.95	\$16.95
TO-GO	\$27.95	\$22.95	\$21.95	\$17.95	\$14.95	\$11.95

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 2 days prior to event.
- Drink 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 and cocktail napkins.
- Buffet duration is 1.5 hours.
- We provide linen for buffet serving tables only.
- 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 available for 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.
- Bar Package: \$3.00+ per person, includes: ice, acrylic disposable cups, beverage napkins, salt, lime wedges, straws, and margarita mix.

extras

PLATTERS, SALADS, SOPAS & 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.

\$69.95

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.

\$17.95

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.

\$3.75

SOPAS

A small cup of one of our
delicious homemade soups.

\$3.50

MAY WE SUGGEST

Floral Arrangements and Specialty Decor
From simple to elaborate for any occasion.
(Prices upon request.)

Table Linens

White Table Linen (Lunch Events) — \$2.50 ea.
Colored Table Linens — \$3.00 ea.
Colored Napkins — \$1.00 ea.
Round Tables available with rental of linens
(Prices upon request.)

Live Music

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

BEVERAGES

HEIGHTS OR '09 CARAFE

1 liter, rocks only

\$45.95⁺

PREMIUM CARAFE

1 liter, rocks only

\$35.95⁺

HOUSE CARAFE

1 liter, rocks or frozen

\$25.95⁺

PALOMA BLANCA PUNCH

1 liter

\$19.95⁺

SANGRIA

1 liter

\$19.95⁺

BLOODY MARY

1 liter

\$19.95⁺

MIMOSA

1 liter

\$19.95⁺

DOMESTIC BEER \$3.75⁺

IMPORTED BEER \$4.25⁺

WINE, WELL DRINKS & CHAMPAGNE

Available upon request

~ Prices Vary ~

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

CREDIT CARD DEPOSIT AUTHORIZATION

PLEASE FAX TO: 210.822.4483

deposit

PALOMA BLANCA'S

CREDIT CARD

DEPOSIT AUTHORIZATION

EVENT DAY
AND DATE:

START
TIME:

END
TIME:

LA FUENTE

EL JARDIN

VELA

CATERING

TYPE OF
EVENT:

EXPECTED NUMBER
OF GUESTS:

CONTACT
NAME:

EMAIL:

FAX:

PHONE:

MAILING ADDRESS:

AMOUNT OF DEPOSIT:

THE FOLLOWING AUTHORIZATION IS REQUIRED AS FORMAL CONFIRMATION FOR THE ABOVE RESERVATION.

I, _____ authorize Paloma Blanca to charge the
aforementioned deposit to the following credit card: MASTERCARD VISA AMEX

CARD NUMBER: _____

EXPIRATION (MM/YY): _____

CARD HOLDER NAME (print clearly):

I further understand that the charge may be posted to my account within 24 hours.

CANCELLATIONS: Cancellations prior to 30 days of the event shall result in the full deposit amount being issued in restaurant credit. Cancellations within 30 days of the event shall result in a full forfeiture of the deposit.

Authorized Signature: _____

Date: _____

Will this also be the form of payment used for the event balance? _____