



BANQUET DINNER EVENT INFORMATION

**PRESIDENTE AND ESTRELLA PRIVATE BANQUET ROOMS LOCATED AT
RIO RIO CANTINA | 421 E. COMMERCE | 3RD FLOOR | SAN ANTONIO, TX 78205**

PLEASE NOTE THE FOLLOWING:

Thank you for choosing the Paesanos Restaurant Group. We hope to assist you in making your event a memorable one.

This serves as an information tool for the extended planning of your event and does not indicate a binding contract. **Banquet space of interest quoted available, will be held on a tentative basis for 10 days.** We must receive the credit card authorization form enclosed within the time allotted to ensure space definite for your event. **After 10 days, the space becomes available for other clients to book and on a first come, first serve basis.**

Menu selections are due 30 days before the event date. Selected menu items must be submitted in writing via email or fax by circling the individual menu items. If faxing please indicate any necessary comments next to the item.

Upon completion of menu selections please fax to 210.212.5346. Upon review of your completed menu, a prepared contract defining details for your event will be forwarded to you for review and signature.

Please Complete The Following Information Below

FUNCTION DAY/ DATE:

GROUP NAME:

POST AS:

CONTACT:

ON-SITE CONTACT:

ADDRESS:

CITY / STATE / ZIP CODE:

CONTACT NUMBER:

CELL PHONE: (in event of an emergency)

FAX #:

EMAIL ADDRESS:

EXPECTED NUMBER OF GUESTS:

EVENT TIME:

FUNCTION TYPE:

ROOM LOCATION:

APPETIZER SELECTIONS

Served At Guest Tables or Station

Appetizers listed are available to accompany dinner or for cocktail receptions
Please keep in mind of food and beverage minimums.

Tortilla Chips and Salsa (Complimentary)**TASTE OF ITALY SELECTIONS****Fresh Mozzarella and Tomato**

Roma Tomato Slices, Basil Leaves, and Olive Oil
\$2.20++ Per Piece

Parmesan Crusted Artichoke Hearts

with Basil Aioli
\$2.00++ Per Piece

Assorted Cheese and Fresh Fruit Tray

Served with Baguettes and Crackers
\$97.50++ Serves up to 25 Guests / \$195.00++ Large
Board serves up to 50 Guests

Shrimp Paesano Appetizer

Lightly Breaded with Garlic Lemon Butter
\$4.35++ Per Piece

Pepper and Herb Crusted Beef Tenderloin Tray

with Horseradish, Mustards, Black Pepper Mayonnaise and Homeade Rolls
Served Medium Rare Temperature
\$200.00++ Per Order (Serves 15 Guests)

Assorted Crostini Platter**To Include:**

Lobster and Prosciutto Crostini
Shrimp and Caviar
Crostini Smoked Salmon Crostini
Smoked Mussels and Tomato Vinaigrette Crostini
Prosciutto and Melon Canapé
\$150.00++ Per Order (Serves 30)
or \$2.50++ Per Piece

Shrimp Mango Ceviche in a Cucumber Cup

Shrimp Marinated in Citrus Juice, Onions, Tomatoes, Jalapeno Peppers, Cilantro,
Extra Virgin Olive Oil and Fresh Mango
\$2.95++ Per Piece

Beef Empanadas

With Chimichurri Sauce
\$3.95++ Per Piece

Giant Calamari

With Roasted Red Pepper Sauce
\$5.500++ Per Person
or \$2.75++ Half Serving Per Person

Crab Cake

With Creole Honey Mustard Sauce
\$3.95++ Per Piece

Menu Prices and Items Subject to Change.

++ Indicates 8.125% sales tax and a 20% service charge will be added.

APPETIZER SELECTIONS

Served At Guest Tables or Station

Appetizers listed are available to accompany dinner or for cocktail receptions
Please keep in mind of food and beverage minimums.

Tortilla Chips and Salsa (Complimentary)**TASTE OF MEXICO SELECTIONS****Fiesta Layer Dip**

Refried Beans, Chile Con Queso, Spicy Beef,
Chile Con Carne, Layered and
Topped with Diced Tomatoes, Cheddar Cheese,
Sour Cream, Green Onions, and Diced Black Olives

\$3.50++ per person

*Half Servings are available.***Southwestern Vegetable Crudités**

A Selection of Crispy Local Produce,
Served with a Pesto Cream Dipping Sauce

\$55.00++ Serves 20 Guests

Chile Con Queso

Melted Cheese with Fine Chopped Chiles,
Tomatoes and Onions

\$3.50++ per person

*Half Servings are available.***Chicken or Beef Flautas**

Tender Chicken or Beef in Corn Tortilla and Deep
Fried, Garnished with Guacamole and Sour Cream.

\$1.25++ Per Piece

Southwestern Potstickers

Red Chile, Ginger Oil and
Green Chile Soy Dipping Sauce

\$2.25++ Per Piece

Chicken Quesadillas

Flour Tortillas Stuffed with Chicken, Oaxaca Cheese,
and Bacon Morsels,
Garnished with Guacamole and Pico De Gallo.

\$1.50++ per piece

Vegetarian option also available*Rio Rio Beef or Chicken Fajita Wraps**

Tortilla Layered with Selected Meat, Chipotle Aioli, Red
Bell Pepper, Avocado Slices,
Diced Black Olives and Sliced Jalapenos
Rolled and Cut Sushi Style

\$1.75++ Per Piece

Vegetarian option also available*Fresh Gulf Shrimp**

Served with Spicy Cocktail Sauce,
Lemon Wedges and Crackers

\$2.95++ Per Piece

Mini Barbecue Kabobs

Meat Selection with Red Onion, Cherry Tomato and
Green Bell Pepper. Glazed
with Our House Made Honey Barbecue Sauce

Chicken Breast Medallion

\$2.95++ Per Piece

Certified Angus Beef® Tender Medallion

\$3.95++ Per Piece

Camarones al Mojo de Ajo

Jumbo Shrimp Lightly Battered, Topped with a Creamy
Garlic Butter and Lime Sauce

\$2.95++ Per Piece

Fried Chicken Strips

\$2.50++ Per Piece

Deep Fried Mushrooms

\$2.00++ Per Piece

*Menu Prices and Items Subject to Change.**++ Indicates 8.125% sales tax and a 20% service charge will be added.*

SALAD SELECTIONS**One Salad Selection Available For All Parties****Mediterranean Salad**

Mandarin Oranges, Feta Cheese, Toasted Almonds,
Sun Dried Cranberries and Honey – Poppy Seed Dressing
\$7.95++ Per Person

Caesar Salad

Rosemary Croutons and Parmesan
\$6.95++ Per Person

Field Greens

Red Wine Vinaigrette, Feta Cheese, Tomatoes and Black Olives
\$6.95++ Per Person

DINNER ENTRÉE SELECTIONS

Events up to 60 Guests ~ Select Up To 2 Entrée Selections

Events 60 Guests Or More ~ 1 Entrée Selection Available

(If More Than One Entrée Is Chosen, The Higher Priced Entrée Prevails)**TASTE OF ITALY ENTRÉE SELECTIONS****Manicotti**

with Ricotta Cheese and Tomato Sauce
\$17.95++

Lasagna

With Meat Sauce
\$17.95++

Eggplant Parmagiana

with Spaghetti
\$20.95++

Stuffed Shells

With Spicy Sausage, Spinach, Portobello
and Goat Cheese
\$21.95++

Fettuccini Alfredo

With Chicken Breast
\$21.95++

Grilled Chicken

Fettuccini, Gorgonzola Sauce and Spinach
\$21.95++

Parmesan Crusted Chicken Breast

With Linguini, Capers and Lemon Butter Sauce
\$21.95++

Coriander Crusted Salmon

with Fresh Spinach and Mango Sauce
\$28.95++

Shrimp Paesano

With Spaghetti and Lemon Butter Garlic Sauce
\$28.95++

Lemon Peppered Seabass

Fresh Spinach and Chardonnay Clam Broth
with Crispy Prosciutto
\$33.95++

Peppered Filet Mignon

In a Shiitake Tomato Sauce with
Spinach Jalapeno Polenta
\$33.95++

COMBINATION OPTIONS**Parmesan Crusted Chicken Breast
and Shrimp Paesano**

Two Shrimp Paesano with Linguini,
Capers and Lemon Butter
\$30.95++

Grilled Filet Mignon and Shrimp Paesano

Two Shrimp Paesano with Garlic Mashed Potatoes
and Seasoned Vegetables
\$41.95++

**Peppered Filet Mignon and
Bacon Wrapped Shrimp**

Two Bacon Wrapped Shrimp with Mozzarella
and Jalapeno with Garlic Mashed Potatoes and
Seasoned Vegetables
\$41.95++

THE ABOVE OPTIONS AND PRICES ARE BASED ON A SEATED MEAL.
FOR BUFFET SERVICE, PLEASE ADD \$2.00++ PER PERSON

Menu Prices and Items Subject to Change.

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TASTE OF MEXICO ENTRÉE SELECTIONS**Camarones al Mojo de Ajo**

Six Jumbo Shrimp Lightly Battered, Topped with a Creamy Garlic Butter and Lime Sauce Served with Spanish Rice and Seasoned Vegetables
\$26.95++

Enchiladas De Las Casa

Two Corn Tortillas Rolled and Loaded with Cheese and Smothered with a Mild Chili Sauce and Melted Cheese with Spanish Rice and Rio Rio Refried Beans
\$18.95++

Enchiladas Suizas

Two Corn Tortillas Rolled and Stuffed with Tender Chicken Topped with Green Suiza Sauce, Melted Cheese, and Sour Cream, with Spanish Rice and Rio Rio Refried Beans
\$18.95++

Carne Asada

Marinated Beef Skirt Grilled To Perfection. Served With Grilled Onions and Bell Peppers Served with Spanish Rice and Rio Rio Refried Beans
\$20.95++

Carne Guisada

Tex-Mex Stew Made with Slowly Simmered Skirt Steak and Served in a Delicious Gravy Served with Spanish Rice and Rio Rio Refried Beans
\$15.95++

Tortilla Crusted Airline Chicken Breast

Airline Chicken Breast Coated with Tortilla Strips, Parmesan Cheese, Cilantro and Chili Powder. Served with Seasonal White Rice with Corn Kernal and Fresh Seasonal Vegetables
\$22.95++

Rio Rio Mixed Grill

Three Seasoned and Grilled Shrimp and a 4oz. Filet of Beef. Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables
\$31.95++

Enchilada Combinaciones

Two Cheese Enchiladas and One Beef Enchilada Made with Corn Tortillas Topped with Melted Cheese, and Garnished with Sprinkles of Mixed Diced Onions, Olives and Jalapenos Companioned with Spanish Rice and Rio Rio Refried Beans
\$20.95++

Beef and Chicken Fajitas al Carbon

Grilled Marinated Skirt Steak and Grilled Breast of Chicken Cut Fajita Style Topped with Sautéed Onions, Green And Red Bell Peppers, Served with Spanish Rice, Rio Rio Refied Beans, And Flour Tortiallas. Garnish: Guacamole, Pico De Gallo, and Sour Cream
\$21.95++

Upgrade Option:**Certified Angus Beef® Fajitas**

Marinated Fajitas with Sauteed Onions and Bell Peppers, Guacamole, Sour Cream and Pico de Gallo
\$26.95++

***Vegetarian Fajitas also available**

THE ABOVE OPTIONS AND PRICES ARE BASED ON A SEATED MEAL.
FOR BUFFET SERVICE, PLEASE ADD \$2.00++ PER PERSON

Menu Prices and Items Subject to Change.

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PRG CUSTOM SERVING STATIONS

The following stations can be provided with a minimum of 40 guests and must accompany a seated meal or a cocktail reception food service.

CARVING STATION

Chef Carved Meat Selection (Please select one.):

- **Round of Beef**
- **Turkey Breast**

With Your Guests Choice of Condiments
Dijon Mustard – Mayonnaise – Creamy Horseradish Sauce
Fresh Sliced Rolls
\$10.95 ++ Per Person

MASHED POTATO BAR

Station Will Include Creamy Mashed Potatoes and Mashed Sweet Potatoes

With Your Guests Choice of Toppings
Creamy Butter – Sour Cream – Chives – Bacon Bits – Grated Cheese
Brown Sugar – Cinnamon – Finely Chopped Pecans
\$5.95 ++ Per Person

CANTINA TORTILLA STATION

Homemade Miniature Corn or Flour Tortillas Made In Front Of Your Guests

With Your Guests Choice of Condiments
Rio Rio Refried Beans – Carne Asada – Shredded Chicken – Grated Cheese – Sliced Jalapenos
Chopped Onions – Sour Cream – Guacamole – Chopped Cilantro
Lime Wedges – Salsa
\$7.95 ++ Per Person

AVOCADO BAR

Servers Will Prepare Creamy Avocado Halves

With Your Guests Choice of Toppings
Pico de Gallo – Sweet Pineapple Pico de Gallo - Sour Cream
Bacon Bits – Salsa - Diced Shrimp Ceviche
\$7.95 ++ Per Person

QUESADILLA STATION

The Chef Will Prepare Quesadillas On A Flat-Top Grill With The Following Choice Of Filling:

Fresh Flour Tortillas – Beef Fajita – Chicken Fajita – Grilled Vegetables
All With Spinach and Jack Cheese
\$7.95 ++ Per Person

BUILD YOUR OWN MINIATURE SLIDER STATION

Your Choice Of Sliced Brisket in BBQ Sauce or Chicken Cutlet

Condiments Will Include Sliced Onions, Sliced Pickles, Chipotle Mayonnaise and Sliced Rolls.
\$7.95 ++ Per Person

Menu Prices and Items Subject to Change.

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DESSERTS SELECTIONS

Events 10-40 Guests ~ Select Up To 2 Dessert Selections

Events 40 Guests Or More ~ 1 Dessert Selection Available

(If More Than One Dessert Is Chosen, The Higher Priced Dessert Prevails)**Pastel de Tres leches**Three Layers Of Vanilla Cake Soaked in Three Kinds
Of Milk And Covered With Vanilla Icing.

\$6.95++

Cheesecake ChimichangaPastry Filled With Cheesecake And Deep Fried
To A Golden Brown, Topped With Strawberry Sauce
And Powdered Sugar.

\$6.95++

Chocolate Torte Cake

\$6.95++

Fried Ice CreamVanilla Ice Cream with Chocolate and
Strawberry Topping

\$6.95++

Godiva TiramisuCigar Wafers Layered with Sweet Mascarpone Cream
Cheese Accented with Godiva and Espresso

\$6.95++

Chocolate Marble Cheesecake

\$6.95++

Assorted Bite Sized DessertsServed On Platters At Table Not To Be Paired With
Any Other Dessert Selection

\$6.95++

Lemon Mascarpone Cream Cake

\$6.95++

BEVERAGE SELECTIONS

All Beverages Are Billed On Consumption.

Please Check All Beverages To Enhance Your Dining Event.

- | | | | |
|---|--------------------|--|-----------------------|
| <input type="checkbox"/> Margaritas | \$ 7.50+ Per Drink | <input type="checkbox"/> Soft Drinks and Coffee | \$ 2.00++ Per Drink |
| <input type="checkbox"/> Domestic Beer | \$ 4.50+ Per Drink | <input type="checkbox"/> Bottled Water | \$ 2.00++ Per Drink |
| <input type="checkbox"/> Imported Beer | \$ 4.75+ Per Drink | <input type="checkbox"/> Iced Tea | \$ 2.00++ Per Person |
| <input type="checkbox"/> Local Texas House Wine | \$ 7.50+ Per Drink | Iced Tea Complimentary If Any Alcohol Is Hosted | |
| <input type="checkbox"/> Call Liquor | \$ 7.50+ Per Drink | <input type="checkbox"/> Alcohol Beverage To Be Served On An | Individual CASH BASIS |
| <input type="checkbox"/> Premium Liquor | \$ 8.50+ Per Drink | | |

HOSTED UNLIMITED INCLUSIVE BEVERAGE PACKAGE

NOT available for cocktail receptions ~ Only available for groups 50 people and under

Margaritas / Domestic Beer / Imported Beer / Local Texas House Wine / Well Liquor
Assorted Soft Drinks / Coffee

Cash bar effective before and after contracted bar start and ending times

- 2 Hour Beverage Package @ \$25.95+ Per Person

PLEASE NOTE: PRG can also offer upgraded wines available by the bottle.
Please inquire with your catering manager on a wine list and availability.*Menu Prices and Items Subject to Change.*

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GENERAL RESTAURANT EVENT INFORMATION

Bartender Fees: A \$60.00 bartender fee will apply for all events serving alcoholic beverages. A \$120.00 bartender fee will apply for events with 80 to 150 guests. Pricing may vary depending on setup and bar request for any event over 150 guests.

Set-Up Arrangements:

Tables of 8 or 10 / **Linen:** Standard black or white linens for guest tables. If different color is requested, a \$30.00 up charge will be added.

Billing Instructions: All Payments due upon completion of event unless specified

Any remaining balance due upon completion of event – Includes:

- ◆ An increase in guaranteed number of attendees
- ◆ 20% Service Charge
- ◆ 8.125% Local Sales Tax
- ◆ Additional food or alcohol (if applicable)

Payable by Cash, Major Credit Card, Corporate or Cashiers Check and Money Order (No personal checks will be accepted.)

In order to guarantee event preparations we require the following in file:

- ◆ A signed banquet event order contract
- ◆ A signed credit card pre-payment authorization form
- ◆ A deposit to guarantee event

Food and Beverage Minimums:

If requesting a private space to hold your event, a food and beverage minimum will apply. Minimums can vary depending on the number of guest and the private space being requested. In the event minimums not met-difference will charge as a room rental fee. Minimums will be provided to you by your sales manager assisting you with your event.

Food and Beverages:

All food and beverage served in the restaurant must be provided by the restaurant. Menu selections and other details will be supplied to the Catering manager at least 30 days prior to the date of the function. Food and Beverage are not permitted to leave the restaurant. In case of overage in guarantees, the food and beverage are the sole property of the restaurant. No food is allowed in the restaurant from outside sources, other than a pre-approved special occasion cake. If the client wishes to bring in an outside cake, the client is acknowledging that Paesanos Restaurant Group will not be held responsible for cakes brought or delivered into Rio Rio Cantina, Paesanos River Walk, Paesanos Lincoln Heights, Paesanos 1604 or Zuni Grill. Paesanos Restaurant Group has no guarantee that food safety guidelines have been met by the outside vendor and will therefore not be held responsible for food we did not prepare in house. To abide all Texas Alcohol and Beverage Commission laws NO ALCOHOL, including wine can be brought on property and consumed. All beverages must be purchased from restaurant.

Normal event times are as follows:

- ◆ 2.5 hours for events with appetizers, salad, entrée and dessert
- ◆ 2 hours for events with cocktails and appetizers only –OR– Salad, Entrée, and Dessert
- ◆ 1.5 hours for events with either a salad or dessert accompanied with Entrée
- ◆ 1 hour for events with entrée only

Additional time will billed at the following: A \$175.00 fee for the first extended additional hour will apply / each half hour thereafter will bill for \$87.50.

Smoking:

The City Of San Antonio has passed a Non-Smoking Ordinance which forbids anyone to smoke on the Riverwalk and inside any restaurant. Should your guests start smoking during your event they will be informed of the non-smoking ordinance and they will be ask to put out their cigarette or cigar.

Rentals and Goods Brought Into Restaurant:

In the event you “the client” choose to bring anything into the restaurant that is not booked or arranged through the restaurant, the restaurant is not liable for such items in the event they are lost, left behind, stolen or damaged. Items of example, but not limited too: audio visual, entertainment, cakes, centerpieces, cameras, cake cutters, flowers, champagne flutes and decorations.

Entertainment:

In the event you have booked your own entertainment, the entertainment provider must be made aware that all loading and unloading of equipment is totally their responsibility. No restaurant staff will be pulled away to assist in the setup of their event. Any special concessions required must be known to assure the arrangements can be honored (dressing rooms, storage of equipment cases, electricity requirement, etc.) In the event the San Antonio Park Police receive complains for excessive noise levels the band must comply if asked to reduce the volume. Should the San Antonio Park Police attempt to file a citation to the restaurant for excessive noise levels on the Riverwalk, the band will be asked to not to continue their programming. All entertainment will need to be approved by your catering manager.

Decorations:

Your Catering Manager will be happy to assist you with your decoration needs. The restaurant will not permit the affixing of anything on the walls, floors, or ceilings, with nails, staples, carpet tape, or any other substance. Your Catering Manager will be glad to arrange hanging of signage if notified in advance. Signage and location must be approved by your Catering Manager. Should A Situation Arise Whereby Your Guests Destroy Restaurant Property Or Take Décor As Souvenirs, A Clean Up Or Replacement Fee Will Apply.

Cancellations:

PRG must receive all cancellations in writing. Please fax cancellation and follow with phone notification. All cancellation requests received 30 days prior to event date will incur a 50% charge of the guaranteed or estimated number of guests. All cancellation requests received with less then 30 days of event date will incur 100% of event cost. All deposits are non-refundable.

Guarantee:

We require a guarantee attendance number (10) business days before scheduled event via fax or email. Upon receipt of guaranteed number, no reductions will apply. Clients bill will reflect guaranteed number provided if fewer guests attend event. If the client does not provide guarantee, the bill will reflect the expected number of guests—regardless of guests’ attendance the night of event.



**PAESANOS
RESTAURANT
GROUP**

421 E. Commerce | 3rd Floor | San Antonio, Texas 78205 | For Directions: 210.226.8462
PRESIDENTE and ESTRELLA PRIVATE BANQUET ROOMS

Menu Prices and Items Subject to Change



PAESANOS
RESTAURANT
GROUP

CREDIT CARD AUTHORIZATION FORM

GROUP NAME: _____

ADDRESS: _____

TELEPHONE: _____ CELL PHONE: _____

EMAIL: _____ FAX: _____

FUNCTION DATE: _____ FUNCTION TIME: _____

EVENT SPACE: _____ PRG SALES MANGER: _____

The following required authorization statement formally confirms the scheduled event(s), by allowing PAESANOS RESTAURANT GROUP to collect a deposit for said event(s), and/or for full payment of event at it's completion. A deposit credit will apply towards your event upon completion.

DEPOSIT IS NON-REFUNDABLE FOR ALL CANCELLED EVENT(S).

I, _____ authorize _____
(please fill in name) (please fill in restaurant)

to post charges related to the function scheduled above to the following credit card below with the last three digits: _____

****To Protect Your Privacy, at the Completion of Your Event, Credit Card Information Will Be Shredded**

Please Circle: AMERICAN EXPRESS | DISCOVER | MASTERCARD | VISA | DINERS

CREDIT CARD #: _____
(FOUR DIGITS ON FRONT FOR AMEX)

EXPIRATION DATE: _____ THREE DIGITS BEHIND CREDIT CARD: _____

CARD HOLDER NAME: _____

SIGNATURE: _____

Will This Credit Card Be Used For Payment At Completion Of Event? YES / NO (Please Circle Response)

PRG Banquet Office
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Telephone (210) 226-8490 | Fax (210) 212.5346
Visit Us At: prg-sa.com