



## BANQUET LUNCH 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:**

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**GROUP NAME:**

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**POST AS:**

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**CONTACT:**

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**ON-SITE CONTACT:**

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**ADDRESS:**

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**CITY / STATE / ZIP CODE:**

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**CONTACT NUMBER:**

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**CELL PHONE: (in event of an emergency)**

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**FAX #:**

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**EMAIL ADDRESS:**

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**EXPECTED NUMBER OF GUESTS:**

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**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 Slice**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  
\$5.50++ 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 Piece

**Field Greens**

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

**LUNCH 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****Lemon Peppered Seabass**

Fresh Spinach and Chardonnay Clam Broth  
with Crispy Prosciutto  
\$27.95++

**Grilled Salmon**

with Fettuccine and Basil Pesto  
\$18.95++

**Manicotti**

with Ricotta Cheese and Tomato Sauce  
\$14.95++

**Eggplant Parmagiana**

with Spaghetti  
\$15.95++

**Stuffed Shells**

With Spicy Sausage, Spinach, Portobello  
and Goat Cheese  
\$16.95++

**Fettuccini Alfredo**

With Chicken Breast  
\$18.95++

**Grilled Chicken**

Fettuccini, Gorgonzola Sauce and Spinach  
\$16.95++

**Parmesan Crusted Chicken Breast**

With Linguini, Capers and Lemon Butter Sauce  
\$17.95++

**Shrimp Paesano**

With Spaghetti and Lemon Butter Garlic Sauce  
\$19.95++

**Peppered Filet Mignon**

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

**Lasagna**

With Meat Sauce  
\$14.95++

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

Two Shrimp Paesano with Linguini,  
Capers and Lemon Butter  
\$24.95++

**Peppered Filet Mignon and  
Bacon Wrapped Shrimp**

Two Bacon Wrapped Shrimp with Mozzarella and  
Jalapeno with Garlic Mashed Potatoes and Seasoned  
Vegetables  
\$37.95++

**Grilled Filet Mignon and Shrimp Paesano**

Two Shrimp Paesano with Garlic Mashed Potatoes  
and Seasoned Vegetables  
\$37.95++

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

\$19.95++

**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

\$14.95++

**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

\$14.95++

**Carne Asada**

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

\$19.95++

**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

\$17.95++

**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

18.95++

**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

\$15.95++

**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

\$18.95++

**\*Vegetarian Fajitas also available**

**Upgrade Option:**

**Certified Angus Beef® Fajitas**

Marinated Fajitas with Sauteed Onions and Bell Peppers, Guacamole, Sour Cream and Pico de Gallo

\$22.95++

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

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## PRG CUSTOM SERVING STATIONS

The following stations can be provided with a minimum of 40 guests as an addition to any buffet service

### CARVING STATION

#### **Chef Carved Meat Selection (up one Meat.):**

- 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

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**DESSERT 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 Chimichanga**Pastry 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 Cream**Vanilla Ice Cream with Chocolate and  
Strawberry Topping

\$6.95++

**Godiva Tiramisu**Cigar Wafers Layered with Sweet Mascarpone Cream  
Cheese Accented with Godiva and Espresso

\$6.95++

**Chocolate Marble Cheesecake**

\$6.95++

**Assorted Bite Sized Desserts**Served 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 | -or- 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 |  |                       |

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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 / **Linens:** 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  
403 E. Commerce | Suite 230 | San Antonio, TX 78205  
Telephone (210) 226-8490 | Fax (210) 212.5346  
Visit Us At: prg-sa.com