

BANQUET DINNER EVENT INFORMATION

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. **Event 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:

APPETIZERS

Served At Tables

PLEASE NOTE: Appetizers listed are available to accompany dinner
PLEASE CIRCLE SERVING QUANTITY PER PERSON
Please keep in mind of food and beverage minimum if requesting private space.

Shrimp Paesano Appetizer

Lightly Breaded with Garlic Lemon Butter

One Piece Per Person: \$4.35++

Two Pieces Per Person: \$8.70++

Parmesan Crusted Artichoke Hearts

With Basil Aioli

One Piece Per Person: \$2.00++

Two Pieces Per Person: \$4.00++

Giant Calamari

With Roasted Red Pepper Sauce

Half Serving Per Person: \$2.75++

Serving Per Person: \$5.50++

Bacon Wrapped Shrimp

With Mozzarella and Jalapeno

One Piece Per Person: \$3.95++

Two Pieces Per Person: \$7.90++

Crab Cake

With Creole Honey Mustard sauce

One Piece Per Person: \$3.95++

Two Pieces Per Person: \$7.90++

Shrimp and Cavier Crostini

One Piece Per Person: \$2.95++

Two Pieces Per Person: \$5.90++

Smoked Mussels and Tomato Vinaigrette Crostini

One Piece Per Person: \$2.50++

Two Pieces Per Person: \$5.00++

Prosciutto and Melon Canapes

One Piece Per Person: \$2.50++

Two Pieces Per Person: \$5.00++

Fresh Mozzarella and Tomato

Roma Tomato Slices, Basil Leaves, and Olive Oil

One Piece Per Person: \$2.20++

Two Pieces Per Person: \$4.40++

Goat Cheese and Sweet Onion

In a Filo Cup

One Piece Per Person: \$2.00++

Two Pieces Per Person: \$4.00++

Shrimp and Mango Ceviche

In a Cucumber Cup

One Piece Per Person: \$2.95++

Two Pieces Per Person: \$5.90++

Beef Empanadas

With Raisins and Walnuts with a Chimichurri Sauce

One Piece Per Person: \$3.95++

Two Pieces Per Person: \$7.90++

Lobster and Prosciutto Crostini

One Piece Per Person: \$2.95++

Two Pieces Per Person: \$5.90++

Smoked Salmon Crostini

One Piece Per Person: \$2.50++

Two Pieces Per Person: \$5.00++

Crab Meat and Avocado Croquette

One Piece Per Person: \$2.50++

Two Pieces Per Person: \$5.00++

SALAD SELECTIONS

One Salad Choice Available For All Events

Mediterranean Salad

Mandarin Oranges, Feta Cheese, Toasted Almonds,

Sun Dried Cranberries and Honey

Poppy Seed Dressing

\$9.95++ 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

Gourmet and Specialty Salads

Chilled Lobster Salad

With Roasted Corn, Red Peppers,
Avocado and "Low Fat" Buttermilk Dressing

\$15.95++ Per Person

The Heart of Palm Salad

With Artichoke, Avocado and Heart of Palm

\$9.95++ Per Person

++ Indicates 8.125% sales tax and 20% service charge will apply to total bill.

Menu prices and items are subject to change.

DINNER ENTRÉE SELECTIONS

Served Individually Plated

PLEASE NOTE:

Events 10-30 Guests ~ Select Up To 3 Entrée Selections

Events 30- 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)**Lasagna**

With Meat Sauce

\$15.95++ Per Person

Manicotti

With Ricotta Cheese and Tomato Sauce

\$15.95++ Per Person

Stuffed ShellsWith Spicy Sausage, Spinach,
Portobello and Goat Cheese

\$19.95++ Per Person

Eggplant Parmigiana

With Spaghetti

\$18.95++ Per Person

Fettuccini Alfredo

With Chicken

\$19.95++ Per Person

Baked ZitiWith Italian Sausage,
Grilled Vegetable and Two Cheeses

\$17.95++ Per Person

Grilled Chicken

With Fettuccini, Gorgonzola Sauce and Spinach

\$19.95++ Per Person

Parmesan Crusted Chicken Breast

With Linguini, Capers and Lemon Butter

\$19.95++ Per Person

Shrimp Paesano

With Spaghetti and Lemon Butter Garlic

\$26.95++ Per Person

Lemon Peppered SalmonIn a Champagne Reduction
with Shiitake Mushrooms and Spinach

\$26.95++ Per Person

Sesame Crusted TunaIn a Wine Balsamic Reduction with
Asparagus, Garlic and Almonds

\$27.95++ Per Person

Pork Osso Bucco

With Pancetta Gnocchi

\$28.95++ Per Person

Seared Sea BassWith Raspberry Wine Vinaigrette and
Blood Oranges Over Breaded Eggplant

\$31.95++ Per Person

Veal Rack

Dijon-Marinated With Mashed Potatoes & Vegetables

\$31.95++ Per Person

Peppered Filet MignonIn a Shiitake Tomato Sauce with
Spinach Jalapeno Polenta

\$31.95++ Per Person

DESSERTS SELECTIONS

PLEASE NOTE: Events 10-30 Guests ~ Select Up To 2 Dessert Selections

Events 30 Guests Or More ~ 1 Dessert Selection Available

(If More Than One Dessert Is Chosen, The Higher Priced Dessert Prevails)**Godiva Tiramisu**Cigar Wafers Layered with
Sweet Mascarpone Cream Cheese
Accented with Godiva and Espresso

\$6.95++ Per Person

Chocolate Torte CakeThree Layers of Chocolate Cake,
Covered In Chocolate Icing

\$6.95++ Per Person

Tres Leches CakeTwo Layers of Delicate Vanilla Cake Soaked in Three
Kinds of Milk Overnight and Covered in Vanilla Icing

\$6.95++ Per Person

Cappuccino PieCappuccino Ice Cream with
Chocolate Espresso Topping

\$6.95++ Per Person

Chocolate Marble Cheesecake

\$6.95++ Per Person

Lemon Mascarpone Cream Cake

\$6.95++ Per Person

++ Indicates 8.125% Sales Tax And 20% Service Charge Will Apply To Total Bill

Menu prices and items are subject to change.

BEVERAGE SELECTIONS

PLEASE NOTE: Select Beverage Options To Offer Guests During Event. All Beverages Are Billed On Consumption.

Please Check All Beverages To Enhance Your Dining Event.

- Margaritas \$ 9.50+ Per Drink
- Domestic Beer \$ 4.50+ Per Drink
- Imported Beer \$ 5.00+ Per Drink
- House Wine \$ 7.00+ Per Drink
- Premium Liquor \$ 8.50+ Per Drink
- Super Premium Liquor \$ 9.25+ Per Drink
- Specialty Drink Ranging \$10-\$12+ Per Drink
(Specialty Martinis, etc.)

- Soft Drinks & Coffee \$ 2.50++ Per Drink
- Bottled Water \$ 3.50++ Per Drink
- Cappucino \$ 3.95++ Per Person
- Iced Tea \$ 2.50++ Per Person

Iced Tea Complimentary If Any Alcohol Is Hosted
Alcohol Beverage To Be Served On An
Individual CASH BASIS

+ Indicates a 20% Service charge will apply to total bill

++ Indicates a 20% Service charge & a 8.125% sales tax will apply to total bill

Bartender Fees: A \$60.00 bartender fee will apply for events over 60 guests.
Pricing may vary depending on setup and bar request for any event over 120 guests.

Set-Up Arrangements: Restaurant Best Fit Seating

Linen: White Linen with White Napkin Folds

GENERAL RESTAURANT EVENT INFORMATION

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, Cashiers Check or Money Orders (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 four (4) weeks prior to the date of the function.

Food & 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 or beverages are to be removed from the restaurant premises. No food is allowed in the restaurant from outside sources, other than 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. The client will need to sign waiver upon signing of contract. 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 As Follows:

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 bill 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 asked 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:

Any entertainment desired must be approved and arranged through your catering manager.

Decorations:

The restaurant will not permit the affixing of anything on the walls, floors, or ceilings, with nails, staples, carpet tape, or any other substance. 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 than 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. Client bill will reflect guaranteed number provided if fewer guests attend event.

If client does not provide guarantee bill will reflect the expected number of guests—regardless of guests' attendance the night of event.



111 W. Crockett | San Antonio, TX 78205

For Directions: 210.227.2782

Menu Prices and Items Subject to Change



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For Directions: 210.227.2782

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 RIVERWALK to collect a deposit for said event(s), and 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 #: _____

EXPIRATION DATE: _____ THREE DIGITS BEHIND CREDIT CARD: _____
(FOUR DIGITS ON FRONT FOR AMEX)

CARD HOLDER NAME: _____

SIGNATURE: _____

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

Paesanos Riverwalk Banquet Office
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Visit Us At: www.joesfood.com