



BANQUET DINNER EVENT INFORMATION

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

Please note the following: 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. If event books less than 30 days before event date, we must receive menu selections along with the deposit to hold space.

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: _____

TIME :

FUNCTION :

LOCATION:

BANQUET STARTER TRAYS

Southwestern Vegetable Crudités

A Selection Of Crispy Local Produce,
Served With A Pesto Cream Dipping Sauce
\$55.00++ Serves 20 Guests

Cheese and Fruit Tray

Served With Baguettes And Crackers,
\$97.50++ Small Board Serves Up To 20 Guests
\$195.00++ Large Board Serves Up To 50 Guests

Zuni's Signature

Fruitwood Smoked Salmon With Cream Cheese,
Red Onions, Capers And Toasted
Homemade Breads And Bagels
\$\$125.00++ Per Tray, 60 Pieces, Serves 30 Guests

APPETIZERS

Served at Tables or Station

Appetizers listed are available to accompany dinner or for cocktail receptions
A \$30.00++ appetizer minimum required if selecting appetizers for a cocktail reception only.
Please keep in mind of food and beverage minimum if requesting private space.

Zuni Fire Roasted Salsa and Tortilla Chips

Complimentary

Southwestern Potstickers

With A Red Chile, Ginger Oil And
Green Chile Soy Dipping Sauce
\$5.00++ Per Person or \$2.50++ Per Piece

Calamari Zuni

Spicy Calamari With Roasted Red Pepper
Cocktail Sauce
Half Portion \$4.00++ Per Person

Applewood Smoked Salmon

Smoked Salmon, Chives, Lemon, Olive Oil And
Red Onion On Toast Points Or Blue Corn Chips
\$4.00++ Per Person or \$2.00++ Per Piece

Fresh Gulf Shrimp

Served With Spicy Cocktail Sauce, Lemon Wedges
And Crackers
\$2.95++ Per Piece

Raw Ahi Tuna

Toasted Sesame Seeds, Wasabi Guacamole
And Tequila Ponzu On Wonton Crisps
\$2.95++ Per Piece

Chicken Stuffed Flautas

Crispy Corn Tortilla Stuffed With
Shredded Chicken, Fresh Herbs, Spicy Jack Cheese
And Onions, Served with Guacamole And Sour Cream
\$3.00++ Per Person or \$1.50++ Per Piece

Southwestern Queso

Spicy Melted Cheese With Roasted Poblanos
Tomatoes And Served With Tostadas
\$3.50++ Per Person

Smoked Chicken

And Green Chile Empanada
\$2.95++ Per Piece

Fresh Mozzarella, Smoked Tomatoes

And Basil In A Filo Cup
\$2.00++ Per Piece

Assortment of Zuni Quesadillas

Chicken With Roasted Corn And
Zuni Fire Roasted Salsa
And Spinach And Shrimp With Cilantro Pesto
\$4.95++ 4 pieces per person

SALAD SELECTIONS

One Salad Choice Available For All Events

Haystack House Salad

Mixed Greens, Crisp Tart Apples And Jicama-Mango Slaw
Topped With Spice Candied Pecans Finished With
Zuni's Own Specialty Prickly Pear Vinaigrette
\$8.95++ Per Person

Caesar Salad

With Ancho Croutons
\$7.95++ Per Person

Spinach Salad

Onion Crisps, Goat Cheese, Dried Cherry And
White Balsamic Vinaigrette
\$9.95++ Per Person

Stuffed Crab Avocado Salad

Stuffed With Southwestern Style Fresh Crabmeat
Served With Zuni's Chipotle Vinaigrette
And Tomato Slices
\$13.95++ Per Person

DINNER ENTRÉE SELECTIONS

Maximum of 3 Entrée Selections Available to Offer Guests—Events 30 Guests and Under
 Maximum Of 2 Entrée Selections Available—For Parties Between 31-60 Guests
 One Entrée Selection Available—For Parties with 60 Guests or More
 (If More Than One Plated Entrée Is Chosen, The Higher Priced Entrée Prevails)

Veggie Portobello Fajitas

With Poblano Peppers, Pico de Gallo, Guacamole, Onions, Sour Cream, Achiote Rice, Black Beans And Flour Tortillas
 \$18.95++ Per Person

Smoked Chicken Quesadillas

Served with Black Beans, Achiote Rice, Pico de Gallo, Guacamole And Sour Cream
 \$14.95++ Per Person

Blue Corn Enchiladas

With Smoked Chicken, Sour Cream And Tomatillo Sauce
 With Black Beans And Achiote Rice
 \$16.95++ Per Person

Tuscan Chicken Pasta

Grilled Chicken Over Penne Pasta With Cilantro Pesto Cream Sauce, Roasted Pine Nuts, Applewood Bacon And Fresh Basil
 \$18.95++ Per Person

Southwest Chicken

Grilled Chicken Stuffed With Cream Cheese, Mushrooms, Spinach And Bacon.
 Served With Asparagus And Topped With Our Yellow Tomato Butter Sauce
 \$19.95++ Per Person

Enchiladas In Adobo

Smoked Chicken, Sour Cream And Adobo Sauce
 \$16.95++ Per Person

Grilled Potato Crusted Salmon

Sautéed Fresh Seasonal Vegetables, With Lemon Butter Caper Sauce
 \$25.95++ Per Person

Blackened Seared Ahi Tuna

With Ginger Honey Soy Sauce
 With Saffron Rice And Avocado
 \$28.95++ Per Person

9 oz. Grilled Pork Chop

With Burgundy Blueberry Demi Glaze
 With Garlic Mashed Potatoes
 And Fresh Seasonal Vegetables
 \$23.95++ Per Person

Ahi Tuna

Herb Seared Ahi Tuni With Smoked Tomato Texas Polenta And Yellow Tomato Butter Sauce
 \$29.95++ Per Person

Grilled Steak or Chicken Fajitas

Served With Onions, Poblano Peppers, Black Beans, Achiote Rice And Flour Tortillas
 \$18.95++ Per Person

Blackened Angus Ribeye

Served with Mashed Potatoes and Blue Cheese Slaw
 \$29.95++ Per Person

Surf and Turf

Filet Mignon Served Medium Temperature And Sautéed Herb Shrimp With Garlic Mashed Potatoes, Fresh Seasonal Vegetables, And Finished With A Béarnaise Sauce
 \$37.95++ Per Person

Southwestern Zuni Grill

A Duet Of Filet Mignon (Served Medium Temp) And Grilled Chicken, Béarnaise Sauce, Garlic Mashed Potatoes And Fresh Seasonal Vegetables
 \$36.95++ Per Person

Prime Sirloin Chimichurri

Topped with an Herb Garlic Chimichurri And Served With Achiote Rice and Fresh Seasonal Vegetables
 \$26.95++ Per Person

Shrimp Oscar

Skewered, Grilled Shrimp With Seasonal Vegetables Accompanied By A Southwestern Crab Cake Topped With A Chipotle Hollandaise Sauce
 \$28.95++ Per Person

Carving Stations Are Available

DESSERT SELECTIONS

2 Dessert Selections Available To Offer Guests - For Parties 50 Guests and Under
 1 Dessert Selection Available - For Parties with 50 Guests or More

Dessert Choice of:

Chocolate Confusion

Tres Leches Cake / Caramel Cajeta Cheesecake

ALL DESSERTS PRICED AT: \$6.95++ Per Person

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

HOSTED BEVERAGE OPTIONS

(Please Check Options To Offer During Event)
 -Billed On Consumption

<input type="checkbox"/> Margaritas	\$9.00+ Per Drink	<input type="checkbox"/> Premium Liquor	\$9.00+ Per Drink
<input type="checkbox"/> Domestic Beer	\$4.50+ Per Drink	<input type="checkbox"/> Assorted Soft Drinks & Coffee	\$2.50++ Per Drink
<input type="checkbox"/> Imported Beer	\$5.00+ Per Drink	<input type="checkbox"/> Pellegrino/Acqua Panna	\$4.50++ Per Drink
<input type="checkbox"/> House Wine	\$7.00+ Per Drink	<input type="checkbox"/> Iced Tea	\$2.50++ Per Person
<input type="checkbox"/> Call Liquor	\$8.00+ Per Drink	(Iced Tea Complimentary If Alcohol Is Hosted)	

+ 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 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: House Choice / Decorations: House Choice

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 Order

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

RESTAURANT TERMS AND CONDITIONS

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.

Contracted Space:

The Zuni Grill Loft and Balcony space can seat up to 80 dining patrons. In the event that your number of guest does not maximize the total use of space, the restaurant reserves the right to seat other diners in the within the remaining area unused by group. The only way to have the space "exclusive" including the balcony is to have a guaranteed food and beverage minimum for 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 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 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 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.) All entertainment must be approved by your catering manager.

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 ask to not to continue their programming.

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 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 estimated number of guests—regardless of guests' attendance the night of event.

Menu Prices and Items Subject to Change



223 Losoya Street ~ 210.227.0864
fax 210.212.5346 ~ zunigrill.com



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BANQUET CREDIT CARD AUTHORIZATION FORM

GROUP NAME: _____

ADDRESS: _____

TELEPHONE: _____ CELL PHONE: _____

EMAIL: _____ FAX: _____

FUNCTION DATE: _____ FUNCTION TIME: _____

EVENT SPACE: _____ EVENT SALES MANAGER: _____

The following required authorization statement formally confirms the scheduled event(s), by allowing ZUNI GRILL 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)

Zuni Grill Banquet Office
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 Visit Us At: prg-sa.com