

## BANQUET LUNCH EVENT INFORMATION

### PLEASE NOTE THE FOLLOWING:

Thank you for choosing the Paesanos Restaurant Group. We hope to assist you in making your evening 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:**

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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:**

**APPETIZERS**

Served At Tables or Station

PLEASE NOTE: Appetizers listed are available to accompany lunch or for cocktail receptions  
PLEASE CIRCLE SERVING QUANTITY PER PERSON. A \$20.00++ appetizer minimum required if selecting appetizers for a  
cocktail reception only. \*Please keep in mind of food and beverage minimums if requesting private space.

**Tortilla Chips and Salsa**

Complimentary

**Southwestern Vegetable Crudités**

A Selection of Crispy Local Produce,  
Served with a Pesto Cream Dipping Sauce  
\$55.00++ Serves 20 Guests

**Imported Cheese and Fruit Tray**

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

**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

**Chil Con Queso**

Spicy Melted Cheese with Fine Chopped Chiles,  
Tomatoes and Onions  
\$3.50++ per person

**Vegetarian Quesadillas**

Flour Tortilla Stuffed with Oaxaca Cheese,  
Sautéed Mushrooms, Fresh Spinach, Green Onion  
Scallions, and Mild Chilies, Garnished  
with Guacamole and Pico De Gallo.  
\$2.50++ Per Person Or \$1.25++ Per Piece

**Chicken or Beef Quesadillas**

Flour Tortillas Stuffed with Grilled Chicken or Beef  
Oaxaca Cheese, and Bacon Morsels,  
Garnished with Guacamole and Pico De Gallo.  
\$3.00++ Per Person Or \$1.50++ Per Piece

**Shrimp Quesadillas**

Flour Tortilla Stuffed with Oaxaca Cheese,  
Fresh Spinach and Delicious Shrimp Garnished with  
Guacamole and Pico De Gallo  
\$4.00++ per person OR \$2.00++ per piece

**Chicken or Beef Flautas**

Tender Chicken or Beef Rolled in a Corn Tortilla and  
Deep Fried, Garnished with Guacamole and Sour  
Cream.  
\$2.50++ Per Person Or \$1.25++ Per Piece

**Mesquite Grilled Flautas**

Crispy Flour Tortillas, Filled with Mesquite Grilled  
Chicken and Spicy Jack Cheese Served with Guacamole  
\$2.50++ Per Person Or \$1.25++ Per Piece

**Rio-Rio Jalapenos**

Jalapeno Peppers Stuffed with Monterrey Jack and  
Cheddar Cheeses ~ Hand-Battered and Lightly Fried  
\$3.50++ per person Or \$1.75++ per piece

**Mini Southwest Chimichangas**

Tender Chicken, Black Beans, Jack Cheese,  
Pico De Gallo, Spinach and Corn ~ Wrapped in a  
Flour Tortilla and Lightly Fried  
\$3.50++ per person Or \$1.75++ per piece

**Camarones Mojo de Ajo**

Jumbo Mojo de Ajo Shrimp Lightly Battered,  
Fried to a Golden Brown and Garnished,  
Served on Top of Sliced Lemon  
and Topped Garlic Lime Butter Sauce  
\$2.95++ per piece

**Rio-Rio Fajita Wraps****Chicken | Beef | Vegetarian**

Tortilla Layered with Charbroiled Breast of Chicken,  
Charbroiled Skirt Steak, or Vegetables, Chipotle Aioli,  
Red Bell Pepper, Avocado Slices, Diced Black  
Olives and Sliced Jalapenos Rolled and Cut Sushi Style  
\$3.50++ per person Or \$1.75++ per piece

**Mini Barbecue Kabobs**

Meat selection with Red Onion, Cherry Tomato  
and Green Bell Pepper, Glazed with  
Our House Made Honey Barbue Sauce

**Chicken Breasts Medallion**

\$5.95++ per person Or \$2.95++ per piece

**Beef® Tender Medallion**

\$7.95++ per person Or \$3.95++ per piece

**Jumbo Shrimp**

\$9.95++ per person Or \$4.95++ per piece

**Buffalo Chicken Wings**

Chicken Wings with a Texas Style Kick of Spice with  
Celery Sticks and Blue Cheese  
\$3.00++ per person Or \$1.50++ per piece

**Pork Riblets**

Grilled Pork Riblets Brushed with Our House Made  
Chipotle Barbecue Sauce  
\$2.95++ per person

**SALAD SELECTIONS****Fiesta Field Salad**

Crisp Romaine Lettuce Topped with Diced Red Tomatoes, Olives, and a Avocado Slice  
Lightly Covered In Our Specialty House Dressing  
\$6.95++ Per Person

## LUNCH ENTRÉE SELECTIONS

## PLEASE NOTE:

Events 10-25 Guests ~ Select Up To 3 Entrée Selections

Events 25-50 Guests ~ Select Up To 2 Entrée Selections

Events 50 Guests Or More ~ 1 Entrée Selection Available

(If More Than One Entrée Is Chosen, the Higher Priced Entrée Prevails)

**Pescado Fresco Mojo de Ajo**

Fresh Orange Roughy Fish from the Gulf Pan Sautéed and Topped with Garlic Lime Butter Sauce, Companioned with Spanish Rice and Fresh Sautéed Seasonal Vegetables  
\$17.95++

**Camarones al Mojo de Ajo**

Six Jumbo Shrimp Sautéed in a Creamy Garlic Butter and Lime Sauce Served with Spanish Rice and Fresh Sautéed Seasonal Vegetables  
\$19.95++

**Grilled Atlantic Salmon**

Fresh Grilled Salmon Seasoned with Fresh Pesto Sauce, Grilled to Perfection in a Citrus Butter Sauce, Served with Grilled Asparagus and Garlic Mashed Potatoes  
\$17.95++

**Enchiladas De La Casa**

Two Corn Tortillas Rolled and Loaded with Cheese Topped with a Mild Chili Sauce and Melted Cheese Companioned with Spanish Rice and Rio-Rio Refried Beans  
\$13.95++

**Enchiladas Suizas**

Two Corn Tortillas Rolled and Stuffed with Tender Chicken Topped with Green Suiza Sauce, Melted Cheese, and a dab of Sour Cream. Companioned with Spanish Rice and Rio-Rio Refried Beans  
\$14.95++

**Chile Rellenos**

Two Mild California Chiles Covered with Salsa Verde Lightly Battered and Stuffed with Shredded Beef and Melted Cheese, Companioned with Spanish Rice and Rio-Rio Refried Beans  
\$14.95++

**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 Beans  
\$16.95++

**Combination Beef and Chicken Fajitas al Carbon**

Broiled Marinated Skirt Steak and Broiled Breast of Chicken Cut Fajita Style Topped with Sautéed Onions, Green and Red Bell Peppers. Served with Spanish Rice, Rio-Rio Refried Beans, and Flour Tortillas. Garnish: Guacamole, Pico De Gallo, and Sour Cream  
\$16.95++

**Combination Pollo al carbon and Camarones al Mojo de Ajo**

Juicy Boneless 6 oz. Chicken Breast Flame Broiled with Three Jumbo Shrimp Sautéed in a Creamy Garlic Butter and Lime Sauce Served with Spanish Rice and Fresh Sautéed Seasonal Vegetables  
\$19.95++

**Pollo Poblano**

Boneless 6 oz. Breast of Chicken Grilled to Juicy Perfection, Topped with a Creamy Cilantro Poblano Sauce and Companioned with Spanish Rice and Rio-Rio Beans  
\$16.95++

**Surf and Turf**

A Duet of Rio Rio's Certified Angus Beef, 6 oz. Flat Iron Steak and (4) Jumbo Shrimp Topped with Lime Butter Sauce and Served with Garlic Mashed Potatoes and Grilled Asparagus  
\$30.95++

**Certified Angus Beef® Smoked Beef Brisket**

Seasoned and Smoked to Perfection, Sliced and Drizzled with House Barbeque Sauce Served with Fresh Pickles, Onion Slices, Garlic Mashed Potatoes and Grilled Asparagus  
\$16.95++

**Cantina Chicken**

10 oz. Airline Chicken Breast Soaked in Cilantro, Lime, Garlic and Chile Marinade, Flame Broiled to Perfection and Topped with a Lime Butter Sauce, Served with Beer Borracho Beans and Grilled Corn White Rice  
\$16.95++

**Filet Mignon**

Certified Angus Beef 8 oz. Filet Mignon, Wrapped in Bacon, Served with Grilled Asparagus and Mashed Potatoes  
\$28.95++

**New York Strip**

Certified Angus Beef 12 oz. New York Strip Cooked to Medium Perfection in a hint of Chopped Parsley, Fresh Rosemary and Red Wine. Served with Grilled Vegetables and Mashed Potatoes  
\$29.95++

**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)

Chocolate-Chocolate Cheesecake  
 Pastel de Tres Leches  
 Cheesecake Chimichanga  
 Chocolate Torte Cake

ABOVE DESSERTS PRICED AT:  
 \$6.95++ per person

Kahlua Cinnamon Flan  
 Churros Pastry

ABOVE DESSERTS PRICED AT:  
 \$4.95++ per person

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

**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.

- |   |                    |  |                       |
|---|--------------------|--|-----------------------|
| <input type="checkbox"/> Margaritas           | \$ 7.00+ Per Drink | <input type="checkbox"/> Soft Drinks and Coffee              | \$ 2.00++ Per Drink   |
| <input type="checkbox"/> Domestic Beer        | \$ 4.00+ Per Drink | <input type="checkbox"/> Bottled Water                       | \$ 2.00++ Per Drink   |
| <input type="checkbox"/> Imported Beer        | \$ 4.50+ Per Drink | <input type="checkbox"/> Iced Tea                            | \$ 2.00++ Per Person  |
| <input type="checkbox"/> House Wine           | \$ 6.50+ Per Drink | –or– Complimentary If Any Alcohol Is Hosted                  |                       |
| <input type="checkbox"/> Premium Liquor       | \$ 7.00+ Per Drink | <input type="checkbox"/> Alcohol Beverage To Be Served On An | Individual CASH BASIS |
| <input type="checkbox"/> Super Premium Liquor | \$ 8.00+ 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 / 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

**Bartender Fees:**

A \$60.00 bartender fee will apply for all events over 50 guests.  
 Pricing may vary depending on setup and bar request for any event over 120 guests.

**Set-Up Arrangements:**

Restaurant Best-Fit Seating / Linen: Restaurant Choice

**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 or Cashiers Check and 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

**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 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. 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 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 ask to not to continue their programming. All entertainment needs 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. 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.

*Menu Prices and Items Subject to Change*





421 E. Commerce | San Antonio, TX 78205  
For Directions: 210.226.8462

### 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 Rio Rio Cantina 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)

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Visit Us At: [www.joesfood.com](http://www.joesfood.com)