

El Pinto Wedding Receptions



New Mexican Buffet (Minimum 40 guests)

Butler or Buffet Style Appetizers:

Let our Chef prepare your choice of three appetizers from attached menu.

Buffet Menu

*Salad Bar, Red and Green Cheese Enchiladas, Taco Bar, Chile Rellenos,
Beans, Rice, Roasted New Potatoes and Carving Station with two meats
(Honey-glazed ham, oven-roasted turkey, herb-rubbed pork or round of beef)*

Package includes:

- ◇ *Tostadas and jalapeno salsa*
- ◇ *Soft drink, coffee or tea*
- ◇ *Linens*
- ◇ *Room set up and clean up*
- ◇ *Cake cutting service*
- ◇ *Champagne Toast with Greet
Champagne*
- ◇ *One server exclusively designated to the
Bride & Groom*
- ◇ *Guestbook table, gift table,
and cake table*
- ◇ *Head table and reserved tables as you request*

Package does not include alcohol

\$55.00 per person plus tax and gratuity

\$15.00 for guests under 12

No charge for guests under 5

Additional charges may include: private area fee, ceremony fee, alcohol, and bar fees

*El Pinto can provide an area for your ceremony for an Additional fee of \$300.00
included in the ceremony charge we will have bottled waters available during the ceremony

You are welcome to do your own decorating three hours before the event

El Pinto is not responsible for items / decorations left behind

DJs and / or live entertainment are allowed in some areas of the restaurant until 10:00pm

Linen is available in a variety of colors

We offer the following bar service:

Cash bar - each guest is responsible for his or her own alcoholic beverages served cocktail style

Open Bar both unlimited, served cocktail style with an itemized ticket at the end of the event;

or limited where the beverages are pre-selected and set up on a private bar for your party

There is a bar setup fee of \$75.00

Wine, Margaritas & Bar Options

Traditional Favorites

House Margaritas \$135.00

Gold Margaritas \$160.00

Sangria \$120.00

**serves 20 people*

Beer

Domestic Beer by the bottle \$4.25

Import Beer by the bottle \$4.75

Wine available by the bottle

Mondavi Woodbridge \$27.00

Mondavi Private Selection \$30.00

**Additional wine list available by request*



Appetizers

Butler or Buffet Style Appetizers:

- ◇ *Shrimp*
w/ red chile honey glaze
- ◇ *Baked Brie*
- ◇ *Pinwheels*
- ◇ *Stuffed seafood mushrooms*
- ◇ *Quesadillas*
- ◇ *Green Chile Meatballs*
- ◇ *Guacamole **
- ◇ *Chile Con Queso **

**Buffet Style Only*



Pricing - All food and beverage must be catered through the El Pinto Restaurant. A 18% Service Charge will be applied to all food and beverage items. Sales tax, currently 6%, will be added to all food prices and miscellaneous fees. Taxes are subject to change without notification. a non-refundable advance deposit of \$500.00 of the total event fee is required along with a signed copy of the Catering Contract. Payment in full is required prior to your event. When paying by personal check, payment must be received no later than 10-business days prior. If paying with a cashier's check or credit card, payment is due no later than 3-business days prior. A completed credit card authorization form is required to be on file for any charges in excess of the estimated amount. Our menus and pricing are subject to change without notice until a final contract is signed. A credit card must be kept on file for any overages and/or incidental charges following the event.

Guarantee - A final number of guests is required three business days prior to your event. This number is your guarantee and may not be lowered. The restaurant will prepare meals for 3% over the guaranteed count. Final charges are based on your guarantee or actual attendance, whichever is greater.