



BANQUET DINNER 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:

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:

APPETIZER SELECTIONS

Served At Guest Tables or At A Station

Please keep in mind of food and beverage minimums if requesting private space.*Tortilla Chips and Salsa**

Complimentary

TASTE OF MEXICO APPETIZERS**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 Serving Also Available.)***Chil Con Queso**

Spicy Melted Cheese with Fine Chopped Chiles,
Tomatoes and Onions

\$3.50++ per person

*(Half Serving Also Available.)***Mini Southwest Chimichangas**

Tender Chicken, Black Beans, Jack Cheese,
Pico De Gallo, Spinach and Corn ~ Wrapped in a
Flour Tortilla and Lightly Fried

\$1.75++ per piece

Camarones Mojo de Ajo Appetizer

Jumbo Mojo de Ajo Shrimp Lightly Battered And
Fried to a Golden Brown, Garnished With Sliced
Lemon and Topped Garlic Lime Butter Sauce

\$2.95++ 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.

\$1.50++ Per Piece

Vegetarian option available*Shrimp Quesadillas**

Flour Tortilla Stuffed with Oaxaca Cheese,
Fresh Spinach and Delicious Shrimp Garnished with
Guacamole and Pico De Gallo

\$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.

\$1.25++ Per Piece

Rio Rio Homemade Stuffed Jalapenos

Stuffed with Cream Cheese and Bacon Bits, Hand Battered
and Lightly Fried

\$2.95++ per piece

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

Tortilla Layered with Selected Meat, Chipotle Aioli,
Bell Pepper, Avocado Slices, Diced Black
Olives and Sliced Jalapenos Rolled and Cut Sushi Style

\$1.75++ per piece

TASTE OF TEXAS APPETIZERS**Southwestern Vegetable Crudités Platter**

A Selection of Crispy Local Produce,
Served with a Creamy Ranch Dressing

\$55.00++ Serves 20 Guests

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

Mini Barbecue Kabobs

Meat selection with Red Onion, Cherry Tomato
and Bell Pepper, Glazed with

Our House Made Honey Barbeque Sauce

• Chicken Breast Medallion

\$2.95++ per piece

• Beef® Tender Medallion

\$3.95++ per piece

Buffalo Chicken Wings

Chicken Wings with a Texas Style Kick of Spice with
Celery Sticks and Blue Cheese

\$1.50++ per piece

Pork Riblets

Grilled Pork Riblets Brushed with Our House Made
Chipotle Barbecue Sauce

\$1.50++ per piece

Shrimp Diablos

Shrimp Stuffed with Asiago Cheese and Jalapenos,
Wrapped in Bacon

\$2.95++ per piece

Southwestern Potstickers

Red Chile, Ginger Oil And
Green Chile Soy Dipping Sauce

\$2.25++ per piece

Fried Chicken Strips

Fried to a Golden Brown

\$2.50++ per piece

Deep Fried Mushrooms

Served with Ranch Dressing

\$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 for all parties.***Fresh Greens Salad**

Fresh Mixed Greens Topped with Diced Red Tomatoes, Shredded Cheese and Tortilla Strips
Lightly Covered In Our Specialty House Dressing

\$6.95++ Per Person

Traditional Caesar Salad

\$6.95++ Per Person

DINNER 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)**TASTE OF MEXICO ENTRÉES****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 Refried Beans, and Flour Tortillas.

Garnish: Guacamole, Pico De Gallo, and Sour Cream

\$21.95++

Upgrade Option: Certified Angus Beef Fajitas

Marinated Fajitas with Sautéed Onions and Bell Peppers, Guacamole, Pico De Gallo, and Sour Cream

\$26.95++

Camarones al Mojo de Ajo

Six Jumbo Shrimp Sautéed in a Creamy Garlic Butter and Lime Sauce Served with

Spanish Rice and Fresh Seasonal Vegetables

\$24.95++

Tortilla Crusted Airline Chicken Breast

Airline Chicken Breast Coated with Tortilla Strips, Parmesan Cheese, Cilantro and Chili Powder.

Served with Seasoned White Rice with Corn Kernal and Fresh Seasonal Vegetables

\$22.95++

Enchiladas De La Casa

Two Corn Tortillas Rolled and Loaded with Cheese Topped with a Mild Chili Sauce and Melted Cheese

Served with Spanish Rice and Rio-Rio Refried Beans

\$17.95++

Enchiladas Suizas

Two Corn Tortillas Rolled and Stuffed with Tender Chicken Topped with Green Suiza Sauce, Melted

Cheese, and a dab of Sour Cream. Served with Spanish Rice and Rio-Rio Refried Beans

\$17.95++

Carne Asada

Marinated Beef Skirt Grilled To Perfection, With Grilled Onions and Bell Peppers.

Served with Spanish Rice and Rio-Rio Refried Beans

\$20.95++

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 Served

with Spanish Rice and Rio-Rio Refried Beans

\$19.95++

Gordita Plate

Two Gorditas Filled with Your Choice of Beef Picadillo, Shredded Chicken or Carne Asada, Shredded Lettuce,

Diced Tomatoes, Shredded Cheese and Guacamole.

Served with Spanish Rice and Rio Rio Refried Beans.

\$18.95++

Rio Rio Street Tacos

Three Corn Tortillas Filled with Your Choice of Beef or Chicken Fajita or Carne Asada, Cilantro, Diced Onions

and Lime Wedges On The Side. Served with Spanish

Rice and Rio Rio Borracho Beans.

\$17.95++

Carne Guisada

Tex Mex Stew with Slowly Simmered Skirt Steak and Served in a Delicious Gravy. Served with

Spanish Rice and Rio Rio Refried Beans

\$15.95++

The above prices are based on a seated meal. For buffet service, please add \$2.00++**Vegetarian and Gluten-Free options are also available***Menu Prices and Items Subject to Change.**++ Indicates 8.125% sales tax and a 20% service charge will be added.*

TASTE OF TEXAS ENTRÉES**Certified Angus Beef® Smoked Beef Brisket And Sausage Combination**

Seasoned and Smoked Brisket and Sausage Links
 Drizzled with House Barbeque Sauce Served with Fresh Pickles,
 Onion Slices, Sliced Jalapenos and Rio Rio Borracho Beans.
 \$25.95++

Chicken Fried Chicken

Deep Fried Chicken Breast Served with Cream Gravy, Rio Rio Fries and Seasonal Vegetables
 \$21.95++

Baby Back Ribs

Seasoned and Smoked with House BBQ Sauce. Served with
 Rio Rio Borracho Beans and Rio Rio Fries
 Half Rack \$18.95++
 Full Rack \$23.95++

Chipotle Pork Tenderloin

Succulent Pork Tenderloin Seasoned with a Chipotle Rub Sliced into Medallions.
 Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables.
 \$29.50++

Grilled Filet

Certified Angus Beef 8 oz. Filet Mignon, Cooked to Medium Temperature.
 Served with Fresh Seasonal Vegetables and Garlic Mashed Potatoes
 \$31.95++

Rio Rio Mixed Grill

Three Seasoned and Grilled Skewered Shrimp and a 4oz. Filet of Beef. Served with Garlic
 Mashed Potatoes and Fresh Seasonal Vegetables
 \$31.95++

Stuffed Chicken Breast

Breaded Chicken Breast Stuffed with A Sage Dressing and Sliced Into Medallions.
 Served with Seasoned White Rice with Corn Kernals and Fresh Seasonal Vegetables
 \$23.95++

Grilled Salmon Filet

Topped with A Creamy Southwestern Butter Sauce with Chorizo and Pico de Gallo and
 Topped with Queso Fresco. Served with Seasoned White Rice
 with Corn Kernals and Fresh Seasonal Vegetables
 \$25.95++

Chicken Wellington

Baked Chicken Breast Stuffed with a Mushroom Duxelle and Wrapped in Puff Pastry. Served
 with a Drizzle of Bordelaise Sauce and Fresh Seasonal Vegetables
 \$23.95++

Rio Rio Tortas

Texas-Sized Mexican Sandwiches Filled with Your Choice of Brisket, Chicken Fajita or
 Hamburguesa á la Mexicana, Avocado, Lettuce, Tomatoes,
 Chipotle Mayonnaise and Onions. Served with Rio Rio Fries
 \$17.95++

***The above prices are based on a seated meal. For buffet service, please add \$2.00++**
***Vegetarian and Gluten-Free options are also available**

Menu Prices and Items Subject to Change.

++ Indicates 8.125% sales tax and a 20% service charge will be added.

RIO RIO CUSTOM SERVING STATIONS

The following stations can be provided with a minimum of 40 guests and must accompany a seated meal or a Cocktail Reception Food Service.

CANTINA TORTILLA STATION

Homemade Miniature Corn or Flour Tortillas Made In Front Of Your Guests

With Your Guests Choice of Condiments

Carne Asada – Shredded Chicken – Rio Rio Refried Beans – Picadillo – 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 Your Guests on a Flat Top Grill

With Guests Choice of:

Fresh Flour Tortillas – Beef Fajita – Chicken Fajita – Grilled Vegetables
All with Spinach – Jack Cheese
\$7.95 ++ Per Person

BUILD YOUR OWN MINIATURE SLIDER STATION

Your Choice of Sliced Brisket in BBQ Sauce or Chicken Cutlets

Condiments will Include Sliced Onions, Sliced Pickles, Chipotle Mayonnaise and Sliced Rolls
\$7.95 ++ Per Person

CARVING STATION

Chef Carved Meat Selection (please select one meat.):

- Round of beef
- Turkey Breast

Condiments Will Include
Dijon Mustard and Creamy Herb Mayonnaise
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

Menu Prices and Items Subject to Change.

++ Indicates 8.125% sales tax and a 20% service charge will be added.

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)

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

Layers of Chocolate Cake with Chocolate Icing
 \$6.95++

Fried Ice Cream

Vanilla Ice Cream with Chocolate and Strawberry Topping
 \$6.95++

Kahlua Cinnamon Flan

\$4.95++

Churros Pastry

\$4.95++

Sopapillas

Puffed Pastries Topped with Cinnamon, Honey and Powdered Sugar
 \$4.95++

++ Indicates 8.125% Sales Tax And 20% 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 | \$ 7.50+ Per Drink | <input type="checkbox"/> Premium Liquor | \$ 8.50+ Per Drink |
| <input type="checkbox"/> Domestic Beer | \$ 4.50+ Per Drink | <input type="checkbox"/> Soft Drinks and Coffee | \$ 2.00++ Per Drink |
| <input type="checkbox"/> Imported Beer | \$ 4.75+ Per Drink | <input type="checkbox"/> Bottled Water | \$ 2.00++ Per Drink |
| <input type="checkbox"/> Local Texas House Wine | \$ 7.50+ Per Drink | <input type="checkbox"/> Iced Tea | \$ 2.00++ Per Person |
| <input type="checkbox"/> Call Liquor | \$ 7.50+ Per Drink | Iced Tea Complimentary If Any Alcohol Is Hosted | |
| | | <input type="checkbox"/> Alcohol Beverage To Be Served On An Individual CASH BASIS | |

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 serving alcoholic beverages.
 Pricing may vary depending on setup and bar request for any event over 100 guests.

Set-Up Arrangements:

Restaurant Best-Fit Seating / Linen: Standard black or white linens for guest tables. If different color is requested, a \$30.00 up charge will be added. Specialty linens are also available, please inquire with your catering manager.

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 (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 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 ask 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 dposits 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.



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



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/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 #: _____

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)

Rio Rio Cantina Banquet Office
403 E. Commerce | Suite 230 | San Antonio, TX 78205
Telephone (210) 226-8490 | Fax (210) 212.5346
Visit Us At: www.joesfood.com