



BANQUET BREAKFAST 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:

BUFFET MENU OPTIONS

Buffet Menu Options ONLY Available For Events with 40+ Guests

BUFFET MENU ~ 1

Scrambled Eggs San Antonio Style
Scrambled Eggs With Corn Tostadas,
Salsa Verde And Melted Cheese

Fresh Scrambled Eggs
or

Scrambled Eggs With Vegetables

Bacon / Sausage / Breakfast Potatoes

Two Types of Salsas
Tomatillo and Fire Roasted Tomato

Assorted Pastries

Homemade Cinnamon Rolls, Muffins or Danishes

Please select two.

Fresh Fruit

Watermelon, Honeydew Melon, Cantaloupe, Strawberries, Grapes and Pineapples

Subject To Change Due To Season

Buffet Menu 1

\$16.50++ Per Person

BUFFET MENU ~ 2

Scrambled Eggs San Antonio Style
Scrambled Eggs With Corn Tostadas,
Salsa Verde And Melted Cheese

Fresh Scrambled Eggs
or

Scrambled Eggs With Vegetables

Bacon / Sausage / Breakfast Potatoes

Two Types of Salsas
Tomatillo and Fire Roasted Tomato

Smoked Salmon Platter

With Bagels, Olive Oil, Diced Red Onions,
Capers and Cream Cheese

Assorted Pastries

Homemade Cinnamon Rolls, Muffins or Danishes

Please select two.

Fresh Fruit

Watermelon, Honeydew Melon, Cantaloupe,
Strawberries, Grapes and Pineapples

Subject To Change Due To Season

Buffet Menu 2

\$21.50++ Per Person

BRUNCH BUFFET MENU ~ 3

**Sliced Pepper and Herb Crusted
Beef Tenderloin Platter**

With Horseradish, Mustards, Black Pepper Mayonnaise
and Homemade Rolls
(To Serve ½ Guaranteed Number of Guest)

Fresh Scrambled Eggs
or

Scrambled Eggs With Vegetables

Bacon / Sausage / Breakfast Potatoes

Two Types of Salsas
Tomatillo and Fire Roasted Tomato

Southwestern Queso

Spicy Melted Cheese with Roasted Poblanos
and Tomatoes, Served With Tostadas
(To Serve ½ Guaranteed Number of Guest)

Fresh Fruit

Watermelon, Honeydew Melon, Cantaloupe,
Strawberries, Grapes and Pineapples

Subject To Change Due To Season

Churros Pastry

Pastry Sticks Sprinkled with Cinnamon and Sugar

Buffet Menu 3

\$24.50++ Per Person

BRUNCH BUFFET MENU ~ 4

Made-To-Order Omelette Station

Bacon / Sausage / Breakfast Potatoes

**Two Types of Salsas
Tomatillo and Fire Roasted Tomato**

Combination Beef and Chicken Fajitas

Grilled Beef Skirt Steak and
Grilled Chicken Breast Cut Fajita Style
Served With Flour Tortillas.
*Condiments: Guacamole,
Pico De Gallo, and Sour Cream*

Assortment of Zuni Quesadillas

Chicken with Roasted Corn and Zuni Fire Roasted
Tomato Salsa, Spinach and Shrimp with Cilantro Pesto
Total Pieces = 1.5x Guaranteed Number of Guest / (½
Chicken / ½ Shrimp)

Southwestern Queso

Spicy Melted Cheese With Roasted Poblanos
And Tomatoes. Served With Tostadas

Churros Pastry

Pastry Sticks Sprinkled with Cinnamon and Sugar

Buffet Menu 4

\$29.00++ Per Person

**Optional: Add Fresh Fruit \$4.00++ Per Person*

PLATED BREAKFAST ENTREES

Events 10-25 Guests – 3 Entrée Choices Available | Events 25-50 Guests – 2 Entrée Choices Available
Events 50 Guests Or More – 1 Entrée Choice Available
(If more than one entrée is chosen, the higher priced entrée prevails)

Cinnamon Buttermilk Pancakes

With Smoked Bacon
And Breakfast Potatoes
\$14.95++ Per Person

**Add Scrambled Eggs For \$3.00++ Per Person*

Sausage And Pepper Omelette

With Roasted Tomato Salsa, Cheese and Sausage.
Served with Fresh Fruit and Breakfast Potatoes
\$13.95++ Per Person

Vegetable Omelette

With Mushrooms, Spinach, White Cheddar,
Monterey Jack, Cilantro Pesto. Served with Breakfast
Potatoes and Fresh Fruit
\$13.95++ Per Person

Scrambled Eggs San Antonio Style

Scrambled Eggs San Antonio Style With Corn Tostadas,
Salsa Verde and Melted Cheese.
Served with Tortillas and Fresh Fruit
\$13.95++ Per Person

Southwest Eggs Benedict

Two Toasted English Muffins,
Applewood Smoked Bacon, Two Poached Eggs
and a Homemade Poblano Hollandaise.
\$14.95++ Per Person

The Southern Texas Breakfast

Three Eggs Scrambled, Smoked Bacon and Breakfast
Potatoes. Served with Flour Tortillas.
\$14.95++ Per Person

HOSTED BEVERAGE OPTIONS

(Please Check All Beverage Options to Offer guest During Event)
 — Billed On Consumption —

<input type="checkbox"/> Margaritas	\$9.00+ Per Drink	<input type="checkbox"/> Assorted Soft Drinks & Coffee	\$2.50++ Per Drink
<input type="checkbox"/> Bloody Mary's	\$7.00+ Per Drink	<input type="checkbox"/> Pellegrino/Acqua Panna	\$4.50++ Per Drink
<input type="checkbox"/> Mimosas	\$7.00+ Per Drink	<input type="checkbox"/> Fresh Squeezed Orange Juice	\$4.95++ Per Drink
<input type="checkbox"/> Domestic Beer	\$4.50+ Per Drink	<input type="checkbox"/> Orange Juice Concentrate	\$1.95++ Per Drink
<input type="checkbox"/> Imported Beer	\$5.00+ Per Drink	<input type="checkbox"/> Iced Tea and Water	Complimentary
<input type="checkbox"/> House Wine	\$7.00+ Per Drink		
<input type="checkbox"/> Call Liquor	\$8.00+ Per Drink		
<input type="checkbox"/> Premium Liquor	\$ 9.00+ Per Drink		

+ 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

(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

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.





223 Losoya Street ~ 210.227.0864

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)

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 Visit Us At: prg-sa.com