



## RIVERBARGE DINNER EVENT INFORMATION

### PLEASE NOTE THE FOLLOWING:

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

Please note the following, this serves as a proposal for the extended planning of your event and does not indicate a binding contract. **The barge company does not guarantee booking availability for boat time slots. Barges are reserved on a first come, first serve basis.**

The Paesanos Restaurant Group does not place temporary holds or make tentative reservations for any barges. Full payment of barge rental ensures a booked reservation.

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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**TIME :**

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**FUNCTION :**

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**LOCATION:**

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**BANQUET STARTER TRAYS**

**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++ 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 on to accompany dinner or for cocktail receptions  
A \$20.00++ appetizer minimum required if selecting appetizers for a cocktail reception only.  
Please keep in mind of food and beverage minimums.

**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  
And Tomatoes. 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

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

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

CASH BAR IS NOT AVAILABLE FOR BARGE EVENTS.

All beverages are billed on consumption and paid for by the event holder.  
 Unless Specified Not to Include Alcohol.

+ 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

**BOAT TERMS AND CONDITIONS**

Configuration: Dinner  
 Maximum Capacity: 20 people  
 Set-up Time: 15 minutes  
 Breakdown Time: 15 minutes  
 Cruise Time: 1 hour and 30 min  
 Deposit: \$350.00 per barge reserved

**Boat Charge:**  
 \$231.20. + Tax = \$250 per barge  
**Overtime:** \$62.50+ Tax = \$67.50 for each half hour or any part thereafter  
**Food & Beverage minimum:**  
 \$500.00++ per barge (standard 2 hours rental)  
 \$100.00++ per barge (overtime) for each half hour or any part thereafter overtime must be approved by boat company beforehand  
**Set up fee: \$75.00 per barge**  
 (\$125.00 for 10 guests or less)

## GENERAL RESTAURANT EVENT INFORMATION

**Boat Set-Up Arrangements:** Standard boat set-up / Linen: White Linen with white napkin Folds

### Payment

Deposit required prior to booking barge. Food, Beverage, sales tax and gratuity charges will bill at completion of event. Deposit will credit to Food & Beverage total.

### Overtime

We cannot guarantee overtime; available time applies at the discretion of Rio San Antonio Cruises (RSAC). Require or requested overtime will incur additional charges. (See above barge pricing)

### Inclement Weather

Rio San Antonio Cruises provides an inclement weather policy to ensure the safety of our customers. RSAC reserves the right to cancel boat cruises or temporarily suspend service due to inclement weather and or predictions. If RSAC cancels an event, a weather backup location within the restaurant will be arranged by the restaurant management. The client will receive full refund for all weather related cancellations.

### Weather Conditions:

- Temperatures 100+ degrees with clear or partly cloudy skies are considered normal conditions in South Texas and are not a considered reason for cancellation.
- Temperatures below 40 degrees are considered extreme and may result in cancellation.
- Light Rain or sprinkles are not considered reason for cancellation.
- Down pours, heavy rain, and thunderstorms are considered reason for cancellation.
- High or gusty winds exceeding 25mph are considered reason for cancellation.

### 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. IF A BARGE IS CANCELLED BY THE EVENT CONTACT, IT MUST BE IN WRITING. UPON RECEIPT OF CANCELLATION, THE DEPOSIT WILL BE FORFEITED.

### 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.

### 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 or beverages are to be removed from the restaurant premises. 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. No food is allowed in the restaurant from outside sources, other than pre-approved special occasion cake. 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.

### 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

**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*



223 Losoya Street ~ 210.227.0864  
fax 210.212.5346 ~ [zunigrill.com](http://zunigrill.com)



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**RESTAURANT & BOAT TERMS AND CONDITIONS  
RIVERBARGE 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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 Telephone (210) 226-8490 | Fax (210) 212-5346  
 Visit Us At: prg-sa.com