



Group Menus



Bienvenidos a Descanso, A Modern Taqueria

We are proud to bring you a unique and personalized dining experience. Let our experienced staff help you coordinate the perfect event. Whether you are planning an event for 10 or 250 guests, our space allows for a multitude of different options; from open cook top tables with interactive chefs to intimate banquet dining to open reception spaces, Descanso is like no other.

As a modern taqueria, authenticity is what we bring to the table. Expressed through an ambiance of vibrant colors and a menu of delectable dishes, Descanso is where Chef Jose Angulo translates the beauty and flavor of Mexico.

This package is designed to be a 'guide' as we are able to customize to meet your needs. We are dedicated to providing the best experience possible... so, sit back and let us do the work for you!

At Descanso, we are committed to providing only fresh, high-quality ingredients sourced from local farms. We do not cook with lard, and we don't believe in can openers. A majority of our menu is gluten free.

5773 Wilshire Blvd. | Los Angeles, CA 90036



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Tray Passed Apps

\$26 per person per hour

Choose 3

add \$10 per person per additional 30 minutes

add \$8 per person per additional item

Elote Asado

Grilled Sweet White Corn, Chile Morita Aioli, Cotija Cheese, Chile Con Limon Powder and Micro Cilantro

Taquitos de Camaron

Crispy Shrimp Taquitos wrapped in a Blue Corn Tortilla with Shredded Lettuce, Mango Salsa and Morita Aioli

Goat Cheese Tostadas

Mini Corn Tortilla Tostadas, Goat Cheese, Crumbled and Toasted Pecans with a Morita Chile Syrup

Short Rib Empanadas

Marinated Short Rib in a Masa Empanada, Crema, Habanero Pickled Red Onion and Birria Consome

Guacamole

Hass Avocado, Lime, White Onions, Serrano Chiles, Cilantro on a Fresh Tortilla Chip

Stuffed Chiles

Sweet Peppers, Tatuma Squash, Corn, Tres Quesos, Salsa Verde and Micro Cilantro

Chorizo Sopes

Mini homemade Sopes topped with Refried Pinto Beans, Green Chorizo, Habanero Pickled Red Onions, Cotija Cheese and Micro Cilantro

Ceviche Campechano

Citrus Marinated Octopus, Shrimp, and Whitefish, Tomato, Red Onion, Cilantro, Avocado, and Pico de Gallo in a Cucumber Cup

Family Style Appetizer Platters

Each Platter Serves 8-10 Guests

Chips & Salsa | 33

Clasico Guacamole | 70

Elote Asado | 55

Ceviche Campechano | 76

Ensalada Clasica | 66

Choriqueso Verde | 68

Short Rib Empanadas | 55

Caesar Salad | 67

Nachos | 51

Add Chicken (16), Al Pastor (20), or Steak (24)



Street Taco + Quesadilla BAR

\$34 per person per hour

Choose 4

Tacos

Steak
Chicken
Shrimp
Carnitas
Vegetable

Quesadillas

Steak
Chicken
Shrimp
Carnitas
Cheese

Toppings: Onion, Cilantro, Salsa Frita and Avocado Toreado Salsa



\$15 per person per additional 30 minutes

+\$3/person for Tray Passed



Almuerza

(lunch)

\$22 per person

Prix Fixe Menu comes with a soft drink and Chips, Chicharrones and Salsa for the table

Mexibol

Choice of Steak, Carnitas, Al Pastor, Shrimp, Chicken or Vegetables. Made With Charro Beans, Mexican Fried Rice, Pico De Gallo, Avocado Toreado Salsa, Salsa Frita and Tortilla Chips.

Chicken Caesar Salad

Achiote Marinated Chicken, Chopped Romaine Lettuce, Spicy Caesar Dressing*, Morita Chile Croutons, Pico de Gallo and Parmesano Reggiano.

Torta

Choice of Steak, Al Pastor, Carnitas or Chicken. Made with Charro Beans, Guacamole, Tomato, Lettuce, Red Onion, Pickled Jalapeños, Chile Morita Aioli, Tres Quesos on a Telera Bread Roll. Served with a side of Mexican Fried Rice

Crispy Carnitas Skillet

Seared Slow Cooked Pork, Pico de Gallo, Pickled Jalapenos, Charro Beans, Cilantro, Shaved Onion, Serranos and Corn Tortillas.

Burrito

Choice of Steak, Al Pastor, Carnitas, Chicken, Shrimp or Vegetables. Made With a Flour Tortilla, Charro Beans, Tres Quesos, Mexican Fried Rice and Salsa Frita.

Two Item Plate

Choice of two items: El Toro Taco (steak), Mayan Taco (chicken), Carnitas Taco, Relleno Taco, Queso Quesadilla, Pollo Quesadilla, or Al Pastor Quesadilla. Comes with a side of Mexican Fried Rice and Charro Beans



choose 4 for your menu

Hacienda

\$42 per person

Three-course prix fixe menu that can accommodate up to 34 guests

choose 2

Elote Asado
Grilled Sweet White
Corn, Chile Morita Aioli,
Cotija Cheese, Micro
Cilantro and Chile Con
Limon Powder

Clasico Guacamole
Hass Avocado, Lime,
White Onions, Serrano
Chiles, Cilantro and
Fresh Tortilla Chips

Ensalada Clasica
Mixed Greens, Avocado,
Tomatoes, Red Onion,
Cucumbers, Queso
Fresco, Toasted Pepita
Seeds and Agave
Lemon Vinaigrette.

Caesar Salad
Chopped Romaine
Lettuce, Spicy Caesar
Dressing*, Morita Chile
Croutons, Pico de Gallo
and Parmesano
Reggiano.

choose 3

Alambre

Choice of Filet Steak, Al Pastor Pork, Chicken, Shrimp or Seasonal Vegetables. Tres Quesos, Bacon (Only in Steak, Chicken and Shrimp Options), Onions, Bell Peppers, Avocado Toreado Salsa, Micro Cilantro and Serrano Chiles. Served with Flour Tortillas.

El Dorado Taco Plate

Two Chile Rubbed Mahi Mahi Tacos with Chamoy, Mexislaw, Chile Peanuts, Cilantro and Chile Morita Aioli on Blue Corn Tortillas.

El Toro Taco Plate

Two Ranchero Steak Tacos with Avocado Toreado Salsa, Grilled Onions & Poblano Peppers and Cilantro on Blue Corn Tortillas.

Pollo Quesadilla Plate

Two Chicken Quesadillas with Tres Quesos, Salsa Verde, Cotija Cheese and Cilantro on Open Faced Flour Tortillas.

Don Chingon Taco Plate

Two Spit-Roasted Al Pastor Pork Tacos with Red Onion, Salsa Frita, Avocado Toreado Salsa, Chamoy and Cilantro on a Blue Corn Tortilla

choose 1

Flan
Caramel Baked Custard Flan,
Berries and Hibiscus Dust

Mexican Brownie
Chocolate Brownie topped with Toasted Marshmallows
and Champurrado Cream Sauce on a Maria Cookie Crust.

Prix Fixe Menu comes with Chips, Chicharrones and Salsa (served with the first course), and Mexican Fried Rice and Charro Beans. (served with second course). First Course is served family style. Second and Third Course is served individually.

Tierra Alta

\$53 per person

Three-course prix fixe menu that can accommodate up to 34 guests

choose 3

Elote Asado
Grilled Sweet White
Corn, Chile Morita Aioli,
Cotija Cheese, Micro
Cilantro and Chile Con
Limon Powder

Clasico Guacamole
Hass Avocado, Lime,
White Onions, Serrano
Chiles, Cilantro and
Fresh Tortilla Chips

Steak Nachos
Steak, Corn Tortilla Chips,
Poblano Suiza, Tres
Quesos, Charro Beans,
Avocado Toreado Salsa,
Crema, Morita Aioli and
Pico de Gallo.

Caesar Salad
Chopped Romaine
Lettuce, Spicy Caesar
Dressing*, Morita Chile
Croutons, Pico de Gallo
and Parmesano
Reggiano.

choose 3

Felipe Taco Plate

Three Ribeye Filet Tacos Marinated in Garlic, Poblano Chiles, Onions, Oyster Mushrooms, Tres Quesos, Tomatillo Salsa Cruda and Cilantro on Blue Corn Tortillas.

Crispy Carnitas Skillet

Seared Slow Cooked Pork, Pico de Gallo, Pickled Jalapeños, Shaved Onion, Serrano Chiles, Micro Cilantro and Corn Tortillas.

Steak Quesadilla Plate

Three Filet Steak Quesadillas with Tres Quesos, Salsa Verde, Cotija Cheese and Cilantro on Open Faced Flour Tortillas. Served on Flour Tortillas.

Poblano Rajas

Poblano Chiles, White Wine Reduction Crema, Onions, Mushrooms, Corn, Serrano Chiles, Tres Quesos and Micro Cilantro. Served with Corn Tortillas.

Relleno Taco Plate

Three Roasted Anaheim Chile Tacos with Tatuma Squash, Corn, Sweet Peppers, Tres Quesos, Salsa Verde, Cilantro and Cotija Cheese. Served on Blue Corn Tortillas.

choose 1

Flan
Caramel Baked Custard Flan,
Berries and Hibiscus Dust

Mexican Brownie
Chocolate Brownie topped with Toasted Marshmallows
and Champurrado Cream Sauce on a Maria Cookie Crust.

Prix Fixe Menu comes with Chips, Chicharrones and Salsa (served with the first course), and Mexican Fried Rice and Charro Beans. (served with second course). First Course is served family style. Second and Third Course is served individually.

El Cumbre

\$64 per person

Three-course prix fixe menu that can accommodate up to 34 guests

choose 3

Elote Asado
Grilled Sweet White
Corn, Chile Morita Aioli,
Cotija Cheese, Micro
Cilantro and Chile Con
Limon Powder

Clasico Guacamole
Hass Avocado, Lime,
White Onions, Serrano
Chiles, Cilantro and
Fresh Tortilla Chips

Choriqueso Verde
Steak, Corn Tortilla
Chips, Poblano Suiza,
Tres Quesos, Refried
Pinto Beans, Avocado
Toreado Salsa, Crema,
Morita Aioli and Pico de
Gallo.

Ceviche Campechano
Citrus Marinated Octopus*,
Shrimp*, and White Fish of
the Day*; Tomato, Red
Onion, Cilantro, Avocado,
Clam-Tomato Marinade
and Cucumber. Served
with Tortilla Chips.

choose 3

Short Rib Estofado

Braised Short Rib, Pinto Bean Jus, Avocado Pico, Baby Carrots and Blue Corn Tortillas

Carne Asada

Garlic-Citrus Marinated Flap Steak, Roasted Poblanos, Grilled Onion, Fingerling Potatoes, Avocado
Toreado, Cotija, Morita Aioli, Charro Beans and Blue Corn Tortillas

Salmon Chileatole

Pan-Seared Atlantic Salmon, Roasted Corn, Steamed Carrots, Fingerling Potatoes Calabacitas,
Morita Chileatole, Epazote-Lime Oil and Fried Epazote.

Enchiladas de Langosta

Three Poached Lobster Enchiladas Prepared in Flour Tortillas; With Tres Quesos, Crema, Micro Cilantro,
Suiza and Mango Habanero Sauce.

Volcano Taco Plate

Two Surf & Turf Tacos with Ranchero Steak, Agave Glazed Shrimp, Tres Quesos, Serrano Chiles, Corn
and Flour Tortilla, Habanero Pickled Red Onions, Queso Fresco, Volcano Salsa and Avocado Toreado
Salsa. Served on Blue Corn Tortilla and Flour Tortilla.

choose 1

Flan
Caramel Baked Custard
Flan, Berries and Hibiscus
Dust

Mexican Brownie
Chocolate Brownie topped with
Toasted Marshmallows and
Champurrado Cream Sauce on a
Maria Cookie Crust.

Arroz Con Leche Cheesecake
Mexican Rice Pudding Cheesecake,
Cinnamon, Strawberries and
Caramel Cajeta Sauce

Prix Fixe Menu comes with Chips, Chicharrones and Salsa (served with the first course), and Mexican Fried Rice and Charro Beans. (served with second course). First Course is served family style. Second and Third Course is served individually.

Delmuerzo

(Brunch)

\$42 per person

Three-course prix fixe menu that can accommodate up to 34 guests

choose 2

Elote Asado
Grilled Sweet White
Corn, Chile Morita Aioli,
Cotija Cheese, Micro
Cilantro and Chile Con
Limon Powder

Clasico Guacamole
Hass Avocado, Lime,
White Onions, Serrano
Chiles, Cilantro and Fresh
Tortilla Chips

Ensalada Clasica
Mixed Greens, Avocado,
Tomatoes, Red Onion,
Cucumbers, Queso Fresco,
Toasted Pepita Seeds and
Agave Lemon Vinaigrette.

Caesar Salad
Chopped Romaine
Lettuce, Spicy Caesar
Dressing*, Morita Chile
Croutons, Pico de Gallo
and Parmesano Reggiano

choose 3

Carnitas Hash

Crispy Carnitas, Fried Eggs, Roasted Fingerling Potatoes, Serrano Pepper, Onion, Salsa Frita and Corn Tortillas

Salmon Lettuce Wraps

Three Butter Lettuce Cups, Blackened Salmon, Sautéed Onion & Peppers, Pico de Gallo, Morita Aioli and Habanero-Pickled Red Onion.

Huevos Rancheros

Grilled Chicken or Slow Cooked Carnitas, Two Sunny Side Up Eggs, Blue Corn Tortillas, Refried Pinto Beans, Salsa Ranchera, Tres Quesos, Cotija Cheese and Cilantro.

Crabcake Benedict

Two Blue Crab and Shrimp Cakes, Hollandaise, Morita Chile Paste, Bell Peppers, Onions, Avocado and Micro Cilantro Served with a side of Serrano Chile Potatoes

Chilaquiles

Grilled Chicken or Carnitas, Tortilla Chips, Scrambled Eggs, Salsa Verde or Roja, Cotija Cheese. Avocado Toreado Salsa, Shaved Onion, Serrano Peppers, Sour Cream and Cilantro

choose 1

Flan
Caramel Baked Custard Flan,
Berries and Hibiscus Dust

Mexican Brownie
Chocolate Brownie topped with Toasted Marshmallows
and Champurrado Cream Sauce on a Maria Cookie Crust.

Prix Fixe Menu comes with Chips, Chicharrones and Salsa (served with the first course), and Mexican Fried Rice and Charro Beans. (served with second course). First Course is served family style. Second and Third Course is served individually.

A La Plancha \$64 per person

Featuring seating around four cast iron grills, or “Planchas”, our Plancha Room offers our most unique group dining experience. A dedicated “Planchero” or Plancha Chef prepares meals from scratch for your guests right in front of their very eyes.

first course

Fideo Soup

Toasted Noodles, Tomato Broth, Avocado, Crema, Tortilla Strips and Queso Fresco

Caesar Salad

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico de Gallo, Chile Morita Croutons and Parmesano Reggiano

main course - choose 4

Pork Loin

Center Cut Pork Loin with an ‘Al Pastor’ Marinade, Bell Peppers, Onions, Tres Quesos, Avocado Toreado Salsa, Cebollita Onions, Cilantro and Serrano Chiles.

Chile Rellenos

Two Roasted Anaheim Chiles, Tatum Squash, Corn, Sweet Peppers, Potatoes, Tres Quesos, Salsa Verde and Cotija Cheese.

Pollo Maya

Achiote Marinated Chicken Breast, Summer Vegetables, Cherry Tomatoes, Sweet Bell Peppers and Habanero Pickled Red Onion.

Carne Asada

Flap Steak, Roasted Poblanos, Fingerling Potatoes, Cotija Cheese, Onions, Chile Morita Aioli and Avocado Toreado Salsa.

Salmon Dorado

Crispy Skinned Atlantic Salmon, Summer Vegetable Succotash, Roasted Cluster Tomatoes and Cilantro Lime Aioli.

Ribeye Steak (add \$6/person)

10oz Center Cut Ribeye Steak, Fingerling Potatoes, Charred Cebollita Onions, Grilled Serrano Chiles, Avocado Toreado Salsa, Morita Chile Aioli and Cotija.

dessert - choose 1

Flan

Caramel Baked Custard Flan, Berries and Hibiscus Dust

Arroz Con Leche Cheesecake

Mexican Rice Pudding Cheesecake, Cinnamon, Strawberries and Caramel Cajeta Sauce



Delmuerzo A La Plancha

(Brunch)

\$53 per person



first course

Pozole Soup

Hominy, Guajillo Chile Broth, Pulled Pork, Red Onion, Lettuce, Shaved Radish and Oregano

Caesar Salad

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico de Gallo, Chile Morita Croutons and Parmesano Reggiano

main course - choose 4

Pork Loin

Center Cut Pork Loin with an 'Al Pastor' Marinade, Bell Peppers, Onions, Tres Quesos, Avocado Toreado Salsa, Cebollita Onions, Cilantro and Serrano Chiles.

Huevos Rancheros

Two Sunny Side Up Eggs, Corn Tortillas, Salsa Ranchera, Refried Pinto Beans, Tres Quesos, Diced Avocado and Cilantro.

Chilaquiles de Pollo

Achiote Chicken, Corn Tortilla Chips, Scrambled Eggs, Pico de Gallo, Salsa Verde, Cotija Cheese, Avocado Toreado Salsa, Shaved Onion, Serrano Chiles, Sour Cream and Cilantro.

Vegetable Alambre

Grilled Veggies, Tres Quesos, Onions, Bell Peppers, Avocado Toreado Salsa and Serrano Chiles.

Steak and Eggs

8oz Skirt Steak, Garlic Citrus Marinade, Two Sunny Side Up Eggs, Breakfast Potatoes, Cilantro and Corn Tortillas.

Carnitas Machaca

Carnitas, Scrambled Eggs 'A La Mexicana', Pico de Gallo, Tres Quesos, Avocado Toreado Salsa, Shaved Onion, Serrano Pepper, Cilantro and Flour Tortillas.

dessert - choose 1

Flan

Caramel Baked Custard Flan, Berries and Hibiscus Dust

Arroz Con Leche Cheesecake

Mexican Rice Pudding Cheesecake, Cinnamon, Strawberries and Caramel Cajeta Sauce

Kids Prix Fixe Menu

\$21 per person

Includes First and Third Course from the selected prix fixe menu and one soft drink. Each entree is served with a side of Charro Beans and Mexican Fried Rice

choose 3

Cheese Quesadilla

Tres Qesos Blend in Flour Tortillas

Steak Quesadilla

Grilled Steak and Tres Qesos Blend in Flour
Tortillas

Chicken Quesadilla

Grilled Chicken and Tres Qesos Blend in Flour
Tortillas

Bean & Cheese Burrito

Charro Beans and Tres Qesos Blend in a Flour
Tortilla

Steak Soft Taco

Grilled Steak in a Flour or Blue Corn Tortilla

Chicken Soft Taco

Grilled Chicken in a Flour or Blue Corn Tortilla



Dessert Menu

Plated individually and priced per piece. Minimum of 10 pieces per selection



Flan

\$5

Caramel Baked Cusard Flan, Berries
and Hibiscus Dust



Arroz Con Leche Cheesecake

\$6

Mexican Rice Pudding Cheesecake,
Cinnamon, Strawberries and Carmel
Cajeta Sauce



Mexican Brownie

\$6

Chocolate Brownie topped with
Toasted Marshmallows and
Champurrado Cream Sauce on a Maria
Cookie Crust.

*Inquire about After Dinner Cordials



Buffet Menu - TACO BAR

\$53 per person

Ideal for larger groups (20 or more). Tacos are cooked to order by a dedicated “Taquero”, or Taco Chef. Use of this menu may require buffet to be stationed on patio.

choose 2



Chips, Chicharrones and Salsa

Clasico Guacamole

Choriqueso Verde

Elote Asado

Ceviche Campechano

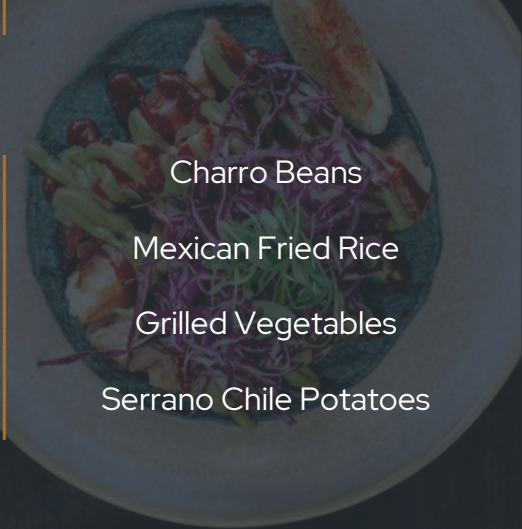
choose 1



Chopped Caesar Salad

Ensalada Clasica

choose 2



Charro Beans

Mexican Fried Rice

Grilled Vegetables

Serrano Chile Potatoes

choose 2



Steak (El Toro)

Chicken (Mayan)

Carnitas

Al Pastor (Don Chingon)

Shrimp

Chile Relleno

Mahi Mahi (El Dorado)

Buffet Menu

\$48 per person

This menu is designed for larger groups (20 or more). This buffet option is a self-service buffet dinner. Inquire about adding food serving staff to your buffet.

choose 2

- Chips, Chicharrones and Salsa
- Clasico Guacamole
- Elote Asado
- Choriqueso Verde

choose 1

- Chopped Caesar Salad
- Ensalada Clasica

choose 2

- Mexican Fried Rice
- Charro Beans
- Serrano Chile Potatoes
- Grilled Vegetables

choose 2

- Alambre
Choice of Filet Steak, Al Pastor Pork, Chicken, Shrimp or Seasonal Vegetables. Tres Quesos, Bacon (Only in Steak, Chicken and Shrimp Options), Onions, Bell Peppers, Avocado Toreado Salsa, Micro Cilantro and Serrano Chiles. Served with Flour Tortillas
- Taco Skillet Tray
Choice of Steak, Chicken, Al Pastor, Carnitas, Vegetables or Shrimp. Mixed with Roasted Poblanos, Grilled Onions, Fingerling Potatoes, Avocado Toreado Salsa, Cotija Cheese and Chile Morita Aioli. Served with Blue Corn Tortillas.
- Poblano Rajas
Poblano Chiles, Béchamel Sauce, Onions, Mushrooms, Corn, Serrano Chiles, Tres Quesos and Charro Beans. Served with Blue Corn Tortillas

premium entrees - add \$14/person

- Short Rib Estofado
Braised Short Rib, Guajillo Pinto Bean Jus, Avocado, Spring Onion, Micro Cilantro, Radish, Serrano Pepper, Baby Carrots and Blue Corn Tortillas
- Salmon Dorado
Crispy Skinned Atlantic Salmon, Summer Vegetable Succotash, Roasted Cluster Tomatoes and Cilantro Lime Aioli.



Buffet Menu – Delmuerzo

\$48 per person

(Brunch)

This menu is designed for larger groups (20 or more). This buffet option is a self-service buffet dinner. Inquire about adding food serving staff to your buffet.

choose 2

- Chips, Chicharrones and Salsa
- Clasico Guacamole
- Choriqueso Verde
- Elote Asado
- Ceviche Campechano

choose 1

- Chopped Caesar Salad
- Ensalada Clasica

choose 2

- Charro Beans
- Mexican Fried Rice
- Grilled Vegetables
- Serrano Chile Potatoes

choose 2

- Chilaquiles de Pollo
- Corn Tortilla Chips, Achiote Marinated Chicken, Scrambled Eggs, Salsa Verde, Cotija Cheese, Avocado Toreado Salsa, Shaved Onion, Serrano Chiles, Sour Cream and Cilantro
- Carnitas Hash
- Crispy Carnitas, Onions, Roasted Fingerling Potatoes, Salsa Frita, Scrambled Eggs and Corn Tortillas
- Choriqueso Con Huevos
- Green Chorizo, Scrambled Eggs, Poblano Suiza, Tres Quesos, Avocado Toreado Salsa, Spring Onion, Serrano Chilies and Flour Tortillas



Beverage Menu – Package Options

Beverages on Consumption

Hosted Bar by running a tab - One tab is ran and added to the final bill.

You may limit this option: i.e. only soft drinks, beer & wine, only beer, wine & well drink or total dollar amount.

Designated drink ticket system can be used as well.

Soft Drink Tickets: \$4.50

Beer/Wine Drink Tickets: \$10

House Level Drink Tickets: \$12

Premium Level Drink Tickets: \$15

Premium Open Bar

Premium Open Bar includes unlimited premium mixed drinks, specialty cocktails and margaritas, imported and domestic

bottled & draft beers, house wines by the glass, juices, bottled water & soft drinks.

(Shots are excluded)

\$41.00 PER MEMBER FOR THE FIRST HOUR

\$16.00 PER HOUR FOR EVERY ADDITIONAL HOUR

(No hour minimum)

House Open Bar

House Open Bar includes unlimited well mixed drinks, imported and domestic beers, house wines by the glass, juices, & soft drinks

\$31.00 PER GUEST FOR THE FIRST HOUR

\$11.00 PER GUEST FOR EVERY ADDITIONAL HOUR

(No hour minimum)

Beer & Wine Open Bar

Beer & Wine Bar includes imported & domestic bottled & draft beers, house wines by the glass, juices & soft drinks

\$29.00 PER GUEST FOR THE FIRST HOUR

\$10.00 PER GUEST FOR EVERY ADDITIONAL HOUR

(No hour minimum)

Cash & Carry Bar

Your guests are individually charged per drink as they are served.



Event Enhancements

Wine Service

Add Wine Service to your Event- \$12/person
Each guest has their choice of Red or White wine with their meal
*Inquire about our premium wine list by the bottle

Welcome Margarita

Add a "Welcome Margarita" for your guests- \$12/person
Add "Welcome Mini Margarita Shooters" for your guests- \$8/person

Champagne Toast

Add a Champagne Toast to your Event- \$8/person

Live Musician

Create that perfect ambiance and add a Live Musician to your event. We have amazing resident musicians ready and excited to play for you!
Rates vary based on day and time.

