



**AUSTIN, TEXAS**



**EVENTS AND CATERING**

**802 Red River St.  
AUSTIN, TEXAS 78701  
PHONE: 512-835-8629  
[www.pelonstexmex.com](http://www.pelonstexmex.com)**





## Platters

serves 16 to 20

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### TEX MEX TRIO

OUR FAMOUS CREAMY QUESO, HOUSEMADE GUACAMOLE, SPICY RED SALSA AND CHIPS

\$56

### CHICKEN FLAUTAS

PULLED CHICKEN, HERBS, POBLANO CREMA DRIZZLE

\$56

### QUESADILLA

FAJITA CHICKEN, JALAPENO CARNITAS or RANCH HAND (chicken, bacon and ranch) .

\$66

### QUESO

OUR FAMOUS CREAMY QUESO

\$46

### GUACAMOLE

HOUSEMADE GUACAMOLE

\$56

## Starters

priced per person

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### BUILD YOUR OWN NACHOS

CRISPY CORN TORTILLAS TOPPED WITH REFRIED BEANS, QUESO, SOUR CREAM , GUACAMOLE , JALAPENOS AND TACO BEEF

\$7 pp





CHOOSE FROM THE FOLLOWING BUFFET PACKAGES. EACH COMES WITH A CHOICE OF ICED TEA OR LEMONADE

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## FAJITA BUFFET

### PRICE PER PERSON

#### CHICKEN AND STEAK FAJITA BUFFET

**\$31**

INCLUDES CHICKEN AND STEAK FAJITAS, RICE, REFRIED BEANS, FRESH MADE FLOUR AND CORN TORTILLAS, SALSA, GUACAMOLE, SOUR CREAM, PICO DE GALLO & SHREDDED CHEESE.

ADD SHRIMP

\$5/PERSON

ADD VEGGIE

\$3/PERSON

## ENCHILADA BUFFET

### PRICE PER PERSON

#### ENCHILADA BUFFET - SERVED WITH RICE AND BEANS *(Choose 1)*

**\$28**

**Chicken** - With tomatillo sauce , cheese, jalapeno cilantro emulsion.

**Beef** - With red chile sauce, cheese and onions.

**Carnitas** - With poblano crema, cheese and jalapeno cilantro emulsion.

## BEEF AND CHICKEN TACO BAR

### PER PERSON

**SOFT TACOS** - served with lettuce, tomato, shredded cheese, rice & beans

**\$28**

## ADD SALAD TO BUFFET

### PRICE PER PERSON

#### SOUTHWEST SALAD

**\$8.5**

MIXED LETTUCES, BLACK BEAN SALSA, FRESH AVOCADO, CHEESE, TOMATO & TORTILLA STRIPS WITH YOUR CHOICE OF DRESSING. (RANCH, .....)

#### HOUSE SALAD

**\$6.5**

MIXED LETTUCES, RED ONION, CHEESE, TOMATO AND YOUR CHOICE OF DRESSING.

(Jalapeno Ranch, Chipotle Lime Vinaigrette, Lemon Shallot Vinaigrette or Balsamic Vinegar & Oil)

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We only cook with canola and vegetable oils.



## SIDES

## PRICE PER PERSON

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<b>CHARRO BEANS</b>	\$3.25
<b>REFRIED BEANS</b>	\$3.50
<b>BLACK BEANS</b>	\$3.50
<b>RICE</b>	\$3.50
<b>GRILLED ZUCCHINI</b>	\$4.75
<b>MEXICAN STREET KERNALS</b> (grilled corn, spicy aioli, queso fresco, cilantro & lime)	\$4.75

## DESSERTS

## PRICE PER ITEM

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	BITE SIZED/FULL SERVING
<b>TRES LECHES</b> - Delicious, moist cake made from 3 milks	\$4.6/\$9.5
<b>CHURROS</b> Traditional Mexican pastry dusted in cinnamon and sugar. Served with whipped cream and chocolate.	\$3.6/8.50

## BREAKFAST/BRUNCH

## PRICE PER ITEM

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<b>BREAKFAST TACO BAR</b>	\$26
FEATURING HUEVOS AND A CHOICE OF THREE INGREDIENTS (Bacon, Sausage, Avocado) served with breakfast potatoes, refried beans and fresh fruit Comes with Coffee and Fresh Squeezed Orange Juice.	

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## BAR OPTIONS

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### **OPTION 1: SET TAB**

For example, say you only wanted to spend \$1,500 on alcohol. Once that limit is reached you will be notified and the bar will switch to a cash bar where guests will pay for their own drinks.

### **OPTION 2: OPEN BAR**

All drinks will go on the host's tab at the end of the event. No limit.

### **OPTION 3: CASH BAR**

Guests are responsible for paying for their own drinks.

### **OPTION 4: LEVEL 1 - LEVEL 3**

The only drinks that can be ordered are at a certain price point. Level 1 is the \$6.75 limit which will include our domestic beers, house wines. Level 2 is the \$11.00 limit which includes most of our beers, house wine and *well* liquor. Level 3 is the \$13 limit which is going to include all of our beers, wines & *call* liquors. Level 4 is \$15 for premium and specialty drinks. We can always set a higher price point if you would like to include more.

### **OPTION 5: HOSTED PACKAGE BAR**

Bar is hosted for 2, 3 or 4 hours for a flat fee per person. No limit. You can also offer only certain beers, wines, and liquors of your choice and we can also provide tickets for your guests.

\*\*\*There will be a \$95 bartender fee. Each additional bartender will be an additional \$95 fee. If there is no room for a bar set up in your private room, the bartender will be providing service from one of the main bars. Please request pricing based on the level of service you prefer.

# TERMS & CONDITIONS

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## FOOD AND BEVERAGE SELECTION

Food & Beverage selection must be finalized two weeks prior to the event date to ensure the availability of the menu items. Guest counts over 500 require selections 4 weeks prior to the event date. Changes after this date cannot be made. Final guest count is due (7) business days prior to the event. Additions can be made after final counts are submitted. F & B selections, final counts and/or changes to an order must be made in writing. Confirmation email required to confirm that changes were received. If a voicemail is left for any reason (512-835-8629), please leave a detailed account of the event date, event planner name, location of the event and any adjustments. Confirmation of the call is required. (events@austinlandmarks.com)

## PERSONALIZATION OF MENU AND MINIMUMS:

If a personalized menu is desired, our event contact will work with our chef on special requests to augment special menu selections. If you are ordering a buffet; there are no minimums. If you are ordering appetizers only, there is a \$16 pp app minimum M-THUR AND \$25 pp min FRI-SUN.

## BEVERAGE AND BAR ARRANGEMENTS

TABC regulations prevent us from allowing alcoholic beverages of any kind being brought in from outside. If a hosted or cash bar is requested, a bartender will be provided for your event for \$95.

## UNDERAGE DRINKING

We do not allow or condone any underage drinking even with parental consent. If an underage guest is found consuming alcohol on the premises, our event staff will ask them to leave the event. If underage drinking persists, we reserve the right to immediately terminate the event, without a refund.

## BILLING

Payment will be due at the completion of each event. Please bring a form of payment to the event and please let us know who will be responsible for the payment. Banquet staff can split payment among multiple hosts (maximum of 3). In the event of a returned check, you will be charged an additional \$50 processing fee that will be added to your final bill.

## ROOM RENTAL

The room rental fee is required to reserve the space. This fee is nonrefundable and does not go towards the food and beverage. Events are only placed on hold and space is only confirmed/booked based on a first deposit down method.

## Production Fee

A Production Fee is added to all onsite events. It includes a site contact, tables, chairs, banquet room setup, chafing dishes, sternos, AV, Microphone/PA and clean up. It does not include gratuity for banquet staff.

## STATE SALES TAX

State sales tax of 8.25% will be applied to all non-exempt groups for food, non-alcoholic & alcoholic beverages, and room rental. A tax exempt form will be required prior to the event if claiming sales tax exemption.

## TIME INCREMENTS

The room rental fee provides guests exclusive use of reserved private event space for the duration of the event. Weddings that include both the ceremony and reception have a five hour window of event time. Any additional hour would be \$250. This time frame is from the guest's scheduled arrival to

their departure. A one hour start time will be allowed prior to the start time of the event. Setup time increases to two hours for weddings.

### CANCELLATIONS

All room rentals are nonrefundable. If the client cancels the event within 30 days of the event, the client will owe half the food & beverage amount of the contract. If the client cancels within 10 weekdays (M-F) of the event the client will owe the entire amount of the food & beverage contract.

### LIABILITY

We do not assume responsibility for the security or storage of guest's property. Any items brought in by a guest must be removed by the end of the event. This includes, but is not limited to; decorations, items left by florists or other vendors and guests. **The use of glitter and/or confetti is not permitted.** We reserve the right to charge a \$250 cleanup, if necessary, or to charge the actual and reasonable amount for property damage caused by the negligence, gross negligence, or willful misconduct by the renter or guests of the renter.

### INDEMNIFICATION

Lessee shall indemnify, defend and save harmless Lessor, its officers, agents and employees from and against any and all loss, cost (including attorneys' fees), damage, expense and liability (including statutory liability and liability under workers' compensation laws) in connection with claims, judgments, damages, penalties, fines, liabilities, losses, suits, administrative proceedings, arising out of any act or neglect by Lessee, its agents, employees, contractors, Lessees, invitees, representatives, in, on or about the Facility by the Lessee's guests during the time of the contracted event. Lessee hereby releases Lessor from any and all liability or responsibility to Lessee or anyone claiming through or under Lessee by way of subrogation or otherwise for any loss or damage to equipment or property of Lessee covered by any insurance then in force.

