



The Prickly Pear Cantina Banquet Space & Rental Policies



WORTH GROUP

OUR BANQUET SPACE

- Our **private banquet room** is separated from the main dining area by heavy curtains that may be closed to ensure complete privacy of the space. The room can accommodate up to 50 guests. It is situated adjacent to the side patio and has large picture windows overlooking both patio spaces and the Plaza's lagoons and waterfalls.
- Our **side patio** may be reserved with the banquet space for larger parties, or on its own. It offers waterfront seating for up to 35 guests. Heat lamps for cooler evenings and large umbrellas for shade in the warmer months are available. The patio cannot be fully enclosed or weatherproofed and is therefore closed during periods of inclement weather.
- The entire restaurant, including both main and side patios, will seat up to 200 guests, and is available for buyout, for the entire lunch or dinner time frame.

MINIMUMS, TAX, & SERVICE CHARGE

- We do not charge Facility Rental fees however for some nights we do have a food & beverage minimum. All of your food & beverage charges count toward your minimum. At the end of the event, we tally your charges. If your total charges are less than the minimum, you have the option of ordering more food and/or beverages to meet the minimum, or incurring a Facility Rental charge, which will equal the minimum minus your food & beverage total.
- Other incurred fees ie: entertainment, corkage, dessert plating, tax (8.25%) and service charge (20%) are added to your bill at the end of the event, after the minimum has been satisfied. None of these count toward your food & beverage minimum.

MINIMUMS FOR BANQUET ROOM AND PATIOS OR BUYOUTS VARY.

SPACE RENTAL TERMS & POLICIES

- When you rent a banquet space, you have exclusive use of that space for a 2.5 hour time frame. Sunday-Thursday nights, barring a holiday or other outstanding circumstances, you may start your party any time during normal meal service hours. On Friday and Saturday nights, you may choose a 5:00 seating or an 8:00 seating. Your party must end within 1 hour after our closing time.
- You will have dedicated service staff throughout your event, who will ensure that your guests are well taken care of.
- Your party may order any cocktails & wine directly from our cocktail list during the event, or you may make alcohol selections in advance, and then we will limit hosted beverages to those choices. If you choose to bring in wine, you will be charged corkage of \$15 for each bottle opened. Corkage charges do not count toward food & beverage minimums.
- We offer delicious desserts from our regular menu. If you choose to bring in a special dessert, you will be charged a plating fee of \$3.50 per guest. Dessert fees do not count toward food & beverage minimums.
- You may decorate the space with flowers, table favors, pictures, balloons, etc. Nothing may be adhered to the walls, ceiling, or lights. Confetti & glitter are not permitted.
- If you are renting the banquet room, you will enjoy the restaurant's pleasant ambient music. The music and volume is shared with the rest of the restaurant but can be adjusted or shut off if you'd prefer. We do not allow live or taped outside music, amplified presentations, or any other performance that may disturb other restaurant patrons.
- For buyouts, we have relationships with many local musicians and can coordinate live music for your event, if you wish. Fees vary by artist, but generally start at \$200 for one entertainer.
- You will receive one bill at the end of the event, detailing all of your party's charges. We can split the bill into a maximum of 2 payments. We cannot produce separate checks for your guests, except for no-host bar tabs. Payments may be made via cash or credit card.

RESERVING THE SPACE

A credit card number is required to reserve any banquet space. The card will be charged ½ of the estimated total upon receiving a signed contract. This charge is non-refundable. The balance of the amount will be charged the day of the event. Any additional food and beverage ordered above and beyond the agreed upon contract will be added to the contracted total. Charges will be *minimally* based upon the guest count given one week prior to your event regardless of the number of guests that actually attend.

A \$1000 deposit is required for a full restaurant buyout. The deposit is fully refundable until 14 days prior to the event. It is non-refundable after that.

DINNER BANQUET MENU

STARTERS

Chips & Salsa

Please choose Option #1 or Option #2

Option #1

A selection of 2 appetizers served family style

Taquitos - Corn tortillas, shredded beef or chicken, shredded lettuce, sour cream

Jalapeno Chimichangas- Roasted jalapeños, cream cheese wrapped in flour tortillas & fried, cilantro crema

Cheese Quesadilla - Flour tortilla, Mexican cheeses, sour cream, pico de gallo

Guacamole- Fresh California avocados, serrano chilis, lime, garlic, cilantro.

Carnitas Bean Dip- tender bits of carnitas in our cheesy bean dip in a crispy tortilla shell

Option #2

Guest's choice of cup of chicken tortilla soup or house salad

MAIN COURSE

Please choose 3 entrée selections, including meat & bean choices

TACO SALAD

Romaine lettuce, cilantro ranch dressing, beans, sour cream, avocado, salsa, Jack cheese & choice of chicken or shredded beef in a flour taco shell

TACOS

2 crispy tacos with choice of shredded beef or roasted chicken, or

2 "street style" tacos with choice of carne asada or carnitas

Served with beans & rice

ENCHILADAS

2 chicken, 2 beef or 2 cheese enchiladas with tomatillo salsa verde or red enchilada sauce

Served with beans & rice

FAMOSO BURRITO

Slow-roasted carnitas, classically prepared in a cazo de cobre, with jack cheese, guacamole, sour cream, beans & rice, served "wet" with red enchilada sauce

VEGGIE QUESADILLA

Mushrooms & squash with melted jack cheese in a parmesan crusted tortilla

DESSERT

Please choose 2 options for your guests to choose from

Coconut Bread Pudding, Carmel Flan, Mango Sorbet

BEVERAGES

Choice of Fountain Soda, Peerless Tropic Star Iced Tea or Lemonade

\$30 per person

Prices do not include 8.25% tax, 20% service charge, alcohol purchases, or additional food & beverages.

Menu and prices subject to change.

DINNER BUFFET MENU

Minimum 20 people. May not be available during weekend dinner service.
All buffet options include Chips and Salsa. Buffet items can be customized.

APPETIZERS/ADDITIONAL OPTIONS

Carnitas Bean Dip \$8 (serves 4)
Guacamole \$9 (serves 4)
Cheese Quesadilla \$10 (serves 4)
Veggie Quesadilla \$12 (serves 4)
Chicken or Carnitas or Ground Beef Quesadilla \$15 (serves 4)
Jalapeno Chimichangas \$2.25 EA
Taqitos \$2.25 EA
Sides of Sour cream \$.50 per guest
Sides of Shredded Jack cheese \$.50 per guest

STREET STYLE TACO BAR

choice of 2 meats: chicken, shredded beef, carnitas or carne asada (+\$2)
with flour tortillas, fresh chopped cilantro, diced onions & lime wedges, rice & beans
Mexican Caesar Salad
\$21 per person

ENCHILADA BAR

2-3 enchiladas per guest with sides of rice & beans
choice of 2 meats (chicken, shredded beef or ground beef)
choice of sauce (red enchilada sauce, tomatillo salsa verde or chocolate mole)
Mexican Caesar Salad
\$21 per person

TACO SALAD BAR

Romaine lettuce, cilantro ranch dressing, beans, sour cream, avocado, salsa, Jack cheese
& choice of 2 meats (chicken, shredded beef, ground beef or carnitas)
\$19 per person

STREET STYLE TACO AND ENCHILADA BAR (OUR MOST POPULAR OPTION!)

choice of 2 meats: chicken, shredded beef, carnitas or carne asada (+\$2)
with flour tortillas, fresh chopped cilantro, diced onions & lime wedges
1-2 enchiladas per guest; choice of 1 filling (chicken, shredded beef or cheese)
choice of sauce (red enchilada sauce, tomatillo salsa verde or chocolate mole)
Rice & Beans
Mexican Caesar Salad
\$27 per person

FAJITA BAR

Served with grilled peppers & onions, flour tortillas, guacamole & sour cream, rice & beans
Portabella Mushroom \$21, Chicken \$23, NY Steak \$29, Spicy Prawns \$31
Mexican Caesar Salad

BEVERAGES

Choice of Fountain Soda, Peerless Tropic Star Iced Tea or Lemonade

Prices do not include 8.25% sales tax, 20% service charge, alcohol purchases, or additional food & beverages.
Menu and pricing subject to change.