

Las Casuelas Nuevas

70-050 Highway 111 Rancho Mirage, California 92270

760-328-8844

www.lascasuelasnuevas.com

Thank you for considering hosting your upcoming party with us at Las Casuelas Nuevas.

We have over a 50 year tradition of hosting memorable family and business gatherings at our restaurant.

With 6 semi private to private areas, in our hacienda or on our garden patio, we can accommodate groups of 25 up to 200. We can also offer our entire restaurant to accommodate parties larger than 200.

With beautiful ambience, award winning margaritas and Mexican cuisine freshly made by our chef, Ruben Ortiz, we are certain to make your event memorable.

Included in our Banquet Menu are the pre-set menus, and customizable buffet options. Please read over our Information, Terms and Conditions at the end of this packet as these terms become part of your contract once we have the event set up and deposit received. All prices listed do not include tax and/or service fees. Our regular menu, photos and more information can be found on our website, lascasuelasnuevas.com.

I welcome any and all questions and I look forward to helping you plan a beautiful event.

Thank you again for your consideration,

Tajah Delgado

Las Casuelas Nuevas

760-328-8844

tajah@lascasuelasnuevas.com

MENU OPTION #1

Available for groups up to 40 guests.

APPETIZERS

Shared Appetizers Served alongside Chips and Salsa Fresca.

Approximately one order served for every 4-5 guests.

CEVICHE

Fresh Fish and Shrimp with Tomatoes, Cucumber, Onions and Cilantro.

ESPINACA CON QUESO

Pepper Jack cheese melted with spinach, onion, tomato and chopped pimiento.

***OPTION TO ADD FRESH GUACAMOLE FOR \$4 PER PERSON**

ENTREE CHOICES

FAJITAS

Beef, Chicken, Pork, Shrimp, Fish or Vegetable Fajitas. Grilled with bell peppers and onions. Served with frijoles de la olla, creamy guacamole and your choice of tortillas.

**Vegetable Fajitas -vegetarian option.*

CARNITAS A LA CHIPOTLE

Twice cooked pork, made fresh daily. Served with spicy chipotle sauce or in the traditional style without sauce. Served with rice, frijoles de la olla and tortillas.

ENCHILADAS de CAMARONES

Sauteed shrimp enchiladas, baked with cheese & veracruzano sauce. Served with guacamole, rice and vegetables.

CHILE EN NOGADA

Traditional Puebla dish featuring a poblano chile filled with picadillo mixture (beef, pork, fruit and spices), topped with walnut cream sauce, pomegranate and parsley.

DESSERT

FLAN TRADICIONAL OR CUSTARD FILLED CHURROS A LA MODE

BEVERAGES

COFFEE, TEA AND SOFT DRINKS

Set Menu Option #1 - \$45 per person

MENU OPTION #2

Available for groups up to 40 guests.

APPETIZERS

Shared Appetizers Served alongside Chips and Salsa Fresca.

Approximately one order served for every 4-5 guests.

CEVICHE

Fresh Fish and Shrimp with Tomatoes, Cucumber, Onions and Cilantro.

ESPINACA CON QUESO

Pepper Jack cheese melted with spinach, onion, tomato and chopped pimiento.

***OPTION TO ADD FRESH GUACAMOLE FOR \$4 PER PERSON**

ENTREE CHOICES

SHRIMP TACOS

Sauteed shrimp tacos with jicama coleslaw, creamy chipotle sauce & pico de gallo on warm corn tortillas. Served with creamy guacamole, mango salsa, rice & frijoles de la olla.

CARNE ASADA BURRITO

Grilled steak burrito baked with enchilada sauce and monterey jack cheese. Topped with pico de gallo and guacamole. Served with rice and refried beans.

ENCHILADAS ESPINACA

Spinach, onion and mushroom enchiladas with mild tomatillo sauce. Served with crema fresca, cotija cheese, rice and black beans. **vegetarian option*

HERMOSILLO

Chicken enchilada and a rolled chicken taco with guacamole, served with rice and refried beans.

DESSERT

FLAN TRADICIONAL OR CUSTARD FILLED CHURROS A LA MODE

BEVERAGES

COFFEE, TEA AND SOFT DRINKS

Set Menu Option #2 - \$42 per person

MENU OPTION #3

Available for groups up to 40 guests.

APPETIZERS

Shared Appetizers Served alongside Chips and Salsa Fresca.

Approximately one order served for every 4-5 guests.

CEVICHE

Fresh Fish and Shrimp with Tomatoes, Cucumber, Onions and Cilantro.

ESPINACA CON QUESO

Pepper Jack cheese melted with spinach, onion, tomato and chopped pimiento

***OPTION TO ADD FRESH GUACAMOLE FOR \$4 PER PERSON**

ENTREE CHOICES

GRILLED FISH TACOS

Tacos with jicama cole slaw, creamy chipotle sauce, guacamole and mango salsa. Served with frijoles de la olla and rice.

ENCHILADAS SUIZAS

Shredded chicken enchiladas baked in mild tomatillo sauce. Topped with crema fresca and cotija cheese. Served with rice and refried beans.

CHIMICHANGA Crispy burrito with choice of shredded chicken and mild ranchera sauce or shredded beef and enchilada sauce. Topped with cheese, sour cream, olives, cilantro, tomato and creamy guacamole.

BLACK BEAN AND CHICKEN TOSTADA Crispy corn tortillas layered with black beans, rice and jack cheese. Topped with grilled chicken breast, jicama cole slaw, cotija cheese, crema fresca, pico de gallo, and avocado with tomatillo sauce. ** Remove chicken for vegetarian option*

BEVERAGES

COFFEE, TEA AND SOFT DRINKS

DESSERT

FLAN TRADICIONAL OR CUSTARD FILLED CHURROS A LA MODE

Set Menu Option #3 - \$42 per person

CUSTOM BUFFET \$44++ per person

Available for 30 or more guests.

Please make selections from each category below:

ENTREE CHOICES (choose 2)-

- Steak Fajitas
- Chicken Fajitas
- Carnitas Fajitas
- Vegetable Fajitas with Chimichurri
- Shrimp Fajitas +\$3
- Mahi Mahi Fajitas +\$3
- Mahi Mahi Tropical +\$4
- Cochinita Pibil +\$2
- Pollo En Pibil \$2
- Carnitas Al Chipotle + \$2

SIDE ITEMS (choose 2)-

- Rice
- Refried Beans
- Black Beans
- Frijoles De La Olla
- Diced Vegetables + \$1

SALAD-

Mixed Greens

TORTILLAS-

Flour (with corn tortillas available upon request individually)

GARNISHES-

Sour Cream, Pico De Gallo, Grated Cheese

DESSERT-

Custard filled Churros

Fruit Platters + \$5 per person

ACCOMPANIMENT CHOICES (choose 1)-

- Cheese Enchiladas
- Chile Rellenos
- Rolled Potato Tacos
- Spinach Enchiladas
- Quinoa Enchiladas (V) (GF)
- Rolled Chicken Tacos + \$1
- Chicken Enchiladas + \$1

Buffets are offered based on availability of area and guest count. You will be charged 100% of your final guaranteed guest count which must be submitted 48 hours prior to your function. All buffets require a 30 person minimum. All prices are per person, not inclusive of tax. Our buffet entrees are refillable as your guests are still enjoying. The Churros are served with a set amount, approximately 2 pieces per person.

Additional selections can be added from each category:

Each additional Entree can be added for \$5 per person (plus item upcharge when applicable).

Accompaniment choices can be added for \$3 each per person (plus item upcharge when applicable).

Additional Side Items can be added for \$2 each per person (plus item upcharge when applicable).

Popular Buffet Example- \$53

Entrees, Accompaniments, Sides, etc

Grilled Chicken Faitas

Grilled Steak Fajitas

Cheese Enchiladas

Rice

Refried Beans

Mixed Green Salad

Flour Tortillas

Sour Cream, Cheese, Pico De Gallo

Appetizers

Chips and Salsa Fresca

Fresh Guacamole (creamy or chunky)

Dessert

Custard filled Churros

Fresh Fruit Platters

Beverages

Coffee, Tea and Fountain Soft Drinks

Appetizers -

Approximately one order per 4-5 people served alongside chips/salsa on the tables.
(not refillable)

- Freshly made Guacamole (creamy or chunky) +\$4 per person
- Ceviche +\$4 per person
- Espinaca Con Queso +\$3 per person
- Nachos +\$3 per person
- Campechana +\$4 per person
- Mexican Ahi Poke + \$5 per person

The selections above go well alongside chips and salsa at the tables.

Additional appetizers can be found on our regular menu and added to your event at menu pricing.

Appetizer stations and passed appetizers can be arranged for parties of 60 or more.

Information, Terms and Conditions

MENU LIMITATIONS AND AVAILABILITY: In order to ensure quality in service and product, Las Casuelas Nuevas limits the menu selections depending on date and size of party. Your menu selections are needed no later than one week before your event. Buffets are available for 30 or more guests. Set Menus are available for up to 40 guests, special accommodations may be available on a case by case basis.

DEPOSIT: A deposit will be required in order to secure your reservation. Deposits vary depending on date of event and size of party. In the event that the function is canceled with more than 14 days notice, the deposit is refundable less 10%. With less than 14 days notice of cancellation, there shall be no refund of deposit.

FINAL HEAD COUNT: Your final guaranteed guest count is due 48 hours before your event, if no update to your guests count is provided 48 hours before your event we will use the last communicated head count as your guarantee. We ask that you please keep us as updated as possible during the planning of your event; you may outgrow the area we have reserved for you, or you may fall below the minimum requirements. In these cases we will reassess our availability and make you aware of any changes to your reservation and the fees associated with any changes to the room and menu availability.

GUARANTEE: Las Casuelas Nuevas requires an attendance guarantee at least 48 hours in advance of your function. The guarantee, which is based upon 100% of your final guest count, is the minimum number for which your group will be charged, even if fewer guests attend.

FUNCTION ROOMS: We reserve the right to place your group in any appropriate banquet room available at the time of your scheduled function. If attendance increases or decreases, we reserve the right to move the function to a room suitable to the new attendance count, and apply new room fees accordingly.

Minimum group sizes:

Tienda: 25 person minimum

Cantera Room: 45 person minimum Patio 50s: 35 person minimum

Main Patio: 60 person minimum Patio Madonna: 45 person minimum

As other groups may be utilizing the same room prior to, or following your function, please adhere to the times agreed upon, if applicable. Should your time schedule change, please notify our management team; every attempt will be made to accommodate your group.

ROOM RENTAL FEE: A room fee is charged based on seasonal rates on all banquets depending upon size of party and set-up needs. The fee includes white linens (if desired), set-up and the private use of your reserved

area for 3 hours. If a guest count changes from the initial inquiry, we will reassess space needed and room fees, adjustments will be made where necessary.

EVENT TIMING: Daytime events are available to start as early as 11am, until 1pm, and evening events are available to start at 5pm, until 6:30pm, with all events running approximately 3 hours long.

ALCOHOLIC BEVERAGES: All Alcoholic beverages and beverages not included with the menu or buffet selection will be charged upon consumption. Only what is ordered will be charged, and added to the main bill. It is the Host's discretion to limit what is offered. The minimum agreement for the handling of beverages not included with the menu options is House margaritas, Beer, Wine, Well drinks and non-alcoholic options outside of coffee, tea and soft drinks. If utilizing drink tickets the drinks are still charged on consumption, and the minimum agreement is two tickets per person. Cash bar service and individual bar tabs are not available.

A Valid, Government Issued Driver's License or Identification Card is required for those 21 and older ordering alcoholic beverages. To ensure guests' safety, we reserve the right to limit alcoholic beverage consumption at our discretion. It is our policy to serve no more than 4 alcoholic drinks to any one person.

PRICING AND PAYMENT: Our pricing is fixed and non negotiable, payment with cash or a credit card is due at the end of the event.

SERVICE CHARGE: As part of our commitment to delivering exceptional service, a 21% Service Charge will be automatically added to the final bill for all food and beverage charges. Please note that this service charge is subject to tax.

GRATUITIES: Additional gratuities are not included in the service charge and are at your discretion. If you wish to acknowledge the outstanding service provided by our staff, you are welcome to offer an additional gratuity as you see fit.

MATERIAL DISPLAY: Signs, Banners and other Display Material requiring nails, tacks, screws, tape or similar material will not be permitted. We ask that balloons be kept to a minimum and any that are brought in should be removed at the end of the event. Tabletop decorations are welcome.

OBJECTIONABLE MATERIALS: Las Casuelas Nuevas is a family restaurant. Therefore, any Banners, Signs, Cakes, Favors, and/or Privately-hired Entertainment which are deemed objectionable by management, will not be permitted.

DAMAGES: Any damage to or loss of Las Casuelas Nuevas' equipment or property (including rental fixtures) by the booking party, shall be the sole responsibility of the booking party. Appropriate replacement/repair charges will be assessed. The Restaurant accepts no responsibility for damage or loss of any merchandise or articles left in the Restaurant prior to, during or following the function.

BRINGING FOOD OR BEVERAGES FROM OUTSIDE SOURCES We do not permit any outside food or beverage to be brought into and consumed on premise with the exception of Commercially baked Cakes, Cookies or Cupcakes. We charge \$1 per person to serve the previously listed baked goods. Our insurance requires them to come from a health graded commercial kitchen.

Unopened wine is also allowed and we charge \$25 per 750 ml bottle for the Corkage Fee.

CANCELLATION: Las Casuelas Nuevas reserves the right to cancel this contract under the following circumstances:

Act of God: In the event of natural disasters, severe weather conditions, or any other unforeseen circumstances beyond our control that render the hosting of the event impractical or impossible.

Disrespectful Communication: If any communication from the customer or any associated party is deemed disrespectful, abusive, or otherwise inappropriate, we reserve the right to terminate this contract with immediate effect.

In the event of a cancellation under these circumstances, we will make every effort to provide reasonable notice and will work with you to reach a mutually agreeable solution. Any deposits or payments made up to the point of cancellation may be refunded, at the discretion of Las Casuelas Nuevas, and any outstanding balances will be waived.

We value our customers and are committed to providing exceptional service. However, we also prioritize the safety, well-being, and respectful treatment of our staff and associates. We appreciate your understanding and cooperation in this matter.