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San Antonio, TX 78209**

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Hello!

Thank you for thinking of Tomatillos for your event. We would love to put our 21 years of award winning Tex Mex cuisine and service to work for you in order to provide you the best event possible! We've put together this guide for you to help plan your event at our place.

Once you have a date and time in mind, give us a call to check our room availability. All private room reservations are on a first come first serve basis. In order to be guaranteed your room, we will need to have both your private room contract and deposit on file.

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Patio Room

Don't worry about the weather; our Patio room has been converted to be completely enclosed. Our patio room amenities include full audio and visual capabilities. Above the water fountain, you will find a retractable 10' projector screen. To display your presentation, we have at your disposal a projector with VGA and HDMI connections.

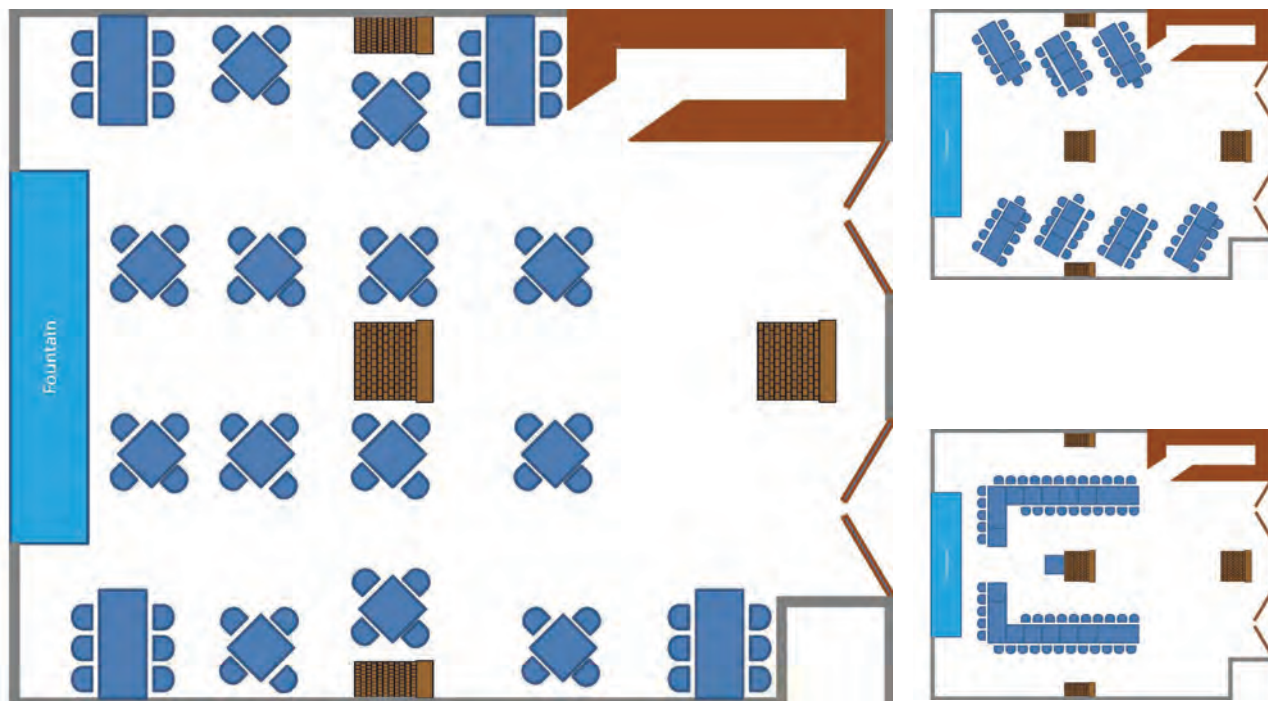
If you are looking for a colorful and festive ambiance for your event, the Patio room will fit your needs. With high ceilings, a water fountain, and tile tabletops it will feel like you are at Fiesta!

Quick Overview:

Seating Capacity Plated Meal – 100

Seating Capacity Buffet Meal – 90

Setup Arrangements: Restaurant Best Fit Seating



Note: Should your event be larger than 100, we have the capability of reserving portions of the adjacent bar area to accommodate your group size by 40 more seats.



Banquet Room

The Banquet room is a great room for small to medium size groups. The banquet room can be found towards the back of the restaurant, nearer to Broadway Street. You will find that the Banquet room has a quiet, intimate, and formal feel. Tablecloths are included in this room and are not an extra charge.

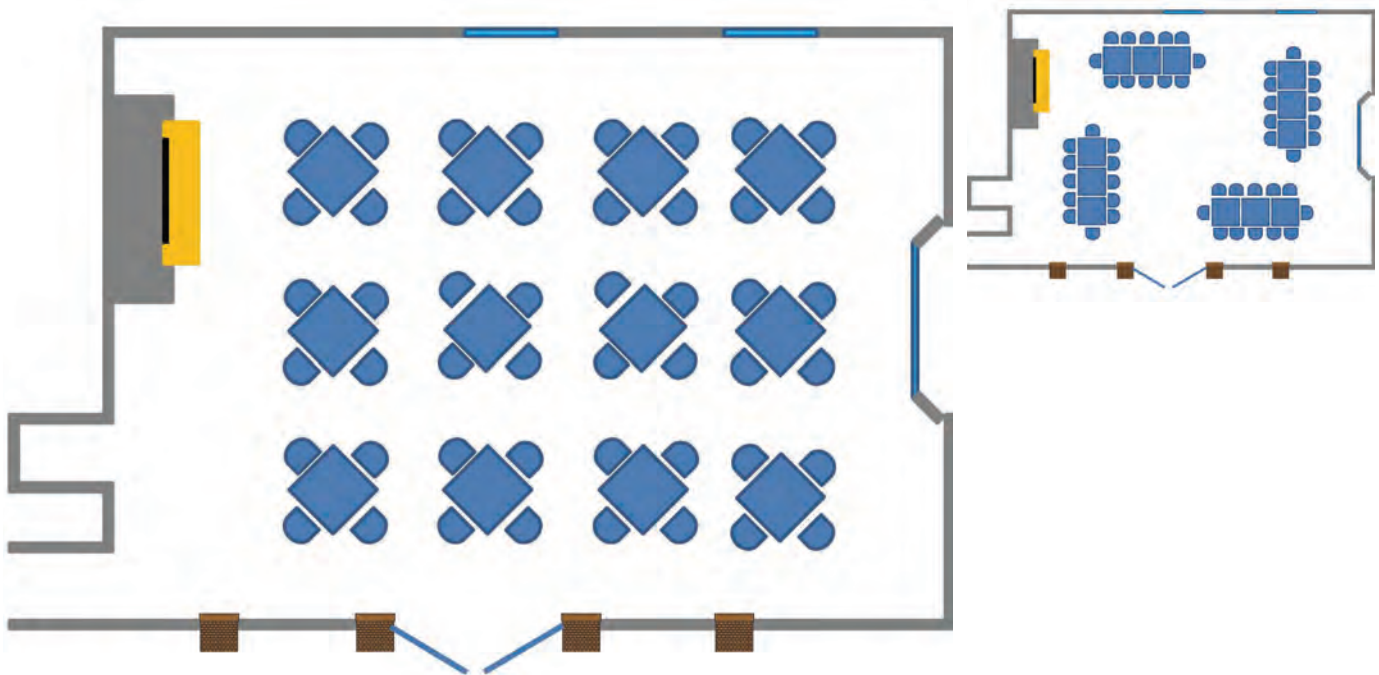
The banquet room has full audio and visual capabilities for any presentation you may choose to show during your event. VGA and HDMI connections are available to help connect your laptop to our 55" screen LED TV. Wireless microphones and a podium are available at your request.

Quick Overview:

Seating Capacity Plated Meal – 60

Seating Capacity Buffet Meal – 50

Setup Arrangements: Restaurant Best Fit Seating





Main Dining Room

Should the occasion call for a large area for your event, our main dining room is available for reservation. Although typically used for general seating, the main dining room is best suited for large events.

Our main dining room is our largest available area to reserve for your event. Having an overall seating capacity for 200, the main dining room is ideal for larger crowds. Our tortilla maker prominently at the front of the room will get you the most warm and fresh tortillas in the house.

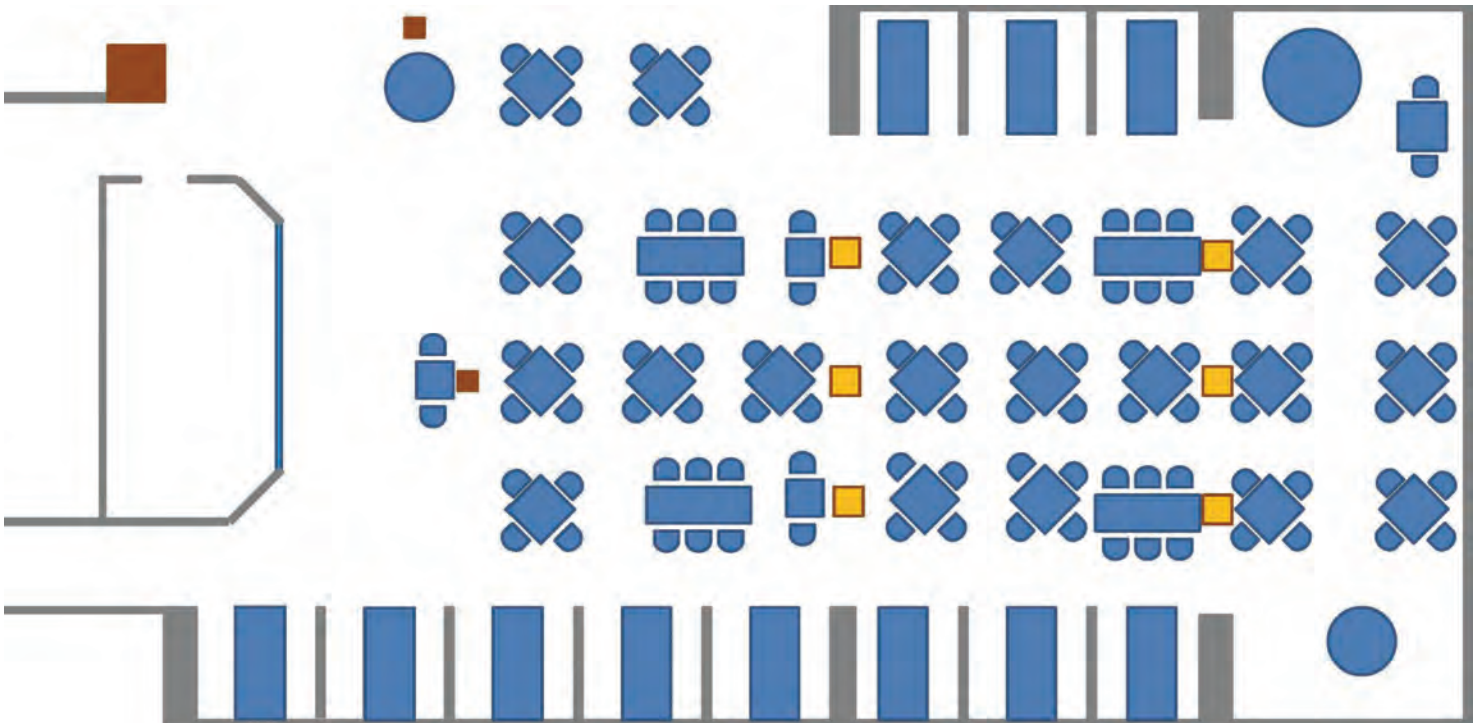
If the Banquet room is booked, ask about reserving the Window's section of the Main Dining. Seating capacity for 45

Quick Overview:

Seating Capacity Plated Meal – 200

Seating Capacity Buffet Meal – 180

Setup Arrangements: Restaurant Best Fit Seating





"Las Espuelas"

Appetizer

Classic Bean and Cheese Nachos

Entrees

Mexican Dinner

Beef enchilada, cheese enchilada, and a crispy beef taco served with Mexican rice and refried beans. Tex Mex at its best!

Fajita Taco Plate

Two beef or chicken fajita tacos, served with fresh guacamole, pico de gallo, Mexican rice and borracho beans.

Dos Colores Spinach Enchiladas

Two spinach and vegetable enchiladas, one topped with our homemade tomatillo (green) sauce and the other topped with Acapulco (red) sauce, served with vegetarian beans, chili con queso and chips.

Dessert

Scrumptious sopapilla dusted with sugar and cinnamon, and served with warm honey.

Iced tea or soft drink

\$17.50 per person
plus tax and gratuity

"La Pachanga"

Appetizer

Cheese quesadillas served with guacamole & grilled Serrano peppers.

Entrees

Sizzling Fajitas

One half pound of tender marinated strips of beef or chicken fajita served on sizzling skillet with sautéed green and red bell peppers and onions. Accompanied by fresh guacamole, pico de gallo, Mexican rice, charro beans, and warm homemade flour tortillas.

Nuevo Tampico Platter

Beef enchilada, chicken enchilada, and crispy chicken taquito, served with fresh guacamole, Mexican rice and beans.

Spinach Enchiladas

Two enchiladas filled with fresh spinach and sautéed vegetables, topped with our homemade sour cream sauce, served with vegetarian beans and chile con queso with chips.

Dessert

Cinnamon and sugar dusted sopapilla served with warm honey.

Iced tea or soft drink

\$19.50 per person
plus tax and gratuity



"Azteca de Oro"

Appetizer

Our traditional bean and cheese nachos topped with chopped beef and chicken fajita meat.

Entrees

Steak Tampiquena

Tender grilled fajita steak, served with cebollas al carbon, a Cheese Enchilada, Mexican rice and borracho beans.

Pollo con Queso

Tender, moist boneless chicken breast smothered with our mildly spicy chile con queso sauce. Served with Mexican rice and frijoles a la charra.

Dos Colores Spinach Enchiladas

Two spinach enchiladas, one topped with our homemade tomatillo (green) sauce and the other topped with Acapulco (red) sauce, served with vegetarian beans and chili con queso.

Dessert

Scrumptious sopapilla dusted with sugar and cinnamon, and served with warm honey.

Iced tea or soft drink

\$26 per person,
plus tax and gratuity

"Tomatillos Gold"

Appetizer

Treat your guests to a show with Queso Flameado. A mix of White cheese and Mexican Chorizo FLAMBE with Rum. Enjoy with corn or flour tortillas!

Entrees

Fajita Trio!

1/3 pound portion of each beef, chicken, and shrimp fajita served on sizzling skillet with sautéed green and red bell peppers and onions. Accompanied by fresh guacamole, pico de gallo, Mexican rice, charro beans, and warm homemade flour tortillas.

Pollo Tomatillos

Tender, moist boneless chicken breast topped with sautéed vegetables, melted white cheese and our tangy green tomatillo sauce. Served with Mexican rice and borracho beans.

Lime Cilantro Mahi Mahi

Grilled Mahi marinated in fresh cilantro and onions, served with a lime cilantro chutney. Served with Mexican Rice and Sautéed Vegetables

Dessert

Scrumptious sopapilla dusted with sugar and cinnamon, and served with warm honey.

Iced tea or soft drink

\$32 per person
plus tax and gratuity



"Fajita Buffet"

Treat your guests to the best fajitas in San Antonio with all the fixings!

Buffet includes:

Chips and a variety of salsas
Chile con queso and Guacamole
Warm flour tortillas, corn upon request
Beef and chicken fajitas
Rice and Beans
Pico de gallo, sour cream, shredded cheese
Iced Tea or soda

\$21 per person plus tax and gratuity

Service will begin thirty minutes into the reservation and will last one hour.

Add cheese enchiladas for \$3.00/person
Add Sopapillas for \$1.00/person

"Appetizer Buffet"

Buffet includes:

3 types of quesadillas:
Cheese, Chicken, and Veggie
Jalapeno Poppers
Flautas served with sour cream
Guacamole
Chile con queso
Chips and salsas
Iced tea or Soda

\$14 per person plus tax and gratuity

Service will begin thirty minutes into the reservation and will last one hour.

Add rice and beans for \$3.00/person
Add Sopapillas for \$1.00/person

For the Kiddos!

Appetizer from selected menu

Choose from one of the following entrees:

Enchilada, Rice and Beans
Chicken Bits with Fries & Gravy
Cheese Burger with Fries
Quesadilla Rice and Beans
Sopapilla with Honey

Tea or Soda

\$9 ++ per child 12 and younger



Bar Options

Margaritas y Mas!

- \$8.00 17 oz. house margarita, rocks or frozen, a liter is \$15, makes 5 six ounce mini margaritas.
- \$9.00 17 oz. award winning "Mercedes" margarita, rocks or frozen, a liter is \$19, makes 5 six ounce mini margaritas.
- \$9.00 17 oz. strawberry margarita, a liter is \$17, makes 5 six ounce mini margaritas.
- \$13.00 Perfect Patron 17oz. margarita

Draft Beers: Dos Equis, Miller Lite & Bud Lite, \$4.00

Bottled Domestics: \$3.25

Import Bottled Beer: \$4.25

Wine List

House wine

Canyon Road: Chardonnay, Cabernet Sauvignon, and Merlot—\$5/glass

WHITE WINES	glass	Bottle
Beringer Chardonnay	\$6	\$22
Kendall Jackson Chardonnay	\$8	\$30
RED WINES		
Beringer Merlot	\$6	\$22
Kendal Jackson Merlot	\$8	\$30
Beringer Cabernet Sauvignon	\$6	\$22
Kendall Jackson Cabernet	\$8	\$30



Bar Options

VIP Cantina Packages

Kegs

Each keg yields approximately 100 16oz. Cups.

Domestic Kegs - \$300

Bud Light, Shiner

Import and Premium Kegs - \$350

Dos Equis, Negra Modelo, Modelo Especial

*Other brands available upon request, price may vary

Batches of Margaritas

*Approximately 120 8 oz. margaritas per 5 gallons

House Margarita Batch on the Rocks or Frozen - \$395

Margarita Machine Rental - \$150

- We will need a one week notice in order to secure kegs from our distributor.
- Items from the VIP Cantina Packages must be paid in full one week prior to event.
- Bulk purchases are final. No refunds or partial repayment for unused beverages
- Glassware for bar provided will be 9 oz. hard, clear plastic cups for margaritas, liquor, and wine. 16 oz. clear plastic cups will be used for draft beers.
- Items from this menu require a bar setup which will take away seating capacity from your room.
- There will be an additional \$75 bartender fee to setup and staff your bar.
- 20% gratuity will be added to all food and beverage purchases
- 8.125% tax is added to all food purchases.



General Event Information

Billing Instructions:

All payments are due upon completion of your event. Payable by Cash, Major Credit Card, Corporate or Cashiers Check.

The balance will include the following:

- 20% Gratuity | 8.125% Tax
- Additional food or alcohol (if applicable)

To guarantee preparations for your event we require the following on file:

- Signed Private Room Reservation Contract
- A deposit to guarantee your event.

Food and Beverage Minimums:

If you are reserving a private room or area to hold your event, a food and beverage minimum will apply. Minimums can vary depending on the private space being requested and the number of guests. Should the client not meet the minimum, the difference will be calculated and charged as a room fee. Minimums will be provided to you by the Private Dining Manager assisting you. The food and beverage minimum is before tax and gratuity.

Event Time Frames:

(3) hours for private room reservations. If you require additional time for your event, please be sure to notify your event coordinator when booking. Additional time is billed at \$100/hr.

Guaranteed Guest Count:

The client will send via fax or email a guaranteed guest count (3) days before the event. Once we have received the guest count, no reductions can be made. The bill will reflect the guaranteed guest count provided if fewer guests attend the event.

If a guaranteed guest count is not provided the bill will reflect the expected number of guests.



General Event Information

Cancellations

All cancellations must give the restaurant a one week notice via fax or email and follow up with a phone call. All cancellations giving less than a one week notice will not be refunded the initial deposit.

Decorations:

You are welcome to bring centerpieces for your tables. However, we do not allow the affixing of anything on the walls, floors, or ceilings, with nails, staples, carpet tape, or any other substance. Additionally, NO CONFETTI is allowed.

Linen

White linen is available for rental; the charge is \$3 each tablecloth. The arrangement of your tables will ultimately determine the number of tablecloths you will need.

Additional color overlays are charged at \$3 each overlay. Please consult with the Private Dining Manager for available colors.

Food and Beverage

All food and beverage served in the restaurant must be provided by the restaurant., other than a pre-approved special occasion cake.

In accordance with the Texas Alcohol and Beverage Commission laws NO ALCOHOL, including wine can be brought on the property and consumed. All beverages must be purchased from the restaurant.

Rentals and Other Goods Brought Into The Restaurant

If the client chooses to bring anything into the restaurant that is not booked or arranged through the restaurant, the restaurant will not be liable for such items in the event they are lost, left behind, stolen, or damaged. Examples of items but not limited to: audio/visual equipment, cakes, centerpieces, cameras, decorations, etc.



PRIVATE ROOM CONTRACT

Please fill out completely and fax back to (210) 824-0607 attention Private Dining Dept.

Name:	Booking Date:
Company:	Party Date:
Address:	Arrival Time:
Home Phone:	Exit Time:
Cell Phone:	Guaranteed Number of Guests:
Alternate Phone:	Guest Count Confirmation Date:
Fax:	Event Name:
E-Mail:	
Party Room Location:	

Additional Details:

Check:

Menu Selection and Price:

Bar Selection: Cash Bar Open Bar Other:

Credit Card:

Expires:

- 1) A \$100 deposit will be secured from the client. The deposit is refundable, or it can be applied to the final bill. We accept Cash or Credit Card.
- 2) The reserved unoccupied space may be released at management's discretion if the party arrives one hour later than the scheduled arrival time.
- 3) Changes and Guest Count Confirmation must be made three days before your event date via fax or email: _____
If the client fails to confirm a guaranteed guest count, the bill will reflect the expected guest count on file.
- 4) The client will be responsible for the number of guests guaranteed with the final head count, even if fewer guests attend. If more guests arrive, the client is responsible for the additional meals consumed.
- 5) The room you have selected to reserve has a Food and Beverage Minimum. The food and beverage minimum is: _____.
- 6) Should the customer not meet the food and beverage minimum, the difference will be calculated and charged as a room fee.
- 7) If the customer wishes to cancel, cancellation must be done at least one week in advance. Failure to do so will result in forfeiture of the deposit.
- 8) All pricing is subject to 20% gratuity and 8.125% sales tax.

ADDITIONAL ITEMS:

- Table Cloths @ \$3.00 (This does NOT apply in the Banquet room)
- Audio/Video equipment available in either room at no additional cost

Client Signature & Date: _____

3210 Broadway – San Antonio, TX 78209
Phone: 210.824.3005 Email: info@tomatillos.com



Reserving seating for a large party

Reserving seating:

If your group does not require a PRIVATE ROOM or if the private room you had in mind is not available, we can always reserve seating for you in another area of the restaurant. Please ask the Sales Manager for available areas.

The area that you will be reserving will NOT be private and actual seating capacity will vary upon available space. You may request a location preference, however, actual location will be determined at management's discretion. We will also need to secure a deposit along with a reservation contract.

Menu:

Since you will have a large group in attendance we need create a custom menu. To create your custom menu, you will select up to 4 entrées from the regular menu to be on this custom menu. Iced tea/soda is an additional charge. Please be sure to communicate to those in attendance that the regular menu will NOT be available for them to order from. Guests may still order appetizers or desserts, the only thing we are restricting are the entrée selections. Our banquet menus are also available if you prefer to use them.

The client will be responsible for the number of plates guaranteed with final head count, even if fewer people attend (separate checks or one check). If more guests arrive, the client is responsible for the additional meals consumed. You will turn in your guaranteed guest count three days before your event.



RESERVATION CONTRACT

Please fill out completely and fax back to (210) 824-0607 attention Private Dining Dept.

Name: _____ Booking Date: _____
Company: _____ Party Date: _____
Address: _____ Arrival Time: _____
Home Phone: _____ Exit Time: _____
Cell Phone: _____ Guaranteed Number of Guests: _____
Work Phone: _____ Guest Count Confirmation Date: _____
Fax: _____ Event Name: _____
E-Mail: _____
Location Preference: _____
Additional Details: _____
Check: _____
Menu Selection and Price: _____

Bar Selection: Cash Bar Open Bar Other: _____

Credit Card: _____

Expires: _____

- 1) A \$100 deposit will be secured from the client. The deposit is refundable, or it can be applied to the final bill. We accept Cash or Credit Card.
- 2) The reserved unoccupied space may be released at management's discretion if the party arrives thirty minutes later than the scheduled arrival time.
- 3) Changes and Guest Count Confirmation must be made three days before your event date via fax or email: _____.
If the client fails to confirm a guaranteed guest count, the bill will reflect the expected guest count on file.
- 4) **The client will be responsible for the number of plates guaranteed with final head count, even if fewer people attend (separate checks or one check). If more guests arrive, the client is responsible for the additional meals consumed.**
- 5) A food and beverage minimum will apply for your event. The minimum will be calculated by taking your guaranteed guest count and multiplying by the highest priced entrée on your custom menu. F&B Minimum: _____.
- 6) If the customer wishes to cancel, cancellation must be done at least one week in advance. Failure to do so will result in forfeiture of the deposit.
- 7) All pricing is subject to 18% gratuity and 8.125% sales tax.

ADDITIONAL ITEMS:

- Table Cloths @ \$3.00 each (This does NOT apply in the Banquet room)
- Audio/Video equipment available at no additional cost.

Client Signature & Date: _____