



## PRIVATE EVENTS

### **Bienvenidos**

Looking for a great place to host your next celebration?

Consider one of our many private and semi-private banquet rooms\*

Our experienced team can help plan, coordinate and execute every detail of your event.

In this brochure, you will find many different food and beverage options for your event. We hope you will allow us to make your occasion a remarkable, one-of-a-kind party that will have your guests talking long after the last margarita is finished!

\* Private and semi-private dining accommodations vary by location.





## PRIVATE EVENTS

### 🌀 **BRUNCH MENU** 🌀

**\$17.95** per person

#### **BUFFET**

##### **Breakfast Taco Bar**

Scrambled Eggs, Breakfast Potatoes, and Chorizo  
Cheddar Cheese & Housemade Salsa  
Flour & Corn Tortillas

**-OR-**

##### **Chilaquiles**

Sauteed Tortilla Chips with Bell Peppers, Onions, Tomatoes,  
Cheddar Cheese, Tomatillo Salsa Verde, Sunny Side Up Eggs

**Refried Pinto Beans, Queso Fresco, Housemade Potatoes**

#### **BEVERAGES**

**Coffee, Orange Juice, Iced Tea, Soft Drinks, Water**

**\*KIDS UNDER 12 PRICED \$9.00** per person

#### **CONSUMPTION PACKAGE**

**Mimosas \$7.00**

**Bloody Mary's \$7.00**

**Frozen House Margaritas \$10.00**

**House Margaritas on the Rocks \$10.00**

**Domestic Bottled Beer \$6.00**

**Imported/Craft Bottled Beer \$7.00**

**Sangria \$8.00**

**House Wine \$8.00**

**Ranch Water \$13.00**

**La Flaca "Skinny" Margarita \$13.00**

**Spicy Margarita \$13.00**



## PRIVATE EVENTS

### ❧ **MARTINEZ MENU** ❧

**\$19.99** per person

#### **APPETIZERS**

**House Made Chips & Salsa**

#### **ENTREES**

##### **Select 2**

Chicken Enchiladas with Sour Cream Sauce  
Beef Enchiladas with Chili con Carne Sauce  
Cheese Enchiladas with Chili con Queso Sauce  
Picadillo Beef Tacos  
Seasoned Chicken Tacos

**Refried beans and Mexican rice**

#### **BEVERAGES**

**Iced Tea, Soft Drinks and Water**

#### **ADD-ONS**

**Guacamole \$4.99** per person

**Chili con Queso \$4.99** per person

**House Salad \$3.50** per person

**Chicken Flautas \$2.99** per person

**Beef Flautas \$3.29** per person

**Mini Sopapillas \$2.50** per person

**Churros \$2.99** per person

**\*KIDS UNDER 12 PRICED \$10.00** per person



## PRIVATE EVENTS

### ❧ PUEBLA MENU ❧

**\$25.49** per person

#### APPETIZERS

House Made Chips & Salsa

#### ENTREES

##### Select 3

Chicken Enchiladas with Sour Cream Sauce

Beef Enchiladas with Chili con Carne Sauce

Cheese Enchiladas with Chili con Queso Sauce

Picadillo Beef Tacos

Seasoned Chicken Tacos

Refried beans and Mexican rice

#### DESSERT

Mini Sopapillas

#### BEVERAGES

Iced Tea, Soft Drinks and Water

#### ADD-ONS

Guacamole **\$4.99** per person

Chili con Queso **\$4.99** per person

House Salad **\$3.50** per person

Chicken Flautas **\$2.99** per person

Beef Flautas **\$3.29** per person

Mini Sopapillas **\$2.50** per person

Churros **\$2.99** per person

\*KIDS UNDER 12 PRICED **\$12.00** per person



## PRIVATE EVENTS

### ❧ FIESTA MENU ❧

**\$34.95** per person

#### APPETIZERS

**Chili con Queso**

**Guacamole**

**House Made Chips & Salsa**

#### ENTREES

##### Select 3

Chicken Enchiladas with Sour Cream Sauce

Beef Enchiladas with Chili con Carne Sauce

Cheese Enchiladas with Chili con Queso Sauce

Picadillo Beef Tacos

Seasoned Chicken Tacos

Santa Fe Salad

**Refried beans and Mexican rice**

#### DESSERT

##### Select 1

**Mini Sopapillas or Churros**

#### BEVERAGES

**Iced Tea, Soft Drinks and Water**

#### ADD-ONS

**Chicken Flautas \$2.99** per person

**Beef Flautas \$3.29** per person

**Mini Sopapillas \$2.50** per person

**Churros \$2.99** per person

**\*KIDS UNDER 12 PRICED \$17.00** per person



## PRIVATE EVENTS

### ❧ JUAREZ MENU ❧

**\$37.49** per person

#### APPETIZERS

House Made Chips & Salsa

**Select 2**

**Chili con Queso, Guacamole, Beef Flautitas, Chicken Flautitas**

#### ENTREES

**Steak, Chicken, or Combo Fajitas**

Served with Grilled Peppers, Onions, Tomatoes, Sour Cream, Cheese, Guacamole, Pico de Gallo and Fresh Flour Tortillas

**Your choice of Enchilada**

Chicken Enchiladas with Sour Cream Sauce  
Beef Enchiladas with Chili con Carne Sauce  
Cheese Enchiladas with Chili con Queso Sauce

**Refried beans and Mexican rice**

#### DESSERT

**Select 1**

**Mini Sopapillas, Churros or Flan**

#### BEVERAGES

**Iced Tea, Soft Drinks and Water**

#### ADD-ONS

**Guacamole \$4.99** per person

**Chili con Queso \$4.99** per person

**House Salad \$3.50** per person

**Chicken Flautas \$2.99** per person

**Beef Flautas \$3.29** per person

**Mini Sopapillas \$2.50** per person

**Churros \$2.99** per person

**\*KIDS UNDER 12 PRICED \$18.00** per person



## PRIVATE EVENTS

### ❧ **VAQUERO MENU** ❧

**\$44.98** per person

#### **APPETIZERS**

**House Made Chips & Salsa**

**Select 3**

**Chili con Queso, Guacamole, Beef Flautitas, Chicken Flautitas**

#### **ENTREES**

**Steak, Chicken, or Combo Fajitas**

Served with Grilled Peppers, Onions, Tomatoes, Sour Cream, Cheese, Guacamole, Pico de Gallo and Fresh Flour Tortillas

**Your choice of Enchilada**

Chicken Enchiladas with Sour Cream Sauce

Beef Enchiladas with Chili con Carne Sauce

Cheese Enchiladas with Chili con Queso Sauce

**Refried beans and Mexican rice**

#### **DESSERT**

**Select 2**

**Mini Sopapillas**

**Churros**

**Flan**

#### **BEVERAGES**

**Iced Tea, Soft Drinks and Water**

#### **ADD-ONS**

**House Salad \$3.50** per person

**\*KIDS UNDER 12 PRICED \$22.00** per person



## PRIVATE EVENTS

### ❧ APPETIZERS ❧

- Chicken Flautas
- Beef Flautas
- Mini Chimichangas
- Mini Ranchero Chicken Tacos
- Chicken Fajita Quesadillas
- Beef Fajita Quesadillas
- Veggie Quesadillas
- Mini Sopapillas

#### SELECT 3

**\$12.99** per person

#### SELECT 4

**\$15.99** per person

#### SELECT 5

**\$18.49** per person



## PRIVATE EVENTS

### BAR PACKAGES

\*Priced per person, for up to 2 hours

#### THE ORIGINAL

**\$23.99\***

##### House Margaritas

Frozen or on the Rocks

##### Bottled Beer

##### Sangria

##### House Wines

Extra Hour +\$8 per person

#### TOP SHELF

**\$30.99\***

##### House Margaritas

Frozen or on the Rocks

##### Ranch Water

##### La Flaca

##### "Skinny" Margarita

##### Bottled Beer

##### Sangria

##### House Wines

Extra Hour +\$11 per person

#### BEER & WINE

**\$19.99\***

##### Bottled Beer

##### House Wines

Extra Hour +\$7 per person

#### EL PRESIDENTE

**\$49.99\***

##### Scratch Margarita

##### Top Shelf Frozen Margarita

##### Fenix Cadillac

##### El Fenix Paloma

##### Texas Strawberry Margarita

##### Mexican Martini

##### Premium Wines

##### Imported & Domestic Beer

##### Mixed Drinks

Extra Hour +\$15.00 per person

#### CASH BAR

Drinks charged at menu price to the guest

**\$150 Bartender Fee Required**

Alcohol Service available to guests 21 years of age and older. A valid state ID is required to be served. A maximum of three drinks in 2 hours may be purchased per guest.

Drink tickets are non-transferable and must be used during the duration of the event.

No outside liquor is permitted under any circumstances. We have the right to refuse service and end the event if there is underage drinking, intoxicated guests or irresponsible behavior.

No refunds will be given.



## PRIVATE EVENTS

### ❧ CONSUMPTION PACKAGE ❧

Drinks added to the tab as they are consumed at the below prices

**Frozen House Margaritas \$10.00**

**House Margaritas on the Rocks \$10.00**

**Domestic Bottled Beer \$6.00**

**Imported/Craft Bottled Beer \$7.00**

**Sangria \$8.00**

**House Wine \$8.00**

**Ranch Water \$13.00**

**La Flaca "Skinny" Margarita \$13.00**

**Spicy Margarita \$13.00**

Consumption tabs can be managed with a maximum spend amount, or drink tickets distributed to the guests



## PRIVATE EVENTS

# TERMS & CONDITIONS

### Deposit

Deposits are non-transferable once paid. Deposits will not be refunded for any reason outside of the restaurant's control, including COVID-19.

### Reservations

Your reservation is confirmed upon receipt of your credit card authorization, deposit (if applicable), and a signed contract.

### Cancellations

All deposits are non-refundable; additional cancellation terms and fees vary, and are outlined in the contract to be provided by your Event Sales representative.

### Menus

We offer a choice of menu selections, bar options, and add-ons. Menu selections are due one month prior to the event start date; and if contracting month-of, selections are due at booking to finalize. Selections are final 10 days prior to the event start date, and cannot be changed thereafter.

### Kids

Toddlers under three years of age are permitted but not accounted for when it comes to food & beverage, while children under 12 would be included in food counts. Smaller portions are available for children, and prices are listed on each respective menu. Where adults would get 2 enchiladas in the Martinez Menu as an example, a child would select 1.

### Dietary Restrictions

Special plates can be made to accommodate dietary restrictions for events. Please collect this information and submit it to your Event Sales Manager at least 10 days prior to the event date.

### Room Requirements

A room minimum is required for use of facility for a specific time period. The minimum encompasses food and beverage only; additional fees will include tax and 22% service charge.

### Minimums

Food & Beverage Minimums vary based on the date, location, and time of your event. These are determined by your Event Sales representative. Some locations also require a room rental fee, which covers the cost of designated furniture, linens, tableware, setup, and clean up for the event.

### Function Space

We reserve the right to change a designated room without notification, if the guest count increases or decreases significantly.

### Event Duration

Typical event durations vary between 2 and 3 hours, to be provided by your Event Sales representative based on location. Overtime charges do apply; and in most cases, can be purchased in the event planning stages for an additional fee. The first additional hour is \$250 and the second thereafter is \$500.

### Food and Beverage Services

All food and beverage items served must be from El Fenix. No outside foods or beverages are permissible without permission. Wedding cakes permitted with appropriate notice.

### Guarantee

A final guaranteed guest count is required ten (10) business days prior to the event date. The guaranteed number is the minimum number of guests for which you will be charged. Should you need to increase your guarantee, we will make every effort to accommodate you. If no guarantee is received at the appropriate time, El Fenix will assume the number expected on the banquet event order to be correct, and food preparation and service charges will be made accordingly.

### Liability

El Fenix will not be liable for any loss or damage to the patrons' or their guest's property left prior to, during or following an event. The patron assumes full responsibility for the conduct of all persons in attendance at the event and for any damage incurred as a result of the event.

**The upstairs event room at El Fenix Downtown is accessible only by the way of stairway and is not serviced by an elevator**



## PRIVATE EVENTS

### ❁ ADDITIONAL FEES ❁

**Mexican Decorations - \$75** for use and set up

**Outside Bar - \$250** with bartender

**Server to Pass Appetizers - \$150/server**

**Wedding Ceremony Package - \$500\***

\*Includes 4th hour, cake cutting, use of wireless microphone, staffing for ceremony set up transition to reception set up

**Cake Cutting - \$100**

**Champagne Toast - \$4** per person

**CALL OUR EVENTS HOTLINE TODAY  
972.777.9861**

