



Menu and Guest Guarantees

In arranging for private functions, food and beverage menu and guaranteed minimum guest count must be finalized (14) days prior to the actual event. The full balance of the contract is due 7 days before the event date or the event will not be executed. The expected number will become your guarantee, not subject to reduction. You will be charged based on this guaranteed guest count plus any additional guests that may attend. Rio Plaza prepares for up to 5% above the guaranteed guest count. Should a cancellation within (30) thirty days prior to event occur, the client will be charged for the entire final bill.

Venue Space Rental and Deposit Confirmation

There are Rental Fees associated with the private rooms at Rio Plaza. They vary due to availability, date of event, amount of guests, etc. Rio Plaza has room rental fees associated with all events but there are no food and beverage minimums at Rio Plaza.

To secure the date and room, a \$500 non-refundable deposit by credit card or cash is required. Events over \$8,000 require a 20% non-refundable deposit of the total proposal. The deposit will be applied towards the final contract and is non-refundable. For the balance of your event, a credit card is required to guarantee final payment on or before the actual date of your event. Payment types accepted: cash, credit card/debit card, corporate check or money order and full payment is due 7 calendar days before your event date. The contract balance must be signed and the balance is paid in full days before the event or the event will not be executed.

A/V Equipment, Specialty Cakes, Florals, Entertainment, etc.

Rio Plaza offers assistance with any additional services you may require for your special event. Please consult your event coordinator for detailed information. All outside vendors must comply with all Rio Plaza restrictions concerning: loading and unloading; using service elevator; paying for ALL parking and complying with Rio Plaza representatives. Every client will be responsible for giving vendor guideline packet from Rio Plaza to their vendors. Client is ultimately responsible for all outside vendors they bring to Rio Plaza.

Beverages

Clients have many options for bar service for their event. They can offer a hosted or cash bar, drink tickets, or a hosted "bulk" bar. There is a \$100 fee for each bartender required for event. All alcohol is provided exclusively from Rio Plaza. We have a zero tolerance policy for outside alcohol. No outside alcohol is allowed under any circumstance at Rio Plaza. Clients are responsible for communicating this rule to their guests and event will end immediately. This includes gifts of alcohol, even if sealed, are not allowed on property.

Security

Rio Plaza does not accept responsibility for damage or loss of any merchandise or articles. No storage space or overnight space will be provided for any items after an event, including band equipment, cakes, pictures, gifts, centerpieces, etc. Additional event hours are \$300 per hour and all events must end by midnight. The client must pay \$150 per officer, to the discretion of Rio Plaza, and Rio Plaza will provide security on property during the event.



Rooms and Capacities

4th Floor Las Leyendas & Balcony

Dining: 50

Cocktail Style: 125

4th Floor Penthouse

Dining: 70

Cocktail Style: 100

3rd Floor Calle Vista

Dining: 100

Cocktail Style 175

2nd Floor Cielo Vista

Dining: 80

Cocktail Style: 150

2nd Floor Grande Vista

Dining: 200

Cocktail Style: 300

Riverwalk Level - Rio Room

Dining: 80

Cocktail Style: 125

Room Rental Fee required, ask coordinator for more information.
Complete buyout of the River Walk Level for groups of 201 to 1000
guests available with food and beverage minimum.



Included in Your Room Rental

Rio Plaza's private event spaces have rental fees and there are no food and beverage minimum requirements to meet. This allows the client to create the experience they want without a specific minimum amount to spend at the venue. All clients must utilize the Rio Plaza catering and bar services and there is no outside alcohol allowed.

- *“Day of” Event Coordinator (\$1500 value)*
 - Assists client in entire planning process
 - Oversees catering and bar services
- *Custom Layout Design of room*
- *Basic Set Up and Clean Up of Room*
- *Tables*
 - Guest tables (60” rounds seats up to 10), sweetheart table, sign in table, cake table, gift table, etc., based on availability
 - Tables are set with cotton/poly linen table cloths, polished silverware, water goblet, satin dinner napkins, basic centerpiece, salt and pepper and sugar. The buffet is covered in cotton/poly linen and set up on an 8 ft. rectangular table, other tables must be specified and requested 30 days before event and Rio Plaza will provide them.
- *Wooden Folding Chairs (Natural or Mahogany - based on room)*
- *Floor length Tablecloths (Black, White or Ivory)*
- *Colored Satin Napkin (assorted color options)*
- *Centerpiece Options*
 - 3 piece cylinder set
 - Hurricane vase
 - 3 Style Options of Lanterns
 - Wrought Iron Vase with 8 votive candles
 - *some candles not provided
- *Buffet Set up/Decorations*
- *Background music*
 - Light Jazz, Upbeat Dinner, Holiday, Spanish and Country
- *Up to 4 hours of event time*
 - \$300 for each additional hour
 - Must end by midnight
- *Complimentary use and set up of Candy station available*
 - *Candy not provided



Bar Options

Hosted Bar or Cash Bar

- House Brands - \$6
- Premium Brands - \$8
- Margaritas on the Rocks* - \$7
- House Wine - \$6
- Domestic Bottled Beer - \$5
- Import Bottled Beer - \$6
- Soft Drinks - \$2.50

Drink Tickets

\$5++ per ticket – good for a bottled beer, a glass of wine or a small margarita on the rocks
 \$8++ per ticket – good for a bottled beer, a glass of wine, margarita on the rocks, or a premium beverage

Hosted "Bulk" Bar Options

Margaritas *approximately 110-125 - 12 oz. servings

<i>Margaritas on the Rocks</i> - 5 gallon Bucket	\$450++
<i>Premium Margaritas on the Rocks</i> - Patron Tequila, Patron Orange Liquor	\$525++
<i>Frozen Margaritas</i> - 5 gallon bucket	\$500++

Kegs of Beer *approximately 100 - 12 oz. servings

<i>Domestic Kegs:</i> Budweiser, Bud Light, Miller Lite, Coors Light	\$300++
<i>Premium Kegs:</i> Shiner Bock, Dos XX Lager, Tecate Light, Negro Modelo, Modelo Especial, St. Arnold, Alamo Beer	\$350++

Wines

<i>"Canyon Road" California - Wine by the Bottle</i>	\$22++
<i>"Canyon Road" - Wine by the Case (12 Bottles)</i>	\$200++

Wine Selections:

White Wines: Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato or Sparkling Wine

Red Wines: Cabernet Sauvignon, Merlot or Pinot Noir

<i>Sparkling Wine Toast</i> - 3 oz. "Toast" in champagne flute glass	\$3++ per guest
<i>Sparkling Rosé Toast</i> - 3 oz. "Toast" in champagne flute glass	\$3++ per guest
<i>Kids Toast</i> – Milk and Cookie	\$3++ per guest

"++" is a 20% gratuity and 8.25% tax added to all food and bar purchases.

Bulk purchases are final, no refunds or partial repayment for unused beverages.

The bar will serve margaritas, wine and liquor in clear, acrylic cups, and draft beers in 12 oz. plastic cups.

For an additional charge of \$1 per person, Rio will provide one type of glassware for your event.

Wine glasses and pint glasses are available. There is a \$100 bartender fee for all events requiring a bar.

Please consult with your Event Coordinator for details.



Tex-Mex Enchilada Menu

Tortilla Chips and Salsa served complimentary on dinner tables

Choose One Appetizer:

Chile Con Queso Dip with Tortilla Chips

Jalapeno Poppers

Chicken Flautas

Cheese Quesadillas

Beef Quesadillas

Chicken Quesadillas

Southwestern Egg Rolls

Boneless Chicken Bites with Buffalo Sauce and Ranch on side

Choose One Entrée:

Beef Enchiladas topped with chili enchilada sauce OR

Chicken Enchiladas topped with chili enchilada sauce OR

Cheese Enchiladas topped with chili enchilada sauce and melted cheeses

Sour Cream Chicken Enchiladas with green tomatillo, sour cream sauce and white cheese melted

\$21++ per person

Served with Spanish rice and refried beans

*Add Guacamole for \$25++ per bowl (serves 20-25 people)

*Each Additional Appetizer: \$3++ per person

*Add Dessert (See Dessert Options on page 13)

****Menu includes complimentary unsweet tea and water***



Tex-Mex Fajita Menu

Tortilla Chips and Salsa served complimentary on dinner tables

Choose One Appetizer:

Chile Con Queso with Tortilla Chips

Jalapeno Poppers

Chicken Flautas

Cheese Quesadillas

Chicken Quesadillas

Southwestern Egg Rolls

Boneless Chicken Bites with Buffalo Sauce and Ranch served on side

Chicken and Beef Fajitas

Served with sautéed peppers and onions

Served with Spanish rice, refried beans, pico de gallo, shredded cheese, lettuce, sour cream and handmade flour tortillas

\$ 26++ per person

*Add Guacamole for \$25++ per bowl (serves 20-25 people)

*Each Additional Appetizer: \$3++ per person

*Add Dessert (See Dessert Options on page 13)

**Menu includes complimentary unsweet tea and water*



Tex-Mex Duet Menu

Tortilla Chips and Salsa served complimentary on dinner tables

Choose One Appetizer:

Chile Con Queso Dip with Tortilla Chips

Jalapeno Poppers

Chicken Flautas

Cheese Quesadillas

Beef Quesadillas

Chicken Quesadillas

Southwestern Egg Rolls

Boneless Chicken Bites with Buffalo Sauce and Ranch on side

Fajitas and Enchiladas Buffet:

Chicken and Beef Fajitas

Served with sautéed peppers and onions

Choose One Type of Enchiladas:

Cheese, Chicken or Beef Enchiladas Topped with chili enchilada sauce and melted cheeses

Sour Cream Chicken Enchiladas Topped with green tomatillo, sour cream sauce and white cheese melted

Served with Spanish rice, refried beans, pico de gallo, shredded cheese, lettuce, sour cream and handmade flour tortillas

\$28++ per person

*Add Guacamole for \$25++ per bowl (serves 20-25 people)

*Each Additional Appetizer: \$3++ per person

*Add Dessert (See Dessert Options on page 13)

****Menu includes complimentary unsweet tea and water***



Appetizer Menu

Choice of Four of the following Buffet Style Appetizers \$18++ per person

Chile Con Queso served with Tortilla Chips
Spinach Artichoke Dip served with Tortilla Chips
Chicken Flautas
Spinach and Mushroom Flautas*
Beef Empanadas
Cheese Quesadillas
Chicken Quesadillas*
Cheese and Mixed Vegetable Quesadillas*
Beef Quesadillas
Boneless Chicken Bites with Spicy Buffalo Wing Sauce
Spicy Southwestern Chicken and Black bean Eggrolls
Pork Tamales
Chicken Tamales
Jalapeno and Cheese Tamales*
Jalapeno Poppers filled with Cream Cheese*
Fresh Assorted Vegetables and Domestic Cheese Display*

***VEGETARIAN OPTIONS**

Additional Appetizer Menus:

Choice of Three of the above Buffet Style Appetizers **\$16++ per person**

Choice of Five of the above Buffet Style Appetizers **\$21++ per person**

Includes appropriate condiments, chips and salsa on tables and tea and water

*Add Dessert (See Dessert Options on page 13)

Chips and Dips Station

Fresh Tortilla Chips, Handmade Red Tomato Salsa, Green Tomatillo Salsa, Pineapple Pico De Gallo, Salsa De Fuego (Fire Sauce), Pico De Gallo, Chili Con Queso, Guacamole
\$6++

Add Guacamole Man \$75++ (action station with attendant)



Choose One Salad:

House Salad

Iceberg and romaine lettuce with diced tomatoes, tortilla strips, and cheese with Ranch and Balsamic Vinaigrette Dressing

Caesar Salad

Romaine lettuce with fresh parmesan cheese and croutons with Caesar dressing

Choose One Entrée:

Chicken Cordon Bleu

Chicken breast stuffed with Smoked Ham and Swiss cheese and coated with savory bread crumbs, deep-fried and topped with a Dijon cream sauce

Lemon Butter Cream Chicken

Grilled chicken breast topped with a lemon butter cream sauce

Almond Crusted Chicken Breast with a Garlic Cream Sauce

Chicken breast coated with a savory crust of Almonds and oven baked, then topped with a Garlic cream sauce

Choose One Vegetable:

Fresh, Steamed and Seasoned Mixed Vegetables, Steamed Broccoli or Sautéed Green Beans with onions and bacon

Choose One Starch:

Rosemary Potatoes; or Traditional, Garlic or Loaded Mashed Potatoes

\$27++ per person Buffet Style

\$32++ per person Plated Dinner

Served with dinner rolls and butter and unsweet tea and water

Upgrade - \$2++ per person:

Spinach Salad

Fresh Spinach with feta cheese, mandarin oranges, sliced strawberries and candied pecans tossed with Raspberry vinaigrette

*Add Dessert (See Dessert Options on page 13)



Choose One Salad:

House Salad

Iceberg and romaine lettuce with diced tomatoes, tortilla strips, and cheese with Ranch and Balsamic Vinaigrette Dressing

Caesar Salad

Romaine lettuce with fresh parmesan cheese and croutons with Caesar dressing

Choose One Entrée:

Chicken Parmesan

Chicken breast breaded, deep-fried, topped with Parmesan, Mozzarella cheeses, Marinara Sauce over spaghetti pasta

Chicken Alfredo

Grilled chicken breast topped with a creamy Alfredo Sauce with Fettuccine

Spaghetti

Spaghetti pasta with a tangy, red, marinara meat sauce

Shrimp Scampi*

Grilled shrimp topped with a creamy Alfredo Sauce with Angel Hair Pasta

Choose One Vegetable:

Fresh, Steamed and Seasoned Mixed Vegetables, Steamed Broccoli or Sautéed Green Beans with onions and bacon

\$24++ per person Buffet Style

\$29++ per person Plated Dinner

Served with garlic bread sticks and unsweet tea and water

***\$26++ per person Buffet Style**

\$31++ per person Plated Dinner

Served with garlic bread sticks and unsweet tea and water

Upgrade - \$2 per person:

Spinach Salad

Fresh Spinach with feta cheese, mandarin oranges, sliced strawberries and candied pecans tossed with Raspberry vinaigrette

*Add Dessert (See Dessert Options on page 13)



Beef Tenderloin Menu

Choose One Salad:

Caesar Salad

Romaine lettuce with fresh parmesan cheese and croutons with Caesar dressing

Spinach Salad

Fresh Spinach with feta cheese, mandarin oranges, sliced strawberries and candied pecans tossed with Raspberry vinaigrette

Entrée:

Beef Tenderloin

Grilled over an open flame to medium temperature and served with a mushroom Demi-glaze

Choose One Vegetable:

Fresh, Steamed and Seasoned Mixed Vegetables, Steamed Broccoli or Sautéed Green Beans with onions and bacon

Choose One Starch:

Rosemary Potatoes, Traditional, Garlic or Loaded Mashed Potatoes

\$32++ per person Buffet Style

\$37++pp for a Plated Dinner

Served with dinner rolls and butter and unsweet tea and water

Duet Options:

Beef/Shrimp

Beef tenderloin and 3 jumbo shrimp with scampi sauce

\$40++ per person Buffet Style

\$45++pp for a Plated Dinner

Served with dinner rolls and butter and unsweet tea and water

Beef/Chicken

Beef Tenderloin with 4 oz. chicken

\$38++ per person Buffet Style

\$43++pp for a Plated Dinner

Served with dinner rolls and butter and unsweet tea and water

*Add Dessert (See Dessert Options on page 13)



Bar-B-Que Menu

Slow Cooked Beef Brisket and Kielbasa Sausage

Served with Rings of White Onions, Sliced Dill Pickles, Bar-B-Que Sauce, Silver Dollar Dinner Rolls and Butter
(1/2 link of sausage and 3 strips of brisket per person)

Choose Three Side Dishes from the following:

Handmade Borracho Beans
Spanish Rice
Mashed Potatoes
Mustard Potato Salad
Macaroni Salad
Mayo Cole Slaw
Green Beans with Onions and Bacon
Sweet Corn with Butter

\$24++ per person

**Menu includes complimentary unsweet tea and water*

*Add Dessert (See Dessert Options on page 13)



Add One Plated Dessert Option to Menu for \$4++ per person

Add Choice of Two Plated Dessert Options to Menu for \$6++ per person

Sopapillas

Homemade flour tortillas deep-fried and topped with cinnamon and powdered sugar and served with honey, served family style on platters

Bunuelo Rosettes

Delicate, crispy flour tortilla rosettes covered in cinnamon and sugar, served family style on platters

Mini Banana Roll

Fresh banana rolled in cinnamon and sugar, crisped, topped with vanilla ice cream and drizzled with caramel and chocolate sauce

Mini Fried Ice Cream

A mini scoop of vanilla ice cream rolled in corn flakes, flash fried and placed in a homemade cinnamon bunuelo cup topped with white and milk chocolate sauce and caramel sauce

Tres Leches or Chocolate Tres Leches Cake

Traditional Mexican “Three Milk” vanilla sponge cake with Whipped Cream Icing

Classic Chocolate Cake

Buffet Style Desserts:

Assortment of fresh made Sopapillas and Bunuelo Rosettes

\$4++ per person

Assortment of Sopapillas, Bunuelo Rosettes and Tres Leches Cake

\$5++ per person

\$6++ per person

Assortment of Tres Leches Cake, mini fried ice creams, Sopapillas and Bunuelos

\$7++ per person

Specialty Items:

Chocolate Covered Strawberries

Justin’s Strawberry Champagne Ice Cream

***Ask for pricing**



Extras

Kid Package

Up to 8 kids

\$120++

Includes:

Kid seating area- 2 kid size picnic tables

Coloring Pages, Crayons, Puzzles

Signature Drink-Juice Box

Kid's Toast-Milk and Cookie

Late Night Snack Package

Breakfast Tacos

Choose from: Bacon/egg, potato/egg, bean/cheese

\$3++ per taco (minimum of 50 tacos)

Mini Street Tacos

Chopped Beef Fajitas, onions, cilantro, fresh lime and salsa verde on a mini corn tortilla

\$5++ per person-2 tacos each (minimum of 50 tacos)

Fresh Popped Popcorn

\$3++ per person plus \$50 Classic Popcorn Machine rental

Nacho Bar

\$3++ per person (Tortillas Chips, Chile Con Queso, Sour cream, pico de gallo)

Add meat: Spicy Beef \$2

Mini Cheese Burger Sliders

\$4++ (with pickle garnish)

Justin's Signature Ice Cream

\$3++ per scoop

Chalkboard Signs

Package 1

Mr. & Mrs. and Custom Bar Menu \$50

Package 2

Mr. & Mrs., Custom Bar Menu, Welcome, Gift & Sign in Table, Dessert Table \$80