



BANQUET EVENT INFORMATION

PLEASE NOTE THE FOLLOWING:

Thank you for choosing the Paesanos Restaurant Group. We hope to assist you in making your event a memorable one.

This information serves as a tool for the extended planning of your event and does not indicate a binding contract. Banquet space of interest that is quoted as available, will be held on a tentative basis for 10 days. We must receive the credit card authorization form within the time allotted to confirm space for your event. Space becomes available for other clients to book and on a first come, first served basis.

Menu selections are due **30 days before the event date**. If event books less than 30 days before event date, we must receive menu selections along with the deposit to hold the space. **Selected menu items must be submitted in writing via email or fax by circling the individual menu items.** If faxing please indicate any necessary comments next to the item. **Upon completion of menu selections please fax to 210.212.5346.** Upon receipt of your menu selections, a contract outlining the event details will be forwarded to you for your final review and signature.

Please Complete The Following Information Below

FUNCTION DAY/ DATE:

GROUP NAME:

POST AS:

CONTACT:

ON-SITE CONTACT:

ADDRESS:

CITY / STATE / ZIP CODE:

CONTACT NUMBER:

CELL PHONE:

FAX #:

EMAIL ADDRESS:

EXPECTED NUMBER OF GUESTS:

EVENT TIME:

FUNCTION TYPE:

ROOM LOCATION:

BREAKFAST

Served 7:30am-12:00pm

Plated Meal Options

Events with 10-25 guests – 3 entrée choices are available

Events with 25-50 Guests – 2 entrée choices are available

Events with 50 guests or more – 1 entrée choice is available

(If more than one entrée is chosen, the higher priced entrée prevails)

Breakfast Taco Plate (2 Tacos)

Choice of chorizo & egg, bean & cheese, sausage & egg, potato & egg or bacon & egg.

(both tacos must be the same type.)

Served with fresh fruit.

\$7.50 ++ per person

Huevos Rancheros Plate

Three eggs any style with salsa ranchera, refried beans, potatoes and tortillas.

\$8.99 ++ per person

American Breakfast

Three eggs any style, served with breakfast potatoes, fresh fruit, choice of bacon or sausage and Texas toast.

\$9.99 ++ per person

Cinnamon Pancakes

Served with choice of crisp bacon or sausage served with fresh fruit.

\$ 10.99 ++ per person

Scotch Eggs

Hardboiled eggs coated in ground beef and fried with panko bread crumbs.

Served with salsa verde and crème fraîche.

\$ 10.99 ++ per person

Charlie's Migas

Fluffy eggs with roasted tomato, onion, jalapeno and cilantro,
topped with tortilla crisps and cheddar cheese.

\$ 9.99 ++ per person

Burrito

Refried beans, bacon, sausage, cheese, potato, avocado and egg wrapped
in a flour tortilla and topped with spicy salsa and sour cream.

\$ 9.99 ++ per person

Menu Prices and Items Subject to Change.

++ Indicates that 8.25% sales tax and a 20% service charge will be added to the final bill.

BREAKFAST BUFFET SAMPLE MENUS

**Buffet Menu Options ONLY Available For breakfast events with 40+ Guests.
You may incur an additional surcharge if there are fewer than 40 guests.*

BUFFET MENU OPTION 1

Build your own breakfast taco bar

Includes chaffers of the following for your guests to make their own tacos:

Chorizo and egg – Sausage and egg

Bacon and egg – Potato & egg

Refried beans

Bowls of shredded cheese

Fresh Tortillas (2 per person)

Red and green salsa

Fresh fruit platter

\$17.50 ++ per person

BUFFET MENU OPTION 2

Choose two meats:

House cured Ham – Crisp Bacon – Sausage Link

Fresh scrambled eggs

Breakfast potatoes

Sausage

Red and green salsa

Fresh fruit platter

Platter of cinnamon rolls

\$ 18.50 ++ per person



Menu Prices and Items Subject to Change.

++ Indicates that 8.25% sales tax and a 20% service charge will be added to the final bill.

BEVERAGES

All beverages will be billed on consumption.

Please check all beverages to be served to your guests.

- Orange Juice** - \$2.99 ++ per drink
- Iced Tea** - \$2.99 ++ per person (complimentary if alcohol hosted.)
 - Lemonade** - \$2.99 ++ per drink
 - Strawberry Lemonade** - \$3.99 ++ per drink
 - Ozarka Bottled Water** - \$1.99 ++ per bottle
 - Sodas** - \$2.99 ++ per person
 - Coffee** - \$2.99 ++ per person

ALCOHOLIC BEVERAGES

Full bar optional.

All beverages will be billed on consumption.

Please check all beverages to be served to your guests.

- Dog-Gone Good Bloody Mary**- \$8.00 ++ per drink
Housemade classic Bloody Mary
 - Zippy Dawg** - \$8.00 ++ per drink
Spicy handcrafted classic Bloody Mary with our housemade black pepper and serrano pepper infused vodka.
 - Traditional Mimosa** – \$7.00 ++ per drink
Made with our fresh squeezed orange juice and sparkling wine
 - Traditional Poinsettia** - \$7.00 ++ per drink
Cranberry juice and sparkling wine
 - Lazy Dawg** - \$8.50 ++ per drink
Gin, lime juice, mint, simple syrup, cucumber and a hint of jalapeño
 - Nutty Coffee** - \$7.00 ++ per drink
Coffee with Baileys, Tuaca, and Frangelico
 - Spanish Coffee** - \$7.00 ++ per drink
Coffee with Brandy and Triple Sec.



Menu Prices and Items Subject to Change.

++ Indicates that 8.25% sales tax and a 20% service charge will be added to the final bill.

RESTAURANT TERMS AND CONDITIONS

Bartender Fee

A \$60.00 bartender fee will apply for all events serving alcoholic beverages.

A \$120.00 bartender fee will apply for events with 80 to 150 guests.

Pricing may vary depending upon the setup and bar requests for any event over 150 guests.

Set-Up Arrangements For Loft Area or River Level Dining Room:

Tables of 8 or 10

Linen: House Choice

Decorations: House Choice

Billing Instructions:

Normal banquet event times are based on a 2 hour maximum.

Any additional time requested will bill at the following:

A \$175.00 fee for the first extended additional hour will apply / each half hour thereafter will bill for \$87.50.

All Payments are due upon completion of the event unless specified.

Any remaining balance due upon completion of the event Includes:

- An increase in guaranteed number of attendees
- 20% Service Charge
- 8.25% Local Sales Tax
- Additional food or alcohol (If applicable)

Payable by Cash, Major Credit Card, Corporate Check, Cashier's Check or Money Order

(No personal checks will be accepted.)

In order to guarantee event preparations we require the following in file:

- A signed banquet event order contract
- A signed credit card pre-payment authorization form
- A deposit to guarantee the event

Food and Beverage Minimums:

If requesting a private space to hold your event, a food and beverage minimum will apply.

Minimums can vary depending on the number of guest and the private space being requested. In the event minimums are not met-difference will be charged as a room rental fee.

Minimums will be provided to you by your sales manager assisting you with your event.

Contracted Space:

The Charlie Wants A Burger Loft and Balcony space can seat up to 80 diners. In the event your number of guests do not maximize the total use of the space, the restaurant reserves the right to seat other diners within the remaining area unused by the group. The only way to have "exclusive" space, including the balcony, is to have a guaranteed food and beverage minimum for your event.

Food and Beverages:

All food and beverage served in the restaurant must be provided by the restaurant. Menu selections and other details will be supplied to the catering manager at least four (4) weeks prior to the date of the function. Food & Beverage are not permitted to leave the restaurant. In case of overage in guarantees, the food and beverage are the sole property of the restaurant. No food or beverages are to be removed from the restaurant premises. No food is allowed in the restaurant from outside sources, other than a pre-approved special occasion cake. If the client wishes to bring in an outside cake, the client is acknowledging that Paesanos Restaurant Group will not be held responsible for cakes brought or delivered into Rio Rio Cantina, Paesanos River Walk, Paesanos Lincoln Heights, Paesanos 1604 or Charlie Wants A Burger. Paesanos Restaurant Group has no guarantee that food safety guidelines have been met by the outside vendor and will therefore not be held responsible for food we did not prepare in house. The client will need to sign a waiver upon signing of the contract. To abide all Texas Alcohol and Beverage Commission laws NO ALCOHOL, including wine can be brought on property and consumed. All beverages must be purchased from restaurant.

Smoking:

The City Of San Antonio has passed a Non-Smoking Ordinance which forbids anyone to smoke on the Riverwalk and inside any restaurant. Should your guests start smoking during your event they will be informed of the non-smoking ordinance and they will be ask to put out their cigarette or cigar.

Rentals and Goods Brought Into Restaurant:

In the event you “the client” choose to bring anything into the restaurant that is not booked or arranged through the restaurant, the restaurant is not liable for such items in the event they are lost, left behind, stolen or damaged. Items of example, but not limited too are audio visual, entertainment, cakes, centerpieces, cameras, cake cutters, flowers, champagne flutes and decorations.

Entertainment:

In the event you have booked your own entertainment, the entertainment provider must be made aware that all loading and unloading of equipment is totally their responsibility. No restaurant staff can be pulled away to assist in the set up of their event. Any special concessions required must be known to assure the arrangements can be honored (dressing rooms, storage of equipment cases, electricity requirement, etc.)

All entertainment must be approved by your catering manager.

In the event the San Antonio Park Police receive complaints for excessive noise levels the band must comply if asked to reduce the volume. Should the San Antonio Park Police attempt to file a citation to the restaurant for excessive noise levels on the Riverwalk, the band will be asked not to continue their program.

Decorations:

Your catering manager will be happy to assist you with your decoration needs. The restaurant will not permit the affixing of anything on the walls, floors, or ceilings with nails, staples, carpet tape, or any other substance. Signage and location must be approved by your catering manager. Should a situation arise whereby your guests destroy restaurant property or take décor as souvenirs, a clean-up or replacement fee will apply.

Cancellation Policy

PRG (Charlie Wants A Burger) must receive all cancellations in writing. Please fax cancellation and follow with phone notification. All cancellation requests received 30 days prior to event date will incur a 50% charge of the guaranteed or estimated number of guests. All cancellation requests received with less then 30 days of event date will incur 100% of event cost. All deposits are non-refundable

Guarantee

We require a guarantee attendance number (10) business days before scheduled event via fax or email.

Upon receipt of guaranteed number, no reductions will apply. Client bill will reflect guaranteed number provided if fewer guests attend event.

If client does not provide guarantee, the bill will reflect the estimated number of guests regardless of guests in attendance the night of event.



CREDIT CARD AUTHORIZATION FORM

GROUP NAME: _____

ADDRESS: _____

TELEPHONE: _____ CELL PHONE: _____

EMAIL: _____ FAX: _____

FUNCTION DATE: _____ FUNCTION TIME: _____

EVENT SPACE: _____ PRG SALES MANGER: _____

The following required authorization statement formally confirms the scheduled event(s), by allowing Charlie Wants A Burger to collect a deposit for said event(s), and/or for full payment of event at it's completion. A deposit credit will apply towards your event upon completion.

DEPOSIT IS NON-REFUNDABLE FOR ALL CANCELLED EVENT(S).

I, _____ authorize _____
(please fill in name) (please fill in restaurant)

to post charges related to the function scheduled above to the following credit card below with the last three digits: _____

SIGNATURE: _____

****To Protect Your Privacy, at the Completion of Your Event, Credit Card Information Will Be Shredded**

Please Circle: AMERICAN EXPRESS | DISCOVER | MASTERCARD | VISA | DINER

CREDIT CARD #: _____
(FOUR DIGITS ON FRONT FOR AMEX)

EXPIRATION DATE: _____ THREE DIGITS BEHIND CREDIT CARD: _____

CARD HOLDER NAME: _____ BILLING ZIP CODE: _____

Will This Credit Card Be Used For Payment At Completion Of Event? YES / NO (Please Circle Response)

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