

# LUNGH PAGNAGE

AVAILABLE FOR DAYTIME PARTIES TAKING PLACE BEFORE 3PM

THIS MENU IS SERVED FAMILY STYLE TO SHARE. PLEASE WORK WITH YOUR CATERING MANAGER IF YOU HAVE ANY DIETARY RESTRICTIONS. PACKAGES INCLUDE SOFT DRINKS, COFFEE, AND TEA.

pre-select 6	\$35 per person	
pre-select 7	\$38 per person	

#### **COLD TAPAS**

brussels sprouts salad, marcona almond, manchego cheese seasonal market salad • garlic potato salad spanish charcuterie • spanish artisanal cheeses

#### SIGNATURE BRUNCH TAPAS

torrijas - spanish french toast, seasonal compote
brunch patatas bravas with sunny side up egg • chorizo mac n' cheese
eggs benedict, jamón serrano & hollandaise
eggs benedict, beef tenderloin & hollandaise (add \$5 per person)

# HOT TAPAS

goat cheese baked in tomato sauce • moroccan chickpea stew ibérico ham croquetas with sherry alioli • tortilla española - potato & onion omelettee spinach & manchego stuffed mushrooms • shrimp with garlic, olive oil, & red pepper flakes roasted dates with bacon & apple vinaigrette • meatballs with sherry tomato sauce

# **DESSERT**

chocolate truffle cake butterscotch custard marcona almond tart

# ADD BREAKFAST PAELLA

additional \$11 per person

pricing does not include tax and gratuity.

menu presentations are seasonal and may change
to feature the freshest ingredients of the season.







# SOLAMENTE TAPAS PACKAGE

AVAILABLE ALL DAY

THIS MENU IS SERVED FAMILY STYLE TO SHARE. PLEASE WORK WITH YOUR CATERING MANAGER IF YOU HAVE ANY DIETARY RESTRICTIONS. PACKAGES INCLUDE SOFT DRINKS, COFFEE, AND TEA.

#### **COLD TAPAS**

pre-select two

brussels sprouts salad, marcona almond, manchego cheese
seasonal market salad
spanish caesar salad
garlic potato salad
spanish artisanal cheeses
spanish charcuterie

#### HOT TAPAS

pre-select four
goat cheese baked in tomato sauce
moroccan chickpea stew
tortilla española - potato & onion omelette
spinach & manchego stuffed mushrooms
patatas bravas with tomato alioli
shrimp with garlic, olive oil, & red pepper flakes
roasted dates with bacon & apple vinaigrette
ibérico ham croquetas with sherry alioli
meatballs with sherry tomato sauce
skewered chicken & chorizo sausage
beef skewer with horseradish cream & red onion relish

#### DESSERT

pre-select one, served individually chocolate truffle cake
butterscotch custard
marcona almond tart

\$38 per person

pricing does not include tax and gratuity.

menu presentations are seasonal and may change
to feature the freshest ingredients of the season.







#### ADD PAELLA

pre-select two paella options to add to your menu for an additional \$11 per person

farmers market vegetable paella

paella of chicken thighs & market vegetables

'paella mixta' with confit pork shoulder, txistorra & chicken thighs

'paella de mariscos' with shrimp, squid, bay scallop & fennel

add catalan-style "crystal bread" to your order for \$4 per person add catalan-style "crystal bread" and paella to your order for \$15 per person

#### **ESTA FIESTA**

elevate your menu with additional selections

whole grilled ibérico presa spain's famed ibérico pork \$10 per person

whole grilled branzino with chimichurri mkt price

pricing does not include tax and gratuity.

menu presentations are seasonal and may change to feature the freshest ingredients of the season.







PINTXOS [PEEN-CHÕS] ARE BITE-SIZED TAPAS POPULAR IN THE BARS OF NORTHERN SPAIN.

THESE CAN BE ADDED ON TO YOUR FOOD PACKAGE TO ENHANCE YOUR MENU.

ALL ITEMS ARE PRICED PER DOZEN, TWO DOZEN MINIMUM ON ALL ORDERS.

SELECTIONS CAN BE TRAY-PASSED OR STATIONED.

# COLD

tortilla española - potato & onion omelette	18
serrano & melon skewer	20
gazpacho shooters	20
artisanal spanish cheese & quince	20
deviled egg	24
tomato toast with manchego	18
caña de cabra crostini, roasted pepper jam	24
smoked salmon on brioche toast	28

#### HOT

mini spanish meatballs	18
mini ibérico ham croquetas	18
dates wrapped in bacon with apple reduction	20
manchego & piquillo pepper sandwiches	18
bikini panini - chorizo, stracciatella, piquillo pepper	26
garlic shrimp with olive oil	22
chorizo-wrapped medjool date & manchego cheese	36
moroccan chickpea crostini	20
market vegetable skewer	18
mini beef tenderloin skewer	30
mini chicken & chorizo skewer	36
beef tenderloin, blue cheese, potato crisp	36
seared spanish sausage	38

# **DESSERTS**

chocolate truffle bite	24
marcona almond tart	 24
butterscotch pudding shooter	26

pricing does not include tax and gratuity.

menu presentations are seasonal and may change to feature the freshest ingredients of the season.





# BEVERAGE PACKAGES

#### DAYTIME PACKAGE

AVAILABLE FOR DAYTIME PARTIES TAKING PLACE BEFORE 3:00 PM

mimosa bloody mary

classic red & white sangria spanish wines

\$28 per person for 2 hours • \$38 per person for 3 hours

#### ADDITIONAL BEVERAGE PACKAGES

AVAILABLE ALL DAY

# BEER, WINE, & SANGRIA

classic red and white sangria, house wine, beer \$27 per person for 2 hours • \$33 per person for 3 hours • \$40 per person for 4 hours

# **CALL BRAND LIQUOR**

classic red & white sangria, house wine, beer, wolf point jackscrew vodka, wolf point florence field gin, drake's organic white rum, captain morgan spiced rum, jaja reposado tequila, jaja blanco tequila, crown royal, jack daniel's whiskey \$33 per person for 2 hours • \$42 per person for 3 hours • \$52 per person for 4 hours

# PREMIUM BRAND LIQUOR

classic red & white sangria, house wine, beer, belvedere vodka, grey goose vodka, airem london dry gin, hendrick's gin, chivas scotch, johnny walker black, maker's mark, patrón silver tequila, corralejo añejo tequila, bacardí rum \$38 per person for 2 hours • \$49 per person for 3 hours • \$60 per person for 4 hours

# **ISALUD!**

elevate your package with additional selections

sparkling cava & sparkling rosé cava \$5 per person

signature cocktail mkt price

pricing does not include tax and gratuity.





# HOST BAR

host will determine what is to be offered all drinks will be charged on a per-drink basis coffee, decaf, tea & soft drink service included in all menu prices

# SOFT DRINKS, ICED TEAS & JUICES

2.50 - 3.00

# SPECIALTY TEAS & ESPRESSO DRINKS

4.00 - 7.00

# PITCHERS OF SANGRIA

4-5 glasses per pitcher: 33.00 - 39.00

## NON-ALCOHOLIC PITCHERS OF SANGRIA

4-5 glasses per pitcher: 20.00

# SPECIALTY COCKTAILS & MARTINIS

13.00 - 15.00

# **BEER & MIXED DRINKS**

5.00 - 11.00

#### SPANISH WINES

select from our award-winning wine list

pricing does not include tax and gratuity.







#### WHAT IS A FOOD & BEVERAGE MINIMUM?

A food & beverage minimum is the monetary amount that must be achieved due to the size of the space reserved, the night of the event, prior to tax and service charges. Items purchased or rented through outside vendors and service charges such as special linens, A/V equipment, corkage fees, valet and parking do not apply towards the minimums. We require a guarantee on the number of guests attending 3 business days prior to your event. This is the minimum number you will be charged on the day of the event. We can accommodate up to 5% over the guaranteed number.

## IS A DEPOSIT REQUIRED, AND IS IT REFUNDABLE IF I NEED TO CANCEL?

Cafe Ba-Ba-Reeba! requires a deposit or 25% of the food and beverage minimum. In the unfortunate event of cancellation, we require at least 48 hours of advanced notice. For full buyouts or close-downs of the restaurant, we require 60 days notice. All private event cancellations within 60 days will are subject to a forfeit of the deposit.

#### AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendance 3 business days prior to the event. In the event of guest cancellations after the guarantee has been submitted, the host will be charged for the guaranteed number.

#### WHEN DO I SELECT THE MENU?

Menu options must be submitted 2 weeks prior to an event. In addition to our menu packages, we are sensitive to any dietary needs, and are able to accommodate most with adequate notification.

#### DO I NEED TO LEAVE A TIP?

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price of the contract. There is a 4% event planner fee that is included in the contract. The service staff will appreciate your recognition of their work. If you would like to arrange to leave a gratuity ahead of time, you are welcome to do so.

#### **HOW CAN I CONFIRM MY EVENT?**

We operate on a "1st come, 1st served" basis. A signed contract with a 25% (of your total event cost) deposit is necessary to confirm an event. An additional 50% may be charged 60 days prior to the event—these deposits will be deducted from the final bill.





# ADDITIONAL SERVICES

#### LINEN

Rooms will be set up with natural wood tables with white café cloth napkins. We can arrange for table linens in a variety of colors - prices available upon request.

#### FLORAL DECOR & CENTERPIECES

Cafe Ba-Ba-Reeba! can provide a complimentary variety of mosaic votive candles. You are welcome to provide your own floral décor and/or centerpieces. We can also recommend professional florists in the area that can provide elegant & fun floral arrangements and centerpieces. We ask that you refrain from the use of confetti and glitter.

#### VALET

Valet is available either as a host option or as a nominal fee to your guests at 15.00 per car.

#### **CORKAGE FEE**

If you choose to bring in your own wine, 30.00 corkage fee per bottle will apply. Please discuss with your party coodinator prior to your event. These wines must not appear on the Cafe Ba-Ba-Reeba! wine list.

# AUDIO/VISUAL

Additional A/V servies provided - prices vary.

screen: 25.00 lcd projector: 125.00 microphone & speaker: 150.00

#### SPECIAL OCCASION CAKES

We are happy to recommend service via our pastry vendors for cakes celebrating all occasions. You may also arrange to bring your own cake - there is no additional fee. We ask that you refrain from bringing homemade desserts.

#### **ENTERTAINMENT**

paella cooking demonstration (available Monday-Thursday) spanish guitarist spanish dance instruction, flamenco palm or tarot card readers



