

 **Casa Sanchez**  
Mexican Restaurant

# Banquet Packages



## General Information

**Catering :** Casa Sanchez handles all catering for our venues. We do not allow outside catering.

**Security Deposit:** \$500.00 due at booking. Non-refundable

**Room Rental Fee:** \$500.00

Room is booked for 4 hours.

Every additional half hour is \$300.00.

Consumption Minimum: \$5,000.00

**1/2 Patio Evening Booking : Max 60 guest**

**Room Rental Fee: \$0**

Room is booked for 4 hours.

Every additional half hour is \$300.00.

Consumption Minimum: \$2,000.00

**Guarantee:** The final guarantee (number of guests expected) is due (3) three business days prior to event and must be paid in full. The guarantee may not be lowered within 3 business days of the event. In the absence of a guarantee, the contracted minimum will be used as a guarantee. The final bill will be based on the guarantee or actual consumption, which ever is greater.

**Final Payment:** Final Balance is due 3 days prior to event.

**Unexpected guests:** All unexpected guests will be charged.

**Cake Cutting Fee:** \$5 per person

**Children:** Children should be included in booking. The price per child is half of adult price. Ages 2-12

## Venue

**Patio:** Covered and heated  
Seats up to 140 guests.

Minimum \$5,000.00 in consumption of food and alcohol, not including room rental fee.



# Buffet Menu 1

Buffet Menu A: One Salad | Two Main Entrees | Two Sides

Includes soft drinks, chips and salsa

## SALADS

**Choice of one**

### **Ensalada de Casa**

mixed greens, tomatoes, mushrooms, cucumbers

### **Caesar Salad**

pumpkin seed dressing and tricolor tortilla strips

## BUFFET

**Choice of two**

### **Pescado al Mojo de Ajo**

white fish in a garlic sauce

### **Carne Asada**

specially seasoned carne asada

### **Chicken Enchiladas**

chicken enchiladas in a red pasilla sauce

### **Chicken or Steak Fajitas**

### **Vegan Enchiladas**

corn tortillas in a pasilla sauce stuffed with vegetables

### **Camarones Rancheros**

white shrimp sautéed in a mild tomato sauce

## SIDES

**Choice of two**

Refried Beans | Black Beans | Vegetables |  
Spanish Rice | White Rice

**\$50 per person**

**subject to tax and service charge**

**\*Menu must be submitted one week in advance**

# Buffet Menu 2

Buffet Menu B: One Salad | Three Main Entrees | Three Sides  
Includes soft drinks, chips and salsa

## SALADS

**Choice of one**

### **Caesar Salad**

pumpkin seed dressing and tricolor tortilla strips

### **Ensalada de Casa**

mixed greens, tomatoes, mushrooms, cucumbers

## BUFFET

**Choice of three**

### **Salmon al Tequila**

atlantic salmon grilled with tequila and lime

### **Cochinita Pibil**

slow roasted pork marinated in achiote paste, bitter orange

### **New York Steak**

with mushrooms, onions and peppercorn sauce

### **Enchiladas de Mole**

chicken enchiladas in a lightly sweetened mole sauce

### **Camarones A la Diabla**

shrimp in a spicy red sauce

### **Vegan Enchiladas**

corn tortillas in a pasilla sauce stuffed with vegetables

### **Pollo Tapatio**

chicken breast stuffed with mozzarella cheese and spinach  
cooked in a rose cream sauce, bell peppers and olives

## SIDES

**Choice of Three**

Refried Beans | Black Beans | Vegetables |

Spanish Rice | White Rice

**\$60 per person**

**subject to tax and service charge**

**\*Menu must be submitted one week in advance**

# Buffet Menu 3

Buffet Menu C : One Salad | Three Main Entrees | Three Sides

Includes soft drinks, chips and salsa

## APPETIZER

## SALADS

**Choice of one**

## ENTREE

**Choice of three**

### **Sanchez Platter**

bacon wrapped shrimp, calamari, breaded shrimp, quesadillas and chicken taquitos

### **Caesar Salad**

### **Ensalada de Casa**

### **Pollo Tapatio**

chicken breast stuffed with mozzarella cheese and spinach cooked in a rose cream sauce, bell peppers and olives

### **Salmon al Tequila**

atlantic salmon grilled with tequila and lime

### **New York Steak**

with mushrooms, onions and peppercorn sauce

### **Enchiladas de Mole**

chicken enchiladas in a lightly sweetened mole sauce

### **Camarones A la Diabla**

shrimp in a spicy red sauce

### **Vegan Enchiladas**

corn tortillas in a pasilla sauce stuffed with vegetables

### **Cochinita Pibil**

slow roasted pork marinated in achiote paste, bitter orange

### **Petite Filet Mignon**

4oz filet mignon

Refried Beans | Black Beans | Vegetables |

Spanish Rice | White Rice | Chipotle Mashed Potatoes

**\$70 per person**

**subject to tax and service charge**

## SIDES

**Choice of Three**



## Frequently Asked Questions

### **What is the rental time for the event?**

All events run for 4 hours. Any additional half hour is \$300.

### **Can I come in early to set up?**

You are welcome to come in 2 hours before event to set up, no earlier.

### **What is the deposit ?**

There is a \$500 in order to hold the date, which is deducted from the balance when final payment is due. The remaining balance is due 3 days prior to event.

### **Do you provide tables, chairs and linens for the events?**

We provide chairs, tables, plates, and silver ware, glass wear. We do not offer linens but you are welcome to bring in your own. They are required to be dropped off 24 hours prior to event.

### **Can things be hung on property?**

You can hang decorations as long as they do not damage our property. No nailing things to walls or taping. Everything needs to be taken down same day. We are not responsible for anything left over night.

### **Are there any decorating limitations?**

Most decorations are fine but they need to be run by management prior to bringing anything in. There is absolutely no confetti, sparklers or poppers allowed.

## Frequently Asked Questions

**Can I pick up my decorations the next day?** Unfortunately no, all decorations brought in have to be taken at end of event.

**Are children the same price as adults?** Children are half of the adult price.

**Do you have highchairs or booster seats?** Yes, they are available upon request.

**Can I bring in my own alcohol or beer?** Hard liquor or beer is not allowed to be brought into Casa Sanchez' property. Anyone caught with outside liquor will be the result of a \$500 fine to host of event and immediate shut down of event. Please inform your guests of our policy.

**Do you have parking?** Yes, we offer valet service in the evening, \$3 per car.

**Is There a Corkage fee?** We charge \$30 per every 750ml bottle of wine or champagne. There is a maximum of 4 bottles per event.

**Can we bring in a Dj and dance?** Unfortunately no live music or dancing is allowed in our patios.

**What time can an event end?** The restaurant shuts down at 11:00pm as well as all events.

**Can I bring in my own cake/ Cupcakes?** Yes, there is a cake fee of \$5 per slice. We can cut the cake for you as well.

For all event inquiries please contact



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