

# BONEZ

## BUY-OUT SPECIAL EVENTS 2020

We can cater your special event in several ways. The following pricing information is based on either ordering from our standard menu or creating a custom menu with our executive chef. If there is something special that you're looking for or the options below don't exactly fit what you're looking for please don't hesitate to ask. In general, buy-out events are easier and will be less expensive than off-site catering because of the simpler logistics involved do not require additional rentals, transportation, etc.

## VENUE & FOOD SERVICE

The cost of food service for in-house special events is determined by our buy-out minimums as illustrated in the chart below. Prices listed do not include drink service (varies), tax (9.4%) or service charge (20%). Food service includes appetizers, salad, entrée, dessert. See example menus on the following page. Buy-out pricing includes food service for up to 150 people and entitles the guests to exclusive use of the restaurants for a 4 hour service window (Most events are from 6pm-10pm)

		Sun - Thur	Fri, Sat & Holidays
Basic Menu Buffet*	up to 130 guests	\$9,750	\$12,500
Standard Dinner Service	up to 150 guests	\$11,250	\$13,750
Custom Dinner	up to 150 guests	\$14,750	\$17,250

## DRINK SERVICE

All inclusive beverage packages start at \$28 per person and are for 4 hours of service. Additional hours of service are pro-rated accordingly.

Basic Drink Package	\$28/ person	House margaritas, draft beer, house wine
Premium Drink Package	\$35/ person	Includes all above + choice of 2 premium margaritas, all beer, all wine, well drinks
Open Premium Bar	\$47/ person	All margaritas, premium spirits, custom bar selections, sparkling wine w/ champagne glass rental, open bar, custom designed drinks (ex. bride + groom)

## LATE NIGHT OPTIONS (10pm - Midnight)

If you're hosting a wedding reception or another event that needs to go past 10:00 we can also accommodate a dance floor and a DJ or a band. There is an additional \$500 charge for BONEZ to operate with amplified sound from 10:00 to midnight as well as additional costs for continued all-inclusive drink service (pro-rated based on additional hours). Entertainment must be booked independently.

## SPRING & FALL DISCOUNTS

Consider scheduling your event during our slower seasons and save some dollars along the way. BONEZ offers a 20% discount on the above pricing when you book your party for the Spring or Fall. (Spring 2019 = April 9 - May 22) (Fall 2019 = October 14 - December 12)

\*buffet service can only accommodate 130 people because of the necessary space required for the buffet itself

To contact bonez regarding events please send an email to: [BonezCBevents@gmail.com](mailto:BonezCBevents@gmail.com)

## SAMPLE MENUS

Below are selections from our main menu as well as custom creations. Buffet menus and plated menus are selected from our standard dinner service menu and can be customized to suit your needs and dietary restrictions. For a more festive and creative event consider creations from our custom menu featuring a limitless selection of ingredients to suit your personal tastes. Our chef is always happy to consult with guests to create a unique experience

### BUFFET MENU (example only)

#### Table Appetizers

- Fresh Chips
- Fresh made salsa
- Queso Blanco

#### Buffet Entrées

- Seasoned Chicken Tinga
- Green Chile Cheese Enchiladas
- Grilled Fajita Steak

#### Buffet Sides

- Guacamole
- Spanish Rice
- Black Beans
- Fresh Flour Tortillas
- Mixed Green Salad

### PLATED MENU (example only)

#### Passed Appetizers

- Duck wings
- Carnitas Empanadas
- Ahi Avocado Poke

#### Table Appetizers

- Fresh Chips & Salsa
- Guacamole

#### Individual Salad

- Avocado, Grapefruit Salad

#### Guests Choice of Entree

- Adobo Pork
- Steak Fajitas
- Chicken Enchiladas
- Seared Salmon

### CUSTOM MENU (example only)

#### Passed Appetizer (choose 3)

- Blackened shrimp with mango, avocado salsa
- Beef crostini, serrano crema, baby arugula
- Wonton tacos with ahi tuna, mango, red chiles
- Quesadilla bites, pollo tinga, avocado
- Croquettes, carnitas, asadero cheese, chipotle bbq
- Stuffed mushrooms, chorizo, manchego
- Tamale bites, cornbread, pork belly
- Crostini, guacamole, garlic shrimp
- Chimichurri beef skewers

#### Table Appetizer (choose 2)

- Mini sweet relleno with chorizo, manchego
- Fresh made guacamole with salsa, fresh chips
- Crab cakes, casera salsa, cilantro lime crema

#### Salad (plated or family style) (choose 1)

- Arugula, grapefruit, avo, honey / lime vinaigrette
- Caesar salad, hearts of romaine, polenta croutons
- Charred sweet corn, baby arugula, cilantro, cotija
- Quinoa, mixed greens, avo, orange chili dressing

#### Entrée (choose 3)

- Beef tenderloin, charred corn salsa, green chile + bacon mashed potatoes
- Ancho chile rubbed ribs, honey chipotle glaze, spicy citrus slaw, jalapeno cheddar corn bread, bbq beans
- Potato crusted Halibut with warm tomatillo & lime salsa, charred asparagus
- Grilled honey glazed salmon, avocado & mango salsa, roasted vegetables, rice
- Chipotle chicken, grilled pineapple, cilantro lime rice
- Roasted Poblano pepper, chicken, cheddar, spinach
- Tequila Shrimp, serrano butter, peppers, onions

#### Dessert (family style)

- Mini chocolate cake (cut at table)
- Margarita Sorbet (with or without alcohol)
- Carmel apple empanadas, cinnamon sugar