

Special Events / Wedding Packet

2020



Inspired Seasonal Cuisine

7350 Pine Creek Road
Colorado Springs, Colorado, 80919

719.598.8667

www.margaritaatpynecreek.com

The Margarita's Banquet & Special Events Policies

The Margarita is a multi-faceted venue. We create indoor, outdoor and combination spaces for parties of 20-200.

To tour our facility and see all that we have to offer, please contact our

Event Coordinator: Andrea Dinan (719)598-8667

Areas & Capacities

<u>Indoors</u>		<u>Outdoor Patio Seating</u>	
<i>Entire restaurant</i>	<i>140</i>	<i>North Patio</i>	<i>30-50</i>
<i>West dining room</i>	<i>50</i>	<i>West Patio</i>	<i>40-90</i>
<i>South dining room</i>	<i>25-55</i>	<i>Both Patios</i>	<i>130 (Upstairs)</i>
<i>Lounge</i>	<i>20-40</i>	<i>Bar Patio</i>	<i>15-25</i>

(45-50 Cocktail Party)

(Room charges may apply if minimum persons count is not met)

A tent may be rented to guarantee an event can be held outdoors, our event coordinator will offer all other options

Reservation & Deposits Policies

A \$250 Deposit is required for All Special Events to be deducted from the final bill (\$1500 for Restaurant Buyout)

(Refund of deposit requires a 14 day notice of cancellation)

(Final Count for parties due 72 hours prior)

For all parties taking place outside regular business hours & wedding ceremony setup, a \$300 fee will be applied in addition to a \$1000 minimum food and beverage purchase

For private parties requiring the entire restaurant during normal business hours we require a minimum food and beverage charge of \$4000 weekdays or \$6500 Friday & Saturdays (Excluding Gratuity)

Menu options for Buffet & Plated dinners

Parties of up to 50 may order from the daily menu, our buffet menu (page 3) or develop a special menu to suit your needs

Parties 25 or more may choose from our buffet menu starting at \$38 per person or create a special menu to suit your needs

Luncheon / Brunch parties of 25 or more may offer special three course menu or buffet starting at \$25 per person or create a limited menu from our offerings

Bar Options

Parties may opt for cash bar, open bar or hosted bar (host chooses options). Full wine, Beer & Spirits menus are available

Gratuity & Tax

A 22% gratuity and 8.25% tax will be added to the total of food and beverage on all parties

Pricing and menus are subject to change

(Dietary & Gluten Free Options are available on most of our menu items, please inquire and we will offer the best options for you)

The Margarita's Buffet Menu

(25 person minimum)

Please choose Three Entrees out of either group & Three Sides (Buffets Includes; fresh baked bread & Coffee, Tea & Soda)

Menu A options \$38pp

- Southwestern Marinated Flatiron Steak** with roasted garlic/jalapeno vinaigrette or a smoky bacon/tomato jus
- Roasted Chicken Breast** with avocado and a smoked cheddar mornay sauce
 - Baked Salmon** with a parmesan, leek and dill aioli
 - Sautéed Rock Snapper** w/a lemon-caper butter sauce or Provencal style
 - Blackened Catfish** with lemon beurr blanc & remoulade
 - Orecchiette Pasta Alfredo** w/ pesto grilled vegetables & roasted artichokes
- Roasted Chicken Breast Stuffed** w/ spinach/mushroom/fontina cheese & a roasted tomato-herb cream sauce
- Roasted Pork Loin** or **Chicken breast** with a wild mushroom Marsala sauce
 - Pesto Penne Pasta Prima Vera**
- Chili Rubbed Grilled Pork Tenderloin** with an orange/cider/chipotle glaze & caramelized apples

Menu B options \$41pp

- Shrimp Scampi** over linguine with tomato confit, artichokes & basil
- Portobello Mushroom & Eggplant Roasted Vegetable Napoleons** with goat cheese, artichokes, basil pesto & aged balsamic
- Marinated Grilled Sirloin** with a wild mushroom ragout & roasted shallot/red wine demi-glaze
 - House-made Lobster Ravioli** with a saffron-lemon cream
 - Slow Roasted Prime Rib** with herb au jus & horseradish sauce
 - Sautéed Citrus-Basil Crusted Yellowtail** with a citrus-champagne sauce
 - Slow Roasted Leg of Lamb** w/ garlic, sun-dried tomatoes, rosemary & natural jus
 - Apple/Spinach/Brie Stuffed Roasted Pork Loin** with a cider-cognac glaze
- Petite Pork Cutlet Saltimbocca** rolled with spinach, prosciutto and fontina cheese with a lemon/sage pan sauce
 - Petite New York Strip Steak** with Roasted Garlic/Shallots & Sauce Robert
 - Braised Boneless Short Ribs** wild mushroom-red wine sauce & horseradish gremolata
- Grilled Lamb Sirloin** with balsamic caramelized shallots, creamed spinach & sherry demi sauce

(Looking for something else? Ask the Chef to Make a Custom Menu for your event)

Sides

Jasmine Rice Pilaf	Mashed Potatoes	Drunken Black Beans
Warm Vegetable/Farro Salad	Roasted Garlic-Parmesan Soft Polenta	Herb Roasted Potatoes
Scalloped Potatoes	Braised White Bean Ragout	Roasted Seasonal Squash
Steamed Asparagus	Sautéed Bok Choy & Green beans	Ratatouille
Dinner Salad	Carrots Margarita	Vegetable Medley

Plated Three Course Surf & Turf \$50

Petite Filet mignon & lobster tail with classic béarnaise, citrus butter & accompaniments

(Served with Soup & Salad Courses)

Appetizer Options (Buffet Additions)

(Prices Are Per Person Unless Otherwise Marked)

Seafood

House-Smoked Salmon Cakes with Lemon-Dill Tartar & Caper-Pickled Onion Relish	\$3.25
Mini Crab Cakes with a Cajun Remoulade	\$4
Shrimp Cocktail "Ceviche Style" Martinis with Avocado & Chili Dusted Tortillas	\$3.5
Chili Rubbed Grilled Shrimp Skewer w/ Orange-Chipotle Glaze	\$3.5
Crab Stuffed Mushrooms with Citrus Hollandaise	\$3
Coconut Shrimp with a Caribbean Salsa/ Lime-Ginger Dipping Sauce	\$4
Chili Seared Ahi Tuna Skewers with Wasabi-Avocado & Lime-Ginger Dipping Sauce	\$5
Crab Wontons with Sesame-Soy Dipping Sauce	\$3.25
Chorizo-Shrimp Wontons w/ Remoulade	\$3.25

Veggies

Assorted Bruschetta with Garlic-Tomato, Balsamic-Portabello & Mediterranean Style	\$3
Mediterranean Tart with Artichoke, Olives, Roasted Red Pepper, Herbs and Feta Cheese	\$2.5
Assorted Crostini's Basil Pesto, Olivada, Artichoke Pesto, Smoked Salmon or Balsamic Portabello	\$2.5
Crispy Artichoke Ala Guidia with Lemons, Truffle Aioli	\$4
Tomato-Goat Cheese-Arugula Tart, Balsamic Drizzle	\$2.5
Chipotle Queso Dip/Salsa/Guacamole & Fresh Tortilla Chips	\$4
Spiced Goat Cheese Truffles w/ Peppernotta & Garlic Toasts	\$3.5
Vegetable Spring Rolls with Soy-Chile & Sesame Dipping Sauces	\$3
Emmenthaler Swiss-Roasted Asparagus Puff Pastry Rolls	\$2.5

Meats

Southwestern Turkey Wraps with Chipotle Mayo, Jack Cheese, Bacon, Onion & Tomato	\$3
Prosciutto Wrapped Seasonal Melon, Basil & Aged Balsamic	\$3
Albondigas (Mini Spanish Meatballs) in Romesco Sauce, Grilled Scallions & Garlic Toast	\$3
Sausage Stuffed Mushrooms w/ Roasted Red Pepper Sauce	\$3
Chicken or Beef Skewers with Teriyaki/Chipotle BBQ Sauce	\$3
Finger Sandwiches Assorted, Cucumber-Dill / Chicken-Pesto / Turkey-Swiss / Tomato-Roasted Vegetable (choose two)	\$3.5
Asparagus/Prosciutto Purses with Hollandaise	\$3.5
Bbq Pulled Pork Mini Sliders with Jalapeno-Corn Slaw	\$3.5
Hoisin Bbq Duck Wontons with Sake Marinated Cherries	\$3.5

Platters

Hummus & Falafel with Pita, Veggies, Olives & Tzatziki	\$2.5
Assorted Cheese Platter w/ Accompaniments	\$3.5
Antipasti Platter with Assorted Cheeses & Meats, Olives, Garlic Toasts & Olivada Tapenade	\$3.75
Assorted Charcuterie Platter w/ Accompaniments	\$3.5
House-Smoked Salmon Side with Toast Points, Capers, Red Onion & Cream Cheese	\$90 Per (About 25 People Per Side)
Vegetable Tray with Sesame Dip, Pita & Hummus	\$2.25
Seasonal Fruit Tray with Honey-Yogurt Dipping Sauce	\$3.5
Spinach-Artichoke Dip with Crackers, Pita and Veggies	\$3
Baked Brie Encroute with Pesto, Tart cherry Compote & Toast Points	\$50 per Kilo Wheel (Approx 20 people)

Soup, Salad & Dessert Options (Buffet Additions)

Salads

Antipasti Style Salad with Olives, Assorted Cheeses,
Meats, Relishes & House Italian Vinaigrette

\$3

The Margaritas Sesame Chicken Salad

\$2.5

Caesar Salad with Shaved Parmesan, Croutons

\$2.5

Green Bean & Roasted Beet Salad w/ Sourdough
Croutons, Roasted Garlic/Gorgonzola Dressing

\$2.5

Pear, Walnut & Goat Cheese Salad w/
Roasted Shallot-Vanilla Vinaigrette

\$2.5

Spring Salad, w/ Artichoke & Asparagus, Lemon-Mustard-
Tarragon Dressing, Parmesan & Garlic Croutons

\$2.5

Traditional Cobb Salad

\$3

Greek Salad, Cucumber, Red Onion, Tomato, Olives,
Feta & Balsamic Vinaigrette

\$2.5

Caprese Salad with Fresh Mozzarella,
Tomato, Basil, Prosciutto & Balsamic

\$3.25

Spinach Salad with Bacon-Sherry-Mustard Vinaigrette,
Tomato, Pine nuts, Goat Cheese & Croutons

\$3

Fresh Greens w/ Balsamic, Tomato, Onion & Parmesan
or The Margarita's House Salad

\$2.5

Duck Confit, Walnuts, Pears, Goat Cheese &
Pomegranate Vinaigrette

\$4.5

Soups

Roasted Tomato-Basil Bisque \$3

New England Clam Chowder \$3.5

Gazpacho \$3

Smoked Chicken Tortilla \$3

Avocado Vichyssoise \$3

Desserts

Chocolate Mousse Cream Puffs w/ Ganache \$4

Chocolate Mousse Napoleons \$4

Chocolate/Esspresso Layer Torte \$4.5

Tiramisu \$4.5

Strawberry Shortcakes with Basil & Balsamic \$4

Panna Cotta with Seasonal Fruit \$4

Seasonal Fresh Berry Trifle with Crème Anglaise \$4

Chocolate Brownies, Rum Caramel & Ganache \$4

Seasonal Fruit Cobblers, Vanilla Bean Cream \$4

Classic or Chocolate Crème Brulee \$4

Tres Leches Cake with Fresh Seasonal Berries \$4

S'mores Bar \$4.5

Dessert Assortment (Chef's Choice of 3, Seasonal) \$10

Other desserts are available, (gluten free)

Please inquire about your favorite

We prepare house made "from scratch"

Wedding & Special Occasion cakes

Made with the best ingredients and

Prepared the same day of your event

\$5 To \$8 per Person

Inquire with our Event Planner for a Cake that is
Tailored to your tastes and needs.

(\$1.50 Cake Cutting Fee is charged for all off premise cakes)

The Margarita's Bar Options

Cash Bar (All Guests Pay for Their Drinks)

Open Bar (Host Pays for All the Guests Drinks)

Hosted Bar (Host Chooses Certain Cash Amount of Bar or Offerings You Would Like Provide)

Please See Our Wine & Spirits List For Our Specialty Martinis, Margaritas, Fine Wines And Beer Options

Specialty Drinks And Punch

<i>Margarita Punch</i>	<i>\$40 Per Gallon</i>
<i>Margaritas</i>	<i>\$75 Per Gallon</i>
<i>Cosmopolitan Punch</i>	<i>\$55 Per Gallon</i>
<i>Mimosa Punch</i>	<i>\$50 Per Gallon</i>
<i>Fruit Punch (Non-Alcoholic)</i>	<i>\$25 Per Gallon</i>
<i>Sangria (Red or White)</i>	<i>\$55 Per Gallon</i>
<i>Martinelli's Sparkling Cider (Non-Alcoholic)</i>	<i>\$12 Per Bottle</i>

Liquor & Cocktail

<i>House Well Drinks</i>	<i>\$8</i>
<i>Call Brands</i>	<i>\$9</i>
<i>Premium Brands</i>	<i>\$10</i>

Beers

We Carry Bristol Brewery Draft Beers and a large selection of bottled beers

<i>¼ Keg</i>	<i>\$225 (82-12oz glasses)</i>
<i>Drafts</i>	<i>\$4.00</i>
<i>Bottles</i>	<i>\$5-\$11</i>

House Wines

<i>Round Hill California Chardonnay or Cabernet</i>	<i>\$24 Per Bottle</i>
<i>Monte Velho Portuguese White or Red Blend</i>	<i>\$28 Per Bottle</i>
<i>Napoleon Brut Champagne</i>	<i>\$22 Per Bottle</i>
<i>Kris Pinot Grigio</i>	<i>\$32 Per Bottle</i>
<i>Beringer White Zinfandel</i>	<i>\$24 Per Bottle</i>
<i>Simple Life Pinot Noir</i>	<i>\$34 Per Bottle</i>
<i>Hogue Cellars Merlot</i>	<i>\$32 Per Bottle</i>
<i>Cline Zinfandel</i>	<i>\$32 Per Bottle</i>
<i>The Crusher Cabernet</i>	<i>\$36 Per Bottle</i>

(House Wines are Subject To Change**)**

We Offer A 10% Case Discount

(Cases Can Be Split Into Six Bottles of Each Wine)

Brunch/Lunch Buffet Menu

(25 person minimum)

(Available Between 10am – 3pm)

\$25 Per Person

Add \$5 for additional Entrée or \$3 For additional side

Please choose Two Entrees out of either group & Two Sides

(Brunch Buffets Includes: Coffee Cake & Fresh Fruit Coffee, Tea & Soda)

(Lunch Buffets Includes: Fresh baked bread, Pimento Cheese & Coffee, Tea & Soda)

Brunch Entrées

Eggs Benedict w/ Hollandaise	Sausage Benedict w/ Hollandaise
Roasted Vegetable Benedict w/ Hollandaise	Huevos Rancheros w/ Pork Green Chile
Creole Shrimp and Grits	Chilaquiles Verde w/ Eggs
Whole Wheat French Toast w/ Fresh Strawberries	Waffles w/ Blueberry Compote & Crème Fraiche
Quiche Lorraine	Spinach-Artichoke Quiche
Mini Breakfast Burritos with Sausage, Potato, Eggs, Cheese and Chile	

Lunch Entrées

Smoked Salmon Side w/ Accompaniments	Avocado Chicken w/ Chipotle-Cheddar Mornay
Blackened Catfish w/ Lemon Buerr Blanc	Roasted Pork Loin w/ Cider-Mustard Glaze
Orange-Chipotle Glazed Pork Tenderloin	Leek, Dill & Parmesan Baked Salmon Gratinée
Petite Salmon En Croute w/ Hollandaise	Assorted Finger Sandwiches
Southwestern Turkey Wraps	Enchiladas – Choice of Chicken or Roasted Vegetable
Roasted Chicken Breast w/ Piccata, Mushroom Marsala or Provencal Style	
House-Smoked Salmon Cakes over Greens with Lemon-Dill Tartar & Crisp Caper	

Pasta Entrees

Baked Ziti & Sausage	Penne Pesto Primavera
Orecchiette & Vegetable Alfredo	Beef, Apple and Bleu Cheese Pasta

Sides:

Potato Salad	Pasta Salad	Antipasto Salad	Caesar Salad
Greek Salad	House Salad	Caprese Salad	Tomato-Basil Soup
Gazpacho	Avocado Vichyssoise	Wild Rice Pilaf	Roasted Potatoes
Southwestern Rice	Seasonal Vegetable Medley	Yogurt parfait	Baked Brie
Steamed Asparagus	Southwest Potato Hash	Prosciutto Wrapped Seasonal Melon	
Biscuits and Creole Sausage Gravy			