



DINNER AT TAMAYO

MODERN MEXICAN CUISINE

Thank you for considering Tamayo for your upcoming event:

Whether you are looking to enjoy an outdoor event with dinner on the terrace or prefer a sit-down dinner in a private room, our courteous and professional staff is awaiting your arrival.

As you will see in the following pages, the dinner menu is priced on a per person basis. The base menu price is **\$45.00 per person**. To set up your customized menu, please select two appetizers, three entrees and two desserts. *Additional menu upgrades are available and will be applied to the **overall** per person price.*

For exclusive use of any of our event spaces, there are food and beverage minimums to be met. Once you have decided on a date and time for the event, I'd be happy to go over those minimums in greater detail. Please note that all reservations are tentative until a signed copy of the contract and deposit are received.

If you have any questions, need menu suggestions or would like to reserve an area please do not hesitate to contact me. You can reach me at Tamayo at 720.946.1433, or via email at amanda@modernmexican.com. Thank you again for your inquiry and I look forward to speaking with you soon. Have a wonderful day!

Best regards,

Amanda Burk
Special Events Manager
Modern Mexican Restaurants, Denver – Tamayo, Zengo & La Sandia
Phone: 720-946-1433
Fax: 720-946-1434



Executive Chef: Richard Sandoval

Chef de Cuisine: Arnold Rubio

Cuisine: A modern interpretation of authentic Mexican Food

Private Event Space Options

Entire Rooftop Terrace: Enjoy breathtaking mountain & city views from the middle of Larimer Square. The Terrace has covered and uncovered sections, also includes the terrace lounge area with a separate bar. Excellent for larger groups.

Entire Terrace

Max Seating: 110

Cocktail reception: 150

*Available: lunch, dinner, cocktail reception – year round

Rooftop Terrace Lounge: Relax on couches and bar stools with a private, full bar and a select menu that is not offered in any other part in the restaurant. The Lounge can be reserved exclusively, or in conjunction with the entire terrace.

Max. Seating: 40

Cocktail: 50

Available: cocktail reception or dinner - year round

Second Floor Private Dining Room: Completely enclosed private room with spectacular amber & coral colored walls. Features exquisite artwork, including a Mosaic mural of semi-precious stones imported from Mexico.

Max. Seating: 50

Cocktail: 60

Available: lunch, dinner, cocktail reception

First Floor Semi-Private Dining Room: A semi-private alcove of the dining room, decorated with stunning artifacts and pictures. Windows to the outside bring natural light and life into the space.

Seats: 30

Cocktail: 30

Available: lunch, dinner and cocktail reception

Entire Restaurant: Close the restaurant to all public guests, and enjoy every seat in house.

Seats: 350

Cocktail: 450

Available: lunch, dinner, cocktail reception and buyouts



TAMAYO

Botanas Selection

Botanas are not included in the base per person price for the dinner menu.
Additional charges are listed below

Guacamole

avocado / tomato / onion / cilantro / house made tortilla chips

\$9.5 per order

(1 order serves approx. 4 guests)

Ceviche de mahi mahi

onion / cilantro / sweet and spicy light tomato sauce

\$10 per order

(1 order serves approx. 4 guests)

The following botanas choices can be purchased by the dozen or per person

Per Person Ordering:

(Recommended for parties larger than 25)

	<u>Light (2 choices)</u>	<u>Heavy (5 choices)</u>
1 hour	\$15 pp	\$25 pp
2 hours	\$28 pp	\$35 pp

Ordering by the Dozen:

(2 dozen per choice minimum)

flautas

crispy corn tortilla / chicken / three chile citrus sauce / tomatillo~avocado salsa

~ \$26 per doz

quesadillas surtidas

corn masa / oaxaca cheese / poblano rajas / zucchini blossoms / tomato~tomatillo salsa
crema fresca (V)

~ \$26 per doz

tuna tostada

three chile~sesame crusted tuna / celery root puree / tamarind~chile ancho emulsion

~ \$36 per doz

tacos de camaron al pastor

chile guajillo~achiote shrimp / flour tortilla / grilled pineapple / tomatillo salsa / cilantro

~ \$36 per doz



TAMAYO

Botanas Selection (cont'd)

mini blueberry chile morita *spicy*

roasted morita chili / blueberry goat cheese / pickled onion / mango salsa
~ **\$34 per doz**

mini huitlacoche chile morita *spicy*

roasted morita chili / huitlacoche goat cheese / sautéed yellow corn / onion
mango salsa
~ **\$34 per doz**

tostadas con scallops

mini crispy corn tortilla / pan achiote marinated seared scallop / tres chile citrus sauce
serrano pepper
~ **\$36 per doz**

empanadas de camarones

sautéed shrimp / goat cheese / oaxaca cheese / chile ancho coffee sauce
salsa fresca
~ **\$36 per doz**

taquitos de carne de res

seasoned seared beef / chipotle sauce / crema fresca / salsa cruda
~ **\$32 per doz**

~ **sopes** ~

homemade corn masa sopes served with black bean puree and a choice of:

pollo con mole ~ shredded chicken / mole / crema fresca / cotija cheese
~ **\$26 per doz**

pollo con tinga ~ shredded chicken / chile de arbol salsa / crema fresca / cotija cheese
~ **\$26 per doz**

vegetarianos ~ rajas / zucchini / crema fresca / sesame seeds (V)
~ **\$24 per doz**

al pastor ~ achiote marinated grilled pork tenderloin / grilled pineapple / onions
cilantro / tomatillo salsa
~ **\$26 per doz**

carne asada ~ skirt steak / onions / cilantro / tomatillo salsa
~ **\$32 per doz**

camaron ~ shrimp / oaxaca cheese / tomato / red cabbage / sesame seed salsa
~ **\$36 per doz**



TAMAYO

DINNER MENU

SELECT: **two** first course options, **three** second course options,
and **two** third course options

FIRST COURSE (select two items)

Plated Appetizers

Quesadillas Surtidas

corn masa / oaxaca cheese / poblano rajas / zucchini blossoms / tomato~tomatillo salsa
crema fresca (V)

Flautas

crispy corn tortilla / shredded chicken / three chile citrus sauce / tomatillo~avocado salsa

Enfrijoladas Norteñas

Corn tortilla / panela / black bean epazote sauce / chorizo / crema Mexicana
chile morita salsa

Chile Relleno

poblano pepper / shrimp / scallops / calamari / gouda cheese / black bean puree
chile de arbol salsa
(Vegetarian on request)

Tacos puntas de filete

marinated beef tenderloin / cilantro corn tortilla / chile toreado salsa
pickled red fresno chile / panela cheese / avocado

Tamal de Portabella

portabella mushroom / goat cheese / chile guajillo sauce / sautéed spinach



Soups, Salads & Ceviches

***Sopa de Elote**

creamy roasted corn soup / huitlacoche dumpling (V)

***Sopa de Tortilla**

chile guajillo broth / panela cheese / avocado / crispy tortilla strip

***Ceviche de Mahi Mahi**

mahi mahi / onion / cilantro / sweet and spicy tomato sauce

***Ensalada Mexicana**

corn tostada / napa cabbage / pico de gallo / roasted corn
black beans / avocado vinaigrette (V)

***Ensalada de Betabel**

roasted red and yellow beets / orange / watercress / goat cheese / candied walnuts
chile ancho~piloncillo glaze (V)

**Any of the soups, salads or ceviches may be selected as a first course at
no additional charge*

**FOUR COURSE OPTION: add \$5.00pp if you would like to add a "soup or
salad" course*



SECOND COURSE

(select three)

Seafood

Chipotle Mustard Mahi Mahi

mushroom / squash / tomato / huitlacoche / potato-poblano puree

Camarones al Chipotle

tequila flambé shrimp / black bean-gouda cheese huarache / chipotle salsa

Enchiladas de Salmon Ahumado

pan roasted salmon / smoked panela cheese
roasted tomatillo-chile de arbol sauce / corn / red onion-caper relish / crema fresca

Pescado a la Talla

adobo Alaskan Halibut / red cabbage and tomato salad / chile chipotle rouille

Add \$2.00pp for this selection

Poultry

Mole Poblano

chicken breast / cilantro rice / plantains / mole poblano

Pechuga de Pato Ahumada

smoked and grilled duck breast / chile pasilla-cantaloupe preserve / chayote gratin

Beef

Alambre de Lomo

beef tenderloin skewers / chorizo / bacon / red bell pepper / grilled cactus / mushrooms
gouda cheese / tomatillo~chile morita salsa

Costilla de Res

beef short rib / vegetable escabeche / crema fresca potato puree
chile habanero-guava sauce

Tampiquena

sliced filet mignon / potato~rajas gratin / mole cheese enchilada
cactus salad / guacamole

Add \$3.00pp for this selection



Pork

Pipian de Puerco

slow cooked pork shoulder / roasted corn purée / pumpkin seed sauce

Vegetarian

Crepes de Huitlacoche

wild mushroom~huitlacoche requeson crepes / chile poblano sauce / chayote salad

Verduras a la Parilla

grilled vegetables / crema mashed potatoes
citrus-adobo broth / chile habanero-truffle butter

THIRD COURSE

(select two)

Tarta de limon

lemon-yuzu curd / pastry shell / meringue / caramel / tequila gelee

Pastel de Mousse

flourless chocolate cake / peanut butter mousse / nutella mousse / banana

Bomba de Chocolate

chocolate shell / chocolate cake / Mexican chocolate mousse / crema fresca
blood orange

Empanadas de Platano

banana and mexican cream turnovers / cinnamon / coconut ice cream

Pastel de Angelito

strawberry sorbet / mascarpone pastry cream / pistachio / balsamic / mint



Beverage Service Options

Option #1: Based upon Consumption

All beverage (alcoholic and non-alcoholic) charges are based upon consumption.
Host will be charged accordingly.

Option #2: Limited Bar Menu or Limited Dollar Amount

Host can pre-determine per drink max amount spent at bar, or limit the variety of drinks available. (Recommended per drink max is a least \$10)

Satellite Bar

(recommended for groups with 100+ guests)

Set up / break down fee = \$100 per bar



The following 5 pages need to be completed and returned to Tamayo Events Department in order to confirm.



TAMAYO

1. EVENT DETAIL CHECKLIST

Client:
Date & Time:
Contact:

MENU CHOICES

Pre-Dinner Cocktail Reception Options :

Would you like to offer a cocktail reception prior to your dinner ?

(Please check one)

yes ___ no ___

Would you like to order Guacamole? YES ___ NO ___ How many? _____

Would you like to order Ceviche? YES ___ NO ___ How many? _____

Are you ordering botanas per person or by the dozen?

(Please **check one**)

Per Person: ___ @ \$ ___ pp

(Recommended for parties larger than 25)

By the Dozen: ___ # of doz. **per choice** ___

(2 dozen per choice minimum)

Botanas Selections: _____

If selecting by the dozen please indicate quantities (See pages 3 & 4 for botanas options)

Seated Dinner Selections:

First Course:

1. _____

2. _____

Second Course:

1. _____

2. _____

3. _____

Third Course:

1. _____

2. _____

***Optional Soup, Salad Ceviche Course:** (add \$5pp, see page 6 for course options)

1. _____

2. _____

YOUR EVENT MENU:

Specialized menus will be designed for your event, and will be placed at each setting. Would you like a special heading for your menu? If so, please indicate below.



1. EVENT DETAIL CHECKLIST

Client:
Date & Time:
Contact:

BEVERAGE ARRANGEMENTS:

Which bar service option would you like?

Option #1 _____ Option #2 _____ if option #2 what is your per drink max? \$ _____

Would you like to offer specific wines with dinner? YES _____ NO _____

Please refer to events manager for the current wine list.

If so, please pre-select the wine(s) of your choice. Your wine selection is needed at least one week prior to the event in order to guarantee availability.

* (Wine list is subject to change)

OTHER:

Will you have any speeches or presentations? YES _____ NO _____

Should we expect delivery of Audio/Visual Equipment? YES _____ NO _____

Should we expect delivery of Floral Arrangements? YES _____ NO _____

Should we expect delivery of a special cake? YES _____ NO _____

**If answering yes to any of the questions in this selection, please alert Events Manager about delivery and/or presentation times.

FINAL CHECK:

Please give the name of the individual to whom we should present the final check:



2. CREDIT CARD AUTHORIZATION

Client:
Date & Time:
Contact:

If you are sending in a company check for the deposit, you must still fill out your credit card information as a guarantee. The card will not be charged unless final payment is not received the night of the event.

CREDIT CARD INFORMATION:

Name (as it appears on card): _____

Credit Card Number: _____

Expiration: _____

Billing Address (address, city, state, zip):

I authorize Tamayo to charge this credit card in the amount of the deposit and/or for full payment of the bill the night of the event.

Signature: _____

We require a 50% deposit of the food and beverage minimum to confirm

**Food and Beverage Minimum: \$
(does not include 8.1%tax and 20% gratuity)**

Deposit Request: \$

Due Date:



3. CONTRACT

Client:
Date & Time:
Contact:

****Must be completely filled out in order to confirm event****

Date of Reservation: _____ Time of Reservation: _____
Event Space: _____ Number of People Attending: _____
Company / Event Name: _____
Contact: _____ Tel# _____
Fax# _____
Party Host (if different than contact name) _____
Contact # for the day of the event _____
Address (street address, city, state, zip):

Email Address: _____

CONTRACT

Reservation Policy: In order to secure event space, a signed contract and deposit is required. All reservations are considered tentative until we receive a signed copy of this contract and deposit. A guaranteed guest count is due two business days in advance. Host will be charged for guaranteed guest count or actual number in attendance, whichever is greater, and total bill must meet the food and beverage minimum before tax and gratuity to reserve the specified event space.

Cancellation Policy: One week prior to event date the deposit is non-refundable. Inside of 24 hours prior to event date, host will be charged the entire food and beverage minimum stated on the proposal to the credit card on file.

****Reservation Extension Fee:** Host will be charged \$50-\$100 for every 15 minutes group stays in the designated event space passed their contracted end time. Amount of additional charge is determined by the space capacity. Manager on duty will approach the host 30 minutes prior to end time. Events that extend past normal business hours may be assessed the reservation extension fee.



4. CONTRACT SIGNATURE PAGE

Client:

Date & Time:

Contact:

Tax Exemption: If Client is tax exempt, the tax exemption certificate MUST faxed in with the contract. If a copy of the certificate is not delivered by the day of the event, applicable sales tax will be added to the final bill. Tamayo restaurant will not issue a refund in the amount of the sales tax after the bill has been closed.

Terrace Reservation: Any and all reservations on the terrace are subject to change in case of bad weather. Part, or all, of the party may be moved into an indoor private space for the event. The Rooftop Lounge is not considered a part of all terrace reservations and may require a separate food and beverage minimum.

Final Guest Count Guarantee: Final guest count is due 2 (two) days prior to your event. You will be charged for the guarantee count or the actual number of guests, whichever is greater.

Outside Food and Beverage: Food of any kind may not be brought into the restaurant from an outside source without prior approval from the Beverage Director, General Manager. Alcoholic beverages, including wine, may not be brought into the restaurant from an outside source. Specialty desserts are allowed at a \$3 per person cake cutting fee.

Menu Upgrades: Host understands that the base menu price for the three course meal is \$45 per person. Customized menus that include any item with a listed up charge per person will affect the overall per person price, and the final per person price will increase accordingly.

Late Arrivals: Any guest(s) arriving late will be served the course that the party is on at the time of their arrival. Full menu price will still be charged for those guests.

Rentals: Parties larger than 60 guests, may require renting additional tables, chairs, glassware, plates, etc. these charges will be passed to the host of the event. (Tamayo Seated dinners events in the terrace lounge, do require tables and linens to be rented, the charges will be added to the final bill. 20% gratuity is added to the final bill for all parties)

Alcohol & Liability: Tamayo does not serve alcohol to anyone under 21, and reserves the right to refuse service to anyone during the event. Tamayo is not responsible for lost or damage to any property brought into or left in the restaurant by client and/or their guests

Payment Policy: All food and beverage purchases must remain on one check. Final payment is due at the conclusion of the event, unless Accounts Receivable is set up in advance through Events Manager. **All company checks should be made out to Tamayo Restaurant** . No personal checks are accepted.

If you agree and understand the terms listed above, please sign and date below:

Signature _____ Date: _____