



LUNCH 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 lunch menu is priced on a per person basis. The base menu price is **\$25.00 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

LUNCH MENU

SELECT: **two** appetizer options, **three** entree options,
and **two** dessert options

APPETIZERS

(select two items)

~ we recommend guacamole and chips on each table
For an additional \$3 per person ~

Ceviche de Mahi Mahi

onion / cilantro / sweet & spicy tomato sauce

Ceviche de Atun

cucumber / poblano / sesame / tomato / orange

Sopa de Tortilla

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

Sopa de Elote

roasted corn soup / huitlacoche dumpling

Quesadillas Surtidas

corn masa / oaxaca cheese / poblano rajas / zucchini / salsa / cotija cheese **(V)**

Chile Poblano Tamal

Poblano rajas / Oaxaca cheese / onion / roasted poblano sauce
cactus salad



TAMAYO

ENTREES (select three entrées)

Seafood

Quesadilla de Camarones

crispy flour tortilla / pastor marinated shrimp / manchego & oaxaca cheese
cilantro pesto / mixed greens pina

Tacos de Robalo

corn tortilla / beer battered corvina / pico de gallo
cabbage slaw / cilantro crema fresca

Ensalada de Salmon Ahumado

house smoked salmon / romaine / watercress / avocado / preserved roma tomato
grilled pineapple / goat cheese vinaigrette

Poultry

Ensalada Mexicana

crispy tostada / shredded chicken / napa cabbage / pico de gallo / roasted corn
black beans / avocado vinaigrette

Torta de Tinga de Pollo

shredded chicken / black bean puree / avocado / lettuce / tomato
chipotle aioli

Enchiladas de Pollo

shredded chicken / tomato-chile chipotle sauce / Oaxaca cheese / corn tortilla

Mole Poblano

pan roasted chicken breast / plantain / mole sauce

Beef

Pepito Roll

flour tortilla / skirt steak / mixed greens / grilled onion
black bean purée / oaxaca cheese / jalapeño aioli / crispy potatoes

Tacos de Alambre

grilled skirt steak / cactus / bacon / Oaxaca cheese / salsa roja
corn tortillas

Arrachera

skirt steak / rajas potato gratin / mole cheese enchilada / guacamole

Add \$3pp for this selection



Vegetarian

Torta Vegetariana

grilled zucchini / squash / portabella / eggplant / watercress / Oaxaca cheese
tomato / jalapeno aioli / caper relish

Verduras a la Parilla

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

DESSERTS

(select two desserts)

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:

Botanas (optional): _____

Guacamole & chips for and additional \$3pp yes ___ no ___

First Course:

1. _____

2. _____

Second Course:

1. _____

2. _____

3. _____

Third Course:

1. _____

2. _____

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.



TAMAYO

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 lunch? 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:



TAMAYO

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:



TAMAYO

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 30 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.

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.

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 lunch is \$25 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.

Rentals: Events larger than 60 often require renting extra tables, chairs, glassware, etc. These rentals charges will be passed along to the Host of the event

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 the 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 _____