

LOS MOLES

Private Party And Special Events

LOS MOLES is pleased to offer a private or semi-private parties of up to _____ people. Your private party guarantees a minimum of _____ people. A warm, rustic place filled with the work of Mexico's finest contemporary artists, it is available SUNDAY through SATURDAY, for lunch or dinner parties.

Basics

Our base price is Dinner \$35.00 and Lunch \$ 25.00 per person for a "parade" of appetizers, served family-style, individually plated or family-style entree(s) and dessert, coffee or tea; this price excludes additional beverages, tax and service charge. Your party will begin with a reception that includes items as listed below in Exhibit A.

Service charges are 18% or \$500 (whichever is greater). There is no charge for the room on Mondays, Tuesdays, Wednesdays or Thursdays. **On Fridays, Saturdays, or Sundays there is a room charge (according with the size of your party.)**

We ask that all guests be served the same selections. If you are willing to pre-order the exact number of each entree, we can prepare two different selections. If you are **not** prepared to pre-order the exact number of each entree but wish to offer your guests a choice, we can prepare two different selections (or three for a \$12.00 per person surcharge) and serve them on separate platters, **family style**. Unfortunately, our party room cannot accommodate menu-style service (that is, presenting each guest with a menu and letting him or her make selections at the time of the party).

Options

Tables will always be set with candles. We'll be more than happy to work with you on flowers and table decorations.

There is a compact disc player and good sound system in the room, and we're set up to offer our Latin favorites--from traditional and folk to salsa, mambo, even new-style tango and flamenco. We work regularly with several musical groups and will be glad to make arrangements for DJ or live music for your party.

Timing

To avoid disappointment, we encourage you to book the room as early as you're sure of a date, and secure the party with a credit card number or a check for Twenty-five percent (25%) of total charge or \$500.00 (whichever is greater). A final confirmation along with the number in your group needs to be made one week before the party (the Full Deposit Amount will be the fee for any cancellations made after this date). All menu selections need to be made by 10 a.m., ten (10) working days before your party. Full payment is due one week prior to event.

Menu Basics at Los Moles Restaurante

After a cocktail reception at which we'll serve guacamole, chips, salsa and spicy nuts, your guests will enjoy a "parade" of appetizers, served family-style in succession:

Quesadillas Capitalinas--corn masa turnovers with melted cheese, fresh herbs and guacamole.

Taquitos de Pollo--crispy taquitos filled with chicken and poblano peppers, topped with homemade sour cream and salsa.

Sopes Surtidos--"Xilonen" corn masa boats with a sampler of fillings: chicken in red mole, sweet plantain with sour cream, black beans with mushrooms, and guacamole.

Tostaditas de Seviche Guerrerense--"Chichihuhutiti" crisp little tortillas piled with lime-marinated marlin, manzanillo olives, tomato, cilantro and serrano.

Tamales de Elote de Barbecho--fresh field corn tamales drizzled with roasted chilaca cream, crunchy garnishes and cheese.

Or seat down

Sopa Azteca--dark broth flavored with chile pasilla, garnished with chicken breast, avocado, cheese and crisp tortilla strips.

Ensalada Los Moles--Caesar salad of young organic lettuces with cilantro, tortilla strips and dry Jack cheese, in lime dressing

We'll follow with your guests' your provided desert **OR** for an additional charge individually plated entrees (or family-style platters), then serve our renowned Chocolate Pecan Bars with Kahlúa Whipped Cream, **or** Crepas con Cajeta (buttered crepes with homemade cajeta [goat milk caramel], toasted pecans, fresh fruit and sweet plantains), **or** a selection of homemade ice creams and ices, along with Intelligencia's Los Moles's Blend regular and decaffeinated coffee or Republic of Tea teas.

Your **entree choice(s)** may be made from the menu being served at the time of your party, or you may choose from these popular dishes:

Menu

Carne Asada--charcoal-grilled, butterflied, Coleman natural **ribeye**, marinated in red-chile, with cheesy chilaquiles, slow-simmered black beans and spicy salsa mexicana.

Camarones o Pescado en Mole Verde--grilled **shrimp or day-boat catch** in classic green pumpkinseed mole; served with roasted potatoes and Mexican vegetables.

Pollo a Las Brasas--chile-marinated free-range **chicken breast**, wood-grilled and served with red mole enchiladas.

Pescado en Crema Poblana--fresh **day-boat catch**, garlic-marinated and cooked over the coals, served with a creamy roasted poblano sauce and roasted pepper rajas.

Pato en Chile Rojo--adobo-marinated **duck breast**, cooked over the wood fire and served with spicy red chile sauce; braised Mexican greens and red-skin potatoes.

Verduras Asadas al Mojo de Ajo--**grilled Mexican vegetables** (tomatoes, zucchini, chayote, green onions and fresh chiles) with sweet roasted garlic and olive oil; served with achiote rice.

Beverage Service

Since our restaurants are famous for their fresh-made margaritas, we suggest your reception feature one or all of them: Gold Margarita (*Gold tequila and Gran Torres orange liqueur (Spain) steeped with fresh lime juice*), Los Moles Margarita (Herradura tequila, *Gran Torres orange liqueur (Spain) and fresh lime juice, shaken at the table*) or 100% Blue Agave Margarita (*100% blue agave tequila-- (Sauza Commemorativo, Gran Torres and fresh lime juice, shaken at the table)*). In addition, we can offer Mexico's best tequilas and mezcales (with their traditional sangrita chaser) plus a selection of Mexican beers and wines by the glass. We don't offer a full bar, though we can work with you to accommodate any specific beverage requests for your party. There is an hourly charge of \$ 15 per person for open beverage service.

Though we can continue margarita-beer-and-wine service during dinner, we suggest that you take a look at our award-winning wine list for options that are carefully chosen to accompany our food. **When considering wine, champagne, etc., we need your choices at least 3 days in advance to insure that we have the proper stock.**

After your meal, we've got brandies, ports, sherries, a few cordials and, of course, those great "brandy-style" aged tequilas that offer a nice coda to your festivities. **Please sign and return this page acknowledging that you have read and understood all policies including confirmation and menu choice deadlines as well as the cancellation policy.**

X _____ Date _____

Credit Card _____ card # _____ exp date _____

Name: _____

Address: _____

Phone #: _____

If you are doing a deposit with a cashiers check please make it payable to Los Moles, only! Receipts will be provided for CASH deposits.

EXHIBIT "A" (PARTY SHEET)

(Kitchen Chef): _____ | Day: _____

Party for: _____ | Date: _____

Arrival Time: _____ Sit-down: _____ | Estimate: _____

Manager on Duty: _____ | Guarantee: _____

Menu: _____ | Order:

Staff:

Notes:

Bar:
