



Greetings!

Thank you for considering El Paseo Inn® to host your special event. Enclosed is information regarding our restaurant and the variety of services we offer.

Whether you are planning a holiday party, organizing a rehearsal dinner, or hosting a birthday celebration, El Paseo Inn® is the place for you! Our team of professional event coordinators are committed to providing you with the best service possible by anticipating all of your needs. Every special event is individually designed and brought to life with the finest in personal service and traditional Mexican cuisine. Our staff will tailor an event to your unique tastes, from formal elegance to casual simplicity.

When your guests arrive at El Paseo Inn®, they will feel as if they have been whisked away to an old town in Mexico. They will be delighted with the handcrafted wooden beams and the vibrant and colorful décor. El Paseo Inn® is also known for freshly prepared salsas, classic Mexican dishes such as tacos, as well as fresh seafood dishes like ceviche. A variety of creative Margaritas and cocktails will compliment the authentic and flavorful Mexican cuisine.

We are excited to share what our restaurant has to offer and would love the opportunity to speak with you to plan your next special occasion. Please feel free to contact us at (213) 626-1361.

We hope to hear from you soon.

Sincerely,

Special Event Coordinator

INFORMATION & EVENT SPACE

Location: El Paseo Inn® Restaurant at the Historic Olvera Street
Address: 11 East Olvera Street | Los Angeles, CA 90012
Phone: (213) 626-1361 **Fax:** (213) 626-1517
Website: www.elpaseoinn.com **Email:** egallegos@camachosinc.com



FIESTA ROOM

Enclosed private dining room located next to the main dining room, perfect for business meetings and family events.

The Fiesta Room can accommodate up to **50-60** guests for lunch or dinner and up to **80-90** guests for cocktail party. The décor provides the feel of a traditional Mexican hacienda.



MAIN DINING ROOM

Available only for exclusive buyouts. The Main Dining Room can accommodate up to **90-100** guests for lunch or dinner and up to **120-160** guests for a cocktail party.

This room includes a fully stocked bar that creates the best **Margaritas** in town!

LUNCH & DINNER BUFFETS

Minimum 30 guests or more

Food is replenished for ONE hour service period, with exception of add-on tray pass.

Includes your choice of soft drink, hot tea, coffee or water

Served with tortilla chips and salsa fresca

(Food & Beverage Room minimum may vary on premium days)

APPETIZER BUFFET / \$24.95 per person

Choice of any (3) items:

- Beef Taquitos w/ Avocado Sauce
- Cheese Quesadillas
- Crispy Potato Taquitos
- Shrimp Taquitos w/ Chipotle Sauce
- Shrimp Ceviche Bites
- Coconut Shrimp

ADD-ON: TRAYPASS APPETIZERS / +\$14.00 per person

Perfect for a cocktail hour, add the appetizer traypass to your Lunch/Dinner Buffet.

Served for a half-hour service period, based on your minimum guaranteed guest count.

TACO BAR BUFFET / \$30.95 per person

Build-your-own taco experience made up of our signature ingredients. Served with Mexican style rice and refried beans and corn or flour tortillas.

Choice of (1) item:

Mixed Greens Salad
Caesar Salad
Mexican Corn Salad

Includes:

Carne Asada
Grilled Chicken

Includes:

Diced Onion
Cilantro
Limes
Salsa Quemada
Salsa Verde
Habanero

FAJITAS A LA TAMPIQUEÑA / \$36.95 per person

Served with fresh guacamole, Mexican style rice and refried beans with corn or flour tortillas

Includes:

Cheese Enchiladas
Steak Fajitas with sautéed vegetables
Grilled Chicken Fajitas with sautéed vegetables

(Substitute for Vegetable Fajitas upon request)

Choice of (1) item:

Mixed Greens Salad
Caesar Salad
Mexican Corn Salad

Kid's Pricing (10 years and under) \$16.95

El Paseo Inn
OLVERA STREET
est. 1930

SPECIAL EVENTS

P 213.626.1361 | www.elpaseoinn.com

Priced per person unless otherwise noted. Current labor charge, added services, rentals, state sales tax are additional.
Menu items subject to availability, we reserves the right to substitute any of the above-mentioned items.

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LUNCH & DINNER BUFFETS (con't)

Minimum 30 guests or more

Food is replenished for ONE hour service period, with exception of add-on tray pass.

Includes your choice of soft drink, hot tea, coffee or water

Served with tortilla chips and salsa fresca

(Food & Beverage Room minimum may vary on premium days)

FIESTA BUFFET / \$44.95 per person

Served with fresh guacamole, Mexican style rice and refried beans with corn or flour tortillas

Cheese Enchiladas plus your choice of (2) items:

Steak Fajitas with sautéed vegetables

Shrimp Fajitas with sautéed vegetables

Chile Rellenos topped with Salsa Ranchera

Vegetarian Enchiladas

Salmon Fillet with Tropical Mango Salsa

Camarones Rancheros - mild, house made red salsa

Camarones a la Diabla - spicy chipotle sauce

Camarones al Mojo de Ajo - garlic sauce

Choice of (1) item:

Mixed Greens Salad

Caesar Salad

Mexican Corn Salad

THE WHOLE ENCHILADA / \$54.95 per person

Served with fresh guacamole, Mexican style rice and refried beans with corn or flour tortillas

Cheese Enchiladas plus your choice of (3) items:

Steak Fajitas with sautéed vegetables

Shrimp Fajitas with sautéed vegetables

Chile Rellenos topped with Salsa Ranchera

Vegetarian Enchiladas

Salmon Fillet with Tropical Mango Salsa

Camarones Rancheros - mild, house made red salsa

Camarones a la Diabla - spicy chipotle sauce

Camarones al Mojo de Ajo - garlic sauce

Choice of (1) item:

Mixed Greens Salad

Caesar Salad

Mexican Corn Salad

Dessert - Choice of (1) item:

Flan de Miel (*individual servings*)

Churro Bites Platter (*sharable platter*)

Petit Pastry Platter (*sharable platter*)

Kid's Pricing (10 years and under) \$16.95

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SPECIAL EVENTS

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DESSERT OPTIONS

CHURROS BITES PLATTER / \$40.00 per platter

Bite size cinnamon dusted churro bites, served with chocolate and caramel dipping sauce (serves 10 -12 guests)



*PETIT PASTRY PLATTER / \$50.00 per platter

An assortment of Raspberry Swirl White Chocolate Brulee, Toffee Almond Crunch Bar, Turtle Brownie and Luscious Lemon Cake (serves 12-15 guests)

**some items contain Almonds, Pecans or Tree Nuts*



FLAN DE MIEL / \$6.00 per serving

A Mexican Classic - housemade vanilla custard with honey and caramel sauce



HOSTED BEVERAGE PACKAGES

All hosted beverage packages are priced per person, per hour of service period desired
based on the guaranteed guest count provided
(Food & Beverage Room minimum required may vary on premium days)

CLASSIC PACKAGE / \$25.00 per person, per hour

Beers - please inquire for selection

Classic Margaritas - Blended or On the Rocks

Selection of Wine - please inquire for selection

Farmer's Market Red Sangria

Well Drinks

PREMIUM PACKAGE / \$35.00 per person, per hour

Beers - please inquire for selection

Specialty Margaritas - Blended or On the Rocks

Selection of Wine - please inquire for selection

Farmer's Market Red Sangria

Signature Margaritas and Cocktail Drinks

DRINK TICKETS / \$16.00 per ticket

Pre-purchase a selected number of drink tickets for you to distribute as you prefer to help keep consumption under control. All final guaranteed tickets provided to event host are Non-refundable.

Includes: Beer, Wine, Red Sangria, Classic Margaritas and Well Drinks

BEER & WINE PACKAGE / \$20.00 per person, per hour

SPARKLING WINE TOAST / \$6.00 per person

DISCLAIMER:

In accordance with California law, El Paseo Inn and staff will require proper identification for any persons appearing to be under the legal drinking age of 21. Please inform your guests that they may be asked to show ID to purchase or consume an alcoholic beverage. The client agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that El Paseo Inn, in its sole discretion, may refuse service to any guest who is deemed to be intoxicated or inappropriate. Also, it is solely the responsibility of the parents or guardians to make sure minors do not obtain or drink alcoholic beverages during a private event function.

COMMONLY ASKED QUESTIONS

- **Am I allowed to decorate?**

You are permitted one hour prior to your scheduled event start time for any special room setup or decorating. NO hammering, drilling, puncturing into the walls, as well as all confetti, rice or glitter is prohibited. All decorations must be safely removed at the conclusion of your event.

- **What is the standard event time?**

All banquets are allotted up to a (3) hours of event time. Should you require additional event time, there is a \$200.00 room rental fee applied per additional hour, excluding food and beverage costs. You must first verify availability to extend your event time with your banquet coordinator.

- **Can I bring in my own alcohol?**

Outside alcohol is prohibited from being brought in to the restaurant with the exception of wine or champagne bottles. There is a \$20 corkage fee per 750ml bottle of wine or champagne with a (10) bottle maximum.

- **Can I bring in my own cake?**

Yes, you are welcome to provide your own cake however there is a \$3 per person cake cutting fee that would apply. Self-served cupcakes are allowed with no additional fee.

- **Can I have a cake delivered?**

Yes, however due to parking and location logistics we encourage you to arrange for cake deliveries between 9am—11am. Please inquire for more details.

- **Can I bring my own Mariachi or music entertainment?**

Yes, so long as they abide by our music restrictions, please verify with your banquet coordinator due to space capacity and other possible restrictions.

- **Can I take my left over food in containers to-go?**

Per Health Code Regulations we do not allowed any leftover food that has been prepared specifically for a private event function to be taken home due to liability reasons as we must ensure the quality food is not compromised.

DISCLAIMER

- * All servings must match the total based on the guaranteed guest counts provided.
- * Please inquire on pricing for children 10 years old and under.
- * All substitutions are subject to additional charge. Prices are subject to current sales tax and current service charge.
- * Menu items subject to change based on seasonal availability.
- * Please note, while we use caution in preparing our gluten sensitive menu items, our kitchen is not gluten-free. Due to our dishes being prepared to-order during normal kitchen operations, we cannot guarantee that cross contamination with foods containing gluten will not occur and that the food served in this restaurant is suitable for patrons with severe allergies or restrictions. If this maybe the case for some of your guests we may want to discuss alternatives.

ADDITIONAL SERVICES

The following can be provided for an additional fee:

- **Equipment**

Wireless Microphone	\$25.00
Projector Screen 80" (<i>screen only available</i>)	\$25.00
High-Top Cocktail Table Rental (<i>max available - 10 tables</i>)	\$10.00 each

- **Specialty Linen Rental**

Standard Aqua color table linens are provided, additional colors are available upon request for an additional rental fee, requires 1 week advance notice:

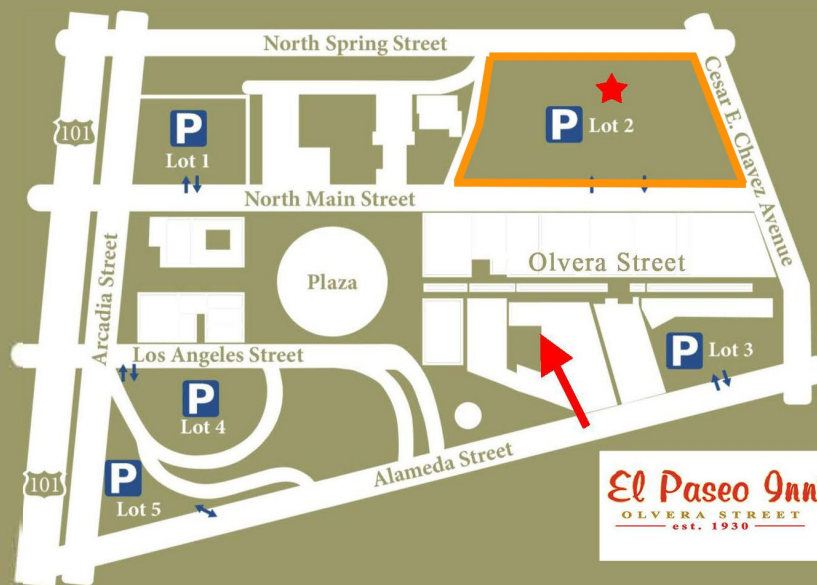
Linen Napkins	\$2.00 each
High Top Table Drapes	\$6.00 each

- Please note during the holiday season (November—January) the room is decorated in festive Red and White Christmas decorations.

- **Bottle Corkage Fee** (750ml bottle) \$20.00 per bottle
(Only Wine or Champagne allowed, 10 bottle maximum)
- **Cake Cutting Service Fee** \$3.00 per person

El Pueblo de Los Angeles

“Parking at El Pueblo Supports LA History”



Location	Rates	Hours
<u>Lot 1</u> 419 N. Main Street	\$2.50/20 min \$17.50 MAX \$12.00 flat rate	Mon-Fri: 7:00am-5:30pm Sat-Sun/Holidays: 9:00am-5:30pm
<u>Lot 2</u> ★ 615 N. Main Street	\$2.50/20 min \$17.50 MAX \$12.00 flat rate	Mon-Fri: 7:00am-6:00pm Sat-Sun/Holidays: 6:30am-7:30pm
<u>Lot 3</u> 852 N. Alameda Street	\$2.75/20 min \$16.50 MAX	Mon-Fri: 11:00am - 7:00pm Sat-Sun: 9:00am - 7:00pm
<u>Lot 4</u> 426 N. Los Angeles Street		TEMPORARILY CLOSED
Operational hours and rates subject to change.		

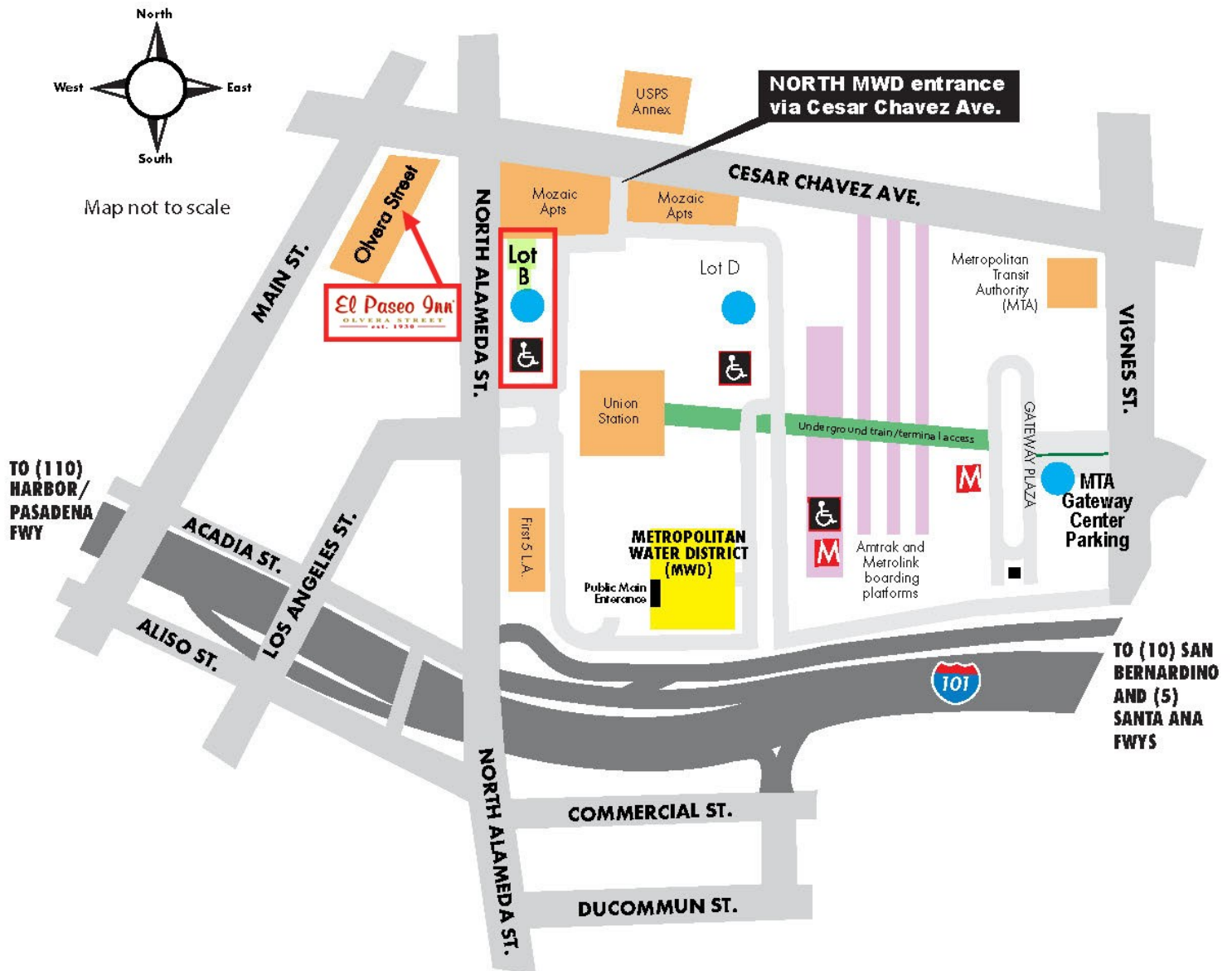
Please Note: If you or your guest anticipate staying past the parking lot closing time for an event, guest should pre-pay parking fee upon entry with attendant on duty. For questions please contact: Mario (213) 675-5764.




VISITOR PARKING GUIDE

UNION STATION PARKING

800 North Alameda Street, Los Angeles, CA 90012



 **Public Parking:** Lots B & D - \$2.00 each 15 minutes - \$16.00 daily max.
800 N. Alameda Street, 24 hours - 7 days.