

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

Location Facts

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

www.camachosevents.com

Open Daily: Breakfast , Lunch and Dinner

Hours: Monday - Friday: 11:00am - 6:00pm
Saturday - Sunday: 10:00am - 7:00pm
(Hours are subject to change)

Event Coordinator:

Peter Alamillo palamillo@camachosinc.com (213) 626-1361

General Information contactus@elpaseoinn.com

Room Options

Patio Veranera

The Patio offers one of the best views of the Placita Olvera's historic boutique walkway. The Patio Veranera can accommodate up to 84 guests for a lunch or dinner and up to 120 guests for a cocktail party.

Sip on a **Macho Mega Margarita** on the cozy Patio while the sounds of the Mariachi whisk you away.

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 70 guests for lunch or dinner and up to 120 guests for cocktail party. The décor provides the feel of a traditional Mexican hacienda.

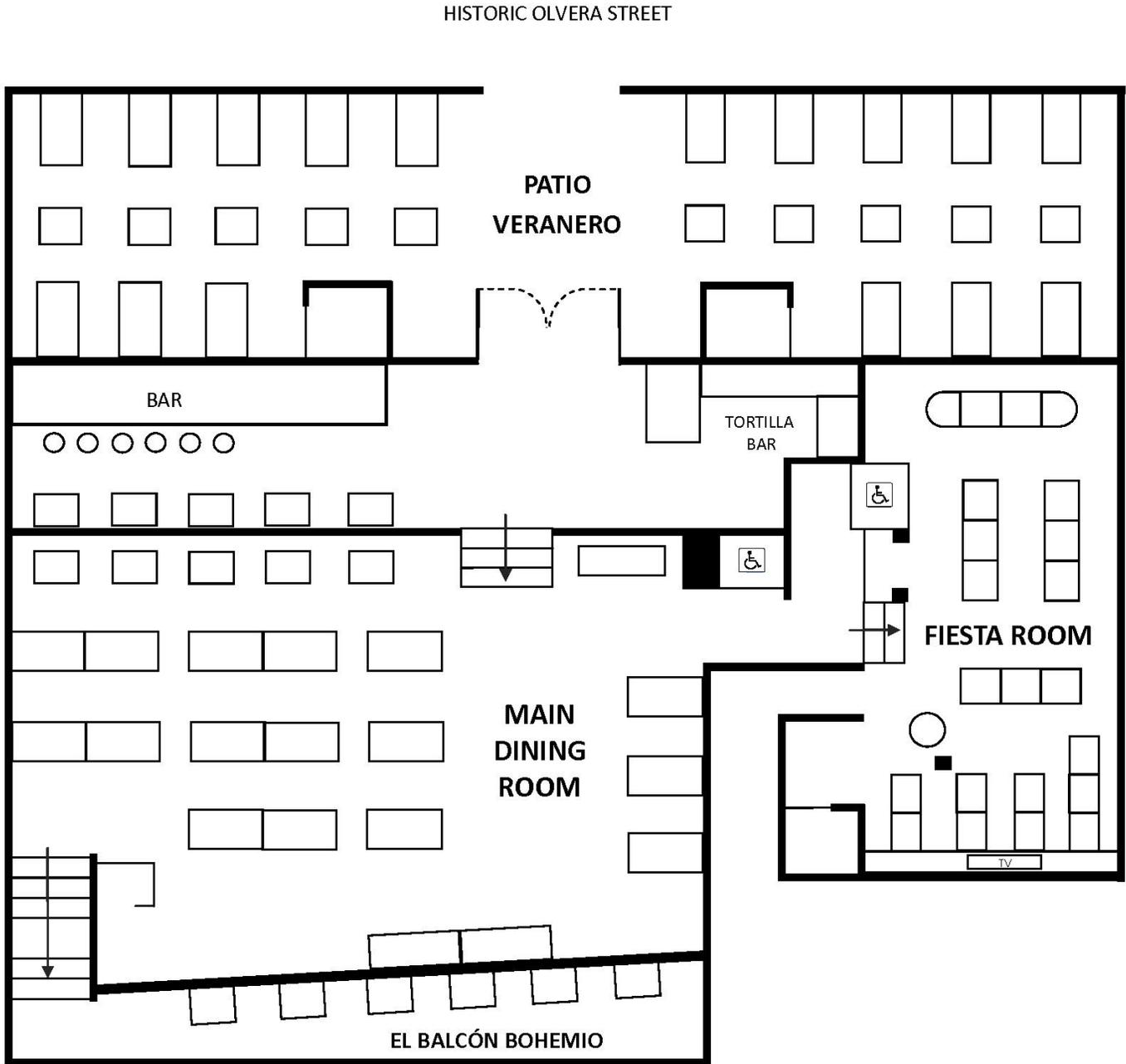
The Main Dining Room

Guests can feast on our famous **Chimichangas** or perhaps an order of **Sizzling Fajitas** as they sit and admire the walls filled with Mexican art and décor.

The Main Dining Room can accommodate up to 110 guests for lunch or dinner and up to 260 guests for a cocktail party. The use of The Main Dining Room can include use of **El Balcón Bohemio**, which can accommodate up to 24 additional guests.

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

Floor Plans



Fiesta Room = 70 sitdown / 120 cocktail party
Main Dining Room = 110 sitdown / 260 cocktail

Parking Information



Parking Validations:

Special Arrangements may be made to prepay for guest parking passes for **Lot #2**. Please inquire with your banquet coordinator for more information.

Lot 1: 419 N. Main Street Los Angeles, CA 90012

Monday - Friday:	7:00am - 5:30pm	\$2.00/20 min. or \$14.00 Max
Saturday - Sunday/Holidays:	9:00 am - 5:30 pm	\$9.00 Flat Rate

Lot 2: 615 N. Main Street Los Angeles, CA 90012

Monday - Friday:	6:00am - 9:00pm	\$2.00/20 min. or \$14.00 Max
Saturday - Sunday/Holidays:	6:00am - 9:00pm	\$9.00 Flat Rate

Lot 3: 853 N. Alameda Street Los Angeles, CA 90012

Monday - Sunday:	9:00am - 9:00pm	\$2.50/20 min. or \$15.00 Max
------------------	-----------------	-------------------------------

Lot 4: 426 N. Los Angeles Street Los Angeles, CA 90012

Monday - Friday:	3:00pm - 9:00pm	\$5.00 Flat Rate
Saturday - Sunday:	5:00 pm - 9:00pm	\$5.00 Flat Rate

Lot 5: 711 Alameda Street Los Angeles, CA 90012

Saturday - Sunday:	5:00 pm - 9:00pm	\$5.00 Flat Rate
--------------------	------------------	------------------

Please Note: If you or your guest anticipate on staying pass 9pm, please pre-pay parking fee upon arrival with attendant on duty.

For more information contact: (213) 485-0604

Other Services...Fantastico!

The following can be provided for an additional fee:

- **Equipment**

Wireless Microphone (use of iPod player included)	\$20.00
Wood Podium	\$20.00
Projector Screen 80" (<i>available only in Fiesta Room</i>)	\$20.00

- **Entertainment**

Mariachi Group (*limited availability on weekends*)

Please inquire for pricing

- **Specialty Linen Rental** (red & gold table linen included)

Available in a variety of colors, requires 1 week advance notice:

Napkins	\$1.00 each
Table Linen	\$5.00 each
Chair Covers with Organza Sashes	\$3.00 each

- **Corkage Fee for Wine or Champagne** (750ml bottle)

\$20.00 per bottle

- **Cake Cutting Fee**

\$3.00 per person

- **Specialty Furniture**

(ex. Cocktail Tables, Portable Bar, Additional Lighting, etc.)

Please inquire for pricing

Menu Options

PLATED BREAKFAST MENU

For Groups under 30 guests

Includes your choice of soft drink, coffee, hot tea, orange juice or milk

Two Eggs

Two eggs fried or scrambled with bacon, served with Mexican Homefries, refried Beans and your choice of handmade corn tortillas or flour tortillas

Beef Machaca and Eggs

Two scrambled eggs blended with beef machaca, served with Mexican Homefries, refried Beans and your choice of handmade corn tortillas or flour tortillas

Chilaquiles

Crispy Tortillas simmered in our Chilaquiles rojo suce, topped with queso fresco and served with Mexican homefries and refried beans

Chorizo and Eggs

Scrambled eggs blended with spicy Mexican pork sausage, served with Mexican homefries, refried beans and your choice of handmade corn tortillas or flour tortillas

Huevos Rancheros

Two fried eggs on a soft corn tortilla with our special Ranchera sauce, topped with Cheese and served with Mexican homefries, refried beans and your choice of handmade corn tortillas or flour tortillas

Vegetable Omelette

Delicate three-egg Omelette, filled with Mushrooms, diced green peppers, onions and tomatoes, spinach and avocado. Served with Mexican homefries

\$12.95 per person

BREAKFAST BUFFET MENU

Minimum 30 guests or more

Food is served for ONE hour service period

Includes your choice of soft drink, coffee, hot tea, orange juice or milk

Continental Breakfast

\$10.95 per person

Assortment of Mexican pan dulce and seasonal fresh fruit

Traditional Breakfast

\$12.95 per person

Choice of 2 items:

- Scrambled Eggs
- Chilaquiles
- Chorizo and Eggs
- Beef Machaca

Served with Mexican homefries, refried beans your choice of corn or flour tortillas

Deluxe Buffet

\$18.95 per person

Assortment of Mexican pan dulce and seasonal fresh fruit

Choice of 2 items:

- Scrambled Eggs
- Chilaquiles
- Chorizo and Eggs
- Beef Machaca

Served with Mexican homefries, refried beans your choice of corn or flour tortillas

Add an additional Entrée item for \$2.00 per person

PLATED MENU #1

LUNCH & DINNER

For Groups under 30 guests
Includes your choice of soft drink, hot tea, coffee or water

STARTERS

Tortilla Chips, Salsa Fresca and Guacamole

Soup

Cup of Albondigas or Tortilla Soup

or

Salad

Mixed Greens or Caesar Salad

ENTREÉS

Choice of one item

The Sepulveda Enchiladas

Two shredded beef enchiladas smothered in salsa roja, topped with crema Mexicana and served with Mexican style rice and refried beans

Avila Adobe Enchiladas

Two shredded chicken enchiladas smothered in salsa verde, topped with crema Mexicana and served with Mexican style rice and refried beans

Grilled Fish Tacos

Two flour tortillas filled with grilled tilapia, shredded cabbage and onion with our creamy Baja sauce, topped with diced tomatoes, served with Mexican style rice and refried beans

Sizzling Vegetable Fajitas

Served sizzling hot on a cast iron skillet with sautéed onions and bell peppers, accompanied by guacamole and pico de gallo, served with Mexican style rice and refried beans

Cheese Enchilada & Crispy Taco

Served with Mexican style rice and refried beans

Chile Relleno Picadillo

A roasted Pascilla chile filled with fresh ground beef, potato, and Mexican seasonings drizzled with crema Mexicana and placed on a flavorful tomato Relleno sauce, served with Mexican style rice and refried beans

¡Viva Mexico! Burrito

Filled with a combination of chicken, beef and Mexican style rice, topped with salsa verde and salsa roja, drizzled with crema Mexicana, served with refried beans

Vegetable Burrito

Roasted peppers with grilled onions, corn, tomatoes, cilantro, black beans and avocado, served with minted white rice

DESSERT

Flan de Miel or Ice Cream

\$24.95 per person

PLATED MENU #2

LUNCH & DINNER

For Groups under 30 guests
Includes your choice of soft drink, hot tea, coffee or water

STARTERS

Tortilla Chips, Salsa Fresca and Guacamole

Appetizers

A combination platter of El Paseo Inn® favorites -
Nacho's Tradicional, Beef Taquitos, Chicken Flautas and Cheese Quesadillas

Soup

Cup of Albondigas or Tortilla Soup

or

Salad

Mixed Greens or Caesar Salad

ENTREÉS

Choice of one item

Chicken with Mole Poblano*

Half chicken smothered in our velvety mole sauce, sprinkled with sesame seeds, served with Mexican style rice and refried beans **Sauce contains peanuts*

Tacos al Carbón

Three grilled chicken, carne asada or carnitas tacos in handmade corn tortillas topped with diced onions and cilantro, served with fresh taco sauce, Mexican style rice and refried beans

Grilled Fish Tacos

Two flour tortillas filled with grilled tilapia, shredded cabbage and onion with our creamy Baja sauce, topped with diced tomatoes, served with Mexican style rice and refried beans

Vegetable Burrito

Roasted peppers with grilled onions, corn, tomatoes, cilantro, black beans and avocado, served with minted white rice

Carnitas

Tender slow-roasted pork with a blend of Mexican spices, topped with red onions and cilantro, with salsa Quemada and pico de gallo, served with Mexican style rice and refried beans

Cheese Enchilada & Crispy Taco

Served with Mexican style rice and refried beans

¡Viva Mexico! Burrito

Filled with a combination of chicken, beef and Mexican style rice, topped with salsa verde and salsa roja, drizzled with crema Mexicana, served with refried beans

Sizzling Fajitas

Choice of chicken, carne asada or vegetables served sizzling hot on a cast iron skillet with sautéed onions and bell peppers, accompanied by guacamole and pico de gallo, served with Mexican style rice and refried beans

DESSERT

Flan de Miel or Ice Cream

\$30.95 per person

LUNCH / DINNER BUFFET MENU

Minimum 30 guests or more

Food is served for ONE hour service period

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

Served with tortilla chips and salsa fresca

Appetizer Buffet

\$15.95 per person

Choice of 3 items:

- Beef Taquitos w/ Avocado Sauce
- Chicken Taquitos w/ Avocado Sauce
- Cheese Quesadillas
- Crispy Potato Taquitos
- Shrimp Taquitos w/ Chipotle Sauce
- Chicken Flautas

Taco Bar Buffet

\$18.95 per person

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

Choice of 1 item:

Mixed Greens Salad
Caesar Salad

Choice of 2 items:

Carne Asada
Grilled Chicken
Pork Carnitas

Includes:

Diced Onion
Cilantro
Limes

Salsas Included:

Salsa Quemada
Salsa Verde
Habanero

Add Guacamole or an additional Appetizer item for \$1.00 per person

LUNCH / DINNER BUFFET MENU (con't.)

Minimum 30 guests or more

Food is served for ONE hour service period

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

Served with tortilla chips and salsa fresca

Fajitas a la Tampiqueña

\$22.95 per person

Served with fresh guacamole, pico de gallo, Mexican style rice and refried beans and choice of corn or flour tortillas

Choice of 1 item:

Mixed Greens Salad

Caesar Salad

Includes:

Cheese Enchiladas

Steak Fajitas with sautéed vegetables

Grilled Chicken Fajitas with sautéed vegetables

(Substitute for Vegetable Fajitas upon request)

Fiesta Buffet

\$30.95 per person

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

Choice of 1 item:

Mixed Greens Salad

Caesar Salad

Cheese Enchiladas plus your choice of 2 items:

Grilled Chicken Fajitas

Shrimp Taquitos with creamy Chipotle Sauce

Salmon Fillet with Mango Salsa

Camarones Rancheros

Add an additional Entrée item for \$2.00 per person

LUNCH / DINNER BUFFET MENU (con't.)

Minimum 30 guests or more

Food is served for ONE hour service period

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

Served with tortilla chips and salsa fresca

The Whole Enchilada

\$39.95 per person

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

Choice of 1 item:

Mixed Greens Salad

Caesar Salad

Plus Dessert:

Flan de Miel or Ice Cream

Cheese Enchiladas plus your choice of 3 items:

Steak Fajitas with sautéed vegetables

Grilled Chicken Fajitas with sautéed vegetables

Chile Verde - tender braised pork

Chicken Mole

Salmon Fillet with Mango Salsa

Camarones Rancheros

Tray Passed Appetizers

\$8.00 per person

Add a appetizer tray pass to your Lunch/Dinner Buffet, served for half-hour service period

Choice of 3 items:

- Beef Taquitos w/ Avocado Sauce
- Chicken Taquitos w/ Avocado Sauce
- Cheese Quesadillas
- Crispy Potato Taquitos
- Shrimp Taquitos w/ Chipotle Sauce
- Chicken Flautas

Dessert Options

ADD DESSERT TO YOUR BUFFET

Mexican Wedding Cookies Platter

30 pieces of our Traditional Mexican wedding cookies

\$20.00 per platter

Churros Bites Platter

30 pieces cinnamon dusted churro bites, served with chocolate and caramel dipping sauce

\$20.00 per platter

Vanilla Ice Cream

Topped with your choice of chocolate or caramel sauce

\$3.00 per serving

Flan de Miel

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

\$3.00 per serving



Beverage Options

NON-ALCOHOLIC BEVERAGES

Aguas Frescas

\$3.00 per person

Horchata, Tamarindo, Jamaica, Agua de Frutas

Champurado (seasonal only)

\$3.00 per person

A Mexican hot chocolate beverage made with a combination to Abuelita chocolate, flour and cinnamon. Perfect way to warm you up on a cold winter day!

Juices

\$3.00 per person

Orange Juice, Cranberry Juice, Pineapple Juice

Aqua Panna Water

\$3.50 per person

Fine Still Mineral Water served in 500ml glass bottle (no refills)

San Pellegrino Water

\$4.00 per person

Sparkling Mineral Water served in 500ml glass bottle (no refills)

HOSTED BEVERAGE PACKAGES

All hosted beverage packages are for a ONE hour service period

Signature Package

\$15.00 per person

Draft & Bottled Beers - please inquire for selection

Classic Margaritas - Blended or On the Rocks

Selection of Wine - Chardonnay and Cabernet Sauvignon Reserved

Farmer's Market Red Sangria

Well Drinks

Mixed Drinks:

Jose Cuervo Gold

Absolut Vodka

Beefeater Gin

Bacardi Rum

Johnny Walker Red Scotch

Bushmills Whiskey

Jack Daniels Bourbon

Premium Package

\$25.00 per person

Draft Beers - please inquire for selection

Bottled Beer - please inquire for selection

Classic Margaritas - Blended or On the Rocks

Selection of Wine - Chardonnay and Cabernet Sauvignon Reserved

Farmer's Market Red Sangria

Mixed Drinks:

Bombay Sapphire Gin

Grey Goose Vodka

Captain Morgan Rum

Bacardi Rum

Johnny Walker Black Scotch

Marker's Mark Whiskey

Specialty Drinks:

Cadillac Margarita

Hollywood Sunrise

California Fruit Margaritas

Santa Monica Mai Tai

Piña Colada

Baja Mojito

Sparkling Wine Toast

\$3.00 per person

Sparkling Wine served by the glass

Drink Tickets

\$9.00 per ticket

Pre-purchase a selected number of tickets to distribute as you prefer to help keep consumption under control.

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