

# BLANCO

C O C I N A + C A N T I N A

## GROUP DINING

ASHLEY KUPISZEWSKI  
Special Events Manager  
480.905.3278  
[akup@foxrc.com](mailto:akup@foxrc.com)

2022 SPRING ROAD, OAK BROOK, IL 60523



## *The Dish*

Let us bring your fiesta to life at our beautiful and bright getaway spot. At Blanco Cocina + Cantina, you can kick back, relax, and let us take care of everything. Indulge in our array of fresh, creative dishes from a la carte tacos to mouth-watering chimichangas.

You can't miss our unique variety of tequila and mezcal flights or even a frozen margarita! Whether you're in the mood for food or you just want to raise a glass, we're here for your next celebration.

Stop by and stay awhile because the clock doesn't matter when you're on Blanco time.

# OUR SPACES



## MAIN DINING ROOM

OPTION A - 25 seated

OPTION B - 26 seated

PATIO  
78 seated  
90 reception



## LOUNGE

High-Top Table - 20 seated



## PRIVATE DINING

The Cordon Room - 30 seated

La Reina Room - 15 seated

BOTH ROOMS COMBINED - 45 SEATED  
RECEPTION STYLE - 60



# MENUS

PLATED

**\$32** per person

## STARTERS

**SERVED FAMILY STYLE**

### CHIPS & SALSA

#### GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

#### WARM QUESO

guacamole, sour cream, pico de gallo

## ENTRÉES

**CHOICE OF ONE**

### CHICKEN PASTOR TACOS

caramelized pineapple, salsa verde, green onion, jalapeño

**TWO FLOUR TACOS SERVED WITH RICE & BLACK BEANS**

### SHORT RIB MACHACA BOWL

caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro

### TRADITIONAL CHEESE ENCHILADAS

grilled onion & ancho chile sauce

**SERVED WITH RICE & BLACK BEANS**

### CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate, goat cheese, chili walnut vinaigrette

## ENHANCE YOUR MENU

**ADD A SALAD OR DESSERT COURSE**

salad - \$5 per person    dessert - \$8 per person

**FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.  
VEGETARIAN OPTION AVAILABLE UPON REQUEST.**

\*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MENUS

PLATED

\$42 per person

## STARTERS

SERVED FAMILY STYLE

### CHIPS & SALSA

#### GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

### ROASTED POBLANO CHILE & TOMATO CRISP

cilantro sprigs, cotija

## ENTRÉES

CHOICE OF ONE

### CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate, goat cheese, chili walnut vinaigrette

### PORK CHILE VERDE ENCHILADAS

charred onion, roasted pasilla, tomatillo, cilantro, cotija cheese

### TRADITIONAL CARNITAS TACOS

orange, chile, salsa verde, onion, cilantro, crema fresca

TWO FLOUR TACOS SERVED WITH RICE & BLACK BEANS

### CHICKEN TINGA BOWL

charred onion, cilantro, jack cheese, red chile, warm queso sauce

### GRILLED SHRIMP TACOS

pickled cabbage, avocado salsa, cilantro lime crema

TWO SOFT FLOUR TACOS SERVED WITH RICE AND BLACK BEANS

## DESSERT

### CHOCOLATE IMPOSSIBLE CAKE

dulce de leche pudding, vanilla ice cream

FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.  
VEGETARIAN OPTION AVAILABLE UPON REQUEST.

\*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MENUS

PLATED

\$50 per person

## STARTERS

**SERVED FAMILY STYLE**

### CHIPS & SALSA

#### GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

#### SPICY MANGO CEVICHE\*

shrimp, avocado, cucumber, radish, pico de gallo

#### ROASTED POBLANO CHILE & TOMATO CRISP

cilantro sprigs, cotija

## ENTRÉES

**CHOICE OF ONE**

### CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate, goat cheese, chili walnut vinaigrette

### SHORT RIB MACHACA ENCHILADAS

caramelized peppers & onions, yellow cheese, ancho chile sauce

**SERVED WITH RICE & BLACK BEANS**

### CARNE ASADA TACOS\*

charred scallion relish, crushed avocado, spicy garlic butter, cotija cheese

**TWO FLOUR TACOS SERVED WITH RICE & BLACK BEANS**

### GRILLED SHRIMP TACOS

pickled cabbage, avocado salsa, cilantro lime crema

**TWO SOFT FLOUR TACOS SERVED WITH RICE AND BLACK BEANS**

### CHICKEN TINGA BOWL

charred onion, cilantro, jack cheese, red chile, warm queso sauce

## DESSERT

### CHOCOLATE IMPOSSIBLE CAKE

dulce de leche pudding, vanilla ice cream

**FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.  
VEGETARIAN OPTION AVAILABLE UPON REQUEST.**

\*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MENUS

## RECEPTION - FIESTA FOOD STATIONS

### BUILD YOUR OWN *Nacho Bar*

**\$30** per person

#### GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

#### ROASTED POBLANO CHILE & TOMATO CRISP

cilantro sprigs, cotija

#### CHICKEN TINGA CRISP

green chile, pico de gallo

#### BUILD YOUR OWN NACHO BAR

chips, salsa, queso, black beans, pico de gallo, sour cream

**CHOICE OF CHICKEN TINGA OR SLOW COOKED BBQ PORK OR GROUND BEEF**



### BUILD YOUR OWN *Taco Bar*

**\$38** per person

#### CHIPS & SALSA

#### GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

#### ROASTED POBLANO CHILE & TOMATO CRISP

cilantro sprigs, cotija

#### BUILD YOUR OWN TACO BAR

**CHOICE OF CHICKEN PASTOR OR BRAISED SHORT RIB "MACHACA"**

served with rice, black beans, cabbage, pico de gallo, sour cream & shredded jack cheese

**EACH ADDITIONAL PROTEIN - \$6 PER PERSON**

#### BROWN SUGAR CARAMEL FLAN

*FOOD WILL BE REPLENISHED FOR ONE HOUR BASED ON CONSUMPTION.  
PORTIONS ARE BASED ON FINAL GUARANTEED HEAD COUNT.*

**VEGETARIAN OPTION AVAILABLE UPON REQUEST.**

\*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# MENUS

## RECEPTION - FIESTA FOOD STATIONS

### *Fajita Bar*

**\$48** per person

#### **CHIPS & SALSA**

#### **GUACAMOLE**

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

#### **CRUNCHY TACO SALAD**

ground beef, black beans, avocado, tomato, roasted corn, cheddar cheese, pasilla ranch dressing

#### **TRADITIONAL CHEESE ENCHILADAS**

grilled onion & creamy ancho chile sauce

#### **BUILD YOUR OWN FAJITA BAR**

#### **CHOICE OF ONE: CARNE ASADA\* OR CHICKEN**

marinated & grilled and served with caramelized onions & peppers, elote, rice, black beans, shredded jack cheese, pico de gallo & warm tortillas

**EACH ADDITIONAL PROTEIN - \$6 PER PERSON**

## **ENHANCE YOUR MENU**

### *ADD DESSERT*

**CHOCOLATE IMPOSSIBLE CAKE - \$6 PER PERSON**

**BROWN SUGAR CARAMEL FLAN - \$6 PER PERSON**

*FOOD WILL BE REPLENISHED FOR ONE HOUR BASED ON CONSUMPTION.  
PORTIONS ARE BASED ON FINAL GUARANTEED HEAD COUNT.*

**VEGETARIAN OPTION AVAILABLE UPON REQUEST.**

\*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# ENHANCE YOUR MENU

## A LA CARTE PRICING

### APPETIZERS

#### SPICY MANGO CEVICHE\* \$16

shrimp, avocado, cucumber, radish, pico de gallo

#### WARM QUESO \$14

guacamole, sour cream, pico de gallo

### CRISPS

#### CHEESE \$13

yellow cheddar, cotija

#### BBQ PORK & ROASTED CORN \$16

jalapeño, pickled onion

#### CHICKEN TINGA \$15

green chile, pico de gallo

#### ROASTED POBLANO CHILE & TOMATO \$14

cilantro sprigs, cotija

#### SHORT RIB MACHACA \$17

guacamole, charred onion

---

## *Margarita Pitchers* SERVES 5

#### THE MARGARITA \$67.7

jose cuervo especial, combier d'orange

#### JALAPEÑO & PINEAPPLE \$72.50

chile verde liqueur & habanero bitters

#### MANGO STAND \$72.50

blanco tequila, spiced mango, chamoy

#### ROSA BONITA \$72.50

tradicional tequila plata, fiorente elderflower,  
rose petal, smashed orange, agave

#### SKINNY \$77.50

tradicional reposado, today's lime juice,  
organic agave

#### DODGE'S CADILLAC \$87.5

herradura silver, grand marnier & combier d'orange

\*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# FREQUENTLY ASKED QUESTIONS

## WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4.25% service charge, sales tax, and gratuity.

## WHAT IS THE DIFFERENCE BETWEEN THE 4.25% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs.

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 23% service charge will replace the 4.25% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

## HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

## WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?

Please submit food and beverage options to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

## WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

## WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

## WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

## WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.

# FREQUENTLY ASKED QUESTIONS

## WHAT HAPPENS IF I BOOK A PATIO EVENT & IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

## WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

## ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space.

In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it is flashy and fun, but it lasts forever.)

## CAN I USE AN FRG LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

## WHAT HAPPENS TO MY CREDIT CARD INFORMATION ENTERED?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

## HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept discounted Fox Restaurant Concepts gift cards for event payment.