GROUP DINING

SPECIAL EVENTS MANAGERS

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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

Full Restaurant Buyout: 250 Seated / 350 Reception
The Pub: 24 Guests / Banquettes: 20 Guests

DIABLO ROOM

Full Seated: 50 Guests
North Diablo: 30 Guests / South Diablo: 20 Guests

NOVUS PATIO

40 Seated Guests / 50 Reception

PITCHFORK PATIO

60 Seated Guests / 80 Reception

¡LUCHA
por los
TACOS!

TEQUILA

MENUS

PLATED

$32 PER PERSON

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

GUACAMOLE
roasted poblano & anaheim chiles, caramelized onion, cotija cheese

QUESO
house salsa, green chilies, cheddar, chihuahua, guacamole

ENTRÉES

GUEST CHOICE OF ONE

CHICKEN PASTOR TACOS
caramelized pineapple, salsa verde, green onion, jalapeño
TWO FLOUR TORTILLAS SERVED WITH RICE AND BLACK BEANS

SHORT RIB MACHACA BOWL
caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro

CHOPPED CHICKEN SALAD
strawberry, mango, manchego cheese, avocado, jalapeño lime vinaigrette

TRADITIONAL CHEESE ENCHILADAS
grilled onion & creamy ancho chile sauce
SERVED WITH RICE & BLACK BEANS

DESSERT

SEASONAL FRUIT EMPANADA
powdered sugar

ENHANCE YOUR MENU

ADD A SALAD COURSE - $5 PER PERSON

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

*these items 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

GUEST CHOICE OF ONE

CHOPPED CHICKEN SALAD
strawberry, mango, manchego cheese, avocado, jalapeño lime vinaigrette

PORK CHILE VERDE ENCHILADAS
charred onion, roasted pasilla, tomatillo, cilantro, cotija

TRADITIONAL CARNITAS TACOS
orange, chile, salsa verde, onion, cilantro, crema fresca
TWO SOFT FLOUR TORTILLAS SERVED WITH RICE AND 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

SEASONAL FRUIT EMPANADA
powdered sugar

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

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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

GUEST CHOICE OF ONE

CHOPPED CHICKEN SALAD
strawberry, mango, manchego cheese, avocado, jalapeño lime vinaigrette

SHORT RIB MACHACA ENCHILADAS
caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro
SERVED WITH RICE & BLACK BEANS

CARNE ASADA TACOS*
charred scallion relish, avocado, spicy garlic butter, cotija cheese
TWO SOFT FLOUR TACOS SERVED WITH RICE AND BLACK BEANS

CHICKEN TINGA BOWL
charred onion, cilantro, jack cheese, red chile, warm queso sauce

GRILLED MAHI TACOS*
avocado, cilantro lime slaw, chipotle crema, cotija cheese, pico de gallo
TWO SOFT FLOUR TORTILLAS SERVED WITH RICE AND BLACK BEANS

GRILLED SHRIMP TACOS
pickled cabbage, avocado salsa, cilantro lime crema
TWO SOFT FLOUR TACOS SERVED WITH RICE AND BLACK BEANS

DESSERT

SEASONAL FRUIT EMPANADA
powdered sugar

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

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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

CHOICE OF CHICKEN TINGA OR GROUND BEEF
served with chips, salsa, queso, black beans, pico de gallo, & sour cream

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 UP TO ONE HOUR BASED ON CONSUMPTION.
PORTIONS ARE BASED ON FINAL GUARANTEED HEAD COUNT.

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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 CARNE ASADA* OR CHICKEN
marinated & grilled and served with caramelized onions & peppers, sour cream,
rice, black beans, shredded jack cheese, pico de gallo & warm tortillas

EACH ADDITIONAL PROTEIN - $6 PER PERSON

ENHANCE YOUR MENU

ADD DESSERT - $6 PER PERSON

SEASONAL FRUIT EMPANADA powdered sugar
BROWN SUGAR CARAMEL FLAN

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ENCHANCE YOUR MENU

MENUS

A LA CARTE PRICING

APPETIZERS

SPICY MANGO CEVICHE* shrimp, avocado, cucumber, radish, pico de gallo $17

QUESO house salsa, green chilies, cheddar, chihuahua, guacamole $13

GRILLED MEXICAN STREET CORN mayo, cilantro, lime, cotija cheese $11

CRISPS

CHEESE yellow cheddar, cotjia $13

CHICKEN TINGA green chile, pico de gallo $15

ROASTED POBLANO CHILE & TOMATO cilantro sprigs, cotija $14

SHORT RIB MACHACA guacamole, charred onion $17

DESSERTS

BROWN SUGAR CARAMEL FLAN $6

SEASONAL FRUIT EMPANADA powdered sugar $6

MARGARITA *Pitchers*

SERVES 5

THE CLASSIC $52
jose tradicional blanco, house naranja liqueur

ROSA BONITA $70
tradicional tequila plata, fiorente elderflower, rose petal, smashed orange, agave

JALAPEÑO & PINEAPPLE $65
chile verde liqueur & habanero bitters

DODGE'S CADILLAC $82.5
casa noble blanco, grand marnier & house naranja orange liqueur

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HOSTED BAR

PACKAGE

CERVEZA Y VINO CANTINA

HOUR 1 $18 PER PERSON HOUR 2+ $15 PER PERSON PER HOUR

All soft drinks, juices, coffee, iced tea, lemonade, and menu-featured zero proof cocktails
All draught, craft, domestic, imported, and non-alcoholic beers
Segura Viudas "Reserva" Cava Brut, Villa Maria Sauvignon Blanc, DAOU Chardonnay, Abadia De San Campio Albarino, Baron de Ley Rosé, BöEN Pinot Noir, Terrazas "Reserva" Malbec, Sagelands Cabernet Sauvignon

CANTINA BLANCO

HOUR 1 $25 PER PERSON HOUR 2+ $18 PER PERSON PER HOUR

Includes all **Cerveza y Vino Cantina** offerings.
Includes The Classic Margarita, Strawberry & Mandarin Margarita, Paloma Rosa, Sangria, and Ranch Water.
The bar will also feature single-pour drinks with the below agave spirits and well spirits:
CUERVO TRADICIONAL BLANCO TEQUILA | CORAZON BLANCO TEQUILA | LUNAZUL BLANCO TEQUILA
DEL MAGUEY VIDA SINGLE VILLAGE "PUEBLA" MEZCAL

CANTINA REPOSADO

HOUR 1 $30 PER PERSON HOUR 2+ $20 PER PERSON PER HOUR

Includes all **Cerveza y Vino Cantina and Cantina Blanco offerings**
Includes The New Skinny Margarita, Mango Stand Margarita, Mezcalita, Jalapeno & Pineapple Margarita, and our Seasonal Fruit Margarita
The bar will also feature single-pour drinks with the below agave and Call brand spirits:
CUERVO TRADICIONAL REPOSADO TEQUILA | GRAN CENTENARIO REPOSADO TEQUILA | ILEGAL REPOSADO MEZCAL | 1800 BLANCO TEQUILA
TEQUILA OCHO PLATA | TRES AGAVES ORGANIC BLANCO | TITO'S VODKA

CANTINA AÑEJO

HOUR 1 $35 PER PERSON HOUR 2+ $25 PER PERSON PER HOUR

Includes all **Cerveza y Vino Cantina and Cantina Reposado offerings**
Includes all menu listed Margaritas and Cocktails
The bar will also feature single-pour drinks with the below agave spirits and Premium brand spirits
BLANCO – PATRON, DON JULIO, CASAMIGOS, CÓDIGO, LALO, G4, EL TESORO, SIETE LEGUAS, RESERVA DE LA FAMILIA
REPOSADO – 1800, LUNAZUL, TEQUILA OCHO, PATRON, DON JULIO, SIETE LEGUAS, TRES AGAVES, RESERVA DE LA FAMILIA, MAESTRO DOBEL DIAMANTE, CASAMIGOS
AÑEJO – 1800, GRAN CENTENARIO, LUNAZUL, TRES AGAVES, PATRON, DON JULIO, CASAMIGOS
MEZCAL – 400 CONEJOS, BANHEZ ENSAMBLE, MONTELOBOS, DEL MAGUEY VIDA, ILEGAL REPOSADO, VAGO ELOTE

SPIRITS ARE TO BE USED AS A REFERENCE AND ARE SUBJECT TO AVAILABILITY. PLEASE CONTACT YOUR SPECIAL EVENTS MANAGER TO CONFIRM SELECTIONS OR TO CUSTOMIZE YOUR SELECTIONS TO INCLUDE YOUR FAVORITE TEQUILAS!

ULTRA-PREMIUM SELECTIONS MAY BE ADDED ON A CONSUMPTION BASIS.

THE TIMELINE FOR YOUR BEVERAGE PACKAGE WILL BE THE ENTIRE DURATION OF YOUR SELECTED SERVICE HOURS UNLESS OTHERWISE ARRANGED WITH YOUR EVENTS MANAGER.

EVENT FACTS
& HELPFUL INFO

FOOD & BEVERAGE MINIMUMS
Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge.

Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

SERVICE CHARGE VS. GRATUITY
Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event- always at your discretion.

The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over $10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option.

Deposits may also apply. Your Special Events Manager will walk you through the details.

CONFIRMING YOUR EVENT
Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

MENU SELECTION
To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event.

Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

FINAL GUEST COUNT
Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly.

If fewer attend, we'll honor the original count in your agreement.

CANCELLATIONS
We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies.

Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

EVENT FACTS
& HELPFUL INFO

PATIO EVENTS & WEATHER
We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside.

If no alternate space is available, the cancellation fee would apply.

ARRIVING ON TIME
If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

DECORATIONS
We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners.

To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

LOGOS & COLLATERAL
Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

CREDIT CARD INFORMATION
We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security.

Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

FINAL PAYMENT
Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups).

Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.