



ABOUT JALISCO NORTE At Jalisco Norte we celebrate modern, Authentic Mexican cuisine by our Chef, José Meza, an award-winning, 28-year-old Mexican talent with experience at some of the world's most luxurious restaurants and hotels. Fresh ingredients shine in each of Meza's dishes and every craft cocktail. Come in to sip mezcal at the bar or stay for a long conversation over tacos al pastor in our dining room. Each party at Jalisco is one-to-remember with floor-to-ceiling views of twinkling lights on our soaring oak trees flanking the space.

CHEF JOSÉ MEZA ARRÓYAVE At the helm of our kitchen is Chef José Meza Arróyave, one of Mexico's finest. Meza has spent his career at culinary meccas including Rene Redzepi's Noma in Copenhagen, Denmark, and Enrique Olvera's Pujol, in Mexico City. Hailing from Mexico City himself, Meza most recently led the kitchen at the famed Restaurant Carolina, at the St. Regis Punta Mita Resort, as well as the Nizuc Resort & Spa, named "Best New Restaurant in Mexico" by Travel + Leisure in 2014. Meza now brings his contemporary approach to Mexican cuisine to Jalisco, elevating traditional dishes with a modern twist, while maintaining the integrity of his country's cuisine.

ABOUT OUR PRIVATE DINING Located in picturesque Turtle Creek, Jalisco Norte offers the perfect location for your events and special occasions. Featuring several unique spaces, including our "Casa de Arbol", or Treehouse, Jalisco Norte has the ability to host events of every style and level of formality. From a festive cocktail reception with hand made street tacos to a multi coursed formal dinner, the creative team at Jalisco Norte can accommodate your event with unmatched style and professionalism. Add to this the culinary prowess of world renowned Chef Jose Meza and our team that guarantees to impress. Whether you are planning an intimate rehearsal dinner or an extravagant wedding ceremony and reception, a birthday party or an anniversary celebration, a cultural or religious gathering, a holiday event or a class reunion, our professional staff will make it a memorable celebration.

PRIVATE ROOMS:

TREEHOUSE 140 STANDING | 100 SEATED For the more formal affairs and gourmet dining with a fine selection of wines, we suggest Casa de Arbol, or Treehouse, as it has become known to our regular diners. Private or Semi Private dining and event space for up to 100ppl. The Treehouse is a glass cube surrounded by beautiful lit up oak trees overlooking Turtle Creek.

MASK ROOM 55 STANDING | 40 SEATED The Mask Room can provide a private space for 40 - Intimate and surrounded by authentic Mexican mask art, enclosed by our wine cube and heavy drapes. If the special event you are planning is more casual or business-centered, the Mask Room is the place to be.



Brunch menu I, \$25 per guest

Starters:

Queso, classic Texas queso, chipotle flavor, house made tortilla chips
Guacamole, avocado, tomato, onion, lemon, serrano, cilantro

First course:

Seasonal Fresh Fruit

Entrée Selections (1 per guest)

Breakfast tacos

3 flour tortillas topped with farm fresh scrambled eggs, homemade pico de gallo, Mexican cheese blend, choose from bacon or chorizo

Migas

3 farm fresh scrambled eggs and tortilla strips, served with our famous green sauce, avocado, cream, queso fresco, onion, cilantro, and refried beans

Huevos Rancheros

2 farm fresh eggs sunny side up, corn tortillas, refried beans, ranchero sauce, homemade pico de gallo, and queso fresco

For the table:

Mexican White Rice, Refried beans

Tres Leches Cake



Brunch menu II, \$35 per guest

Starters:

Queso, classic Texas queso, chipotle flavor, house made tortilla chips
Guacamole, avocado, tomato, onion, lemon, serrano, cilantro

First course:

Seasonal Fresh Fruit

Entrée Selections (1 per guest)

Jalisco Breakfast

*3 farm fresh eggs cooked any style, served in a skillet with refried beans,
homemade pico de gallo, and your choice of ham, bacon, or chorizo*

Chilaquiles

Red tomato and chiles

Grilled Salmon

Garlic oil and a mix of greens

For the table:

Mexican White Rice, Refried beans

Tres Leches Cake



Dinner menu I, \$50 per guest

Starters:

Queso Norte, classic Texas queso, chipotle flavor, house made tortilla chips
Guacamole, avocado, tomato, onion, lemon, serrano, cilantro

First course:

Jalisco salad

Greens, tomato, avocado, dressing

Entrée Selections (1 per guest)

Pollo con Mole

Roasted half chicken, white rice, carrot, green pea, mole, sesame

Birria Taco Plate

Braised short rib in maguey leaf, onion, cilantro, fried jalapeno

Poblano Enchiladas

Pulled chicken, poblano pepper sauce, onion, corn, cream, cheese

For the table:

Mexican White Rice, Refried beans

Chef's selection



Dinner menu I, \$65 per guest

Starters:

Queso Norte, classic Texas queso, chipotle flavor, house made tortilla chips
Guacamole, avocado, tomato, onion, lemon, serrano, cilantro

First course:

Jalisco salad

Greens, tomato, avocado, dressing

Entrée Selections (1 per guest)

Pollo con Mole

Roasted half chicken, white rice, carrot, green pea, mole, sesame

Grilled Salmon

Piloncillo chipotle glazed, black garlic puree, sauteed bok choy

Pulled chicken, poblano pepper sauce, onion, corn, cream, cheese

Cochinita Pibil

Pork shank deboned pibil style, pickled red onion, black bean puree

For the table:

Mexican White Rice, Refried beans

Chef's selection

JALISCO

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Dinner menu III, \$75 per guest

Starters:

Queso Norte, classic Texas queso, chipotle flavor, house made tortilla chips
Guacamole, avocado, tomato, onion, lemon, serrano, cilantro

First course:

Jalisco salad

Greens, tomato, avocado, dressing

Entrée Selections (1 per guest)

Carne Asada

Allen Brothers prime ribeye, nopal, panella cheese, chorizo- molcajete

Pescado a la Veracruzana

Seasonal fish served with bell peppers, onion, capers, olives, olive oil, and tomato

Cochinita Pibil

Pork shank deboned pibil style, pickled red onion, black bean puree

For the table:

Mexican White Rice, Refried beans

Chef's selection



BOOKING & PAYMENT:

CONTRACT

The contract must be signed with a credit card deposit within ten (10) business days of the issue date. Any contract not returned within ten (10) days will be VOID, and will result in forfeit of your event date.

DEPOSITS

All events require a deposit in which the amount will be \$500. Once deposits are paid, they are non refundable for any reason.

FINAL PAYMENT

We only accept credit card or cash as forms of payment. A personal check will not be accepted. Any company checks must be approved by the Director of Sales, Sara Wilson. If you wish to pay with a company check, this must be discussed prior to signing a contract.

RESERVATIONS

Your reservation is confirmed upon receipt of your deposit and a signed contract.

CANCELLATIONS

All deposits are non-refundable. Jalisco Norte will allow client to rebook within 12 months, pending venue availability.

MENUS

We offer a variety in menu selections with several add-on options. Your event cost is based on price per guest.

JALISCO NORTE ROOM REQUIREMENTS:

A room minimum is required for use of the facility for a specified period of time discussed with the event coordinator. The room minimum includes food and beverage only. Non-negotiable additional fees will include tax and a service charge of 20%.

Food & Beverage minimum will be determined by the restaurant based on your head count and day of event.

Should an event run past the contracted duration, an overtime charge will apply. The client is financially responsible for all overtime charges. The overtime charges will include \$250 for the first extra hour and \$500 for the second extra hour.

SET-UP TIME:

Client will need to coordinate with the Event Coordinator when the room will be available for guests to come in for set up.

EVENT PLAN AND DECORATION:

Absolutely nothing can be affixed to the walls, windows or floors. This applies to indoors and outdoors. Please notify all parties that no glitter or confetti may be used inside the event space or outside on the patio. No stickers or appliques on windows, walls, or floors. The presence of any prohibited items aforementioned could result in a clean up fee. Client and vendors are responsible for their own set up, load in, and tear down. No later than one week prior to the event, client must submit list of all contracted vendors.

EQUIPMENT:

Jalisco Norte event room standard furnishings include linen, flatware, tables and chairs. Additional items may be rented through a preferred vendor.

FOOD AND BEVERAGE SERVICE:

All food and beverage items served must be from Jalisco Norte No outside foods or beverages are allowed without permission from the catering office.

BAR SERVICE:

Bar Service: The Bar will open 15 minutes prior to your contracted event start time and will close 15 minutes before the end of the event to protect you from any overtime charges. By requesting Bar Service and entering into this agreement, you acknowledge the parties' obligation to comply with all local, State and federal laws and regulations regarding the sale the alcohol. As such, no one under the age of 21, or suspected to be under the age of 21, shall be served alcohol regardless of parental consent. We reserve the right to determine the validity of any identification provided. In order to protect the parties from potential criminal and civil liability, we also reserve the right to close the Bar at any time if we believe you or any event patrons engage in activity that violates any local, State, or federal laws and regulations regarding the sale, distribution, or consumption of alcohol at the event. We shall have sole discretion in making this determination.

GENERAL:

A final guaranteed guest count is required ten (10) business days prior to the event date. The guaranteed number is the minimum number of guests for which you will be charged. Should you need to increase your guest count, we will make every effort to accommodate you. If no guaranteed guest count is received ten (10) business days prior to the event date, Jalisco Norte will assume the number expected on the banquet event contract to be correct and food preparation and service charges will be made accordingly. Your event cost will be based on price per guest. If you have more guests than confirmed then you will be charged for the additional guests and a possible service charge of \$150 for the extra server. Jalisco Norte will provide clean up services during and following the event. If for any reason the cleanup is excessive you will be charged accordingly for extensive cleaning.

LIABILITY:

Jalisco Norte does not provide storage facilities to clients. Jalisco Norte will not be liable for any loss or damage to client's or their guest's property let prior to, during or after an event. The client assumes full responsibility for the conduct of all persons in attendance at the event and for any damage incurred as a result of the event of the event or guests at the event. Any guest who is intoxicated prior to an event will not be allowed to enter the event.

VENDORS AND GUESTS:

Jalisco Norte is unable to provide storage and/or setup services. All vendors must be approved through the catering office. The client must notify vendors that the client, not Jalisco Norte, is responsible for all trade bills. The client is responsible for ensuring that all vendors comply with this agreement and the Jalisco Norte Policies and Guidelines. Vendor set-up or drop-off times need to be approved through the catering office.

FORCE MAJEURE

The performance of this Contract by either party, in part or in full, is subject to acts of God, war, government regulations, disaster, acts of terrorism, strikes or threat of strikes (exception: Venue may not terminate this Contract for situations involving the Venue's employees), civil disorder, curtailment or delay in transportation facilities preventing at least 25% of the contracted participants from attending, or any other emergency beyond the control of either party making it inadvisable, illegal, or impossible to provide the facilities or to hold the meeting.