

Spaces

XICO UPSTAIRS

Capacity: 40 seated 79 standing.

Please note seating increases to 55 people with furniture rental for \$200.

Food & Beverage Minimum: \$800 plus gratuity all hours all days.

Deposit: \$250 holds the date and is applied to the final bill.

Xico Upstairs is perfect for your next event. From formal, multi-course dinners with wine, to casual cocktails and snacks, we are prepared to tailor our extraordinary Passive House event space to your specifications. The expansive triple pane windows that open out onto Division Street and the Xico patio below, provide plenty of natural light and fresh air. Rustically elegant wooden tables, modern chairs and soothing green and blue color scheme harmonize to create a truly unique, classy setting that makes guests feel comfortable and taken care of.

XICO DINING ROOM DAYTIME

DAYTIME EVENTS AVAILABLE 8AM-3PM

Capacity: 60 seated 110 standing

Food & Beverage Minimum: \$1,000 + gratuity 8am – 3pm

Deposit: \$250 holds the date and is applied to the final bill.

The dining room at Xico is a modern, comfortable space with wood floor, original art, sound system, full bar, two ADA compliant restrooms, and wheelchair access. Seating and service style are flexible.

XICO DINING ROOM NIGHTTIME

Capacity: 60 seated 110 standing

Food & Beverage Minimums:

\$5,000 + gratuity Sunday - Thursday

\$7,500 + gratuity Friday - Saturday

Deposit: \$1,000 holds the date and is applied to the final bill.

The dining room at Xico is a modern, comfortable space with wood floors, original art, sound system, full bar, two ADA compliant restrooms, and wheelchair access. Seating and service style are flexible.

XICO PATIO DAYTIME

DAYTIME EVENTS AVAILABLE 8AM-3PM

Capacity: 40 seated 50 standing

Food & Beverage Minimum: \$500 plus gratuity

Deposit: \$250 holds the date and is applied to the final bill.

The patio at Xico is an enclosed off-street courtyard behind the restaurant. It is shaded by trees and sun sails. 12 foot tall, accordion style glass doors open the restaurant and bar to the patio. Guests enter through the front door of the restaurant. The patio is not rain-proof, so patio rental is seasonal. Daytime patio rental includes the dining room if the space is needed, and increases seating to 88 seated and 110 standing.

XICO PATIO NIGHTTIME

Capacity: 40 seated 50 standing

Food & Beverage Minimum: \$5,000 plus gratuity

Deposit: \$1,000 holds the date and is applied to the final bill.

The patio at Xico is an enclosed off-street courtyard behind the restaurant. It is shaded by trees and sun sails. 12 foot tall, accordion style glass doors open the restaurant and bar to the patio. Guests enter through the front door of the restaurant. The patio is not rain-proof, so patio rental is seasonal. Nighttime patio rental does not include the dining room.

XICO PATIO AND RESTAURANT COMBINED

Capacity: 88 seated 110 standing

Food & Beverage Minimum:

\$6,500 plus gratuity Sunday – Thursday

\$8,500 plus gratuity Friday – Saturday

Deposit: \$2,500 holds the date and is applied to the final bill.

The patio at Xico is an enclosed off-street courtyard behind the restaurant. It is shaded by trees and sun sails. 12 foot tall accordion style glass doors open the restaurant and bar to the patio. Guests enter through the front door of the restaurant. The patio is not rain-proof, so patio rental is seasonal.

Private dining terms

ROOM FEE

The room fee is inclusive with the price per person in the proposal.

XICO UPSTAIRS SEATING

Xico upstairs seats a maximum of 40 people for a sit-down dinner without incurring furniture rental fees. With rented tables and chairs we can accommodate up to 55 for a seated meal.

Xico upstairs accommodates a maximum of 79 for cocktail-style events. We will provide seating arrangements depending on your guest count and service style.

XICO PATIO SEATING

The Xico patio seats a maximum of 50 people for a sit-down dinner and up to 70 for cocktail-style events. We will provide seating arrangements depending on your guest count and service style.

XICO PATIO AND RESTAURANT COMBINED SEATING

The Xico patio and restaurant combined seats a maximum of 88 people not including 8 bar seats.

SERVICE STYLE

As indicated on your proposal whether you have chosen buffet, family style, or a plated dinner.

RENTALS

As indicated on your proposal if we will need to provide rental equipment for your event beyond the standard dining hall provisions.

BEVERAGES

As indicated on your proposal. We have a full wine list, bar and variety of non-alcoholic beverages.

GUEST COUNT GUARANTEE

Seven business days prior to the event date by 9am the Client agrees to provide Xico with a FINAL guaranteed minimum guest count. Xico will provide food and service based on this guaranteed number, and the Client agrees to pay for this number of people even if a lesser number attends the event. If the actual number of guests attending the event exceeds the guaranteed minimum, the Client agrees to pay for the extra guests.

GRATUITY

All prices are for food and beverages only, and are subject to an automatic 20% gratuity. Gratuity is charged over and above the contracted food and beverage minimum. Additional service and/or staffing charges apply for specialized service needs.

DEPOSIT/CANCELLATION

We require a \$250 deposit to hold any date. It is applied to your final bill. Deposits and payments are considered non-refundable. Deposits may be submitted by cash, check, or credit card. We accept Visa/MasterCard/Amex.

* If your event is cancelled 5 + days before the event date, the deposit may be used to reschedule the event date.

* If you cancel your event 72-hours before or less, you will be required to pay either the food and beverage minimum or the overall cost of your menu, whichever is higher.

PAYMENT

All charges will be presented on one guest check/invoice and are payable at the immediate conclusion of the event. You are welcome to pay by cash, check, or credit card. We accept Visa/Master/Amex. Any deposit paid will be deducted on the final invoice.

ROOM DECORATIONS/ FLOWERS

Extra room and flower decorations should be discussed prior to event date. We have a no confetti/glitter policy.

ARTISTIC LICENSE

We take much pride in the quality of our food and service. Logistics and staffing levels for each event are at the sole discretion of Xico.

All food and beverage is to be supplied by Xico. All menu items are subject to seasonal and creative changes and market availability.

GENERAL TERMS OF AGREEMENT

A deposit is required to reserve any date. The deposit must be received in order to secure the reservation. Deposits are non-refundable and non-transferable in the case of a cancellation.

Final payment must be made in full via credit card or cash at the end of each event.

Xico does not charge a separate fee for the use of our private spaces. However, all private rooms and special events are subject to a food and beverage minimum. Room minimums are subject to change during the holiday season.

All prices are for food and beverages only, and are subject to an automatic 20% gratuity. Gratuity is charged over and above the contracted food and beverage minimum. Additional service and/or staffing charges apply for specialized service needs.

We take much pride in the quality of our food and service. Logistics and staffing levels for each event are at the sole discretion of Xico.

All food and beverage is to be supplied by Xico. All menu items are subject to seasonal and creative changes and market availability.

Xico reserves the right to refuse service to anyone.

All guests must abide by all OLCC laws and regulations.

Xico reserves the right to change these terms and conditions at any time without notice.

Lunch events

ONE PLATE LUNCHESES

Lunches may be served downstairs in our restaurant or upstairs in the event space. Additional appetizers may be added, and are chosen from the a la carte appetizer menu. Multi course lunches may be arranged with your event coordinator.

A LA CARTE LUNCH PLATES

\$25 PER PERSON

One-plate lunches served individually

ROTISSERIE CHICKEN AND CORNBREAD

1/4 adobo roasted chicken served with ensalada verde, escabeche and fresh hot cornbread with butter

VEGETARIAN TAMALES

Fresh masa enriched with winter squash, filled with black beans and topped with salsa de muchos chiles and crema Oaxaquena, served with sautéed greens

CARNITAS

Crisp & succulent pork shoulder served with beans in adobo, salsas, salad, and assorted escabeches

LUNCH BUFFET OPTIONS

Lunches may be served downstairs in our restaurant or upstairs in the event space. Additional appetizers may be added, and are chosen from the a la carte appetizer menu. Multi course lunches may be arranged with your event coordinator.

ONE COURSE LUNCH BUFFET

\$20 PER PERSON

ROTISSERIE CHICKEN, REFRIED BEANS, SALSAS, TORTILLAS
*2 pieces rotisserie smoked chicken and 2 corn tortillas per person
side dishes of refried beans, Mexican rice
salsas and escabeches for garnishing*

VEGETARIAN TAMALES
*Fresh masa enriched with winter squash, filled with black beans and topped
with salsa de muchos chiles and crema Oaxaquena, served with refried
beans*

CARNITAS
*Crisp & succulent pork shoulder served with 2 corn tortillas per person,
pickled chiles, salsas & refried beans*

HUEVOS RANCHEROS
Scrambled farm eggs, salsa ranchera, whole black beans, corn tortillas

ADD ENSALADA VERDE TO ANY LUNCH BUFFET \$8 PER PERSON

ADD MEXICAN RICE TO ANY LUNCH BUFFET \$3 PER PERSON

Standing events

INCLUSIVE COCKTAIL PARTIES

Xico standing/mingling events combine passed and stationed appetizers, and cocktails, wine and beer.

You choose (3) appetizers from the cocktail party menu.

Provided beverages include Xico signature margaritas, Sol beer, red and white wine, non-alcoholic agua de jamaica.

Cocktail parties are inclusive of food and drinks, and gratuity is additional.

Each additional appetizer beyond (3) is \$8 per person.

\$65 per person (2 hour) / \$85 per person (3 hour)
(inclusive of beverages - gratuity charged in addition)

A LA CARTE COCKTAIL PARTIES

Appetizers may also be individually selected from the menu below, for \$10 per person. Appetizers are set out buffet style or passed.

Beverages may be hosted, or sold individually and paid for as served, or a combination of hosted and cash. For instance, as a host you may provide two cocktails per person after which guests who want more than that may order and pay.

A LA CARTE APPETIZERS

\$10 PER PERSON

ENSALADA VERDE

Fresh lettuces, avocado, pumpkin seeds, queso fresco, pickled onion, cilantro vinaigrette

VEGETABLE CEVICHE

Carrot, apple, beet, cucumber ceviche with habanero, on endive

SEAFOOD CEVICHE

Wild fish with avocado, green chile and herbs

CHIPS & DIPS

Fresh Xico chips, house guacamole and salsas

VEGETARIAN SOPES

Fresh masa sopes filled with Oaxacan black beans, queso cotija, and salsa

SIKIL P'AK, JALAPENO PIPIAN, CRUDITE

Mayan pumpkin seed and sesame dip, and grilled jalapeño & ground pumpkin seed dip, with fresh, raw vegetables. Both dips are mild.

Buffet style dinners

Perfect for a casual event, our buffet style portions are generous and

beautifully plated.

The buffet will be opened at your desired time, and maintained by our staff throughout the event. All courses are presented at once.

\$29 PER PERSON

Choose one appetizer

1. **FRESH MASA SOPES** – Xico masa and potato boats fried and topped with black beans, queso fresco, and fresh vegetable escabeche.
2. **ENSALADA VERDE** - Fresh green salad in cilantro vinaigrette with pumpkin seeds & queso fresco
3. **SIKIL P'AK, CRUDITE & CHIPS** - Mayan dip of toasted pumpkin seeds, & habanero with fresh vegetables and chips

Choose one main course

1. **SEASONAL BEAN TAMALES** - Fresh ground Xico masa enriched, black, red or refried beans, topped with crema Oaxaquena and muchos chiles salsa
2. **SMOKY ROTISSERIE CHICKEN** - Chicken basted in volcanic vinegar and rubbed in adobo, with refried beans & salsa verde
3. **PORK or CHICKEN TAMALES** – Pork verde or chicken tinga in fresh masa wrapped in corn husk, served with red chile salsa

Main course add-ons

\$3 per person

1. **SHREDDED CHICKEN**
2. **HOUSE PORK CHORIZO**

Dessert

COCADA BITES – Dark chocolate, coconut, almond, raisin bars cut into bite sized pieces (1 per person)

\$36 PER PERSON

CHIPS, GUACAMOLE, AND RED AND GREEN SALSA

Choose one appetizer

FRESH MASA SOPES – Xico masa and potato boats fried and topped with black beans, queso fresco, and fresh vegetable escabeche.

ENSALADA VERDE - Fresh green salad in cilantro vinaigrette with pumpkin seeds & queso fresco

SIKIL P'AK, CRUDITE & CHIPS - Mayan dip of toasted pumpkin seeds, & habanero with fresh vegetables and chips

CEVICHE – Pacific Rockfish marinated with lime, roasted garlic, avocado, green herbs, green chiles, cucumber, Xico chips

Choose one main course

TAMALE de FRIJOLES - Fresh ground Xico masa filled with black, red or refried beans, topped with crema Oaxaquena and muchos chiles salsa

SMOKY ROTISSERIE CHICKEN - Chicken basted in volcanic vinegar and rubbed in adobo, with refried beans & salsa verde

PORK or CHICKEN TAMALES – Pork verde or chicken tinga in fresh masa wrapped in corn husk, served with red chile salsa

Dessert

COCADA BITES – Dark chocolate, coconut, almond, raisin bars cut into bite sized pieces (1 per person)

ADD A MID COURSE OF SOPE DE LIMA FOR \$7 PER PORTION

SOPA DE LIMA—Light soup of chicken broth with Mayan spices. lime, avocado, tortilla strips & cilantro habanero chile con limon condiment served on the side

BUFFET STYLE MAKE YOUR OWN TACOS BAR

\$25 PER PERSON

The buffet is laid with taco fixings and garnishes.
Approximately 3 tacos per person

CHICKEN TINGA – Shredded spiced chicken

REFRIED BEANS – Vegetarian refried pinto beans

GUACAMOLE – Molcajete guacamole

SALSAS – Red and green salsa

ESCABECHES – Assorted pickled vegetables

Crema Oaxaquena

TORTILLAS – Made from fresh corn ground in house

Additions for Taco Bar

HOUSE CHORIZO – Ground pork shoulder with chiles **\$4 per portion**

LAMB OR BEEF BARBACOA – Slow cooked in chiles & spices **\$5 per portion**

GRATED CHEESE – Locally made Chubut cow's milk cheese **\$2 per person**

ENSALADA VERDE – Fresh green salad in cilantro vinaigrette with pumpkin seeds & queso fresco **\$8 Per portion**

Seated dinners

All seated dinners at Xico begin with a cocktail hour and fresh Xico chips and salsas set out buffet style. The first course and dessert are plated individually. Plating style for main courses is menu dependent.

The menus below are our recommendations. However, most special requests are honored, and dietary restrictions are always accommodated if possible.

We are also happy to custom design a menu to your specifications.

In some cases when the group is larger than 40 the entire event must be either standing or seated due to spatial constraints. Arrangements will be made on a case-by-case basis.

3 COURSE PRICE FIXE MENU: POLLO ASADO
\$55 PER PERSON

Appetizer

CHIPS, SALSA & GUACAMOLE

Fresh Xico chips, muchos chiles salsa, molcajete guacamole & salsa verde

First course

Please choose one from the two options below

ENSALADA VERDE

Romaine, local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche, cilantro vinaigrette

CEVICHE

Pacific Rockfish marinated with lime, habanero & roasted garlic, avocado, green herbs, green chiles, cucumber, Xico chips

Main course

SMOKY ROTISSERIE CHICKEN

Basted in Xico signature volcano vinegar, red onion escabeche and red and green salsa, refried beans, cornbread with honey & butter

Dessert

Please choose from the two options below

FLAN

TRES LECHES CAKE CAKE

ADD A MID COURSE OF SOPE DE LIMA FOR \$7 PER PORTION

SOPA DE LIMA—Light soup of chicken broth with Mayan spices. lime, avocado, tortilla strips & cilantro habanero chile con limon condiment

served on the side

**3 COURSE PRICE FIXE MENU: TAMALES IN BANANA LEAF
\$55 PER PERSON**

Appetizer

CHIPS, SALSA & GUACAMOLE

Fresh Xico chips, muchos chiles salsa, molcajete guacamole & salsa verde

First course

Please choose from the two options below

ENSALADA VERDE

Romaine, local greens, avocado, toasted pumpkin seeds, queso fresco, red onion escabeche, cilantro vinaigrette

CEVICHE

Pacific Rockfish marinated with lime, habanero & roasted garlic, avocado, green herbs, green chiles, cucumber, Xico chips

Main course

TAMALES

Choose one tamal from the list below to be served to your entire party

CHICKEN IN XICO MOLE

Chicken & Veracruzano mole Xico of tropical fruit, nuts, and chiles with white onion escabeche & queso cotija

PORK CHILE VERDE

With salsa verde and queso fresco

SWEET POTATO OR WINTER SQUASH

With Oaxacan black beans, crema Oaxaquena, and salsa de muchos chiles

SIDE DISHES

Choose two side dishes from the list below

1. Seasonal Sautéed Greens
2. Red Bean Refritos - Vegetarian refried beans
3. Calabacitas - Seasonal sauté of squash and zucchini with cheese
4. Grilled Spring Onion
5. Fresh Tomato Curtido - Summer tomatoes and onion escabeche
6. Poblano Rajas in Cream - Poblano chiles, roasted and served in crema
7. Mexican Rice - Rice cooked with tomato and onion
8. House Chorizo and Potatoes - House pork chorizo and potatoes cooked in salsa verde
9. Curtido - Red cabbage slaw with citrus juices, chives and radish
10. Jalepeño Escabeche - Hand cut pickled jalapeno and carrot

DESSERT

Choose one from the list below

FLAN

TRES LECHEs CAKE

ADD A MID COURSE OF SOPE DE LIMA FOR \$7 PER PORTION

SOPA DE LIMA—Light soup of chicken broth with Mayan spices. lime, avocado, tortilla strips & cilantro habanero chile con limon condiment served on the side

4-COURSE PRICE FIXE MENU: CHILE RELLENOS \$65 PER PERSON

CHIPS, SALSA & GUACAMOLE

Fresh Xico chips, muchos chiles salsa molcajete guacamole & salsa verde

SOPA DE LIMA

*Light soup of chicken broth with Mayan spices. lime, avocado, tortilla strips
& cilantro habanero chile con limon condiment served on the side*

CHICKEN CHILE RELLENOS

*Ancho chiles stuffed with chicken, cheese and tomato, served with refritos &
Mexican rice*

FLAN

TRES LECHES CAKE CAKE

Non-alcoholic beverages

Agua de Jamaica

Hibiscus flower tea sweetened and served over ice

\$4

Fresh Limeade

Fresh squeezed lime juice and sparkling water served over ice

\$4

Coca Cola
Mexican coke in a bottle
\$3

Topo Chico
\$3

Alcoholic beverages

The standard bar set up includes three signature cocktails, red and white wine, and beer. Special requests are always accommodated.

STANDARD BAR SET UP

Includes cocktails, red and white wine, and beer

COCKTAILS
\$10/each

Classic Xico Margarita

Lime, Lunazul tequila, triple sec

La Miela

Lime, mezcal, honey

Mexican Manhattan

Bourbon, mole bitters, sweet vermouth

WINE
\$10/glass

Red

White

Rose on request

BEER

\$5/bottle or can

Sol

Caldera IPA

Porter