

EVENTS AT

# Puesto



**We love parties because we believe every day should be a party!**

Designed by Paul Basile of BASILE Studio, the space at Puesto Park Place Irvine makes use of bright colors and rich contrasting materials. Warm douglas fir timber and cool grey stone create a dynamic juxtaposition reflective of Mexico City: a cosmopolitan hub known both for its authentic street food as well as its elevated Mexican cuisine with international influences. Adjoined to the new AC Marriott Hotel, guests enter the restaurant from Michelson Drive where glass walls flip open, creating an opportunity to enjoy both indoor and outdoor dining.



# General Information

## FOOD & BEVERAGE MINIMUMS

For details on pricing, availability, and for further information, please submit an inquiry on our website [eatpuesto.com](http://eatpuesto.com), or contact our Group Dining Coordinator, Mikenna, at (858) 788-3974.

We look forward to seeing you soon!

## Cost and Billing

There are food and beverage minimums associated with each room and meal period. Food and beverage minimums are exclusive of 7.75% California Sales Tax, 4.5% administrative fee, and a minimum gratuity of 18%.

## Deposits and Cancellations

In order to secure the space, you are required to sign a letter of agreement and provide a non-refundable deposit equal to 25% of your minimum. Cancellations within (5) business days of the event will be charged the estimated total cost of the event. Deposits for cancellations cannot be applied to future bookings unless the room is able to be rebooked.

## Event Space Availability

Your private event space will be available from the contracted start time until the contracted end time; any extensions must be approved in advance.

## Final Confirmation

We ask that you confirm your menu two weeks prior to your event, and confirm your final guest count three business days prior.

## Menus

Menus will be curated for your event with the items you pre-select; served family-style or reception style. We would be glad to accommodate any dietary preferences or restrictions.

## Beverage

All beverages are charged on consumption and go towards your food and beverage minimum.

# Frequently Asked Questions

## What does Family-Style mean?

Family-style is seated with coursed appetizers, sides and tacos. Family-style meals for groups of 17 or more ensures your guests and the remainder of the restaurant a seamless experience. Upon arrival, your chips and complimentary molcajete salsa will be on your table. The first course of appetizers will arrive shortly after everyone is seated, followed by the optional salad course. The tacos will come out in waves, one kind at a time as well as the two sides. The tacos are plated with four or five per plate. Your guests will serve themselves. After all three tacos have been enjoyed, individually plated desserts will be served if you decide to include dessert in your meal.

## What does Reception Style mean?

A reception style event is a cocktail party. We create a lounge-like ambiance, with limited seating allowing for the group to mix and mingle. Off to the side there will be a station with chips, salsa and other displayed items for your guests to serve themselves at their leisure. Tray-passed appetizers and tacos come out shortly after your guests' arrival. The tacos are served in small waves, which means they are hot and fresh when your guests receive them.

## What is the difference between exclusive and non-exclusive?

Exclusive is limited to only your group in a designated room or patio space. Non-exclusive events mean that there will be other restaurant guests present around your event. These types of events tend to cost less and are more readily available. Each location provides a variety of communal spaces, lofts, semi-private rooms or patios. Some locations require exclusive use of a space with reception style menus.

## How is the food and beverage minimum determined?

The biggest factor is the start time of the event. Second, is the size of the group and third is the space. Events beginning between 6 pm and 8 pm will have higher minimums as those are our peak dinner hours.

## Do you offer buffets?

We do not offer buffets; however, a reception style event is fairly close. This way, we guarantee our tacos are given to your guests fresh off the plancha. We are happy to discuss options of having additional items either on the displayed station or tray-passed to guests.

## Some of my guests have dietary restrictions. How can they be accommodated?

If you know ahead of time of any guests with vegan, vegetarian, gluten-free, or any other dietary restriction, we can make substitutions to provide them the same caliber of item as the remainder of the group. They will receive their own plate of food to avoid any confusion. Even if your guest doesn't let you know ahead of time, typically we can make adjustments at the time of your event. Either way, please ask your guests to identify themselves with the server to ensure the plates are given to the correct guests.

## When are my menu selections due?

Ideally, you'll email your menu selections within 10 business days of your event; however, we are flexible and can accommodate varying situations.

## When is my final guest count due?

Your final guest count is due three business days prior.

## Can we bring our own decorations?

Due to limited space, please connect with the Event Sales Manager to confirm other decor ideas.

## Can I have a live band, amplified sound and/or a dancefloor?

Unfortunately, due to our liquor license conditions, we cannot. DJ's and other types of vendors may be allowed under certain specific circumstances. Please discuss with your Event Sales Manager to determine the possibilities.

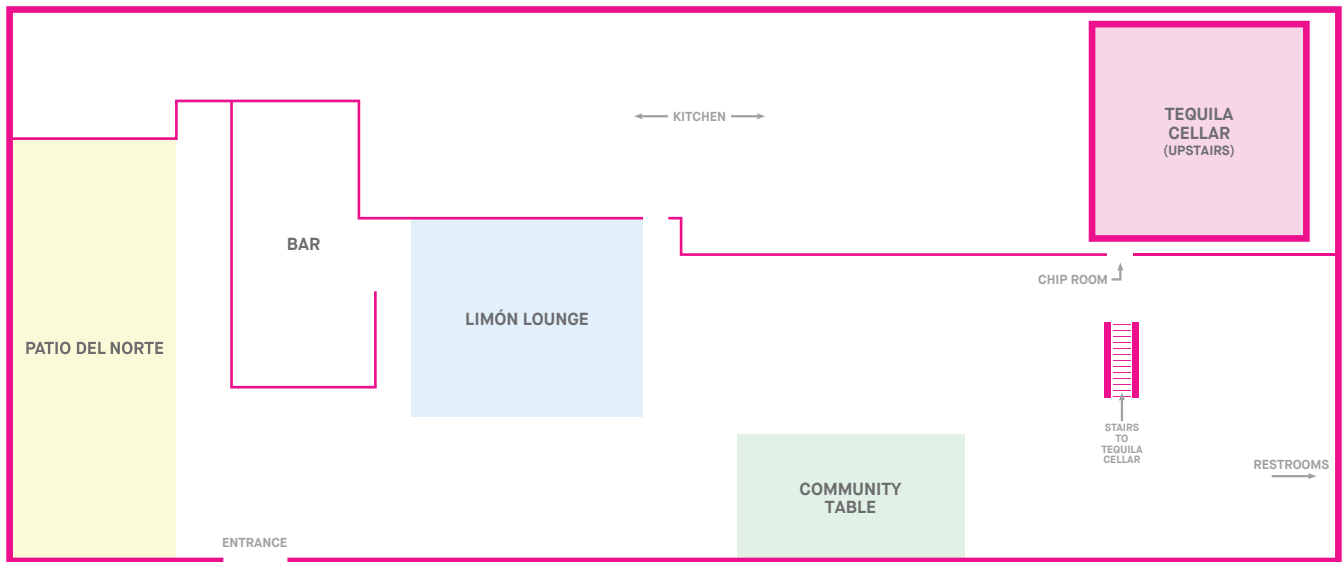
## What is the difference between the 4.5% administrative fee and gratuity?

The 4.5% is an administrative fee for large parties to cover the costs of curating these events. It includes all special signage, menus, plateware and a small commission for our group dining managers. While the required 18% gratuity goes to the kitchen, support, and service staff for their efforts to go above and beyond for your experience, 20% is a suggested amount.

## How does the final payment work?

If you would like to use the same card that you provided for your deposit, we are happy to do so. At the end of the event, if you prefer to pay with a different credit card, please let the server know so the bill may be prepared accordingly.

# Puesto Park Place Event Spaces



## PARK PLACE ROOM CAPACITIES

ROOM	SEATED	STANDING
Limón Lounge	22	30
Community Table	20	N/A
Tequila Cellar	16	20
Patio del Norte	34	60
Full Buy-Out	150	250



# Limón Lounge

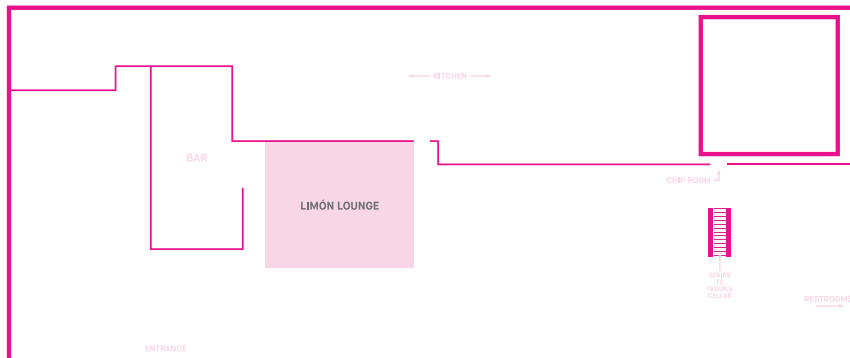
Birthdays, promotions, engagements or days that end in "Y"; the Limón Lounge is great for more casual get togethers for parties of 30 or less.



Family-Style



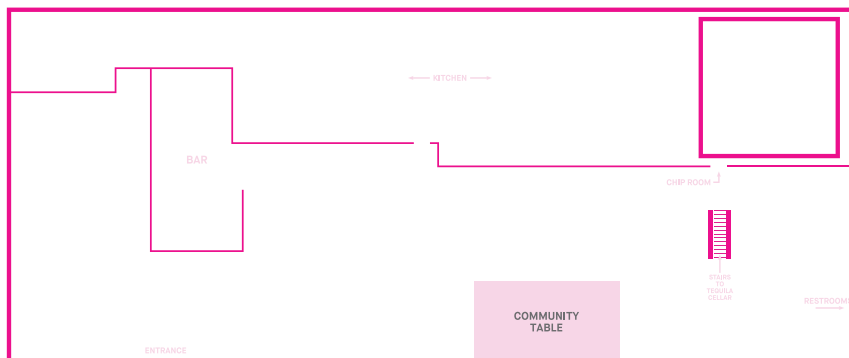
Reception Style



**ROOM CAPACITY**  
Seated: 22 Guests  
Standing: 30 Guests

# Community Table

Family-style dining for 20 guests or less. Community Table will offer an energetic vibe for your event; encouraging friendly conversation.

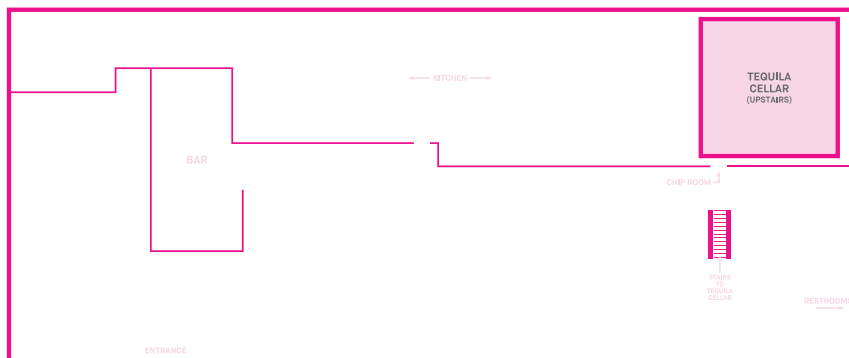


**ROOM CAPACITY**  
Seated: 20 Guests  
Standing: N/A



# Tequila Cellar

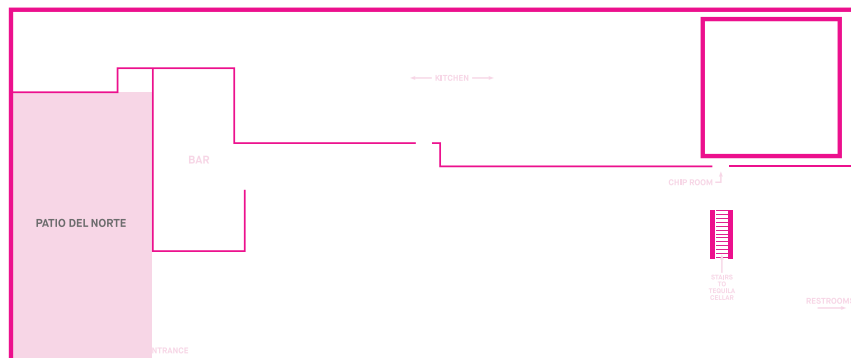
Our cellar has a wall with our extensive collection of tequila and mezcal. The Tequila Cellar seats up to 16 guests. A television is also available for presentations in this space.



**ROOM CAPACITY**  
Seated: 16 Guests  
Standing: 20 Guests

# Patio del Norte

This patio will definitely be a hot spot year-round. With space for 60 reception style, your group can mix and mingle around three fire tables while enjoying tray passed tacos and one of our many specialty cocktails. For seated family-style events, the space seats up to 34 guests.

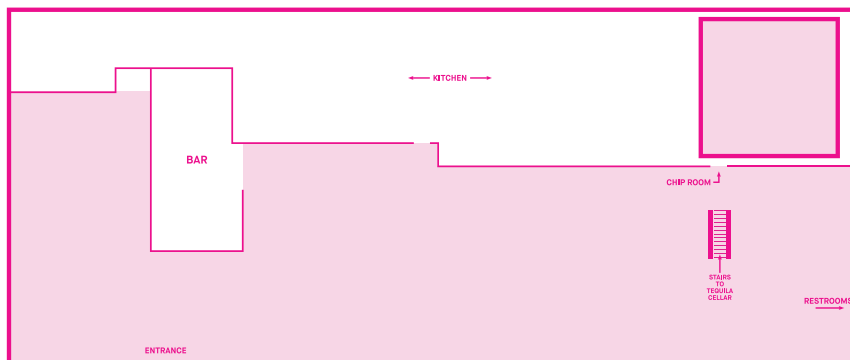


**ROOM CAPACITY**  
Seated: 34 Guests  
Standing: 60 Guests



# Full Buy-Out

Puesto will tailor the space to your needs, allowing you to create an unforgettable experience. Enjoy exclusive access to all of our amenities and dedicated staff, with the option to bring in entertainment, set up stations, customized decor and much more.



**ROOM CAPACITY**  
Seated: 150 Guests  
Standing: 250 Guests



# Puesto

## Menu Options



# Puesto

## Family-Style Menu

Menu begins at \$45.00++ per person (starters, tacos & sides)

### Starters

*Pre-select two. (+\$4 / person for each additional item, plus upgrade charges if any)  
Items to be served family-style. Served with tortilla chips & molcajete salsa (GF, V+)*

#### PASSIONFRUIT & MANGO SHRIMP CEVICHE\*

mango, avocado, sesame black garlic chile oil (GF)

#### CEVICHE VERDE\*

local fish, cucumber, serrano, avocado, Japanese peanuts (GF, P, N)

#### CLASSIC GUACAMOLE

avocado, cilantro, onion, fresh squeezed lime & orange (GF, V+)

#### PUESTO PERFECT GUACAMOLE

classic guacamole + Parmigiano-Reggiano (GF, V)

#### NOGADA GUACAMOLE

classic guacamole + pomegranate, mango pico, candied walnuts (GF, V+, N)

#### CHICHARRONES

crackling pork magic, chile, lime (GF)

#### POTATO TAQUITOS

queso fresco, guacamole, salsa fresca, sesame black garlic chile oil (GF, V)

#### CHICKEN FLAUTAS

queso fresco, guacamole, crema, spicy tomatillo-árbol salsa, sesame black garlic chile oil (GF)

### Optional Salad Course

*Served family-style. +\$5 per person*

#### CHOPPED

radicchio, kale, candied walnuts, corn, tomato, avocado, Parmigiano-Reggiano (GF, V, N)

#### JALAPEÑO CAESAR\*

gem lettuce, breadcrumbs, Parmigiano-Reggiano, jalapeño slices

### Tacos

*Pre-select three. Served family-style. Each guest gets one of each taco selected.  
(+\$8/person for each additional taco plus upgrade charges if any)*

#### CHICKEN AL PASTOR

crispy melted cheese, free range Jidori chicken, hibiscus & chipotle tinga, avocado, piña habanero pico (GF)

#### LOBSTER

Maine lobster, jalapeño pico, black bean sauce, avocado, crispy fried onions +\$7

#### TAMARINDO SHRIMP

crispy shrimp, tamarindo-chile sauce, guacamole (GF) +\$3

#### BAJA FISH

Puesto beer battered local line-caught fish, cabbage, guacamole, crema, Morita salsa +\$3

#### SHORT RIB QUESABIRRIA

crispy melted cheese, Jalisco salsa, pickled radish, guacamole (GF)

#### RIBEYE

ribeye, asada pico, spicy tomatillo árbol salsa, queso fresco

#### FILET MIGNON\*

crispy melted cheese, filet mignon, avocado, spicy pistachio serrano salsa (N) +\$3

#### CARNITAS

crispy melted cheese, Salmon Creek Farms pork, tomatillo salsa, avocado (GF)

#### MUSHROOM

*can be made vegan, if cheese is excluded*

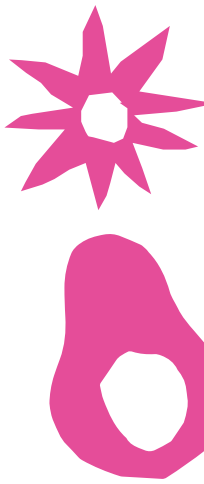
crispy melted cheese, mushrooms, pickled onions, stone fruit serrano salsa (GF, V)

#### VERDURAS

*can be made vegan, if cheese is excluded*

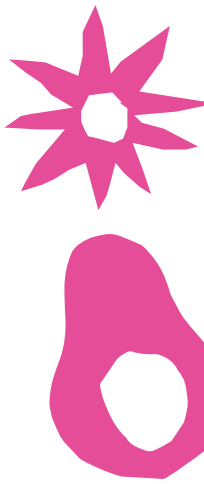
crispy melted cheese, seasonal vegetables, nopales, avocado (GF, V)

GF = Gluten-free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten P = Peanuts are present N = Contains nuts V = Vegetarian V+ = Vegan \*These menu items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Puesto

# Family-Style Menu continued



## Sides

*Pre-select two. Served family-style to accompany your tacos. (+\$4/person for each additional item plus upgrade charges if any)*

### HERB LIME RICE

steamed with epazote & cilantro (GF, V)

### TRADITIONAL BLACK BEANS

classically prepared with epazote, sofrito & queso fresco (GF, V)

### ESQUITE

grilled corn, chile, lime, queso Cotija, crema (GF, V) +\$2

## Optional Dessert

*Served individually to each guest (+\$5/person)  
Must be ordered 10 days prior to your event. Minimum order of 25.*

### PIÑA COLADA CAKE\*

coconut, fresh caramelized pineapple, meringue (GF)

## Beverage Options

*As part of your special event, we create a personalized menu for your guests, which will list the hosted beverages during the event. Please select a maximum cost per beverage to offer your guests.*

### \$14 BEVERAGE CAP

*Includes the beverages listed below, all beverages are charged on consumption.*

<p><b>Cervezas</b> Brewed in our Mission Valley Cerveceria</p> <p>CLARA AMBER NEGRA IPA \$9</p>	<p><b>Wine</b> By the glass</p> <p>RED WHITE ROSÉ BUBBLES \$13-\$14</p>	<p><b>Agua Frescas</b> Made in-house daily</p> <p>PASSIONFRUIT WATERMELON PINEAPPLE HORCHATA \$5</p>	<p><b>Other N/A Bevs</b></p> <p>ICED TEA HOUSEMADE LEMONADE COKE / DIET COKE SPRITE \$4-\$5</p>
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### \$20 BEVERAGE CAP

*Includes all beverages listed above, plus Margaritas & Specialty Cocktails listed below. All beverages are charged on consumption.*

<p><b>Margaritas</b></p> <p>PUESTO PERFECT • MANGO • CADILLAC • GUAVA HOT SAUCE • CUCUMBER • SERRANO • WATERMELON PASSIONFRUIT • COCONUT • FRUIT CART \$16 - \$20</p>	<p><b>Specialty Cocktails</b></p> <p>RANCH WATER • PALOMA • PINK LEMON DROP PASSIONFRUIT MULE • OLD FASHIONED MOJITO • PIÑA COLADA \$16 - \$18</p>
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### FULL BAR

*All beverages are charged on consumption.*

*For groups with over 30 guests, we recommend pre-selecting 1-2 bottled margarita flavors to share at the beginning of your event to help expedite drink service for your guests. Each bottle serves 4-5 drinks. Select from the following: Puesto Perfect, Hot Sauce, Watermelon or Guava. All pre-selected beverages will count towards your food and beverage minimum. To discuss other options, please email us with your requests.*

All menu items and pricing are subject to change based on seasonal availability.

GF = Gluten-free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten P = Peanuts are present N = Contains nuts V = Vegetarian V+ = Vegan \*These menu items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





Puesto

# Reception Menu

Begins at \$40.00++ per person

## Savory Display Station

*Pre-select two. (+\$4/person for each additional item, plus upgrade charges if any)  
Displayed with tortilla chips & molcajete salsa (GF, V+)*

### PASSIONFRUIT & MANGO SHRIMP CEVICHE\*

mango, avocado, sesame black garlic chile oil (GF)

### CEVICHE VERDE\*

local fish, cucumber, serrano, avocado, Japanese peanuts (GF, P, N)

### CLASSIC GUACAMOLE

avocado, cilantro, onion, fresh squeezed lime & orange (GF, V+)

### PUESTO PERFECT GUACAMOLE

classic guacamole + Parmigiano-Reggiano (GF, V)

### NOGADA GUACAMOLE

classic guacamole + pomegranate, mango pico, candied walnuts (GF, V+, N)

### CHICHARRONES

crackling pork magic, chile, lime (GF)

## Savory Tray Passed Items

*Pre-select two. (+\$4/person for each additional item, plus upgrade charges if any)*

### INDIVIDUAL POTATO TAQUITOS

queso fresco, guacamole, salsa fresca, sesame black garlic chile oil (GF, V)

### INDIVIDUAL CHICKEN FLAUTAS

queso fresco, guacamole, crema, spicy tomatillo-árbol salsa, sesame black garlic chile oil (GF)

### ESQUITE CUP

grilled corn, chile, lime, queso Cotija, crema (GF, V)

## Tray Passed Tacos

*Pre-select two. Each guest gets one of each taco selected.  
(+\$8/person for each additional taco plus upgrade charges if any)*

### CHICKEN AL PASTOR

crispy melted cheese, free range Jidori chicken, hibiscus & chipotle tinga, avocado, piña habanero pico (GF)

### LOBSTER

Maine lobster, jalapeño pico, black bean sauce, avocado, crispy fried onions +\$7

### TAMARINDO SHRIMP

crispy shrimp, tamarindo-chile sauce, guacamole (GF) +\$3

### BAJA FISH

Puesto beer battered local line-caught fish, cabbage, guacamole, crema, Morita salsa +\$3

### SHORT RIB QUESABIRRIA

crispy melted cheese, Jalisco salsa, pickled radish, guacamole (GF)

### RIBEYE

ribeye, asada pico, spicy tomatillo árbol salsa, queso fresco

### FILET MIGNON\*

crispy melted cheese, filet mignon, avocado, spicy pistachio serrano salsa (N) +\$3

### CARNITAS

crispy melted cheese, Salmon Creek Farms pork, tomatillo salsa, avocado (GF)

### MUSHROOM

*can be made vegan, if cheese is excluded*

crispy melted cheese, mushrooms, pickled onions, stone fruit serrano salsa (GF, V)

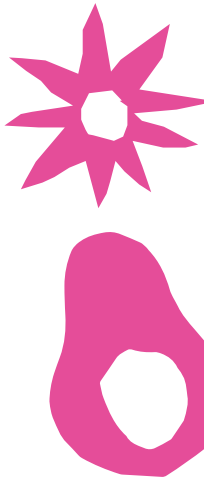
### VERDURAS

*can be made vegan, if cheese is excluded*

crispy melted cheese, seasonal vegetables, nopales, avocado (GF, V)

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## Reception Menu continued



### Optional Dessert

Served individually to each guest (+\$5/person)  
Must be ordered 10 days prior to your event. Minimum order of 25.

#### PIÑA COLADA CAKE\*

coconut, fresh caramelized pineapple, meringue (GF)

### Beverage Options

As part of your special event, we create a personalized menu for your guests, which will list the hosted beverages during the event. Please select a maximum cost per beverage to offer your guests.

#### \$14 BEVERAGE CAP

Includes the beverages listed below, all beverages are charged on consumption.

Cervezas	Wine	Agua Frescas	Other N/A Bevs
Brewed in our Mission Valley Cerveceria	By the glass	Made in-house daily	
CLARA	RED	PASSIONFRUIT	ICED TEA
AMBER	WHITE	WATERMELON	HOUSEMADE LEMONADE
NEGRA	ROSÉ	PINEAPPLE	COKE / DIET COKE
IPA	BUBBLES	HORCHATA	SPRITE
\$9	\$13-\$14	\$5	\$4-\$5

#### \$20 BEVERAGE CAP

Includes all beverages listed above, plus Margaritas & Specialty Cocktails listed below. All beverages are charged on consumption.

Margaritas	Specialty Cocktails
PUESTO PERFECT • MANGO • CADILLAC • GUAVA HOT SAUCE • CUCUMBER • SERRANO • WATERMELON PASSIONFRUIT • COCONUT • FRUIT CART	RANCH WATER • PALOMA • PINK LEMON DROP PASSIONFRUIT MULE • OLD FASHIONED MOJITO • PIÑA COLADA
\$16 - \$20	\$16 - \$18

#### FULL BAR

No maximum cost per drink, all drinks are charged on consumption.

For receptions with over 50 guests, we recommend pre-selecting 2-3 beverages (margaritas, beer or wine) to tray-pass at the beginning of your event to help expedite drink service for your guests.

All pre-selected beverages will count towards your food and beverage minimum.

To discuss other options, please email us with your requests.



All menu items and pricing are subject to change based on seasonal availability.

GF = Gluten-free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten P = Peanuts are present N = Contains nuts V = Vegetarian V+ = Vegan \*These menu items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



*Puesto*

**Thank you!**