

EVENTS AT

Puesto



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

A party at Puesto at The Headquarters can be an intimate dinner in our loft or a family-style fiesta for 52 in the main dining room. A lively reception with tray-passed tacos and margaritas can fill the entire space for up to 400 of your closest friends. The restaurant includes two patios and two semi-private indoor spaces, which can be filled independently or combined to accommodate any number of partygoers.



General Information

FOOD & BEVERAGE MINIMUMS

For details on pricing, availability, and for further information, please submit an inquiry on our website 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.

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.

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.

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.

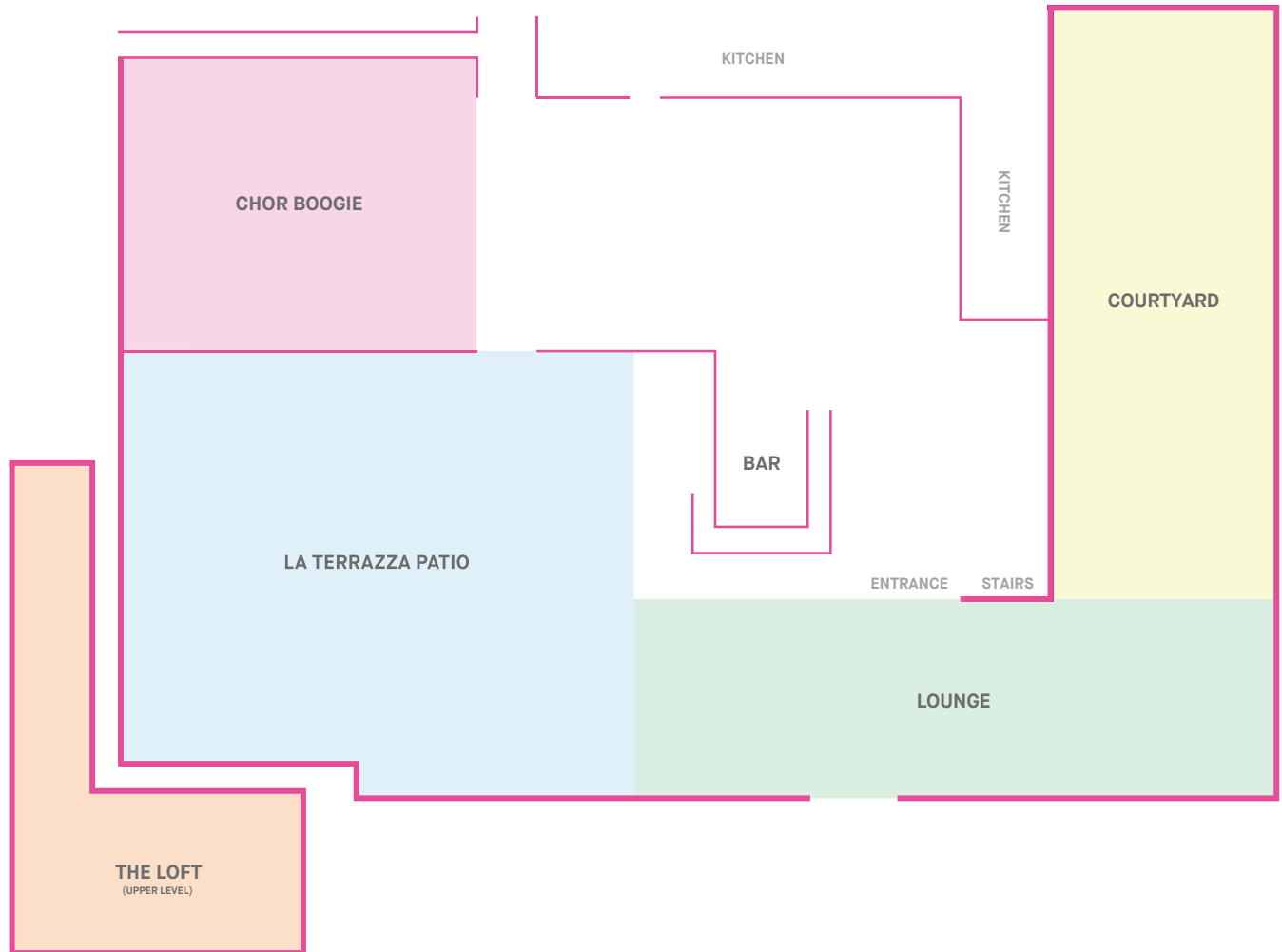
What is the difference between the 4.5% administrative fee and gratuity?

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 at the Headquarters Event Spaces



SAN DIEGO ROOM CAPACITIES

ROOM	SEATED	STANDING
Chor Boogie (Main Dining Room)	52	70
The Loft	28	35
Courtyard Patio	60	80
La Terrazza Patio	120	200
Full Buy-Out	250	400

Chor Boogie

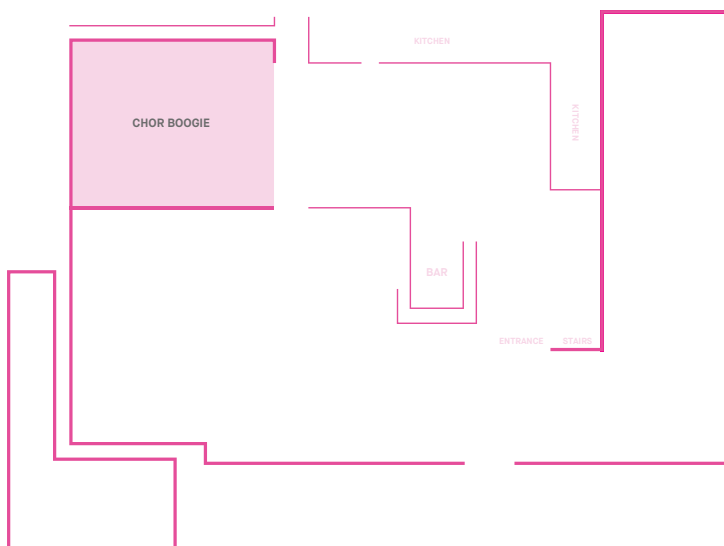
Chor Boogie may be reserved as either private or non-exclusive. You won't need to provide any other decor because this room has it all! The mural by graffiti artist, Chor Boogie, the living wall and original Police Headquarters staircase together creates a modern space within a historic building. Puesto Perfect tacos and margaritas will give your guests a night to remember!



Family-Style



Reception Style



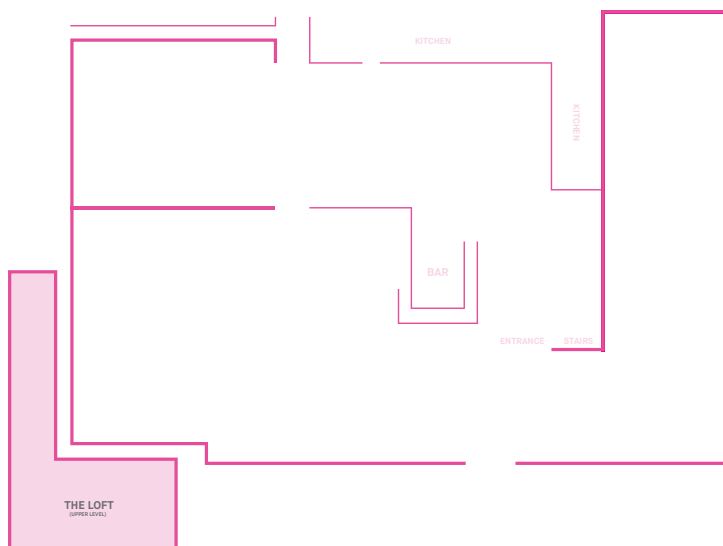
ROOM CAPACITY

Seated: 52 Guests

Standing: 70 Guests

The Loft

Our loft is ideal for smaller groups. You are welcome to reserve the loft for your group, or share it with a couple smaller tables if you are open to a non-exclusive arrangement. The space overlooks the bar and has another beautiful mural in the background which gives your guests plenty of conversation pieces, while enjoying their specialty cocktails and tacos.



ROOM CAPACITY

Seated: 28 Guests

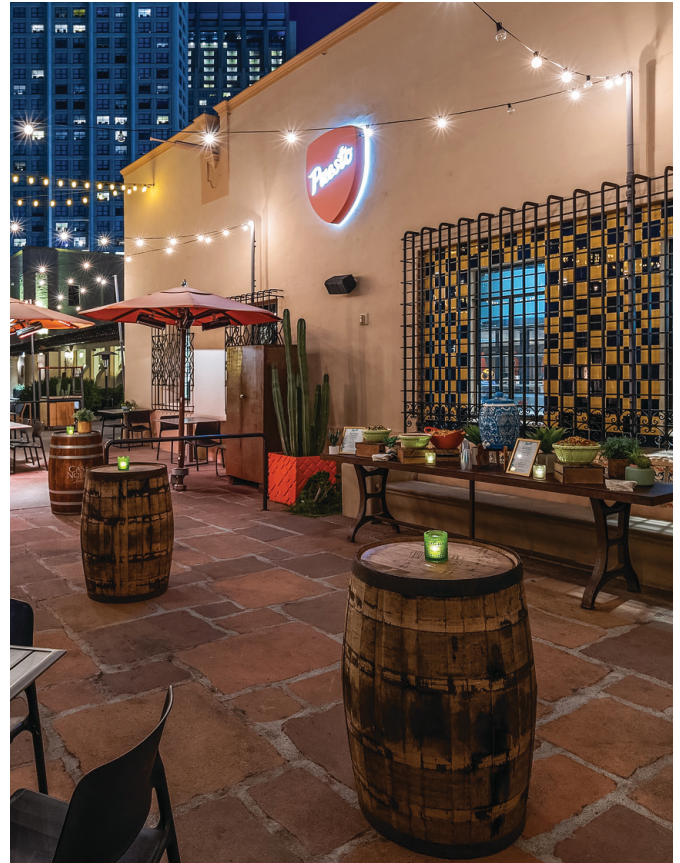
Standing: 35 Guests

Courtyard Patio

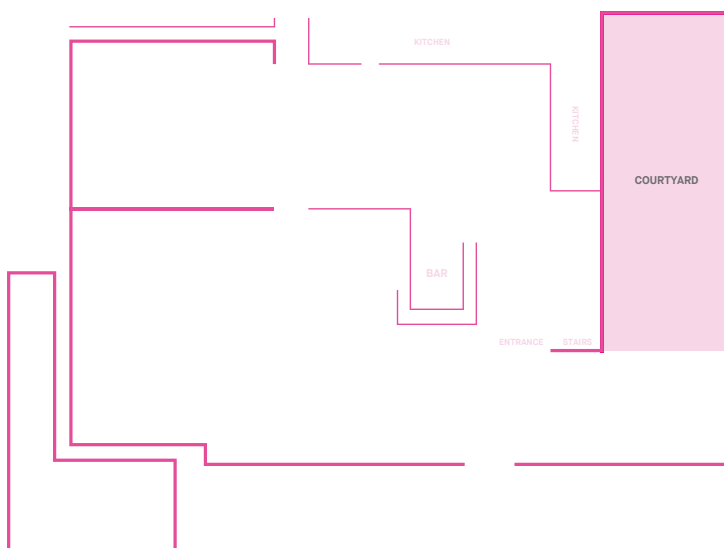
This patio is one of our most exclusive spaces. With it being on the north side of the restaurant, your view will be mainly of the headquarters' courtyard. There are market lights and a fountain in the courtyard to add to the ambiance.



Family-Style



Reception Style



ROOM CAPACITY

Seated: 60 Guests

Standing: 80 Guests

La Terrazza Patio

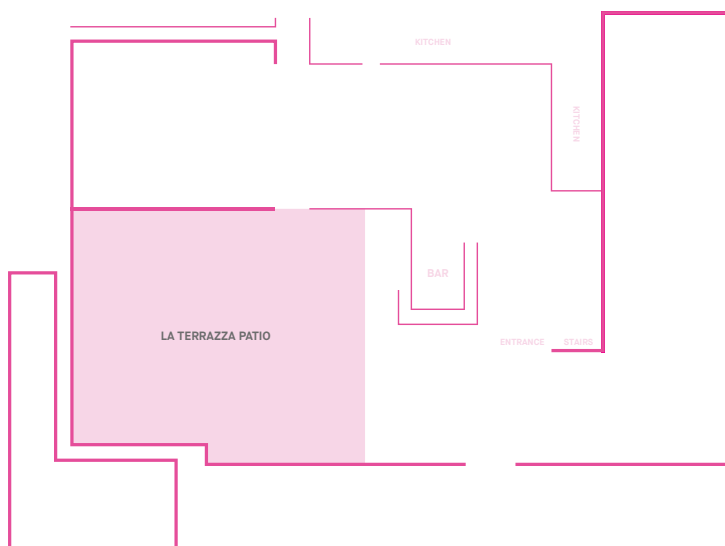
La Terrazza patio is always the most popular spot in the restaurant! This space can either be exclusive or non-exclusive depending on the style of event you are seeking. Our umbrellas have stationary heaters, and we also have mobile heaters that allow for us to operate the patio year round.



Family-Style



Reception Style



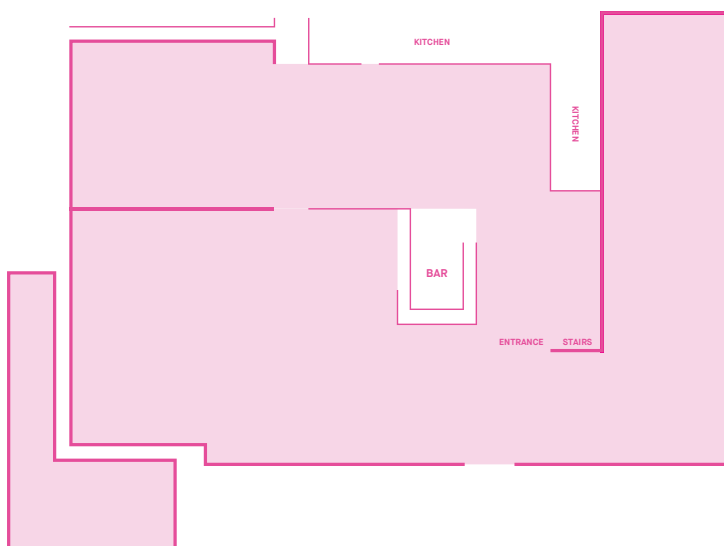
ROOM CAPACITY

Seated: 120 Guests

Standing: 200 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: 250 Guests

Standing: 400 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.

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.

Cervezas

Brewed in our Mission Valley Cerveceria

CLARA

AMBER

NEGRA

IPA

\$9

Wine

By the glass

RED

WHITE

ROSÉ

BUBBLES

\$13-\$14

Agua Frescas

Made in-house daily

PASSIONFRUIT

WATERMELON

PINEAPPLE

HORCHATA

\$5

Other N/A Bevs

ICED TEA

HOUSEMADE LEMONADE

COKE / DIET COKE

SPRITE

\$4-\$5

\$20 BEVERAGE CAP

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

Margaritas

PUESTO PERFECT • MANGO • CADILLAC • GUAVA
HOT SAUCE • CUCUMBER • SERRANO • WATERMELON
PASSIONFRUIT • COCONUT • FRUIT CART

\$16 - \$20

Specialty Cocktails

RANCH WATER • PALOMA • PINK LEMON DROP
PASSIONFRUIT MULE • OLD FASHIONED
MOJITO • PIÑA COLADA

\$16 - \$18

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.

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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)

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.

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Brewed in our Mission Valley Cervecería

CLARA
AMBER
NEGRA
IPA
\$9

Wine

By the glass

RED
WHITE
ROSÉ
BUBBLES
\$13-\$14

Agua Frescas

Made in-house daily

PASSIONFRUIT
WATERMELON
PINEAPPLE
HORCHATA
\$5

Other N/A Bevs

ICED TEA
HOUSEMADE LEMONADE
COKE / DIET COKE
SPRITE
\$4-\$5

\$20 BEVERAGE CAP

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

Margaritas

PUESTO PERFECT • MANGO • CADILLAC • GUAVA
HOT SAUCE • CUCUMBER • SERRANO • WATERMELON
PASSIONFRUIT • COCONUT • FRUIT CART

\$16 - \$20

Specialty Cocktails

RANCH WATER • PALOMA • PINK LEMON DROP
PASSIONFRUIT MULE • OLD FASHIONED
MOJITO • PIÑA COLADA

\$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.

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Puesto

Thank you!