



tacolicious

PRIVATE DINING

Tacolicious provides a variety of options for private events. *We can do big or small, quirky or corporate.*

Our private dining rooms can accommodate everything from brunch or lunch to a standing reception or a full dinner.

If you have other needs, please ask about our catering and delivery services.





↳ This vibrant, high ceilinged room is adorned with Paul Madonna artwork and its walls are painted our signature Tacolicious teal. We can accommodate 40 seated or 60 standing.

632 EMERSON ST., PALO ALTO

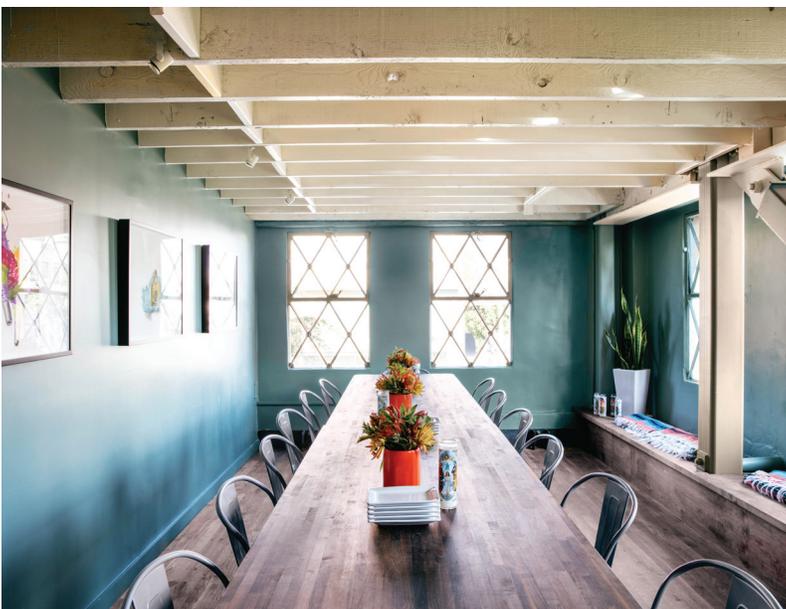
With exposed rafters, skylights, rustic wood floors, and whimsical original Paul Madonna artwork, our Mission District private dining room is anything but expected. (In fact, it might be the best room in the house.) This space can accommodate up to 50 seated or 75 standing.

741 VALENCIA ST., SAN FRANCISCO



↳ At our Marina District location, getting to our private dining room takes walking up the stairs to the second floor, through our kitchen, and into a secret room. In this corner room, the white rafters are exposed and original art-deco windows look out onto Chestnut Street. This intimate room can accommodate 20 seated or 25 standing.

2250 CHESTNUT ST., SAN FRANCISCO





LUNCH DINING PACKAGES

Offered during lunch hours, the menu is served family style and includes complimentary house-made chips and roasted tomato-mint salsa. Choose from the options below.

- choice of one snack
- choice of three taco fillings (2 tacos per person)

\$20

- choice of two snacks
- choice of three taco fillings (2 tacos per person)
- choice of one dessert

\$28

- choice of three snacks
- choice of four taco fillings (2 tacos per person)
- served with rice and choice of beans (black or refried)
- choice of one dessert

\$34

OPTIONS

Choose from these options in order to build your dining package.

SNACKS

guacamole made to order

chile con queso sustainable? nope. delicious? yep.

kale salad quinoa, cabbage, seasonal fruit, almonds, cumin vinaigrette

marina girl salad little gem, avocado, cucumber, radish, pumpkin seeds, cotija cheese, jalapeño vinaigrette

tuna tostadas “contramar style” albacore, chipotle mayo, crispy leeks, avocado

seasonal veggie empanadas (a.q.)

shrimp a la plancha mojo verde, corn salsa

TACOS

- seasonal veggie (gf)
- guajillo-braised beef (gf)
- chicken tinga (gf)
- traditional carnitas (gf)
- baja-style pacific cod

All tacos are served on fresh tortillas with onions and cilantro.

DESSERT

- **traditional churros con chocolate**
 - **freshly baked cookies:** chocolate chunk, caramel crunch
-
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DINNER DINING PACKAGES

All private dining menus are served family style and include complimentary house-made chips and roasted tomato-mint salsa. Choose from the options below.

- choice of two snacks
- choice of three taco fillings (3 tacos per person)
- choice of one dessert

\$36

- choice of three snacks
- choice of four taco fillings (3 tacos per person)
- choice of one dessert

\$42

- choice of three snacks
- choice of four taco fillings (3 tacos per person)
- served with rice and choice of beans (black or refried)
- choice of one dessert

\$48

OPTIONS

Choose from these options in order to build your dining package.

SNACKS

guacamole made to order

chile con queso sustainable? nope. delicious? yep.

kale salad quinoa, cabbage, seasonal fruit, almonds, cumin vinaigrette

marina girl salad little gem, avocado, cucumber, radish, pumpkin seeds, cotija cheese, jalapeño vinaigrette

tuna tostadas “contramar style” albacore, chipotle mayo, crispy leeks, avocado

seasonal veggie empanadas (a.q.)

shrimp a la plancha mojo verde, corn salsa

TACOS

- seasonal veggie (gf)
- guajillo-braised beef (gf)
- chicken tinga (gf)
- traditional carnitas (gf)
- baja-style pacific cod

All tacos are served on fresh tortillas with onions and cilantro.

DESSERT

- **traditional churros con chocolate**
 - **freshly baked cookies:** chocolate chunk, caramel crunch
-
-



TEQUILA TASTING

Let our tequila experts design a flight for you.

Three ½-oz pours per person
(blanco, reposado and añejo tequilas)

standard tequila tasting \$30
price per person

premium tequila tasting \$40
price per person

COCKTAILS

price per pitcher

margarita de la casa \$46
tequila, fresh lime, agave nectar

margarita fresca \$46
tequila, seasonal fruit, agave, lime

paloma \$46
tequila, grapefruit, elderflower

pasión \$46
tequila, habanero, passion fruit, lime

sangria \$43
red wine, apricot brandy, oj, spicy
apple salsa

BEER

Choose from an assortment of
premium Mexican beers.

price per bottle \$7

WINE

BUBBLES

tacolicious cava penedès, spain

WHITE

tacolicious alvarinho minho, portugal

ROSÉ

tacolicious mencia rosado bierzo, spain

RED

tacolicious monastrell yecla, spain

price per bottle \$44

BOOZE-FREE

iced tea \$4

housemade horchata rice and cinnamon \$5

horchata cold-brew housemade horchata,
highwire dark roast \$7

seasonal agua fresca \$5

jamaica lemonade \$5

agua de piedra agua mineral \$5

refrescos mexicanos coca-cola, jarritos
grapefruit \$5

mia iced tea, guava, lime, agave \$5

silas pineapple, coconut h2o, ginger shrub \$5

moss oj, lemon, agave, vanilla, soda \$5



GUARANTEES: The final number of guests must be confirmed FIVE days prior to the event. Should you not contact us with a final head count, we will work with the original number of guests and assess the appropriate charges. If more guests attend the event, we cannot guarantee food/drinks for everyone.

CONFIRMATION: Tacolicious requires a credit card to secure your booking. You will be required to sign a letter of agreement and provide a non-refundable deposit equal to 25% of the food and beverage minimum to hold the date, time and space. Without a credit card on file, your booking is considered tentative. Once the method of payment is received, your event is confirmed and guaranteed. All charges will be applied to your final bill and payment will be assessed at the close of your event.

CANCELLATION: If canceled less than **45 business days prior** to the scheduled event, 50% of the food and beverage minimum will be charged to the credit card on file. In the event of a cancellation **less than 14 days prior** to an event, the guest will be charged 100% of the food and beverage subtotal.

EVENT MINIMUMS: Food and beverage minimums apply to all events. Food and beverage minimums do not include the service charge and taxes. Please ask your special events manager for food and beverage minimums.

SERVICE CHARGE & TAXES: There is a 5% room fee retained by the restaurant to cover incidentals and operating costs. A service fee will be added to your total. City mandates plus sales tax apply to all events.

ADDITIONAL SERVICES: We are happy to provide additional help with everything from floral services to AV equipment rentals. Our special events manager will provide you with the additional costs.

* Please make sure to disclose all dietary restrictions or food allergies when confirming your menu. Custom menus are available. The cake cutting fee is \$2 per person. Certain items not available without **72 hour** advance order.

QUESTIONS?

parties@tacolicious.com

415.649.6077

tacolicious.com



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