

THE ORIGINAL
**CADILLAC
BAR**®

**FELICES
FIESTAS!**





THE ULTIMATE HOLIDAY EXPERIENCE

Curated Holiday Menus

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

Festive Décor & Details

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

Interactive Elements

Engage your guests with memorable experiences. Add cocktail-making classes, Tequila tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

Holiday Receptions

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

Enhancements & Rentals

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

Holiday Catering

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

Parting Gifts & Stocking Stuffers

Delight your guests with fully customizable takeaway gifts! Whether it's our homemade pralines, homemade cookies, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.





THE CATERING EXPERIENCE

Let us handle the food so you can focus on enjoying the moment! Whether you're hosting a corporate event, family gathering, or casual get-together, our fiesta to-go packs and customizable catering options make entertaining easy and delicious.

THE LIQUID CHEER

Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun.

Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.



PRIVATE FIESTA

WARM WELCOME

Merry Margarita

(Served upon arrival)

STARTER

Camarones Enbrochette Grandes

(3 per skewer- passed or as First Course)

ENTREES

(Can be served buffet or family style)

Beef & Chicken Fajitas

Beef, Chicken & Cheese Enchiladas

House-made Tamales

ACCOMPANIMENTS

Served with refried beans, rice, handmade flour tortillas,
house made guacamole, sour cream, chile con queso, pico de gallo

Includes: Soft Drinks, Iced Tea, Regular Coffee

Stocking Stuffer

(parting gift)

2- Homemade Pralines

BANQUET AND CATERING POLICIES

Menus

Our menus are designed to assist you in the coordination of your event. We ask that you finalize your menu at least seven days prior to your event. However, last minute events are possible within reason.

Service Charge and Tax

All prices are per person unless otherwise specified. Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. Menus are not inclusive of banquet fee, gratuity, or sales tax.

Guarantees

A final guaranteed figure will be required three (3) business days prior to the scheduled event. Any reduction in the guest count will not be accepted after the guarantee has been confirmed. If a guarantee is not received, the original attendance figure will be used as the guarantee. Cadillac Bar reserves the right to move your party to a different room should your number of guests decrease. Should your event exceed your guaranteed figure, Cadillac Bar will endeavor to serve all your guests the same entrée at an additional charge.

Food and Beverage Service

Cadillac Bar must supply all food and beverages on site. No food or beverage can leave the premises without prior arrangements. All alcoholic beverages must be supplied by Cadillac Bar, in accordance with all state and local laws. Responsible use of alcohol is expected. No liquor may be brought to or removed from the premises. In special instances, consideration may be given to those hosts who wish to bring in a limited number of bottled wine or champagne for celebratory purposes. Prior approval is required and a \$10 corkage fee per bottle will be assessed.

Private Banquet Rooms

The following rooms are available for private events and will require a set up fee with food and beverage minimum. This can be discussed with your sales associate.
Party Shack: Up to 100 people
Laredo Room: Up to 200 people
Laredo Room & Party Shack: Up to 350 people

Responsibilities

Cadillac Bar does not assume responsibility for damage or loss of items left unattended.

Decorations

Guests may provide decorations subject to approval. Cadillac Bar is not responsible for loss or damage to any items brought into or left at the property by guests. Any decorations provided by the facility are the property of the Cadillac Bar and may be charged to the guests should they be missing upon completion of the event.

Audio Visual Equipment

Cadillac Bar is equipped with access to advanced technology. For further information, contact your sales associate.

Security

Cadillac Bar will require one officer per 100 guests during all events; to be paid by the client. Please contact your sales associate as the officers must be booked by Cadillac Bar.

Engineering

Should your event require additional electrical power, lighting or the installation of banners or signs, Cadillac Bar will supply a list of charges. Cadillac Bar does not permit the attaching of anything to the walls or ceiling of rooms without prior approval.

Subcontractors

Cadillac Bar will be happy to supply a suggested list of florists, decorators, musicians and photographers upon request. All subcontractors must abide by Cadillac Bar policies, as well as meet local, state and federal safety regulations.

Deposit

A non-refundable deposit will be required at the time of booking. Full payment of estimated charges for the event is due at the conclusion of the event.

Off-Site Catering

Food and beverage minimum, delivery and service charges may apply. Disposable flatware, plates and napkins are included, as well as fully decorated buffet table. Ask our sales associate for details.

Delivery Orders

Delivery charge and minimums apply. Disposable flatware, plates and napkins are included. Ask our sales associate for details.



BREAKFAST MENU

all breakfast menus include coffee and orange juice



CONTINENTAL BREAKFAST

assorted danishes, fresh fruit, bagels,
jellies, cream cheese, butter

15.99 per guest

BREAKFAST TACO BAR

eggs, bacon, chorizo or jalapeño sausage
served with refried beans, hash browns,
house made guacamole, sour cream, chile con queso

17.99 per guest

AMERICAN BREAKFAST

scrambled eggs, bacon, sausage, hash browns,
fresh fruit, assorted danishes, homemade flour tortillas

17.99 per guest

OMELET BAR

have your omelet made the way you like it.

add 7.99 per guest

CANTINA APPETIZERS & ADD-ONS

serves 10 people



SALSA ROJA & CHIPS

(2.5 lbs.) 29.99

CHILE CON QUESO & CHIPS

(1 qt.) 28.99

QUESO BLANCO & CHIPS

(1 qt.) 28.99

GUACAMOLE & CHIPS

(1 qt.) 28.99

CEVICHE

(2.5 lbs.) 51.99

FRUIT TRAY

25.99

FRUIT & CHEESE TRAY

35.99

BEEF TAQUITOS

(20 pcs.) 39.99

CHICKEN TAQUITOS

(20 pcs.) 39.99

BEAN & CHEESE NACHOS

(20 pcs.) 15.99

CHICKEN FAJITA NACHOS

(12 pcs.) 17.99

BEEF FAJITA NACHOS

(12 pcs.) 18.99

COMBO FAJITA NACHOS

(12 pcs.) 17.99

CHEESE QUESADILLAS

(15 pcs.) 19.99

CHICKEN QUESADILLAS

(15 pcs.) 25.99

BEEF QUESADILLAS

(15 pcs.) 25.99

SHRIMP QUESADILLAS

(15 pcs.) 25.99

CHEESE ENCHILADAS

(1 dz.) 23.99

CHICKEN ENCHILADAS

(1 dz.) 33.99

BEEF ENCHILADAS

(1 dz.) 35.99

STREET TACOS

(10 pcs.) 35.99

PORK TAMALES

(20 pcs.) 25.99

All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.

A LA CARTE APPETIZERS

CADILLAC COMBO*

carne asada and chicken fajita nachos, cheese quesadillas,
chile con queso, chicken taquitos, tamales with beef chili gravy

16.99 per guest

CADILLAC APPETIZER ESPECIAL

carne asada & chicken fajitas in mini flour tortillas with all the trimmings,
spinach quesadillas & shrimp quesadillas

18.99 per guest

EL TAMPICO

chile con queso, carne asada & chicken fajitas in mini flour tortillas
with all the trimmings, chicken-stuffed jalapeños, shrimp quesadillas

19.99 per guest

*This item is not available for off-site catering or delivery orders.

CARVING BOARD

Inside Round of Beef Carving Station

crusted with spices, served with horseradish cream, dijon mustard, petite rolls.

399.00 per station

Prime Rib Carving Station

served with horseradish cream, dijon mustard, petite rolls

Market Price per station

CADILLAC TRADITIONALS

served buffet style with tortilla chips and homemade salsa,
includes non-alcoholic beverages

CANTINA DINNER

traditional beef, chicken & cheese enchiladas
served with refried beans, rice, house made guacamole, sour cream, chile con queso, pico de gallo

23.99 per guest

FAJITA DINNER

beef and chicken fajitas
served with refried beans, rice, handmade flour tortillas, house made guacamole, sour cream, chile con queso, pico de gallo

29.99 per guest

FIESTA DINNER

beef & chicken fajitas, cheese enchiladas
served with refried beans, rice, handmade flour tortillas, house made guacamole, sour cream, chile con queso, pico de gallo

31.99 per guest

CADILLAC DINNER

beef & chicken fajitas, beef, chicken & cheese enchiladas, house made tamales
served with refried beans, rice, handmade flour tortillas, house made guacamole, sour cream, chile con queso, pico de gallo

35.99 per guest

GUADALAJARA DINNER

appetizers: beef & chicken quesadillas, chile con queso
entrées: beef & chicken fajitas, served with refried beans, rice, house made guacamole, sour cream, chile con queso, pico de gallo

35.99 per guest

DESSERTS

ICE CREAM BAR

(Minimum of 30 guests)

assortment of candy, fruit and a variety of toppings, with your choice of two: vanilla, chocolate or strawberry ice cream.

9.99 per guest

SOPAPILLA BAR

puff pastry dusted in cinnamon & sugar
served with chocolate sauce, caramel sauce, honey

7.99 per guest

TRADITIONAL DESSERTS

mexican favorites – including flan and tres leches, and sopapillas—are sure to please chocolate cake, cheesecake, carrot cake and margarita pie also available

7.99 per guest

PLATED SELECTIONS

CHICKEN AND SHRIMP ACAPULCO

grilled marinated chicken topped with shrimp & lobster sauce

24.99 per guest

CHICKEN PECHUGA LITE

grilled chicken breast served over grilled onions

19.99 per guest

GULF REDFISH DEL MAR

blackened with grilled shrimp, topped with cilantro cream sauce

27.99 per guest

MAHI MAHI TROPICAL

grilled fillet of mahi mahi, topped with sweet & spicy habanero salsa

27.99 per guest

CHIPOTLE GLAZED SALMON

smoked, with honey-chipotle glaze

28.99 per guest

BEEF OR CHICKEN ENCHILADAS

spicy beef with chili gravy, cheddar cheese and onions

chicken guisada with salsa ranchera, monterey jack cheese and onions

22.99 per guest

PESCADO VERACRUZ

grilled tilapia with sautéed shrimp in a chipotle veracruz sauce

25.99 per guest

FAJITA PLATE

premium black angus beef or chicken

served with charro or refried beans, rice, handmade flour tortillas,

house made guacamole, sour cream, chile con queso, pico de gallo

beef: 34.99 per guest

chicken: 29.99 per guest

PLATED STARCHES

(CHOICE OF ONE)

Roasted Garlic Mashed Potatoes

Mexican or Poblano Rice

Black or Pinto Refried Beans

PLATED VEGETABLES

(CHOICE OF ONE)

Grilled Mixed Vegetables

Sautéed Green Beans

Roasted Vegetables

CADILLAC BAR WINE LIST

**All wines selected for off-site catering events will be sold by the bottle*

White Wines

Glass

Bottle

Kendall-Jackson Vintner's Reserve Chardonnay

10

39

Banfi 'Le Rime' Pinot Grigio

9

35

Korbel California Champagne

8

Red Wines

Glass

Bottle

J. Lohr 'Seven Oaks' Cabernet Sauvignon

10

39

Carmel Road Pinot Noir

9

35

Sangria

Glass

Pitcher

Beso Del Sol Red

12

29

Non-Alcoholic Beverages

Glass

Bottle

Fountain Drinks

4

Iced Tea

4

Jarritos Flavored Sodas

6

(Fruit Punch, Grapefruit, Lime, Mandarin)

Topo Chico

5

BEVERAGE ARRANGEMENTS

OPEN BAR

A full bar serving guests drinks of their choice.

The bar tab is added to the banquet bill.

HOST BAR

Guests order from a select drink list determined by the host.

The bar tab is added to the banquet bill.

LIMITED BAR

Host chooses a pre-set dollar amount for the bar bill.

DRINK TICKETS

Guests receive a select number of tickets determined by the host.

Tickets are redeemed at the bar.

The bar tab is added to the banquet bill.

CASH BAR

Guests pay for drinks as they order.

BEER LIST

Mexican Domestic Beer 7.00

Corona Extra, Corona Light, Dos Equis Lager,
Modelo Especial, Negro Modelo, Pacifico

Domestic 6.00

Budweiser, Bud Light, Coors Light, Miller Lite

Domestic Premium 6.00

Michelob Ultra, Shiner Bock

FAMOUS MARGARITA

House Margarita **9.00**

Rocks by the Pitcher **27.00**

Frozen by the Pitcher **27.00**

CATERED EVENT PACKAGES

Includes Open Bar, Host Bar and Cash Bar

All of our bartenders and servers are TABC certified. We can provide a full bar with glassware, ice, napkins and garnish.

Ask our sales associate for details.

