



THE ORIGINAL  
**CADILLAC  
BAR**®



**BANQUET SALES MANAGER**  
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# 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



# 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**



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



# 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.