

alejandro's

cocktails + cocina

private party packet



mexico's riviera maya in the heart of monterey

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[@alejandros_restaurant](https://www.instagram.com/alejandros_restaurant)



SPACE OPTIONS & PRICING

(we do not charge a venue fee; local tax & 20% service charge not included)

1. FRONT BAR- 45-50 guests

- best for hosted bar/ hors d'oeuvres/ welcome cocktail reception
- 14 table seats, 15 bar stools. 20 guests standing room

SUN-THURS food & beverage minimum: \$1,000 (2 hour maximum, \$500 for every additional hour)

FRI-SAT – unavailable



2. MAIN DINING ROOM- up to 50 guests

- 26 at tables, 24 in 4 booths located behind tables (6 at each booth)
- prefixed menu

SUN-THURS food & beverage minimum: \$3,000

FRI-SAT food & beverage minimum: \$8,000



3. PRIVATE DINING ROOM- up to 20 guests

- intimate candle lined room, option to close barn doors, booth lined room with group at 3 tables

SUN-THURS food & beverage minimum: \$1,000

FRI-SAT food & beverage minimum: \$2,500



4. FULL RESTAURANT BUYOUT- available guest count depends on event (standing room up to 120, seated up to 92)

SUN-THURS food & beverage minimum: \$5,000

FRI-SAT food & beverage minimum: \$12,000



WHAT WE OFFER

1. HOSTED BAR / HORS D'OEUVERS / WELCOME COCKTAIL RECEPTION

- offered in front bar area (space #1 on previous page)
- choose from a selection of appetizers/salads for a cocktail style reception [see menu below]
- a la carte with minimum spend
- 2 hour maximum, \$500 for every additional hour

APPETIZERS / SALADS

chips & guac

house-made tortilla chips, fresh guacamole

masa tempura

masa tempura fried sweet corn, jalapeño, cilantro, citrus aioli

totopos

house-made tortilla chips, crema, cilantro, cotija cheese, onions, choice of tatemada salsa *or* doña teresa's mole (+2)

taquitos

beef, potato, tomatillo salsa, crema, cotija cheese, cabbage slaw

queso fundido

house-made green chorizo, oaxaca cheese, hand pressed corn tortillas

esquites

roasted organic corn, jalapeño, onions, epazote, cotija cheese, citrus aioli, chile ancho dusting

ceviche de pescado

rockfish, pineapple, red onion, cilantro, green tomatoes, mint, avocado

ceviche de camaron

lightly poached shrimp, cherry tomatoes, avocado, pepitas, red onion, arbol chile dusting

the classic tj caesar

romaine, croutons, shaved aged parmesan, capers, house-made caesar dressing

arugula

jicama, orange, pepitas, cotija cheese, arbol chile dusting, house-made citrus dressing

little gem

crisp whole gems, cucumber, watermelon radish, toasted garlic tortilla crumble, house-made cilantro avocado dressing

2. PREFIXED COURSED DINNER

- main dining room or private dining room
- 3 options:
 1. \$80 per person
 2. \$100 per person
 3. \$120 per person

3 courses \$80 per person	<p><u>appetizer [served family style]</u> chips & guac- house made tortilla chips, fresh guacamole masa tempura- masa tempura fried sweet corn, jalapeño, cilantro, citrus aioli ceviche de pescado- rockfish, pineapple, red onion, cilantro, green tomatoes, mint, avocado</p> <p><u>entree [choose 1]</u> tamal- maitake, cremini & oyster mushrooms, garlic confit, corn, cotija cheese, crema, tomatillo salsa chile en nogada- chile poblano stuffed with lentils, apples, pears, dried apricots & almonds, pomegranates & walnut/almond sauce poc chuc- our version of the mayan classic: grilled thick cut bone in pork chop, brined in citrus and habanero, marinated charred red onions, fried plantains pollo asado- marinated half grilled chicken, chipotle cheddar mashed potatoes, nopal salad bistec frites- 10oz new york prime, mexican chimichurri, duck fat fries dusted with chile ancho, citrus aioli</p> <p><u>dessert</u> churros "nublado" mexican cinnamon, burnt caramel</p>
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<p>4 courses \$100 per person</p>	<p><u>appetizer /served family style/</u> chips & guac- house made tortilla chips, fresh guacamole queso fundido- house made green chorizo, oaxaca cheese, house made corn tortillas ceviche de pescado- rockfish, pineapple, red onion, cilantro, green tomatoes, mint, avocado</p> <p><u>salad /served family style/</u> arugula- jicama, orange, pepitas, cotija cheese, dusting arbol chile, citrus dressing</p> <p><u>entree /choose 1/</u> tamal- maitake, cremini & oyster mushrooms, garlic confit, corn, crema, cotija cheese, tomatillo salsa chile en nogada- chile poblano stuffed with lentils, apples, pears, dried apricots & almonds, pomegranates & walnut/almond sauce poc chuc- our version of the mayan classic: grilled thick cut bone in pork chop, brined in citrus and habanero, marinated charred red onions, fried plantains camarones- shrimp grilled over wood fire, creamy hominy "polenta", salsa macha drizzle carne asada- 10oz skirt steak grilled over wood fire, grilled mexican spring onions, charred nopales, served with hand pressed corn tortillas</p> <p><u>dessert /choose 1/</u> churros- "nublado" mexican cinnamon, burnt caramel tejate cheesecake- cacao, cacao flower, toasted corn, biscoff cookie crust</p>
<p>4 courses \$120 per person</p>	<p><u>appetizer /served family style/</u> chips & guac- house-made tortilla chips, fresh guacamole pulpo al pastor- grilled octopus, pineapple, toasted hominy ceviche de pescado- rockfish, pineapple, red onion, cilantro, green tomatoes, mint, avocado</p> <p><u>salad /served family style/</u> classic tj caesar- romaine, croutons, shaved aged parmesan, capers, house-made caesar dressing</p> <p><u>entree /choose 1/</u> tamal- maitake, cremini & oyster mushrooms, garlic confit, corn, crema, cotija cheese, tomatillo salsa chile en nogada- chile poblano stuffed with lentils, apples, pears, dried apricots & almonds, pomegranates & walnut/almond sauce poc chuc- our version of the mayan classic: grilled thick cut bone in pork chop, brined in citrus and habanero, marinated charred red onions, fried plantains salmon- 8oz atlantic salmon, cauliflower mashed potatoes, mexican arugula salad, salsa macha chile oil drizzle filet mignon- 8oz filet mignon, poblano cream, chipotle cheddar mashed potatoes, asparagus</p> <p><u>dessert /choose 1/</u> churros "nublado"- mexican cinnamon, burnt caramel tejate cheesecake- cacao, cacao flower, toasted corn, biscoff cookie crust</p>



BEVERAGE OPTIONS

- hosted bar
- full or limited drink menu options
- create custom cocktails for your event
- see attached pdf

TERMS & CONDITIONS

1. a credit card is required to secure the reservation. your card will only be charged if you fail to show for your reservation and do not cancel (within 72 hours) at a price of \$25 per person. for full restaurant buyouts, 10% deposit required.
2. tax and 20% service fee will be applied to every bill and is not included in the per person price or minimum spend requirement.
3. a final guest count must be provided 72 hours prior to the reservation start. the confirmed guest count will be charged to the final bill. additional guest will be added to the final bill.
4. forms of payment must be discussed and agreed upon when final guest count is confirmed (3 card maximum).
5. no outside food is allowed except for cake or dessert which needs to be discussed and agreed upon when the final guest count is confirmed.

FAQS

1. How are the appetizers, main course, and desserts served for the prefixed menu? Appetizers come out “family style”. Main course is ordered by your guest. Dessert is ordered by your guest (for \$100 & \$120 option).
2. Does the prefixed menu price include beverages, tax and tip? No. The prefixed menu prices are food only. Beverages, tax and 20% gratuity are additional.
3. If I rent out the front area for a cocktail reception, how long do we have the space for? Front area has a maximum of 2 hours for rental. If you would like additional time, each hour is \$500.
4. Can we bring in decorations for our event? Yes.
5. Do you charge a venue fee? No.

*we look forward to hosting your event.
please do not hesitate to reach out if you have any questions! muchas gracias*

