

Puesto



**Everyday is a party at Puesto.
No reason required.**

Color. Flavor. It hits different here. Start with a semi-private space—living wall, patio access, bold art by Craig & Karl. Then take the party outside to Olivos Patio: private bar, steel agave fire pit, room for 90 under the stars. Need more? Full buyout. 200 guests. All tacos, all margaritas, all yours.

General Information

FOOD AND BEVERAGE MINIMUMS

For details on pricing, availability, and for further information, please submit an inquiry on the website eatpuesto.com, or contact Puesto's Event Sales Manager, Mikenna, at (858) 788-3974. Puesto looks 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.

Event Space Availability

Your event space will be available from the contracted start time until the contracted end time; any extensions must be approved in advance.

Final Confirmation

Puesto asks that you confirm your menu 10 business days prior to your event, and confirm your final guest count three business days prior to your event.

Menus

Menus will be curated for your event with the items you pre-select; served family-style or reception style. Puesto 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 section 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 we bring our own desserts?

Yes! We charge an Outside Dessert Fee of \$3 per person, and we're happy to cut and serve your dessert if needed. Please let your Event Sales Manager know so we can set-up an extra table to display your items.

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.

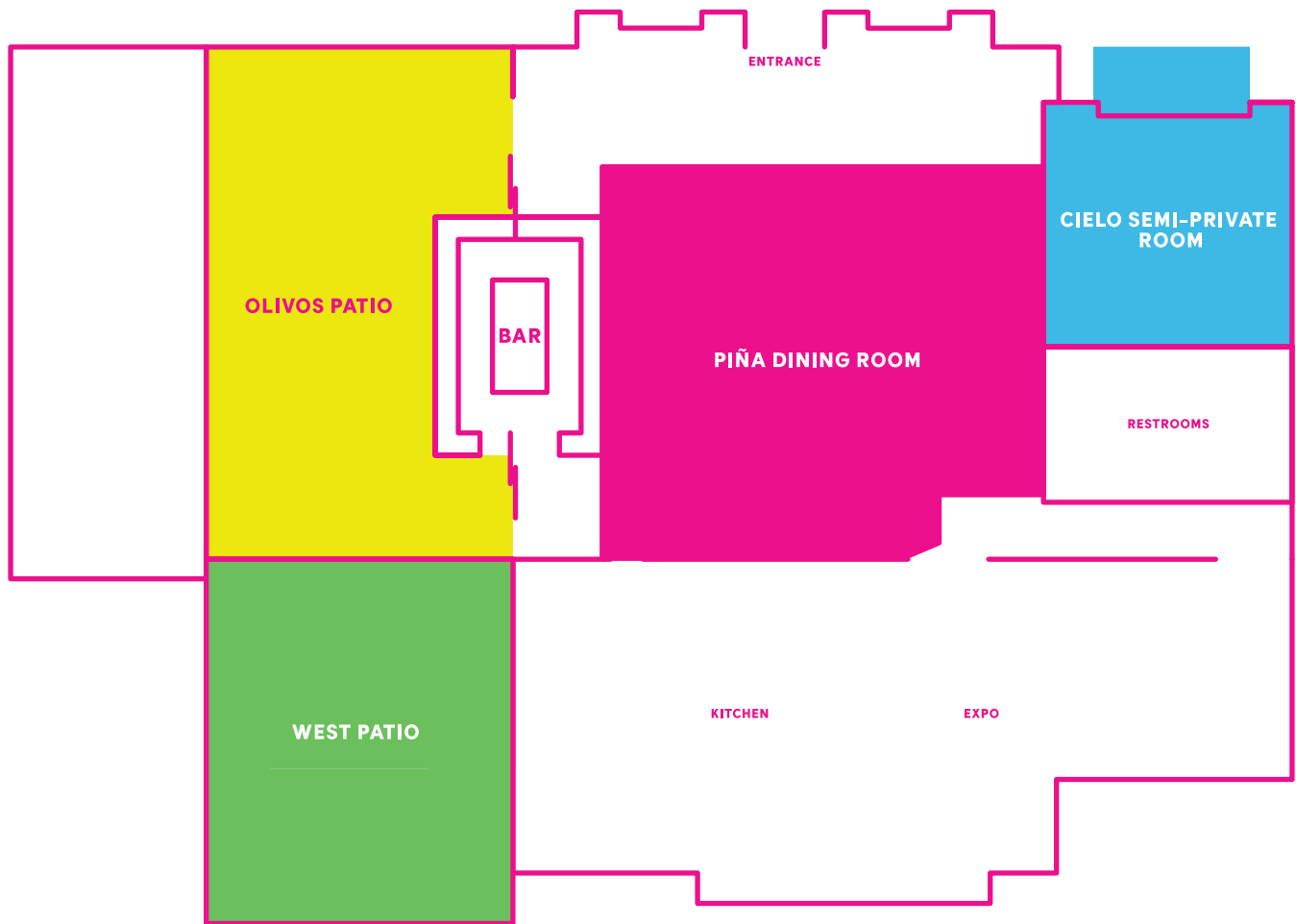
What is the difference between the 4.5% administrative fee and gratuity?

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 Los Olivos Event Spaces



LOS OLIVOS ROOM CAPACITIES

ROOM	SEATED	STANDING
Cielo Semi-Private Room (previously Craig & Karl)	26	30
Piña Dining Room	74	90
Olivos Patio	n/a	75
West Patio	36	35
Full buyout	120	200

Cielo Semi-Private Room

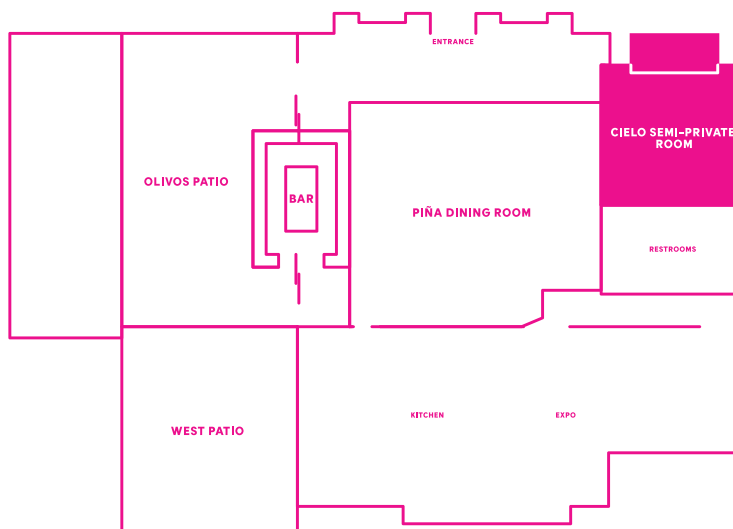
A splash of privacy, a whole lot of vibe. This bright space seats 26 or fits 30 reception style—with a connected patio that brings cocktails, convos, and tacos together in all the right ways.



Family-style



Reception style



ROOM CAPACITY

Seated: 26 guests
Standing: 30 guests

Piña Dining Room

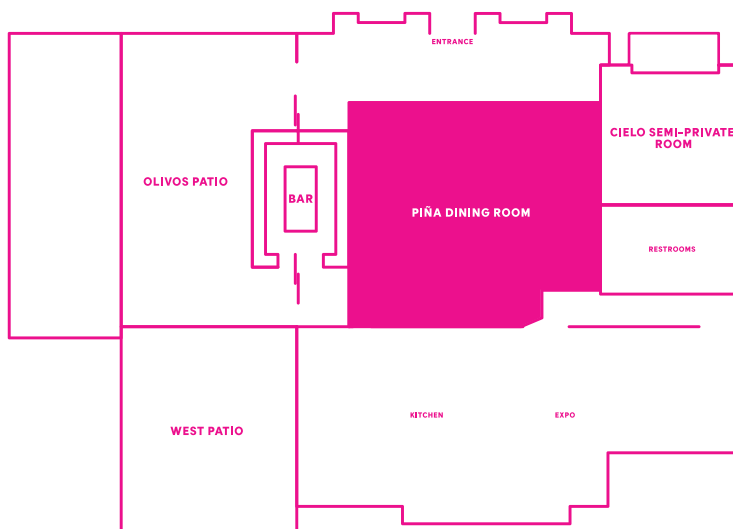
The heart of it all. Named for the agave's flavorful core, this room is designed to host both private and shared events with ease. Go lounge-style with stations and standing guests, or create a sit-down experience with guac, tacos, and high-energy dining, done the Puesto way.



Family-style



Reception style



ROOM CAPACITY

Seated: 74 guests

Standing: 90 guests

Olivos Patio

75 people. One open sky. Tray-passed tacos and specialty cocktails. This patio throws the kind of party that lingers long after the last bite.



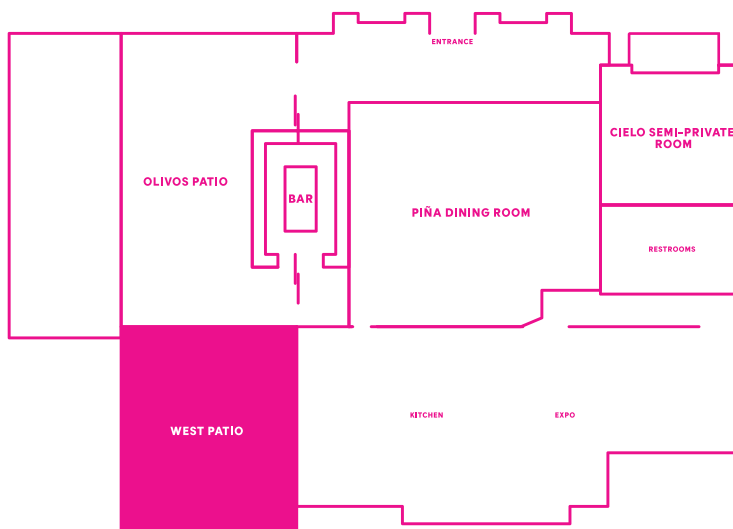
ROOM CAPACITY

Seated: n/a guests

Standing: 75 guests

West Patio

Seats 36. Feels like a private moment—without missing the energy. Gather around and mingle or kick back under warm heaters. Cozy, cool, and perfectly Puesto.



ROOM CAPACITY

Seated: 36 guests

Standing: 35 guests

Full Buyout

The whole place. All yours. Every taco, every room, every bold flavor. Live music?
Custom stations? Personalized everything? Done. Just bring the party.



ROOM CAPACITY

Seated: 120 guests

Standing: 200 guests

Puesto

Menu options



Family-Style Menu

Menu begins at \$48++ per person (includes two starters, three tacos & two sides)

STARTERS

Pre-select two. +4 per person for each additional item. Items to be served family-style. Served with tortilla chips & molcajete salsa **GF V+**

Classic guacamole **GF V+**

Avocado, cilantro, fresh squeezed lime & orange

Puesto Perfect guacamole **GF V**

Classic guacamole + Parmigiano-Reggiano

Nogada guacamole **GF V+ N**

Classic guacamole + pomegranate, mango pico, candied walnuts

Passionfruit & mango shrimp ceviche* **GF**

Mexican shrimp, mango, avocado, chile oil

Ceviche zarandeado* **GF**

Bluefin tuna, serrano, chipotle crema, pickled onions

Chicharrones **GF**

Crackling pork, chile, lime

Potato taquitos **GF V**

Queso fresco, guacamole, garlic jalapeño salsa, chile oil

Chicken flautas **GF**

Queso fresco, guacamole, crema, spicy tomatillo-árbol salsa, chile oil

SALAD

Optional. Pre-select one. Served family-style. +5 per person.

Chopped **GF V N**

Green cabbage, radicchio, kale, candied walnuts, corn, heirloom tomato, avocado, Parmigiano-Reggiano

Jalapeño caesar*

Little gem, breadcrumbs, Parmigiano-Reggiano, jalapeño slices

SIDES

Pre-select two. Served family-style to accompany your tacos. +4 per person for each additional item.

Herb lime rice **GF V**

Steamed with epazote & cilantro

Traditional black beans **GF V**

Prepared with epazote, sofrito & queso fresco

Esquite **GF V**

Grilled corn, chile, lime, Cotija cheese, crema

GF = Does not contain gluten, but is cooked in a kitchen that processes gluten
P = Contains peanuts, N = Contains nuts
V = Vegetarian, V+ = Vegan

TACOS

Pre-select three. Served family-style. Each guest gets one of each taco selected. +9 per person for each additional taco, plus upgrade charges if any.

SIGNATURE CRISPY CHEESE

Chicken al pastor **GF**

Chicken, hibiscus and chipotle tinga, avocado, piña habanero pico

Short rib quesabirria **GF**

Short rib, Jalisco salsa, radish, guacamole

Filet mignon* *contains nuts* **N**

Filet mignon, avocado, pistachio serrano salsa +2

Carnitas **GF**

Traditionally braised pork, tomatillo salsa, avocado

Mushroom **GF V**

can be made vegan, if cheese is excluded

Mushrooms, pickled onions, stone fruit serrano salsa

Rajas **GF V**

Rajas, nopales asados, queso fresco, chile verde sauce, salsa macha

Tamarindo shrimp **GF**

Crispy Mexican shrimp, tamarindo-chile sauce, guacamole

Lobster

Maine lobster, jalapeño pico, black bean sauce, avocado, crispy fried onions +7

Baja fish

Puesto beer battered local fish, cabbage, guacamole, crema, morita salsa

DESSERT

Optional. Served individually to each guest. +5 per person. Must be ordered 10 days prior to your event.

Pistachio tres leches **N V**

Pistachio cake, tres leches, pistachio praline, pistachio nougatine, passionfruit whipped cream

*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.
All menu items and pricing are subject to change based on seasonal availability.

Beverage Options

Please select a maximum cost per beverage to offer your guests.

As part of your special event, we create a personalized menu for your guests, which will list the hosted beverages during the event. We do not offer per-person or per-hour beverage packages.

\$15 BEVERAGE CAP

This allows your guests to order from the beverages listed below with a maximum spend of \$15 per drink. All beverages are charged on consumption. Additional non-alcoholic beverages available upon request.

PUESTO CERVEZAS

\$9

Clara
Amber
Negra
IPA
Pilsner

WINE BY THE GLASS

\$14-\$15

Red
White
Rosé
Bubbles

MOCKTAILS

Non-alcoholic

\$12-\$14

Margarita
Cantarito
Nitro carajillo
Michelada

AGUA FRESCAS

Made in-house daily

\$6

Passionfruit
Watermelon
Pineapple
Horchata

\$20 BEVERAGE CAP

This allows your guests to order from the beverages listed below with a maximum spend of \$20 per drink. All beverages are charged on consumption. Additional non-alcoholic beverages available upon request.

MARGARITAS

\$16-\$20

Puesto Perfect
Mango • Cadillac • Serrano
Watermelon • Coconut
Peach & habanero
Raspberry & bergamot
Clarified guava

COCKTAILS

\$17-\$19

Poblano paloma
Passionfruit mule
Mole old-fashioned
Cantaloupe mojito

FULL BAR

This allows your guests to order beverages of their choosing, with no spend limit per drink. 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, Serrano, Watermelon or Cucumber. All pre-selected beverages will count towards your food and beverage minimum. To discuss other options, please email us with your requests.

Reception Menu

Menu begins at \$43++ per person (includes two display station items, two tray-passed items & two tacos)

DISPLAY STATION

Pre-select two. +4 per person for each additional item.
Displayed with tortilla chips & molcajete salsa **GF V+**

Classic guacamole **GF V+**

Avocado, cilantro, fresh squeezed lime & orange

Puesto Perfect guacamole **GF V**

Classic guacamole + Parmigiano-Reggiano

Nogada guacamole **GF V+ N**

Classic guacamole + pomegranate, mango pico, candied walnuts

Passionfruit & mango shrimp ceviche* **GF**

Mexican shrimp, mango, avocado, chile oil

Ceviche zarandeado* **GF**

Bluefin tuna, serrano, chipotle crema, pickled onions

Chicharrones **GF**

Crackling pork, chile, lime

TRAY-PASSED

Pre-select two. +4 per person for each additional item.

Individual potato taquitos **GF V**

Queso fresco, guacamole, garlic jalapeño salsa, chile oil

Individual chicken flautas **GF**

Queso fresco, guacamole, crema, spicy tomatillo-árbol salsa, chile oil

Esquite cup **GF V**

Grilled corn, chile, lime, Cotija cheese, crema

Mexican street cup **GF V+**

Fresh seasonal fruit & veggies, mango enchilado, chamoy, Tajín, lime

Lobster tostadita

Lobster, cilantro crema, black bean sauce, avocado, jalapeño, green onion **+4**

GF = Does not contain gluten, but is cooked
in a kitchen that processes gluten
P = Contains peanuts, N = Contains nuts
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TACOS

Tray-passed. Pre-select two. Each guest gets one of each taco selected. +9 per person for each additional taco plus upgrade charges if any.

SIGNATURE CRISPY CHEESE

Chicken al pastor **GF**

Chicken, hibiscus and chipotle tinga, avocado, piña habanero pico

Short rib quesabirria **GF**

Short rib, Jalisco salsa, radish, guacamole

Filet mignon* *contains nuts* **N**

Filet mignon, avocado, pistachio serrano salsa **+2**

Carnitas **GF**

Traditionally braised pork, tomatillo salsa, avocado

Mushroom **GF V**

can be made vegan, if cheese is excluded

Mushrooms, pickled onions, stone fruit serrano salsa

Rajas **GF V**

Rajas, nopales asados, queso fresco, chile verde sauce, salsa macha

Tamarindo shrimp **GF**

Crispy Mexican shrimp, tamarindo-chile sauce, guacamole

Lobster

Maine lobster, jalapeño pico, black bean sauce, avocado, crispy fried onions **+7**

Baja fish

Puesto beer battered local fish, cabbage, guacamole, crema, morita salsa

DESSERT

Optional. Served individually to each guest.
+5 per person. Must be ordered 10 days prior to your event.

Pistachio tres leches **N V**

Pistachio cake, tres leches, pistachio praline, pistachio nougatine, passionfruit whipped cream

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Amber
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WINE BY THE GLASS

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Rosé
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Nitro carajillo
Michelada

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Passionfruit
Watermelon
Pineapple
Horchata

\$20 BEVERAGE CAP

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MARGARITAS

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