



Group Dining and Event Menus

BOOK YOUR NEXT EVENT AT OYAMEL!

Visit oyamel.com/private-events to book your event today

QUESTIONS?

Please contact events.nyc@oyamel.com



SECTION 1

Dinner Menus

Dinner Menu #1

\$75 PER PERSON

Our menus are served family style. There is no need to select dishes from each course.

APPETIZER

Guacamole & Chips

green tomatillo, serrano chili, crumbled queso fresco

Served with handmade tortilla chips and salsa

1ST COURSE

Ensalada de Cesar Cardini

classic caesar salad from tijuana! romaine lettuce, anchovies, soft boiled egg, parmesan cheese, house-made croutons

Empanada de Hongos

heirloom corn dough empanadas, monterrey jack cheese, smoked mushrooms, roasted onions, chile morita and cilantro, avocado salsa verde

2ND COURSE

Camarones al mojo de ajo

red shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

Col de Bruselas Estilo San Quintín

crispy brussels sprouts with chile morita "salsa macha," dill and mint

3RD COURSE

Pollo al Mole

shredded chicken over black mole, served over rice, avocado, refried beans, corn tortillas

Cochinita Pibil

barbecued pork with mexican sour orange and pickled red onion, avocado salsa verde, corn tortillas

DESSERT

Churros con Chocolate

crispy churros covered in cinnamon and sugar with a decadent chocolate sauce

Flan de Elote con Cajeta

corn flan, mexican caramel sauce, whipped cream, sweet popcorn

Allergy and dietary restriction substitutions are available upon request.

Dinner Menu #2

\$85 PER PERSON

Our menus are served family style. There is no need to select dishes from each course.

APPETIZER

Guacamole & Chips

green tomatillo, serrano chili, crumbled queso fresco
served with handmade tortilla chips and salsa

1ST COURSE

Tuna Tostada

blue fin tuna, avocado, peanuts and chile morita

"Gaspacho" Estilo Morelia

salad of pineapple, orange, jicama, cucumber, queso fresco, with a dusting of chile pequin

Ensalada de Alex-César Cardini

classic caesar salad from tijuana! romaine lettuce, anchovies, soft boiled egg, parmesan cheese, house-made croutons

2ND COURSE

Quesadilla de Chicharrones

crispy pork belly with melted monterrey jack cheese, refried beans, onions, five chile salsa

Empanada de Hongos

heirloom corn dough, monterrey jack cheese, smoked mushrooms, roasted onions, chile morita, cilantro, avocado salsa verde

Col de Bruselas estilo San Quintín

crispy brussels sprouts with chile morita "salsa macha," dill and mint

3RD COURSE

Pollo al Mole

shredded chicken over black mole, served over rice, avocado, refried beans, corn tortillas

Cochinitia Pibil

barbecued pork with mexican sour orange and pickled red onion, avocado salsa verde, corn tortillas

DESSERT

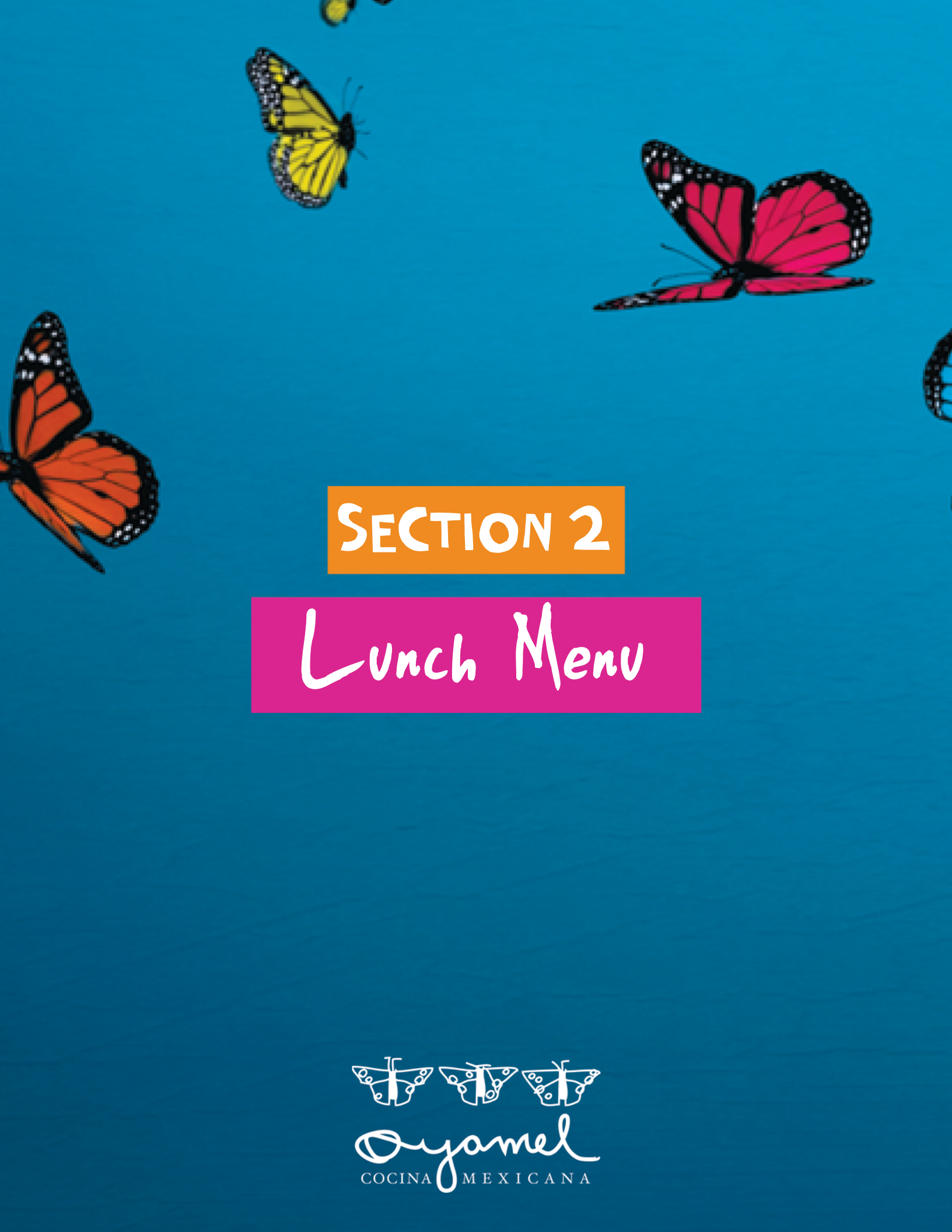
Churros con Chocolate

crispy churros covered in cinnamon and sugar with a decadent chocolate sauce

Flan de Elote con Cajeta

corn flan, mexican caramel sauce, whipped cream, sweet popcorn

Allergy and dietary restriction substitutions are available upon request.

The background is a solid teal color. Several monarch-style butterflies are scattered across the page. One is yellow with black and white markings, located in the upper left. Another is pink with black and white markings, located in the upper right. A third is orange with black and white markings, located on the left side. A fourth is partially visible on the right edge.

SECTION 2

Lunch Menu

Lunch Menu

\$50 PER PERSON

Our menus are served family style. There is no need to select dishes from each course.

APPETIZER

Guacamole & Chips

green tomatillo, serrano chili, crumbled queso fresco
served with handmade tortilla chips and salsa

1ST COURSE

Ensalada de Alex-César Cardini

classic caesar salad from tijuana! romaine lettuce, anchovies, soft boiled egg, parmesan cheese, house-made croutons

Quesadilla de Chicharrones

crispy pork belly with melted monterrey jack cheese, refried beans, onions, five chile salsa

2ND COURSE

Taco de Pollo en Salsa Verde

chicken, avocado, red onion, cilantro, salsa verde

Camarones al Mojo de Ajo

red shrimp sautéed with shallots, árbol chile, poblano pepper, lime and sweet aged black garlic

Col de Bruselas estilo San Quintín

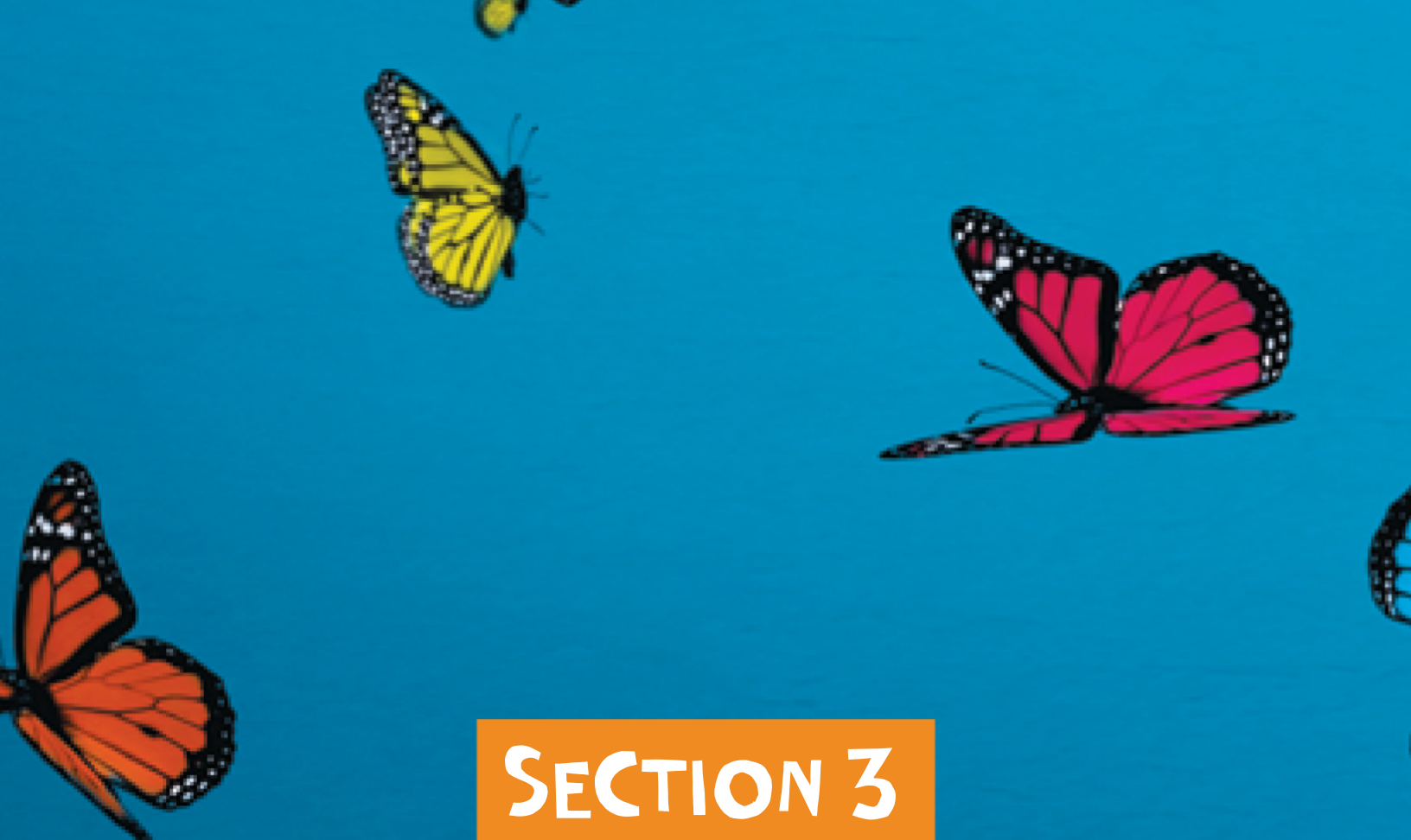
crispy brussels sprouts with chile morita "salsa macha," dill and mint

DESSERT

Flan de Elote con Cajeta

corn flan, mexican caramel sauce, whipped cream, sweet popcorn

Allergy and dietary restriction substitutions are available upon request.



SECTION 3

Reception Menu Packages

Reception Menu

CHIPS & SALSA

Included for all Small Receptions

add Guacamole for \$5 per guest

Passed Bites

TACOS

House made corn tortillas, passed on small plates

Suadero

chile morita and arbol braised roseda, beef brisket, roasted cambray onion, avocado and salsa verde

Carnitas

confit pork, avocado salsa verde, pork rinds, onions, cilantro

Pollo en Salsa Verde

chicken, avocado, red onion, cilantro, salsa verde

Hongos en Molito

wild mushrooms, poblano peppers, mole, crema, onion, cilantro

Cochinita Pibil

yucatan-style pit barbecued rocky hollow farm pork, mexican sour orange and pickled red onion, avocado salsa

Langosta

sautéed maine lobster, glazed with chipotle-mezcal salsa
\$3 additional per guest

Taco Pescado Baja California

crispy masa tempura-battered barramundi with shredded cabbage, chile de arbol mayonnaise, crema and salsa
\$2 additional per guest

EMPANADAS

Made with heirloom corn dough

Empanada de Picadillo Campechano

oaxacan cheese, smoked pork, cilantro, avocado salsa verde

Empanada de Hongos

monterrey jack cheese, smoked mushrooms, roasted onions, chile morita and cilantro, avocado salsa verde

SOPES

Thick masa tortilla base with savory toppings.

Frijoles con Queso y Chorizo

oaxacan black beans, mexican chorizo, queso fresco

Hongos en Molito

seasonal mushrooms, cheese, onions, chile poblano, mole

Chicharrón y Aguacate

pork belly, avocado salsa, onion, cilantro, five chile salsa

Sope de Atún Rojo

red tuna, avocado, radish, salsa macha
\$3 additional per guest

2 hours / 3 hours

\$65 / \$90 per person choose 5 passed items

\$80 / \$105 per person choose 7 passed items

\$95 / \$120 per person choose 9 passed items

CEVICHES & SALADS

Chilled, marinated seafood or fruit salads

Atun Pacifico

red tuna with maggi-lime marinade, scallions, avocado, toasted pecans, fresno chiles, and crispy amaranth

Callo de Hacha y Pulpo

scallop and octopus in a pineapple and habanero marinade with jicama, grilled pineapple, serrano, red onion, cilantro

Aguachile de Camarones

shrimp marinated in lime juice with avocado and tomatillo

"Gaspacho" estilo Morelia

salad of pineapple, orange, jicama root, cucumbers, mango, queso fresco and a dusting of chile pequin

Ensalada de Alex-César Cardini

the classic caesar salad from tijuana! romaine lettuce, anchovies, parmesan cheese, crisp bread crumbs

QUESADILLAS

Made with corn tortillas

Frijoles con Queso y Chorizo

oaxacan black beans, mexican chorizo, queso fresco

Hongos en Molito

seasonal mushrooms, cheese, onions, chile poblano, mole

Quesadilla de Chicharrón

pork belly, oaxacan cheese, black beans, onions, five chile salsa

ANITJITOS

"Little Cravings"

Albondigas con Chipotle

pork meatballs, chipotle-tomato sauce, queso fresco and cilantro

Coles de Bruselas con Salsa Macha

crispy brussels sprouts with chile morita "salsa macha," dill and mint

Camarones al Mojo de Ajo Negro

red shrimp, shallots, árbol chile, poblano pepper, black garlic, lime

Lubina a la Talla

gem lettuce "taco" with seabass, adobo, onions and cilantro
\$5 additional per guest

SWEETS

Churros con Chocolate and Cajeta

housemade fried pastry, dipped in sugar and cinnamon, with chocolate and mexican caramel sauces

Pina Borracha

pineapple compressed with lime, tequila and brown sugar

Large Reception Addons

50+ Guests

Select from
Small Reception Menu
plus add options from this page

CHEF-ATTENDED STATIONS

GUACAMOLE STATION

\$10 per guest
(minimum charge \$750)

Oyamel Guacamole

avocado, green tomatillo, serrano chili,
crumbled queso fresco
made to order, served with tortilla chips and fresh tortillas

TACO STATION

Select up to 3 tacos
\$15 per guest per taco selection
(minimum charge \$1,500)

Lamb Barbacoa Taco

lamb shoulder marinated in herbs and slowly cooked in our
wood oven
served with fresh corn tortillas and salsa verde

Suadero Taco

chile morita and arbol braised roseda beef short ribs with
roasted cambray onion, avocado, salsa tatemada, lime
and cilantro
served with fresh corn tortillas

Carnitas Taco

confit pork with avocado salsa verde, pork rinds, onions
and cilantro
served with fresh corn tortillas

Hongos Taco

wild mushrooms and poblano peppers, sautéed with
guajillo and pasilla chiles, mexican crema, onions, cilantro

Pollo Taco

chicken, avocado, red onion, cilantro, salsa verde

Oyamel Capacities

50 guests: Half Buyout (East Side)

51-80 guests: Half Buyout (West Side)

81-200 guests: Full Buyout

Food & Beverage Minimum Spend required for
half and full buyouts. Please contact our Events
Team for a customized quote.



CEsar SALAD STATION

\$10 per guest
(minimum charge \$1,000)

Ensalada de Alex-Cesar Cardini

classic cesar salad from tijuana!
romaine lettuce, caesar dressing anchovies, parmesan cheese,
crispy bread crumbs

MANGO COTTON CANDY STATION

\$15 per guest
(minimum charge \$1,500)

Mango Cotton Candy

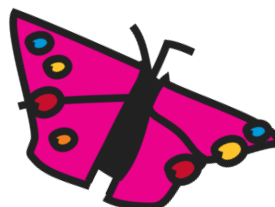
Made-to-order with fresh mango

OYSTER STATION

\$25 per guest
(minimum charge \$2,000)

Shigoku Oysters

west coast oysters accompanied by
salsa roja tatemada
salsa verde tatemada
salsa de mango y habanero
served with fresh corn tortillas and salsa verde





SECTION 4

Beverages

Beverage Packages

1 NON-ALCOHOLIC 3 STANDARD

\$15 per guest for seated lunch or dinner

Includes Sparkling Water, Soft Drinks, Agua Fresca, Iced Tea, Coffee & Tea

2 CLASSIC

\$45 for 2 hours

\$60 for 3 hours

Includes Sparkling Water, Soft Drinks, Agua Fresca, Iced Tea, Coffee & Tea

WINE

White, Red and Sparkling Wines, curated by our Beverage Director

BEER

Bottles

Victoria
Pacifico
Carta Blanca
* Estrella 0.0
(non-alcoholic)

Draft:

Pacifico
Negra Modelo
Modelo Especial
Dos Equis
Amber

Michelada El Bajío

pacífico beer, salsa negra, and our house-made michelada mix

Virgin Michaelada

topochico or estrella 0.0 with our house-made michelada mix

Hibiscus Agua Fresca

fresh hibiscus iced tea

Strawberry Mint Cooler

strawberry, mint, cucumber, and lemonade

3 STANDARD

\$70 for 2 hours

\$95 for 3 hours

Includes Premium Spirits, Wines, Beers, Sparkling Water, Soft Drinks, and Agua Fresca

One Signature Cocktail or Oyamel Margarita

Vodka

Altamura Vodka
Titos

Gin

Condesa Gin
Fords Gin

Tequila

Olmecca Altos Blanco
Olmecca Altos Reposado
Olmecca Altos Añejo

Mezcal

Rosaluna Espadin

Whiskey

Buffalo Trace

Rum

Planteray

4 PREMIUM

\$90 for 2 hours

\$115 for 3 hours

Includes Premium Spirits, Wines, Beers, Sparkling Water, Soft Drinks, and Agua Fresca

Two Signature Cocktails or Oyamel Margaritas

Vodka

Grey Goose
Ketel One

Gin

Hendrick's

Tequila

El Tequileno Platino

El Tequileno Reposado Gran Reserva

El Tequileno Añejo Gran Reserva

Mezcal

Del Maguey Vida Mezcal

Bañez Espadin

Rum

Planteray
Bacardi

Whiskey

Buffalo Trace
Old Forester Rye

SIGNATURE COCKTAILS

Maracuyá

condesa gin, dry vermouth, passion fruit liqueur, and fever tree tonic

Amor Cafeinado

rosaluna mezcal espadin, espresso, oaxaca chocolate syrup, cynar

La Capillat

don julio blanco, rosaluna mezcal, lime, and fever tree grapefruit soda

OYAMEL MARGARITAS

Salt Air Margarita

milagro blanco tequila, lime, orange liqueur, topped with our signature "salt air"

La Sandia Margarita

altos blanco tequila, lime, fresh watermelon, saint germain, and a tajín rim

Serrano Cucumber Margarita

milagro serrano-infused tequila, cucumber, and lime

Pomegranate Margarita

milagro blanco tequila, house-made pomegranate syrup, lime, and "salt air"