tacolicious

PRIVATE DINING

Tacolicious provides a variety of options for private events. We can accommodate everything from brunch or lunch to a standing reception or a full dinner. Throwing a big bash—like your company's holiday party? We offer full buyouts at our San Francisco locations too.

If you have other needs, please ask about our catering and delivery services.

Contact us at events@tacolicious.com

MISSION DISTRICT

With exposed rafters, skylights, rustic wood floors, and whimsical original Paul Madonna artwork, our Mission District private dining room is anything but expected. (In fact, it might be the best room in the house.) This space can accommodate up to 50 seated or 75 standing.

Also, the enclosed, heated patio (pictured below) is available for private events.

741 Valencia St., San Francisco





LUNCH DINING PACKAGES

Offered during lunch hours, the menu is served family style and includes complimentary house-made chips and roasted tomato–mint salsa. Choose from the options below.

PACKAGE A
$27

- choose one item from snacks or salads
- choice of three taco fillings (2 tacos per person)

PACKAGE B
$38

- choose two items from snack or salads
- choice of three taco fillings (2 tacos per person)
- choice of one dessert

PACKAGE C
$52

- choose three items from snack or salads
- choice of four taco fillings (2 tacos per person)
- served with rice and choice of beans (black or refried)
- choice of one dessert

CHOOSE FROM THESE OPTIONS IN ORDER TO BUILD YOUR DINING PACKAGE:

SNACKS

Made-To-Order Guacamole (v)

Chile Con Queso (mike's cheese dip)
sustainable? no. local? nope. delicious? yep. (veg)

Tuna Tostada Contramar-Style
chipotle mayo, avocado, crispy leeks

Seasonal Veggie
(gf, v)

SALADS

Marina Girl
chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija cheese, jalapeño vinaigrette (gf, veg)

Kale Salad
cabbage, almonds, crispy quinoa, seasonal fruit, cumin vinaigrette (gf, v)

TACOS

All tacos are served on fresh tortillas with onions and cilantro

Shot-and-a-Beer Braised Chicken
anchos, chipotle (contains gluten)

Coca-Cola Braised Carnitas
porky goodness (gf)

Guajillo-Braised Beef chipotle, cumin, mexican oregano (gf)

Crispy Shrimp pickled cabbage, avocado mayonesa (contains gluten, dairy & eggs)

Baja-Style Fish fried fish, cumin crema, cabbage, pickled red onions, flour tortilla (contains gluten)

Abbot's Plant-based "Chorizo"-Potato
cilantro, onions (gf, v)

Mushroom "Carnitas"
refried black beans, brussels sprouts slaw, kale, orange sauce, cotija (gf, veg)

★ Ask us about our seasonal veggie taco

DESSERTS

Freshly Baked Cookies
mexican spice chocolate chip or mango

Churritos chocolate (veg)

Orange-Ancho Chocolate Truffles (gf, v)

gf= gluten free v=vegan veg=vegetarian

DINNER DINING PACKAGES

All private dining menus are served family style and include complimentary house-made chips and roasted tomato–mint salsa. Choose from the options below.

PACKAGE A $46

- choose two items from snacks or salads
- choice of three taco fillings (3 tacos per person)
- choice of one dessert

PACKAGE B $55

- choose three items from snacks or salads
- choice of four taco fillings (3 tacos per person)
- choice of one dessert

PACKAGE C $64

- choose three items from snacks or salads
- choice of four taco fillings (3 tacos per person)
- served with rice and choice of beans (black or refried)
- choice of one dessert

CHOOSE FROM THESE OPTIONS IN ORDER TO BUILD YOUR DINING PACKAGE:

SNACKS

Made-To-Order Guacamole (v)

Chile Con Queso (mike's cheese dip)
sustainable? no. local? nope. delicious? yep. (veg)

Tuna Tostada Contramar-Style
chipotle mayo, avocado, crispy leeks

Seasonal Veggie
(gf, v)

SALADS

Marina Girl
chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija cheese, jalapeño vinaigrette (gf, veg)

Kale Salad
cabbage, almonds, crispy quinoa, seasonal fruit, cumin vinaigrette (gf, v)

TACOS

All tacos are served on fresh tortillas with onions and cilantro

Shot-and-a-Beer Braised Chicken
anchos, chipotle (contains gluten)

Coca-Cola Braised Carnitas
porky goodness (gf)

Guajillo-Braised Beef chipotle, cumin, mexican oregano (gf)

Crispy Shrimp pickled cabbage, avocado mayonesa (contains gluten, dairy & eggs)

Baja-Style Fish fried fish, cumin crema, cabbage, pickled red onions, flour tortilla (contains gluten)

Abbot's Plant-based "Chorizo"-Potato
cilantro, onions (gf, v)

Mushroom "Carnitas"
refried black beans, brussels sprouts slaw, kale, orange sauce, cotija (gf, veg)

★ Ask us about our seasonal veggie taco

DESSERTS

Freshly Baked Cookies
mexican spice chocolate chip or mango

Churritos chocolate (veg)

Orange-Ancho Chocolate Truffles (gf, v)

gf= gluten free v=vegan veg=vegetarian

STANDING RECEPTION PACKAGES

All private dining menus are served family style and include complimentary house-made chips and roasted tomato–mint salsa. Choose from the options below.

PACKAGE A
$45

- choice of three passed options
- choice of three taco fillings (2 tacos per person)
- choice of one dessert

PACKAGE B
$54

- choice of four passed options
- choice of four taco fillings 2 tacos per person)
- choice of two desserts

CHOOSE FROM:

TOSTADAS
Housemade tostadas perfect for passing

Albacore Tuna Contramar-Style
avocado, crispy leeks (gf)

Midnight Bean Refritos
romaine, roasted tomato-jalapeño salsa, vegan crema (gf, v)

EMPANADAS
Mini hand pies with tasty fillings

Beef Picadillo
ground beef, tomato, jalapeño

Sweet Potato
kale, smoky chipotle (v)

QUESADILLAS
Flour tortillas, queso and comfort

Queso Oaxaca and Rajas
roasted poblanos and cheese (veg)

Guajillo-Braised Beef
queso oaxaca

BROCHETAS
Skewers cooked on the plancha

Chipotle-Glazed Shrimp
shishito peppers (gf)

Chicken al Pastor-ish
seasonal veggie (gf)

Steak Adobado
cebollitas (gf)

OTROS

Mini Albondigas (gf)
pork-and-beef meatballs, chipotle sauce

Mexican Shrimp Coctel (gf)
tomato, serrano, orange, cilantro

Plantain Tostones
midnight beans, salsa macha, vegan crema (v)

gf= gluten free v=vegan veg=vegetarian

COCKTAIL RECEPTION PACKAGES

The Tacolicious answer to happy hour! Made for office parties, cocktail hours, and celebrations of all kinds. Choose your bites and drinks, and we'll keep the party flowing. Includes complimentary house-made chips and roasted tomato–mint salsa. Choose from the options below.

SIGNATURE
$49

- choice of three passed options **(3 apps per person)**
- choice of four beverage options. choose from cocktails and/or non-alcoholic beverages **(2 drinks per person)**

DELUXE
$69

- choice of four passed options **(5 apps per person)**
- choice of six beverage options. choose from cocktails and/or non-alcoholic beverages **(2 drinks per person)**

CHOOSE FROM:

TOSTADAS
Housemade tostadas perfect for passing

Albacore Tuna Contramar-Style
avocado, crispy leeks (gf)

Midnight Bean Refritos
romaine, roasted tomato-jalapeño salsa, vegan crema (gf, v)

EMPANADAS
Mini hand pies with tasty fillings

Beef Picadillo
ground beef, tomato, jalapeño

Sweet Potato
kale, smoky chipotle (v)

QUESADILLAS
Flour tortillas, queso and comfort

Queso Oaxaca and Rajas
roasted poblanos and cheese (veg)

Guajillo-Braised Beef
queso oaxaca

BROCHETAS
Skewers cooked on the plancha

Chipotle-Glazed Shrimp
shishito peppers (gf)

Chicken al Pastor-ish
seasonal veggie (gf)

Steak Adobado
cebollitas (gf)

OTROS

Mini Albondigas (gf)
pork-and-beef meatballs, chipotle sauce

Mexican Shrimp Coctel (gf)
tomato, serrano, orange, cilantro

Plantain Tostones
midnight beans, salsa macha, vegan crema (v)

gf= gluten free v=vegan veg=vegetarian

APPETIZERS $6.25 EACH

Get the party started with a selection of our delicious finger foods. A perfect way to enhance your event.

CHOOSE FROM:

TOSTADAS

Housemade tostadas perfect for passing

Albacore Tuna Contramar-Style
avocado, crispy leeks (gf)

Midnight Bean Refritos
romaine, roasted tomato-jalapeño salsa, vegan crema (gf, v)

EMPANADAS

Mini hand pies with tasty fillings.
(20 order minimum)

Beef Picadillo
ground beef, tomato, jalapeño

Sweet Potato
kale, smoky chipotle (v)

QUESADILLAS

Flour tortillas, queso and comfort

Queso Oaxaca and Rajas
roasted poblanos and cheese (veg)

Guajillo-Braised Beef
queso oaxaca

BROCHETAS

Skewers cooked on the plancha

Chipotle-Glazed Shrimp
shishito peppers (gf)

Chicken al Pastor-ish
seasonal veggie (gf)

Steak Adobado
cebollitas (gf)

OTROS

Mini Albondigas (gf)
pork-and-beef meatballs, chipotle sauce
(40 order minimum)

Mexican Shrimp Coctel (gf)
tomato, serrano, orange, cilantro
(20 order minimum)

Plantain Tostones
midnight beans, salsa macha, vegan crema (v)

gf= gluten free v=vegan veg=vegetarian

BEVERAGES

Our cocktails are made with freshly squeezed juice and 100-percent agave tequila.
We also offer a bevy of sophisticated N/A options.

COCKTAILS

PRICE PER PITCHER (SERVES 4)

Margarita De La Casa 60
tequila, lime, agave

Margarita Fresca 60
tequila, seasonal fruit, lime, agave

Mucho Gusto 60
piedra azul blanco, pineapple, coconut water, limón

Sangria 55
red wine, apricot brandy, oj, spicy apple salsa

Zero Proof Marg 52
aqara agave de los andes refugio, limón, agave

BEER

CHOOSE FROM:

Tecate Can 5

Modelo Especial 8

Athletic, Free Wave Hazy IPA
(non-alcoholic) 7

Athletic, Upside Dawn Golden
(non-alcoholic) 7

WINE

Price Per Bottle 54

TACOLICIOUS HOUSE WINES
bubbles, white, rosé, and red

BOOZE-FREE

GLASS/PITCHER

Iced Tea 5/20

Agua Fresca 8/28
fresh seasonal fruit

Jamaica Lemonade 7/28

Housemade Horchata 8/32

Mia 8/28
grapefruit, oj, hibiscus, chile

Silas 8/28
pineapple, coconut h20, ginger beer

Moss 8/28
oj, lemon, agave, vanilla, soda

Agua Mineral 7

Refrescos Mexicanos 5
coca-cola, sprite

THE FINE PRINT

GUARANTEES: Please confirm the final number of guests **five days** prior to the event. Should you not contact us with a final head count, we will work with the original number of guests and assess the appropriate charges. If more guests attend the event, we cannot guarantee food/drinks for everyone.

CONFIRMATION: Tacolicious requires a credit card to secure your booking. You will be required to sign a letter of agreement. Without a credit card on file, your booking is considered tentative. Once the method of payment is received, your event is confirmed and guaranteed. All charges will be applied to your final bill and payment will be assessed at the close of your event.

CANCELLATION: If canceled **less than 5 business days prior** to the scheduled event, 50% of the food and beverage minimum will be charged to the credit card on file. In the event of a cancellation **less than 72 hours prior** to an event, the guest will be charged 100% of the food and beverage subtotal.

EVENT MINIMUMS: Food and beverage minimums apply to all events. Food and beverage minimums do not include the service charge and taxes. Please ask your special events manager for food and beverage minimums.

SERVICE CHARGE & TAXES: There is a 5% room fee retained by the restaurant to cover incidentals and operating costs. We automatically add a 20% Service Fee to all private events. This service fee includes gratuity. If you'd like to add more, let your server know. City mandates plus sales tax apply to all events.

* Please make sure to disclose all dietary restrictions or food allergies when confirming your menu. Custom menus are available. Certain items are not available without 48 hour advance order. Due to licensing, our staff can only pour and serve alcohol that we provide.

QUESTIONS?

Please email **events@tacolicious.com**