



EL POQUITO

cocina mexicana

EVENTS



Host an unforgettable event at El Poquito! With the energy of a taco truck and the soul of a classic cantina, we serve up bold flavors—tacos, fajitas, house-made guac, and craft margaritas. Our Baja-inspired space is perfect for any celebration, with fresh, local ingredients and plenty of options for everyone. Let's make your event one to remember!



8201 GERMANTOWN AVENUE
PHILA. PA 19118

267.766.5362
INFO@ELPOQUITO.COM



LOWLANDS PRIVATE DINING ROOM

Capacity: 40 Seated or 30 Standing

Located off of our main dining room. This room features rustic decorations such as a large fireplace for ambiance, sliding barn doors for ultimate privacy, and a screen for presentations or photo montages of loved ones, this is an ideal space for any event.

INDOOR SPACES

HIGHLANDS PRIVATE DINING ROOM

Covered Portion: 15 Seated or 20 Standing

Our highlands dining room is located on the second floor of the restaurant, and is our smaller, more private dining room, featuring a large fireplace for ambiance, and A/V hook up for your corporate presentation or photo montage of loved ones. This space boasts its own bathrooms for added exclusivity.





PATIO

Covered Portion: 45 Seated or 60 Standing

Entire Patio: 100 Seated or 150 Standing

Weather permitting, offers an ideal canvas for all celebrations, and features an open-air retractable awning to protect from inclement weather.

OUTDOOR SPACES

LA PLAYA

Capacity: 100 Seated or 125 Standing

Our largest and most flexible event space. La Playa offers a blank canvas for celebrations large and small. The intimate garden is equipped with beautiful landscaping and colorful bistro lights and can host dinners parties or large-scale weddings or corporate events with the addition of a tent rental.





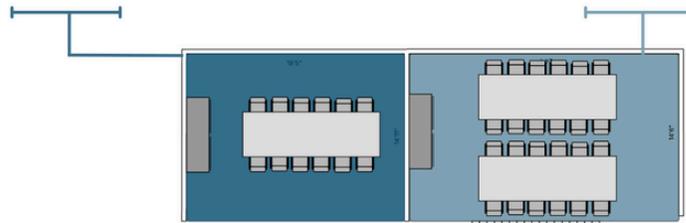
EL POQUITO FLOOR PLAN

Upstairs private dining room, tables seat 8-10 guests each

Private dining room, tables seat 8-10 guests each

HIGHLANDS

LOWLANDS



Stairs lead to highlands dining room

Restrooms

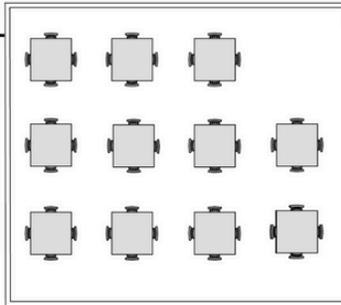
Bar

Host

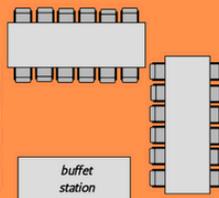
←..... **ENTRANCE**

LA PLAYA

Outdoor garden seating

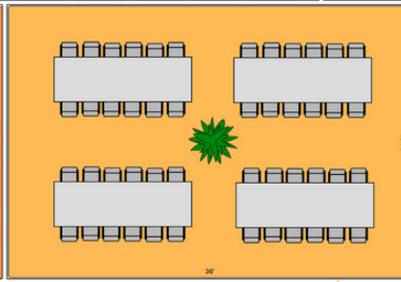


beverage station



PERGOLA

Covered patio, tables seat 8-12 guests each



MAIN PATIO

Open air patio, tables seat 8-12 guests each

GERMANTOWN AVE.



FAMILY-STYLE MENUS

Seated meal for up to 40 guests



POCO FIESTA

\$30 per person

FIRST COURSE

Salsa Roja & Salsa Verde

served with tortilla chips

SECOND COURSE

Chicken Tinga Tacos

crema, lettuce, queso fresco, corn tortilla

Ground Beef Burritos

flour tortilla rolled with ground beef, rice, black beans,
queso mixto, pico de gallo, roja sauce

Carnitas Tacos

salsa verde, onion, cilantro, corn tortillas

Black Beans & Rice

DESSERT

Churros

fried dough, cinnamon and dulce de leche



FAMILY-STYLE MENUS

Seated meal for up to 40 guests



GUAC AND ROLL

\$40 per person

FIRST COURSE

Salsa Roja & Salsa Verde, Queso Dip
served with tortilla chips

Mexican Taco Salad

romaine lettuce, corn, black beans, pico de gallo,
tortilla strips, chipotle lime vinaigrette

SECOND COURSE

Grilled Shrimp Tacos

pineapple salsa, guacamole, corn tortillas

Chicken Tinga Chimichangas

fried burrito, flour tortilla rolled with rice, black beans,
queso mixto, pico de gallo, roja sauce

Short Rib Quesadillas

grilled flour tortilla, queso mixto,
creamy salsa verde & arbol salsa

Sides

Black Beans & Rice, Street Corn

DESSERT

Churros

fried dough, cinnamon and dulce de leche



FAMILY-STYLE MENUS

Seated meal for up to 40 guests



THE WHOLE ENCHILADA

\$50 per person

FIRST COURSE

Salsa Roja & Salsa Verde, Guacamole, Queso Dip
served with tortilla chips

Tuna Tostaditos

ahi tuna, corn tortillas, guacamole, chipotle aioli, radish

Mexican Taco Salad

romaine lettuce, corn, black beans, pico de gallo,
tortilla strips, chipotle lime vinaigrette

SECOND COURSE

Chicken Enchiladas Rojas

chicken tinga, corn tortillas, roja sauce,
queso mixto, crema

Grilled Mahi Tacos

cilantro aioli, cabbage slaw, avocado, flour tortillas

Mexican Steak Frites

grilled skirt steak, yucca fries, guacamole,
charred green onions, pico de gallo, chimichurri

Sides

Black Beans & Rice, Street Corn, Fried Plantains

DESSERT

Churros

fried dough, cinnamon and dulce de leche



FAMILY-STYLE MENUS

Seated meal for up to 40 guests

BRUNCH

\$28 per person

Available Saturday & Sunday from 11am-3pm

FIRST COURSE

Salsa Roja & Salsa Verde
served with tortilla chips

SECOND COURSE

Avocado Toast

toasted brioche, guacamole, charred corn,
pico de gallo, queso fresco, tajin

Breakfast Tacos

chorizo, scrambled eggs, chipotle aioli, pico de gallo,
queso mixto, flour tortillas

Torrejas

honey pecan glaze, cinnamon cream cheese

Sides

Home Fries, Bacon



BUFFET MENU

Any group larger than 40 guests is required to select a buffet-style menu.
We are happy to offer buffet-style menus to smaller groups as well.

FIESTA BUFFET

\$35 per person

Build Your Own Taco & Nacho Station

Tortilla Chips • Corn Tortillas

Taco Proteins:

Chicken Tinga • Carnitas

Fixings:

Pico de Gallo

Salsa Verde

Guacamole

Queso

Sour Cream

Shredded Lettuce

Cilantro

Onions

Sides:

Black Beans & Rice

Fried Plantains

Dessert

Churros



BUFFET MENU

Any group larger than 40 guests is required to select a buffet-style menu.
We are happy to offer buffet-style menus to smaller groups as well!

GRANDE BUFFET

\$52 per person

Build Your Own Taco & Nacho Station

Tortilla Chips • Corn Tortillas

Proteins:

Chicken Tinga • Carnitas • Grilled Shrimp

Fixings:

Pico de Gallo • Salsa Verde • Guacamole • Queso
• Sour Cream • Shredded Lettuce • Cilantro • Onions

Additional Entree Items:

Ground Beef Burritos

flour tortilla rolled with ground beef, rice, black beans,
queso mixto, pico de gallo, roja sauce

Short Rib Quesadillas

grilled flour tortilla, queso mixto,

Sides:

Mexican Taco Salad
Black Beans & Rice
Crispy Brussels Sprouts

Dessert

Churros



BUFFET MENU

Any group larger than 40 guests is required to select a buffet-style menu.
We are happy to offer buffet-style menus to smaller groups as well!

HAPPY HOUR SNACK STATION

\$20 per person

Available Sunday-Thursday

Nacho Bar

Tortilla Chips

Proteins:

Chicken Tinga • Carnitas

Fixings:

- Pico de Gallo • Salsa Verde • Queso
- Sour Cream • Cilantro • Onions

Snacks:

Crispy Jalapeños
cilantro aioli

Buffalo Cauliflower

arbol chili buffalo sauce, roasted garlic ranch



BEVERAGE OPTIONS

NON-ALCOHOLIC BEVERAGE PACKAGE

\$12 Per Person for up to 3 Hours

Virgin Margaritas with fresh fruit purees

Fountain Sodas

does not include speciality bottled sodas

BLANCO BEVERAGE PACKAGE

\$25 Per Person for up to 3 Hours

House Wines

House Draft Beers

REPOSADO BEVERAGE PACKAGE

\$30 Per Person for up to 3 Hours

House Wines

House Draft & Bottled Beers

House Sangria

Classic or Frozen House Margaritas

ANEJO BEVERAGE PACKAGE

\$40 Per Person for up to 3 Hours

House Wines

House Draft & Bottled Beers

House Sangria

House Liquor Cocktails

Classic or Frozen House Margaritas

includes daily selection of fresh fruit puree additions



BEVERAGE OPTIONS

EXTRA ANEJO BEVERAGE PACKAGE

\$55 Per Person for up to 3 Hours

All Wines

All Draft & Bottled Beers

House Sangria

Top Shelf Liquor Cocktails

Top Shelf Margaritas

includes daily selection of fresh fruit puree additions

PITCHERS AND BUCKETS UPON CONSUMPTION

Margaritas & Sangria

5 glasses per pitcher

House Margarita Pitcher \$55.95

Top Shelf Margarita Pitcher \$70.95

Sangria Pitcher \$50.95

*add fresh fruit purees to any margarita pitcher

\$10*

Beer

Assorted Beer Buckets *5 bottles or cans*

\$35



FAQ & POLICIES



FOOD & BEVERAGE MENUS

A pre-selected group dining menu is required for any group larger than 15 guests. A menu must be selected when the contract is signed, but edits can be made up until 2 weeks prior to your event. We are happy to customize your menu, but pricing is subject to change. Beverage packages are optional, you may choose to run a tab and have drinks added to your bill as they are ordered.

GUEST COUNT

The guest count listed on your initial contract is an estimate. The final guest count is due 48 hours prior to the event. If no guarantee is received, the guest count on the most up to date contract will be used. Once the guarantee is given, it cannot be reduced. You will be charged for the guaranteed guest count or the actual number of guests that attend the event, whichever number is greater. While El Poquito will make every effort to accommodate additional guests, however, this is based on availability. For a smooth execution of the event, we ask that the guaranteed guest counts be as accurate as possible.

DECOR & SET-UP

You may access the space 45 minutes prior to your event start time. Please keep in mind that your service staff may be putting final touches on the room around you. All decor must be limited to the table-top and must be approved by the restaurant in advance. Nothing can be affixed to walls, and no confetti is allowed.

FOOD RESTRICTIONS

Please be sure all guests attending this event communicate all food allergies and food restrictions prior to confirming the menu AND upon arrival/seating. The kitchen will do their best to accommodate dietary restrictions and reserves the right to offer substituted or modified menu items for those guests individually.



FAQ & POLICIES

DEPOSIT

A 50% non-refundable deposit of estimated grand totals and a signed contract are required to confirm an event. Please note that space in the restaurant will not be reserved until this is received. The deposit will be charged at the time of signing and will be applied to the final event balance.

CANCELLATION POLICY

El Poquito requires notice of cancellation 14 business days* prior to the event date. For cancellations within 14 business days of the event or upon failure to attend the reservation, the room revenue minimum OR the per person menu price for the guaranteed guest count, including tax, service and special event fees will be charged to the card on file. These charges are non-refundable and non-transferable.

FINAL PAYMENT

All food, beverage, additional charges, taxes, gratuity and special events fees on the agreed upon contract will be added to one master check presented to the host at the end of the evening. Please identify who the host (if not yourself) will be for the evening. Any additional charges that occur that evening (additional guests above the guaranteed amount, beverages on consumption, etc.) will be added to the final check. If payment is not remitted at the end of the evening, the card on file will be charged. Please note that the restaurant cannot accommodate a request for separate checks for groups of this size.

CAKE CUTTING FEE

Cake cutting fee is waived for all contracted events