

# 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 dinner parties or large-scale weddings or corporate events with the addition of a tent rental.





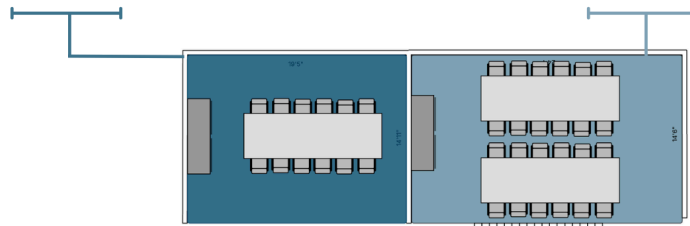
# EL POQUITO FLOOR PLAN

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

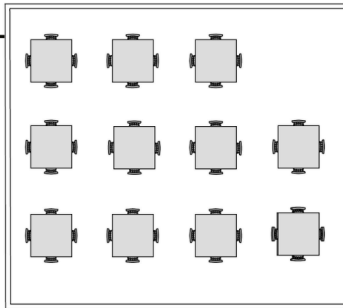
Bar

Host

←..... ENTRANCE

**LA PLAYA**

Outdoor garden seating

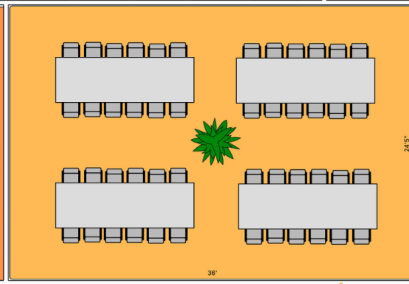


beverage station

buffet 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**

**\$35 per person**

### **FIRST COURSE**

Salsa Roja & Guacamole

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

\$45 per person

### FIRST COURSE

Salsa Roja, Guacamole & Queso Dip  
served with tortilla chips

### Caesar Salad

romaine lettuce, cotija cheese, tortilla strips,  
hearts of palm, avocado, caesar dressing

### SECOND COURSE

#### Grilled Shrimp Tacos

cucumber salsa, creamy verde salsa,  
purple cabbage, corn tortillas

#### Grilled Chicken Fajitas

grilled peppers & onions, house fajita marinade,  
pico de gallo, guacamole, crema, flour tortillas

#### 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

\$55 per person

### FIRST COURSE

Salsa Roja, Guacamole & Queso Dip  
served with tortilla chips

### Shrimp Ceviche

shrimp, cucumber-habanero sauce, pickled red onions,  
avocado, radish, pico de gallo, tortilla chips

### Caesar Salad

romaine lettuce, cotija cheese, tortilla strips,  
hearts of palm, avocado, caesar dressing

### SECOND COURSE

#### Chicken Enchiladas Rojas

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

#### Grilled Mahi Tacos

cilantro aioli, cabbage slaw, avocado, flour tortillas

#### Steak & Shrimp Fajitas

grilled peppers & onions, house fajita marinade, pico de gallo,  
guacamole, crema, flour tortillas

### 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

Crispy Brussels Sprouts  
queso fresco, pomegranate, pepitas



# 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 2 business days 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 count 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