



## **Welcome to Mercadito!**

Expertly blending traditional Mexico with creative interpretations of local and seasonal ingredients is the inspiration behind Mercadito restaurants. Spanish for "little market," Mercadito is modeled after the markets chef Patricio Sandoval shopped at while growing up in his native Mexico. His muse is the cuisine of the southern region but when mixed with his own style he creates authentic dishes with an added flair.

Mercadito boasts an equally charming ambience. Natural wood and earth tones give way to a veritable explosion of colors inherent not only in the food but also in the dishes it is served on. The unique ambience and the outstanding food, makes Mercadito an ideal place to hold your next event!

## **OUR SPACES**

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### **1. Main Level Lounge**

Seated: 30

Cocktail Reception: 45

### **2. Communal Table**

Seated: 12

### **3. Dining Banquettes "El Mural"**

Seated: between 7 and 44

Cocktail reception: 50

### **4. Center Dining Tables**

Seated: between 7 and 12

## **OUR MENUS**

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Our menus are designed to be shared so all of your choices will be served family style in the center of the table. We have 4 menu options, explained below, and attached for your consideration. After you choose the menu you must choose your specific dishes. Parties of 7 or more can make their menu choices the night of your party at the restaurant. Parties of 15 or more must email your choice to [alfredo@mercaditorestaurants.com](mailto:alfredo@mercaditorestaurants.com) 24 hours prior to the party.

### **1. Canastita \$30 per guest**

Start with a guacamole tasting of three followed by a salsa tasting of two, then your choice of four types of tacos, two sides, and a dessert tasting



## **2. Canasta \$35 per guest**

Start with a guacamole tasting of three followed by a salsa tasting of two, then your choice of two types of ceviches, your choice of four types of tacos, two sides, and a dessert tasting

## **3. Canastota \$40 per guest**

Start with a guacamole tasting of three followed by a salsa tasting of two, then your choice of two botanas, your choice of four types of tacos, two sides, and a dessert tasting

## **4. Taquiza \$45 per guest**

Start with a guacamole tasting of three followed by a salsa tasting of two, then your choice of four types of tacos, two taquizas, two sides, and a dessert tasting.

Add two sides for the table for \$4 per guest

## **OUR BEVERAGES OPTIONS**

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Please choose one:

- 1. Based on consumption**
- 2. Open bar 1st hour \$25 per guest**
- 3. Open bar 2nd hour \$20 per guest**
- 4. Open bar 3rd hour \$15 per guest**
- 5. Open bar 4th hour \$10 per guest**

Our open bar option includes our specialty cocktails & all of our margaritas made with our house tequila, Mexican beers, house white and red wines and all our tequilas priced below \$11. Tequila shots are not included.

## **Q & A**

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Is there a minimum? Sometimes, minimums are determined based on day of the week, time of the night, and duration of the party.

Can we substitute menu items? Yes, we can arrange to exchange one more taco per person instead of dessert. Or if you would like to bring a special cake, we will be glad to serve it for you at no extra charge.

How long is my reservation? Your party's tables will be reserved 2 hours after the time of your reservation; therefore it is very important that all of your guests arrive on time.

What happens if we stay longer than 2 hours? Staying longer than 2 hours has an extra charge of \$15 per person of food and beverage consumption for every ½ hour, plus tax and 20% gratuity.



What time can my party begin? Your party can begin anytime between the hours of 5pm and 7pm or 8pm to 8:30pm or 10pm or later any night of the week.

What style of party can I have? We offer cocktail parties, sit-down dinners, or a combination of both. Please review the description of our spaces above to determine what your needs are. For both cocktail parties and sit-down dinners all of your food choices will be served family style. If you have a combination of both cocktail and sit-down the guacamole and salsa will be served during the cocktail hour with the remaining dishes served at the table.