



## Private Events

Hello!

Thank you for your interest in having your special event at Casa Rio! We have 3 beautiful private event spaces to include The Texas Room, The Rio Room and The Veranda, plus river barge options. Each space is different in style and size, and we are confident that we have a unique space to fit your vision. From weddings to birthday parties to corporate luncheons and more, our spaces are perfect for any occasion.

This packet includes our menus, policies, and packages to help simplify the planning process and custom-tailor your event.

If you have any questions regarding special events or want to check our availability for a particular date, please contact us at Casa Rio. We will do our best to respond as quickly as possible and we look forward to serving you!

Cheers!

For Social Events, Tour Groups, School Groups, Private Dinner Barges and Weddings, please contact:

Alex Gonzalez  
Event Coordinator  
210.686.5673  
eMail: [agonzalez@casario.com](mailto:agonzalez@casario.com)

For Corporate Events or Buy Outs, please contact:

L'Lee Cameron  
Director of Sales and Marketing  
210.686.5670  
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## Reservation Information & Policies

### Decorations

Our setup includes white table cloths, black napkins, multicolor table runners, and centerpieces. You are welcome to bring in special linen or decor to add to or replace what we provide. Please keep in mind that you will be responsible for the collection of them at the end of your event.

We welcome outside vendors and are happy to provide suggestions.

### Time

Private events are based on a three-hour time frame. Additional time may be booked in advance. The first hour of overtime is \$100, and each additional hour after the first is \$200 per hour. There will also be an increase in the Food & Beverage Minimum. Overtime must be paid for in advance as part of the deposit.

### Deposit

A deposit of 25% of the estimated total bill or \$250 minimum is required to secure one of our private rooms. A deposit of \$100 per boat is required for barge events. The deposit will be applied to your final bill on the day of the event.

### Cancellations

If for any reason you must cancel your reservation with us, it must be made at least 60 days prior to the date of the reservation to receive a full refund of the deposit. Cancellations made 30 – 59 days prior to the event will receive a 50% refund of the deposit. Cancellations less than 30 days prior to the event will not receive a refund of the deposit. All cancellations must be received in writing, via email or fax, and followed up with a phone call for confirmation.

### Final Payment

The total bill for the event, less the deposit, will be due and payable on the day of the event. Groups claiming sales tax exemption must provide an authorized exemption certificate. There is no sales tax exemption for alcoholic beverages.

## Event Spaces

### The Texas Room

The Texas Room is Casa Rio's largest party room. Beautifully adorned with tasteful early Texas decor, an old-world style, solid oak bar, and a balcony overlooking the River walk.

This room is a lovely setting and blank slate for any event.

**Maximum Seated Capacity:** 146 (banquet tables) | 104 (round tables)

**Room Rental Fee:** \$300

### The Veranda

The Veranda is Casa Rio's original private party room. Adorned with colorful Mexican tapestries and sparkling lights, the Veranda is a festive location for your celebration. The windows provide a floor to ceiling view of the River walk, while allowing you and your guests to leisurely enjoy the special occasion. The Veranda is also available for semi-private functions to accommodate smaller groups.

**Maximum Seated Capacity:** 100 (banquet tables) | 72 (round tables)

**Room Rental Fee:** \$200

### The Rio Room

With its brightly colored walls and historical pictures, this exciting party room is sure to be a hit with your guests. The Rio Room is adjacent to the Texas Room and opens to the balcony overlooking the Riverwalk.

**Maximum Seated Capacity:** 66 (banquet tables) | 48 (round tables)

**Room Rental Fee:** \$100

### River Barges

Barge must be booked through Go Rio @ 210 227 – 4746 .

After booking, we would be happy to take care of your food and beverage arrangements. Please note, each barge event carries a \$400 food and beverage minimum and a \$100 minimum gratuity.

## APPETIZERS

Served at table, add tax and gratuity

### **FRIJOLE DIP**

Beans blended with cheese, sour cream, & spices.....\$3.00pp

**CHILI CON QUESO**.....\$3.50pp

**GUACAMOLE DIP**.....\$4.50pp

### **GRILLED CORN SALSA**

Grilled corn, lime, cilantro, red bell pepper, and jalapeno.....\$3.25pp

### **RIO POLLO POPPERS (FRIED)**

Bacon wrapped chicken w/ cheddar cheese & a jalapeno sliver...\$5.25pp

### **QUESADILLAS**

**Choice of 1:** Beef, Cheese, Chicken, or Vegetable.....\$5.25pp

### **MINI CHALUPAS**

Corn tortillas, refried beans, lettuce, tomatoes, cheese.....\$4.25pp

### **STUFFED JALAPENOS (FRIED)**

Battered jalapeno filled with cream cheese.....\$5.25pp

### **CHICKEN FLAUTAS (FRIED)**

Mini corn tortillas filled with shredded chicken.....\$5.00pp

### **COMBO APPETIZERS**

Flautas, Rio Pollo Poppers, Stuffed Jalapenos, and Queso.....\$10.00pp

**\*AS FOOD STATION**.....\$14.00pp

## SIDE SALAD

**GARDEN SALAD**.....\$5.00pp

### **ENSALADA DE COLORES**

Mixed Greens with grapefruit, orange, bell pepper, avocado, and red onion. Served with lime vinaigrette or ranch dressing.....\$5.50pp

### **- SODA PACKAGE.....\$2.00pp -**

Water will be pre-set and soft drinks will be offered along with iced tea with unlimited refills.

\*\* This is a per person price and will be charged regardless of how many soft drinks are ordered.

## PLATED MENU

(available for parties of 50 or less)

All entrees served with Chips, Salsa, Flour Tortillas, Iced tea or Water.

### **EL RIO**

Cheese Enchilada, Dinner Flauta, Chili Con Carne, Mexican Rice and Refried Beans.

**\$17.50 pp +tax and gratuity**

### **GREEN CHICKEN ENCHILADAS**

Guacamole Salad, Two Chicken Enchiladas topped with Monterey Jack Cheese & Tomatillo Sauce, Sour Cream with Mexican Rice and Refried Beans.

**\$21.00 pp +tax and gratuity**

### **DELUXE MEXICAN DINNER**

Guacamole Salad, Tamale, Cheese Enchilada, Chili con Carne, Chicken Flauta, with Mexican Rice and Refried Beans.

**\$22.00 pp +tax and gratuity**

### **ENCHILADA PLATTER**

Guacamole Salad, One Beef Enchilada, One Cheese Enchilada, One Green Chicken Enchilada, served with Mexican Rice and Refried Beans.

**\$22.00 pp +tax and gratuity**

### **POLLO ASADO DINNER (GF)**

Guacamole Salad, Charbroiled Boneless Chicken Breast topped with Jack Cheese, Special Santa Anna Sauce, Pico De Gallo, Mexican Rice and Refried Beans.

*\*Dairy-free option available with either Poblano or Tomatillo Sauce, without cheese.*

**\$22.00 pp +tax and gratuity**

### **BEEF & CHICKEN FAJITA DINNER**

Guacamole Salad, Beef & Chicken Fajita Strips, Grilled Onions & Bell Peppers, Sour Cream, Pico de Gallo, Guacamole with Mexican Rice and Refried Beans.

**\$26.00 pp +tax and gratuity**

**Add: Shrimp Fajitas +\$8.00 pp**

### **GRILLED SHRIMP DINNER (GF)**

Ensalada de Colores, 7 Jumbo Shrimp with Poblano Sauce on the side, Mixed Grilled Vegetables, Pico de Gallo, Mexican Rice and Refried Beans.

**\$28.00 pp +tax and gratuity**

### **CARNE ASADA DINNER (GF)**

Grilled Angus Ribeye with Tomatillo Sauce, Guacamole Salad, Pico De Gallo, Mexican Rice, Refried Beans, and Mixed Grilled Vegetables.

*\*Minimum of 20 orders for parties in event space and minimum of 15 orders on a private barge.*

**12 oz. Ribeye: \$ 29.50 pp +tax and gratuity**

**16 oz. Ribeye: \$ 37.00 pp +tax and gratuity**

### **CARNE / SHRIMP DIABLO DINNER**

Grilled Angus Ribeye with Tomatillo Sauce & Shrimp Diablo Skewer (spicy grilled shrimp), Ensalada de Colores (Mixed Greens with Citrus Sections, Red Bell Pepper, Avocados and Red Onions with lime vinaigrette dressing) with Mixed Grilled Vegetables, Mexican Rice and Refried Beans.

**\$37.50 pp +tax and gratuity**

### **CHILDS PLATES**

Children age 8 and under after minimum requirements are met. Pricing includes water or Tea. Choice of : Cheese Enchilada, Crispy Beef Taco, or Cheese Quesadilla served with Mexican Rice, Refried Beans, and Fruit Cup or Chicken Tenders with Fries and Fruit Cup.

**\$10.00 pp +tax and gratuity**

## BUFFET MENU

All buffets served with Chips, Salsa, Tortillas, Water and Tea. No food or beverages are to be removed from the premises. Service of food will be for 1 hour. Custom menu options are available.

### TRES ENCHILADA BUFFET

Chili con Queso, Guacamole, Beef Enchiladas, Green Chicken Enchiladas, Cheese Enchiladas, Tamales, Chili con Carne with Mexican Rice and Refried Beans.

**\$28.50 pp +tax and gratuity**

### ENCHILADA AND FAJITA BUFFET

Chili con Queso, Guacamole, Marinated Chicken and Beef Fajita Strips, Cheese Enchiladas, Chili con Carne, Grilled Peppers and Onions, Shredded Cheese, Sour Cream, Pico de Gallo with Mexican Rice and Refried Beans.

**\$31.50 pp +tax and gratuity | Add Shrimp Fajitas +\$8.00 pp**

### FAJITA GRANDE BUFFET

Chili con Queso, Guacamole, Grilled Shrimp, Marinated Chicken and Beef Fajita Strips, Grilled Peppers and Onions, Sour Cream, Pico de Gallo, Shredded Cheese with Mexican Rice and Borracho Beans.

**\$34.50 pp +tax and gratuity**

### CASA RIO GRANDE BUFFET

Chili con Queso, Guacamole, Grilled Shrimp Fajitas, Beef Tenderloin, Grilled Chicken Breast, Poblano Sauce, Tomatillo Sauce, Pico de Gallo, Grilled Peppers and Onions, Shredded Cheese, with Grilled Vegetables, Mexican Rice and Borracho Beans.

**\$48.00 pp +tax and gratuity**

### CASA RIO ORIGINAL BUFFET

Cheese Enchiladas, Tamales, Chili con Carne, Mexican Rice, and Refried Beans

**\$22.75 pp + tax and gratuity**

Chili Con Queso, Cheese Enchiladas, Tamales, Chili con Carne, Mexican Rice, and Refried Beans

**\$25.25 pp +tax and gratuity**

### TACO BUFFET

Picadillo Beef, Shredded Chicken, Fresh flour tortillas, crispy corn tortillas, Lettuce, Tomato, Shredded Cheese, Mexican Rice and Refried Beans.

**\$20.50 pp + tax and gratuity**

**TACO BUFFET with Chili con Queso**

**\$23.00 pp + tax and gratuity**

**CHILD BUFFET** (Pricing is for any of the above buffets)

Children ages 10 and under after minimum room requirements are met. Includes an iced water or tea. **\$12.00 pp +tax and gratuity**

## DESSERTS

CHURROS(CHOCOLATE FILLED)..\$4.50 pp

CHURROS(CARAMEL FILLED).....\$4.50 pp

BUNUELOS.....\$3.75 pp

FLAN.....\$6.50 pp

SOPAPILLAS.....\$3.75 pp

TRES LECHES.....\$6.50 pp

MEXICAN CHOCOLATE CAKE.....\$5.50 pp

BRING YOUR OWN DESSERT.....\$0.50 pp



CHEESECAKE with Praline Sauce.....\$7.00 pp

# COCKTAIL PARTY MENU

*This menu option is available for a standing cocktail reception with limited seating. Pricing includes iced tea or water. Room minimums apply. Food will be replenished for 2 hours. No food or beverages are to be removed from our premises. Custom menu options are available.*

## **COCKTAIL PARTY # ONE**

Flautas, Tamales, Chili con Carne, Rio Pollo Poppers, Stuffed Jalapenos, Chili con Queso, Guacamole, Chips and Salsa.

**\$21.00 pp +tax and gratuity**

## **COCKTAIL PARTY # TWO**

Choice of 2 Quesadillas (Beef, Cheese, Chicken, or Veggie), Flautas, Tamales, Chili con Carne, Rio Pollo Poppers, Stuffed Jalapenos, Chili con Queso, Guacamole, Chips and Salsa.

**\$24.00 pp +tax and gratuity**

## **COCKTAIL PARTY # THREE**

Beef and Chicken Fajitas, Choice of 2 Quesadillas (Beef, Cheese, Chicken, or Veggie), Flautas, Tamales, Chili con Carne, Rio Pollo Poppers, Stuffed Jalapenos, Chili con Queso, Guacamole, Chips and Salsa.

**\$30.00 pp +tax and gratuity**

## **COCKTAIL PARTY ADD ONS**

Beef & Cheese Empanadas.....	\$4.00 pp
Chicken & Cheese Empanadas.....	\$4.00 pp
Street Tacos.....	\$4.00 pp
Shrimp Tacos.....	\$5.00 pp
Beef OR Chicken Crispy Tacos.....	\$4.00 pp
Grilled Vegetables.....	\$3.00 pp
Fruit Tray or Cheese Tray (serves 25).....	\$85.00ea
Vegetable Tray (serves 25).....	\$85.00ea

## **ALCOHOLIC BEVERAGES**

Alcoholic beverages are available for any party at current regular menu pricing plus 20 % gratuity. Cash bar service and hosted bar service are both available options with a private bartender for \$25 per hour. There is a minimum of 2 hours.

## SPECIAL DIET MENU

### **VEGETARIAN DELUXE DINNER**

Guacamole Salad, Bean and Cheese Chalupa, Two Cheese Enchiladas with Lettuce, Tomato, with Mexican Rice and Refried Beans.

**\$19.75 pp +tax and gratuity**

### **VEGETARIAN ENCHILADA DINNER**

Guacamole Salad, One Bean Chalupa, Two Vegetable Enchiladas (Mushrooms, Squash & Onions) with Lettuce, Tomato, Mexican Rice and Refried Beans.

**\$19.75 pp +tax and gratuity**

### **VEGETABLE QUESADILLA**

Guacamole Salad, Flour Tortilla stuffed with Sautéed Squash, Bell Peppers, Onions, Mushrooms and Cheese. Served with Pico de Gallo, Guacamole and Sour Cream.

**\$19.75 pp +tax and gratuity**

### **VEGAN BEAN CHALUPA PLATE**

Two Bean Chalupas topped with Lettuce and Tomato, served with Mexican Rice.

**\$19.00 pp +tax and gratuity**

### **VEGAN GUACAMOLE CHALUPA PLATE**

Two Guacamole Chalupas topped with Lettuce and Tomato, served with Mexican Rice and Refried Beans.

**\$20.00 pp +tax and gratuity**

### **GLUTEN FREE OPTIONS**

POLLO ASADO DINNER

GRILLED SHRIMP DINNER

CARNE ASADA DINNER

### **ADDITIONAL DIETARY INFORMATION**

100% corn chips fried in cottonseed oil (GF)

Refried beans contain NO lard or bacon fat. We use canola oil for cooking.

We use soybean oil in dressings.

Borracho Beans DO contain bacon pieces.

Mexican Rice DOES NOT contain any animal products.

Corn Tortillas contain a small amount of flour.

Fried taco shells, chalupa shells, Chips and Nacho Chips contain NO flour.

Chili contains pork. Tamales contain pork.

Our Enchilada Sauce, Tomatillo Sauce and Santa Anna Sauce all contain a small amount of flour.