

Banquet and Private Parties

Thank you for choosing EL CHOLO for your special occasion. The following information outlines our standard procedures.

ARRANGEMENTS

A non-refundable \$200.00 deposit is required for all banquets. Upon receiving your deposit, your reservation is guaranteed. The deposit will be deducted from your final bill.

PRIVATE ROOMS

El Cholo has 2 dining areas that can accommodate a Private Event. Both these areas have a Food & Beverage Minimum that must be met in order for the room to be private.

LINA'S ROOM will accommodate up to 40 and is considered a Private Room with a reservation of 25 or more guests. Thursday thru Sunday, the minimum F&B charge is \$1200.00

Our PATIO will accommodate up to 100 and is considered a Private Room with more than 75 guests. Thursday thru Sunday, the minimum F&B charge is \$2500.00

CONFIRMATION

Please confirm the guest total 48 hours prior to the event. This represents the minimum billing.

MENU SELECTION

In order to serve you in a timely and efficient manner, menu selections are limited. Menus will be distributed for your guests' consideration. (Dietary restrictions can be accommodated in advance)

(Safety precautions do NOT allow excess banquet to be taken home from El Cholo.)

PAYMENT

The balance of payment for your function is due at its conclusion in the form of cash, cashier's check or credit card.

LAWS

The patron assumes full responsibility with respect to State and Municipal laws as they pertain to the patron's guests' conduct. This includes, but is not limited to, the service of alcoholic beverages to minors and intoxicated persons. No alcoholic beverage service will be provided to persons under the age of twenty-one.

This family owned Mexican restaurant was founded in 1923. It has been called

"The Mexican Restaurant by which all Others will be Judged."

CUISINE

Authentic and Traditional Mexican dishes, many entrees featured are from family recipes dating back to 1923. Listed alongside classics such as the combination plates and famous green corn tamales, are the newer comidas especiales, including nachos and fajitas. In 1967 margaritas were introduced and El Cholo has been pouring thousands a day ever since.

AMBIANCE

The décor of El Cholo beckons warmth and relaxation. The Spanish influenced architecture

is accented with hand-painted arches, several small rooms with soft lighting, large wooden booths set the stage for intimate dining, and several large rooms to accommodate special occasions.

OWNER

Blair Salisbury and Diego Fernandez, Director of Operations Tom Anderson, along with their management team Ricardo Diaz, Vicky Santos and Leticia Gamboa continue the family philosophy: Offer guests the best quality food at the most reasonable prices.

AMENITIES

Full service Bar and Cocktail Lounge, Patio Dining, and Private Banquets

DAMAGES

The patron assumes full responsibility for any damage to the premises caused by the patron or his/her guests.

I would like to take this opportunity to thank you for inquiring about having an event at EL CHOLO. El Cholo takes great pride in our high quality food, excellent service and inviting atmosphere.

I have enclosed several menus for you to choose for your banquet. Please note that you are welcome to mix and match any of these items and we will adjust the cost accordingly.

Please call us so that we are able to talk or meet with you at the restaurant to explain the menu in detail and as to where your party will be seated.

Once again, thank you for thinking of EL CHOLO for your event.

HOURS 11:00am to 9:30pm Monday-Thursday 11:00am to 10:30pm Friday-Saturday 11:00am to 9:00pm Sundays

General Manager Ricardo Diaz ricardo@hmsus.com

El Cholo's Menu A



Appetizers

Beef Taquitos, Crab Taquitos, Chicken Chimichangas, Cheese Quesadillas, and Nachos.

Entrées

(All entrees are served with rice and beans)

Blue Corn Chicken Enchiladas

Marinated Breast of Chicken, wrapped in blue corn tortillas,
Topped with tomatillo sauce, garnished with sour cream & avocado relish

Annie's Enchiladas

Filled with fresh vegetables, spinach mushrooms & jack cheese

Smothered with a creamy corn - tomato salsa

Beef Fajitas

Marinated tender strips of steak, sautéed with fresh vegetables,

Served on a sizzling skillet

Dessert

Homemade Flan

Coffee, Tea, or Soft Drink included.

\$26.75 per guest

Tax & Gratuity NOT included

El Cholo's Menu B



Appetizers

Beef Taquitos, Crab Taquitos, Chicken Chimichangas, Cheese Quesadillas and Nachos

Entrées

(All entrees are served with rice and beans)

*Green Corn Tamales ****

Grandma Rosa's "early Arizona Days" Recipe! Fresh corn off the cob, corn masa, Aged cheddar cheese and Ortega Chile, baked in its own husk.

Taste of History

Cheese Enchilada, Beef Taco, Chile Relleno and Tamale (Choice of Two Items)

Blue Corn Chicken Enchiladas

Marinated Breast of Chicken, wrapped in blue corn tortillas,

Topped with tomatillo sauce, garnished with sour cream & avocado relish

Coffee, Tea, or Soft Drink included.

\$24.75 per guest

Tax & Gratuity NOT included

***** Our Green Corn Tamales Are Available ONLY From May thru October
You Can Substitute With Pork Tamales Or Tamales Of the Season.**

El Cholo's Menu C



Appetizer
Caesar Salad

Plato de Carnitas
Crispy Roasted Pork served with avocado relish, pico de gallo, and nopales.

Entrées

(All entrees are served with rice and beans)

Blue Corn Chicken Enchiladas

Marinated Breast of Chicken, wrapped in blue corn tortillas,

Topped with tomatillo sauce, garnished with sour cream & avocado relish

Beef Fajitas

Marinated tender strips of steak, sautéed with fresh vegetables

Served sizzling hot

Coffee, Tea, or Soft Drink included.

\$20.95 per guest

Tax & Gratuity NOT Included

El Cholo's Selected Lunch Menu



Choose from the following menu items:

(All entrees are served with rice and beans)

Grilled Breast of Chicken

Served with sautéed julienne vegetables and black beans

Aged cheddar cheese and Ortega Chile, baked in its own husk.

Chile con Carne

Savory chunks of tender beef in a rich traditional Chile sauce.

*Green Corn Tamales ****

Grandma Rosa's "Early Arizona Days" Recipe! Fresh corn off the cob, corn masa,

Coffee, Tea, or Soft Drink included.

\$18.50 per guest

Tax & Gratuity NOT included

This menu is available only for lunch Monday- Friday

*****Our Green Corn Tamales Are Available ONLY From May thru October
You Can Substitute With Pork Tamales Or Tamales Of the Season.**

El Cholo's

Soft Taco and Tostada Bar



Your Choice of Three Meats;
Shredded Chicken
Roasted Pork Carnitas
Shredded Beef Machaca
Ground Beef

Accompanied with: Pinto Beans, Spanish rice,
Crispy Flour Tortilla Shells, Soft Corn & Flour Tortillas
Shredded Lettuce, Aged Cheddar Cheese, Tomatoes,
Sour Cream and Guacamole

Coffee, Tea, or Soft Drink included

\$19.50 per guest

Tax & Gratuity NOT included

El Cholo's

Ensenada Night Menu "A"



APPETIZER PLATTER

Beef Sopas, Shrimp Ceviche Tostaditas, Chicken
Chimichangas
Blue Corn Chicken Taquitos and Cheese Quesadillas
with Rajas

FIRST COURSE

Santa Fe Salad

Greens tossed with Grilled Vegetables, Orange
Vinaigrette

ENTREES

(All entrees are served with rice and beans)

Blue Corn Chile Rellenos

Stuffed with Fresh Spinach, Smoked Corn, Mushrooms,
Fresh Herbs and Monterey Jack Cheese

Carne Asada

Marinated Arrachera Steak grilled to perfection.
Served with guacamole and fresh grilled onions

Blue Corn Chicken Enchiladas

Marinated Breast of Chicken, wrapped in blue corn
tortillas,
Topped with tomatillo sauce, garnished with sour cream &
avocado relish

Sautéed Silver Salmon

Roasted Red Pepper - Basil Cream Sauce with fresh
Vegetables

DESSERTS

Housemade Flan or Cheesecake

\$46.50 per guest

Tax & Gratuity NOT Included

Cocktail Hour including Draft Beer, House Wine, & House Margaritas



El Cholo's



Ensenada Night Menu "B"



APPETIZERS

Crab Taquitos, Chicken Chimichangas,
Beef Sopes & Cheese Quesadillas

FIRST COURSE

Sonora Garden Salad

ENTREES

(All entrees are served with rice and beans)

Carne Asada

Marinated Arrachera Steak grilled to perfection
Served with guacamole and fresh grilled onions

Blue Corn Chicken Enchiladas

Marinated Breast of Chicken, wrapped in blue corn
tortillas,

Topped with tomatillo sauce, garnished with sour cream &
avocado relish

Chicken Tacos

Crisp Corn Tortilla filled with chicken, tomatoes and
onions.

DESSERT

Homemade Flan or

Chocolate Cake

Cocktail Hour includes: Draft Beer, House Wine & House Margaritas

\$41.50 per guest

Tax & Gratuity NOT included



El Cholo's



Ensenada Night Menu "C"



APPETIZERS

Crab & Beef Taquitos, Chicken Chimichangas,
Nachos and Cheese Quesadillas

FIRST COURSE

Caesar Salad

ENTREES

(All entrees are served with rice and beans)

Carne Asada

Marinated Arrachera steak grilled to perfection
Served with guacamole and fresh grilled onions

Plato de Carnitas

Crispy Roasted Pork served in there own juice, and topped
with red pickled sweet onions

Santa Barbara Enchiladas

Stuffed with succulent shrimp, tender chicken breast and
mushrooms Sautéed in a garlic butter sauce with guajillo
sauce and Monterey Jack cheese

DESSERT

Homemade Flan or

Fresh Fruit Tart

Cocktail Hour includes: Draft Beer, House Wine & House Margaritas

\$39.95 per guest

Tax & Gratuity NOT included