

**DINING EVENT INFORMATION****PLEASE NOTE THE FOLLOWING:**

Thank you for choosing Paesanos Riverwalk. We hope to assist you in making your event a memorable one.

This information serves as a tool for the extended planning of your event and does not indicate a binding contract. Banquet space of interest that is quoted as available, will be held on a tentative basis for 10 days. We must receive the credit card authorization form within the time allotted to confirm space for your event. If the credit card form is not received in the allotted time, the space becomes available for other clients to book on a first come, first served basis.

Menu selections are due **30 days before the event date**. If event books less than 30 days before event date, we must receive menu selections along with the deposit to hold the space. **Selected menu items must be submitted online.**

Please Complete The Following Information Below

**FUNCTION DAY/ DATE:**

**GROUP NAME:**

**POST AS:**

**CONTACT:**

**ON-SITE CONTACT:**

**ADDRESS:**

**CITY / STATE / ZIP CODE:**

**CONTACT NUMBER:**

**CELL PHONE: (in event of an emergency)**

**EMAIL ADDRESS:**

**EXPECTED NUMBER OF GUESTS:**

**EVENT TIME:**

**FUNCTION TYPE:**

**ROOM LOCATION:**

## APPETIZERS

Please check appetizer selections:

### ☐ **Cherry Tomato and Mozzarella Miniature Skewers**

Fresh Mozzarella and Cherry Tomatoes  
skewered and brushed with Olive Oil and Fresh Herbs  
\$3.00++ Per Skewer  
Quantity

### ☐ **Parmesan Crusted Artichoke Hearts**

With Basil Aioli  
\$3.00++ Per Artichoke Heart  
Quantity

### ☐ **Burrata Bruschetta**

Crostini Topped with Burrata, Roasted Tomato, Cracked  
Pepper, Fresh Basil and Balsami  
\$3.00++ Per Bruschetta  
Quantity

### ☐ **Parmesan Crusted Chicken Skewers**

With Marinara Sauce  
\$3.50++ Per Skewer  
Quantity

### ☐ **Smoked Salmon Crostini**

\$4.00++ Per Crostini  
Quantity

### ☐ **Crusted Ahi Tuna**

Sesame Toasted with Citrus Soy Sauce  
\$4.00++ Per Tuna Slice  
Quantity

### ☐ **Miniature Beef Wellington**

With Red Wine Demi-Glace  
\$5.00++ Per Mini Wellington  
Quantity

### ☐ **Lobster and Prosciutto Crostini**

\$5.00++ Per Crostini  
Quantity

### ☐ **Shrimp Paesano Appetizer**

Lightly Breaded with Garlic Lemon Butter  
\$5.00++ Per Shrimp  
Quantity

### ☐ **Oven Baked Meatball**

Topped with Mozzarella and Tomato Sauce  
\$5.00++ Per Meatball  
Quantity

### ☐ **Artichoke Spinach Dip**

\$6.00++ Serving Per Person  
Quantity

### ☐ **Garlic Bread**

With Tomato Sauce  
\$6.00++ Per Order (Serves 4)  
☐ \$2.00 ++ to add Cheese to Garlic Bread  
Quantity

### ☐ **Bacon Wrapped Shrimp**

With Mozzarella and Jalapeño  
\$6.00++ Per Shrimp  
Quantity

### ☐ **Giant Calamari**

With Lime-Caper Aioli & Chipotle Marinara Sauce  
\$8.00++ Serving Per Person  
Quantity  
\$5.00++ Half Serving Per Person  
Quantity

### ☐ **Crab Cake**

Lump Crab with Creole Honey Mustard Sauce  
\$10.00++ Per Crab Cake  
Quantity

## SALAD SELECTIONS

One Salad Choice Available For All Events

### ☐ **Mediterranean Salad**

Romaine Lettuce with Almonds, Mandarin Oranges, Dried  
Cranberries, Feta Cheese, Honey Poppy Seed  
\$7.00++ Per Person

### ☐ **House Salad**

Spring Mix, Olives, Cucumbers, Feta Cheese, Tomatoes, Red  
Onions, Creamy Red Wine Vinaigrette  
\$7.00++ Per Person

### ☐ **Special Salad**

Romaine Lettuce with Artichokes, Hearts of Palm,  
Avocado, Tomatoes, Creamy Red Wine Vinaigrette  
\$7.00++ Per Person

### ☐ **Traditional Caesar Salad**

Romaine Lettuce, Croutons, Parmesan  
Cheese, Caesar Dressing  
\$7.00++ Per Person

### ☐ **Pear & Gorgonzola Salad**

Sliced Green Pear, Gorgonzola, Arugula, Dried Cranberries,  
Candied Pecans, Dijon Honey Balsamic Vinaigrette  
\$7.00++ Per Person

++ Indicates 8.25% Sales Tax And 20% Service Charge Will Be Applied.  
Menu prices and items are subject to change.

# ENTRÉE SELECTIONS

Served Individually Plated. PLEASE NOTE:

Events 10-30 Guests ~ Select Up To 3 Entrée Selections • Events 30- 60 Guests ~ Select Up To 2 Entrée Selections  
Events 60 Guests Or More ~ 1 Entrée Selection Available

If more than one entrée selection is chosen, then the dollar amount of the highest priced entrée will prevail on the cost of all selected entrées.

## Mushroom All'Arrabbiata (VG/GF)

Portobello Mushrooms with Kalamata Olives, Artichoke Hearts, Zucchini and Squash, tossed in a Spicy Tomato Sauce  
\$18.00++ Per Person

## Meat Lasagna

With Tomato Sauce  
\$22.00++ Per Person

## Capellini Pomodoro Crudo (V)

Capellini Pasta tossed in Oil Garlic and Red Pepper Flakes topped with Fresh Basil, Slow Roasted Tomatoes and Fresh Mozzarella  
\$22.00++ Per Person

## Primavera (VG)

Penne Pasta Tossed in Olive Oil, Garlic, Tomato Sauce, Zucchini, Squash, Red Peppers, Onions and Basil  
\$22.00++ Per Person

## Penne All' Arrabbiata (V)

Olives, Artichoke Hearts, Zucchini, Squash, and Basil Pesto tossed in a Spicy Tomato Sauce  
\$22.00++ Per Person

## Eggplant Parmigiana (V)

Spaghetti in Tomato Sauce, topped with Mozzarella Cheese  
\$25.00++ Per Person

## Stuffed Shells

Italian Sausage, Spinach, Portobello Mushrooms, and Goat Cheese on a Bed of Tomato Sauce and topped with Alfredo Sauce  
\$25.00++ Per Person

## Parmesan Crusted Chicken Breast

On a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers  
\$28.00++ Per Person

## Chicken Parmigiana

Parmesan Crusted Chicken topped with Tomato and Mozzarella Cheese, served with Spaghetti  
\$28.00++ Per Person

## Chicken Marsala

Panko-Breaded Chicken, Mushrooms, Marsala Wine Sauce, served with Capellini Pasta  
\$28.00++ Per Person

## Fettuccine Alfredo

With Chicken  
\$28.00++ Per Person

## Lobster Ravioli

Topped with Lobster Meat in a Sherry Wine Cream Sauce  
\$30.00++ Per Person

## Veal Picatta

Panko-Breaded Veal Cutlet on a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers  
\$30.00++ Per Person

## Veal Parmigiana

Panko-Breaded Veal Cutlet with Spaghetti in Tomato Sauce, topped with Mozzarella Cheese  
\$30.00++ Per Person

## Veal Marsala

Panko-Breaded Veal Cutlet, Mushrooms, Marsala Wine Sauce, served with Capellini Pasta  
\$30.00++ Per Person

## Shrimp Paesano

Spaghetti and Lemon Butter Garlic Sauce  
\$30.00++ Per Person

## Crab Stuffed Salmon

Pesto Linguine, topped with Capers and Lemon Butter Garlic Sauce on a Bed of Spinach  
\$30.00++ Per Person

## Sesame Crusted Tuna (GF)

Wilted Spinach, Asparagus, Sliced Almonds, Lemon Butter Garlic, Balsamic Reduction  
\$32.00++ Per Person

## Pork Osso Buco

Gnocchi and Asparagus  
\$34.00++ Per Person

## 14oz Hampshire Tomahawk Pork Chop

Roasted Potatoes, Asparagus and Port Wine Poached Pear  
\$36.00++ Per Person

## Grilled Blackened Snapper

Artichokes, Roasted Tomatoes, Capers, over Capellini Pasta and Lemon Butter Garlic Sauce  
\$36.00++ Per Person

## Snapper Paesano

Artichokes, Roasted Tomatoes, Capers, Lemon Butter Garlic Sauce and a side of Spaghetti with Tomato Sauce  
\$38.00++ Per Person

## Frutti di Mare

Shrimp, Scallops, Mussels and 1/2 Lobster Tail, served over Fettuccine and Creamy White Wine Clam Sauce  
\$42.00++ Per Person

## 14oz Ribeye

Italian Style Broccolini, Mashed Potatoes and Mushroom Merlot Demi-Glace  
45.00++ Per Person

## USDA Black Angus Prime New York Strip

Italian Style Broccolini and Mashed Potatoes  
\$45.00++ Per Person

## 8oz Filet Mignon

Italian Style Broccolini and Mashed Potatoes  
\$50.00++ Per Person

(V)=Vegetarian (VG)=Vegan (GF)=Gluten-Free

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## DUET SIGNATURE ENTRÉES

- ☐ **USDA Black Angus Prime New York Strip and Two Shrimp Paesano**  
 Italian Style Broccolini and Mashed Potatoes  
 \$55.00++ Per Person

- ☐ **Parmesan Crusted Chicken Breast and Two Shrimp Paesano**  
 On a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers  
 \$38.00++ Per Person

## DESSERTS SELECTIONS

PLEASE NOTE: Events 10-30 Guests ~ Select Up To 2 Dessert Selections  
 Events 30 Guests Or More ~ 1 Dessert Selection Available

- ☐ **Tiramisu**  
 Layers of Espresso Drenched Ladyfingers, Separated by Mascarpone Cream and Dusted with Cocoa Powder  
 \$12.00++ Per Person

- ☐ **Torta Della Nonna**  
 Pastry Cream with a Hint of Lemon on a Base of Shortcrust Pastry, Covered with Pine Nuts, Almonds and Powered Sugar accompanied by Fresh Berries  
 \$12.00++ Per Person

- ☐ **Chocolate Temptation**  
 Layers of Chocolate Cake Made with Cocoa From Ecuador, Filled with Chocolate and Hazelnut Creams and a Hazelnut Crunch, Covered with a Chocolate Glaze  
 \$12.00++ Per Person

- ☐ **Orange Ripieno**  
 Orange Sorbetto Served in the Natural Fruit Shell  
 \$12.00++ Per Person

- ☐ **Crème Brûlée**  
 With Fresh Berries  
 \$12.00++ Per Person

- ☐ **NY Cheesecake**  
 With Strawberries  
 \$12.00++ Per Person

- ☐ **Coppa Al Limone di Sorrento**  
 Sponge Cake Soaked in Lemon Followed by Vanilla Flavored Cream, Topped with Lemon Sauce and Pistachios  
 \$12.00++ Per Person

- ☐ **Coppa Stracciatella**  
 Chocolate Chip Gelato Swirled Together with Chocolate Syrup, Topped with Cocoa Powder and Hazelnuts  
 \$12.00++ Per Person

- ☐ **Ricotta e Pere**  
 A Delicate Ricotta Cream Studded with Pear Pieces, Sandwiched Between Two Soft Hazelnut Cookies and Finished with a Dusting of Powered Sugar  
 \$12.00++ Per Person

- ☐ **Mignon Assorted Miniature Pastries**  
 Roule, Baba soaked in Limoncello, Lemon Mousse, Sabayan Tart, Mango Tart, Berry Tart, Chocolate Roll, Strawberry Tart, Chocolate Cream Puff  
 \$12.00++ Per Person

Served Family Style

This Selection Cannot Be Paired with Any Other Dessert Selection

## BEVERAGE SELECTIONS

PLEASE NOTE: Select Beverage Options to Offer Guests During Event. All Beverages are Billed on Consumption.  
 Please Select Beverages That You Would Like To Host During Your Event.

- |   |                             |
|---|-----------------------------|
| <input type="checkbox"/> Beer                                       | \$7.00-\$8.00++ Per Drink   |
| <input type="checkbox"/> House Wine                                 | \$10.00++ Per Drink         |
| <input type="checkbox"/> House Margarita                            | \$14.00++ Per Drink         |
| <input type="checkbox"/> Premium Liquor                             | \$14.00-\$20.00++ Per Drink |
| <input type="checkbox"/> Specialty Drink (Specialty Martinis, etc.) | \$14.00-\$21.00++ Per Drink |

- |  |                    |
|--|--------------------|
| <input type="checkbox"/> Fountain Drinks     | \$5.00++ Per Drink |
| <input type="checkbox"/> Iced Tea            | \$5.00++ Per Drink |
| <input type="checkbox"/> Coffee              | \$6.00++ Per Drink |
| <input type="checkbox"/> Bottled Water       | \$6.00++ Per Drink |
| <input type="checkbox"/> Cappuccino/Espresso | \$8.00++ Per Drink |

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**GENERAL RESTAURANT EVENT INFORMATION****Billing Instructions:**

All Payments due upon completion of event unless specified.

**Any remaining balance due upon completion of event – Includes:**

- ♦ An increase in guaranteed number of attendees | 20% Service Charge | 8.25% Local Sales Tax
- ♦ Additional food or alcohol (if applicable)
- ♦ Payable by Cash, Major Credit Card, Corporate, Cashier's Check or Money Order (No personal checks will be accepted.)

**In order to guarantee event preparations we require the following on file:**

- ♦ A signed banquet event order contract | A signed credit card pre-payment authorization form
- ♦ A deposit to guarantee event

**Food and Beverage Minimums:**

If requesting a private space to hold your event, a food and beverage minimum will apply.

Minimums can vary depending on the number of guest and the private space being requested.

In the event that the food and beverage minimum(s) are not met, the difference will be billed to the form of payment on file. Minimums will be provided to you by your sales manager assisting you with your event.

**Food and Beverages:**

All food and beverage served in the restaurant must be provided by the restaurant.

Menu selections and other details will be supplied to the Catering manager

at least four (4) weeks prior to the date of the function.

**Food & Beverage are not permitted to leave the restaurant.**

In case of overage in guarantees, the food and beverage are the sole property of the restaurant.

No food or beverages are to be removed from the restaurant premises. No food is allowed in the restaurant from outside sources, other than pre-approved special occasion cake.

If the client wishes to bring in an outside cake, the client is acknowledging that Paesanos Restaurant Group will not be held responsible for cakes brought or delivered into Paesanos River Walk, Paesanos Lincoln Heights, or Paesanos 1604. Paesanos Restaurant Group has no guarantee that food safety guidelines have been met by the outside vendor and will therefore not be held responsible for food we did not prepare in house. The client will need to sign waiver upon signing of contract. To abide by all Texas Alcohol and Beverage Commission laws NO ALCOHOL, including wine can be brought on property and consumed. All beverages must be purchased from the restaurant.

**Bartender Fees:**

A \$60.00 bartender fee will apply for all private events per bartender.

Pricing may vary depending on setup and bar request for any event over 50 guests.

**Set-Up Arrangements:**

Restaurant Best Fit Seating

**Linen:**

White Linen with White Napkin Folds

**Normal Event Times As Follows:**

- ♦ 2 hours for events with cocktails and appetizers only –OR– Salad, Entrée, and Dessert
- ♦ 1.5 hours for events with either a salad or dessert accompanied with Entrée
- ♦ 1 hour for events with entrée only

Additional time will bill at the following: A \$500.00 fee for the first extended additional hour will apply / each half hour thereafter will bill for \$250.00.

**Smoking:**

The City Of San Antonio has passed a non-smoking ordinance which forbids anyone to smoke on the Riverwalk and inside any restaurant. Should your guests start smoking during your event they will be informed of the non-smoking ordinance and they will be asked to extinguish their cigarette or cigar.

**Rentals and Goods Brought Into Restaurant:**

In the event, you, the client, choose to bring anything into the restaurant that is not booked or arranged through the restaurant, the restaurant is not liable for such items in the event they are lost, left behind, stolen or damaged. Items of example, but not limited to are audio visual, entertainment, cakes, centerpieces, cameras, cake cutters, flowers, champagne flutes and decorations.

**Entertainment:**

Any entertainment desired must be approved and arranged through your catering manager.

**Decorations:**

Your catering manager will be happy to assist you with your decoration needs. The restaurant will not permit the affixing of anything on the walls, floors, or ceilings with nails, staples, carpet tape, or any other substance. Signage and location must be approved by your catering manager. Should a situation arise whereby your guests destroy restaurant property or take décor as souvenirs, a clean-up or replacement fee will apply.

**Cancellations:**

PRG must receive all cancellations in writing. Please email the cancellation notice and follow with phone notification. All cancellation requests received 30 days prior to event date will incur a 50% charge of the guaranteed or estimated number of guests. All cancellation requests received with less than 30 days of event date will incur 100% of event cost. All deposits are non-refundable.

**Guarantee:**

We require a guaranteed attendance number (10) business days before the scheduled event via email. Upon receipt of guaranteed number no reductions will apply. Client's bill will reflect guaranteed number provided if fewer guests attend event. If client does not provide guarantee, the bill will reflect the estimated number of guests regardless of guests in attendance the night of event.



111 W. Crockett | San Antonio, TX 78205

For Directions: 210.227.2782

### CREDIT CARD AUTHORIZATION FORM

GROUP NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_ CELL PHONE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

FUNCTION DATE: \_\_\_\_\_ FUNCTION TIME: \_\_\_\_\_

EVENT SPACE: \_\_\_\_\_ PRG SALES MANAGER: \_\_\_\_\_

The following required authorization statement formally confirms the scheduled event(s), by allowing PAESANOS RIVERWALK to collect a deposit for said event(s), and for full payment of event at its completion. A deposit credit will apply towards your event upon completion.

#### DEPOSIT IS NON-REFUNDABLE FOR ALL CANCELLED EVENT(S).

I, \_\_\_\_\_ (please fill in name) authorize **Paesanos Riverwalk**  
to post charges related to the function scheduled above to the following credit card below.

**\*\*To Protect Your Privacy, at the Completion of Your Event, Credit Card Information Will Be Shredded**

Please Check: ☐ AMERICAN EXPRESS ☐ DISCOVER ☐ MASTERCARD ☐ VISA

CREDIT CARD #: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_ THREE DIGITS BEHIND CREDIT CARD: \_\_\_\_\_  
(FOUR DIGITS ON FRONT FOR AMEX)

CARD HOLDER NAME: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ BILLING ZIP CODE: \_\_\_\_\_

Paesanos Riverwalk Events Office  
403 E. Commerce | Suite 230 | San Antonio, TX 78205  
Telephone (210) 226-8490 | Fax (210) 212-5346  
Visit Us At: [www.paesanosriverwalk.com](http://www.paesanosriverwalk.com)