

# BLUE AGAVE CLUB

## SPECIAL EVENTS



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# ABOUT US

Thank you for considering Blue Agave Club!

We have a variety of spaces that can be rented out for your special event.

We have hosted corporate events, weddings, rehearsal dinners, birthday parties, class reunions and more!

Blue Agave Club is part of a family of authentic Mexican Restaurants located throughout the Bay Area. Residing in the heart of downtown Pleasanton, Blue Agave Club first opened its doors in April of 1997. We were one of the first restaurants in the area to debut high-end Mexican cuisine, and from the beginning it was clear there was something special about Blue Agave Club. Boasting an impressive list of premium Tequilas, we had a huge impact on our community by introducing 100% Blue Agave Tequila margaritas (a novel concept at that time) and the art of Tequila tasting.

We pride ourselves on using fresh, quality ingredients that are unique yet are found in traditional Mexican cuisine.

We look forward to hosting your Special Event and hope you will entrust us with your business.



# PRIVATE BACKYARD PATIO SPACE

Our primary space for special events can accommodate up to 100 people seated and 120 people standing / cocktail format. All food menus are served Buffet-Style.



# FRONT PATIO

Largely considered one of the best outdoor dining patios in downtown Pleasanton, our front patio requires a full buyout and allows you to have access to the entire restaurant. The front patio can accommodate up to 250 people seated. All food menus are served Buffet-Style.





# INDOOR ROOMS

Intimate spaces suited for smaller parties or groups. Seating capacities are 18 / 24 / 36 people. Traditional plated, 3-5 course menus are available.

Please inquire for additional details.



# APPETIZER MENU

2 dozen minimum quantities

## CHIPS & SALSA

\$5 per person  
complimentary if dinner buffet chosen

## GUACAMOLE

\$230 (serves 50 people)

## FLAUTAS

\$35 per dozen  
Chicken, Beef or Potato Filling - includes avocado dipping sauce

## JALAPEÑO POPPERS

\$28 per dozen

## MEATBALLS IN CHIPOTLE SAUCE

\$38 per dozen

## CHICKEN TENDERS

\$38 per dozen - includes spicy dipping sauce

## MEXICAN CHEESE FONDUE

\$230 (serves 50 people)

## SHRIMP AL TEQUILA

\$315 (includes 50 shrimp)

## CEVICHE

\$420 (serves 50 people)





# BUFFET DINNER

ENTREES - CHOOSE 2

\$52 Per Person

Add \$7.00 to our base price for a 3rd Entrée

Your choice of 2 Entrées (listed below), House made Chips & Salsa, Mixed Green Salad, Tender Mexican Rice, Fried Black Beans, Flour and Corn Tortillas.

Fountain sodas and iced tea

(choose 1 dessert) Tres Leches Cake, or Mexican Flan or Chocolate Cake.

## POLLO DE LOS ALTOS

Grilled boneless breast of chicken smothered in a red tomato-chile guajillo OR green tomatillo-jalapeño sauce.

## ENJOCOCADO 100-YEAR OLD FAMILY RECIPE!

(add \$3 per person)

Boneless breast of chicken drenched in a sour cream-based sauce with roasted guajillo chiles, special herbs and garnished with almonds.

## MOLE POBLANO

(add \$3 per person)

Tender boneless breast of chicken, smothered in a rich dark sauce made of dried chiles, seeds, nuts, and a hint of unsweetened chocolate, all blended and simmered for hours.

## FAJITAS / CHICKEN OR VEGETARIAN (OMIT CHICKEN)

Sautéed breast of chicken with carrots, broccoli, bell peppers, onions tomatoes, squash, mushrooms, garlic, cilantro & Tequila.

## NUEVO COLORADO

Tender chunks of beef sautéed in a guajillo, puya and chipotle sauce.

# BUFFET DINNER (CONTINUED)

## **POLLO RANCHERO**

(add \$3 per person)

Boneless breast of chicken strips sautéed with garlic, onions, cilantro, tomatoes, bell peppers, mushrooms, jalapeños and white wine.

## **SALMON ARDIENTES**

(add \$5 per person)

Grilled salmon filet swimming in a bed of poblano tomatillo sauce.

## **CAMARONES EMPERADOR (1/4# PER SERVING)**

(add \$5 per person)

Tender shrimp smothered in your choice of one of our 4 exquisite sauces:

Al tequila, Ardiente, Mojo de Ajo, Alex

## **\*STEAK JALISCO**

(add \$3 per person)

Grilled arrachera steak smothered with puya-guajillo tomatillo sauce.

## **\* BEEF FAJITAS**

(add \$3 per person)

Simmered steak, with carrots, broccoli, bell peppers, onions, tomatoes, squash, mushrooms, garlic and cilantro, all sautéed with Tequila.

## **\* CARNE CAMPESTRE**

(add \$8 per person)

Grilled NY steak, smothered in a chipotle sauce.

## **ENCHILADAS DE QUESO (MONTERREY JACK CHEESE)**

Topped with your choice of red OR green sauce.

## **ENCHILADAS DE VEGETALES**

Delicious enchiladas filled with zucchini, carrots, bell peppers, onions, tomato and corn. Topped with your choice of red OR green sauce.

## **TRINITY ENCHILADAS**

(add \$5 per person)

Delicious enchiladas filled with Monterrey & cotija cheese and smothered in cuitlacoche sauce (corn truffle).

## **POBLANO VEGETARIAN**

(add \$3 per person)

Roasted Poblano chiles stuffed with confetti vegetables. Topped with cheese and tequila-tomatillo sauce.



# BAR MENU

We offer a full bar and tailored bar menus are available to suit your event requirements.  
Please inquire to learn more about our customizable packages.

## MARGARITAS

### CASA

El Jimador Blanco, Triple Sec

### LA JEFA

Patron barrel select reposado, Triple Sec

### LA LLORONA

Herradura Añejo, Cointreau

### CADILLAC

Tosco Reposado, Grand Marnier

### THE BOSS

Patron Silver, Triple Sec

### BLUE AGAVE

Herradura Silver, Triple Sec

### CABO SAN LUCAS HEAT

El Jimador Blanco, Midori, Cranberry

### CAMPESINO

El Jimador Reposado, Grand Marnier

### OLD TIMER

Dulce Vida Blanco 100 Proof, Triple Sec

## MARGARITAS

### JULIO CESAR

Don Julio Añejo, Cointreau

### DR. "J"

Don Julio Reposado, Grand Marnier

### MARIACHI

Herradura Reposado, Grand Marnier

### EL BOXEADOR

Don Julio Blanco and Triple Sec

### CLASE AZUL

Clase Azul Reposado, Grand Marnier

### ENCHANTMENT

Paradiso Añejo, Cointreau

### MONTE ALBAN

Mezcal Don Amado, Cucumber, Mint

### JALAPEÑO

Xicaru Mezcal, Roasted Jalapeno

### MEZCALITA

Los Jarvis Mezcal, Triple Sec

## BEER

Corona  
Corona Light  
Modelo Especial  
XX Amber  
XX Lager  
Tecate  
Negra Modelo  
Pacifico  
Michelada

## WINE

House White  
Chardonnay, Concannon Reserve  
Chardonnay, Wente Riva Ranch Rsv  
Chardonnay, Sonoma Cutrer  
Sauvignon Black, Bonterra  
Pinot Grigio  
Sparkling, Korbel  
Rose Di Frappato, Due Terre Wines  
House Red  
Cabernet, Wente  
Pinot Noir, Hess  
Merlot-Syrah, Murrietas Well, The Spur  
Cabernet, Concannon  
Homemade Sangria

# GOOD TO KNOW

## PRICING

A minimum food purchase of \$1,900.00 is required for our Backyard Buffets. All prices (food & beverage) are subject to 25% operations fee and applicable sales tax.

## DEPOSIT

A \$500 non-refundable deposit is due upon booking. Cancellation will result in forfeiture of the \$500.00 deposit.

## PAYMENTS

Total bill is due upon completion of event and can be payed with cash, company check, or credit card. Please note, credit card charges are subject to a 2.5% surcharge.

## GUEST COUNT

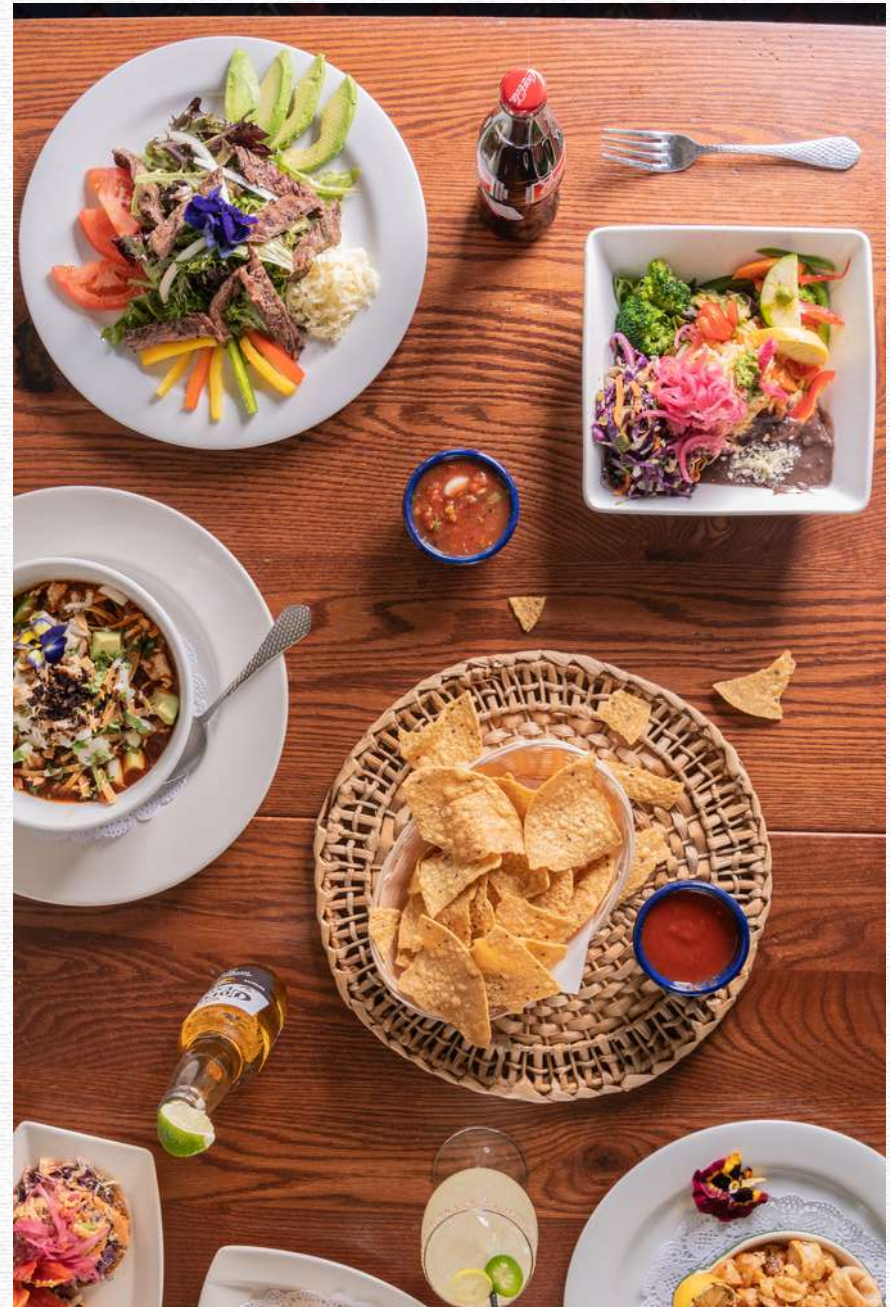
An estimated number of guests is required 2 weeks prior to your event. Number of guests must be guaranteed 72 hours prior to your event. Patron agrees to pay for the number of guests guaranteed OR the actual attendance, whichever is greater.

## MENU SELECTION

The menu must be chosen at least 2 weeks prior to your event to ensure the chef can accommodate all your menu needs.

## SPACE FEE

We have become a favorite spot for Special Events because we offer a unique menu, beautiful patio dining, and no additional room fees for your 4-hour event. Any event that exceeds 4 hours will be subject to additional charges.





**THANK YOU**



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