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**EVENT CONTRACT**

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CONTACT:	PARTY SIZE	DATE OF EVENT: TIME OF EVENT
COMPANY: (IF APPLICABLE)		TEQUILA'S CONTACT:
PHONE NUMBER:	EMAIL:	

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**CANCELLATION, CONFIRMATION AND DEPOSIT POLICIES**

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- A. PARTIES MUST BE CONFIRMED BY RETURNING A SIGNED EVENT CONTRACT. (CAN BE FAXED OR BROUGHT IN PERSON.)**
  - B. TIMES DESIGNATED FOR PARTIES MUST BE AGREED ON PRIOR TO THE EVENT.**
  - C. RESERVATION SPOTS ARE ASSIGNED FOR 2 HOURS AND 30 MINUTES. WE RESERVE THE RIGHT TO CONCLUDE YOUR EVENT AFTER THAT TIME LAPSE.**
  - D. TOTAL NUMBER OF PERSONS CAN BE CONFIRMED UP TO THE MORNING PRIOR TO YOUR EVENT. ADDITIONAL GUESTS WILL BE BILLED ON A PER PERSON BASIS, BASED ON THE PRICING FOR THE EVENT.**
  - E. CANCELLATIONS MUST BE DONE AT LEAST 48 HOURS PRIOR TO THE DATE OF THE EVENT.**
  - F. A \$300. DEPOSIT IS REQUIRED TO HOLD YOUR RESERVATION. THE DEPOSIT IS REFUNDABLE IF EVENT IS CANCELLED WITHIN 72 HOURS OF THE START TIME. OTHERWISE, THE DEPOSIT WILL BE APPLIED TOWARDS YOUR BILL**
  - G. PRIVATE EVENTS REQUIRE A \$250. ROOM FEE.**
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**EVENT CONTRACT**

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NAME OF PARTY:	DATE OF EVENT:	
CREDIT CARD NUMBER:	EXPIRATION DATE-	
PRINT FULL NAME (AS IT APPEARS ON CREDIT CARD):	SIGNATURE-	DATE:
OTHER	SPECIFICATIONS	
ADDITIONAL FLOWERS, CAKES OR VIDEO & AUDIO EQUIPMENT RENTALS ARE THE RESPONSIBILITY OF THE CLIENT.	\$80. per person (\$85. on weekends) plus tax and gratuity	

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**1602 LOCUST ST., PHILADELPHIA, PA 19103 \* 215.546.0181 \***

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**EMAIL YOUR COMPLETED CONTRACT TO [INFO@TEQUILASPHILLY.COM](mailto:INFO@TEQUILASPHILLY.COM)**

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## TEQUILAS SPECIAL EVENT MENU

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### APPETIZERS: (will be served family style)

- CEVICHE – fish & shrimp cooked in lime juice with tomato, onion, and chile serrano.
- EMPANADAS – corn tortillas filled with the chef's choice of fresh ingredients
- TAQUITOS– corn tortillas filled with well seasoned chicken and covered with traditional red sauce, fresh crème and sprinkled with queso fresco
- GUACAMOLE – traditional avocado dip

### ENTREES: ( choice of one)

- CAMARONES TEQUILAS – jumbo shrimp served in a sauce made of Tequila, lime, butter, garlic and lemon
- MOLE POBLANO – boneless grilled chicken breast served in our traditional mole sauce, topped with sesame seeds
- CARNE ASADA – grilled strip of beef tenderloin served alongside a tamal, chicken taquito in red sauce, rice, refried beans and guacamole
- MERO AL MANGO – grouper fillet pan seared with a light breading, stuffed with guacamole and served over a mango-ginger sauce
- ENCHILADAS – chicken or vegetable rolled into corn tortillas, topped with melted Chihuahua cheese, and placed in your choice of green tomatillo or roasted tomato sauce
- CHILES VEGETARIANO – poblano pepper stuffed with red quinoa, goat cheese and grilled vegetables, topped with a chipotle pesto, served in a traditional roasted tomato sauce

### DESSERTS: (will be served family style)

- TRES LECHES - moist vanilla sponge cake, submerged in a 3 milk sauce
- CHOCOLATE MOUSSE - creamy, rich, chocolaty mousse cake
- CHURROS - puff pastry rolls, glazed with cinnamon and served with dipping sauces

### **BAR**

#### **2 hour open bar featuring:**

Margarita, sangrias, mixed drinks, beer or wine by the glass

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