

The background of the entire page is a photograph of a wall. The wall is a warm, textured orange-brown color. It is decorated with several framed portraits of various people, including a man with a mustache, a woman, and a man with a beard. There are also some circular decorative objects, like a sunburst mirror and a circular woven basket. A large, bright neon starburst sign is visible on the right side of the wall, partially behind the text.

BLANCO

C O C I N A + C A N T I N A

**GROUP
DINING**

ASHLEY KUPISZEWSKI
480.905.3278
akup@foxrc.com

BILTMORE FASHION PARK
2502 EAST CAMELBACK ROAD #122, PHOENIX, AZ 85016



The Dish

Let us bring your fiesta to life at our beautiful and bright getaway spot. At Blanco Cocina + Cantina, you can kick back, relax, and let us take care of everything. Indulge in our array of fresh, creative dishes from a la carte tacos to mouth-watering chimichangas.

You can't miss our unique variety of tequila and mezcal flights or even a frozen margarita! Whether you're in the mood for food or you just want to raise a glass, we're here for your next celebration.

Stop by and stay awhile because the clock doesn't matter when you're on Blanco time.

OUR SPACES

INSIDE DINING



MAIN DINING ROOM

SEATED EVENTS
95 Guests

RESTAURANT BUYOUTS
SEATED 160
RECEPTION 225



PRIVATE CANTINA

SEATED EVENTS
50 Guests

RECEPTION EVENTS
70 Guests



OUR SPACES

PATIOS



SOUTH PATIO

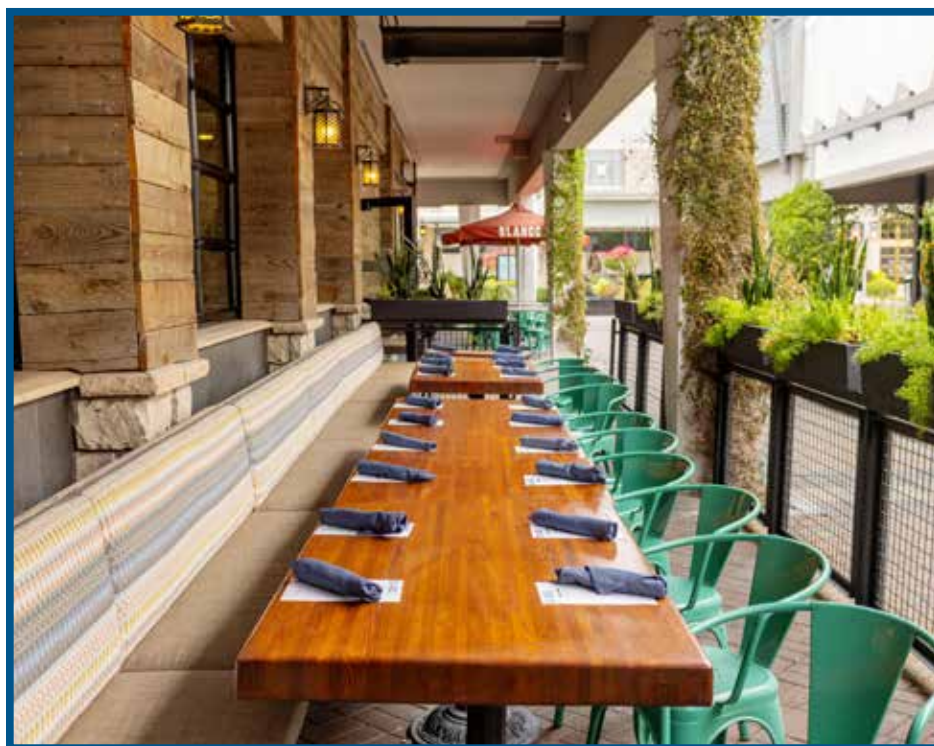
SEATED EVENTS
18 Guests

RECEPTION EVENTS
30 Guests



EAST PATIO

SEATED EVENTS
20 Guests





MENUS

PLATED

\$30 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

WARM QUESO BLANCO

topped with pico de gallo

ENTRÉES

GUEST CHOICE OF ONE

CHICKEN PASTOR TACOS

caramelized pineapple, salsa verde, green onion, jalapeño

TWO FLOUR TORTILLAS SERVED WITH RICE AND BLACK BEANS

MACHACA BOWL

caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro

SEASONAL CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate,
goat cheese, chili walnut vinaigrette

TRADITIONAL CHEESE ENCHILADAS

grilled onion & creamy ancho chile sauce
served with rice & black beans

ENHANCE YOUR MENU

ADD A SALAD OR DESSERT COURSE

salad - \$5 per person dessert - \$6 per person

FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.

FOR PARTIES IN THE PRIVATE CANTINA LARGER THAN 20, PLEASE SELECT THREE ENTRÉE OPTIONS.

VEGETARIAN OPTION AVAILABLE UPON REQUEST.

*these foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PLATED

\$40 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

ROASTED POBLANO CHILE & TOMATO CRISP

ENTRÉES

GUEST CHOICE OF ONE

SEASONAL CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate,
goat cheese, chili walnut vinaigrette

PORK CHILE VERDE ENCHILADAS

charred onion, roasted pasilla, tomatillo, cilantro, cotija

TRADITIONAL CARNITAS TACOS

orange, chile, salsa verde, onion, cilantro, crema fresca
TWO FLOUR TORTILLAS SERVED WITH RICE AND BLACK BEANS

BRAISED CHICKEN BOWL

charred onion, cilantro, jack cheese, red chile, warm queso sauce
served with sour cream, guacamole, pico de gallo, rice & black beans

GRILLED SHRIMP TACOS

pickled cabbage, avocado salsa, cilantro lime crema
TWO FLOUR TORTILLAS SERVED WITH RICE AND BLACK BEANS

DESSERT

MEXICAN CHOCOLATE TIRAMISU

FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.

FOR PARTIES IN THE PRIVATE CANTINA LARGER THAN 20, PLEASE SELECT THREE ENTRÉE OPTIONS.

VEGETARIAN OPTION AVAILABLE UPON REQUEST.

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shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENUS

PLATED

\$48 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

SPICY MANGO CEVICHE*

shrimp, avocado, pico de gallo

ROASTED POBLANO CHILE & TOMATO CRISP

ENTRÉES

GUEST CHOICE OF ONE

SEASONAL CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate,
goat cheese, chili walnut vinaigrette

SHORT RIB MACHACA ENCHILADAS

caramelized peppers & onions, cheddar cheese, ancho chile sauce
served with rice & black beans

CARNE ASADA TACOS*

charred scallion relish, avocado, spicy garlic butter, cotija cheese
TWO FLOUR TORTILLAS SERVED WITH RICE AND BLACK BEANS

GRILLED SHRIMP TACOS

pickled cabbage, avocado salsa, cilantro lime crema
TWO FLOUR TORTILLAS SERVED WITH RICE AND BLACK BEANS

BRAISED CHICKEN BOWL

charred onion, cilantro, jack cheese, red chile, warm queso sauce

GRILLED MAHI* TACOS

avocado, cabbage, baja sauce, pico de gallo
TWO FLOUR TORTILLAS SERVED WITH RICE AND BLACK BEANS

DESSERT

MEXICAN CHOCOLATE TIRAMISU

FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.
FOR PARTIES IN THE PRIVATE CANTINA LARGER THAN 20, PLEASE SELECT THREE ENTRÉE OPTIONS.
VEGETARIAN OPTION AVAILABLE UPON REQUEST.

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MENUS

RECEPTION - FIESTA FOOD STATIONS

BUILD YOUR OWN *Nacho Bar*

\$29 per person

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

ROASTED POBLANO CHILE & TOMATO CRISP

CHICKEN TINGA CRISP

BUILD YOUR OWN NACHO BAR

chips, salsa, queso, black beans, pico de gallo, sour cream

CHOICE OF CHICKEN TINGA OR SLOW COOKED BBQ PORK OR GROUND BEEF



BUILD YOUR OWN *Taco Bar*

\$36 per person

CHIPS & SALSA

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

ROASTED POBLANO CHILE & TOMATO CRISP

BUILD YOUR OWN TACO BAR

CHOICE OF CHICKEN PASTOR OR BRAISED SHORT RIB "MACHACA"

served with rice, black beans, cabbage, pico de gallo, sour cream & shredded jack cheese

EACH ADDITIONAL PROTEIN - \$6 PER PERSON

BROWN SUGAR CARAMEL FLAN

FOOD WILL BE REPLENISHED FOR UP AN HOUR AND HALF BASED ON CONSUMPTION.
PORTIONS ARE BASED ON FINAL GUARANTEED HEAD COUNT.

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MENUS

RECEPTION - FIESTA FOOD STATIONS

Fajita Bar

\$45 per person

CHIPS & SALSA

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

CRUNCHY TACO SALAD

ground beef, black beans, avocado, tomato, roasted corn,
cheddar cheese, pasilla ranch dressing

TRADITIONAL CHEESE ENCHILADAS

grilled onion & creamy ancho chile sauce

BUILD YOUR OWN FAJITA BAR

CHOICE OF ONE: CARNE ASADA* OR CHICKEN

marinated & grilled and served with caramelized onions & peppers, elote,
rice, black beans, shredded jack cheese, pico de gallo & warm tortillas

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EACH ADDITIONAL PROTEIN - \$6 PER PERSON

ENHANCE YOUR MENU

ADD DESSERT

MEXICAN CHOCOLATE TIRAMISU - \$6 PER PERSON

BROWN SUGAR CARAMEL FLAN - \$6 PER PERSON

FOOD WILL BE REPLENISHED FOR UP AN HOUR AND HALF BASED ON CONSUMPTION.
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ENHANCE YOUR MENU

A LA CARTE PRICING

APPETIZERS

SPICY MANGO CEVICHE* \$15

shrimp, avocado, pico de gallo

WARM QUESO \$12

guacamole, sour cream, pico de gallo

GRILLED MEXICAN STREET CORN \$10

mayo, cilantro, lime, cotija cheese

CRISPS

CHEESE \$12

BBQ PORK & ROASTED CORN \$15

ROASTED POBLANO CHILE & TOMATO \$13

SHORT RIB MACHACA, GUACAMOLE, CHARRED ONION \$16

CHICKEN TINGA \$14

DESSERTS

BROWN SUGAR CARAMEL FLAN \$6

MEXICAN CHOCOLATE TIRAMISU \$6

Margarita Pitchers SERVES 5

THE MARGARITA \$60

jose cuervo especial, house naranja liqueur

JALAPEÑO & PINEAPPLE \$65

ancho reyes chili liqueur,
habañero bitters

SKINNY \$65

blanco tequila, fiorente elderflower, rose petal,
smashed orange, agave

THE SPICY SKINNY \$65

cuervo especial silver, serrano chile, agave, lime

DODGE'S CADILLAC \$82.5

casa noble blanco, grand marnier & house naranja orange liqueur

FOOD WILL BE REPLENISHED FOR UP TO ONE HOUR BASED ON CONSUMPTION.
PORTIONS ARE BASED ON FINAL GUARANTEED HEAD COUNT.

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FREQUENTLY ASKED QUESTIONS

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 4.25% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4.25% SERVICE CHARGE & GRATUITY?

Gratuity is the amount you decide to leave the team who executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The service charge pays for any associated operating costs

For events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 23% service charge will replace the 4.25% service charge and gratuity option. A deposit will also apply. Please speak to your Special Events Manager for details.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY FOOD AND BEVERAGE SELECTIONS?

Please submit food and beverage options to your Special Events Manager two weeks prior to your event. This will help ensure product is ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date. This same term doesn't apply for restaurant buyouts.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.

FREQUENTLY ASKED QUESTIONS

WHAT HAPPENS IF I BOOK A PATIO EVENT & IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and of course, glitter (yes, it is flashy and fun, but it lasts forever.)

CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

WHAT HAPPENS TO MY CREDIT CARD INFORMATION ENTERED?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity. Unfortunately, we do not accept discounted Fox Restaurant Concepts gift cards for event payment.