



BLANCO

TACOS + TEQUILA

*Group
Dining*

Carmela Shea

SPECIAL EVENTS
MANAGER

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The Borgata

6166 North Scottsdale Road

Scottsdale, AZ 85253





The Dish

Home to ultra-fresh tacos and signature drinks, Blanco Tacos + Tequila is the ideal destination when you just know it is 5 o'clock somewhere. Dine inside or al fresco on our beautiful patios, because there is no need to keep your fiesta inside four walls.

Explore booking the Main Dining Room for parties as small as 16 or as large as 117 for a full restaurant buyout. The Borgata and Scottsdale Patios are both great spaces for sit down events, seating up to 40 guests.

Group Events



Main Dining Room

The colorful and spacious Main Dining Room showcases Mexican street art inspired decor through an open interior that flows from high-top tables to cozy banquettes. Available for large parties, events, and full buy-outs.

Seated: up to 117 guests
Reception: up to 225 guests
Complimentary Valet Parking



Borgata Patio

Sit back and relax with a margarita in hand on the shaded patio for larger events.

Seated: up to 40 guests
Reception: up to 40 guests
Complimentary Valet Parking



Scottsdale Patio

Skip the siesta, come fiesta on the front patio fully equipped with two fire pits and cozy couches.

Seated: up to 30 guests
Reception: up to 40 guests
Complimentary Valet Parking





Plated Parties

\$27 *per person*

Starters served family style
CHIPS & SALSA

OUR FAMOUS GUACAMOLE
roasted poblano & anaheim chiles, caramelized onion, cotija cheese

WARM QUESO BLANCO
served in a skillet topped with pico de gallo

Entrées choice of one

BAJA CHICKEN TACOS
marinated & grilled chicken, chopped cabbage, cotija cheese
three soft tacos served with rice & black beans

BRAISED SHORT RIB "MACHACA" TACOS
roasted poblano & onions, cotija cheese
three soft tacos served with rice & black beans

BLANCO CHOPPED SALAD with SHRIMP
mixed greens, tomato, avocado, jicama, cucumber, red onion,
seasonal fruit, pepitas, lime vinaigrette

TRADITIONAL CHEESE ENCHILADAS
grilled onion & creamy ancho sauce
served with rice & black beans

Enhance Your Menu

ADD A SALAD COURSE OR DESSERT
\$5 per course – \$5 per person

Groups of 30 or more can select up to three entrées
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 Parties

\$38 *per person*

Starters served family style
CHIPS & SALSA

OUR FAMOUS GUACAMOLE
roasted poblano & anaheim chiles, caramelized onion, cotija cheese

THREE CHEESE CRISP

Salad

SIMPLE SALAD
spring mix, roasted corn, pico de gallo, radish, cucumber,
cotija cheese & creamy rancho dressing

Entrées choice of

GREEN CHILE PORK ENCHILADAS
poblano pepper, tomatillo, blanco cheese
served with rice & black beans

CARNE ASADA TACOS*
marinated & grilled steak, cotija cheese, chopped onion, lime
three soft tacos served with rice & black beans

RED CHILE CHICKEN BOWL
rice, beans & cheese served with guacamole, sour cream & pico de gallo

CHIPOTLE SHRIMP TACOS*
chopped cabbage, pico de gallo, lime
three soft tacos served with rice & black beans

Dessert

MEXICAN CHOCOLATE CAKE

Groups of 30 or more can select up to three entrées.
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 Parties

Dinner

\$49 per person

Starters

served family style

CHIPS & SALSA

“ESQUITES” MEXICAN STREET CORN

cilantro, lime, cotija cheese

CRAB & SHRIMP CEVICHE*

cucumber, avocado, radish salad

CHEESE & GUACAMOLE CRISP

Salad

SIMPLE SALAD

spring mix, roasted corn, pico de gallo, radish, cucumber,
cotija cheese & creamy rancho dressing

Entrées

choice of

BRAISED SHORT RIB “MACHACA” ENCHILADAS

blanco cheese & ancho chile served with rice & black beans

SLOW COOKED BBQ PORK TACOS (award winning)

three soft tacos with roasted corn slaw, pickled onion, crema fresca,
served with rice & black beans

CHICKEN FAJITAS

marinated & grilled with caramlized onions & peppers
served with warm tortillas, guacamole, sour cream & pico de gallo

GRILLED MAHI*

grilled zucchini, red bell pepper, poblano, onion, portobello

Dessert

MEXICAN CHOCOLATE CAKE

Groups of 30 or more can select up to three entrées.

Vegetarian option available upon request.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Reception Parties

Fiesta Food Stations

\$26 *per person*

CHIPS & SALSA

OUR FAMOUS GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

THREE CHEESE QUESADILLA

BUILD YOUR OWN NACHO BAR

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

ADD A PROTEIN TO YOUR NACHO BAR – \$6 PER PERSON

choice of red chile chicken, spicy machaca, or bbq pork

\$32 *per person*

CHIPS & SALSA

OUR FAMOUS GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

THREE CHEESE QUESADILLA

BUILD YOUR OWN TACO BAR

choice of one protein – red chile chicken, spicy machaca, or bbq pork

EACH ADDITIONAL PROTEIN – \$6 PER PERSON

Food will be replenished for up to one hour based on consumption.
Portions are based on final guaranteed head count.

Reception Parties

Fiesta Food Stations

\$36 *per person*

CHIPS & SALSA

OUR FAMOUS GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

MEXICAN CHOPPED SALAD

mixed greens, roasted corn, guacamole, black beans, crispy tortilla, creamy rancho dressing, shredded cheese

TRADITIONAL CHEESE ENCHILADAS

grilled onion & creamy ancho sauce

BUILD YOUR OWN FAJITA BAR

choice of one: carne asada* or chicken marinated & grilled with caramelized onions & peppers served with warm tortillas, sour cream & pico de gallo

EACH ADDITIONAL PROTEIN – \$6 per person

Enhance Your Menu

Sides \$3 per person

“ESQUITES

grilled mexican street corn

BLANCO RICE

CHARRO BEANS

VEGETARIAN BLACK BEANS

Desserts \$5 per person

MEXICAN CHOCOLATE CAKE

BROWN SUGAR CARAMEL FLAN

CINNAMON CHURROS with CHOCOLATE SAUCE

Food will be replenished for up to one hour based on consumption.
Portions are based on final guaranteed head count.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 4% SERVICE CHARGE & GRATUITY?

The service charge includes any associated operating costs and contributes to your Special Event Manager's compensation.

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.

For Events with a food and beverage minimum exceeding \$10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 21% service charge will replace the 4% service charge and gratuity option. A deposit will also apply. Please speak to your Special Event Manager for details.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Event 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 selections to your Special Event 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.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax 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 and sales tax. 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 Event Manager for more information.

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.)

HOW DO I APPROVE MY CONTRACT?

1. Follow the link to your proposal.
2. A gratuity must be selected to approve a contract. If you would like to select your gratuity at the conclusion of the event, select "Other" and enter "1%".
3. Designate yourself or another individual as the onsite contact by entering a name and phone number.
4. Scroll to the bottom and click the "View Policies" link to review our event guidelines.

5. Verify that you have read and clearly understand our "Event Contract and Policies."

6. Click the blue button to approve your proposal and we will receive notification that your contract has been digitally signed!

7. In order to solidify your reservation, your contract must be approved AND your credit card information provided.

WHAT HAPPENS TO THE CREDIT CARD INFORMATION ENTERED INTO GATHER?

The card number entered into Gather is for guaranteeing purposes only and is not charged unless a cancellation fee is applied.

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 Fox Restaurant Concepts gift cards from Costco for event payment.