BLANCO

TACOS + TEQUILA

GROUP DINING

KERI MAHONEY
480.751.2202
kmahoney@foxrc.com

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

THE DISH

Make the best moments stand still and delight in every savory, delicious bite of our fresh twist on Mexican food favorites. Feel the light, breezy air of the atmosphere lift you up and transport you to a taco & tequila paradise. This is your Blanco bliss.

Blanco is more than your typical Mexican restaurant, it's an escape from the ordinary, a happy hour hang out, a place to sit back, recharge and party. It's a vacation in your neighborhood that helps you relax with your favorite people. For food, margaritas, and good times, Blanco is the perfect place to find your bliss.

With outdoor, indoor, upstairs and downstairs spaces, Blanco's private dining has just the spot for the fiesta you are planning.

TACOS, ENCHILADAS, FAJITAS AND COCKTAILS WITH FRESH, FLAVORFUL, UNIQUE INGREDIENTS.

OUR SPACES

INSIDE DINING

MAIN DINING ROOM

SEATED EVENTS – 50 GUESTS

THE NUMBER ABOVE REFLECTS OUR CURRENT CAPACITY TO ADHERE TO SOCIAL DISTANCING STANDARDS

PRIVATE CANTINA

SEATED EVENTS – 40 GUESTS

THE NUMBER ABOVE REFLECTS OUR CURRENT CAPACITY TO ADHERE TO SOCIAL DISTANCING STANDARDS

OUR SPACES

PATIOS

SOUTH PATIO

SEATED EVENTS – 10 GUESTS

THE NUMBER ABOVE REFLECTS OUR CURRENT CAPACITY TO ADHERE TO SOCIAL DISTANCING STANDARDS

EAST PATIO

SEATED EVENTS – 20 GUESTS

THE NUMBER ABOVE REFLECTS OUR CURRENT CAPACITY TO ADHERE TO SOCIAL DISTANCING STANDARDS

MENUS

PLATED

$27 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

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

WARM QUESO BLANCO
topped with pico de gallo

ENTRÉES

GUEST CHOICE OF ONE

RED CHILE CHICKEN TACOS
cabbage, shredded cheese, pico de gallo
three soft flour tacos served with rice & black beans

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

SEASONAL CHOPPED SALAD with TIGER SHRIMP*
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 COURSE OR DESSERT
salad - $5 per person dessert - $6 per person

FOR PARTIES LARGER THAN 30, 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 ilness, especially if you have certain medical conditions.

MENUS

PLATED

$38 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

OUR FAMOUS GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

CHEDDAR CHEESE CRISP

SALAD

SIMPLE SALAD

romaine, diced tomato, corn, cucumber,
cotija, and green chile ranch

ENTRÉES

GUEST CHOICE OF ONE

PORK CHILE VERDE ENCHILADAS

charred onion, roasted pasilla, tomatillo, cilantro, cotija

CARNE ASADA TACOS*

charred scallion relish, crushed avocado, spicy garlic butter
three soft flour tacos served with rice & 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

CHIPOTLE SHRIMP TACOS

chopped cabbage, pico de gallo, lime
three soft flour tacos served with rice & black beans

DESSERT

MEXICAN CHOCOLATE CAKE

FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.
VEGETARIAN OPTION AVAILABLE UPON REQUEST.

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MENUS

PLATED

$49 per person

STARTERS

SERVED FAMILY STYLE

CHIPS & SALSA

"ESQUITES" MEXICAN STREET CORN
cilantro, lime, cotija cheese

SHRIMP & CRAB COCKTAIL
avocado, celery leaf, ciltantro, radish

ROASTED POBLANO CHILE & TOMATO CRISP

SALAD

SIMPLE SALAD
romaine, diced tomato, corn, cucumber, cotija, and green chile ranch

ENTRÉES

GUEST CHOICE OF ONE

SHORT RIB MACHACA ENCHILADAS
caramelized peppers & onions, cheddar cheese, ancho chile sauce
served with rice & back beans

CARNE ASADA TACOS*
charred scallion relish, crushed avocado, spicy garlic butter
three soft flour tacos served with rice & 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
three soft flour tacos served with rice & black beans

DESSERT

MEXICAN CHOCOLATE CAKE

FOR PARTIES LARGER THAN 30, PLEASE SELECT THREE ENTRÉE OPTIONS.
VEGETARIAN OPTION AVAILABLE UPON REQUEST.

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MENUS

RECEPTION – FIESTA FOOD STATIONS

$26 per person

CHIPS & SALSA

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

CHEDDAR CHEESE CRISP

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 or braised short rib "machaca"

SERVER ATTENDANT WILL BE PRESENT FOR FOOD STATIONS
TO AVOID SELF-SERVICE AT THIS TIME

$34 per person

CHIPS & SALSA

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

CHEDDAR CHEESE CRISP

BUILD YOUR OWN TACO BAR
choice of one protein - red chile chicken 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

SERVER ATTENDANT WILL BE PRESENT FOR FOOD STATIONS
TO AVOID SELF-SERVICE AT THIS TIME

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

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

MENUS

RECEPTION – FIESTA FOOD STATIONS

$38 per person

CHIPS & SALSA

OUR FAMOUS 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

EACH ADDITIONAL PROTEIN - $6 PER PERSON

SERVER ATTENDANT WILL BE PRESENT FOR FOOD STATIONS
TO AVOID SELF-SERVICE AT THIS TIME

ENHANCE YOUR MENU

DESSERTS $6 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 foods may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne ilness, 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?

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 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 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 selections 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.

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 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 out 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 Fox Restaurant Concepts gift cards from Costco for event payment.