

CATERING GUIDELINES

To ensure a smooth and successful event, we encourage you to read our Catering Guidelines.

Booking Process

Azuca Nuevo Latino and/or World Cuisine will be sending you a written proposal with as many details as available at the time. This proposal will allow you to make changes and suggestions to suit your specific needs. Once the proposal is finalized Azuca Nuevo Latino will issue an Event Order for internal communication and attach this to the Catering Agreement and the Credit Card Authorization Form. Once we receive the signed Agreement and the Credit Card Authorization form back, we consider the event a guaranteed booking. The Cancellation policy is explained further down in the guidelines.

Menu Selection

Our menus are simply suggestions. Chef/Owner, Rene Fernandez and Manager/Owner Pierre Kranzle are available to customize your special menu requirements to suit your needs.

Menu prices and items will be guaranteed no more than 90 days prior to your event. Final arrangements should be made 14 days prior to your event date.

All food and beverage must be purchased exclusively from Azuca Nuevo Latino, or one of its approved vendors, and consumed in the chosen venue. The restaurant is the only licensed authority to serve and sell alcoholic beverages on the chosen venue.

Off Premise Catering

Azuca Nuevo Latino has created its catering branch called World Cuisine. We can cater off-premise functions at locations throughout San Antonio. Ask us for details and venue specifications.

Guarantee

It is the responsibility of the host to provide Azuca Nuevo Latino with an exact guarantee three (3) business days prior to your event. This figure will be considered the guarantee, not subject to reduction, and charges made accordingly. If we have not received a guarantee prior to your function, you will be billed at the contracted number listed in your Event Order or the actual number of guests, whichever is greater. Azuca Nuevo Latino will prepare to service 5% over the number guaranteed.

Deposit & Cancellation Policy:

A deposit of 50% of the Total Estimated Amount is needed to confirm the booking only for off-premises events. In-house events are guaranteed by the signed Credit Card Authorization Form.

Deposit refunds on cancellations are handled as follows:

- Notice over 30 days prior to event: full refund of deposit
- Notice 10 to 29 days prior to event: 50% refund of deposit
- Notice less than 10 days prior to event: no refund of deposit

Billing

All event checks are to be signed by the person in charge or a designated representative at the completion of the function to review and resolved any discrepancies at this time.

Gratuity

A 18% Gratuity will be added to the total bill for all events.

Sales Tax

Sales Tax in the City of San Antonio is currently at 8.125% on food and service items only. There is no Sales Tax on alcoholic beverages.

Catering Fees

On all our off site catering events we will charge a \$5.00 per person to cover transportation, and table service (glasses, table cloth, silver ware, china ware etc.) Should you require tables and chairs, Azuca will be adding a \$10.00 per person charge.

Decoration, Sign and Banners

Nothing is to be taped, tacked, nailed, or otherwise affixed to the wall in any way. In addition, no signs are allowed in front of the restaurant, without prior approval. Easels can be rented as an alternative for signage display. The restaurant can assist you with your floral and decorating needs.

Audio visual needs

Telephone connections with high speed internet access are located in meeting rooms. Please advise us two weeks prior to the event of any telephone, fax, copier, computer, or audio visual requirements so that the appropriate arrangements can be made. We will make you aware of any applicable rental or hook up fees.

Security

Azuca Nuevo Latino does not assume any responsibility for any damage or loss of merchandise or articles left in the restaurant. For an additional cost, Azuca Nuevo Latino can arrange for security to be provided for any articles or exhibits that are set up prior to or during the course of your meeting event. Currently the rate is \$28.00 per hour per officer.

Parking

Azuca Nuevo Latino offers both free self parking and Valet Parking. Parking spaces are limited and based on availability. Valet Parking is available at a cost of \$5.00 per car.

Please contact us to secure Valet Parking Service, bus or van parking arrangements for your group.

Liability and Responsibility

Azuca Nuevo Latino is not responsible for loss or damage to equipment, exhibits or any property for the purpose of meetings, conventions, or exhibitions. The Restaurant will hold convention and/or exhibit organizers responsible for any damage to restaurant property. This includes but is not limited to floors, ceiling, walls etc.. Liability for damages to the premises will be charged accordingly. Personal effects and equipment must be removed from the meeting room during breaks or recesses. The Restaurant is not to be held responsible if due to strike, fire, flood or other emergency condition beyond our power or ability, is unable to fulfill this contract. To the extent permitted by law, Patron hereby agrees to protect, indemnify, defend and hold harmless Azuca Nuevo Latino and Owner, their respective employees and agents against all claims, losses, or damages to persons or property, government charges or fines, and costs (including reasonable attorney's fees), arising out of or connected with Event, including, but not limited to, the installation, removal, maintenance, occupancy, or use of restaurant premises, or a part thereof, by patron, or any guest, invitee, or agent of patron, or any independent contractor hired by patron, except those claims arising out of the sole negligence or willful misconduct of the restaurant.

Agreed by:

Date:

CREDIT CARD AUTHORISATION

Azuca Nuevo Latino

713 S. Alamo, San Antonio, Texas 78205
Phone: (210) 225-5550 Fax: (210) 225-8000

I, _____, authorize the purchase of

In the amount of, or up to \$_____ from Azuca Nuevo Latino on _____, 2007.

To be charged on my credit card listed below:

Please print the following information:

Cardholder's name: _____

Signature as it appears on card: _____

Phone number: _____ Fax number: _____

Type of Card: _____ American Express _____ Visa
_____ Master Card _____ Diners _____ Discover

Card number: _____ Expires on: _____

Billing address: _____

Mailing address: _____

ONSITE DINNER MENUS

Samba

Chicken Gaucho Soup

Shredded chicken soup, made with stewed tomatoes, onions, squash, potatoes, corn and green beans

or

Brazilian Salad

Bib lettuce with hearts of palm, onions, pineapple and walnuts, balsamic vinaigrette



Beef Churrasco Manaus

Fire-roasted shoulder tenderloin with mashed potatoes, grilled vegetables chimichurri sauce

or

Amazonian Chicken Breast

Tortilla crusted breast of chicken, with sautéed gandules and chipotle tomato cream sauce

or

Pork Loin Carioca

Caramelized pork loin, with sugar cane over mashed sweet Yam and baby green beans with caipirinha glaze



Tía Maria Chocolate Mousse

With a multi-nut-crust



Coffee or tea

\$29.00 per person

Mambo

Black Bean Soup

With pico, crispy chicharrones and sour cream
or

Ecuadoriana

Mixed greens and baby spinach with vegetables
crunchy noodles, orange, pepitas and
hibiscus vinaigrette



Chicken breast with Avocado

Panela cheese and cilantro-pumpkin seed tomatillo sauce,
moros y cristianos and grilled vegetables
or

Pan-Charred Spicy Tuna Loin Steak

Cotija mashers and fettuccine vegetables
lemon, cilantro and caper butter
or

Slow Roasted Pork Tenderloin

With spicy white bean and vegetable ragout wilted spinach



Tequila and Raisin Pudding

Warm homemade pudding with golden raisins, pecans and
cinnamon-sugar buñuelo drizzled with coconut cream



Coffee or tea

\$31.00 per person

Merengue

Sopa de Tortilla

Signature tortilla soup with grilled chicken and
fried tortilla hay

or

Azuca Salad

Mixed tender young greens with panela cheese, tomatoes,
carrots and roasted pumpkin seeds, choice of dressings



Salmon Parilla

Fire-roasted Atlantic salmon over
corn mashed potatoes and currant tomato butter

or

Latino Blackened Steak 12 oz. New York steak

Rubbed with Latino spices, with cilantro mashed potatoes
and grilled vegetables

or

Pecan Crusted Jumbo Shrimp

Ancho cream sauce, sautéed spinach, julienne vegetables,
herbed corn cake



Very Berry Tres Leches

Spongy vanilla cake, soaked in a three milk syrup, garnished
with fresh berry compote



Coffee or tea

\$36.00 per person

Salsa

Latin Appetizer Sampler

(one for every 4 persons)

Crab cakes, tostones, ceviche, coconut shrimp, and scampi al ajillo



Chicken Gaucho Soup

Shredded chicken soup, made with stewed tomatoes, onions, squash, potatoes, corn and green beans

or

Cesar Latino

Romaine hearts tossed in a zesty Latino dressing, cornbread croutons and fried flour tortilla strips



**Combination of
Pan Seared Medallion of Salmon,**
with roasted corn relish

&

Roasted Beef Tenderloin Medallion
with raspberry-anchó pepper sauce baked polenta and
grilled vegetables

or

Azúca's Mixed Grill

Beef tenderloin, sautéed jumbo shrimp and Lamb Chop,
chorizo mashers and sautéed calabacitas chef choice of
sauces and relishes



Azúca' Dessert Selection

Assortment of house sweet signature desserts to be served
in the middle of the table to be shared



Coffee or tea

\$42.00 per person

Cha-cha-cha

Sopa de Tortilla

Signature tortilla soup with grilled chicken and
fried tortilla hay

or

Azuca Salad

Mixed tender young greens with panela cheese, tomatoes,
carrots and roasted pumpkin seeds, choice of dressings



Australian Lobster Tail

Served with a scallop and shrimp ragout
Steamed green Asparagus
Parsley new potatoes

or

Fired roasted US Prime Tenderloin

Mashed potatoes
Vegetables



Azúca' Dessert Selection

Assortment of house sweet signature desserts to be served
in the middle of the table to be shared



Coffee or tea

\$79.00 per person

All prices are subject to applicable Sales Tax and 18% Gratuity

Reception Offer

Option I. Latin Appetizer Selection \$ 17.50 per person

Hot selection passed around

Tostones
Fried Yuca
Amarillos
Beef skewer with pasilla sauce
Bolivian Empanada

Cold Selection on buffets

Guacamole
Cheese with guava paste
Ceviche Selection
Assorted Latin Crackers

Option II. Azúca Appetizer Selection \$23.00 per person

Cold Selection on buffets

Guacamole
Cheese with guava paste
Ceviche Selection
Assorted Latin Crackers

Hot selection passed around

Tostones
Fried Yuca
Amarillos
Beef skewer with pasilla sauce
Bolivian Empanada
Coconut Shrimp
Scampi al ajillo
Fried Calamari

Option III. Latin Appetizers Platter \$21.00 per platter

Ceviche, crab cakes, tostones, scampi al ajillo and coconut shrimp

Option IV. Live Station

Paella Latina

Breast of chicken, jalapeño sausage, pork ribs, mucho seafood and vegetables, cooked with fluffy saffron rice

Large Pan \$800
(enough for 80 persons reception)
Medium pan \$500
(enough for 50 persons reception)

Beverages

The following beverage packages are available for receptions.

	Hours >>>>>>>	1	2	3	4
Cozumel		9.50	13.50	17.50	24.00
House wine; Santa Rita Merlot, Santa Rita Chardonnay					
Domestic beers; Budweiser, Bud Light, Miller Light, Coors					
Light, Michelob Ultra					
Soft drinks; Pepsi, Sprite, Lemondade, Dr. Pepper					
Cuba		12.50	19.50	25.40	31.80
Includes the above selection from Cozumel plus:					
Replace House wine with Kendall Jackson Chardonnay and					
Estancia Cabernet Sauvignon					
Imported beers; Corona, Dos XX, Negra Modelo, Heineken					
Hispanola		15.50	22.50	29.50	36.90
Includes selection from Cozumel plus:					
Signature cocktails; Mojito, Caipirinha and Pisco Sour					
Well drinks; Bacardi Light, Sauza Gold, Seagram's Vodka,					
Jim Beam, Seagram's Gin, Cutty Sark					
San Pedro		18.50	25.50	33.20	41.50
Includes selection from Hispanola plus:					
Premium drinks; Absolut Vodka, J. W. Black Label,					
Sauza Conmemorativo, Jack Daniels Black,					
Ron Pampeiro Aniversario, Tanqueray Gin					

Wine list

champagnes & sparklings

PAUL CHENEAU, BRUT (187 ML.)	9
crisp, clean, sparkling and festive	
CODORNIU, PINOT NOIR, BRUT	32
a delicate hint of rose petals in the nose reinforce the beautiful rose pink color in this delicate and delicious bubbly	
LOUIS ROEDERER BRUT, FRANCE	70
rich yet subtle bouquet, with hints of hawthorne, almonds and toast	
DOM PÉRIGNON BRUT, FRANCE	235
sophisticated champagne, bursting with toast, coffee and hazelnut flavors	

rose & blush wines

MARQUES DE CACERES, DRY ROSE, SPAIN	24
luscious, full, and very fresh in the mouth where delicious, racy fruit flavors come through elegantly, highlighted by a silky, lively structure.	
CLINE MOUVEDRE ROSE, MONTEREY, CALIFORNIA	32
crisp with layers of soft red fruit punctuated by acidity. papaya, strawberry and herbs de provence are the dominant fruit characters that evolve into a clean, soft finish	
BERINGER WHITE ZINFANDEL	24
aromas & flavors of strawberries, citrus, and spice come to the forefront of this wine	

white wines

FLORA SPRINGS PINOT GRIGIO, NORTH COAST	28
a delicate floral bouquet with a rich core of mineral melon and sweet spice flavors	
PEPI PINOT GRIGIO WILLAMETTE VALLEY, CALIFORNIA	26
fig, mineral and grassy hints	
SANTA DIGNA SAUVIGNON BLANC, CHILE	26
notes of passion fruit and grapefruit	
SANTA RITA "RESERVE" SAUVIGNON BLANC, CHILE	27
bright green citrus flavors embrace you in this crisp refreshing white	
BODEGA LURTON TORONTES, MENDOZA, ARGENTINA	24
full and rich, this 2005 offers rambunctious aromas of flowers and elegant, restrained fruit. on the palate, fat and very dry, with a savory, long finish	

KUNDE SAUVIGNON BLANC, SONOMA, CALIFORNIA	28
magnolia lane sauvignon blanc showcases a wide range of flavors from tangy grapefruit to ripe peach	
SANTA RITA RESERVE CHARDONNAY	27
fresh tree fruit flavors are plentiful and satisfying especially when balanced with a hint of sweet oak	
KENDALL JACKSON, RESERVE CHARDONNAY, CALIFORNIA	31
a beautiful balance of the ripe tropical fruit flavors with crisp acidity and sweet oak	
CASA LAPOSTOLLE “CUVEE ALEXANDRE” CHARDONNAY, CHILE	42
rich and stylish, with pear, fig, hazelnut and brioche notes that run through the rich, lengthy finish. a nice mineral hint really stretches it out	
CHATEAU ST. JEAN CHARDONNAY, SONOMA, CALIFORNIA	28
Inviting aromas of sweet pear and apple along with tropical notes and a touch of toasty vanilla mingle on the nose	
TOASTED HEAD CHARDONNAY, DUNNIGAN HILLS, CALIFORNIA	28
bright tangerine and pear fruit aromas are highlighted by clove and nutmeg this medium-bodied wine has a crisp acidity and long finish	
STAGS LEAP WINE CELLARS CHARDONNAY, NAPA	46
aromas of bosc pear, lemon meringue, and a flinty note. the crisp apple, pear, and citrus flavors linger across the palate while hints of ginger and coconut unfold	
ROBERT MONDAVI RIESLING, COASTAL CALIFORNIA	24
fresh apple, pear, orange blossom and litchi fruit aromas that make rieslings grown in cool-climates so delightful	
BELL MOUNTAIN LATE HARVEST RIESLING, TEXAS	24
produced in the style of the rhine valley, with a natural grape residual sugar of 5.2%. distinct citrus and apricot aromas	

red wines

MC MANNIS, PINOT NOIR, CALIFORNIA	26
a layer of hazelnut, accompanies aromas of ripe cherries and plums. rich fruit flavors with hints of milk chocolate linger in the elegant finish	
LILY PINOT NOIR, SONOMA COAST	32
the silky elegance coats your palate as a wide array of red fruit flavors, sweet oak and spice permeate through a balanced and lingering finish.	
BV MERLOT COASTAL, CALIFORNIA	24
distinctive pine-vanilla oak aromas add a spicy accent. medium-bodied, with soft tannins, moderate acidity and ripe cherry-mineral flavors	
VALLEY OF THE MOON SYRAH, SONOMA, CALIFORNIA	34
soft, supple and satisfying flavors of plums and berries with a lingering finish	
MONT GRAS “RESERVE” CARMENERE, CHILE	26
hints of mint frame the red current fruit with an herbal oaky finish	
SANTA RITA “RESERVE” MERLOT, CHILE	27
refined berry flavors with spice and herb flavors, soft tannins and a clean finish	
NAVARRO CORREAS MALBEC, MENDOZA, ARGENTINA	30
soft and spicy with ripe, red fruit flavors, and a sweet oak finish	
CASA MADERO, SHIRAZ, MEXICO	28
big, beefy, dark wine packed with rich, earthy brambles	
MONTES ALPHA SYRAH, CHILE	42
big bold and beautiful, a hearty glassful of ripe berry flavors with a velvety tannic edge	
CASA LAPOSTOLLE “CUVEE ALEXANDRE” MERLOT, CHILE	42
complex and attractive nose of blackberries and cherries. a full palate with explosive richness, fleshy cassis and black cherry fruit, and nicely integrated oak	
VERAMONTE PRIMUS, CHILE	34
a blend of bordeaux varietals with intense yet polished flavors of fruit and wood with an extremely long finish	
SENIORIO DE LOS LLANOS CRIANZA, SPAIN	24
well concentrated and mature fruit, nuances of roasted nuts and oak	
ARTEZIN ZINFANDEL, CALIFORNIA	32
luscious blackberry flavors dominate the rich full bodied taste in this red wine	
RENWOOD “SIERRA SERIES” ZINFANDEL, SIERRA FOOTHILLS	24
aromas of dark fruit, cigar box, and holiday spice, displaying dark fruit characters that carry through the mid-palate, finishing with a lingering spicy finish and a smoky-toasty oak ending	

COPPOLA « DIAMOND » CLARET, CALIFORNIA	36
a blend of red grape varieties gives a complex array of flavors with mellow oak undertones	
BODEGAS MONTECILLO RESERVA, RIOJA	38
intense, concentrated and complex. notes of licorice and red dark fruit. well structured with ample body, elegant and mature tannins and a long, persistent finish	
ESTANCIA CABERNET SAUVIGNON, PASO ROBLES	32
assertive flavors of current and plum, a subtle earthy note of leather and wood nicely polished tannins	
FAUSTINO GRAND RESERVA, RIOJA, SPAIN	48
hints of cigar box leather and woody aromas highlight the smooth mature fruit flavors	
MARQUES DE CACERES, CRIANZA, RIOJA	32
attractive bright ruby color, intense aromas of raspberries and mazzard cherries with a trace of spice, in the mouth, delicious fruity flavors mingle with polished tannins	
ABADIA RETUERTA ESPECIAL, SARDON DEL DUERO, SPAIN	42
intense black cherry and cassis flavors with a solid backbone of fresh oak	
CHARLES KRUG CABERNET SAUVIGNON, NAPA	38
intense aromas of rose petals and roasted coffee beans integrate with the richness from our hand selected oak barrels, while flavors of dark cherries, cocoa and strawberry jam round out the flavor in a long, intense finish	

whites by the glass

BERINGER WHITE ZINFANDEL	7
CODORNIU, PINOT NOIR, BRUT	9
PEPI PINOT GRIGIO WILLAMETTE VALLEY, OREGON	8
SANTA RITA "RESERVE" SAUVIGNON BLANC, CHILE	8
BODEGA LURTON TORONTES, MENDOZA, ARGENTINA	7
SANTA RITA RESERVE CHARDONNAY	8
BELL MOUNTAIN LATE HARVEST RIESLING, TEXAS	7
TOASTED HEAD CHARDONNAY, CALIFORNIA	8

reds by the glass

MC MANNIS, PINOT NOIR, CALIFORNIA	8
CASA MADERO, SHIRAZ, MEXICO	8
MONT GRAS "RESERVE" CARMENERE, CHILE	8
SANTA RITA "RESERVE" MERLOT, CHILE	8
MARQUES DE CACERES, CRIANZA, RIOJA	9
RENWOOD "SIERRA SERIES" ZINFANDEL, SIERRA FOOTHILLS	7
ESTANCIA CABERNET SAUVIGNON, PASO ROBLES	9
BV MERLOT COASTAL, CALIFORNIA	7