Paz Cantina

Group Dining

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330 E Roosevelt St       Phoenix, AZ 85004
Paz Cantina

Dining Experience

Offering a spirited menu of homemade Mexican cuisine, and handcrafted craft cocktails, Paz Cantina is the ideal setting to host your next event. Located in the heart of Roosevelt Row, Paz offers a variety of settings and food packages to accommodate parties and large gatherings.

Indulge your guests by dining with us in one of our main or intimate private dining rooms, which offer in a warm, friendly environment featuring classic Mexican favorites.

Paz Cantina looks forward to hosting your next celebration or business gathering in one of our open settings, including our world class Tequila Room, Dining Patio, or Music Venue. We are pleased to offer partial and full restaurant buyouts.

Contact our dedicated event manager to book your next exceptional experience with us.
Venues

MAIN DINING ROOM

The Main Dining space at Paz Cantina brings the culture of Roosevelt to life. Featuring artwork by local artists, the creative ambience lends to the vibrance of downtown Phoenix. An open kitchen design and flowing setting lends to a comfortable, inviting environment that can easily accommodate your dining needs. This dining room is available for a full or partial buyout, with the added option of using our full service bar.

Seated: 72 guests
Reception Style: 120 guests

PRIVATE DINING - TEQUILA ROOM

The Tequila Room at Paz Cantina features a beautiful and intimate setting to accommodate a private gathering, business meeting, or family event.

Featuring ornate chandelier and a sweeping wall adorned with rare tequilas, the room offers A/V capabilities and a 106” projector screen. The room lends itself to a family style gathering, or corporate presentations.

Seated: 30 guests
Reception Style: 50 guests
State-of-the-Art Audio Visual Capabilities
Venues

Patio

Indulge in the most comfortable and inviting patio in all of Phoenix at the Venue Patio. Furnished with lounge furniture and comfortable sofas, the Patio offers your guests a trendy, hip feel of the Arts District. With sweeping views of Roosevelt Street, The Venue Patio provides multiple seating configurations to accommodate your party in a loungey outdoor setting.

Seated: 64
Reception Style: 100
Heaters and Misters Available

THE VENUE

Roosevelt Row's own event hotspot. Complete with a 26’ LED video wall, stage, state-of-the-art audio system, this space opens up to our large patio furnished with lounge seating and yard games. Overlooking the corner of 3rd St. and Roosevelt, this spot is ideal for holiday parties, wedding receptions, family gatherings, and corporate events; wait until you see your presentation on our video wall! The Venue and The Venue Patio can be combined to give your guests the best party experience in Downtown Phoenix. Available for half rental.

Seated: 80/144 (with patio)
Reception Style: 100 / 200 (with patio)
VENUES

PAZ CAFE
The Coffee Shop at Paz Cantina serves breakfast in the mornings and transforms into a Mexican cantina by night. This trendy spot offers lounge seating, non-commissioned local art gallery, a 55” flat screen tv, and its own private bar. This is the ideal setting for smaller receptions. Indulge in our unique Horchata Cold brew, nitro cold brew on tap, or our boutique selection of local draft beers and craft cocktails.

Seated: 24
Reception Style: 40
Patio seating (20 -30)

THE GREEN ROOM
As an optimal space for comfort and luxury, the unique and intimate Green Room is ideal for small gatherings - including bachelor or bachelorette parties, private game viewings, VIP bottle service, and a corporate meetings. Complete with sofas to lend to a comfortable setting, this space is easily customized to your request. The ultimate luxury feel is completed with your own private cocktail waitress and direct access to the venue bar.

Seated : 10
Redeption Style:15
Private TV/ AV capabilities
$15 PER PERSON

ENTREES

CHOICE OF ONE PER PERSON
INCLUDES CHIPS + SALSA

CHICKEN TINGA TACOS
pickled onion + cabbage + crema

GRILLED OR FRIED SHRIMP TACOS
pickled onion + cabbage + chipotle aioli + avocado

CARNE ASADA TACOS
cilantro + onion + lime

CARNITAS TACOS
Cilantro + Onion + Cabbage + Lime

BARBACOA TACOS
cilantro + onion + lime

ENHANCE YOUR MENU
$5 PER PERSON
ADD A SALAD COURSE AND/OR DESSERT COURSE

EACH PLATE INCLUDES (3) TACOS, RICE AND BEANS
### STARTERS

**Served Family Style**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chips &amp; Salsa</strong></td>
<td>Housemade chips + salsa roja</td>
</tr>
<tr>
<td><strong>Paz Guacamole</strong></td>
<td>Avocados + pico de paz + lime</td>
</tr>
<tr>
<td><strong>Queso de Paz</strong></td>
<td>Pepper jack + cream + pico</td>
</tr>
</tbody>
</table>

### ENTREES

**Choice of One Per Person**

<table>
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<th>Item</th>
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<tbody>
<tr>
<td><strong>Chicken Tinga Tacos</strong></td>
<td>Pickled onion + cabbage + crema</td>
</tr>
<tr>
<td><strong>Carne Asada Tacos</strong></td>
<td>Cilantro + onion + lime</td>
</tr>
<tr>
<td><strong>Grilled or Fried Shrimp Tacos</strong></td>
<td>Pickled onion + cabbage + chipotle aioli + avocado</td>
</tr>
<tr>
<td><strong>Carnitas Tacos</strong></td>
<td>Cilantro + Onion + Cabbage + Lime</td>
</tr>
<tr>
<td><strong>Barbacoa Tacos</strong></td>
<td>Cilantro + Onion + Lime</td>
</tr>
</tbody>
</table>

### Enhance Your Menu

- **$5 Per Person**
  - Add a salad course and/or dessert course

**Each plate includes (3) Tacos, rice and beans**
DINING PACKAGES

$30 PER PERSON

STARTERS
SERVED FAMILY STYLE

CHIPS & SALSA
housemade chips + salsa roja

PAZ GUACAMOLE
avocados + pico de paz + lime

QUESO DE PAZ
pepper jack + cream + pico

ENTREES

CHOOSE 4 FOR YOUR MENU

PORK BELLY
papaya slaw + pickled onion

TATA’S TACO
carne asada + fries + cilantro + onion + queso

AL PASTOR
cilantro + onion + lime

BARBACOA
cilantro + onion + lime

CARNITAS
cabbage + cilantro + onion + lime

SALAD
PAZ HOUSE SALAD
SPRING MIX + CHARRED CORN + JICAMA + RED ONION + GREEN GODDESS DRESSING

DESSERT
FLAN
TRADITIONAL MEXICAN CUSTARD WITH CARAMEL SAUCE

VEGGIE
brussel sprouts + kale + beans + avocado

NOPALES
portabello + az cactus + onions + jalapeno + pico de paz

MAHI MAHI
pickled onion + cabbage + chipotle aioli + avocado + lime

CHICKEN TINGA
pickled onion + cabbage + crema

GRILLED SHRIMP
pickled onion + cabbage + chipotle aioli + avocado + lime

FRIED SHRIMP
pickled onion + cabbage + chipotle aioli + avocado + lime

CARNE ASADA
cilantro, onion & lime

EACH PLATE INCLUDES (3) TACOS, RICE AND BEANS
### STARTERS

**Chips & Salsa**  
Housemade chips + salsa roja

**Flauta Plater**  
Barbacoa + chicken tinga + potato + cabbage + guacamole + pico de paz

**Served Family Style**  
**Paz Guacamole**  
Avocados + pico de paz + lime

**Queso de Paz**  
Pepper jack + cream + pico de paz

### ENTREES

**Choice of 6 items for your menu**

**Pork Belly**  
Papaya slaw + pickled onion

**El Jefe**  
Pork belly + carnitas + chorizo + cilantro + onion

**Al Pastor**  
Cilantro + onion + lime

**Barbacoa**  
Cilantro + onion + lime

**Carnitas**  
Cabbage + cilantro + onion + lime

**Fayuca Shrimp Burrito**  
Fried shrimp + frijoles + pico de paz + chipotle aioli + queso + avocado

**Chimichangas**  
Barbacoa + cheese + avocado + queso fresco + pico de paz

**Salad**  
Spring mix + charred corn + jicama + red onion + green goddess dressing

**Dessert** - **Choice of one**

**Flan**

*Traditional Mexican Custard with Caramel Sauce*

**Tres Leches Bunuelos**

*Fried Tortilla Topped with Cinnamon, Sugar, Whipped Cream, Berries and Caramel*
FIESTA FOOD BAR

$15 Per Person
- Chips & Salsa
  - Housemade chips + salsa roja

THREE CHEESE QUESADILLA
- Nacho Bar
  - Chips + salsa + queso + frijoles + pico de paz + crema. Choice of carne asada, chicken tinga, or carnitas

FOOD WILL BE REPLACED FOR UP TO ONE HOUR. PORTIONS BASED ON FINAL GUARANTEED GUEST COUNT.

$20 Per Person
- Chips & Salsa
  - Fresh house made corn chips
- Paz Guacamole
  - Avocados + pico de paz + lime
- Three Cheese Quesadilla
  - Taco Bar
  - Choice of carne asada, chicken tinga, or carnitas (garnishes included)

EACH ADDITIONAL PROTEIN $6 PER PERSON.
VEGGIE OPTION AVAILABLE UPON REQUEST

$25 Per Person
- Chips & Salsa
- Paz Guacamole
  - Avocados + pico de paz + lime
- Paz House Salad
  - Spring mix + charred corn + jicama + roma tomatoes + red onion + green goddess dressing

HOUSE ENCHILADAS
- Choice of carne asada, chicken tinga or cheese

TACO BAR
- Choice of carne asada, chicken tinga, or carnitas (garnishes included)

EACH ADDITIONAL PROTEIN $6 PER PERSON.
VEGGIE OPTION AVAILABLE UPON REQUEST

ENHANCE YOUR MENU

SIDES - $3 PER PERSON
- Elote
- Paz fries
- Paz rice
- Frijoles

DESSERTS - $5 PER PERSON
- Choice of One
  - Flan
  - Tres leches buñuelos
  - Churro with berries & whipped cream
Bar Packages

**Beer & Wine**

$10 Per Person

**Beer**
Bud Light or Coors Light, Tecate, Modelo, Lagunitas IPA

**Wine**
Zonin Prosecco, Sycamore Lane Cabernet, Sycamore Lane Chardonnay

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**SPECIAL**

$30 Per Person

**Liquor:**
El Jimador Tequila, Titos Vodka, Tanqueray Gin, Crown Royal Whiskey, Johnnie Walker Black, Don Q Rum, Buffalo Trace Bourbon

**Beer**
Corona, Huss Scottsdale Blonde, San Tan Moon Juice IPA, Four Peaks Peach Ale

**Wine**
Zonin Prosecco, Madero Cabernet, Madero Chardonnay

**Cocktails**
Mojitos, Mules, Margarita, Single Mixer (Mixers included)

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**CLASSICS**

$20 Per Person

**Liquor**
Sauza Tequila, Pinnacle Vodka, Beefeater Gin, Jack Daniels Whiskey, Dewars Scotch, Cruzan Rum, Old Granddad Bourbon

**Beer**
Bud Light, Coors Light, Tecate, Lagunitas IPA

**Wine**
Zonin Prosecco, Sycamore Lane Cabernet, Canyon Road Chardonnay

**Cocktails**
Single Mixer (Mixers Included), House Margarita, "Sour Drinks" i.e. whiskey sour etc.

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**ULTRA**

$50 Per Person

**Liquor**
Milagro Tequila, Grey Goose Vodka, Bombay Sapphire Gin, Monkey Shoulder Scotch, Gentleman Jack Whiskey, Four Roses Bourbon, Bacardi Rum

**Beer**
Modelo, Oak Creek Heffe, Barrio Citrazona, Mudshark Amber, San Tan Moonjuice IPA

**Wine**
Cuma Malbec, Ramon Bilbao Albarino, Da Luca Prosecco, Conundrum Rose

**Cocktails**
Select any three (3) cocktails from our cocktail menu

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Want to create your own bar package? We offer fully customizeable packages with the assistance of our resident drink specialist. Please contact your Events Manager for details.

Paz Cantina will supply the group with an estimated amount of product according to the final head count.

Bar Packages are for a three (3) hour time period. Any drinks ordered after the third hour will be charged based on consumption.
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 3% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 3% 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 five 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 five 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.

Paz Cantina has 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.

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. Plan B will be discussed in prior event negotiations.

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, birthday 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?
An Email will be sent to you, with instructions on how to E-Sign your document.

WHAT HAPPENS TO THE CREDIT CARD INFORMATION ENTERED INTO Triple Seat?
The card number entered into Triple Seat is for guaranteeing purposes only and is not charged unless a cancellation fee is applied. The card number is stored in a secured setting and is protected.

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. You have the option to use the card on file, or use another form of payment. Please let your server know before the final check is presented if you wish to use a different form of payment.

WHAT IF I WANT TO BOOK MY OWN BAND?
Please discuss with your dedicated special events manager and she will connect you with our booking agent who is in charge of all live entertainment.

DO YOU OFFER BAR PACKAGES?
Yes! Please ask for our bar package packet and inquire about any further details you need to customize your event experience.