

Special Events / Wedding Packet

2025



Inspired Seasonal Cuisine

7350 Pine Creek Road
Colorado Springs, Colorado, 80919

719.598.8667

www.margaritaatpynecreek.com

The Margarita's Banquet & Special Events Policies

The Margarita is a multi-faceted venue. We create indoor, outdoor and combination spaces for parties of 20-150. To tour our facility and see all that we have to offer, please contact our Event Coordinator: Andrea Dinan (719)598-8667

Areas & Capacities

<u>Indoors</u>		<u>Outdoor Patio Seating</u>	
Entire restaurant	140	North Patio	30-50
West dining room	50	West Patio	40-90
South dining room	25-55	Both Patios	130 (Upstairs)
Lounge	20-40	Bar Patio	15-25
<i>(45-50 Cocktail Party)</i>			

(Room charges may apply if minimum persons count is not met)

A tent may be rented to guarantee an event can be held outdoors, our event coordinator will offer all other options

Reservation & Deposits Policies

A \$250 Deposit is required for All Special Events and will be deducted from the final bill (25% for Restaurant Buyout)

(Refund of deposit requires a 14 day notice of cancellation)

(Final Count for parties due 1 week prior)

*For all parties taking place outside regular business hours, a \$300 set-up fee will be applied
(A \$1200 minimum food and beverage purchase is required for all non-regular business hour events)*

For private parties reserving the entire restaurant during normal business hours we require a minimum food and beverage charge of \$4500 weekdays or \$7500 Friday & Saturdays (Excluding Gratuity)

Menu options for Buffet & Plated dinners

Parties of up to 40 may order from the daily menu, (our Prix-Fixe offerings)

For parties over 40, you may choose from our buffet menu (page 3) or develop a special menu to suit your needs

Parties (25 person minimum) or more may choose from our Evening buffet menu starting at \$42 per person

Or our Daytime Luncheon / Brunch Menu buffet starting at \$28 per person

Or a special limited menu can be created from our offerings to suit your needs

Bar Options

Parties may opt for cash bar, open bar or hosted bar (host chooses options). Full wine, Beer & Spirits menus are available

Gratuity & Tax

A 22% gratuity and 8.2% tax will be added to the total of food and beverage on all parties

Pricing and menus are subject to change

(Dietary & Gluten Free Options are available on most of our menu items,

please mention your dietary needs and will accommodate if possible)

Please Note:

All Menus and Pricing are Subject to change Prior to Party Confirmation/Deposit

The Margarita's Buffet Menu

(25 person minimum)

Please choose Three Entrees out of either group & Three Sides (Buffets Includes; fresh baked bread & Coffee, Tea & Soda)

Menu A options \$45pp

- Southwestern Marinated Sirloin Steak*** with roasted garlic/jalapeno vinaigrette or a smoky bacon/tomato jus
- Roasted Chicken Breast** with avocado and a smoked cheddar mornay sauce
 - Baked Salmon*** with a parmesan, leek and dill aioli
 - Sautéed Rock Snapper*** w/a lemon-caper butter sauce or Provencal style
 - Orecchiette Pasta Alfredo** w/ grilled vegetables & parmesan
- Roasted Chicken Breast Stuffed*** w/ spinach/mushroom/fontina cheese & a roasted tomato-herb cream sauce
- Roasted Pork Loin or Roasted Chicken Thigh*** with a wild mushroom Marsala Sauce or Piccata Style
 - **Creamy Basil Pesto Penne Pasta Prima Vera**
- Chili Rubbed Grilled Pork Tenderloin*** with an orange/cider/chipotle glaze & caramelized apples
 - Penne Pasta Arrabiata** with Italian sausage & peppers

Menu B options \$49pp

- Shrimp Scampi** over linguine with tomato confit, artichokes & basil
- Portobello Mushroom & Eggplant Roasted Vegetable Napoleons*** with goat cheese, artichokes, basil pesto & aged balsamic
- Marinated Grilled Flatiron*** with a wild mushroom ragout & roasted shallot/red wine demi-glace
 - Sautéed Citrus-Basil Crusted Mahi*** with a citrus-champagne sauce
 - Slow Roasted Leg of Lamb*** w/ garlic, sun-dried tomatoes, rosemary & natural jus
 - Apple/Spinach/Brie Stuffed Roasted Pork Loin*** with a cider-cognac glaze & caramelized apples
- Petite Pork Cutlet Saltimbocca*** with spinach, prosciutto and fontina cheese with a lemon/sage pan sauce
 - Petite New York Strip Steak*** with Roasted Garlic/Shallots & Sauce Robert
 - Braised Boneless Short Ribs*** wild mushroom-red wine sauce & horseradish gremolata
- Grilled Lamb T-bone*** with balsamic caramelized shallots, creamed spinach & sherry demi sauce
 - Potato Gnocchi** w/ wild mushroom fricasse
 - Slow Roasted Prime Rib*** with herb au jus & horseradish sauce (\$3 supplement)

(Looking for something else? Ask the Chef to Make a Custom Menu for your event)

Sides

Jasmine Rice Pilaf *	Mashed Potatoes*	Drunken Black Beans*
Warm Vegetable/Farro Salad	Roasted Garlic-Parmesan Soft Polenta*	Herb Roasted Potatoes*
Scalloped Potatoes*	Braised White Bean Ragout*	Roasted Seasonal Squash*
Steamed Asparagus*	Sautéed Bok Choy & Green beans*	Ratatouille*
Dinner Salad*	Wild Rice Pilaf*	Calabacitas*
Southwestern Rice*	Carrots Margarita*	Seasonal Vegetable Medley*

* (gf) Our Kitchen is not 100% Gluten Free; these dishes can be made gluten friendly

Appetizer Options (Buffet Additions)

(Prices Are Per Person Unless Otherwise Marked)

Seafood

House-Smoked Salmon Cakes with Lemon-Dill Tartar & Caper-Pickled Onion Relish	\$5
Mini Crab Cakes with a Cajun Remoulade	\$6
*Shrimp Cocktail "Ceviche Style" Martinis with Avocado & Chili Dusted Tortillas	\$5
*Chili Rubbed Grilled Shrimp Skewer w/ Orange-Chipotle Glaze	\$5.5
*Crab Stuffed Mushrooms with Citrus Hollandaise	\$5
Crab Wontons with Sesame-Soy Dipping Sauce	\$5

Veggies

Assorted Bruschetta with Garlic-Tomato, Balsamic-Portabello & Mediterranean Style	\$4.5
Mediterranean Tart with Artichoke, Olives, Roasted Red Pepper, Herbs and Feta Cheese	\$4.5
Assorted Crostini's Basil Pesto, Olivada, Artichoke Pesto, Smoked Salmon or Balsamic Portabello	\$4
Crispy Artichoke Ala Guidia with Lemons, Truffle Aioli	\$5.5
Tomato-Goat Cheese-Arugula Tart, Balsamic Drizzle	\$4.5
*Chipotle Queso Dip/Salsa/Guacamole & Fresh Tortilla Chips	\$5.5
Vegetable Spring Rolls with Soy-Chile & Sesame Dipping Sauces	\$5
Emmenthaler Swiss-Roasted Asparagus Puff Pastry Rolls	\$4.5

Meats

Southwestern Turkey Wraps with Chipotle Mayo, Jack Cheese, Bacon, Onion & Tomato	\$5
*Prosciutto Wrapped Seasonal Melon, Basil & Aged Balsamic	\$5
*Albondigas (Mini Spanish Meatballs) in Romesco Sauce, Grilled Scallions & Garlic Toast	\$5
*Sausage Stuffed Mushrooms w/ Roasted Red Pepper Sauce	\$5
*Chicken or Beef Skewers, Teriyaki or Chipotle BBQ	\$4.75
Finger Sandwiches Assorted, Cucumber-Dill / Chicken-Pesto / Turkey-Swiss / Tomato-Roasted Vegetable (choose two)	\$5.5
Asparagus/Ham Purses with Hollandaise	\$4.5
BBQ Pulled Pork Mini Sliders with Jalapeno-Corn Slaw	\$5.5
Hoisin BBQ Pork Wontons with Sake Marinated Cherries	\$5.5
*Chile Verde Pulled Pork Street Tacos w/ Accompaniments	\$5.5
<u>Platters</u>	
*Hummus & Falafel with Pita, Veggies, Olives & Tzatziki	\$4.5
*Assorted Cheese Platter w/ Accompaniments	\$5.5
*Antipasti Platter with Assorted Cheeses & Meats, Olives, Garlic Toasts & Olivada Tapenade	\$5.5
*Assorted Charcuterie Platter w/ Accompaniments	\$5.5
*House-Smoked Salmon Side with Toast Points, Capers, Red Onion & Cream Cheese \$125 Per (About 25 People Per Side)	
*Vegetable Tray with Sesame Dip, Pita & Hummus	\$3.5
*Seasonal Fruit Tray with Honey-Yogurt Dipping Sauce	\$5
*Spinach-Artichoke Dip with Crackers, Pita and Veggies	\$4.75
Baked Brie Encroute with Pesto, Tart cherry Compote & Toast Points	\$90 per Kilo Wheel (Approx. 20 people)

Soup, Salad & Dessert Options (Buffet Additions)

Salads

*The Margaritas Sesame Chicken Salad

\$4

*Caesar Salad with Shaved Parmesan, Croutons

\$3.75

*Roasted Beet Salad & Haricot Vert Salad, Greens, Feta
Cheese, Nuts & French Tarragon Vinaigrette

\$3.75

*Pear, Walnut & Goat Cheese Salad w/
Roasted Shallot-Sherry Vinaigrette

\$4.5

*Spring Salad, w/ Artichoke & Asparagus,
Lemon-Tarragon Dressing, Parmesan & Garlic Croutons

\$4

*Greek Salad, Cucumber, Red Onion, Tomato, Olives,
Feta & Balsamic Vinaigrette

\$4.25

*Caprese Salad with Fresh Mozzarella,
Tomato, Basil, Prosciutto & Balsamic

\$5

*Fresh Greens w/ Balsamic Vinaigrette,
Tomato, Onion & Parmesan

Or

* The Margarita's House Salad

\$3.5

Soups

*Roasted Tomato-Basil Bisque \$4.5

*Potato-Leek \$4.5

*Gazpacho(seasonal) \$4.5

*Smoked Chicken Tortilla \$4.5

*Avocado Vichyssoise (seasonal) \$4.5

Desserts

Chocolate Mousse Cream Puffs w/ Ganache \$6

Chocolate Mousse Napoleons \$6

Chocolate/Esspresso Layer Torte \$6

Tiramisu \$6

Strawberry Shortcakes with Basil & Balsamic \$6

*Panna Cotta with Seasonal Fruit \$6

Seasonal Fresh Berry Trifle with Crème Anglaise \$6

Chocolate Brownies, Rum Caramel & Ganache \$6

Seasonal Fruit Cobblers, Vanilla Bean Cream \$6

*Classic or Chocolate Crème Brulee \$6

Tres Leches Cake with Fresh Seasonal Berries \$6

*Pavlova with Citrus Curd & Berries \$6

*Flourless Chocolate-Almond Torta \$6

S'mores Bar \$10

Dessert Assortment (Chef's Choice of 3, Seasonal) \$15

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The Margarita's Bar Options

Cash Bar (All Guests Pay for Their Drinks)

Open Bar (Host Pays for All the Guests Drinks)

Hosted Bar (Host Chooses Certain Cash Amount of Bar or Offerings You Would Like Provide)

Please See Our Wine & Spirits List For Our Specialty Martinis, Margaritas, Fine Wines And Beer Options

Specialty Drinks And Punch

<i>Margarita Punch</i>	<i>\$50 Per Gallon</i>
<i>Margaritas</i>	<i>\$80 Per Gallon</i>
<i>Mimosa Punch</i>	<i>\$70 Per Gallon</i>
<i>Fruit Punch (Non-Alcoholic)</i>	<i>\$30 Per Gallon</i>
<i>Sangria (Red or White)</i>	<i>\$70 Per Gallon</i>
<i>Martinelli's Sparkling Cider (Non-Alcoholic)</i>	<i>\$16 Per Bottle</i>

Liquor & Cocktail

<i>House Well Drinks</i>	<i>\$9</i>
<i>Call Brands</i>	<i>\$10</i>
<i>Premium Brands</i>	<i>\$11</i>

Beers

We Carry Bristol Brewery Draft Beers and a large selection of bottled beers

<i>1/6 Keg</i>	<i>\$240 (54-12oz glasses)</i>
<i>Drafts</i>	<i>\$6.00</i>
<i>Bottles</i>	<i>\$6.00</i>

House Wines

<i>Monte Velho Portuguese White or Red Blend</i>	<i>\$32 Per Bottle</i>
<i>Kendell-Jackson Chardonnay</i>	<i>\$40 Per Bottle</i>
<i>Mira Me Cava Brut Sparkling</i>	<i>\$28 Per Bottle</i>
<i>Zenato Pinot Grigio</i>	<i>\$35 Per Bottle</i>
<i>Beringer White Zinfandel</i>	<i>\$26 Per Bottle</i>
<i>Borgo Magredo Pinot Noir</i>	<i>\$46 Per Bottle</i>
<i>Hogue Cellars Merlot</i>	<i>\$37 Per Bottle</i>
<i>Cline Zinfandel</i>	<i>\$37 Per Bottle</i>
<i>Cline Cabernet</i>	<i>\$46 Per Bottle</i>

(House Wines are Subject To Change**)**

We Offer A 7.5% Case Discount

(Cases Can Be Split Into Six Bottles of Each Wine)

Brunch/Lunch Daytime Buffet Menu

(25 person minimum)

(Available Between 11am –2pm Brunch, 11:30-2pm lunch)

\$30 Per Person

Add \$6 for additional Entrée or \$3 for additional side

Please choose Two Entrees out of either group & Two Sides

(Brunch Buffets Includes: Coffee Cake & Fresh Fruit Coffee, Tea & Soda)

(Lunch Buffets Includes: Fresh baked bread, Pimento Cheese & Coffee, Tea & Soda)

Brunch Entrées

Classic Eggs Benedict w/ Ham & Hollandaise	Sausage Benedict w/ Hollandaise
Roasted Vegetable Benedict w/ Hollandaise	*Huevos Rancheros w/ Pork Green Chile
*Creole Shrimp and Grits	*Chilaquiles Verde w/ Eggs
Whole Wheat French Toast w/ Fresh Strawberries	Waffles w/ Blueberry Compote & Crème Fraiche
*Quiche Lorraine or Roasted Vegetable Bacon, Egg, Tomato & Swiss Tarts	Biscuits & Sausage Gravy
Mini Breakfast Burritos with Sausage, Potato, Eggs, Cheese and Green Chile	

Lunch Entrées

*Smoked Salmon Side w/ Accompaniments	Avocado Chicken w/ Chipotle-Cheddar Mornay
*Blackened Snapper w/ Lemon Beurr Blanc	*Roasted Pork Loin w/ Cider-Mustard Glaze
*Orange-Chipotle Glazed Pork Tenderloin	*Leek, Dill & Parmesan Baked Salmon Gratinee
*Red Rock Snapper Piccata or Provencal	Assorted Finger Sandwiches
Southwestern Turkey Wraps	*Enchiladas – Choice of Chicken or Roasted Vegetable
Baked Ziti & Sausage	Penne Pesto Primavera
	Orecchiette & Vegetable Alfredo
*Roasted Chicken Breast w/ Piccata, Mushroom Marsala or Provencal Style	
House-Smoked Salmon Cakes over Greens with Lemon-Dill Tartar & Crisp Caper	

Sides:

*Pasta Salad	*Caesar Salad	*Tomato-Basil Soup
*Greek Salad	*House Salad	*Caprese Salad
*Wild Rice Pilaf	*Roasted Potatoes	*Yogurt parfait
*Southwestern Rice	*Seasonal Vegetable Medley	*Prosciutto Wrapped Melon
*Steamed Asparagus	*Southwest Potato Hash	*Drunken Black beans

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