The Hacienda
<u>Thursday Evening Private Party</u>

5:00pm-9:00pm
Our package includes a two item combination plate. All of your guests will get the same combination plate
served with an Appetizer Platter, Black Beans, Southwest Rice, Tortilla Chips and Salsa,
Buñuelos for Dessert, Coffee and Soft Drinks. Served Buffet style with 50 guests or more.

<u>Choice of One:</u>
Sesame Chicken
Roasted chicken basted with our sesame sauce
Carne Adobada Burrito
Flour tortilla stuffed with our tender pork and
New Mexico chile sauce, topped with melted cheese
Blue Corn Chicken Enchilada
Prepared southwest style by layering our special chicken between blue corn tortillas,
topped with melted cheese and our kitchen southwest chile sauce
Sesame Pork
Tender chunks of pork marinated in sesame sauce then baked to perfection
Beef or Chicken Crispy Taco (available for sit down only)
Made with sautéed chicken or ground beef topped with lettuce, tomato, and cheese

<u>Choice of One:</u>
Cheese Enchilada
Made with our kitchen southwest chile sauce
Chile Relleno
A mild Chimayo chile stuffed with Monterrey cheese, lightly battered
and sautéed, topped with melted cheese and chile sauce
Hacienda Tamale
Our special beef tamale topped with chile sauce and melted cheese

This package also includes a private room, table linens, cloth napkins and floral centerpieces
$25.00 per person plus service charge and sales tax ($32.33 inclusive price)
A $200.00 Non-refundable booking fee is required to reserve the date.
Final count and final payment are due 2 weeks prior the event.

Free flowing draft beer, house wine and champagne available at an additional cost of
$18.00 per person plus service charge and sales tax.
Cash Bar Available with a $100.00 Bartender fee (if needed)

Minimum guest counts apply to each room:
Living Room 20, Cantina 40, Inner Courtyard 50 and Taos Room 50,
Taos Room & Taos Courtyard 120
Entire Property available with a 250 guest minimum

(714) 558 -1304   1725 College Avenue Santa Ana, CA 92706
www.the-hacienda.com