

# Banquet Menu





Kúcu Tequila Bistro was founded on an enduring symbol of the Americas, which is embodied in the great bison. The bison was once the symbol of the richness of the American plains and its spirit resonates throughout the great lands where we travel and live today, in the American West.

The word Kúcu comes from the indigenous tribal language for bison. Roaming from Mexico to Canada, the bison was a symbol of prosperity. The great tribes of North America looked to the bison for everything from food to clothing, tools, and weapons. To these ancient civilizations, the bison was life. At Kúcu Tequila Bistro, we gained our inspiration from these magnificent animals with the flavors and recipes of the great Southwestern region of North America.

We feature ingredients and recipes originating from the civilizations who followed the great herds, that have been passed down for thousands of years. Tequila spirits derived from the agave is paired with food that features flavors unique to each region's spices, flowers and herbs. Maize, beans, squash, tomatillos, hatch peppers and cactus provide flavors that complement the regional trademarks of bison and trout. This combination brings together a unique menu that celebrates our western heritage.





# Breakfast Buffet Choices



## Hot Breakfast: \$20/Person

Includes:  
Coffee w/ cream & sugar

Juice Bar;  
Orange, Cranberry and Apple

Fresh Fruit  
Homefries  
Yogurt & Granola  
Scrambled eggs  
Bacon  
French Toast  
Sourdough Toast



## Hot Breakfast: \$25/Person

Includes:  
Coffee w/ cream & sugar

Juice Bar:  
Orange, Cranberry, Apple

Fresh Fruit  
Yogurt & Granola  
Scrambled eggs  
Homefries  
Bacon  
Bison sausage  
French Toast  
Sourdough Toast  
Mini Sante Fe Burritos  
Mini Vegetarian Burritos



# Dinner Buffet Choices

## Taco Bar \$25/person

Picadillo Ground Beef  
Pulled Chicken  
Sweet Potato and Black Beans  
Flour Tortillas  
Corn Tortillas  
Lettuce  
Tomatoes  
Cheese  
Kucu Signature Tortilla Chips  
Red and Green Salsa  
Guacamole  
Cilantro Rice  
Seasoned Black Beans

## Fajita Bar: \$42/person

Grilled Chicken  
Grilled Steak  
Sautéed onions  
Bell Peppers  
Seasoned Black Beans  
Cilantro Rice  
Lettuce  
Cheese  
Pico de Gallo  
Guacamole  
Sour Cream  
Corn Tortillas  
Flour Tortillas  
Kucu Signature Tortilla Chips  
Red and Green Salsa



# Shared Appetizers



**Kucu Signature Tortilla Chips**  
Red and Green Salsa, Guacamole



**Queso Fundido**  
Melted Asadero and Chihuahua  
Cheeses, with Tortillas



**Cactus Fries**  
Beer Battered, Cotija Cheese, Cilantro  
and Chile Ranch



**Ahi Tuna Lettuce Wraps**  
Avocado, Pickled Red Onion and Achiote Crema



**Elote Dip**  
Corn, Cilantro Lime Crema, Cotija and  
Tajin



# Plated Dinners



## Bison Burger

Bacon, Spring Mix, Chipotle Agave,  
Fried Onions and Pineapple Jalapeno  
Cream Cheese



## Bison Short Rib

Pepper Jelly, Fried Onions, Mashed Potatoes  
and Vegetables



## Southwest Caesar

Mixed Greens, Avocado, Pepitas, Tortilla  
Strips, Chipotle Caesar Dressing



## Half Chicken

Chipotle Agave, Sweet Potatoes and Vegetables



## Rainbow Trout

Melon Salsa, Cilantro Rice and Vegetables

\*\*Prix Fixe Meals can be created

Birria Short Rib Tacos  
Corn Pico de Gallo, Asadero Cheese,  
Consomme, Rice and Beans

# Desserts

\$11/each



Tres Leches



Churros



Lava Cake



Fried Ice Cream

## Assorted Dessert Platters

**\$35 per Assorted Dessert Platter**  
**(5 people per platter)**  
**Served Family Style**

### Coffee & Tea Service

\$4/Person

### Cake Cutting Fee

\$3.00/Person

If you bring a cake, we will cut and serve  
the cake for you!  
Includes plates & forks





# Alcohol Pricing

## Late Night Bar Rental

Deposit Required

Deposit Based on Number of Guests Expected

Expected Guests must exceed 25

Guest must arrive no later than 11pm

Full Bar Available

Last Call 12:45am



## Cash Bar Options

House Wines: \$7-\$9

All Draft & Domestic Bottle: \$5-\$8

Well Liquor \$8-\$9

Premium Glasses of Wine \$9-\$20

Call Liquor \$12-\$299

Craft Cocktails Available

\$11-\$18

Individual Guests Will Pay for their own  
Alcoholic Beverages



## Hosted Bar Options

House Wines: \$7-\$9

All Draft & Domestic Bottle: \$5-\$8

Well Liquor \$8-\$9

Premium Glasses of Wine \$9-\$20

Call Liquor \$12-\$299

Craft Cocktails Available

\$11-\$18

Hosts Will Pay for Guest's Alcoholic  
Beverages

\*\*Total Price Based on Consumption

# General Information

## Occupancy

152+

## Occupancy with Patio

(Weather Permitted 180+ People)

## Minimum Food & Beverage Charges

A Minimum Food & Beverage Charge will be calculated and applied to any event booked at Kucu Tequila Bistro.

If actual charges for the event are less than the Minimum Charge, the Minimum Charge will apply.

If actual charges are greater than the Minimum Charge, then actual charges will be applied.

If at the end of dinner, the minimums have not been reached, the customer may pay the difference and consider it a room charge.

A guaranteed guest count must be specified 14 business days prior to the function. Once received, this number is not subject to reduction. Final billing will be based on the guaranteed number of guests or the actual number of guests, whichever is greater.

## Taxes & Gratuities

All Events booked at Kucu Tequila Bistro are subject to an 8.375% sales tax and the 2.5% PIF applicable to the Fourth Street crossing unless the group is legally tax-exempt.

In addition, a 22% gratuity and a 7% booking service charge will be added on to the food and beverage total at the conclusion of each event.

We also supply rental catering equipment if needed for offsite caterings, including linens.

Ask the Events director for more details



# General Information

## Payment Policies

A deposit will be required for all events after confirmation in order to secure the space for the desired date and time.

The space will be released to the market if the deposit is not received by the date specified on your confirmation sheet.

Deposit amounts will be deducted from the total bill on the day of the event.

Full payment of the balance will be due the same day at the conclusion of the event.

## Cancellations

Cancellations are accepted up to 60 days prior to date of event for a partial deposit refund. The booking fee amount is nonrefundable, no matter the cancellation date.

Cancellations less than 60 days before the event results in forfeiture of deposit plus an additional \$1000.00 is required.

Cancellations within 72 hours of the event will require full payment of the event order estimated revenue.

*Thank you for choosing Kucu Tequila Bistro for your special event. The information contained in these pages represents sample items for you to choose from.*

*Specially designed menus are also available; our goal is to meet your needs, whatever they may be.*