

# 2025 Banquet Menu



**Kúcu Tequila Bistro**

Kucu Tequila Bistro  
[www.KucuTequilaBistro.com](http://www.KucuTequilaBistro.com) | 970-468-5828









# Breakfast Buffets



## Self Serve Mimosa Bar

\$40

(Serves 4 people)

Includes:

(1) Bottle Korbel Champagne

Choice of (2) Juices

Orange

Cranberry

Pineapple

Grapefruit

(additional juices for \$5/pp)

\*Vegetarian Options Available  
\*Gluten Free Options Available  
Additional Charges will Apply

## The Ten Mile Range

\$25/pp

Includes:

Coffee w/ cream & sugar

Juice Bar;

Orange, Cranberry, Apple

Farm Fresh Scrambled Eggs

Homefries

Bacon

French Toast

Sourdough Toast

Fresh Sliced Seasonal Fresh

Fruit

Assorted Pastries

## The Gore Range

\$35/pp

Includes:

Coffee w/ cream & sugar

Juice Bar;

Orange, Cranberry, Apple

Farm Fresh Scrambled Eggs

Homefries

Bacon

Bison Sausage

French Toast

Sourdough Toast

Fresh Sliced Seasonal Fresh Fruit

Mini Burritos\*

Yogurt & Granola

Assorted Pastries



# Appetizers

PLATTERS FEED 25 PEOPLE

## Southwestern Eggrolls

\$160

Black Beans, Cabbage, Corn, Green Chile Peppers, Jack and Cheddar Cheeses  
\*passed only

## Short Rib Sliders

\$200

Braised Bison Short Rib, Pickled Vegetables, Slider Buns, Consommé

## Chicken Wings

\$200

Served with Ranch & Bleu Cheese  
Choose (1) Sauce  
Buffalo, Chipotle Agave, BBQ or Dry Rub

## Elote Dip

\$150

Fire Roasted Corn, Cotija Cheese, Tajin



## Bison Meatballs

\$200

Choose (1) Sauce  
Chipotle Agave  
BBQ

## Blackened Tuna

\$260

Avocado Hatch Chili Vinaigrette, Baby Gem Lettuce

## Cactus Fries

\$180

Yellow Cornmeal Battered Fried Fresh Cactus, Cotija Cheese, Chipotle Ranch  
\*passed only

## Chips & Salsa & Guacamole

\$125

Salsa Verde & Salsa Rojo  
Add Queso \$4/pp  
Extra Guacamole \$4/pp

# Grab n' Go Group Breakfasts



## Breakfast Burritos

\$14/pp

Minimum 15 Burritos per Order

Choose (1)

Scrambled Eggs, Bacon, Potatoes, Oaxaca Cheese

Scrambled Eggs, Sautéed Bell Peppers and Onions, Black Beans, Potatoes, Oaxaca Cheese

(GF Options Available)

## Breakfast Sandwiches

\$13/pp

Minimum 15 Sandwiches per Order

Fried Egg, Bacon, Pepperjack Cheese,  
Guacamole

Choice of Sourdough, Wheat or Rye Toast

(GF and Vegetarian Options Available)



# Dinner Buffets

## Taco Bar:

\$35/pp

Choose (2)

Braised Bison Short Rib  
Grilled Tequila Lime Chicken  
Tajin Mahi-Mahi  
Blackened Shrimp  
Fried Cactus  
Carne Asada  
(Add 3rd Meat Option \$5/pp)

Served with;  
Pico de Gallo  
Slaw  
Shredded Cheese  
Chips & Salsa  
Rice & Beans  
Corn Tortillas  
Flour Tortillas



## Fajita Bar:

\$45/pp

Choose (2)

Grilled Tequila Lime Chicken  
Grilled Steak  
Blackened Shrimp  
Fried Cactus  
(Add 3rd Meat Option \$5/pp)

Served with;  
Sautéed Onions  
Bell Peppers  
Slaw  
Shredded Cheese  
Pico de Gallo  
Guacamole  
Jalapenos  
Sour Cream  
Corn Tortillas  
Flour Tortillas  
Chips & Salsa  
Rice & Beans



## Plated Dinners

Dercum Mountain Dinner  
\$45/PP



### Salads

(Choose 1)

#### House Salad

Mixed Greens, Hominy, Tomatoes, Pickled Red Onions, Cotija Cheese, Avocado Hatch Chili Vinaigrette

#### Caesar Salad

Romaine, Garlic Crouton Crumble, Parmesan Cheese, Lemon Anchovy Dressing

### Entrees

(Choose 2)

#### Poblano Rellenos

Handbreaded Cheese Stuffed Fire Roasted Pepper, Avocado Drizzle, Red Salsa  
Served with Rice & Beans

#### St Louis Style Ribs

Chipotle Agave Glazed and Grilled  
Served with Fries and Chipotle Ranch Slaw

#### Bison Burger

Hatch Green Chile Fondue, Lettuce, Tomato, Onion and Pickle  
Served with Fries

#### Fajitas

Choice of Carne Asada, Blackened Shrimp, Tequila Lime Grilled Chicken or Fried Cactus  
Served with Peppers, Onions, Rice and Beans





## Plated Dinners

North Peak Dinner  
\$55/PP



### Salads

(Choose 1)

#### House Salad

Mixed Greens, Hominy, Tomatoes, Pickled Red Onions, Cotija Cheese, Avocado Hatch Chili Vinaigrette

#### Caesar Salad

Romaine, Garlic Crouton Crumble, Parmesan Cheese, Lemon Anchovy Dressing

### Entrees

(Choose 2)

#### Poblano Rellenos

Handbreaded Cheese Stuffed Fire Roasted Pepper, Avocado Drizzle, Red Salsa  
Served with Rice & Beans

#### Bison Short Rib

Espresso Rubbed and Bourbon Slow Braised, Fried Onions and Au Jus  
Served with Mashed Potatoes and Chef's Vegetables

#### Southwestern Half Chicken

Tequila Cured Brine and Roasted, Chipotle Agave Jus  
Served with Garlic Smashed Potatoes and Corn Succotash

#### Rainbow Trout

Pan Seared, Pineapple Pico de Gallo  
Served with Cilantro Rice and Chef's Vegetables



# Plated Dinners

The Outback Dinner  
\$65/PP



## Salads

(Choose 1)

### House Salad

Mixed Greens, Hominy, Tomatoes, Pickled Red Onions, Cotija Cheese, Avocado Hatch Chili Vinaigrette

### Caesar Salad

Romaine, Garlic Crouton Crumble, Parmesan Cheese, Lemon Anchovy Dressing

### Bistro Salad

Mixed Greens, Strawberries, Goat Cheese, Candied Pecans, Balsamic Vinaigrette

## Entrees

(Choose 3)

### Poblano Rellenos

Handbreaded Cheese Stuffed Fire Roasted Pepper, Avocado Drizzle, Red Salsa  
Served with Rice & Beans

### Salmon Rice Bowl

Blackened Salmon, Cilantro Lime Crema, Pineapple Salsa, Avocado  
Served with Cilantro Rice and Chef's Vegetables

### Filet Mignon

8oz Center Cut Beef Tenderloin, Peppercorn Cabernet Demi Glace  
Served with Stone Ground Polenta and Chef's Vegetables

### Prime Rib

16 oz Slow Roasted Prime Rib, Au Jus, Horseradish Cream Sauce  
Served with Garlic Mashed Potatoes and Broccolini



# Desserts

Platters Feed 25 People



Lemon Tres Leches  
\$150/Platter

Assorted Dessert Tray  
\$175/Platter



Mini Churros  
\$100/Platter

Flourless Chocolate  
Tort (GF)  
\$175/Platter





### Cash Bar Options

House Wines: \$7-\$9

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

Well Liquor \$8-\$9

Premium Glasses of Wine \$9-\$20

All Draft & Bottle Beer \$5-\$7

Call Liquor \$12-\$299

Craft Cocktails Available

\*Individual Guests Pay for their Own Alcoholic Beverages

## The Bar

### Late Night Rental

Deposit Required

Expected group size must exceed  
25 people

Guests must arrive no later than  
11pm

Full Bar Available

Last Call 12:45am

Guests must vacate by 1:00am

Late night food menu available  
until 12am upon request

\$500 Non Refundable Payment



### Hosted Bar Options

House Wines: \$7-\$9

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

Well Liquor \$8-\$9

Premium Glasses of Wine \$9-\$20

All Draft & Bottle Beer \$5-\$7

Call Liquor \$12-\$299

Craft Cocktails Available  
(See Bar Packages)

\*Hosts Pay for Guest's Alcoholic Beverages

\*Total Price Based on Consumption



## Red Peak Package (up to) 12\$/per drink

### Wines

5oz House Wines  
House Chardonnay  
House Cabernet

### All Drafts

Pacifico, Coors Light, Avery IPA, Deschuttes  
Fresh Squeezed IPA, Mama's Lil Yella Pilsner,  
Rotating Angry James

### All Bottles

Coors, Blue Moon, Imperial, Corona, Dry  
Dock Apricot Blonde, Left Hand Milk Stout,  
Odell Drumroll, Odell Sippin' Pretty Sour,  
Odell 90 Shilling, Avery White Rascal,  
Upslope Craft Lager, Upslope Snowmelt  
Seltzer, High Noon Grapefruit Seltzer, Sam  
Adams Hazy NA, Heineken NA

### Cocktails Included

Casa Margarita

Single Pour Well Cocktails of  
Wheatley Vodka, Buffalo Trace Bourbon,  
Miles Gin, Union Mezcal, Herradura Silver  
Tequila & Cane Rum

# Bar Packages



## Buffalo Mountain Package (up to) \$20/per drink

### Wines

5oz or 9oz Wines  
Chardonnay, Pinot Grigio, Sauvignon  
Blanc, Vinho Verde, Champagne, Pinot  
Noir, Merlot, Cabernet Sauvignon,  
Malbec, Red Blend  
\*Wines are subject to change

### All Drafts

Pacifico, Coors Light, Avery IPA,  
Deschuttes Fresh Squeezed IPA, Mama's  
Lil Yella Pilsner, Rotating Angry James

### All Bottles

Coors, Blue Moon, Imperial, Corona, Dry  
Dock Apricot Blonde, Left Hand Milk  
Stout, Odell Drumroll, Odell Sippin' Pretty  
Sour, Odell 90 Shilling, Avery White Rascal,  
Upslope Craft Lager, Upslope Snowmelt  
Seltzer, High Noon Grapefruit Seltzer, Sam  
Adams Hazy NA, Heineken NA

### Cocktails Included:

All Menu Cocktails

Single, Neat and Rocks Pours of  
Titos Vodka, Ketel One Vodka, Old  
Forester 86, Bacardi Rum, Tanguray Gin,  
Hendricks Gin, Patron Silver Tequila, Don  
Fulano Silver Tequila

# General Information

## 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.

## Occupancy

80 ( Seated )

125 (Casual Mingling)

## Taxes & Gratuities

All Events booked at Kucu Tequila Bistro are subject to an 8.4% sales tax and the 2% 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 for a total of 29% gratuity and booking charge.

There are delivery & set up fees along with kitchen gratuities associated with all drop off caterings from the Restaurant. We also supply rental catering equipment if needed for offsite caterings.

*Ask the Events director for more details*



# General Information

## Payment Policies

A 35% deposit will be required for all events after confirmation to secure the space for the desired date and time.

A Late Night Party will require a \$500 non-refundable fee for staffing at time of booking

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 30 days prior to the date of the event, except for events scheduled during peak season, which require 60 days' notice.

The booking fee amount is nonrefundable, no matter the cancellation date.

Events that are cancelled in due time will receive a full refund of their deposit in a timely manner less the booking fee of 7% no matter when the cancellation occurs.

Failure to cancel within the noted time will result in forfeiture of deposit.

Cancellations within three business days of the scheduled event will result in billing of 50% of the 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.