

Private Dining Room Rental Agreement

Gringo's Spring
19330 Interstate 45N



Food/Beverage Minimums: Room minimum does not include sales tax nor service. Any amount exceeding room minimum will be charged to the guest's credit card.

Menu & Guest Count: The Group Contact agrees to and understands the private dining room accommodations can not go above the noted guest counts listed. Final menu selections and guest count are due no later than (5) days before the event. Menu selections will be served buffet-style unless otherwise agreed upon and noted on agreement.

Menu prices are subject to change due to economic influxes, directly effecting our cost of goods. Prices will be billed according to current menu prices at the time of submitting your Menu Selections {due 5-days prior to event}; however, may be locked in as early as 30-days to avoid any changes.

Deposits: Deposits are non-refundable. The deposit -- half the food & beverage minimum -- is required, by credit card, to reserve and secure your date and time. Reservations will not be secured until the agreement and deposit have been fully executed. Payments cannot be transferred to a future date if reservation is cancelled within (7) days.

Cancellation: Cancellations are required in writing. Payments applied to the reservation prior to cancellation notice are non-refundable. If reservation is cancelled within (7) days, payments cannot be transferred to a future date.

Payment Terms: The balance (less deposits) is due upon conclusion of the event. The final payment will be handled at the restaurant, cash or credit card is accepted. Deposits are non-refundable.

Service Fee: A 20% service fee will be applied to the subtotal of food and beverages ordered at the event. Service fee is a minimum of \$100 and not included in, or applied to, the food & beverage minimum. The service fee is wages for the representatives working the event. Additional gratuity is at the discretion of the guests and Group Contact.

Alcohol: Alcoholic beverages are prohibited from being brought into Gringo's in any shape or form. Gringo's reserves the right to slow or discontinue alcohol service in order to control consumption. TABC requires Gringo's to check identification of all guests consuming alcoholic beverages to confirm they are 21-years of age.

Use of Media: Gringo's provides limited connection cables for your laptop and/or audio visual equipment. Any equipment brought into the private dining room, intended to be connected to our equipment (television or audio), must first be approved by management prior to the reservation date. Gringo's is not responsible for any electronic audio or visual equipment brought into the restaurant by the guest or their party. We highly suggest visiting the private dining room with your equipment in the days prior to your reservation to ensure all cables and/or displays work properly.

The restaurant logo and photos are properties of Gringo's Mexican Kitchen. Use of our logo or photos in print or online media is prohibited without express approval from our corporate office.

Excused Non-Performance: The guest agrees and acknowledges that Gringo's Mexican Kitchen shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed or hindered by acts of God or any other causes beyond its reasonable control.

Service Time & Decorations: Events are reserved for 2-hours increments. Additional hours may be purchased at \$200/hour, but must be negotiated prior to the event taking place. Set-up time of 30-minutes prior to reservation is allotted for the group contact to access the room; with the understanding that our team members will also be working in the room to prepare for the event.

Decorations must conform to fire and safety codes. No confetti. After the event, all personal items and decorations must be completely removed by the end of the final hour.

Authority: By my signature, I warrant that I have read and understand the terms of this agreement and I have signed this agreement will full authority to do so.

Disputes: By my signature, I understand and agree to resolve any and all disputes through binding arbitration pursuant to the Federal Arbitration Act, U.S.C. Article 9, through the American Arbitration Agreement.



Private Dining Menu Options

Menus may be selected from, but are not limited to, the following. Should you have something else in mind, please contact us to customize a menu. Prices are subject to change without notice.

Entrées

All entrées served with chips, salsa & a non-alcoholic beverage.
Bean Choices: refried, borracho and 100% vegetarian black.

FAJITAS CLASSICO

Combination fajita meat, grilled onions, Mexican rice, choice of beans, guacamole, pico de gallo, grated cheese, sour cream, jalapenos & flour tortillas – 25.79/person

VERACRUZ

Fajitas paired with four brochette-style shrimp stuffed with Monterey Jack cheese & jalapeno and wrapped in bacon, with grated cheese, guacamole, sour cream, pico de gallo, jalapenos, Mexican rice and choice of beans – 31.19/person

SHRIMP FAJITAS

Grilled shrimp brushed in garlic lime butter and grilled to perfection; served with sautéed veggies, grated cheese, guacamole, sour cream, pico de gallo, jalapenos, Mexican rice and choice of beans – 24.79/person

CABO SALAD {Exception - not served with rice and beans}

Diced beef and chicken fajita meat, crispy bacon, chunks of avocado, diced Roma tomatoes, black olives, chopped boiled egg & grated cheeses – 20.59/person

POLLO MARISCO

Plump shrimp and crawfish tails – sautéed to order – in our creamy white wine cream sauce, served atop a grilled chicken breast; served with Mexican rice, choice of beans & flour tortillas – 21.99/person

POLLO TAMPICO

A grilled chicken breast topped with sautéed veggies, creamy sour cream sauce & melted cheeses; served with choice of beans, Mexican rice & flour tortillas – 19.59/person

POLLO con QUESO

A grilled chicken breast topped with freshly diced pico de gallo & chile con queso with a slice of avocado; served with choice of beans, Mexican rice & flour tortillas – 19.59/person

Desserts

SOPAPILLAS

.99 each {recommend 2 pieces per guest}

CHURROS

1.79 each {recommend 2 pieces per guest}

You are welcome to bring in your own cake, candy bar or other dessert as approved by your event coordinator.

Enhancements *served a la carte*

CHILE CON QUESO DIP

Serves approximately 4 guests – 6.59/serving
{recommend 1-2 per table}

GUACAMOLE SALAD

Serves approximately 4 guests – 7.89/serving
{recommend 1-2 per table}

VERACRUZ SHRIMP

Jumbo shrimp stuffed with Monterey jack cheese and a mild slice of jalapeno pepper, wrapped in bacon and grilled to perfection – 2.59/each {minimum 24}

GRILLED SHRIMP

Jumbo shrimp brushed in garlic lime butter and grilled to perfection – 2.09/ each {minimum 24}

SOUTHWEST EGGROLLS

Seasoned chicken tenders, corn, spinach, black beans and bell peppers served “wok & roll” style with our signature GMK Amazon dip – 1.49/piece {minimum 24}

Cheese Enchiladas	26.99/dozen
Beef Enchiladas	28.99/dozen
Chicken Enchiladas	30.99/dozen
Spinach Enchiladas	27.99/dozen
Fajita Beef Enchiladas	48.99/dozen
Fajita Chicken Enchiladas	35.99/dozen
Seafood Enchiladas	42.99/dozen
Tamales	22.00/dozen
Additional Beans & Rice	2.69/serving
Dinner Salad	5.49/person



Private Dining Room Rental Agreement

Gringo's Mexican Kitchen No.11, Inc.
 19330 Interstate 45, Spring, TX 77373
 gmkn11@gringostextmex.com | 832.381.3345

Gringo's Mexican Kitchen (Spring) agrees to furnish services to the following Guest and specifications:

Reservation Date _____ Start Time _____ End Time _____
 Party Name _____ Event _____
 Contact Guest _____ Home Phone _____ Email _____

Menu & Guest Count: The Guest understands and will adhere to the seating accommodations for each private room listed below. Final menu selections and guest count is due no later than (5) days before the event. Menu selections will be served buffet-style unless otherwise agreed upon and noted on agreement.

Menu prices are subject to change due to economic influxes, directly affecting our cost of goods. Prices will be billed according to current menu prices at the time of submitting your Menu Selections (due 5-days prior to event); however, may be locked in as early as 30-days to avoid any changes.

Deposits: Deposits are non-refundable. The deposit -- half the food & beverage minimum -- is required, by credit card or cash, to reserve and secure your date and time. Reservations will not be secured until the agreement and deposit have been fully executed. Payments cannot be transferred to a future date if reservation is canceled within (7) days.

Cancellation: Cancellations must be given in writing. Payments applied to the reservation prior to cancellation notice are non-refundable. If reservation is canceled within (7) days, payments cannot be transferred to a future date.

Payment terms: All deposits are non-refundable. **The balance is due upon conclusion of the event.** Deposits and final payment may be made in cash or credit card. If by credit card, an authorization form and all corresponding documents must accompany this form. Gringo's reserves the right to cancel all services if payment policy is not honored by the guest.

Food/Beverage Minimums: Minimums do not include tax or service fee. Any amount exceeding room minimum will be charged to the guest's credit card.

Privado Room	Lunch:		Dinner:	
Privado Room Seats 100 Guests Max.	_____ Sunday	\$2,500	_____ Sunday	\$2,500
	_____ Monday – Thursday	\$1,000	_____ Monday – Thursday	\$1,500
	_____ Friday & Saturday	\$1,500	_____ Friday & Saturday	\$3,000
Privado, Semi-Private Seats 30 Guests Max.	_____ Sunday	\$500	_____ Sunday	\$500
	_____ Monday – Thursday	\$250	_____ Monday – Thursday	\$400
	_____ Friday & Saturday	\$500	_____ Friday & Saturday	\$750
Privado, Semi-Private {Back Half} Seats 45 Guests Max.	_____ Sunday	\$1,000	_____ Sunday	\$750
	_____ Monday – Thursday	\$250	_____ Monday – Thursday	\$500
	_____ Friday & Saturday	\$1,000	_____ Friday & Saturday	\$1,000

Service Fee: A 20% service fee will be applied to the subtotal of food and beverages ordered at the event. Service fee is a minimum of \$100 and not included in, or applied to, the food & beverage minimum. The service fee is wages for the representatives working the event. Additional gratuity is at the discretion of the guests and Group Contact.

Alcohol: Alcoholic beverages are prohibited from being brought into Gringo's in any shape or form. Gringo's reserves the right to slow or discontinue alcohol service in order to control consumption. TABC requires Gringo's to check identification of all guests consuming alcoholic beverages to confirm they are 21-years of age.

Authority: Any person signing an agreement with Gringo's Mexican Kitchen in the name of a corporation, association or society represents to Gringo's Mexican Kitchen that he/she is authorized to sign the agreement on behalf of the organization. In addition, the signature on this agreement will act as a signature on file if a credit card is used as a deposit or final payment; therefore, the cardholder must sign this agreement, along with any other responsible parties.

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Excused Non-Performance: The guest agrees and acknowledges that Gringo's Mexican Kitchen shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed or hindered by acts of God or any other causes beyond its reasonable control.

Service Time & Decorations: Events are reserved for 2-hours increments. Additional hours may be purchased at \$200/hour, but must be negotiated prior to the event taking place. Set-up time of 30-minutes prior to reservation is allotted for the group contact to access the room; with the understanding that our team members will also be working in the room to prepare for the event.

Decorations must conform to fire and safety codes. No confetti. After the event, all personal items and decorations must be completely removed by the end of the final hour. Additional Hours Purchased _____ Total Additional Charge for Room Time _____

I hereby agree to abide by all of the policies and provisions of Gringo's Mexican Kitchen No. 11, Inc. I understand this agreement must be completed and returned to Gringo's within 72 hours from the date it was received. Otherwise, the date/time requested may be released.

_____	_____	_____
Guest Name	Guest Signature	Date
_____	_____	_____
Cardholder Name	Cardholder Signature	Date
_____	_____	_____
Gringo's Team Member	Gringo's Team Member Signature	Date



19330 Interstate 45, Spring, TX 77373 | Phone: 832 381 3345 Fax: 832 381 3351

Credit Card Authorization Form

Cardholder's Name _____

Company Name _____

Owner _____ Federal Tax ID# _____

Billing Address: _____

City _____ State _____ Zip _____

Phone _____ Fax _____

Credit Card # _____ Expires _____

Visa _____ Mastercard _____ Amex _____ Disc _____

CVV Code _____

_____ Please use this card for all charges.

_____ Please use this card for deposit charges only.

Signature

Date

Printed Name

FAX TO 832 381 3351

Legible copies of the front and back of both your credit card and driver's license must accompany this form.

gringostexmex.com



Private Dining Menu Order

Gringo's Spring

Menu selections and final head count are due no later than (5) days prior to the reservation date listed below. Prices are subject to change without notice. Enter quantity desired in space to the left. Once complete, fax form to 832.381.3345 or scan and email to gm11@gringostexmex.com

Reservation Name _____ Date _____ Time _____

Total Number of Guests _____

Entrées

- _____ Fajitas Classicos
Beans: _____ Refried _____ Borracho _____ Black
- _____ Shrimp Fajitas
Beans: _____ Refried _____ Borracho _____ Black
- _____ Pollo Marisco
Beans: _____ Refried _____ Borracho _____ Black
- _____ Pollo Tampico
Beans: _____ Refried _____ Borracho _____ Black
- _____ Pollo Con Queso
Beans: _____ Refried _____ Borracho _____ Black
- _____ Cabo Salad

Enhancements

- _____ Chile Con Queso Dip, *recommend 1 per 4 guests*
- _____ Guacamole Salad, *recommend 1 per 4 guests*
- _____ Baja BBQ Ribs, *4 per order*
- _____ Shrimp en Brochette, *4 per order*
- _____ Empanadas, *6 per order*
- _____ Southwest Eggrolls, *8 per order*

Desserts

- _____ Sopapillas, *each*
- _____ Tres Leches, *per slice*
- _____ Tres Leches Cake, Cut into _____ slices
- _____ Churros, *each*

Bulk Items

- _____ Cheese Enchiladas, *dozen*
- _____ Beef Enchiladas, *dozen*
- _____ Chicken Enchiladas, *dozen*
- _____ Fajita Beef Enchiladas, *dozen*
- _____ Fajita Chicken Enchiladas, *dozen*
- _____ Seafood Enchiladas, *dozen*
- _____ Spinach Enchiladas, *dozen*
- _____ Tamales, *dozen*
- _____ Additional Beans & Rice, *each*
- _____ Dinner Salad, *each*

From the Bar

Alcoholic purchases must be made through your server.

_____ Cash Bar Members of the party are responsible for the purchase of alcoholic beverages on their own ticket.

_____ Open Bar The guest will pay for any alcoholic beverages ordered by members of their party.

_____ Limited Bar The guest will pay for the following alcoholic beverages:

EX: house margaritas and/or bottled beers

Are you bringing in a cake or dessert?

_____ Yes _____ No

Special Requests

Requests will be filled based upon availability. Please be as detailed as possible.

 Guest Signature

 Date