

Private Dining Room Rental Agreement

Gringo's Stafford | 12330 Southwest Freeway



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. *Lunch (11a-4p): Sunday – Saturday, \$700 Dinner (4p-close): Sunday – Thursday, \$700; Friday – Saturday, \$1,000*

Menu & Guest Count: The Group Contact agrees to and understands the private dining room accommodates **no more than 64 guests**. 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 14-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 with 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 – 28.29/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 – 37.19/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 – 27.69/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 – 23.29/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 – 27.99/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 – 22.99/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 – 22.99/person

Desserts

SOPAPILLAS

1.69 each {recommend 2 pieces per guest}

CHURROS

2.09 each {recommend 2 pieces per guest}

Enhancements *served a la carte for an additional cost*

CHILE CON QUESO DIP

Serves approximately 4 guests
{recommend 1-2 per table}

GUACAMOLE SALAD

Serves approximately 4 guests
{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 {minimum 24}

GRILLED SHRIMP

Jumbo shrimp brushed in garlic lime butter and grilled to perfection {minimum 24}

SOUTHWEST EGGROLLS

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

Cheese Enchiladas	32.99/dozen
Beef Enchiladas	34.99/dozen
Chicken Enchiladas	34.99/dozen
Fajita Beef Enchiladas	52.99/dozen
Fajita Chicken Enchiladas	39.99/dozen
Seafood Enchiladas	47.29/dozen
Tamales	28.00/dozen
Additional Beans & Rice	per serving
Dinner Salad	per person

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