



SPECIAL EVENTS



DOWNTOWN GRAND RAPIDS

38 W. Fulton
616-774 TAPA
sanchezbistro.com

catering@sanchezbistro.com



**VENUE
PRICING & CAPACITY**

III FLOOR

FACILITY RENTAL

Sunday - Thursday \$500
Friday \$800
Saturday \$1,000

CAPACITY

200 people

CAFÉ

FACILITY RENTAL

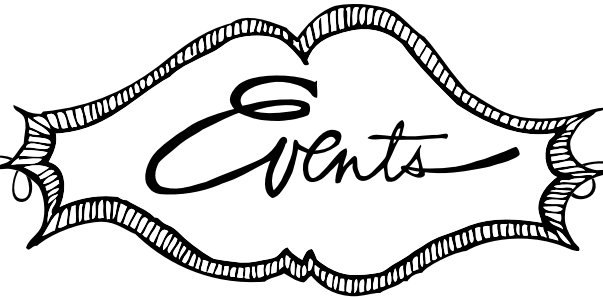
Sunday - Thursday \$250
Friday & Saturday \$500

CAPACITY

75 people

catering@sanchezbistro.com





POLICY & PRICING

DEPOSIT & PAYMENT

III Floor: A \$600 nonrefundable deposit and a signed agreement are required to secure the event. 50% of the estimated total is due two weeks prior to the event, and final payment is due on the date of the confirmed event.

San Chez Café: A \$300 nonrefundable deposit and a signed agreement are required to secure the event. Final payment is due on the date of the confirmed event.

*Any changes or cancellations are acceptable when made with at least a 2 weeks notice of the function. This includes the final guest count as well as a finalized menu. Any changes after the 2 week deadline will result in a full charge of the confirmed original proposal or a greater charge if the changes made are additions or increases to the original proposal.

FOOD POLICIES

In compliance with health code regulations, no outside food is acceptable, with the exception of wedding cake.

All wedding cakes must be made by a licensed baker. (Proof of license may be requested.)

San Chez Bistro reserves the right to issue a plate charge for desserts not provided by our culinary team.

A minimum of \$25 per person, before tax and gratuity, is required.

All menus will be completely customized for you. Full menus can be found on our website at www.sanchezbistro.com.

For a family style or buffet meal, 2.5 tapas per person is required to ensure all guests are adequately fed. (Please note: this does not include appetizers or dessert.)

We will provide one complimentary food tasting for events. Additional menu tastings may be subject to a minimal charge. Guests will be asked to pay for any alcohol they consume during a menu tasting. Please ask the Special Events & Catering Manager about availability when scheduling this.

A standard 6% sales tax and 19% service fee will be added to all food items.

BEVERAGE POLICIES

In compliance with the State of Michigan, all alcohol must be provided, sold, and served by San Chez Bistro.

If alcohol is brought into our establishment under any other circumstances, San Chez Bistro reserves the right to confiscate and dispose of the alcohol immediately with no compensation for the parties involved. Furthermore, a minimum penalty of \$500 will be charged and guests may be asked to leave the premises immediately.

Per Michigan law, all guests must have proper identification to consume alcohol.

San Chez Bistro reserves the right to refuse alcohol service to any intoxicated individual.

A standard 6% sales tax and 19% service fee will be added to all beverage items.

DECORATIONS

All decorations and party favors must be approved by the Special Events & Catering department.

Tacking, nailing, stapling or use of tape or adhesives is prohibited.

All candles must be contained by a minimum surrounding of two inches above the flame.

Guests are responsible for putting up and taking down all decorations and the removal of any trash associated with decorating.

OTHER

In the event of any damages, San Chez Bistro reserves the right to charge a penalty based upon the extent of the damage and cost of repairs.

San Chez Bistro is not responsible for lost or stolen items.

Parking is available in multiple nearby parking structures and on the road.



Events

BAR & SPIRITS

STANDARD BAR* Ten High Bourbon, Petri Brandy, Beams Whisky, Seagrams Gin, Port Royal Rum, Rosita Tequila, Newport Vodka, Dewars Scotch

BOURBON

Ten High
Jim Beam
Jack Daniels
Southern Comfort
Makers Mark
Woodford Reserve

BRANDY

Petri
B n B
Hennessy
Fundador
Pisco
Tuaca
Martell Cognac
Courvoisier Cognac
Remy Martin Cognac
Cardinal Mendoza

WHISKEY

Beams 8
Seagrams 7
Seagrams VO
Canadian Club
Jameson Irish Whisky
Crown Royal

GIN

Seagrams
Tanqueray
Beefeaters
Bombay Sapphire
Hendrix

RUM

Port Royal
Captain Morgan
Parrot Bay Mango
Parrot Bay Passion Fruit
Bacardi
Bacardi Limon
Bacardi O
Bacardi 8
Bacardi 151
Cruzan Banana
Myers Dark
Mt. Gay

TEQUILA

Rosita
Cuervo Gold
Milagro
Cabo Wabo
Patron
Patron XO

VODKA

Newport
Players Caramel
Absolut
Stoli
Stoli Razberi
Stoli Vanil
Ketel Citroen
True North
Effen Black Cherry
Chopin
Grey Goose

SCOTCH

Dewars
JW Red
JW Black
Chivas Regal
Glenfiddich - Single Malt
Glenlivet -Single Malt

LIQUOR

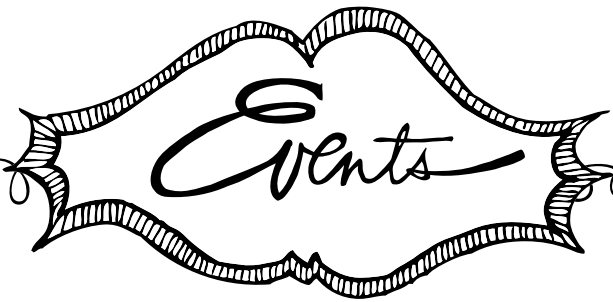
Amaretto Well
Baileys
Barenjager
Blue Curacao
Butterscotch Schnapps
Crème de Anything
Campari
Chambord
Cointreau
Disarrono
Drambuie
Frangelico
Kahlua
Licor 43
Midori
Peach Schnapps
Peppermint Schnapps
Sambuca
Sloe Gin
Tia Maria
Triple Sec
Vemouth Sweet/Dry

*Bar may be customized upon request

Bottle service is only available for wine and champagne.

All guests must have proper identification to consume alcoholic beverages. NO EXCEPTIONS.

San Chez
A TAPAS BISTRO



BEER - BARRELS & BOTTLES

MICHIGAN BOTTLED BEER

Arcadia Ales, Battle Creek 12 oz
 Bell's, Kalamazoo 12 oz
 Short's, Bellaire 12 oz
 New Holland, Holland 12 oz
 Jolly Pumpkin, Dexter 750 ml
 J.K. Scumpy's Hard Cider, Flushing 22 oz

DOMESTIC BOTTLED BEER

Redbridge Gluten free, Missouri 12 oz
 Anchor Brewing Steam Beer, California 12 oz
 Moylan's Hopsickle, California 22 oz
 Sierra Nevada Seasonal, California 12 oz

IMPORTED BOTTLED BEER

Michael Plank Heller Weizenbock, Germany 16.9 oz
 Saison Dupont Farmhouse Ale, Belgium 11.2 oz
 Duvel Golden Ale, Belgium 11.2 oz
 Piraat Tripel, Belgium 11.2 oz
 Radeberger Pilsner, Germany 11.2 oz
 Malheur 10 Strong Ale, Belgium 11.2 oz
 Lion Brewery Lion Stout, Sri Lanka 11.2 oz
 Xingu Black Lager, Brazil 12 oz
 Estrella Damm Lager, Spain 12 oz

MACRO BOTTLED BEER

Bud Light, 12 oz
 Miller Light, 12 oz
 Corona, 12 oz
 Dos XX, 12 oz
 Red Stripe, 12 oz
 Amstel Light, 12 oz
 Stella Artois, 12 oz
 Kaliber N/A, 12 oz
 Sam Adams Lager 12 oz

BARREL BEER - HALF BARRELS - 150 GLASSES

*Arcadia Scotch Ale
 Bass
 *Bells Amber
 *~Bells Oberon
 *Bells Two Hearted
 Bud/Bud Light
 Busch Lite
 *Cerise
 Coors Light
 *Founder's Dirty Bastard
 *Founder's Pale Ale
 *Founder's Red's Rye
 *Founder's Centennial IPA
 *Founder's Breakfast Stout
 *Great Lakes Edmund Fitzgerald
 Heineken
 Killian's
 Labatt Blue
 Michelob Lite
 *~Mich. Brewing Screaming Pumpkin
 Miller Lite
 *~New Holland Golden Cap
 *~New Holland Sun Dog
 *~New Holland Zoomerwit
 *~New Holland Ichobod
 Newcastle
 Pabst Blue Ribbon

BARREL BEER - QUARTER BARRELS - 75 GLASSES

Bud/Bud Light
 Coors Light
 Miller Lite

BARREL BEER - SIXTH BARRELS - 50 GLASSES

*Cerise
 *~New Holland Zoomerwit

*Denotes Michigan Barrels

~Denotes seasonal beers

All guests must have proper identification to consume alcoholic beverages.



Events

WINE & CHAMPAGNE

BUBBLES & APERITIF - PRICED PER BOTTLE

Codorniu, Brut Cava, split
Mont Marcal, Brut Cava
L. Mawby Conservancy, Extra Dry, Michigan
Segura Viudas, Brut Reserva, Heredad
Hidalgo, La Gitana, Manzanilla Sherry
Emilio Lustau, Los Arcos, Amontillado Sherry
Emilio Lustau, Don Nuno, Oloroso Sherry
Sandeman, Rich Ruby Port

WHITE WINE - PRICED PER BOTTLE

Santa Rita, Sauvignon Blanc - Maipu Valley, Chile
Morande, Pinot Gris - Casablanca Valley, Chile
Shady Lane, Coop Rose - Leelanau, Michigan
Chateau Grand Traverse, Semi-Dry Riesling - Traverse City, Michigan
Shaya, Old Vine Verdejo - Rueda, Spain
Vega Sindoa, Chardonnay - Navarra, Spain
Muga Blanco, Oaked Viura - Rioja, Spain
Basa, Verdejo blend-Rueda, Spain
La Cana, Albarino - Rias Bixas, Spain
Martinsancho, Verdejo - Rueda, Spain
Txomin Etxaniz, Hondarrabi Zuri - Getariako Txakolina, Spain

RED WINE - PRICED PER BOTTLE

Evodia, Garnacha - Calatayud, Spain
Sangre de Toro, Blend - Penedes, Spain
Muga Reserva, Tempranillo Blend - Rioja, Spain (half bottle)
Pircas Negras, Organic Shiraz - Famatina Valley, Argentina
Rojo, Garnacha - Castilla, Spain
Altos Las Hormigas, Malbec - Mendoza, Argentina
Casa Silva, Carmenere - Colchagua Valley, Chile
Atalaya, Monastrell - Almansa, Spain
Las Perdices, Pinot Noir Reserve - Mendoza, Argentina
Torres, Atrium Merlot - Penedes, Spain
Volver, Tempranillo - La Mancha, Spain
Yonna, Tempranillo & Garnacha - Campo de Borja, Spain
Marques de Riscal, Reserva Blend-Rioja, Spain
Ramón Bilbao Tempranillo Reserva - Rioja, Spain
Marques de Murrieta, Tempranillo - Rioja, Spain
Torres Mas la Plana, Cabernet Sauvignon - Penedes, Spain
Pasanau Finca la Planeta, Cabernet Blend - Priorato, Spain

San Chez
A TAPAS BISTRO

CATERINGS & DROP-OFFS

Events

CATERING

We specialize in full service, on-site catering. San Chez will come to you, set up in the style you desire, and clean up at the end of the event.

San Chez will provide all serving utensils and equipment necessary for food preparation and service. The venue must supply all tables and chairs needed for event.

Deposit & Payment: A \$500 nonrefundable deposit and a signed agreement are required to secure the event. If the original quote is less than \$500, then a 50% deposit is due along with a signed agreement. Final payment is due on the date of the confirmed event.

A site visit is strongly recommended prior to the event for San Chez to see the space for the catering, and to discuss details and expectations.

Bar and alcohol (beer and wine only) service can be provided upon request. Please inquire for pricing.

Delivery and Rental fees may apply depending on location and services needed.

All menus will be completely customized to your liking. Our full menu can be found on our website at www.sanchezbistro.com.

Final guest count is due one week prior to event date.

San Chez Bistro has preferred catering status at The Goei Center, St. Cecilia's Music Society, UICA, Van Andel Public Museum, Grand Rapids Children's Museum, and Camp Blodgett.

A standard 6% sales tax and 19% service fee will be added to all food and beverage items.

DROP-OFF

Free delivery, set up, and disposable ware to the downtown area. A delivery fee may be applied to locations outside the downtown area.

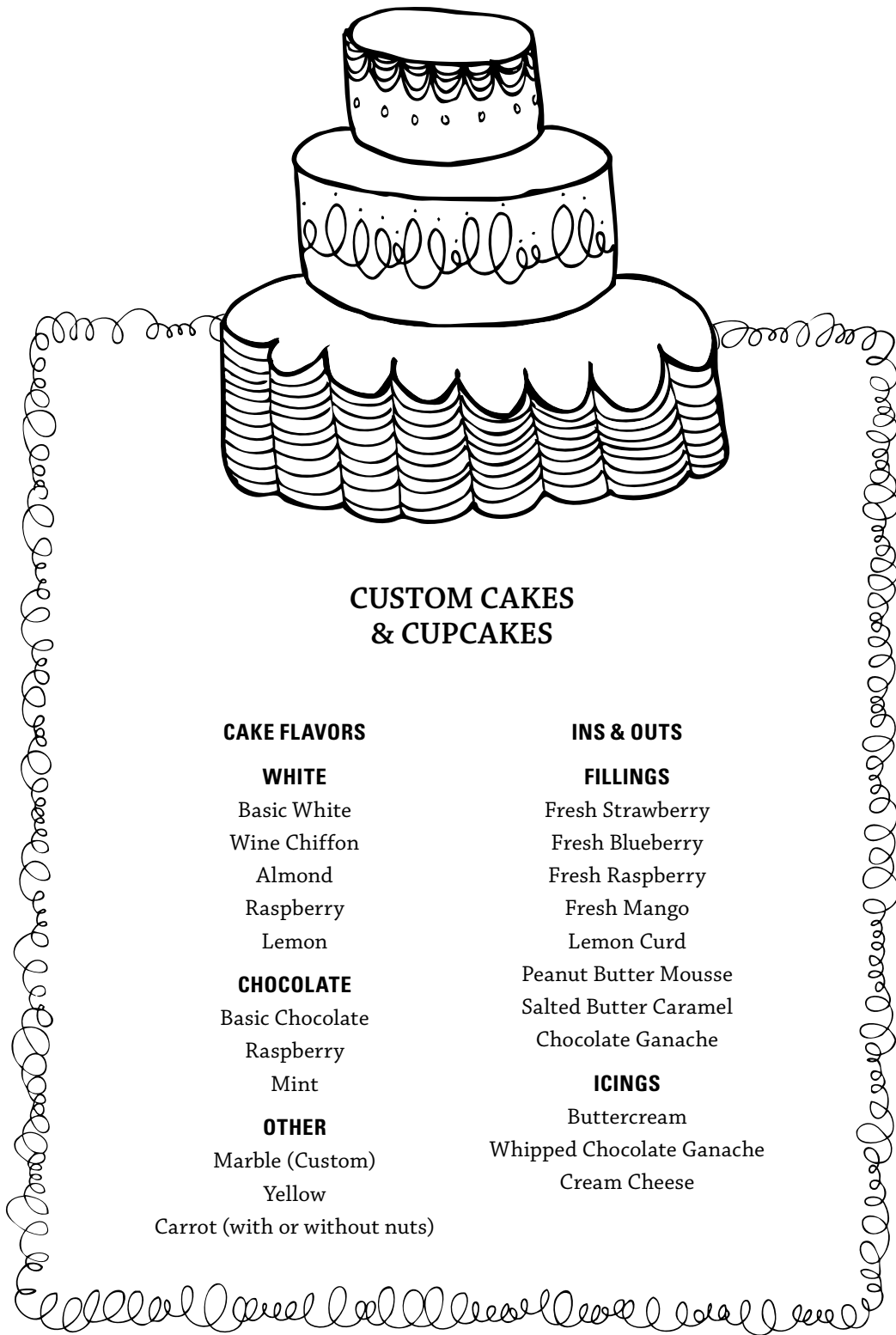
All menus will be completely customized to your liking. Our full menu can be found on our website at www.sanchezbistro.com.

Packaged beer and wine are available upon request.

A standard 6% sales tax will be added to all food and beverage items.

Appropriate labor and rental charges will be added if needed.





CUSTOM CAKES & CUPCAKES

CAKE FLAVORS

WHITE

Basic White
Wine Chiffon
Almond
Raspberry
Lemon

CHOCOLATE

Basic Chocolate
Raspberry
Mint

OTHER

Marble (Custom)
Yellow
Carrot (with or without nuts)

INS & OUTS

FILLINGS

Fresh Strawberry
Fresh Blueberry
Fresh Raspberry
Fresh Mango
Lemon Curd
Peanut Butter Mousse
Salted Butter Caramel
Chocolate Ganache

ICINGS

Buttercream
Whipped Chocolate Ganache
Cream Cheese

Have other ideas? Our pastry chef will work
with you to design your perfect cake!

