



HAVANA ROOM RESERVATION INFORMATION

Thank you for considering The Havana Room at El Meson for your event. Our experienced staff and attention to detail will enable you to enjoy your special occasion, and the company of your guests, without concern. It is our goal to make your event unique and memorable. We can create the perfect menu to meet your specific event needs and help you make a selection from our award winning wine cellar. Please feel free to contact us directly by telephone: 713-522-9306. We will be happy to answer any questions that you may have regarding a private event at El Meson Restaurant.

Reservation and Event Guidelines

The Havana Room, ideal for birthdays, rehearsal dinners, and family reunions, can accommodate up to 26 guests seated together at one long table for banquet style dining and up to 34 guests if seated at separate tables. Host a business luncheon for your clients or enjoy your own private wine dinner with your friends. The Havana Room offers the perfect setting for a memorable event. To exclusively reserve the Havana Room for your event please read the following guidelines carefully.

Guaranteed Minimum Food and Beverage Charge

Luncheons:

- 11:00 AM to 5:00 PM
- No minimum required.

Monday, Tuesday, and Wednesday Evenings:

- 5:00 PM to Closing
- No minimum required.

Thursday and Sunday Evenings:

- 5:00 PM to Closing
- Guaranteed minimum food and beverage charge of \$ 1,000 is required.

Friday and Saturday Evenings:

- 5:00 PM to Closing
- Guaranteed minimum food and beverage charge of \$ 2,000 is required.

NOTE: Should for whatever reason the food and beverage ordered at your event total to a lesser amount than the guaranteed minimum food and beverage charge required, the final bill will reflect the guaranteed minimum food and beverage charge with no exceptions.



HAVANA ROOM RESERVATION INFORMATION

Reservation Deposit

To make your reservation a deposit equal to 50% of the guaranteed minimum food and beverage charge is required. Please understand that a deposit made in the form of a check will be deposited on the following business day and a deposit made in the form of a credit card payment will be charged on the day of receipt. The deposit will be applied to your final food and beverage charges for the event. The reservation is confirmed once the deposit is received and the Havana Room Reservation Contract is signed and returned to El Meson Restaurant.

Cancellation Policy

If you have the need to cancel your reservation, please do so 72 hours before the reservation date and your deposit will be refunded in full. The deposit will be retained in full however, if the event is cancelled within 72 hours before the event date. (*Example: If the event is Friday night, the cancellation deadline is Monday at Midnight.*) In the event of a “No Show” the Havana Room reservation will be held for 1 hour after the event start time. After one hour the Havana Room will be released and the reservation will be forfeited.

To ensure the most pleasant experience it is essential that you notify us of the final number of guests expected to attend your event 72 hours prior to the event date. Once you have provided us with a confirmation of the number of guests expected to attend the event, the El Meson management team will determine the number of staff and service providers necessary to ensure that quality service and appropriate attention is dedicated to each of your guests.

Menu Changes

The menu must be selected and attached to the Havana Room Reservation Contract upon making the reservation. Changes to the menu may be made no later than 72 hours before the event date. Naturally, if a guest has a particular diet restriction and makes this known to you at the event, for example, an allergy to shellfish or gluten, or even an aversion to meat, we will be quite happy to improvise and accommodate your guest with a pleasant substitution.

All menu items are subject to their availability in the market. In the event that a selected menu item is unavailable, as it happens on occasion with seafood, El Meson reserves the right to offer a substitution and ask that an alternate selection be made. However, El Meson will confirm the menu availability 72 hours before the event date.



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Additional Charges

A 20% gratuity is applied to the total food and beverage charges and a sales tax of 8.25% is applied to the total food and non alcoholic beverage charges. Should the food and beverage ordered at your event total to a lesser amount than the guaranteed minimum food and beverage charge required, the gratuity will be applied to the guaranteed minimum food and beverage charge with no exceptions.

Our Pastry Chef will be happy to accommodate your special request and price will be based accordingly. On special occasions, outside cakes may be brought in and are subject to a \$2.00 plate charge per person. We can also arrange floral decorations and valet services at your request.

Menu Options

El Meson Menu

You may simply wish to order “ala carte” from our regular menu and leisurely enjoy your evening. *Prices Listed.*

Pinchos Menu

If you wish your guests to be entertained with passed hors d’oeuvres before they are seated for dinner, add \$10 per person.

Havana Room Menu

The Havana Room Menu offers the “Spanish Experience.” Choose six Tapas you wish us to serve your guests and we will place multiple servings of your selections on the table in proportion to the number of guests seated. We will be generous, but save room for the main course!

Choose:

Six Tapas Courses,
Three Main Courses,
Three Dessert Courses.
\$75.00 per person

Private Wine Dinner

Enjoy a Five Course Food and Wine Pairing Menu with your friends. A personal consultation with Chef Pedro will result in a wonderful and unique event.
8 Guests Minimum. *Price is subject to the wines selected.*



PINCHOS MENU

Passed Hors d'oeuvres

Serving portions are approximately three pieces of hors d'oeuvres per person

Choose Three, served for 1 Hour, add \$10.00 per person

Tortilla Española

Spanish style potato omelet with olive and slice of chorizo cantinpallo

Cherry Tomato

with crab meat in garlic aioli

Cherry Tomato and Watermelon

with balsamic vinaigrette and sea salt

Béchamel Croquettes

with jamón serrano, chicken, and leeks

Bacon Wrapped Dates

apple wood smoked bacon, medjool dates with cabrales blue cheese

Vegetable Empanada

spinach, zucchini, mushrooms, and raisins with spicy avocado dip

Chicken Empanada

with pineapple with spicy avocado dip

Beef Empanada

with raisins and spicy avocado dip

Spicy Mini Meatballs

Spicy meatballs with ground lamb in brandy de jerez sauce



HAVANA ROOM MENU

\$75.00 per person

TAPAS COURSE

Choice of Six

Tapas Variadas – Spanish style potato omelet, manchego cheese, and serrano ham

Quesos Variados – Selection of Spanish artisan cheeses

Crab Cakes with pineapple, cinnamon, and mint leaf chiffonade

Gambas al Ajillo – Shrimp sautéed with garlic in extra virgin olive oil

Gambas al Albariño – Shrimp sautéed with mushrooms in Albariño white wine sauce

Patatas Bravas – Braised fingerling potatoes in spicy tomato sauce with sour cream

Champiñones al Ajillo – Mushrooms sautéed with serrano ham & garlic in extra virgin olive oil

Croquetas de Pollo y Jamón – Béchamel croquettes with Serrano ham and chicken

Vegetable Empanada with spinach, zucchini, mushrooms, and raisins with spicy avocado dip

Chicken Empanada with pineapple with spicy avocado dip

Beef Empanada with raisins and spicy avocado dip

Bacon Wrapped Dates – Apple wood smoked bacon, medjool dates with cabrales blue cheese

Chorizo Riojano al Jerez – Riojano sausage sautéed with onions and peppers in sherry

Morcilla al Ajillo – Spanish blood sausage sautéed with garlic in extra virgin olive oil

Piquillos de la Tierra – Piquillo peppers stuffed with lamb, raisins, pine nuts in pimentón sauce

Albondigas al Jerez – Spicy meatballs with ground lamb in brandy de jerez sauce



HAVANA ROOM MENU

\$75.00 per person

MAIN COURSE

Choice of Three

Vegan or Vegetarian Option Available upon Request

Paella del Meson

authentic valencian rice infused with the finest golden thread saffron
chicken, prawns, shrimp, squid, mussels, and chorizo

Chilean Sea Bass

with madeira accented mushroom coulis, roasted fingerling potatoes and grilled asparagus

Atlantic Cod

jumbo shrimp and crab meat in Albariño white wine sauce with parsley,
roasted fingerling potatoes and grilled asparagus

Wild Salmon

black pepper encrusted and the essence of rosemary,
roasted fingerling potatoes and sautéed spinach, pine nuts, apple, and raisins

Pollo Ala Ajillo Tradicional

braised chicken with almonds and serrano ham in fino sherry and garlic,
potatoes pan fried in extra virgin olive oil and green beans sautéed with red bell peppers

Beef Tenderloin

served in oloroso sherry sauce with serrano ham and wild mushrooms,
along side garlic and tarragon infused mashed fingerling potatoes and grilled asparagus

Colorado Lamb Chops

braised endive in currant and red wine reduction with star anise,
roasted fennel, and brussels sprouts

Braised Veal Shank

roasted red bell pepper and port reduction with veal stock,
risotto with asparagus tips, and wild mushrooms



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\$75.00 per person

DESSERT COURSE

Choice of Three

Traditional Flan

Traditional caramel custard

Orange Crème Brulee

vanilla bean crème brulee infused with orange and the essence of serrano pepper

Flourless Chocolate Cake

with home style chocolate sauce and fresh berries

White Chocolate Panna Cotta

traditional Italian custard pudding with white chocolate and fresh berries

Arroz con Leche

traditional rice pudding with crushed hazel nuts and raisin puree

Homemade Tres Leches

moist vanilla cake drenched in three kinds of milk with blackberry reduction



**HAVANA ROOM RESERVATION
CONTRACT
And One Time Credit Card Authorization Form**

Customer Name: _____

Address: _____

City, State, and Zip Code: _____

Telephone: _____ Email address: _____

Event Date: _____ Event Time: _____ Est. Guests: _____

Deposit is NOT REFUNDABLE After the date: _____

By executing this contract, the Customer acknowledges that the Customer has received, read, and accepted the terms and policies presented in the "Havana Room Reservation Information Packet." Deposits are fully refundable if the event is cancelled on or before the date indicated above. Deposits are NON-REFUNDABLE after the day indicated above. Deposits are confirmed as soon as the signed Havana Room Reservation Contract is returned to El Meson Restaurant. Please understand that deposits via check will be deposited on the business following day and credit card payments will be charged on the day of receipt. Deposits will be applied to the final bill on the date of the event. This form shall serve as receipt of deposited funds and is only valid upon full execution by the Customer and El Meson Restaurant management.

PAYMENT INFORMATION

Sign and complete this form to authorize El Meson Restaurant to make a one time debit to your credit card listed below. By signing this form you give us permission for a single transaction only and does not provide authorization for additional unrelated debits or credits to your account. I authorize the above El Meson restaurant to charge the credit card indicated in this authorization form to the terms outlined above. This payment authorization is for the amount indicated above only, and is valid for one time use only. I certify that I am an authorized user of the credit card and that I will not dispute the payment with my credit card company, so long as the transaction corresponds to the terms indicated in this form.

Date of Deposit: _____ Deposit Amount: _____

Credit Card: _____ Exp: _____

Client Signature / Date

El Meson Restaurant Management / Date