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Event Manager
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ANASTACIA QUIÑONES-PITTMAN

Executive Chef

VICTOR ROJAS

General Manager

ABOUT US

JOSÉ

José brings a fresh, modern take on regional Mexican cuisine to Dallas' beloved Lovers/Inwood neighborhood. Inspired by the brilliant and fast-paced culinary scene in Jalisco, the restaurant captures the serendipitous connections created when culture, food, tequila and art merge into one experience.

Jose's vibrant story comes to life at every table through its chef-driven plates, craft cocktails, the ceramics crafted by its renowned namesake, José Noe Suro of Ceramica Suro and the hand-drawn mural adorning the walls with scenes of Guadalajara and Tequila, which was a collaboration between Suro and Dallas-based designer and artist Megan Reinhardt.

More than a restaurant, José is a community with authentically innovative Mexican food at its heart. Helmed by award-winning Chef Anastacia Quiñones-Pittman, José's culinary program is seasonal, inspired and ever evolving. A first-generation Mexican American and native Texan, Chef AQ brings creativity and complexity into every dish she designs, drawing from her varied experiences including training at the Culinary Institute of America, cooking with Tracy Des Jardins at Jardinère and heading her own masa-focused pop-up, Tacos de Tacha, which now lives on through the menu at José.

Take a seat at José and you'll take a seat at the table of the friends who created it: Brady Wood of WoodHouse, José Noe Suro of Ceramica Suro, Lance Raney of Droese Raney Architecture, Megan Reinhardt of Reinhardt Creative and countless others in La Familia.

"José represents a lifelong story of good friends, adventurous travel, inventive eating and joyful cocktailing," says WoodHouse Founder and CEO, Brady Wood. "We hope to bring the Jalisco experience as it is: laid back, unpretentious and delicious."

HOURS OF OPERATION

Sunday - Tuesday | 11am to 9:30pm

Wednesday - Saturday | 11am to 10:30pm

Friday & Saturday | Bar Closes at 11pm

Saturday - Sunday Brunch | 11am to 3pm

Monday - Friday Happy Hour | 3pm - 5:30pm



LARGE PARTIES

JOSÉ

GROUPS OF 8-12

Please call the host stand at 214-891-5673 to make your reservation. They will try their best to fit your group in at your requested time in your requested area.

GROUPS OF 13-16

Please request your reservation online by going to www.jose.mx, clicking on “Events”, and then “Book an Event”.

The event manager will respond to you with a food & beverage minimum spend requirement for the date & time requested.

Groups of this size are welcome to order off the regular menu, choose a pre-set menu, or create a custom limited menu.

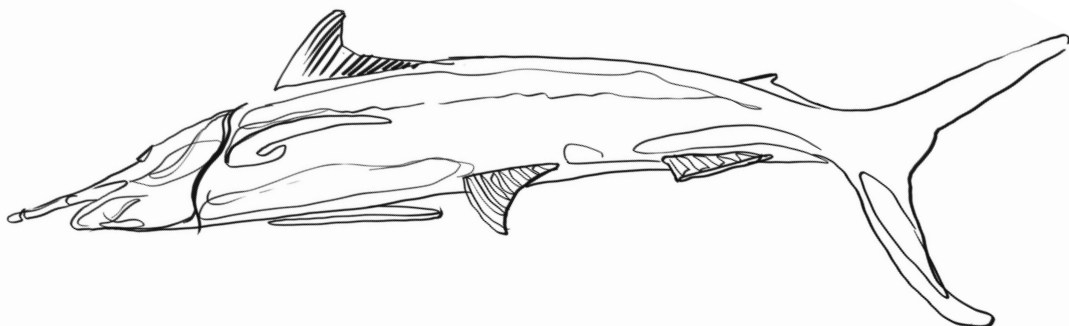
Jose requires a signed contract, credit card authorization form and a 50% deposit to secure your reservation. We also add a 22% service charge (in place of gratuity) to your final bill.

One bill will be presented to your group at the end of the event. Bills will only be split a maximum of 3 ways in the restaurant.

Large party reservations may request a specific area of the restaurant, however final seating assignments are up to the discretion of management.

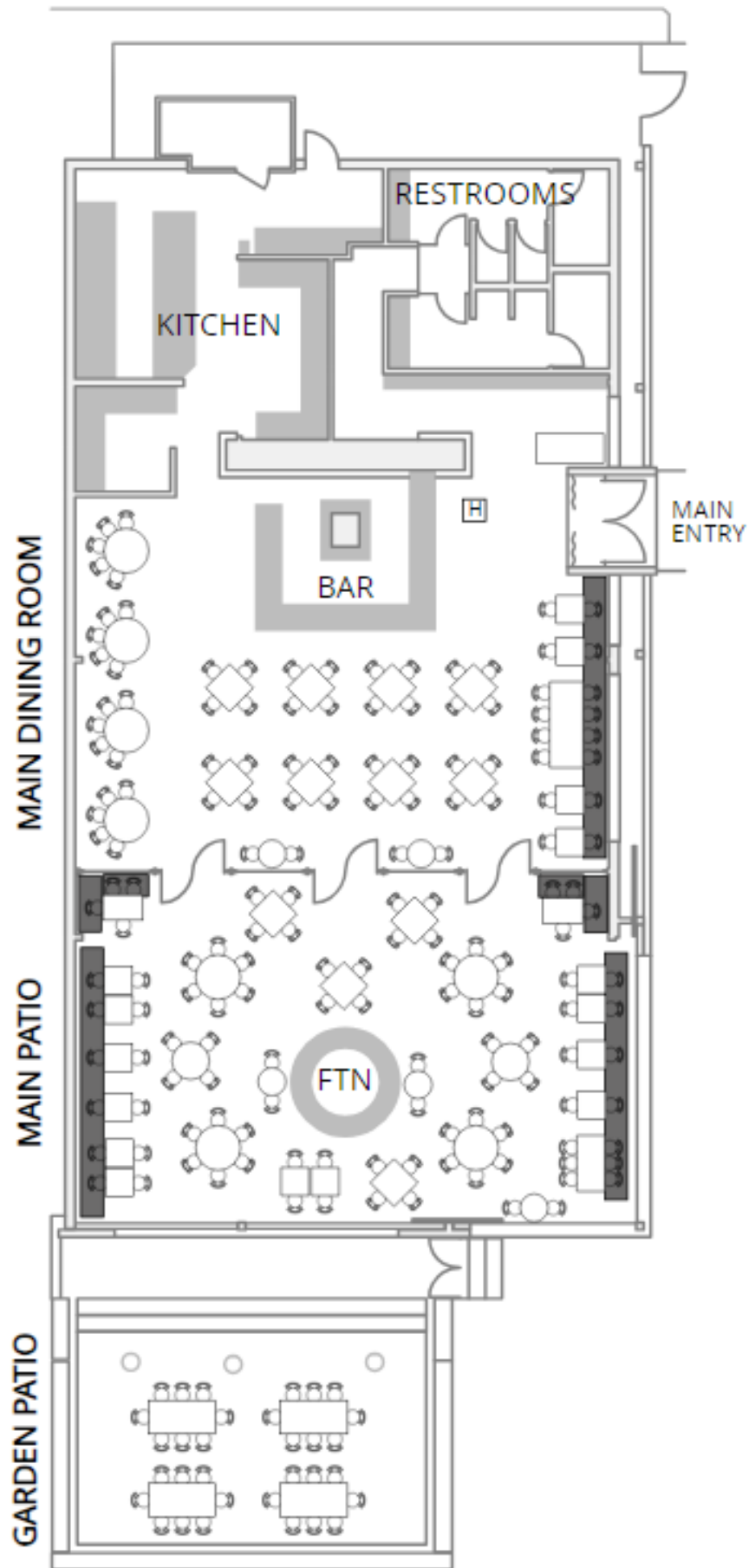
GROUPS OF 17 +

Groups of 17+ will be required to “buyout” a specific area of the restaurant. Please see details in the following pages of this packet.



FLOORPLAN

JOSÉ



LOVERS LANE

PRIVATE SPACES

JOSÉ

GARDEN PATIO

Our lower-level patio with twinkle lights provides groups with a private dining, happy hour or event space.

Hard ceiling with heaters & fans.
Removable sides for privacy and weather protection.

house sound

32 seated | 50 cocktail



MAIN PATIO

This covered patio with 3 walls may be reserved as a full buyout and automatically includes the garden patio.

Hard ceiling with heaters and fans.
Removable wall for weather protection.

house sound | 1 TV
buffet service only

80 seated | 100 cocktail



GARDEN + MAIN PATIO

112 seated | 150 cocktail



FULL RESTAURANT BUYOUT

Reserve the entire restaurant for your private event. Includes the main dining room, main bar, main patio and garden patio.

house sound | 3 TVs

192 seated | 200 cocktail



PRIVATE DINING

JOSÉ

FOOD MENUS



PRIVATE DINING MENUS

JOSÉ

MENU #1

served family style
\$45 pp

APPETIZERS

CHIPS & SALSA

CASA GUACAMOLE

Avocado, cilantro, serrano peppers, lime

CEVICHE LA PANGA

Mahi Mahi, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil

FLAUTAS AHOGADAS

Potato and Oaxaca cheese flautas, lettuce, crema, cotija cheese, morita salsa

MAINS

TACOS DE POLLO

Marinated grilled chicken breast, house-made corn tortillas, pico de gallo, queso fresco

TACOS DE CAMARON

Shrimp, cilantro-lime marinade, house-made corn tortillas, avocado salsa, pico de gallo

TACOS AL CARBON

Skirt steak, house-made corn tortillas, pico de gallo, queso fresco

TACOS DE CHAMPINONES (V)

Lions Mane mushrooms, avocado puree, guajillo salsa, pickled red onion, goat cheese, cilantro

SIDES

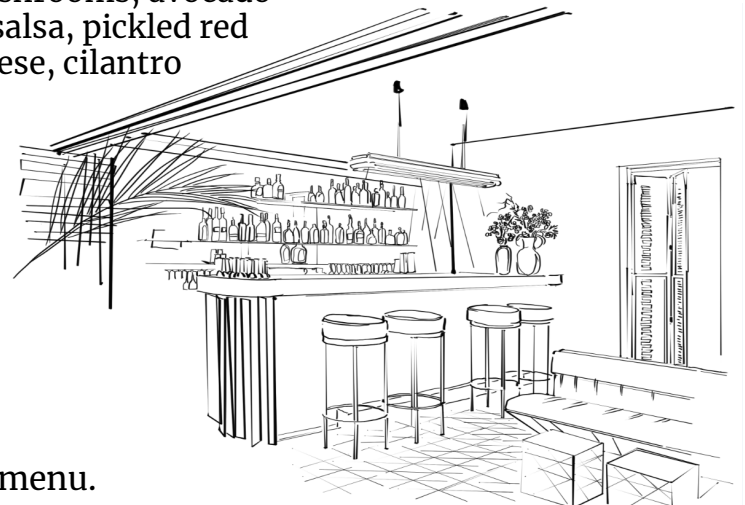
CILANTRO RICE

REFRIED BEANS

DESSERT

CHURROS

Cinnamon churros, Mexican chocolate sauce



*Jose would be delighted to customize your event menu.

PRIVATE DINING MENUS

JOSÉ

MENU #2

served family style
\$56 pp

APPETIZERS

CHIPS & SALSA

CASA GUACAMOLE

Avocado, cilantro, serrano peppers, lime

CEVICHE LA PANGA

Mahi Mahi, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil

FLAUTAS AHOGADAS

Potato and Oaxaca cheese flautas, lettuce, crema, cotija cheese, morita salsa

PORK RIBLETS AL PASTOR

Achiote, pineapple gastrique, onion, cilantro

MAINS

ENCHILADAS SUIZAS

Shredded chicken, cilantro, Monterrey cheese, creamy tomatillo sauce

SALMON AL PASTOR

Achiote, grilled salmon, sauteed kale, grilled pineapple, pickled red onion salad

TACOS AL CARBON

Skirt steak, house-made corn tortillas, pico de gallo, queso fresco

CHILI RELLENO (V)

Three cheese stuffed poblano pepper and tomato salsa

SIDES

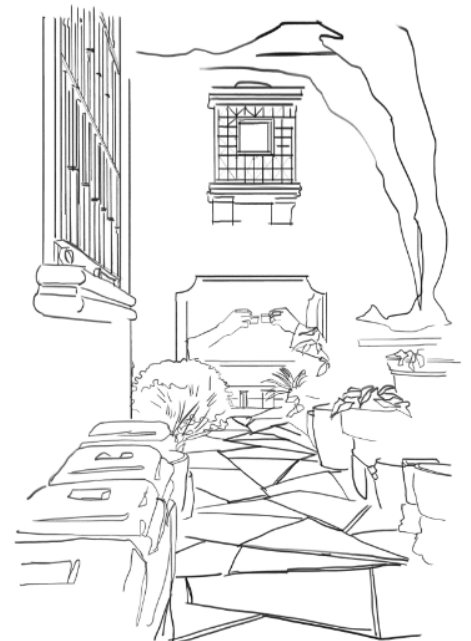
CILANTRO RICE

REFRIED BEANS

DESSERT

CHURROS

Cinnamon churros, Mexican chocolate sauce



*Jose would be delighted to customize your event menu.

PRIVATE DINING MENUS

JOSÉ

MENU #3

served family style
\$69 pp

APPETIZERS

CHIPS & SALSA

CASA GUACAMOLE

Avocado, cilantro, serrano peppers, lime

CEVICHE LA PANGA

Mahi Mahi, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil

CRAB SOPESITOS

Lump crab stuffed masa boats, poblana crema, cilantro, queso fresco

PORK RIBLETS AL PASTOR

Achiote, pineapple gastrique, onion, cilantro

MAINS

POLLO EN MOLE

Pan seared chicken thighs, plantains, queso fresco, aged mole

CHEF AQ'S PESCADO DEL DIA

Chef AQ's custom dish, based upon the freshest seafood and seasonal produce available on the day of your event.

CARNE ASADA

Grilled filet, caramelized onion, poblano peppers, guajillo butter

CHILI RELLENO (V)

Three cheese stuffed poblano pepper and tomato salsa

SIDES

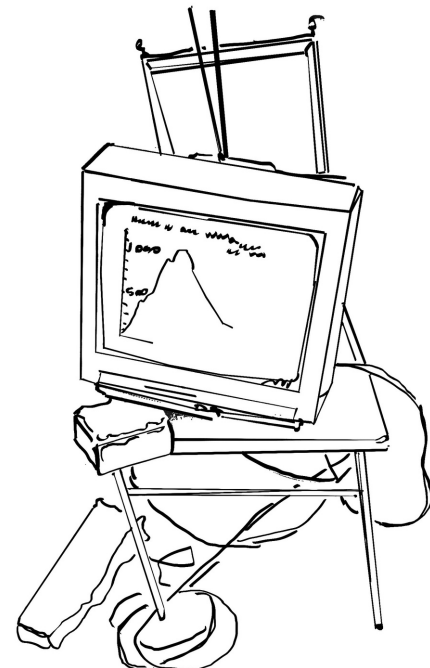
CILANTRO RICE

REFRIED BEANS

DESSERT

CHURROS

Cinnamon churros, Mexican chocolate sauce



*Jose would be delighted to customize your event menu.

PASSED & STATION APPS

JOSÉ

VEGETARIAN

CHIPS & SALSA 5PP

+ Guacamole add \$6pp
+ Queso con rajas add \$5pp

STREET STYLE ELOTE 5E

TX corn, crema, queso fresco,
lime juice, chili powder

CARROT-HABANERO SOUP SHOOTERS 5E

Carrot, habanero, coconut milk,
pepita pesto
*add crab +3e

MINI FLAUTAS AHOGADAS 5E

Potato & Oaxaca cheese flautas

SEAFOOD

CRAB SOPESITOS 8E

Lump crab stuffed masa boats,
poblana crema, cilantro, queso fresco

CEVICHE LA PANGA 8E

Mahi Mahi, lime juice, cherry
tomatoes, avocado, cucumber,
onion, cilantro, olive oil

MINI AHI TUNA TOSTADAS 9E

Ahi tuna marinated in salsa,
mariscada, chiltepin aioli, avocado,
cucumber, cilantro

MINI PESCADILLAS 9E

Fried ahi tuna tacos, serrano aioli

MEXICAN SHRIMP COCKTAIL 8E

Shrimp, tomato, avocado, cilantro,
serrano peppers, lime juice, saladitas

POULTRY, PORK, BEEF

MINI FLAUTAS DE POLLO 6E

Shredded chicken flautas, marita salsa

CHIPOTLE CREMA CHICKEN SKEWERS 6E

Grilled chicken, chipotle cream sauce
*minimum order of 24

PORK RIBLETS AL PASTOR 6E

Achiote, pineapple gastrique,
onion, cilantro

CHIMICHURRI BEEF SKEWERS 8E

Grilled skirt steak, jalapeno chimichurri
*minimum order of 24

FILET SKEWERS 14E

Filet Mignon, jalapeno goat cheese,
jalapeno salsa
*minimum order of 24

MINI DESSERTS

MINI MEXICAN PASTRIES 4.5E

MINI TRES LECHES 4.5E

MINI FLAN 4.5E

MINI CHOCOLATE FLAN 4.5E

MINI SEASONAL FLAN 4.5E

MINI CINNAMON SUGAR CHURROS 4.5E

MINI MEXICAN WEDDING COOKIES 4.5E



PRIMERO

CASA GUACAMOLE / 13

Avocado, cilantro, serrano peppers, lime.

STREET STYLE ELOTES / 11

TX corn, crema, queso fresco, lime juice, chili powder.

PORK RIBLETS AL PASTOR / 17

Achiote, pineapple gastrique, onion, cilantro.

QUESO FUNDIDO / 13

Oaxaca, Chihuahua and Monterrey cheeses, poblano rajás.

Add *Mixed Mushrooms* / 1

Add *Chorizo* / 2

QUESO CON RAJAS / 12

SOPA / ENSALADA

CARROT HABANERO / 10

Carrot, habanero, coconut milk, pepita pesto.

POZOLE VERDE / 10

Shredded chicken, hominy, tomatillo & serrano pepper soup with traditional garnishes.

SALMÓN Y AVOCADO / 16

House-smoked salmon, micro greens, mango-habanero aioli, chile de árbol.

BURRATA SALAD / 13

Heirloom tomatoes, strawberries, shallots, pickled peppers, fennel, radicchio lettuce, guajillo-vanilla vinaigrette. .

CRAB & MANGO SALAD / 22

Lump crab, sliced mango, poblano crema, red onion, cilantro, radish, cucumber, arugula.

CAESAR SALAD / 13

Romaine, hearts of palm, cotija cheese, radish, pickled red onion, avocado caesar dressing.

CRUDO

SEASONAL CRUDO / MP

Marinated fish, lime juice, chiles, seasonal garnish.

COCONUT CEVICHE / 19

Mahi Mahi, avocado, mango, coconut milk, pepitas, cilantro, serrano peppers, lime juice.

AHI TUNA TOSTADAS / 16

Ahi tuna slices marinated in salsa mariscada, chiltepin aioli, avocado, cucumber, cilantro.

CEVICHE / 18

Mahi Mahi, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil.

MEXICAN SHRIMP COCKTAIL / 17

Shrimp, tomato, avocado, cilantro, serrano peppers, lime juice, saladitas.

ANCIENT GRAIN BOWL / 14

Farro, quinoa, soft poached egg, arugula, marinated garbanzo beans, avocado, pickled peppers, tomatillo vinaigrette.

ROMAINE SALAD / 14

Romaine, cherry tomatoes, avocado, tortilla strips, black beans, Chihuahua cheese, jalapeno dressing.

FRIED SQUASH BLOSSOM SALAD / 14

Goat cheese stuffed squash blossoms, cilantro, baby zucchini, sugar snap peas, cucumber, pepitas, chives, green goddess dressing, pea tendrils.

ADD PROTEIN

Grilled Chicken / 7

Steak / 10

Shrimp / 8

Lump Crab / 10

Salmon / 10

MASA

MACHETE / 28 (FOR 2)

Thin corn tortilla quesadilla, Chihuahua cheese, Oaxaca cheese, Carne asada, avocado salsa, lettuce, queso fresco, crema Mexicana.

PESCADILLAS / 16

Fried ahi tuna tacos, serrano aioli.

SQUASH BLOSSOM FRIED QUESADILLAS / 16

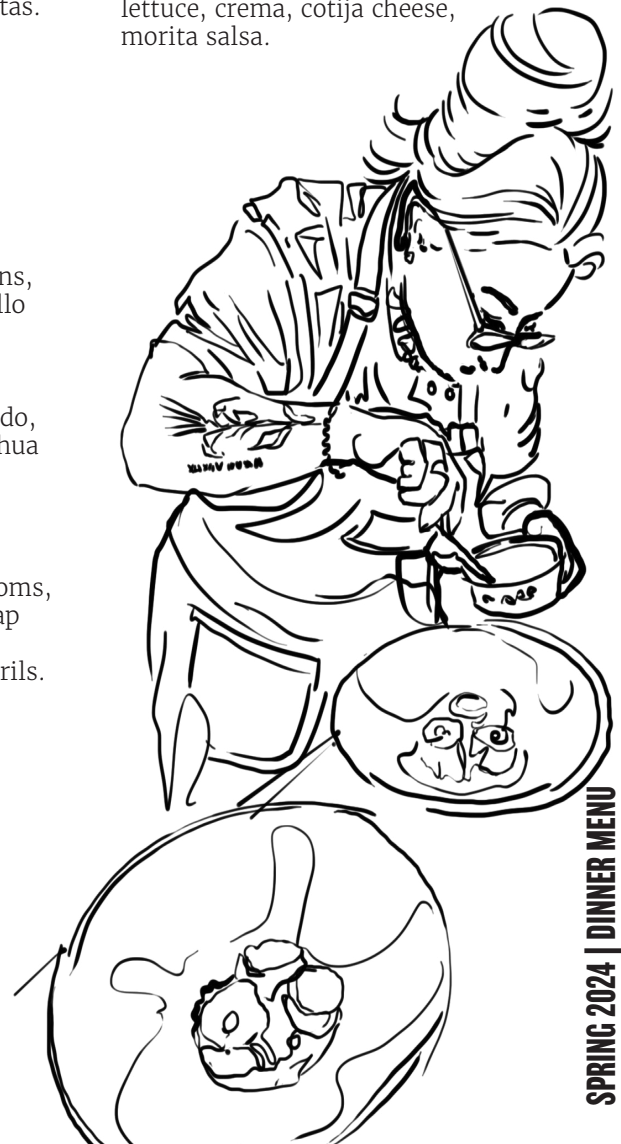
TX corn, squash blossoms, poblano rajás, Oaxaca cheese.

CRAB SOPESITOS / 19

Lump crab stuffed masa boats, poblano crema, cilantro, queso fresco.

FLAUTAS AHOGADAS / 14

Potato and Oaxaca cheese flautas, lettuce, crema, cotija cheese, morita salsa.



FAVORITOS

POLLO EN MOLE / 28

Pan seared chicken thighs, plantains, queso fresco, white rice, aged mole.

CARNITAS DE OLLA / 23

Pork carnitas, tomatillo salsa, radish, onion, serrano peppers, avocado, house-made tortillas.

PESCADO A LA VERACRUZANA / 24

Seared Redfish, red bell pepper, tomato, olives. Served with Veracruz sauce and white rice.

SALMON AL PASTOR / 24

Achiote grilled salmon, sautéed kale, grilled pineapple, pickled red onion salad. Served over white rice.

CHILE RELLENO / 18

Three cheese stuffed poblano pepper and tomato salsa. Served with cilantro rice and refried black beans.

CARNE ASADA / 34

Grilled filet, caramelized onion, poblano peppers, papas bravas, guajillo butter, salsa roja.

niños

TACO / 10

Choice of chicken or beef. Served with poblano rice and black beans.

TAQUITOS / 10

Chicken and potato stuffed mini taquitos. Served with queso dip.

QUESADILLA / 10

Choice of chicken, beef or cheese. Served with poblano rice and black beans.

MASA BREADED CHEESE STICKS / 10

Battered and fried cheese sticks. Served with ketchup.

TACOS

TACOS DE TACHA / MP

Chef AQ's choice heirloom masa. *Limited availability*
As seen on Netflix - Taco Chronicles

TACOS AL CARBÓN / 19

Skirt steak, house-made corn tortillas, pico de gallo, queso fresco.

TACOS DE CAMARON / 17

Shrimp, cilantro-lime marinade, house-made corn tortillas, avocado salsa, pico de gallo.

BAJA TACOS / 17

Tempura battered and fried Mahi-Mahi, habanero ash aioli, pickled red onions, cabbage, cilantro.

TACOS DE CHAMPINONES / 16

Lion's mane mushrooms, avocado puree, guajillo salsa, pickled red onion, goat cheese, cilantro.

SIDES

Calabacitas
Papas Bravas
Plantains

ENCHILADAS

PARK CITIES ENCHILADAS / 20

Skirt steak, peppers, onion, Monterey cheese, chipotle crema. Served over rice and refried black beans.

SHORTTRIB ENCHILADAS / 20

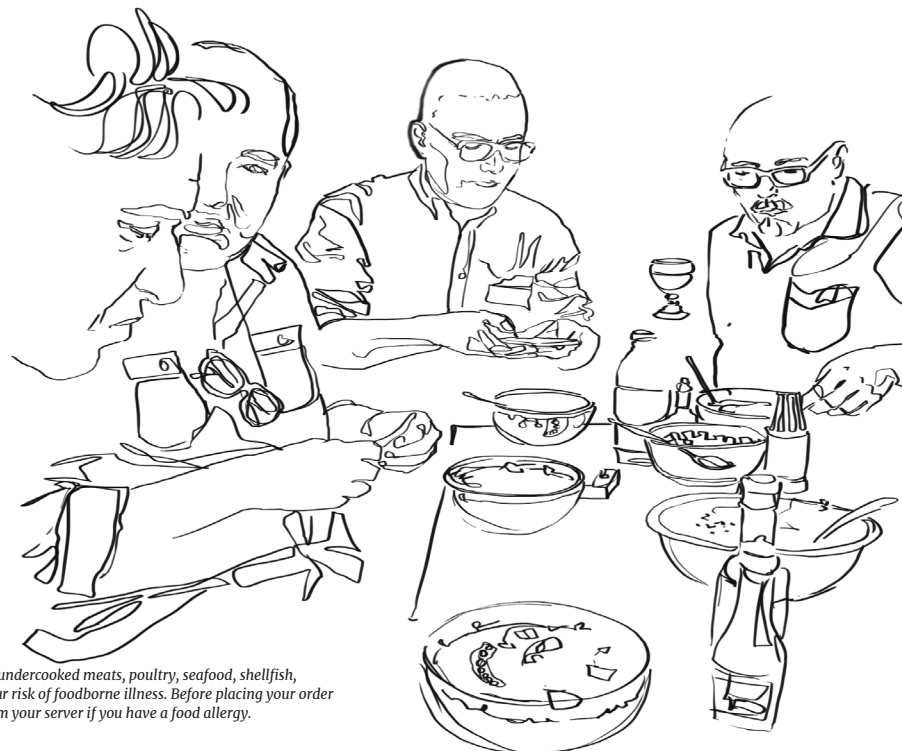
Shredded, braised shortrib, guajillo sauce, cojita cheese, white onion, crema. Served with white rice.

ENCHILADAS SUIZAS / 19

Shredded chicken, cilantro, Monterrey cheese, creamy tomatillo sauce. Served over rice and refried black beans.

LANGOSTINO ENCHILADAS / 26

Sautéed langostino, spinach, poblano rajas, queso fresco, poblano crema, white rice.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if you have a food allergy.

PRIVATE DINING

JOSÉ

BEVERAGES



BEVERAGE OPTIONS

JOSÉ

PLEASE CHOOSE ONE OF THE FOLLOWING:

FULL OPEN BAR

Your guests can order any liquor, cocktail or beer that they prefer. Wine must be preselected and ordered 1 week in advance. Open bars are charged on consumption.

FULL OPEN BAR W/ INDIVIDUAL DRINK PRICE LIMIT

Same as full open bar, but with a limit on the price of each drink. Usually, \$17 per drink is a good number. Wine must be pre-selected and ordered 1 week in advance.

FULL OPEN BAR W/TOTAL MAXIMUM SPEND

Same as full open bar, but with a limit on the total amount that you would like to spend on alcohol. Wine must be pre-selected and ordered 1 week in advance. You let us know what your maximum spend is and your server will communicate with you when your bill approaches that amount.

TICKETED BAR

Jose will provide you with drink tickets to pass out to your guests at the beginning of your event. You let us know what you would like the tickets to be used for – full open bar or just beer & wine. Wine must be pre-selected and ordered 1 week in advance. The server will collect a ticket from the guest when ordered. You will be charged on consumption, but not for more than the number of drink tickets that were collected. Once tickets have depleted, guests may pay for alcohol on their own.

WINE, BEER & LIMITED SPECIALTY COCKTAILS ONLY - LIMITED MENU

Your guests may only order beer, wine, and a limited selection of our most popular margaritas. Wine must be pre-selected and ordered 1 week in advance. Guests may pay for liquor on their own.

NON-ALCOHOLIC BEVERAGE PACKAGE

Jose will provide unending refills of Iced Tea, Regular Coffee and Soft Drinks for \$6 per person for 3 hours. Pellegrino, Topo Chico and Specialty Coffees are not included.

The logo for Favorita is written in a stylized, cursive script. The word "Favorita" is written in a fluid, handwritten style with a horizontal line underneath the letters. The 'F' is particularly large and has a decorative flourish.

CÓCTELES

TEQUILA OF THE MONTH / MP

Carlos Marquez choice cocktail.
As seen in Wine Spectator.

* THE USUAL / 17

Casamigos Blanco
Lime Juice
Topo Chico
Turbo Salt Rim

* THE SQUOZEN MARGARITA / 16

Mi Campo Tequila
Cointreau
Agave Nectar
Lime Juice
Turbo Salt Rim
Add Grand Marnier / 4

* FROZEN SEASONAL MARGARITA / 16

Socorro Blanco
Seasonal Puree
Lime Juice

* TOP SHELF MARGARITA / 16

Socorro Blanco
Cointreau
Agave Nectar
Lime Juice

THE JOSE WAY MANHATTAN / 15

Jose Cuatro X Cuatro Mezcal
Amaro Averna
Banane Du Brasil
Vanilla
Angostura

* SKINNY PALOMARITA / 16

Olmeca Altos Plata
Giffard Pampelmousse
Grapefruit & Lime Juices
Topo Chico

* LA MALINCHE / 16

Olmeca Altos Plata
Muddled Serrano
Cucumber Juice
White Pepper Syrup
Lime Juice

CRIMSON FLOWER / 16

Mezcal Amarás Verde
Hibiscus & Morita Syrup
Lime Juice
Topo Chico
Hibiscus Salt Rim

GUAVA MULE / 16

Mijenta Tequila Blanco
Pink Guava
Tamarind-ginger Syrup
Lime Juice
Topo Chico

SMOKED TEQUILA OLD FASHIONED / 15

Avion Reposado
Raw Amber Agave
Orange & Mole Bitters
Chocolate Bitters

NEGRONI A LA MEXICANA / 14

Koch Ensemble Mezcal
Cocchi Americano Rosa
Aperol

CHEF WATER / 15

Barr Hill Gin
St. Germain Elderflower
Chinola Passion Fruit Liqueur
Lime Juice
Basil-Salt Rim
Fever Tree Elderflower Tonic

LA DAMA / 14

Community Vodka
Pink Peppercorn
Raspberry Syrup
Giffard Creme de Framboise
Lime Juice
Sparkling Wine

MEZCAL AL PASTOR / 15

Ojo de Tigre Mezcal Espadin
Achiote Syrup
Lime & Pineapple Juices
Cilantro
Turbo Salt Rim

CANTARITO / 17

Patron Silver
Citrus Juices
Mexican Grapefruit Soda
Topo Chico
Sea Salt & Tajin Rim
Tamarind Straw

HORCHATA SOUR / 14

TX Blended Whiskey
Cinnamon Syrup
Horchata
Lemon Juice
Red Wine Floater

THE UNUSUAL / 16

Koch Espadin Mezcal
Grapefruit Juice
Topo Chico

PALOMA NEGRA / 15

Casa Noble Blanco
Artizan Grapefruit Cordial
Activated Charcoal
Mexican Grapefruit Soda
Sea Salt
Lime Juice

LA COQUETA / 16

Lalo Tequila
Poblano Ancho Reyes
Amazonian Passion Fruit
Lemon Juice
Tajin Rim

JADE COCO-MOJITO / 15

Mint Infused Charanda
Uruapan
Kalani Coconut
Clarified Lime Juice
Cane Sugar
Top o Chico

PRIMAVERA / 16

Jose Codigo 1530 Rosa Reposado
Strawberries
Vanilla
Lime Juice
Sweet Blackpepper Rim

VINO

ROJO

LYRIC 13 / 52

Pinot Noir
Santa Barbara, CA
2019

CALIXA 17 / 68

Cabernet Sauvignon
Valle De Guadalupe, Baja CA
2022

MAAL BIOLENTO 16 / 64

Malbec
Mendoza, ARG
2018

CASA MADERO 15 / 60

Cabernet Sauvignon
Valle de Parras, MEX
2018

CASA MADERO V3 21 / 84

Red Blend
Valle de Parras, MEX
2019

SCIELO R.2 / 78

Cabernet Sauvignon
Valle de Parras MEX
2020

CERVEZA

BOTTLE / CAN

DOMESTIC / 5

Michelob Ultra
Miller Lite
Bud Light

IMPORT & CRAFT / 6

Corona
Corona Light
Manhattan Project IPA
Dos XX Lager
Modelo Especial
Pacifico
Victoria
Santanera Lager / 7

TAP

DRAFT BEER / 7

Estrella Jalisco
Manhattan Project
Necessary Evil
Cerveza Bomba

MICHELADA ADD 2.50



BLANCO

PATZ & HALL 17 / 68

Chardonnay
Sonoma Coast, CA
2019

MONTE XANIC 15 / 60

Sauvignon Blanc
Valle De Guadalupe, Baja
CA 2022

ROSE GOLD 16 / 64

Rosé
Cotes de Provence, FRA
2018

CASA MADERO 15 / 60

Chardonnay
Valle de Parras MEX
2019

SPARKLING

GRATIEN & MEYER 13 / 65

Brut Rose
Loire, FRA NV

TELMONT BRUT 22 / 120

Resérve Brut
Champagne, NV

BORTONI 10 / 35

Brut
Spain

PICK ME UP

CARAJILLO / 14

Licor 43
Shot of Espresso
The Sweet Life Rim
*Add Pumpkin Spice

ESPRESSO

MARTINI / 14

Appleton Aged Rum
Cinnamon Syrup
Whole Milk
Shot of Espresso
The Sweet Life Rim

MOCKTAIL

CUCUMBER LIMADE / 9

Cucumber Juice
Lime Juice
Simple Syrup
Mint

GUAVA PINK / 9

Pink Guava
Tamarind-ginger Syrup
Lime Juice
Topo Chico

MOUNTAIN PASSION / 9

Amazonian Passion Fruit
Lime Juice
Basil
Topo Chico

BOOKING POLICIES

JOSÉ

Space Confirmation: Function space is considered confirmed once the contract is signed by both The Client & Jose, the credit card authorization form is received, and a 50% deposit is remitted. Space is reserved on a first come, first served basis.

Service Charge & Sales Tax: A 22% service charge (in lieu of gratuity) and 8.25% sales tax will be added to the final bill.

Beverages: All beverages are charged based on consumption. Wine bottles are charged by the entire unit and not by the glass. Once a bottle is opened, you will be charged for it.

Room Tours: Room tours and meetings are available by appointment only. Please contact the Event Manager for availability.

Parking: Complimentary valet parking is available at the restaurant. Jose requests that you tip your valets appropriately. For full restaurant buyouts, Jose will charge a \$100 gratuity for each valet.

Décor: Guests may provide decorations upon approval by Event Manager. Glitter and confetti are prohibited. Jose does not allow anything to be attached to the walls, light fixtures or ceilings. If you plan to bring in outside vendors, please contact the event manager for further policies.

Split Checks: Only 1 check will be printed for each contracted event. The check may be paid with no more than 3 different tenders in any combination of cash or credit card.

Final Guarantee: A final guest count is due to the Event Manager by 12:00 noon, 72 hours prior to the event. Your final food charges will, at minimum, be based upon this number.

Payments & Deposits: Function space is considered confirmed once the contract is signed by both The Client & Jose, the credit card authorization form is received, and a 50% deposit is remitted. Payment in full is required at the conclusion of your event. Host will be charged based on actual consumption & final guarantee count. The numbers provided in the contract are for estimation and informational purposes only.

Cancellation Policy: If client cancels a confirmed event the following fees will be charged to the credit card on file:

After confirmation	50% of estimated total (deposit forfeited)
10 days or less to Event Date	75% of estimated total
72 hours or less to Event Date	100% of estimated total



WE ALSO OFFER...

JOSÉ



CATERING

We can bring Jose to you!

We offer everything from standard Pick-Up to Full Service Catering.



TACO TRUCK

You bring the friends,
we bring the tacos & margaritas!

**CONTACT OUR EVENT MANAGER
FOR MORE DETAILS!**

