



1303 NE Boat St, Seattle WA 98105 www.aguaverde.com (206)545-8570

Waterfront Garden Pavilion Info & Menu

April to September 30th, 2017

a seasonal group dining facility perfect for corporate outings, university functions, rehearsal dinners, birthdays and special occasions

Our tented Pavilion is able to accommodate 20 to 130 guests. We can arrange for Brunch, Lunch, Dinner or 'Appetizer & drinks' events. Food is paid for on one ticket, and there are a few choices for hosting alcoholic drinks (see below). Standard events run for two hours starting as early as 9:00 am, and ending by 9:00 pm.

Note: Groups less than 20, who have paid a deposit and booked a Paddle Club group reservation, please ask about our options for the group to dine in the Café.

Basic Set-Up for Events:

- ❖ To rent our Pavilion there is a **\$500 minimum in food**.
- ❖ **Facility set-up fees** incur for groups of 50-100 (\$100 fee), & for 100-130 (\$200 fee).
- ❖ A **2 hour time slot** in our private facility & service are included in the price of our Events Menu options. **Additional hours are \$150 per hour**, or fraction thereof. The time you schedule your event is the time you are allowed in the space.
- ❖ We have multiple entrée choices starting at \$25 per person for a **Full Service Buffet**, including sides, bottomless chips & house salsas, non-alcoholic refreshments. Appetizers, salads and desserts can be ordered by item in addition to entrees.
- ❖ For an **Appetizer & drinks event**, we also have a \$500 minimum in food.
- ❖ Choose an **Alcoholic Drink Option** from below, if you're planning to have the option available to guests.
- ❖ **18% gratuity and WA sales tax will be added to the main bill**

Alcoholic Drink Options:

- **Hosted Bar** - all margaritas, specialty drinks, beer & wine served, are totaled & charged to main bill.
- **Cash Bar** - \$100 set-up fee, then guests are able to purchase drinks with cash or credit card.
- **Partial Hosted Bar/Drink Tickets** - with drink tickets, you decide how many per person, hand them out, & guests exchange ticket for any drink. We charge based on what is served (ex. \$6 for beer), & add to the main bill. We do not charge for unused tickets. Our Cash Bar fee will be waived if guests want to purchase drinks beyond the hosted amount.

****Last call for alcohol** during events is a minimum of 20 minutes before the end of your event. For large events and groups with heavy drinking, we will do last call at 30 minutes before the end of your event.

****We highly recommend** having at least the option for adults 21+ to purchase their own drinks. Guests are not allowed to buy drinks in the Café & bring to the event at the Pavilion, as well as outside beverages are not allowed unless it is wine/champagne opened with our \$10/bottle corking fee.





FINE PRINT

Weather/Venue Info We are unable to control the whims of Mother Nature, but we do have propane & infrared heaters, extra pop-up tents, and clear tent panels available to help make your dining experience more comfortable. The Pavilion can fully enclose 50 guests for a seated event in case of inclement weather. Group size does determine if you will incur a facility set-up fee, \$100 fee for groups 50-100 and \$200 for groups 100-130. The facility set-up fee includes additional basic pop-up tenting, lighting, & general set-up for large events. If you desire to add a few professional tents for weather worries, we can pre-plan and rent for around \$400/tent (15'x15'). Our floor for the pavilion is gravel, so we do not recommend stilettos & but do recommend to let your guests know to dress for the forecasted weather.

Parking Free parking is available after 4:00pm on weekdays, and all-day Saturday & Sunday, at the UW upper gravel lot (W-28) across the street from the Café! Pay parking is available in the lower Boat Street Marina lot East of the Café (pay per hour, up to 4 hrs), and is closest to the Pavilion & Paddle Club. There is an additional pay lot one long block west of Agua Verde on the corner of Pacific & Boat streets. We strongly encourage you to carpool when possible. Street parking is available all day (for 2 hours maximum) with pay hours from 7am-8pm.

Confirmations & Cancellations To reserve the Pavilion we require a \$300 deposit payment. This will be applied towards your final bill at the end of your event. Cancellations must be made 30 days in advance of your reservation to qualify for a partial refund; refunds are subject to an administration fee of \$100. Giving notice of cancellation less than 30 days, we cannot reimburse the \$300 deposit. In the case of a 'No Show', or no one making it to the event, you will be charged the full estimate of food, gratuity, and taxes.

Contact Please visit our website www.aguaverde.com for a video of the space, photos and additional information. The best way to contact us for date & time inquiries is to fill out the Café Event Request Form found on the Café Events page. Requests are on a first come, first serve basis, and we do recommend to check early about dates!

COMBO Events with Paddling (Kayak, Food, Ambience) The Café & Paddle Club make reservations separately. However, after you've made your arrangements we coordinate the details for you! Typical events have guests kayak, then return for dining & drinking! It's recommended to check in first with the Paddle Club about your plans, as their reservations have more limitations. For more info, or to make arrangements for a Paddle adventure, call the Paddle club at (206)545-8570 ext. 212. **Note: the Paddle Club does not make reservations on weekends or holidays, during the months of June, July & August.**



APPETIZERS

sized to serve approximately 12 to 24 people

Coconut shrimp	two dozen coconut battered domestic shrimp with our pineapple-chipotle sauce	\$45		
Calamari	large platter of domestic squid, battered & fried, with our house creamy avocado sauce	\$38		
Bacon wrapped shrimp	two dozen domestic shrimp wrapped with local peppered bacon, served with our house creamy avocado sauce	\$45		
Stuffed Jalapeños	two dozen breaded, deep fried jalapeños, stuffed with cream cheese & veggies	\$36		
Veggie Empanadas	two dozen, filled with zucchini, tomato, onion, spinach, epazote & Oaxaca cheese; served with a tomatillo-chile arbol sauce & sour cream	\$40		
Empanadas de Tinga	two dozen, filled with hormone-free shredded chicken sautéed in chipotle, served with a tomatillo-chile arbol sauce & sour cream	\$40		
Taquitos	two dozen, filled with choice of chicken, chorizo, beef or veggies; with sour cream	\$36		
Oysters	one dozen, locally harvested panko fried oysters with house made dipping sauces	\$28		
Quesadillas	three whole flour tortillas, or 24 slices, filled with melted Monterey jack cheese	\$30		
Quesadillas de Champiñones	three whole flour tortillas, or 24 slices, filled with melted jack cheese, fresh spinach, sautéed mushrooms & onions	\$35		
Mangodillas	three whole flour tortillas, or 24 slices, filled with melted jack cheese, mango, poblano peppers & scallions	\$35		
	add any of our meats to <u>one</u> whole quesadilla	\$8 per quesadilla	add meat to 1 order	\$24
Nachos Agua Verde	three platters of organic tortilla chips covered with pinto beans, jack and cheddar cheeses, jalapeños, scallions, sour cream, & salsa Mexicana			\$28
	add any of our meats to <u>one</u> nacho platter	\$5 per plate	add meat to 1 order	\$15

ENSALADAS & SIDES

all Salads & Sides sized to serve 20 people

Ensalada de la Casa	organic seasonal lettuce, cucumber, tomato, carrots, mango-lime vinaigrette	\$35
Caesar Ensalada	organic romaine, parmesan cheese, garlic croutons with caesar dressing	\$40
Ensalada de Naranjas y Almendras	organic seasonal lettuce, sliced oranges, almonds, jicama & red onion with prickly-pear vinaigrette	\$45
Veggie Platter	seasonal platter of raw & braised veggies, served with our creamy avocado dip	\$40
Fruit Platter	large platter of seasonal & organic fruits, please ask if you have any special requests	\$40
Guacamole	large bowl, 7- 8oz scoops, of mashed avocado, tomato, onions and cilantro	\$30

ENTREES

All buffet entree options are priced & portioned for one person. There is a minimum order of 10 entrees per selection. All are served with sides of green rice with chard & choice of beans (unless otherwise noted).

Event buffet service includes facility for 2 hours, bottomless organic tortilla chips, house-made salsas (verde, chipotle & diablito), iced-tea, limonada & Coca cola brand sodas.

- Mixed Enchiladas** 3 enchiladas per order, choose from: **veggie** topped with our tomato sauce, hormone-free **chicken** with tomatillo sauce, and wild **Alaskan cod & domestic shrimp** with a chipotle cream sauce. Other types available upon request. **\$25**
- Taco Bar** 3 tacos per order, choose from: **\$25**
- Meat:**
- Pollo** chile rubbed hormone-free chicken, with lettuce, cranberry slaw
- Pollo al Pastor** adobada marinade hormone-free chicken, piña/poblano salsa, cabbage, cilantro
- Traditional Carnitas** all-natural shredded pork, with pickled onion, cilantro, cabbage
- Carne asada** thin all-natural steak, with sautéed onions/peppers, cotija cheese
- Fish:**
- Bacalao** coconut beer battered wild Alaskan cod, fried, with cabbage, creamy avocado sauce
- Abadejo** wild Alaskan cod baked with lemon pepper, cabbage, creamy avocado sauce
- Baja** panko breaded wild Alaskan cod, fried, cabbage, chipotle mayo, pickled onion, avocado
- Salmon Ahumado** locally smoked salmon, with cabbage, creamy avocado sauce
- Veggie:**
- Boniato** sautéed organic yams with onions/peppers, cotija cheese, creamy avocado sauce
- Note:** taco meat/veggies are portioned, additional portions cost approx. \$25/4 portions or 12 tacos
- Tamales** 3 tamales per order; choose from: all-natural **pork**, hormone-free **chicken**, or **cheese/veggie**. Choice of a red or green sauce. **\$26**
- Chicken Mole** hormone-free chicken thighs (2-3 per order) in our house mole sauce of dried chilies, spices, and **Mexican chocolate**. **\$26**
- Fajitas** choice of hormone-free chicken, all-natural steak, or veggie option with avocado slices. Served with seared veggies, tortillas, pinto beans and green rice. **\$26**
- Brochetas** three skewers of all-natural steak or hormone-free chicken, grilled with onions, bell peppers & veggies. Served with our ensalada de la casa and green rice. **\$27**
- Pork or Steak in Green Sauce** all-natural pork or steak, cooked in a fresh tomatillo sauce. Served with our ensalada de naranjas y almendras and green rice. **\$27**
- Tamarind Ribs** half rack of all-natural BBQ pork ribs slow-cooked in a tamarind-chipotle sauce. Served with creamy mashed potatoes, cranberry slaw and tortillas. **\$28**
- Paella** stir fried saffron rice with sustainably harvested mussels, clams, & squid, house-made chorizo sausage & veggies. Served with our ensalada de la casa. **\$28**
- Carne Asada** all-natural, thinly sliced steak rubbed in garlic oil & grilled with green onions. Served with tortillas, green rice, sweet plum black beans & a small scoop of guacamole. **\$28**

POSTRES

Key lime pie serves up to 16 \$35 **Coconut flan** serves up to 16 \$35

Mexican chocolate cake

Small Cake serves 30+ \$60 Large Cake serves 60+ \$90

Cookies two dozen, chocolate chip, oatmeal, pecan shortbread or mixed \$24

BEVERAGES (TAX INCLUDED)

Lime or Prickly Pear Margaritas served on the rocks \$8.50 **Pitchers of Sangria** serves 10+ \$45

Specialty cocktail drinks available by request mojito, piña colada, mimosa, bloody mary/maria

Cervezas selection of Mexican bottled beers \$6 **Wine** house red & white \$7/glass

Alcoholic Drink Options (see descriptions, page 1)

No-Host/Cash bar set-up fee \$100 **Partially Hosted bar** Fee waived for additional drinks

Corking Fee for your choice of wine or bubbly, 12 bottles maximum \$10/bottle

NO outside alcoholic beverages allowed (except wine)

Washington State sales tax and an 18% service fee are added to entire bill.

