



# PRIVATE EVENTS



## FONDA CANTINA

1735 Benson Ave, Evanston, IL, 60201

224-714-2866

[events@georgetroisgroup.com](mailto:events@georgetroisgroup.com)

## WELCOME

Fonda cantina offers a variety of options for hosting your private party for lunch, dinner, or cocktail receptions. From groups of 10 to 120, Our team will guide you to create a memorable event to delight your guests.

The Private Dining Room and cantina provide an excellent atmosphere for any event, day, or night, any day of the week.

## EVENT SPACES

### PRIVATE DINING ROOM

*Guests: Up to 40 Seated, 50 for Cocktail Reception*

Our fully private dining room is located off the main room with custom sliding doors to create the perfect private setting for your party. Great for any type of gathering.



### CANTINA

*Guests: Up to 80 for Cocktail Receptions, 50 Seated*

Our lively cantina is an excellent setting for a cocktail party. Located separate from our main dining room, it is completely private for your party.



### FULL BUYOUT

*Guests: Up to 120 for Front Restaurant Buyout*

Please inquire directly with us about restaurant buyout opportunities for larger parties at [events@georgetroisgroup.com](mailto:events@georgetroisgroup.com)





## MENU OFFERINGS

At Fonda cantina we will work with you to customize a menu for your event needs. We offer a variety of menu options to suit your desires.

### COCKTAIL RECEPTIONS

Offers an assortment of Passed Botanas, Passed Postres, and Estaciones De Comida, for you and your guests to enjoy and mingle.

*Starting at \$25/per person*



### 3 COURSE PLATED DINNER

Includes pre-selected options by your event host. From these options, guests will select an appetizer, entrée, and a dessert to be individually plated and served.

*Starting at \$49/per person*



### FAMILY STYLE

Includes preselected options by your event host. For their meal, guests will enjoy shared appetizers, entrees, sides, and desserts family style on large platters for each table.

*Starting at \$59/per person*





## **COCKTAIL RECEPTION**

*\$25/per person  
Additional upgrades available.*

## **PASSED BOTANAS**

Choice of Four

### **HOT**

- Mini Sope Tinga
- Mini Flautas
- Mini Mushroom Moyete
- Mini Shrimp Moyete

### **COLD**

- Mini Tostada Mushroom
- Mini Elote
- Mini Baby Octopus Tostada

## **PASSED POSTRES**

*Additional Cost \$10/per person  
Choose Two*

- Mini Conchita
- Abuelita Chocolate Truffles
- Gorditas de Nata

## **ESTASIONES DE COMIDA**

*Additional Cost \$10/per person  
Choose One*

- Totopos (chips) con Guacamole (V), (GF)
- Ceviche de Pescado (GF)
- Ensalada de Ceaser
- Elote

(V)=Vegetarian (GF)=Gluten Free.





## 3 COURSE DINNER

*\$49/per person*

*Additional upgrades available.*

### COURSE 1

#### Appetizers

Choice Of Two

- Sopa de Calabaza
- Ensalada Cesar
- Sope de Tinga
- Elote

### COURSE 2

#### Entrées

Choice Of Three

- Barbacoa
- Tacos: Carne Asada/Al Pasto/Mushrooms
- Chile Relleno
- Salmon
- Pastel Azteca

### COURSE 3

#### Desserts

Choice Of Two

- Helado de Chocolate (Ice Cream) (GF)
- Flan (GF)
- Tres Leches Cake
- Deconstructed Gansito Cheesecake

(V)=Vegetarian (GF)=Gluten Free





## **FAMILY STYLE**

*\$59/per person*

*Additional upgrades available.*

All items are served family style.  
Food is served on large platters for sharing.

### **APPETIZERS**

Choice Of Two

- Totopos con Guacamole
- Ensalada Cesar
- Sope de Tinga
- Flautas

### **MAIN ENTREE**

Choice Of Three

- Barbacoa
- Tacos: Carne asada/Al Pastor/Mushrooms
- Pollo en Rajas
- Pastel Azteca
- Salmon

### **SHARED SIDES**

- Rice
- Beans
- Totopos (chips)

### **DESSERT**

Choice Of Two

- Flan
- Helado de Chocolate (ice cream) (GF)
- Pastel de Tres Leches
- Deconstructed Gansito Cheesecake

(V)=Vegetarian (GF)=Gluten Free



## BEVERAGES

FONDA offers a variety of beverage options to suit your party needs.

### WELCOME DRINK

Make your event personalized with a welcome cocktail! Inquire with our Event Team about available options.

*Price per person.*

*(Please see the PDF under the menu tab on our website for prices)*



### HOSTED BAR

Your guest may choose from our wide selection of cocktails, beer, wine, and non-alcoholic beverages.

*Charged based upon consumption.*



### WINE PAIRINGS

Compliment your menu with hand-selected wine pairings by the bottle, glass or flight.

*Charged based upon consumption.*







## **OTHER INFORMATION**

### **EVENT PLANNING**

Our Event Team are here to make your special occasion memorable. We can provide additional information on spaces and layout possibilities, custom menus, and beverage options. We are here to make the planning process as simple as possible so you can enjoy your special event. Upgrades and premium options are available, please inquire.

### **FOOD & BEVERAGE MINIMUMS**

FONDA has determined food & beverage minimums, based upon time, day, demand, and space. In the event these minimums are not met, the difference will be charged at the end of the event.

### **ALLERGIES**

For your guests' safety, please notify our Event Team about any food allergies as soon as possible.

### **SALES TAX (10.25%), EVANSTON LIQUOR TAX (6%) & SERVICE CHARGE (25%)**

Sales taxes are not included and do not apply to the determined food & beverage minimum.

### **CANCELLATION POLICY**

A signed contract is required to secure your private event space. Your event reservation is not confirmed until we receive a signed contract and any applicable room fees or deposit. The Event Team will send a final event order 7 days before the event. This will confirm menu choices and final guest count. This order must be signed and returned to with a final guest count *7 days prior to your event*. You will be charged for the guaranteed number of guests. Cancellations less than 7 days before the event will incur total charges. In the event of changes, we will make our best effort to provide accommodations.

Contact: [events@georgetroisgroup.com](mailto:events@georgetroisgroup.com)

