



SAINT ANEJO

Private Event Information

Contract & Deposit

A signed contract and 20% deposit of the Food & Beverage Minimum is required to secure the space for your event. Deposits are non-refundable, however, you are welcome to transfer your deposit to a future event at any of our M Street restaurants.

Food & Beverage & Minimum

Each event space has a Food & Beverage Minimum requirement that must be met in order to be reserved as private. If the minimum is not met at the conclusion of the event, the remaining balance will be applied as a "Room Fee". The Food & Beverage Minimum excludes tax and service charge.

Service Charge

An event service fee of 24% will be automatically added to the final bill. This fee includes gratuity for the service team assigned to your event.

Food & Beverage

All food and beverages served during the event must be provided by Saint Anejo unless approved by the Event Manager. We have a Corkage Fee of \$50 per bottle and a Cake Fee of \$25 for outside cakes/desserts.

Event Menus

Private events are set up buffet style in the Tequila Library. We require menu and beverage selections to be finalized at least 10 days prior to the event.

Guaranteed Guest Count

The guaranteed guest count is due at least 48 hours prior to the event, otherwise, the guest count listed on the contract will be assumed as your guarantee. If your guest count exceeds the number listed as the guarantee, you will be charged for the number of guests that attend.





Private Event Information Cont.

Location

The private space is located on the second floor of the restaurant and is unfortunately not wheelchair accessible.

Parking

We have complimentary valet parking available at the front entrance of Kayne Prime starting at 5pm. This service is available to all M Street dining guests.

Audio/Visual

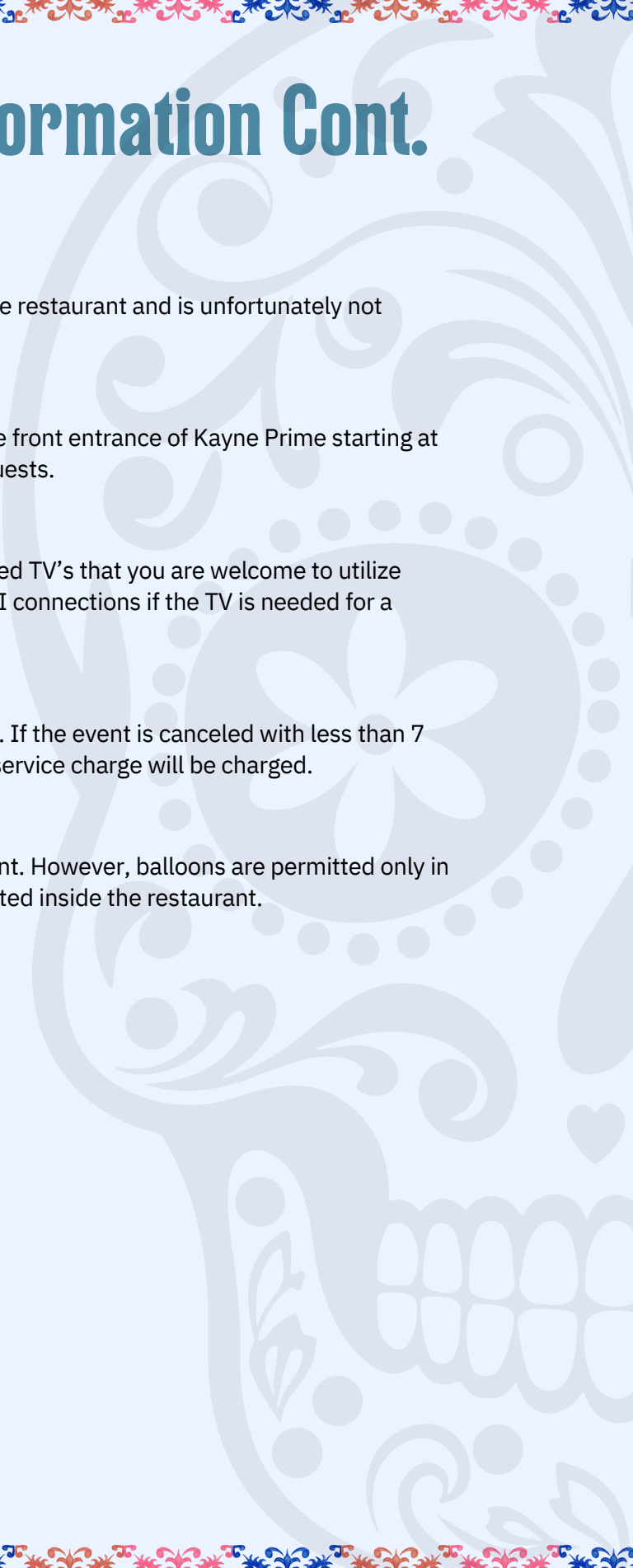
Many of our private spaces are equipped with mounted TV's that you are welcome to utilize during your event. Please bring your laptop and HDMI connections if the TV is needed for a presentation.

Cancellations

We require at least 7 days notice for all cancellations. If the event is canceled with less than 7 days notice, the full Food & Beverage Minimum and service charge will be charged.

Decorations

You are welcome to bring in decorations for your event. However, balloons are permitted only in fully private rooms and confetti/glitter are not permitted inside the restaurant.



SAINT ANEJO RECEPTION MENU

price per person does not include tax and gratuity

Appetizer Bites

SHRIMP TOSTADAS (GF)

jicama slaw / cilantro
\$9p (1pp)

HOT CHICKEN BITES

chipotle glaze
\$9 (3 pp)

COCKTAIL SHRIMP (GF)

Michelada style / avocado
\$8 (2oz pp)

JERK CHICKEN TOSTADAS (GF)

*black bean puree / grilled pineapple /
jerk aioli*
\$6 (1pp)

KOREAN SHORT RIB SKEWERS (GF)

caramelized short rib / Korean BBQ
\$12 (3 pieces per skewer)

TAQUITOS (GF)

tinga / crema / pico
\$6 (2oz pp)

HOUSE MADE SALSA DISPLAY + TORTILLA CHIPS *included for all menus*

EL MEDIO

\$50 per person

CLASSICO GUACAMOLE

CHILES VERDES QUESO

FAJITA BAR

preselect **one** protein (6oz):
chicken / al pastor

QUESADILLA
cheese quesadilla

RICE + BEANS

CHURRO BITES
dulce de leche

*Additional Protein \$10 pp

*Adjust to Taco Bar for no additional charge

LA PRIMA

\$70 per person

CLASSICO GUACAMOLE

CHILES VERDES QUESO

FAJITA BAR

preselect **two** proteins (6oz each):
chicken / al pastor / carne asada / shrimp

CHIMICHANGA
*smoked chicken / house-made chorizo roasted
peppers / Mex cheese*

RICE + BEANS

CHURRO BITES
dulce de leche

*Additional Protein \$10 pp

*Adjust to Taco Bar for no additional charge

EL ROYALE

\$85 per person

CLASSICO GUACAMOLE

CHILES VERDES QUESO

BAJA KALE

pepitas / currants / Cotija orange-giajillo vinaigrette

FAJITA BAR

preselect **two** proteins (6oz each):
chicken / al pastor / carne asada / shrimp

CHIMICHANGA
*smoked chicken / house-made chorizo roasted
peppers / Mex cheese*

CHEESE QUESADILLA

RICE + BEANS

STREET CORN

CHURRO BITES
dulce de leche

*Additional Protein \$10 pp

*Adjust to Taco Bar for no additional charge

****Menu subject to changed based on seasonality.****

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items may be offered undercooked or raw.**



SAINT ANEJO

PRIVATE BAR MENU

MARGARITAS

CASA PERFECTA 12
Lunazul blanco, Combier, agave, lime

GOLDEN COAST 13
'skinny', Lunazul blanco, agave, lime

JALISCO FLOWER 13
Lunazul blanco, lavender, ginger, rosemary

PICANTE 13
jalapeño-infused reposado, Combier, Tajin, lime

VINO BLANCO

POEMA 10/50.
Brut Cava, Spain

WOOLPACK 12/48.
Sauvignon Blanc, NZ

LOVE & EXILE DESCO 12/48.
Chardonnay, Chile

CERVEZA

CORONA LIGHT /6.

MICH ULTRA /6.

MILLER LITE /6.

YAZOO PALE ALE /6.

DOS PERROS /6.

non-alc CERVEZA ATLETICA /7.

SIGNATURES

PINK PALOMA 13
Lunazul blanco, grapefruit, lime, hibiscus, Topo Chico

OAXACAN OLD FASHIONED 15
Vida mezcal, demerara, grapefruit, black walnut

SANGRIA ROJA 12
red wine, brandy, orange, sparkling cava

SANGRIA BLANCA 12
white wine, peach, citrus, sparkling cava

VINO TINTO

POEMA 10/50.
Brut Cava Rosé, Spain

VILL AVIVA 12/48.
Rosé, France

BLACK CABRA 12/48.
Rosé, France

N/A BEVERAGES

MEXICAN COCA-COLA 4.

TOPO CHICO 5.

FIJI 5.

JARRITOS SODA 5.
lime, pineapple, mandarin, grapefruit or mango