

The El Paseo Restaurant is a federal landmark, and was built in 1922. It is the oldest restaurant in Santa Barbara, and has been the host to many of Santa Barbara's celebrations over the years.

Exclusive use of the restaurant requires a sales minimum for food and beverage which does not include tax or gratuity. This is not a charge, it is a guarantee that your party will achieve this dollar amount in food & beverage sales.

April-October

November-March

Friday: \$7,000

Friday: \$7,000

Saturday: \$12,000

Saturday: \$10,000

Sunday- Thursday: \$6,500

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Day use until 4pm: \$5,000

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Capacity 275

Food:

Alex Castillo is one of Santa Barbara's most talented chefs. He has cooked for three United States Presidents and many celebrities. He is highly regarded within the culinary world

- \$50.00 per person
- Buffet
 - Four Appetizers
 - Two Salads
 - Starch, Vegetable
 - Four Entrees
- Plated
 - Four Appetizers
 - One Salad
 - Three entrees

A dessert bar requires an additional \$10 per person (choice of four desserts).

- Bar:
 - Is customized to what you would like to host, all beverages are charged on consumption

Included:

- Choice of linens
- Dance Floor
- Exclusive use of restaurant for 7hrs or up to 11pm (Start time after 4pm on Sunday).

Client Responsibilities:

- Entertainment
 - DJ or band
- Center Pieces
 - Flowers, Candles
- Escort Cards
 - Table assignments and table #s for guests
- Wedding Cake
- Photographer

BANQUET MENU CHOICES

APPETIZER

BUFFET: (CHOICE OF 4)

PLATED: (CHOICE OF 4)

MEZZO MEZZO GRILLED VEGETABLES WITH GOAT CHEESE CROSTINI & BALSAMIC-AGAVE NECTAR

CHIMICHANGAS CHEESE & BEAN

CRISPY TORTILLA CHIPS WITH ASSORTMENT OF SALSAS & GUACAMOLE

BRIOCHE CROSTINI GORGONZOLA CHEESE MOUSSE AND FIG JAM & SUNDRIED

MANCHEGO CHEESE COIN, QUINCE PRESERVED, MARCONA ALMONDS

SHRIMP CEVICHE TOSTADITOS WITH AVOCADO SAUCE

SHRIMP SCAMPI SKEWERS

AHI TUNA SASHIMI, CRISPY WONTON, MANGO RELISH & PONZU GLAZE

SHRIMP A LA DIABLA SKEWERS

CRISPY CHICKEN TAQUITOS

CHICKEN SATAY WITH MOLE SAUCE

CHICKEN TINGA WITH TOSTADITOS & CREAM

CHICKEN SATAY WITH TEQUILA BBQ SAUCE

BAKED CHORIZO & CHEESE IN A MUSHROOM CUP

BEEF TINGA TOSTADITO WITH QUESO FRESCO

SALAD

BUFFET: (CHOICE OF 2)

PLATED: (CHOICE OF 1)

BABY SPINACH SALAD

CANDY PECAN, GORGONZOLA CHEESE, TOMATO & TOBACCO ONION

CHAMPAGNE VINAIGRETTE

ROMAINE & ARUGULA SALAD

SUNDRIED CRANBERRIES, ORANGE SEGMENT, RED ONION & TOASTED ALMONDS

CITRUS VINAIGRETTE

MIXED GREEN SALAD

SHAVED FENNEL, CARROT, JICAMA, TOMATO & PUMPKIN SEED

AVOCADO-CILANTRO VINAIGRETTE

WEDGE SALAD

ICEBERG, BACON, PARSLEY, RED ONION & TOMATO

CREAMY BLUE CHEESE

MAIN COURSE

BUFFET: (CHOICE OF 4) PLATED: (2 ITEM COMBINATION) OR (CHOICE OF 3 ENTREES)

VEGETABLE CANNELONI PESTO BEURRE BLANC TOMATO RELISH
CHILES RELLENOS FILLED WITH CHEESE RANCHERO SAUCE
ENCHILADAS FILLED WITH ASSORTMENT OF MEXICAN CHEESE & GUAJILLO SAUCE
PENNE PASTA WITH GRILLED VEGETABLES, TOMATO, CILANTRO IN A CHIPOTLE CREAM SAUCE
TILAPIA PICCATA
SALMON WITH CHIPOTLE GLAZE AND MANGO RELISH
MAHI MAHI ORANGE BEURRE BLANC, TROPICAL FRUIT RELISH
SHRIMP IN OLIO, AGLIO & PEPPERONCINI
MAHI MAHI PUTTANESCA SAUCE
DUNGENESS CRAB AND SHRIMP ENCHILADA TOMATILLO SAUCE & CREAM
CHICKEN & PENNE PASTA PESTO, TOASTED PINE NUTS, SUNDRIED TOMATO & PARMESAN CHEESE
CHICKEN CACCIATORI HERBS AND TOMATO BUTTER SAUCE
CHICKEN STUFFED WITH ARTICHOKES & BRIE, RED BELL PEPPER COULIS & TOMATO CONCASSE
CHICKEN ENCHILADAS & SALSA VERDE
GRILLED CHICKEN WITH CHILE MORITA MOLE & PICO DE GALLO
ANCHO CHILI RIB EYE MEDALLIONS & JUS
GRILLED CARNE ASADA WITH RANCHERO SAUCE
GRILLED RIB EYE CHAMPIGNON BORDELAISE SAUCE

SIDE DISHES

BUFFET/PLATED: (CHOICE OF 1)

CILANTRO AND PASILLA RICE
MEXICAN RICE
BLACK BEANS
SAFFRON RICE
GARLIC MASHED POTATOES
POTATO GRATIN
ROASTED GARLIC, ROSEMARY & RED POTATO

VEGETABLE

SAUTÉ VEGETABLES (ASPARAGUS, BABY CARROT, FRENCH GREEN BEANS, ZUCCHINI & YELLOW SQUASH)