

**TAMAYO**  
**BY CHEF RICHARD SANDOVAL**

**PARTIES & EVENTS**  
**—**

# OUR CONCEPT

Located in Historic Larimer Square, Tamayo is a chic spot with a vast rooftop deck with sweeping views of the mountains. The innovative Latin menu is carefully crafted by world-renowned Chef Richard Sandoval who is often hailed as the "Father of Modern Mexican Cuisine."



# OUR CHEF

## RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 60 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.



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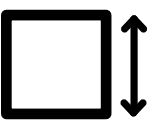
BOOKING 19



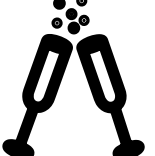


# OUR RESTAURANT

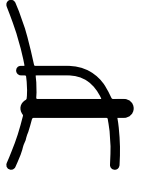
With a collection of over 100 tequilas and agave-based spirits, Tamayo is also a hotspot for margaritas & hand-crafted cocktails.



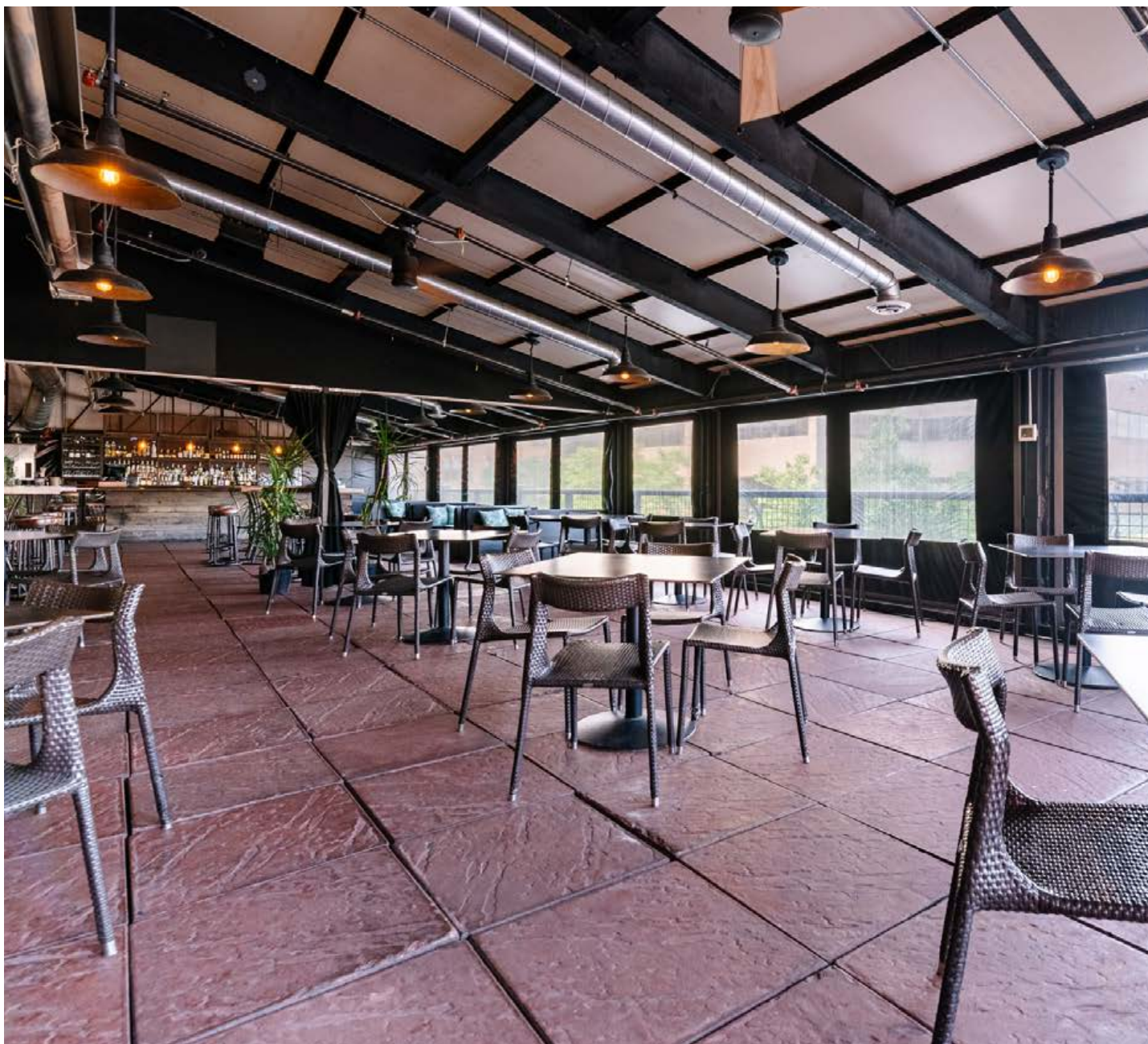
SQUARE FEET: 4,000



RECEPTION CAPACITY: 350



SEATED CAPACITY: 250


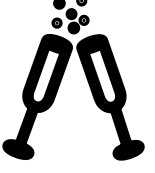
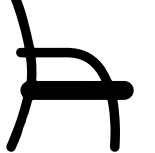


*EVENT SPACE #1*  
**LA ESTRELLA  
COVERED TERRACE**

La Estrella is our covered outdoor terrace located on the 2nd floor with elevator access and includes access to a private bar and a private outdoor patio area overlooking Larimer Square.

FOOD & BEVERAGE MINIMUM: \$5,000-10,000



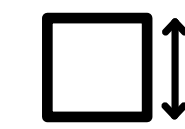
-  SQUARE FEET: 1,550
-  RECEPTION CAPACITY: 150
-  SEATED CAPACITY: 100



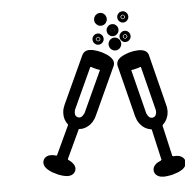
## EVENT SPACE #2 **EL CENTRO** WEST SECTION OF COVERED TERRACE

The El Centro event space is a section of our outdoor covered terrace located on the 2nd floor with elevator access and includes access to a private uncovered patio space that overlooks Larimer Square.

FOOD & BEVERAGE MINIMUM: \$2,000-5,000



SQUARE FEET: 825



RECEPTION CAPACITY: 75



SEATED CAPACITY: 60



*EVENT SPACE #3*  
**LA LUNA LOUNGE**  
**EAST SECTION OF**  
**COVERED TERRACE**

The La Luna Lounge refers to a section of covered outdoor Terrace located on the 2nd floor with elevator access and includes access to a private bar.

FOOD & BEVERAGE MINIMUM: \$1,500-3,000



 SQUARE FEET: 725

 RECEPTION CAPACITY: 55

 SEATED CAPACITY: 40




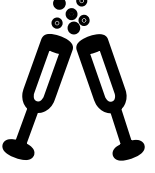
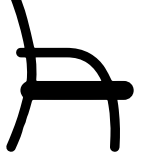


# EVENT SPACE #4 **EL AGAVE**

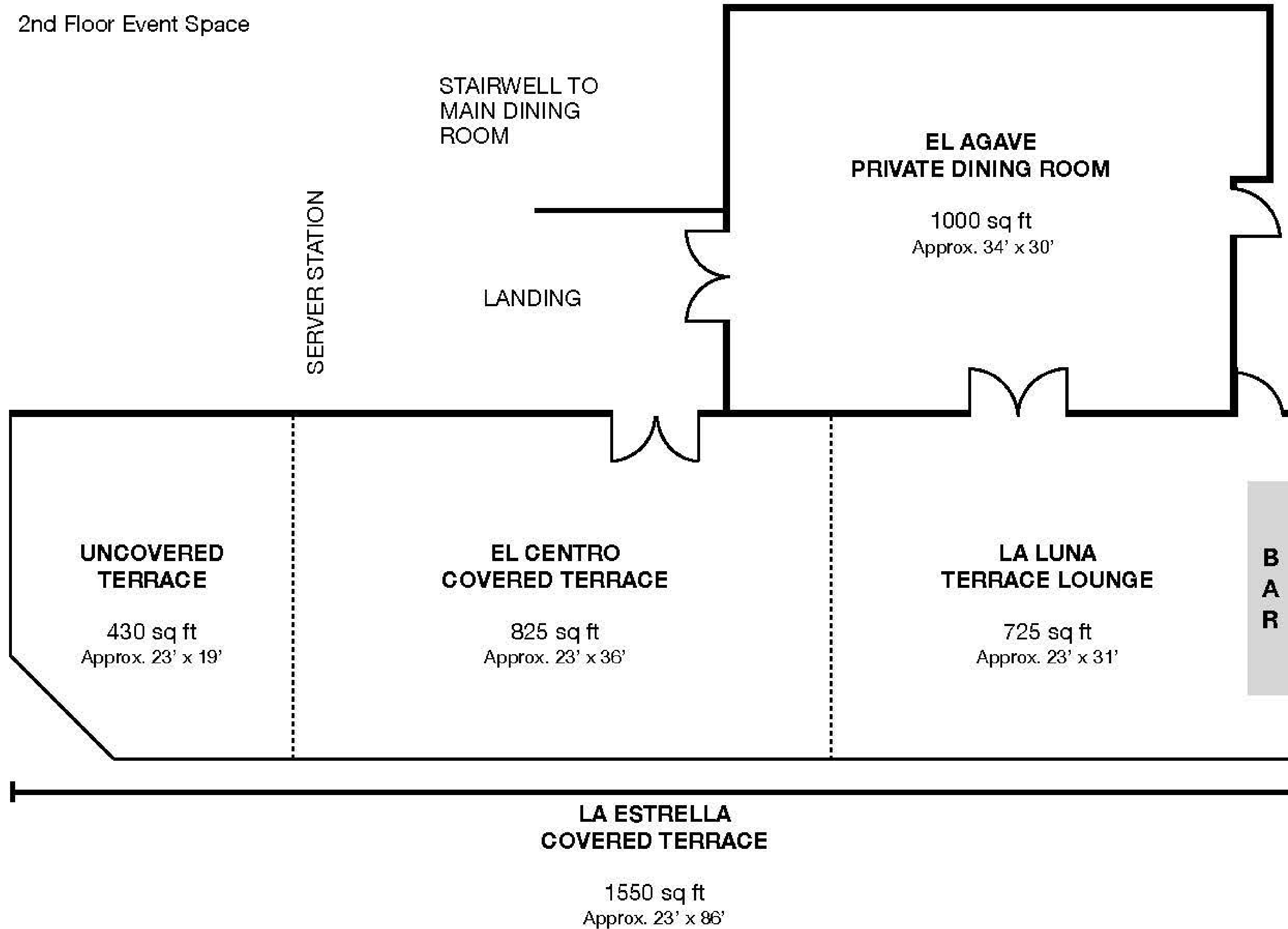
El Agave is our Private Dining Room. It is located on the 2nd floor with elevator access and is equipped with a built-in projector and drop-down screen that is perfect for meetings or slideshows.

FOOD & BEVERAGE MINIMUM: \$1000-2,000



-  SQUARE FEET: 1,000
-  RECEPTION CAPACITY: 50
-  SEATED CAPACITY: 50

2nd Floor Event Space



# OUR MENU

Savory & authentic, the upscale Mexican cuisine at Tamayo will make any meal an unforgettable experience.



# RECEPTION

We have multiple options for your reception menu, including a Molcajete Station, & Light & Heavy Botanas sections, served on a food station or buffet.

## LIGHT BOTANAS APPETIZERS

1 hour - 17.00PP  
2 hours - 27.00PP  
3 hours - 32.00PP

SELECT FOUR  
FROM THE LIST BELOW:

POBLANO TAMAL <sup>D,V</sup>  
ROCK SHRIMP QUESADILLA <sup>D,G,S</sup>  
VEGGIE QUESADILLA <sup>D,G,V</sup>  
MINI TUNA TOSTADAS  
CHICKEN FLAUTAS <sup>D</sup>  
MOLE CHICKEN SKEWERS <sup>N</sup>  
VEGGIE SKEWERS <sup>VG</sup>  
SOPES DE POLLO CON TINGA <sup>D</sup>  
SOPES DE CARNE ASADA <sup>G</sup>  
GRILLED VEGETABLE SOPES <sup>VG</sup>

## HEAVY BOTANAS APPETIZERS

1 hour - 22.00PP  
2 hours - 32.00PP  
3 hours - 37.00PP

SELECT SIX  
FROM THE LIST BELOW:



# RECEPTION

## BUILD YOUR OWN TACO BAR

3 tacos - 30.00PP

mexican rice & beans - corn & flour tortillas

CHOICE OF PROTEINS:

3 proteins - 30.00PP

4 proteins - 40.00PP

CHICKEN TINGA

CARNITAS

MAHI MAHI

ROASTED SEASONAL

VEGETABLES <sup>VG</sup>

SMOKED BRISKET

TACOS DE PUNTAS DE FILETE

+3.00PP - marinated beef tenderloin

## MOLCAJETE STATION

1 hour - 10.00PP

2 hours - 20.00PP

3 hours - 25.00PP

traditional guacamole, salsa, ceviche and chips

## CENA PARA LA FAMILIA SHARED DINNER BAR

mexican rice & beans - roasted vegetables - caramelized plantains

CHOICE OF PROTEINS:

2 proteins - 55.00PP

3 proteins - 65.00PP

SELECTIONS:

CHICKEN BREAST ADOBADA

CHICKEN TINGA ENCHILADA <sup>D</sup>

VEGGIE ENCHILADA <sup>VG</sup>

MOLE CHEESE ENCHILADA <sup>D,N</sup>

SKIRT STEAK <sup>G</sup>

ACHIOTE SALMON



# COURSED DINNER

## THREE-COURSE PLATED DINNER MENU 55.00PP

Served per-person or family style, our plated dinner options will elevate your event while staying true to our Latin roots. Events up to 60 guests served per person. Events with 61+ guests served family-style.

### FIRST COURSE

SELECT ONE

#### TAMAYO SALAD <sup>D,N,V</sup>

bacon - panela - black beans - yellow corn  
cherry tomato - caramelized almond  
avocado vinaigrette

#### SEASONAL SALAD <sup>V</sup>

### SECOND COURSE

SELECT THREE

#### MAHI MAHI TACO

adobo - napa cabbage - chipotle mayo  
avocado

#### CRISPY TOFU TACO <sup>G,VG</sup>

artisan cilantro - poblano tortilla - romaine  
shiitake vinaigrette - pasilla chili sauce

#### CARNE ASADA TACO <sup>G</sup>

negra modelo marinated beef - chili toreado  
shaved onion - radish - pickled fresno

#### CHICKEN BREAST ADOBADA

adobo marinade - roasted corn  
warm pico de gallo - avocado purée

#### SHRIMP ENCHILADAS <sup>D,S</sup>

creamy guajillo sauce - cotija  
baby arugula - crema

#### CHICKEN TINGA ENCHILADA <sup>D</sup>

roasted tomato salsa - housemade cheese  
crema fresca - heirloom tomato salad

### THIRD COURSE

SELECT ONE

#### BREAD PUDDING <sup>D,G,V</sup>

warm three milk bread pudding  
tres leches creme anglaise - blueberry compote

#### CHURROS <sup>D,G,V</sup>

cinnamon chocolate sauce - caramel

#### EMPANADAS DE PLATANO <sup>D,G,N</sup>

housemade turnover - banana - walnut  
vanilla sauce

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN



# COURSED DINNER

## THREE-COURSE PLATED DINNER MENU 65.00PP

### FIRST COURSE

SELECT ONE

#### TAMAYO SALAD <sup>D,N,V</sup>

bacon - panela - black beans - yellow corn  
cherry tomato - caramelized almond  
avocado vinaigrette

#### SEASONAL SALAD <sup>V</sup>

### SECOND COURSE

SELECT THREE

#### CHICKEN BREAST ADOBADA

adobo marinade - roasted corn  
warm pico de gallo - avocado purée

#### SHRIMP ENCHILADAS <sup>D,S</sup>

creamy guajillo sauce - cotija  
baby arugula - crema

#### SLOW ROASTED PORK CARNITAS

braised chamorro - pork belly - xni-pec  
tomatillo-plum salsa - pickled chillies - black beans

#### LA TAMPIQUENA <sup>D,G,N,S</sup>

grilled skirt steak - mole-cheese enchilada  
black beans - guacamole - scallion

#### SCOTTISH SALMON <sup>D,G,N</sup>

achiote marinade - roasted butternut squash  
housemade mole - sesame seeds  
caramelized walnut

#### SLOW BRAISED SHORT RIB <sup>D</sup>

sweet potato purée - grilled broccolini  
chili morita sauce - blue corn tortillas

#### VEGGIE ENCHILADAS <sup>VG</sup>

roasted tomato sauce - red onion  
tricolor peppers - cherry tomato - avocado

### THIRD COURSE

SELECT ONE

#### BREAD PUDDING <sup>D,G,V</sup>

warm three milk bread pudding  
tres leches creme anglaise - blueberry compote

#### CHURROS <sup>D,G,V</sup>

cinnamon chocolate sauce - caramel

#### EMPANADAS DE PLATANO <sup>D,G,N</sup>

housemade turnover - banana - walnut  
vanilla sauce



# ENHANCEMENTS

## ADD ON MENU OPTIONS TO ENHANCE YOUR RECEPTION OR COURSED MENU

### GUACAMOLE

TRADITIONAL <sup>VG</sup> 14.00/order  
one order serves an estimated 4 guests

BACON 15.00/order  
one order serves an estimated 4 guests

### SHARED SIDES

BROCCOLINI <sup>VG</sup> 7.00/order  
one order serves an estimated 2-4 guests

CARAMELIZED PLANTAINS <sup>D,V</sup>  
6.00/order  
one order serves an estimated 2-4 guests

MAHI MAHI CEVICHE  
14.00 /order  
one order serves an estimated 4 guests

MEXICAN RICE & BEANS <sup>V</sup>  
7.00 /order  
one order serves an estimated 2-3 guests

### MINI DESSERTS

8.00PP

SELECT TWO:

CHURROS <sup>D,G,V</sup>

TRES LECHE BREAD  
PUDDING <sup>D,G,V</sup>

CHOCOLATE COVERED  
STRAWBERRIES <sup>V</sup>

EMPANADAS DE PLATANO <sup>D,G,N,V</sup>





# BOTANAS & TEQUILA PACKAGE

Try out Botanas & Tequila Package for your special event.

## BOTANAS & TEQUILA

2 hours - 85.00PP

3 hours - 105.00PP

INCLUDES: MOLCAJETE STATION  
traditional guacamole, salsa, ceviche,  
and chips

INCLUDES: LIGHT BOTANAS -  
APPETIZERS

SELECT FOUR:

POBLANO TAMAL <sup>D,V</sup>

ROCK SHRIMP QUESADILLA <sup>D,G,S</sup>

VEGGIE QUESADILLA <sup>D,G,V</sup>

MINI TUNA TOSTADAS

CHICKEN FLAUTAS <sup>D</sup>

MOLE CHICKEN SKEWERS <sup>N</sup>

VEGGIE SKEWERS <sup>VG</sup>

SOPES DE POLLO CON TINGA <sup>D</sup>

SOPES DE CARNE ASADA <sup>G</sup>

GRILLED VEGETABLE SOPES <sup>VG</sup>

INCLUDES: BEBIDAS LATINAS BAR  
PACKAGE  
traditional margaritas, selected beer,  
wine, house spirits and non-alcoholic  
beverages

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN



# BAR PACKAGES

We offer bar packages to suit a variety of events, including our Bebidas Latinas Package, Standard Package, and Premium Package.

## **BEBIDAS LATINAS BAR PACKAGE**

2 hours - 35.00PP

3 hours - 45.00PP

traditional margaritas, beer, house wine, house spirits, non-alcoholic beverages

## **STANDARD BAR PACKAGE**

2 hours - 45.00PP

3 hours - 55.00PP

traditional margaritas, sangria, infused margaritas, beer, all wines by the glass, standard spirits non-alcoholic beverages

## **PREMIUM BAR PACKAGE**

2 hours - 60.00PP

3 hours - 78.00PP

traditional margaritas, sangria, infused margaritas, beer, all wine by the glass, premium spirits, non-alcoholic beverages

## **HOST BAR**

all beverage (alcoholic & non-alcoholic) charges are based upon consumption plus tax & gratuity

## **BUILD YOUR OWN MARGARITA BAR**

150.00 set up fee

all drink charges are based upon consumption plus tax & gratuity

## **STANDARD HERRADURA TEQUILAS**

average drink price range 11.00-14.00

## **LOCAL SUERTE TEQUILAS**

average drink price range 11.00-13.00

## **PREMIUM CASAMIGOS TEQUILAS**

average drink price range 14.00-19.00



# BOOKING

## DEPOSIT

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from Client.

## MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, must be met on one main tab, and if the minimum is not satisfied the client will assume any variance.

## MENU FINALIZATION

All event menus must be finalized at a minimum of 10 days in advance of the event date.

## GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than 10 business days prior to the event date.

# ADDITIONAL FEES

## ROOM CHARGES

We do not require room charges for private events in this space.

## SERVICE & ADMIN FEES

All food, beverage, and venue rental fees, are subject to a 6% administrative and operations fee.

## EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.

# FIND US

## ADDRESS

1400 Larimer St, Denver, CO 80202

## VALET

Valet is not available at this location.

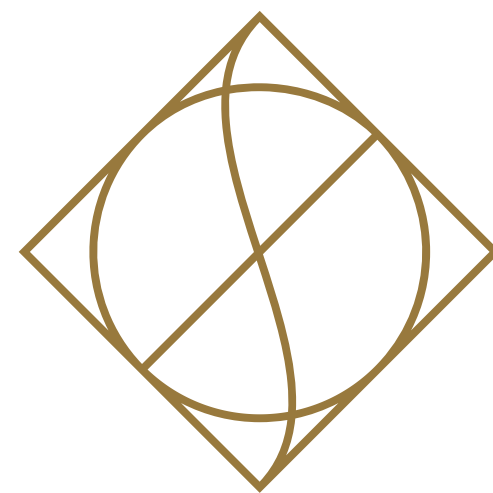
# CONTACT US

## PHONE

(720) 946-1433

## EMAIL

[denverevents@richardsandoval.com](mailto:denverevents@richardsandoval.com)



RICHARD  
**SANDOVAL**  
HOSPITALITY