



ZENGO
Denver

COCKTAIL PARTY AT ZENGO

Thank you for considering ZENGO for your upcoming event!

Enjoy cocktails and Botanas in a private area reserved exclusively for your group. Mingle with co-workers, impress clients, or enjoy a casual social gathering.

As you will see in the following pages, Botanas are priced two ways: per person and by the dozen. You may choose a customized selection of Botanas to offer your guests. Zengo dishes are designed for sharing and sampling, to create a communal feeling of “give and take” with your table.

For exclusive use of any of our event spaces, there are food and beverage minimums to be met. Once you have decided on a date and time, I'd be happy to go over those in greater detail. Please note that all reservations are tentative until a signed copy of the contract and deposit are received.

If you have any questions, need menu suggestions, or would like to reserve an area please do not hesitate to contact me. You can reach me at 720.946.1433 or via email at Amanda@richardsandoval.com. Thank you again for your inquiry and have a wonderful day!

Best Regards,

Amanda Burk
Director of Private Events
Modern Mexican Restaurants, Denver – Tamayo & Zengo
Phone: 720-946-1433
Fax: 720-946-1434



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THE ZENGO CONCEPT

The Zengo concept is “GIVE 'N TAKE”. In other words, all plates are meant for sharing and tasting. Our mission is for guests to enjoy themselves, have great conversation and to share the unique cuisine of Zengo. Our professional staff is eager to assist you in creating a unique and memorable experience.

Executive Chef: Richard Sandoval

Chef de Cuisine: Clint Wangsnes

Cuisine: A modern interpretation of authentic Latin ~ Asian cuisine

Semi-Private Event Space Options

Red Room: Red shades cover the windows and give a red glow to the space. The Red Room is located in the front of the restaurant, and is a prime spot to enjoy the energy of the entire restaurant.

Max. Seating: Limited

Cocktail: Limited

Available: dinner, cocktail, year around

Orange Room: Orange shades cover the windows and give an orange glow to the space. The Orange Room is located in the middle of the restaurant, and includes the Chef's Counter that looks into the open kitchen.

Seats with bar: Limited

Cocktail: Limited

Available: dinner, cocktail, year around

Green Room: Green shades cover the windows and give a warm, green glow to the space. The Green Room is located in the rear of the restaurant, and is the most isolated large event space available.

Seats: 50

Cocktail: 70

Available: dinner, cocktail, year around

Private Dining Room: A decorative wall separates this room from the rest of the restaurant and is the most private space at Zengo. A perfect fit for a small, exclusive dinner party.

Seats: 20

Cocktail: 30

Available: dinner, cocktail, year around

Buyouts: available with seating up to 140 guests ~ Cocktail reception for up to 275 guests

**The Lounge and Patio are available for reservation during limited time frames.

Please call the Events Manager for further details**



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COCKTAIL RECEPTION SELECTIONS

Sushi and edamame are available a la carte and are not included in the botanas per person price.

Edamame salted
Add \$2 per person

Edamame XO style dried seafood / prosciutto / chile oil
Add \$3 per person

SUSHI

Angry Zengo Rolls spicy yellowfin tuna / avocado / sesame~chipotle rouille / wasabi tobiko
~ \$24 doz

Unagi Rolls crispy eel / spicy tobiko / avocado / butter lettuce / tomato / jalapeno~chive aioli
~\$26 doz

Vegetariano Rolls asparagus-scallion tempura / avocado / sweet sambal aioli / soy paper
~ \$20 doz

Wagyu Beef Tataki Rolls tamago / pickled red onion / asparagus tempura / wasabi tobiko / kabayaki
wasabi aioli
~ \$30 doz

Volcano Rolls seared salmon / red crab / sesame-chipotle aioli / black sesame seed
~ \$24 doz

Salmon Belly Roll medium rare salmon / grilled asparagus / red pepper goat cheese / avocado
spicy soy mustard
~ \$22 doz

BOTANAS SELECTION

The following botanas choices can be purchased by the dozen or per person

Per Person Ordering:

(Recommended for parties larger than 25)

	Light (2 choices)	Heavy (5 choices)
1 hour	\$17.00 pp	\$22.00 pp
2 hours	\$28.00 pp	\$35.00 pp



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Ordering by the Dozen:
(2 dozen per choice minimum)

CEVICHE SPOONS

Ceviche de Camaron aji panca / orange / heart of palm / roasted corn / serrano / bonito
~\$22 doz

Ceviche de Mahi Mahi aji amarillo / orange juice / lime juice / ginger / honey / red onion / cucumber / apple
grape tomatoes / green onion / cilantro
~\$20 doz

DIM SUM

Wagyu Beef Gyoza kobe beef / shrimp / red chile / onion / black vinegar~soy sauce
~ \$36 doz

Shrimp & Vegetable Potstickers shrimp / shiitake mushroom / wakame / won-bok
carrot / chili~dashi sauce
~ \$27 doz

ANTOJITOS

Quesadilla de Huitlacoche corn masa / huitlacoche / homemade salsa / lime leaf crema fresca
oaxaca cheese
~ \$26 doz

Quesadilla Poblano corn masa / roasted poblano pepper / salsa roja / lime leaf crema fresca
oaxaca cheese
~ \$26 doz

Won Ton Tacos charred ahi tuna / sushi rice / pickled ginger / mango salsa
~ \$30 doz

Vietnamese Spring Roll crispy shrimp & pork / daikon / mint slaw / chipotle nuac cham
~ \$18 doz

Shrimp Lettuce Wraps chorizo / mint / sweet chile sauce
~\$24 doz

Arepas de Puerco cornmeal cake / achiote~hoisin pulled pork / crema fresca / guacamole
~ \$28 doz

Wagyu Beef Sopes black beans / pico de gallo / won bok / crema / Cotija cheese
~ \$28 doz

Tuna Tostada ahi tuna / crispy tortilla / capers / tomato / cilantro / white anchovy ~ chipotle aioli
~\$30 doz



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SATAYS

Tandoori Chicken Satay cilantro / tamarind / mint chutney
~\$22 doz

Thai Beef Satay green onion / ginger / chipotle aioli
~\$24 doz

DESSERTS

Mini Churros

spiraled sweet dough / cinnamon & sugar
~\$22 doz

Mini Cheesecake

tart shells / cheesecake / topped with:
cajeta sauce, fresh fruit, chocolate sauce
~\$22 doz

Assorted Petite Fours

assorted flavors
~\$22 doz



BEVERAGE SERVICE OPTIONS

Option #1: Based upon Consumption

All beverage (alcoholic and non-alcoholic) charges are based upon consumption.
Host will be charged accordingly.

Option #2: Limited Bar Menu or Limited Dollar Amount

Host can pre-determine per drink max amount spent at bar, or limit the variety of drinks available.
(Recommended per drink max is a least \$12)

Satellite Bar

(recommended for groups with 100+ guests)

Set up / break down fee = \$100 per bar



*The following 5 pages
need to be completed
and returned to Zengo
Events Department in
order to confirm*



1. EVENT DETAIL CHECKLIST

Client:

Date & Time:

Contact:

BEVERAGE ARRANGEMENTS:

Which bar service option would you like?

Option #1 _____ Option #2 _____ if option #2, what is your per drink max? \$ _____

Would you like to offer specific wines during your event? Yes _____ No _____

Please refer to events manager for the current wine list.

If so, please pre-select the wine(s) of your choice. Your wine selection is needed at least one week prior to the event in order to guarantee availability.

* (Wine list is subject to change)

Are you ordering edamame? Yes _____ No _____

Are you ordering sushi by the dozen? Yes _____ No _____

If yes, please add your sushi selections and quantities:



Are you ordering botanas per person or by the dozen?

Per Person: _____ @ \$ _____ pp
(Recommended for parties larger than 25)

By the Dozen: _____
(2 dozen per choice minimum)

BOTANA CHOICES:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____



2. EVENT DETAIL CHECKLIST

Client:

Date & Time:

Contact:

OTHER:

Will you have any speeches or presentations? YES____ NO____

Should we expect delivery of Audio/Visual Equipment? YES____ NO____

Should we expect delivery of Floral Arrangements? YES____ NO____

Should we expect delivery of a special cake? YES____ NO____

**If answering yes to any of the questions in this selection, please alert Events Manager about delivery and/or presentation times.

FINAL CHECK:

Please give the name of the individual to whom we should present the final check:



3. CREDIT CARD AUTHORIZATION AGREEMENT

Client:
Date & Time:
Contact:

If you are sending in a company check for the deposit, you must still fill out your credit card information as a guarantee. The card will not be charged unless final payment is not received the night of the event.

CREDIT CARD INFORMATION:

Name (as it appears on card): _____

Credit Card Number: _____

Expiration: _____

Billing Address (address, city, state, zip):

I authorize Tamayo to charge this credit card in the amount of the deposit and/or for full payment of the bill the night of the event.

Signature: _____

We require a 50% deposit of the food and beverage minimum to confirm

Food and Beverage Minimum: \$
(Does not include 8.1% tax and 20% gratuity)

Deposit Request: \$

Due Date:



4.CONTRACT

Client:
Date & Time:
Contact:

****Must be completely filled out in order to confirm event****

Date of Reservation: _____ Time of Reservation: _____

Event Space: _____ Number of People Attending: _____

Company / Event Name: _____

Contact: _____ Tel# _____

Fax# _____

Party Host (if different than contact name) _____

Contact # for day of the event _____

Address (street address, city, state, zip):

Email Address: _____

CONTRACT

Reservation Policy: In order to secure event space, a signed contract and deposit is required. All reservations are considered tentative until we receive a signed copy of this contract and deposit. A guaranteed guest count is due two business days in advance. Host will be charged for guaranteed guest count or actual number in attendance, whichever is greater, and total bill must meet the food and beverage minimum before tax and gratuity to reserve the specified event space.

Cancellation Policy: One week prior to event date the deposit is non-refundable. Inside of 24 hours prior to event date, host will be charged the entire food and beverage minimum stated on the proposal to the credit card on file.

****Reservation Extension Fee:** Host will be charged \$50-\$100 for every 30 minutes group stays in the designated event space passed their contracted end time. Amount of additional charge is determined by the space capacity. Manager on duty will approach the host 30 minutes prior to end time. Events that extend past normal business hours may be assessed the reservation extension fee.



5. CONTRACT SIGNATURE PAGE

Client:

Date & Time:

Contact:

Tax Exemption: If Client is tax exempt, the tax exemption certificate MUST faxed in with the contract. If a copy of the certificate is not delivered by the day of the event, applicable sales tax will be added to the final bill. Tamayo restaurant will not issue a refund in the amount of the sales tax after the bill has been closed.

Patio Reservation: Any and all reservations on the patio are subject to change in case of bad weather. Part, or all, of the party may be moved into an indoor private space for the event.

Final Guest Count Guarantee: Final guest count is due 2 (two) days prior to your event. You will be charged for the guarantee count or the actual number of guests, whichever is greater.

Outside Food and Beverage: Food of any kind may not be brought into the restaurant from an outside source without prior approval from the Beverage Director, General Manager. Alcoholic beverages, including wine, may not be brought into the restaurant from an outside source. Specialty desserts are allowed at a \$3 per person cake cutting fee.

Menu Upgrades: Customized menus that include any item with a listed up charge per person will affect the overall per person price, and the final per person price will increase accordingly.

Late Arrivals: Any guest(s) arriving late will be served the course that the party is on at the time of their arrival. Full menu price will still be charged for those guests.

Rentals: Parties larger than 60 guests, may require renting additional tables, chairs, glassware, plates, etc. these charges will be passed to the host of the event. (Zengo Buyout events do require tables and linens to be rented, the charges will be added to the final bill. 20% gratuity is added to the final bill for all parties)

Alcohol & Liability: Zengo does not serve alcohol to anyone under 21, and reserves the right to refuse service to anyone during the event. Zengo is not responsible for loss or damage to any property brought into or left in the restaurant by Client and/or its guests.

Payment Policy: All food and beverage purchases must remain on one check. Final payment is due at the conclusion of the event, unless Accounts Receivable is set up in advance through Events Manager. No personal checks are accepted.

If you agree and understand the terms listed above, please sign and date below.

Signature _____

Date _____