



ZENGO
Denver

DINNER AT ZENGO

Thank you for considering ZENGO for your upcoming event!

Whether you are looking to enjoy a sit-down dinner in our private room or a casual dinner on the patio, our courteous and professional staff is awaiting your arrival.

As you will see in the following pages, menus are priced on a per person basis. The base menu price is **\$48.00 per person**, and each guest will enjoy a three-course meal. Zengo dishes are designed for sharing and sampling, to create a communal feeling of give and take with your table.

Please select 3 items for the first course, 3 items for the second course, 2 items for your side dishes and 2 items for the dessert course.

*Additional menu upgrades are available and will be applied to the **overall** per person price.*

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 & La Sandia
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**



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

Ordering by the Dozen:



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(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 wagyu 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 Sopas 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



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ZENGO DINNER MENU

Salted edamame included with all seated dinners for all your guests
All the selected items for your dinner menu are provided for your group to share

Edamame XO style

dried seafood / prosciutto / chile oil
Add \$1 per person

FIRST COURSE

(Select three)

CEVICHE

Ceviche de Camaron aji panca / orange / heart of palm / roasted corn / serrano / bonito

Ceviche de Mahi Mahi aji amarillo / orange juice / lime juice / ginger / honey / red onion / cucumber
apple / grape tomatoes / green onion / cilantro

TIRADITOS

Hamachi cucumber / habanero kumquat preserve / shiso / sea salt / ponzu

Tuna serrano / seared watermelon relish / avocado mousse / cilantro / ponzu

Seared Salmon daikon slaw / Fresno chile jam / ponzu

ANTOJITOS

Arepas de Puerco cornmeal cake / achiote~hoisin pulled pork / crema fresca / guacamole

Crunchy Calamari mizuna / avocado / cilantro / pickled~jalapeno / tomato~guajillo vinaigrette

Won Ton Tacos charred ahi tuna / sushi rice / pickled ginger / mango salsa

Tempura Asparagus Tacos asparagus / won bok slaw / thai chile / lemon sake aioli / soft tortillas

Soft Shell Crab Tacos won bok slaw / thai chile / lemon sake aioli / soft tortillas

Thai Shrimp Lettuce Wrap chorizo / peanuts / cilantro / mint / pico de gallo / spicy tamarind chutney

Empanadas thai chicken / chile poblano rajas / oaxaca cheese / mango-curry salsa



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Tuna Sashimi Tostada ahi tuna / crispy tortilla / capers / tomato / cilantro / white anchovy ~ chipotle aioli

Roasted Pork Belly Vietnamese coffee / boniato / chayote / congee / crispy shallot

DIM SUM

Wagyu Beef Gyoza kobe beef / shrimp / red chile / onion / black vinegar~soy sauce
Add \$2.00 per person

Crispy Peking Duck Tacos duck confit / roasted Anaheim / sliced daikon green apple tossed in madras curry aioli / green onions / sesame/ orange coriander sauce

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

ENSALADAS

Give 'n Take Chicken Salad togarashi candied pecans / mandarin / cabbage piconcillo~ginger vinaigrette

Tuna Tataki Salad avocado / kaiware sprouts / grilled watermelon / lemon wasabi dressing



SECOND COURSE

(Select three)

DEL MAR

Char Broiled Black Cod chile chipotle~miso / lemon~togarashi aioli

Chilean Sea Bass charred bok choy kimchee / roasted red peppers / saffron dashi ponzu
pineapple salsa

Grilled Scallop Mojo de Ajo bacon / roasted corn / sushi rice / yuzu-siracha / kabayaki

Cedar Roasted Organic Salmon certified organic Scottish salmon / shimeli mushrooms /
baby bok choy / tomato / burdock / bamboo / cilantro / tom yum broth

DE LA TIERRA

Palomilla grilled beef tenderloin / chile poblano onion / ginger~serrano~black pepper sauce

Chicken Tandoori masala~achiote grilled chicken breast / naan / black bean dal
cilantro & mango salsas

Wagyu Beef Churrasco kobe arrachera / citrus / mustard / chimichurri sauce / crispy yucca
grilled onions / chipotle hollandaise

Mustard Crusted Lamb Loin lamb rack, pan roasted / spicy mustard / cotija cheese
sauté of roasted corn, edamame, oven dried tomato, and oyster mushroom / crispy julienne potato
guava barbeque sauce

Szechuan Pork Tenderloin wok fried wild rice / mushroom / bacon / yuzu~cherry salsa

VEGETARIAN

Black Bean Dal ginger / garlic / grilled naan / cilantro and mango salsas

Crispy Tofu sesame / kale / lotus root / sweet chile sauce



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SECOND COURSE, SIDE DISHES

(select two)

ARROZ FRITO & NOODLES

Arroz Frito fried rice / duck / shrimp / pork / egg / scallions

Arroz Frito Vegetariano asparagus / shiitake mushrooms / scallions / bean sprouts / carrots

Szechuan Rice Noodle rice noodle / crispy tofu / roasted eggplant / bell pepper / shiitake mushroom
oyster sauce / soy sauce / cashews / hot and sour sauce / soft poached egg.

PLATOS PUEQUENOS

Steamed Jasmine Rice

Roasted Plantains

Wok Tossed Greens mushroom / oyster sauce

Ejotes con Huevo green beans / scrambled egg / XO sauce

THIRD COURSE

(select two)

Orange & Yuzu Custard Ginger short bread / roasted pistachio ice cream
mint /vanilla crema

Churros chai custard / spicy chocolate and berry dipping sauces

Banana Three Ways warm banana cake / banana ice cream / bruleed banana
chocolate ganache / cajeta

Mexican Chocolate Tarte cocoa nibs / cinnamon whip / chili ancho anglaise

Blackberry ~ Ginger Cobbler stone ground oats / piloncillo / ginger ice cream

Gluten Free Molten Chocolate Cake white chocolate ~ green tea ganache / vanilla ice cream



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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

Host can choose to set up a specialty bar in their event space
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:

MENU CHOICES

Pre-Dinner Cocktail Reception Options :

Would you like to offer a cocktail reception prior to your dinner ?

(Please check one)

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?

(Please check one)

Per Person: ___ @ \$ ___ pp

(Recommended for parties larger than 25)

By the Dozen: ___

(2 dozen per choice minimum)

Botanas Selections: _____

(See pages 3 & 4 for botanas options)

Seated Dinner Selections:

All seated dinners include Salted Edamame,

If you like to have our XO style Edamame (dried seafood / prosciutto / chile oil) please check here _____

First Course:

- 1. _____
- 2. _____
- 3. _____

Second Course:

- 1. _____
- 2. _____
- 3. _____

Side Dishes

- 1. _____
- 2. _____

Dessert:

- 1. _____
- 2. _____

YOUR EVENT MENU:

Specialized menus will be designed for your event, and will be placed at each setting. Would you like a special heading for your menu? If so, please indicate below.



2. 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 with dinner? 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)

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 Zengo 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 the 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: Host understands that the base menu price for the three course meal is \$48 per person. 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** _____