

VENGA VENGA

BY CHEF RICHARD SANDOVAL

PARTIES & EVENTS

—

OUR CONCEPT

Venga Venga, meaning "Let's go, let's go!" was created by acclaimed Chef & Restauratuer Richard Sandoval. Savor authentic Mexican food served alongside a collection of 75+ tequilas and mezcals.



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 50 locations and 5 continents.

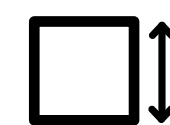
A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." 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.



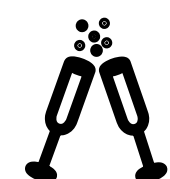
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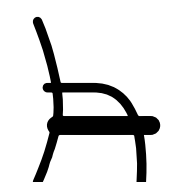
KEY



SIZE OF VENUE



RECEPTION CAPACITY




SEATED CAPACITY





OUR RESTAURANT

Located right off the slopes in Snowmass Village, Venga Venga's casual & fun atmosphere is welcoming to all. Cozy up by the fire pits on the outdoor patio with panoramic mountain views while enjoying handcrafted margaritas & table-side guacamole.

 3,500 SQ FT

 300 RECEPTION CAPACITY

 200 SEATED CAPACITY





LA MONTAÑA DINING ROOM

Enjoy the warmth and comfort of the mountain from your own semi-private portion of our main dining room. With direct bar access and the option to add your own private fire pit on the patio, this open space brings the outside-in with ample natural light and scenic views.

*Food & Beverage Minimum Range (Summer Season) \$2,000 - \$10,000
Food & Beverage Minimum Range (Winter Season) \$4,500 - \$15,000*

 900 SQ FT

 75 RECEPTION CAPACITY


 100 SEATED CAPACITY



LA SOMBRA LOUNGE

Get the best of both worlds with this private or semi-private outdoor patio space. Featuring a retractable roof and sides with permanent heating, La Sombra allows you and your guests to go from enjoying clear, sunny skies to protection from the elements as quickly as the clouds come over the mountain.

*Food & Beverage Minimum Range (Summer Season) \$1,000 - \$5,000
Food & Beverage Minimum Range (Winter Season) \$1,000 - \$5,000*

 540 SQ FT

 45 RECEPTION CAPACITY

 30 SEATED CAPACITY

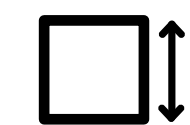


EL SOL PATIO

Panoramic views of the valley and slope-side service make this premier patio the gem of Snowmass Village. Snuggle up to the fire pits, enjoy libations from your private bar and dance beneath the stars on this spacious, uncovered patio space.

Food & Beverage Minimum Range (Summer Season) \$3,500- \$10,000

Food & Beverage Minimum Range (Winter Season) \$4,000 - \$15,000

 1700 SQ FT

 200 RECEPTION CAPACITY

 95 SEATED CAPACITY



RESTAURANT BUYOUT

Perfect for larger groups or for those who want a little privacy! A buyout of the full venue provides all of the benefits of our main dining room and patio spaces combined, plus the peace of mind of a guaranteed rain plan in the case of inclement weather.

*Food & Beverage Minimum Range (Summer Season) \$5,000 - \$25,000
Food & Beverage Minimum Range (Winter Season) \$10,000 - \$30,000*

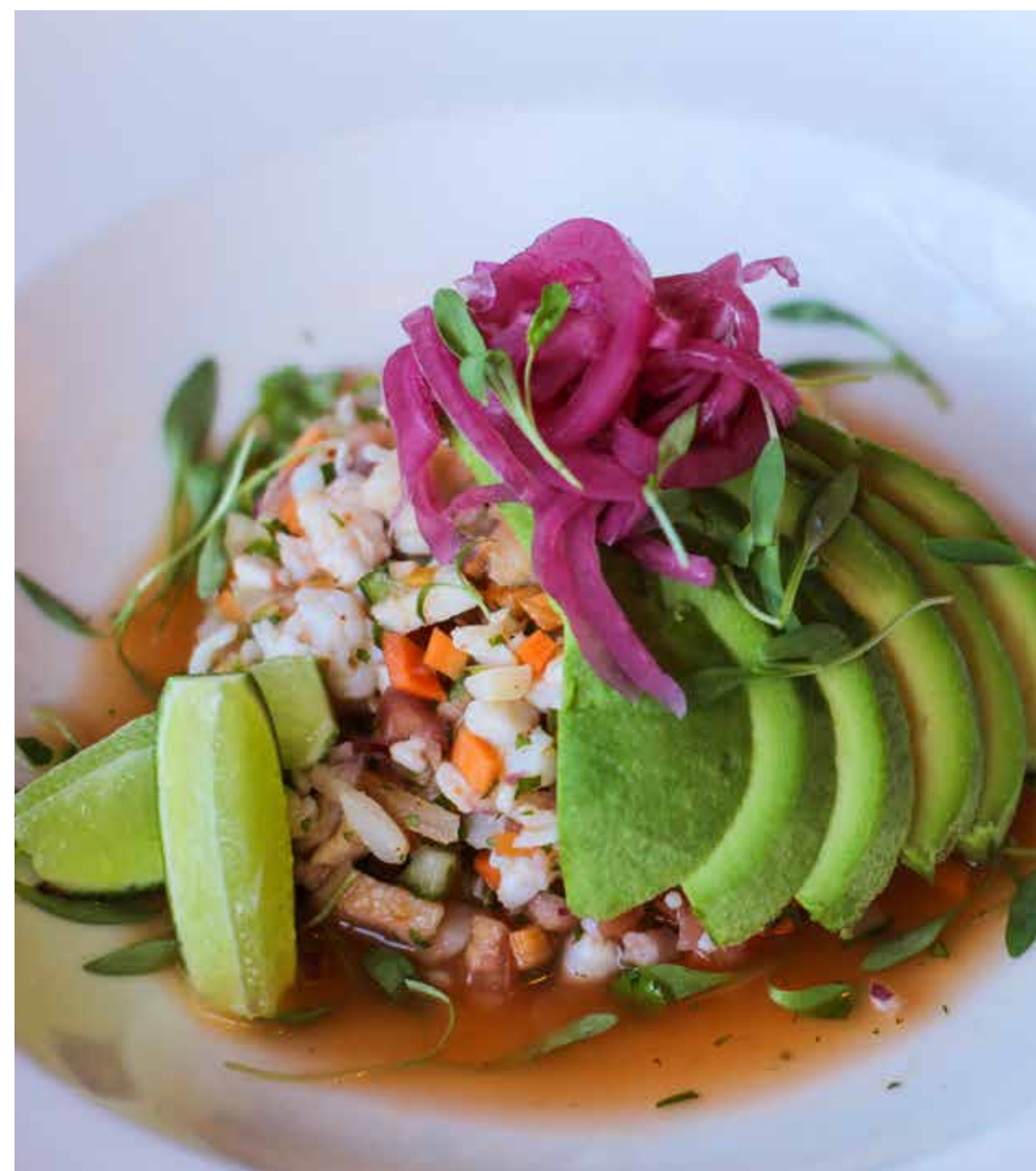
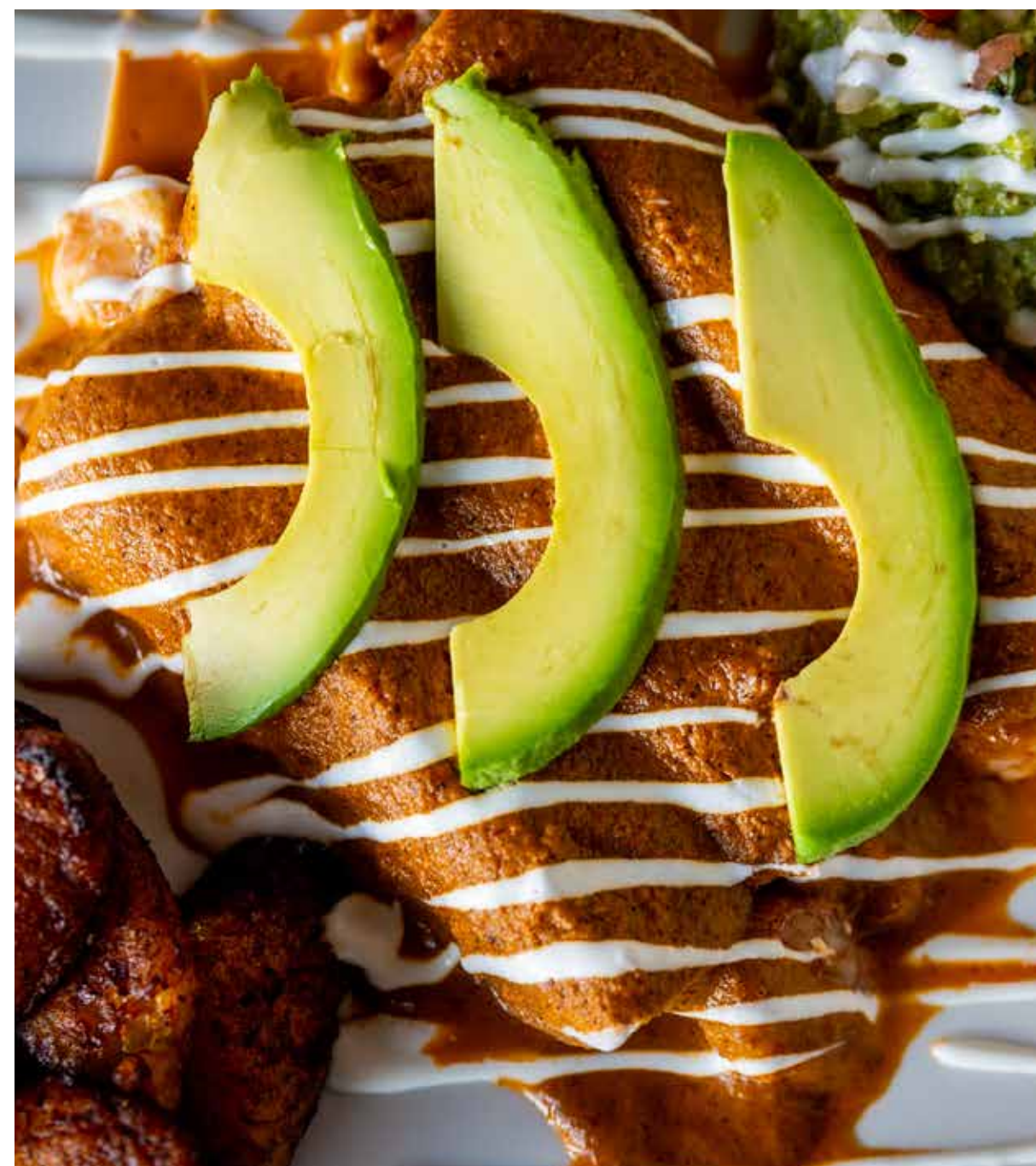
 3,500 SQ FT

 300 RECEPTION CAPACITY

 200 SEATED CAPACITY

OUR MENU

Our lunch & dinner menus feature fresh Mexican fare including street tacos, sizzling fajitas, creamy enchiladas and more. ¡Venga Venga!



SHARED DINNER

Served family style or plated with a plating fee

50.00 PP DINNER MENU
SERVED FAMILY STYLE

FIRST COURSE
SELECT TWO

VEGETARIAN QUESADILLA (G,D)
CHOP SALAD (D)

SECOND COURSE
SELECT THREE

CHICKEN TINGA TACOS (D)
GRILLED STEAK TACOS
BAJA TACOS
VEGGIE ENCHILADAS, (V)
CHICKEN DIVORCIADAS (D)

THIRD COURSE
SELECT ONE

CHURROS (D,G)
TRES LECHES CAKE (D,G)

60.00 PP DINNER MENU
SERVED FAMILY STYLE

FIRST COURSE
SELECT TWO

VEGETARIAN QUESADILLA (D,G)
MEXICAN TORTILLA SOUP (D)
CHOP SALAD (D)

SECOND COURSE
SELECT THREE

BAJA TACOS
VEGGIE ENCHILADAS (V)
CHICKEN DIVORCIADAS ENCHILADAS (D)
CHICKEN ZARAPE (D)
PORK CARNITAS (D)
CARNE ASADA (D)
LA HAMBURGUESA (D,G)

THIRD COURSE
SELECT ONE

CHURROS (D,G)
TRES LECHES CAKE (D,G)

RECEPTION

GUACAMOLE & SALSA STATION (V)

1 HR - 13.00 PP | 2 HRS - 20.00 PP | ADDT. HR - 5.00 PP

TRADITIONAL MOLCAJETE FEATURING OUR SIGNATURE GUACAMOLE AND ROASTED TOMATO SALSA, SERVED ALONGSIDE HOUSE-MADE TORTILLA CHIPS

MEXICAN STREET FOOD

LIGHT APPETIZERS

1 HR - 20.00 PP | 2 HRS - 28.00 PP
ADDT. HR - 5.00 PP

Choice of 3, from the list below:

STEAK QUESADILLA (D,G)
GRILLED CHICKEN QUESADILLAS (D,G)
CRIMINI MUSHROOM QUESADILLAS (G)
CHICKEN FLAUTAS (D)
CHICKEN TINGA SOPES (D)
SOPES DE CARNITAS
EMPANADA CHORIZO (D)
GUACAMOLE TOSTADA (V,VG)

MEXICAN STREET TACO BAR

2 HRS - 35.00 PER PERSON

CHOOSE 3 TACO PROTEINS;
GRILLED CHICKEN | GRILLED HANGER STEAK | BAJA FISH | CARNITAS
ROASTED SEASONAL VEGGIES

INCLUDES THE FOLLOWING SIDES: CORN TORTILLAS, MEXICAN RICE, REFRIED BLACK BEANS, SALSA ROJA, SALSA VERDE, DICED ONIONS, CILANTRO

FAJITA BAR (G)

2 HRS - 35.00 PP

INCLUDES THE FOLLOWING PROTEINS;
GRILLED CHICKEN | GRILLED HANGER STEAK | GRILLED PORTABELLA
ADD SHRIMP +5.00 PER PERSON

INCLUDES THE FOLLOWING SIDES: FLOUR TORTILLAS, MEXICAN RICE, REFRIED BLACK BEANS, SALSA ROJA, SALSA VERDE, CREMA FRESCA, CITRUS ONIONS, GREEN PEPPERS, HOUSE CHIPS, SALSA

ENCHILADA BAR (D)

2 HRS - 25.00 PP

INCLUDES THE FOLLOWING PROTEINS; SHREDDED CHICKEN | SHREDDED CHEESE | MARKET VEGGIES
ADD JALISCO SHRIMP \$5 PER PERSON (S)

INCLUDES THE FOLLOWING SIDES: MEXICAN RICE / REFRIED BLACK BEANS / SALSA ROJA / SALSA VERDE / CREMA FRESCA / HOUSE CHIPS / SALSA

SURF & TURF BAR

2 HOURS - \$40 PER PERSON

INCLUDES THE FOLLOWING PROTEINS;
GRILLED CARNE ASADA STEAK | ADOBO SALMON | CHICKEN ZARAPE (D)

INCLUDES THE FOLLOWING SIDES:
MEXICAN RICE / REFRIED BLACK BEANS / CITRUS ONIONS / PEPPERS / ZARAPE CHIPOTLE SAUCE HOUSE CHIPS / SALSA

ENHANCEMENTS – ADD ONS

GUACAMOLE (V, VG) +9.00 PP
SALAD (V/VG-O) +10 PP
DESSERT (D,G) +9.00 PP

BAR PACKAGES

EL TRADICIONAL

unlimited consumption from a selection of mexican beer, house wines, & house margaritas

2 HRS | 40.00 PP

3 HRS | 55.00 PP

4 HRS | 65.00 PP

EL CLASICO

Unlimited consumption of a tailored selection of our most popular cocktails, house spirits, wines, and beers.

2 HRS | 50.00 PP

3 HRS | 65.00 PP

4 HRS | 75.00 PP

EL SUPERIOR

unlimited consumption from a tailored selection of our tequilas and mezcal cocktails, premium spirits, wines, & beers.

2 HRS | 60.00 PP

3 HRS | 75.00 PP

4 HRS | 85.00 PP

HOST BAR PACKAGE

host will be charged per drink based on consumption at the event. Regular menu pricing applies.

SHARED MENU



COURSED MENU



BAR



EVENT ENHANCEMENTS

ENTERTAINMENT

Live music and entertainment is a great addition to any event. Please ask for our preferred vendor list to book your entertainment



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, 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.

ADMINISTRATIVE & OPERATIONS FEE

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

105 Daly Ln, Snowmass Village, CO 81615

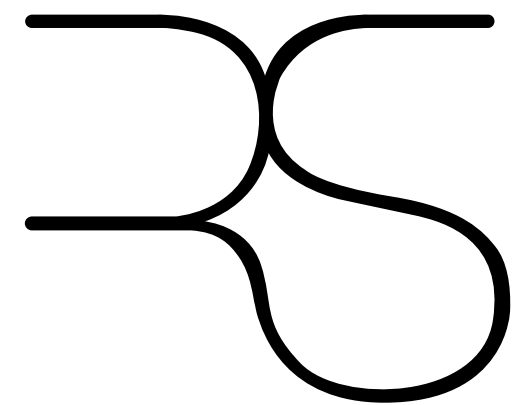
VALET

Valet is not available at this location.

CONTACT US

PHONE

(970) 923-7777



RICHARD SANDOVAL
HOSPITALITY