LA CABANA RESTAURANT

738 Rose Ave Venice, CA 90291 Tel 310-392-7973
www.LaCabanaVenice.com
Contact: Vicky Haro, Events Manager - Tel 310-392-7973 xt 204
Vicky@LaCabanaVenice.com

We at La Cabaña would like to take a moment to thank you for contacting us. We realize you have many restaurant choices and look forward to serving you and your guests.

Please review the general information below. La Cabaña requires a deposit before we can secure any party reservations. Inquiries that are not secured with a deposit are not considered as a reservation and are subject to cancellation without notice. When you are ready to move forward, let us know and we will assist you with your event. We are here to ensure your party is a success. Gracias!

GENERAL INFORMATION

☐ **Party Sizes** - Parties **OVER 25** generally require a "buy-out" of a specific area and require a **minimum food and beverage purchase.** All food and beverages consumed during your party will go towards meeting the minimum. If minimum is not met then the balance is charged as a "banquet fee" in order to meet the minimum.

☐ **Buy Out Minimums and Party Times**

***Full Patio (seats 60-65 max) 3hrs**
Lunch Daily: Food & Bev min: **$1500**
Dinner/Sun-Thurs: Food & Bev min: **$2500**
Dinner/Fri & Sat: Food & Bev min: **$3000**

***1/2 Patio (seats 30-35 max) 3hrs**
Lunch Daily: Food & Bev min: **$750**
Dinner/Sun-Thurs: Food & Bev min: **$750**
Dinner/Fri & Sat: Food & Bev min: **$900**

***Back Bar (45-50 max) 3hrs**
Dinner/Sun-Thurs: Food & Bev min: **$750**
Dinner/Fri & Sat: Food & Bev min: **$900**

Note: Minimums are subject to change.

☐ **Deposits/Cancellations** - A deposit is required to secure your reservation and is refundable if canceled 48 hours prior to your event. The deposit will be applied as payment towards your final bill:

- **Lunch:** $200.00 Deposit
- **Dinner**: $300.00 Deposit
- **Back Bar**: $100.00 Deposit

☐ **Menus & Beverages** -We offer different party packages. Review and select the package that bests suits your event. We also offer different **Beverage Options** that you can choose from to help control your budget. Local sales tax and 18% service fee will be added to all billing. Children's menus are available for children under 12. Prices subject to change without notice.

☐ **Smaller Parties** - (15-25 people) - Smaller parties require a deposit/minimum of $20 per person and is refundable if canceled 48 hours prior to your event. The deposit will be applied as payment towards your final bill or can be returned to your credit card after your event is paid in full. Deposits are non refundable after 48 hours prior to your event.

☐ **Parking** - Parking is limited mostly to street parking on Rose Ave and on Lincoln Blvd. Many guests prefer to Uber or Lyft. We also offer contracted Valet Parking that would need to be prearranged at an additional cost. If you are interested in providing Valet Parking for your guests let us know and we can inform you with the details.

☐ **Billing and Final Payments** - Separate checks for individuals or couples are NOT available unless you choose t he "Back Bar" option, otherwise ONE bill will be presented to the host at the end of the event. Final payment for all parties is due at the conclusion of your event.

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BACK BAR OPTION

Our Back Bar is adjacent to our patio and is a perfect solution for festive parties up to 50 Max, looking for a Cocktail and Appetizer Event where you can have your guests pay as they go. The host can choose to pick up part, or all, of the bar tabs for all guests, otherwise all guests will be charged as they are served. The Back Bar Option includes exclusivity to the Bar Area for 3 hours with your own bartender and a special appetizer menu (below). We also have a delicious array of Passed Appetizer platters to choose from that can be pre-ordered by the host and served on the night of your event.

There is a $100 deposit required to reserve a 3 hour time block in the Back Bar plus a $750 Food and Beverage Minimum - excluding tax and gratuity - ($900 on Friday & Saturdays) which must be met collectively by the group by the end of the event. Client is responsible for meeting the difference if minimum is not met. A credit card authorization form must be on file with La Cabaña prior to the event and the $100 deposit will be refunded at the end of the event after all tabs are closed.

If you are interested in hosting a larger cocktail and appetizer party, we can combine our Patio Area with the Back Bar Option. Contact Vicky Haro, Banquet Event Coordinator for more details.

THE BACK BAR

Back Bar Menu applies to Back Bar only

House Wine $10 ***XX on Tap $6***

BOTANAS $10

Small House Guacamole
Jalapeño Poppers
Mini Taquitos (beef or chicken)
Chicken Empanadas (3)

SOFT TACOS $5

*Pollo Asado
*Carnitas
*Carne Asada
*Barbaco

Passed appetizer platters also available.

la Cabaña

PASSED APPETIZERS

SHRIMP ON A PICK	Individual large Mexican Shrimp served hot on a toothpick, deliciously prepared in your choice of: - Al Mojo del Ajo (Butter and Garlic sauce) - Borrachos (Flamed broiled with Tequila and Lime)	$75 (Platter of 25)
CHALUPAS	Platter of mini hand-made corn Tortilla boats filled with your choice Shredded chicken, Carnitas, or Barbacoa, topped with condiments and salsa. ***(Needs 24-hour notice)***	$39 (Platter of 12)
STREET TACOS	Street Taco Platter: Carnitas, Barbacoa, Carne Asada or Pollo Asado. All served w/ cilantro y cebolla, and Salsa Picosa.	$39 (Platter of 12)
CRISPY TACOS	Platter of hard-shell tacos filled with Chicken, Beef, Bean, or Potato, topped with condiments & cheese.	$39 (Platter of 10)
QUESADILLAS	Our famous Quesadillas made with hand-made Flour Tortillas cut into individual pieces and served on a platter. Choices include: • Shredded Chicken or Beef Quesadillas • Zucchini and Corn Quesadillas • Potato & Roasted Poblano Quesadillas	$45 (Platter of 15)
MINI TAQUITOS	Crispy Mini Taquitos passed on a platter with Guacamole, Sour Cream and Salsa Picosa. Choice of fillings include Chicken, Beef or Potato. ***(Needs 24-hour notice).***	$39 (Platter of 25)
JICAMA POPPERS	A refreshing platter of jicama, cucumber and orange slices served on a pick, topped with fresh squeezed lime & Tajin. ***(Needs 24-hour notice).***	$26 (Platter of 25)
MINI TAMALES	Platter of mini pork tamales topped with mole' and melted cheddar cheese with a dollop of sour cream.	$32 (Platter of 12)
MINI CHURROS	Baskets of hot and crispy bite-size Mexican pastries generously covered with cinnamon and sugar.	$9 (Basket of 12)
GUACAMOLE STATION *(Patio Parties only)*	A festive and colorful self-serve Guacamole Station includes a guacamole platter (serves 20-25), homemade chips, 2 salsas (salsa picosa, pico de gallo), shredded cheese and lime wedges. ***(Needs 24-hour notice).***	$95 (Refills $75)

MARGARITAS

FLAVORS

Regular (Lime) | Spicy Jalapeño | Strawberry | Pineapple | Coconut | **Tamarindo (NEW)** | Peach Mango | Banana | Midori Melon | Raspberry | Guava | Raspberry Rush (Raspberry + Mango) |Peach Pizazz (Peach + Banana) | Mango Mania (Mango + Peach) |Strawberry Tropic (Strawberry + Banana)

	SINGLE	DOUBLE	LA GRANDE (20oz)
Regular	13.00	17.00	20.00
Flavored	13.75	18.00	21.00

PITCHERS

	CARAFE (Liter)	PITCHER (60 oz)
Regular	45.00	69.00
Flavored	48.00	72.00
Skinny	45.00	69.00
Cadillac	63.00	90.00
Patrón Silver	60.00	87.00

WINE

	GL	BTL
Josh Cellars, Chardonnay	13	42
Meiomi, Pinot Noir	15	48
Rodney Strong, Sauvignon Blanc	13	42
Ruffino, Prosecco (Splits)	15	48

OTHER BEVERAGES

AGUAS FRESCAS -4.95 (Horchata | Tamarindo | Jamaica)

ICED TEA - 4.95

SOFT DRINKS -3.95

RC Cola I Diet Rite I 7 Up I Squirt I Lemonade

AGUA EN BOTELLA	SMALL
Con Gas - Topo Chico	4.00

PLEASE DRINK RESPONSIBLY I v4.24

PREMIUM MARGARITAS

THE ORIGINAL MARGARITA 22.00
The "Orîgînal Margarîta" was învented în Acapulco în 1948 by Margarita Sames who loved the party life. A braîn numbîng three parts **Cazadores Blanco** Tequila to one part Cointreau with fresh squeezed lime served in a HEFTY 20 oz glass!

CUCUMBER JALAPEÑO MARGARITA 17.00
A cool and refreshing Margarita made with **"21 Seeds"** Cucumber & Jalapeño infused tequila, rimmed with Tajin and served on the rocks.

COMO UNA FLOR 17.00
This premium Lavender Margarita mixes the bold flavors of **Patron Tequila** and the delicate floral notes of lavender. Float away!

MARGARITA FLIGHT 19.00
Four delicious Margaritas presented in tasting glasses to share - or not. (Como Una Flor |Tamarindo | Guavarita | Cucumber Jalapeño)

CADILLAC MARGARITA 18.00
An old school premium margarita made with **Cazadores Reposado** and a shot of Grand Marnier floated to give it that extra kick!

MESCALITA 16.00
A Mezcal margarita made with **Del Maguey Vida Mezcal**, Triple Sec, sweet & sour, served on the rocks with a salted rim and lime.

LA CABAÑA BLUE 17.00
100% Blue Agave, this gorgeous blue Margarita speaks for itself. Mixed with **PatronSilver** and Blue Curaçao. Served on the rocks.

EL PATRÓN GRANDE 22.00
A HEFTY 20 oz superior Margarita made with **Patron Silver Tequila** plus an extra mini-bottle of Patron Silver propped upside down and inside your glass! Served on the rocks. No rest for the weary here!

SKINNYMARGARITA 15.00
Our famous house margarita made without the sweet & sour, but packs the same punch. Made with tequila, triple sec, and fresh lime.

GUAVARITA 17.00
A cross between a pear and a strawberry, this tropical fruit makes for a wonderfully sweet and tangy premium Margarita. Blended with **Patron Silver**, triple sec and sweet and sour.

BORRACHO MARGARITA 20.00
The drunken margarita, we combine the best of two into one. Our famous house margarita with a **Coronita** propped upside down and inside your glass!

No alcoholic beverages served after 1:45am

SPECIALTY COCKTAILS

LONG ISLAND ICED TEA GRANDE 16.00
All the classic liquors with sweet & sour and a splash of cola served "grande" style in 20 oz glass!

PIÑA COLADA 13.75

MICHELADA 13.00
Tajin rimmed with Clamato and lime. Mix with your choice of beer.

BLOODY MARY/ BLOODY MARIA
GRANDE 16.00 | CHICA 13.00

For the day after, served with Vodka (Mary) or Tequila (Maria). Grande or Chica with all the fixings. Either way it's hair of the dog.

CUBA LIBRE 13.00
The classic. Bacardi Rum and cola with lime.

SANGRIA GRANDE 16.00 | CHICA 13.00
A refreshing summer drink prepared with either red or white wine and fresh slices of citrus.

PALOMA LOCA 14.00
Mexico's most refreshing sparkling beverage. **Patron Reposado**, Squirt Soda, and fresh lime served in a classic clay cantarito.

MANGONEADA GRANDE 16.00 | CHICA 13.00
A frozen blend of delicious Mango, Tequila and Chamoy. Served with a Tamarindo & Chile straw. Super Yummy!

CERVEZAS

IMPORTADAS 7.00
Corona | Corona Light | Coronitas (2) | Pacifico | Dos Equis XX | Modelo Especial | Negra Modelo | Bohemia | Corona "zero" (N/A)

AMERICANAS 7.00
| Coors Light

DE BARRIL (TAP ONLY)	GLASS	PITCHER (60 OZ)
Modelo Especial I Pacifico	Dos Equis XX	7.00	27.00
Craft Beer (ask your server)		

TEQUILAS

Make your favorite Tequila into a Margarita! Add 5.00

CAZADORES

Blanco ..... 10.00 — Añejo 11.00
Reposado ..... 10.25 — Cristalino 12.00

SAUZA

Hornitos Plata ..... 11.00 — Tres Generaciones Plata 11.00
Hornitos Reposado ..... 11.00 — Tres Generaciones Reposado 11.00

PATRÓN

Silver ..... 12.00 — Añejo 13.00
Reposado ..... 12.00 — Gran Patrón 34.00

ESPOLON

Blanco ..... 10.00 — Reposado 10.00

DON JULIO

Silver ..... 12.00 — Añejo 14.00
Reposado ..... 12.00 — 1942 ..... 38.00

TEREMANA

Blanco ..... 9.00 — Reposado 10.00

CLASE AZUL

Plata ..... 20.00 — Añejo 80.00
Reposado 25.00

CORRALEJO

Reposado ..... 10.00 — 99,000 Hours 13.00
Añejo ..... 11.00 — Gran Reposado 24.00

SIETE 7 LEGUAS

Blanco ..... 10.00 — Añejo 12.00
Reposado 11.00

CASAMIGOS

Blanco ..... 12.00 — Añejo 14.00
Reposado 13.00

MEZCAL

El Silencio ..... 10.00 — Del Maguey Vida 11.00

EL TESORO

Blanco ..... 10.00 — Añejo 11.00
Reposado 11.00

GRAN CENTENARIO

Plata ..... 11.00 — Añejo 13.00
Reposado 12.00

CHINACO

Blanco ..... 10.00 — Añejo 11.00
Reposado 10.00

JOSE CUERVO

Cuervo Reserva de la Familia 18.00

HERRADURA

Silver ..... 10.00 — Añejo 12.00
Reposado ..... 11.00 — Suprema 35.00

THE MARGARITA MYTH

A CONTROVERSIAL BEGINNING

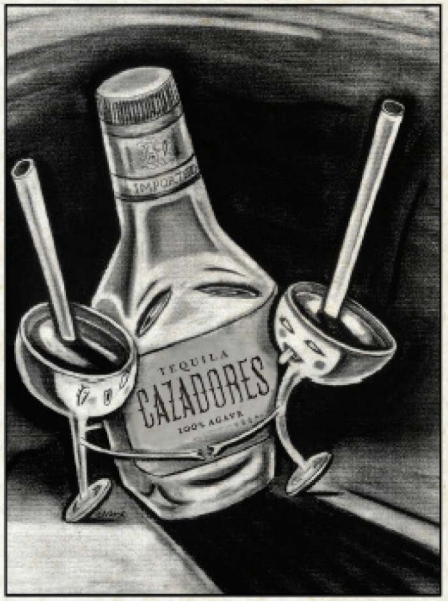
The "Original Margarita" was invented in Acapulco in 1948 by Margarita Sames who loved the party life. One evening Mrs. Sames concocted up "the drink" which came to be known as the "Margarita". Over the years, her potent recipe has been altered. In keeping with La Cabana's reputation of authenticity, we proudly present...

THE ORIGINAL MARGARITA

Made with Cazadores Blanco Tequila,
Cointreau, and fresh squeezed lime.

22.00

CAZADORES COINTREAU





la Cabaña

DRINK MENU