



Banquet and Large Party Information

Thank you for considering Café Coyote to host your special event! Café Coyote, located in the Heart of Historic Old Town San Diego, is the perfect venue for all occasions. Café Coyote is well known for its festive and colorful atmosphere. Whether it's an outdoor event, a wedding rehearsal, a private get-together or a team building experience, Café Coyote is the place to be! Treat your guests to the feel of Mexico without crossing the border. Locations range from a lavish sun-splashed courtyard patio, indoor dining, private and semi-private group rooms, or a rustic Mexican Cantina displaying over 120 different tequilas.

Not only is Café Coyote noted for delicious traditional Mexican food, we have become famous for our handmade tortillas, specialty Grande Margaritas and our Happy Hour in our Rustic Coyote Cantina, featuring specialty tacos and margaritas, with over 120 tequilas to choose from, you can't go wrong.

Year-round, locals and visitors alike enjoy outdoor dining and listening to our strolling mariachis. We are confident you will enjoy your event at Café Coyote. We look forward to hearing from you. Please feel free to visit us in person or virtually on our website: www.cafecoyoteoldtown.com.

In September 2007, Café Coyote became certified as an "Official Tequila House" by the Academia Mexicana del Tequila. Café Coyote is one of two "Tequila Houses" in the entire United States.

Warm Regards,

The Café Coyote Team

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Web Address: www.cafecoyoteoldtown.com

Prices Subject To Change

- Locations:** **PUERTO VALLARTA ROOM AND BALCONY~ Elegant Mexican Fiesta Room with Outdoor Dining**
Located upstairs on our private second story. Café Coyote's Puerto Vallarta Room is a PRIVATE RESTAURANT with a festive feel. It houses a full bar, kitchen, built in tortilla grill and balcony that overlooks beautiful Old Town. Comes with an audio visual system and w/wireless microphones. Guest must provide compatible cables. Accommodates up to 175 seated guests. 200 reception.
- CABO ROOM ~ The Tropical Palapa Room**
Located In the back of the courtyard of the Old Town Esplanade. The CABO ROOM is decorated like a typical Mexican Palapa. One can experience the Feel of Baja Mexico without crossing the border. Only room that we allow dancing in (accommodates DJs and live music). Accommodates up to 175 seated guests. 200 reception.
- POCO CABO ROOM**
Located off to the side of the Grande Cabo Room. This charming room has surround windows and its own private French door entrance. This room is divided by a screen that guest can leave down or put up if more than 33 guest are expected. Accommodates up to 33 guests.
- TEQUILA ROOM (Guadalajara Room) ~Tequila Dinner & Mexican Meeting Room**
Located off the center courtyard of the Old Town Esplanade. The GUADALAJARA ROOM has an Elegant Mexico atmosphere, decorated with traditional Mexican crafts and a mural depicting the tequila making process. Great for small groups or a meeting space. Accommodates up to a strict 30 guests.
- LA PAZ ROOM**
Located upstairs across from the PV Room. The La Paz room features large private French style doors and offers a vibrant Mexican atmosphere. Beautifully decorated with seascape murals and palapa. You will feel like you are in La Paz, Mexico. Recommended private room for parties of 40-80. Accommodates up to 80 guests seated.
- COURTYARD PATIO**
Located in the center courtyard of the Old Town Esplanade. All weather patio features festive outdoor dining. 1st Available ONLY- no private events.
- CAFE COYOTE CANTINA**
Located on ground level, parallel to Café Coyote Restaurant. Large bar area filled with TVs. 1st Available ONLY- no private events.
- Buy Outs:** **Have a large party? Our upstairs combined La Paz and PV room accommodated up to 300-350 guests. Or our downstairs space can accommodate 450 total.**
- Menu:** Please select from our set Fiesta Menus or create your own Menu from Café Coyote's Traditional, Favorites, Surf & Turf or Breakfast Menus. **(Holidays, Friday & Saturday nights may require a simplified menu)**. A children's Banquet Menu is available upon request. **Groups of 60+ are restricted to limited menus.**
- Beverages:** Soda, Lemonade, Ice Tea and Coffee included in Menu Price.
- Desserts:** \$2.00 per person charge for any Desserts brought in by guests. Fee waived if you cut and serve among yourself.
- Deposit:** 50% Party Deposit Required to Hold Reservation-Cancel 7 days prior to event, or deposit is non-refundable.
- Minimums:** **Any Private Party request will be required to meet minimums. Minimums vary depending on day or season. Café Coyote offers non-private events to groups of 60 or less.**

MENU SELECTION: ALL entrees must come from the same menu- we do not mix and match set menus

COYOTE "TRADITIONAL" MENU

Entrees Served with Chips, Fresh House Salsa, Mexican Style Rice & Beans and a Non-Alcoholic Beverage.

19.00++

Please select five entrees from menu below:

Burrito Especial (Chicken, Beef or Vegetarian)

A large flour tortilla stuffed with refried beans, melted cheese and a choice of shredded beef or chicken topped with our California Chile sauce or chicken topped with our Tomatillo-Jalapeño sauce.

Note: You must choose; Beef w/red sauce, Chicken w/green or red sauce or Vegetarian w/green sauce for all guests that want this menu choice.

Enchiladas (cheese, beef or chicken)

Two corn tortillas filled with melted cheese (cheese, shredded beef or chicken) and topped with a red California Chile sauce or green tomatillo sauce (best on chicken!)

Carne Asada Burrito

A large flour tortilla filled with chopped grilled marinated steak, guacamole and salsa fresca. Served with Mexican rice & beans.

Chile Verde Burrito

Tender pieces of pork sautéed in a spicy green chile sauce and wrapped in a large flour tortilla. Topped with sauce & cheese.

Coyote Caesar Salad with Margarita Chicken (Or plain)

Crisp romaine Lettuce tossed with parmesan cheese, crunchy tortilla strips and traditional caesar dressing invented in Tijuana. Topped with grilled margarita marinated chicken.

Veggie Fajitas

Fresh sautéed red & green bell peppers, onions, and mushrooms, served with sour cream, guacamole & flour tortillas. (Make Vegetarian with Corn Tortillas)

Taco Plate: Beef, Chicken OR Carne Asada

Two soft corn tortillas filled with grilled and chopped marinated beef, chicken or carne asada.

OR

Create Your Own Traditional Mexican Combo Plate

***Combo Must be ordered for all guests. Please Select 2 items from below
(\$5.00 per person for a third entrée)***

Beef Enchilada, Chicken Enchilada, Cheese Enchiladas, Beef Taco, Chicken Tacos or Carne Asada Tacos. Includes Mexican Style Rice and Beans.

Add Drink Tickets!

**Good for ONE House Margarita, House Wine, Bottled/Draft Beer or Well
Drink Ticket: \$8.00 per person; Premium Margarita: \$12.00 per person**

Starters/Desserts

Add a house salad or cup of soup: \$3.00 per person.

Add Flan, Bunuelos or Churros: \$3.00 per person.

Add Margarita Cheesecake for \$7.00 per person (must be preordered for all guest)

COYOTE "FAVORITES" MENU

*Entrees Served with Chips, Fresh House Salsa, Mexican style Rice & Beans,
Café Coyote's Famous Handmade Tortillas and a Non-Alcoholic Beverage.*

23.00++

Please select five entrees from menu below:

Carne Asada Plate

Carne Asada charbroiled and topped with a grilled green onion and a side of guacamole.

Carnitas Plate

Tender pieces of pork slow cooked in Mexico's traditional style.
Served with guacamole, cilantro, onions, salsa fresca and limes.

Chile Verde Plate

Chunks of tender pork sautéed in a green chile tomatillo sauce.

Chile Colorado Plate

Chunks of tender pork cooked in a traditional southwestern chile sauce served with a side of guacamole.

Margarita Chicken

(Plain, A La Crema-Jalapeno Cream Sauce or Chipotle Sauce)

Boneless Chicken breast marinated in our Special Margarita Marinade then charbroiled and served on a bed of Mexican style rice and topped with jalapeno cream sauce or Chipotle Sauce.

Fajita Chicken Salad

Chicken sautéed with red & green bell peppers, onions, mushrooms and garlic.
Served over our Coyote Caesar Salad. Served with handmade flour tortillas.

Beef, Chicken OR Veggie Fajitas

Fresh red & green bell peppers, onions, and mushrooms, sautéed with chicken or beef,
served with sour cream, guacamole & flour tortillas.

Enchiladas (cheese, beef or chicken)

Two corn tortillas filled with melted cheese (cheese, shredded beef or chicken) and topped
with a red California Chile sauce or green tomatillo sauce (best on chicken!).

Burrito Especial (Chicken, Beef or Vegetarian- must select in advance)

A large flour tortilla stuffed with refried beans, melted cheese and a choice of shredded beef or chicken topped
with our California Chile sauce or chicken topped with our Tomatillo-Jalapeño sauce.

Fish Burrito

Fresh fish of the day sautéed in our home made Veracruz sauce (tomatoes, peppers & onions)
and stuffed into a grande flour tortilla.

OR

Create Your Own Traditional Mexican Combo Plate

Combo Must be ordered for all guests. Please Select 2 items from below
(\$5.00 per person for a third entrée)

Carnitas, Margarita Chicken, Carne Asada, Chile Verde, Chile Colorado,
Or Beef, Cheese or Chicken Enchiladas.

Add Drink Tickets!

**Good for ONE House Margarita, House Wine, Bottled/Draft Beer or Well
Drink Ticket: \$8.00 per person; Premium Margarita: \$12.00 per person**

Starters/Desserts

Add a house salad or cup of soup: \$3.00 per person.

Add Flan, Bunuelos or Churros: \$3.00 per person.

Add Margarita Cheesecake for \$7.00 per person (must be preordered for all guest)

Prices Subject To Change

COYOTE “SURF & TURF” MENU

*Entrees Served with a Café Salad to Start, Chips, Fresh House Salsa, Mexican style Rice & Beans,
Café Coyote's Famous Handmade Tortillas and a Non-Alcoholic Beverage.*

\$32.95++

Please select five entrees from menu below:

Tequila Lime Shrimp

Shrimp sautéed in a delicious combination of tequila, lime, cilantro and garlic.

Steak Ranchero

Grass-fed beef sliced, grilled and mixed with spic ranchero sauce.
Served with guacamole and fresh flour tortillas.

Pescado Monterey

Fish of the day sautéed in a tomatillo jalapeno sauce
and topped with Monterey Jack cheese

Chipotle Camarones

Large shrimp sautéed in a flavorful chipotle cream sauce.

Carne Asada Plate

Carne Asada charbroiled and topped with a grilled green onion and a side of guacamole.

Carnitas Plate

Tender pieces of pork slow cooked in Mexico's traditional style.
Served with guacamole, cilantro, onions, salsa fresca and limes.

Fish Veracruz

Fish of the day sautéed in our homemade Veracruz sauce.

Margarita Chicken

(Plain, A La Crema-Jalapeno Cream Sauce or Chipotle Sauce)

Boneless Chicken breast marinated in our Special Margarita Marinade then charbroiled and served on a bed of Mexican style rice and topped with jalapeno cream sauce or Chipotle Sauce.

Shrimp Fajitas

Fresh red & green bell peppers, onions, and mushrooms, sautéed with shrimp,
served with sour cream, guacamole & flour tortillas.

OR

Create Your Own Surf N Turf Combo Plate

***Combo Must be ordered for all guests. Please Select 3 items from above
Mexican Combo Surf & Turf Combo Must Be Ordered for All Guests***

Add Drink Tickets!

**Good for ONE House Margarita, House Wine, Bottled/Draft Beer or Well
Drink Ticket: \$8.00 per person; Premium Margarita: \$12.00 per person**

Desserts

**Add Flan, Bunuelos or Churros: \$3.00 per person.
Add Margarita Cheesecake for \$7.00 per person (must be preordered for all guest)**

Group Buffet Menus

(Minimum 60 persons required)

All dinners are served with Non-Alcoholic Beverage, Chips, fresh Mexican Salsa, Mexican rice, beans and handmade Flour Tortillas.

Puerto Vallarta

~ 2 Choice ~

\$28 Per Person ++

Entrée: Fajitas (Beef, Veggie or Chicken), Chile Verde, Chile Colorado, Enchiladas (Cheese, Chicken or Beef), or Carnitas
Handmade flour tortillas, Sour cream & Salsa Fresca

Dessert: Plates of Bunuelos

Cancun Buffet

~ 3 Choice~

\$35 Per Person ++

Starter: Caesar Salad

Entrée: Fajitas (Beef, Veggie or Chicken), Chile Verde, Chile Colorado, Enchiladas (Cheese, Chicken or Beef), or Carnitas
Handmade flour tortillas, Sour cream & Salsa Fresca

Dessert: Plates of Buñuelos and Churros

Ultimate Buffet

~3 Choice P~

\$48 Per Person++

Starters: Trays of Cheese Crisps, Taquitos & Quesadillas and Caesar Salad

Entrée: (select 3): Carne Asada, Margarita Chicken, Cheese Enchilada, Chicken Enchiladas, Fajitas (Veggie, Beef or Chicken), Steak Rancheros, Shrimp Fajitas, Fish Veracruz, Carnitas

Dessert: Flan or Margarita Cheesecake & Coffee

Vegetarian Buffet

~ 2 Choice~

\$25 per person++

Starter: Café Salad

Entrées: Veggie Fajitas and Cheese Enchiladas with Green Sauce.
Served with Vegetarian Rice and Beans. Fresh Corn Tortillas.

Dessert: Churros

Add Fish: \$5 extra per person.

APPETIZERS & DRINK OPTIONS

Coyote Dip Starters

Served in our Famous Grande Margarita Glasses!
(Serve about 25 guest)

Grande Guacamole (Serves 25) \$35
Grande Jalapeño Cheese Dip (Serves 25) \$30`
Verde Salsa, Ernesto Salsa, Spicy Salsa (Misc. prices).

Appetizer Trays- \$100.00 (per tray)

(All Appetizer trays MUST be preordered)

(Trays feed approx. 30-40 guest)

Choice of:

- | | |
|------------------------------------|---|
| -Taquitos | <u>Quesadillas</u> (Tray can have 2 selections) |
| -Chicken Flautas | Cheese ~ Beef ~ Chicken ~ |
| -Bean & Cheese Chimichangas (Mini) | Mexicana (Veggie) ~ |
| -Carne Asada Fries | Carne Asada |
| -Nachos (Chicken or Beef) | |

ALCOHOL

Café Coyote has many ways to organize alcohol!

Pitchers and drink tickets are most popular for larger groups.

We can also ring in all alcohol separate for guests.

Margaritas

Original, Strawberry & House Margarita
(Also available in pitchers- serve 5; \$35.80 and up)

House Wines & Premium Wines

White, Rose or Red
(Available by the glass, 1/2 Carafe or Carafe)
Chardonnay, Merlot, Zinfandel & Cabernet

10 Draft Beers

(Also available in pitchers- serve 5; \$18-26 range)
Craft Beer of the Month, Yellowtail Pale Ale, Tecate, Stone IPA,
Shock Top, Bud Light, Dos XX Special Lager, Dos XX Amber
Lager, Karl Strauss & Negra Modelo. Subject to change.

Bottled Beer

Budweiser, Bud Light, Bud Light Lime, MGD, Miller light, Coors
Light, Michelob Ultra, Pacifico, Corona, Corona Light, Sol,
Bohemia, Carta Blanca, Negra Modelo, Modelo Especial,
Heineken, Tecate Light & Newcastle. Subject to change.

Group Specialty Combo Menus

*Served with a Non-Alcoholic Beverage, Fresh House Salsa and Chips.
Most all served with Mexican Style Rice and Beans*

Combo Plates Must Be Ordered For ALL Guests

Ole Menu (Lunch Only)

\$16 per person++

One Beef Taco & One Cheese Enchilada

Grande Sampler

\$24 Per Person ++

Chips & Fresh Mexican Salsa

Caesar Salad

Beef Tostada, Cheese Enchilada & Chicken Taco

Plates of Bunuelos

Fiesta Menu

\$32 Per Person ++

Cheese Crisps, Taquitos & Quesadillas

Caesar Salad

Carne Asada, Chicken Taco & Cheese Enchilada

Traditional Mexican Flan

The Ultimate Menu

\$48 Per Person ++

Cheese Crisps, Chicken Chipotle Flautas, Mixed Quesadillas

Caesar Salad

Carne Asada, Tequila Lime Shrimp & Cheese Enchilada

Melted Lime Butter & Homemade Flour Tortillas

Traditional Mexican Flan

CHILDREN'S BANQUET MENU

\$10.00

FOR CHILDREN 12 & UNDER

Includes choice of milk or soda

~COYOTE NUGGETS~

Served with French Fries

~CHICKEN OR BEEF TACO~

Served with Refried Beans

~BEAN AND CHEESE BURRITO~

Served with Rice

~PUP BURGER~

Served with French Fries

Kids will get a free piece of Candy from the Candy Store for coloring their Placemat Menu the evening of the event!

[Prices Subject To Change](#)

COYOTE “BREAKFAST” MENU

14.00++

Breakfast Includes: Coffee or Tea

Please select three entrees from menu below

Two Eggs Scrambled

2 Scrambled eggs. Served with your choice of bacon, sausage or ham, Breakfast potatoes & flour tortillas. (Pick Same meat for all guests)

Americano Burrito

Scrambled eggs, bacon, & cheese stuffed in a large flour tortilla.
Served with refried beans and home style potatoes.

Machaca Plate

Eggs scrambled with shredded beef, bell peppers & onions.
Served with breakfast potatoes, refried beans & flour tortillas.

Sunrise Quesadilla

Scrambled eggs, bacon, green onions & cheese layered between
Two flour tortillas. Topped with salsa fresca.

Chorizo Plate

(Chef Ernesto's Mexican style sausage)

Chorizo scrambled with three eggs. Served with home style potatoes,
refried beans, handmade flour tortillas & salsa.

Chilaquilas

Corn tortillas simmered in green tomatillo sauce with
cheese. Topped with two fried eggs and sour cream.
Served with refried beans.

OR

CREATE

Your Own Breakfast Mexican Combo

Combo Must be ordered for all guests. Please Select 2 items from below

(\$3.00 per person for a third entrée)

Machaca, Chorizo, Chilaquilas, Huevos Mexicana

Items and Prices are subject to change.

Add a Juice Bar!

\$6 per person

Unlimited Orange Juice, Pineapple Juice and Cranberry Juice