

Amador Live Eatery & Entertainment District



Executive Chef

ENRIQUE HERNANDEZ



Event Coordinator

RICKY MERCADO



**BOOK YOUR PRIVATE EVENT TODAY!
MULTIPLE VENUES & PACKAGES
TO SUIT YOUR EVENT**



SMALL
ATRIUM



BIG
ATRIUM



AMADOR
MAIN DINING



DOWNTOWN
ROOM



EVENT
LAWN



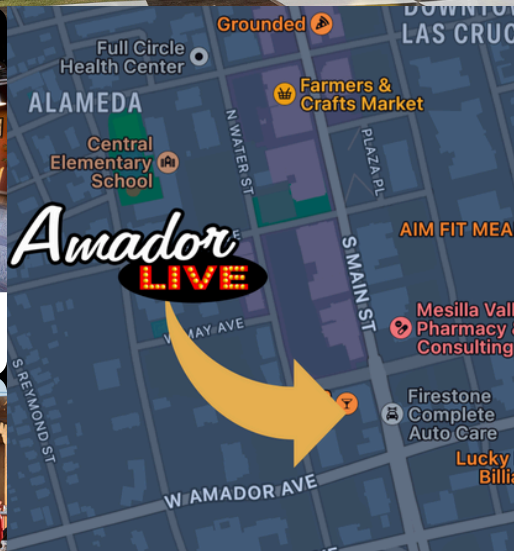
AMADOR
PATIO



CLUB 575



JAX ROOFTOP
LOUNGE



Contact Info:
For Availability
&
Current Prices

Call: (575) 541-7417

Text Ricky: (575) 680-0172

**-Multiple Banquet Buffet Menu Options Available-
-Custom Menus Available upon request-**



For Availability
&
Current Pricing
Text Ricky:
(575) 680-0172

Amador
LIVE

EVENT COURTYARD

Features:

- Capacity - 270 (without dance floor)
220 (with dance floor)
- High capacity event restrooms
- Full outdoor stage
- Dance Floor available
- Security personnel

FOOD OPTIONS:

- Pre-Built banquet menus
- Custom menus available upon request



For Availability
&
Current Pricing
Text Ricky: (575) 680-0172



Features:

Multiple Spaces available:

Patio (Capacity - 90)

Small Atrium (Capacity - 12)

Big Atrium (Capacity - 40)

Downtown Room (Capacity - 18)

Main Dining Area (Capacity -80)

Full Service Bar

Bathrooms

Patio includes power & small lighting package for bands

Large Patio w/ roll up door access to main dining area

FOOD OPTIONS:

Pre-Built banquet menus

Custom menus available upon request



For Availability
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Jax

Capacity - 180 (100 w/ table seating)
Full Service Bar
Bathrooms
Capability to host DJs and small bands

FOOD OPTIONS:
Pre-Built banquet menus
Custom menus available upon request



For Availability & Current Pricing
Text Ricky: (575) 680-0172



Capacity - 65 (indoor only)

Capacity - 80 (indoor & outdoor)

Full Service Bar

Private Patio

Bathrooms

Sound system & lighting package w/ custom DJ booth

FOOD OPTIONS:

Pre-Built banquet menus

Custom menus available upon request



Option 1

Banquet Buffet

— ■ STARTERS ■ —

House Salad

Ranch, bleu cheese, balsamic vinaigrette

— ■ ENTRÉES ■ —

Grilled Chicken Pasta

Served with alfredo sauce and penne pasta

Penne Pasta with Meat Sauce

Penne pasta, house made red meat sauce

Veggie Lasagna

Lasagna noodles with carrots, broccoli, and spinach with ricotta cheese and alfredo sauce

— ■ ACCOMPANIMENTS ■ —

Seasonal Vegetables

Dinner Rolls

— ■ DESSERT ■ —

Chef's Choice Dessert Table

Spread of assorted cookies and brownies

\$22 per person. Pricing does not include gratuity, room fees, tax, or alcoholic beverages. Plated option available, pricing subject to change. Non-alcoholic beverages (fountain drinks, iced tea, coffee) included.



Option 2

Banquet Buffet

■ ■ APPETIZERS ■ ■

House Salad

Ranch, bleu cheese, balsamic vinaigrette

Chips and Salsa

■ ■ ENTRÉES ■ ■

Chicken Enchiladas

Green Chile

Beef Enchiladas

Red Chile

■ ■ SIDES ■ ■

Pinto Beans

Spanish Rice

■ ■ DESSERT ■ ■

Churros

Dusted with cinnamon and sugar

\$27 per person. Pricing does not include gratuity, room fees, tax, or alcoholic beverages. Plated option available, pricing subject to change. Non-alcoholic beverages (fountain drinks, iced tea, coffee) included.



Option 3

Banquet Buffet

■ ■ APPETIZERS ■ ■

House Salad

Ranch, bleu cheese, balsamic vinaigrette

■ ■ ENTRÉES ■ ■

Bistro Tender

Cooked to a medium temperature with red wine demi glace

Grilled Chicken Breast

■ ■ SIDES ■ ■

Mashed Potatoes

Seasonal Vegetables

Green Chile Risotto

■ ■ DESSERT ■ ■

Chef's Choice Dessert Table

Spread of assorted cookies and brownies

\$34 per person. Pricing does not include gratuity, room fees, tax, or alcoholic beverages. Plated option available, pricing subject to change. Non-alcoholic beverages (fountain drinks, iced tea, coffee) included.



Option 4

Banquet Buffet

APPETIZERS

House Salad

Ranch, bleu cheese, balsamic vinaigrette

Chef's Choice Soup

ENTRÉES

Pecan Crusted Salmon

Salmon filet with local pecans

Stuffed Chicken

Chicken breast stuffed with green chile and cheese, topped with green chile sauce

Beef Tips

Beef tips in a mushroom gravy served with mashed potatoes and seasonal vegetables

SIDES

Cilantro Rice

Mashed Potatoes

Seasonal Vegetables

DESSERT

Bistro Cake

Choice of red velvet or tiramisu

\$44 per person. Pricing does not include gratuity, room fees, tax, or alcoholic beverages. Plated option available, pricing subject to change. Non-alcoholic beverages (fountain drinks, iced tea, coffee) included.



Appetizers Only Option

Banquet Hors D'oeuvres

Choose up to 6 between the following menu items:

— **Mini Beef Wellingtons** —

Served with spicy mustard and jalapeño crema

— **Mediterranean Skewers** —

Mozzarella cheese, artichokes, kalamata olives, balsamic drizzle

— **Ceviche Shooters** —

Seafood ceviche topped with tortilla strips

— **Fried Mushrooms and Zucchini** —

Served with ranch dressing

— **Ahi Tuna Bites** —

Cucumber, ahi tuna, wasabi vinaigrette

— **Wontons** —

Chicken, green chile, chipotle aoli

— **Bruschetta** —

Crostini bread, tomatoes, basil, mozzarella cheese, olive oil, garlic

— **Pork Pot Stickers** —

Fried pot stickers, served with sriracha and ponzu sauce

— **Mini Tacos** —

Fried tacos served with green chile ranch and salsa

— **Mexican Fruit Cups** —

Cantelope, honeydew, grapes, and oranges, chamoy, and tajin

— **Chef's Choice** —

Seasonal selection

Select up to 6 options, each option is \$15 per person. Pricing does not include gratuity, room fees, tax, or alcoholic beverages. Pricing is subject to change. Non-alcoholic beverages (fountain drinks, iced tea, coffee) included.