

XOCHI

THE FLAVORS OF OAXACA

On behalf of Chef Hugo Ortega and our dedicated staff, thank you for selecting Xochi and entrusting us with your upcoming special events.

Our restaurant is conveniently located on 1777 Walker St. inside the Marriott Marquis downtown hotel overlooking Discovery Green Park. Xochi is an excellent location for the following:

- Business lunch/dinner
- Pharmaceutical event
- Buy-Outs
- Birthday Celebrations
- Bridal Showers
- Rehearsal Dinners
- Wedding Receptions
- Anniversaries
- Baby Showers
- Graduations
- Company / Holiday Parties and more

At your convenience, we invite you to visit our website for more information: www.xochihouston.com or feel to contact our professional staff for any inquiries or reservations.

Rosibel Hernandez
Restaurant Manager & Banquet Coordinator
rosibel@xochihouston.com
713.400.3330 restaurant
832.863.6349 cell
713.400.3323 fax

BANQUETS AT XOCHI

Xochi has an extensive menu that includes the most representative authentic food Oaxaca's culinary regions have to offer. All our food is made in-house from scratch; including our hot chocolate that is made with premium Oaxacan cocoa beans that are roasted and ground in house. Our tortillas which are laboriously made daily with blue and white corn pair perfectly with our house made cheeses. The handcrafted food on our menu is a work of art that requires time, dedication and great level of skill, for this reason, we ask you to keep in mind the following points:

- 12-person maximum on a la carte functions – particularly on weekends
- For parties over 12 guests, we require a set menu that limit options to 2-4 alternatives per main course, allowing us to provide you the best service & quality.
- We can also customize the menu to your individual tastes and needs, including:
 - Vegetarian Options and or substitutes for Dietary Restrictions
 - Buffet Style
 - Passed hors d' oeuvres
- Menu & Wine selection must be submitted at least 5 days prior to the event.
- It is our policy that no food or beverages may be brought into the restaurant, except for a specialty cake.

We will provide your guests with your selected menu on our own Xochi stationary. We can also add your company logo or title of your choosing.

Capacity, Minimums, & Other Requirements

Generally, to reserve an area for your party, a credit card number is required to secure the reservation. There will be no charges made to this account unless you cancel without the proper notice. We will need a guaranteed number of guests at least 3 days prior to the event. The exceptions:

- Any event cancelled within 7 days of the party will forfeit the deposit or pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.

We do not charge fees for a private area, we just ask that you to meet the applicable minimums in food & beverages, not including tax, gratuity, linen or additional services. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

Food & Style

Xochi will pinpoint the culinary and indigenous richness of the state of Oaxaca. The ingredients and flavors sourced and used are true to traditional Oaxacan cuisine. Each course is created with modern combinations and presentations. Chef Hugo will feature a variety of moles, cool tastings, dishes cooked in our wood oven and tlayudas which are an iconic street food dish popular in Oaxaca. Our menus will also highlight Chef Ruben Ortega's unique desserts.

Beverages & Drinks

Our full beverage selection has something for every palate. We offer a wide variety of mezcals, specialty cocktails with Oaxacan flair, extensive multinational wine list and Mexican beverages such as aguas frescas, chocolate caliente, palomas, and of course margaritas. Open bar option is available for smaller events. For larger events a mini bar can be created with a variety of signature mezcal cocktails, margaritas, sangrias, mimosas, bottle beers and wines. By having the bar in the private room, it will allow us to provide faster service. Our sommelier Sean Beck will be happy to assist in the planning of your event providing suggestions that best compliment your customized menu.

Special Arrangements

We can arrange for flowers, balloons, linen, or valet gratuity included for your party. If you require a microphone, speaker, projector, screen, or other business setting needs, let us handle it. You may decorate the room for your event, but we ask that you do not use small confetti or glitter. Please let me know if you will be arriving early to decorate, I will need to make sure that the dining area is set-up and available for you.

Parking

Valet and self-parking at the hotel is \$6.00. We are not responsible once guest or guests have left the establishment. Overnight parking is \$36.00.

Payment

The balance of your payment is expected in full at the end of your party.

We accept Visa, MasterCard, American Express, Discover, or cash. No separate checks. If you wish to visit our restaurant and private dining areas, please feel free to contact me. We can set up and appointment to walk you through our facilities and further discuss your event. The best way to reach me is via email at rosibel@xochihouston.com I look forward to helping with your party planning and making your event a memorable one.

--Rosibel Hernandez, Restaurant Manager & Banquet Coordinator

CHAPULIN (SMALL PDR): ACCOMODATES UP TO 16-18 GUESTS

LUNCH: \$500.00 FOOD & BEVERAGE MINIMUM

DINNER: \$1,000.00 FOOD & BEVERAGE MINIMUM

(PLEASE NOTE: TABLE SIZES AND CONFIGURATIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY AND REQUESTS)









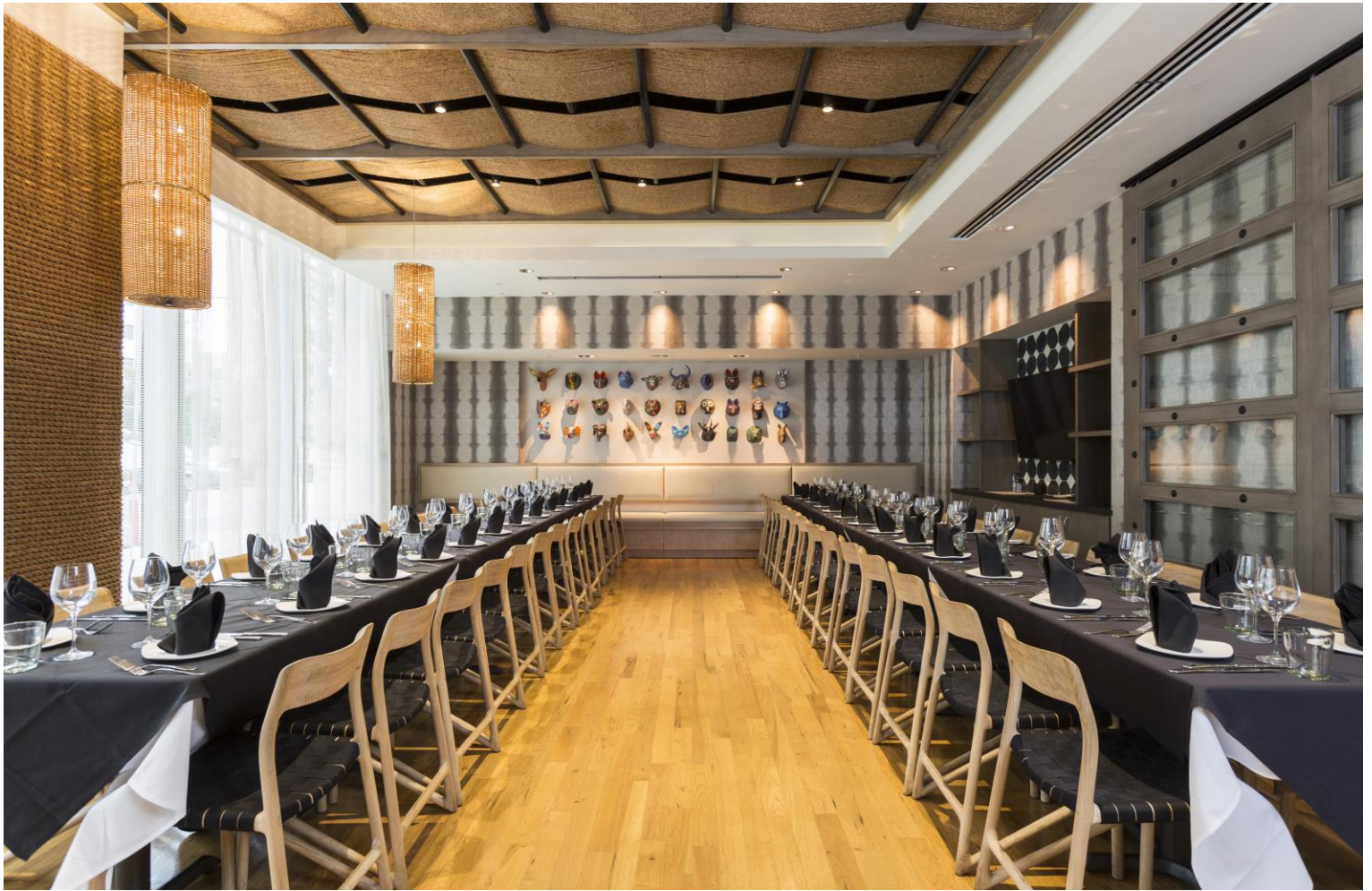
ESPADIN (LARGE PDR): ACCOMODATES UP TO 60 GUESTS

LUNCH: \$2,000.00 FOOD & BEVERAGE MINIMUM

DINNER: \$4,500.00 FOOD & BEVERAGE MINIMUM

(PLEASE NOTE: TABLE SIZES AND CONFIGURATIONS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY AND REQUESTS)















LUNCH PRE-FIXE \$35

ENTREMESES

(CHOOSE ONE)

HUITLASQUITES

corn soup, huitlacoche, crema, queso fresco

ENSALADA AGUACATE

greens, avocado, mangosteen, chia seeds, tomatillo vinaigrette

PLATO FUERTE

(CHOOSE ONE)

ENCHILADAS

slow roasted brisket enchiladas, mole negro, rice and beans

POLLO ROSTIZADO

wood roasted, chintextle rubbed chicken, white rice, Oaxacan refried beans

POSTRE

(CHOOSE ONE)

CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

POLVORON DE ELOTE

crisp corn cake, nanche ice cream, prickly pear gelee,
candied beet chips, coconut-mezcal sauce

LUNCH PRE-FIXE \$40

ENTREMESES

(CHOOSE ONE)

MOLOTES DE XOXOCOTLAN

oval masa pancakes, potato, chorizo, guacamole, chile de onza, crema, queso fresco, chapulin garnish, cotija

TAMAL DE MOLE NEGRO

black mole chicken tamal

PLATO FUERTE

(CHOOSE ONE)

XOCHI BURGER

prime beef hamburger, chorizo ismeño, chile de agua, avocado, watercress, housemade Oaxacan string cheese, pasilla pepper mayo, papas enchiladas

TOSTADAS DE CAMARON

sauteed shrimp with chile de ajo, refried beans, crunchy garnishes

ENSALADA DE BETABEL CON POLLO

rotisserie chicken breast, roasted beets, red romaine, purslane, watercress, fennel, chepiche dressing

POSTRE

(CHOOSE ONE)

CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

POLVORON DE ELOTE

crisp corn cake, nanche ice cream, prickly pear gelee, candied beet chips, coconut-mezcal sauce

LUNCH PRE-FIXE \$50

ENTREMESES

((CHOOSE ONE))

CALLO DE HACHA EN MOLE VERDE

scallop in mole verde, white beans, green beans,
chayote, masa dumplings

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema,
queso fresco, parsley

PLATO FUERTE

(CHOOSE ONE)

ATUN

toasted pepper ash-rubbed tuna, mole amarillo, mushrooms and potatoes

TACOS DE CABRITO

two crispy goat tacos, salsa verde

TLAYUDA DE POLLO

very large, thin Oaxacan tortilla topped with roasted shredded chicken
mole negro, quesillo, Oaxacan black beans

FAMILY STYLE SIDES

ARROZ Y REFRITOS

white rice and refried beans

POSTRE

(CHOOSE ONE)

HELADO DE MAIZ

corn ice cream, queso fresco ice cream, corn cookie, blue corn atole cream

CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

LUNCH PRE-FIXE \$55

FAMILY STYLE APPETIZERS

(OPTIONS FOR THE GROUP)

(CHOOSE ONE)

OSTIONES DE LUJO

half-dozen wood roasted oysters, mole amarillo, cotija, breadcrumbs

ROBALO

sea bass, rambutan, cucumber, avocado

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco, parsley

PLATO FUERTE

(CHOOSE ONE)

PESCADO

today's catch, chorizo broth, hoja santa-wrapped black bean cake

BARBACOA DE RES DE ZAACHILA

braised rolled skirt steak, hoja santa, guajillo puya and costeño pepper broth, potato, carrots, masa dumplings

POLLO ROSTIZADO

wood roasted, chintextle rubbed chicken, white rice, Oaxacan refried beans

POSTRE

(CHOOSE ONE)

HELADO DE MAIZ

corn ice cream, queso fresco ice cream, corn cookie, blue corn atole cream

CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

DINNER PRE-FIXE MENU \$55

ENTREMESES

(CHOOSE ONE)

HUITLASQUITES

corn soup, huitlacoche, crema, queso fresco

ENSALADA DE BETABEL

roasted beets, red romaine, purslane, watercress, fennel, chepiche dressing

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco, parsley

PLATO FUERTE

(CHOOSE ONE)

ENCHILADAS

ask your server for the day's selection

NEGRO EN NEGRO

Tejas Heritage Farm black footed chicken, mole negro, creamy corn meloso

BARBACOA DE RES DE ZAACHILA

braised rolled skirt steak, hoja santa, guajillo puya and costeño pepper broth, potato, carrots, masa dumplings

PESCADO

today's catch, istmeño broth, hoja santa wrapped black bean cake

POSTRE

(CHOOSE ONE)

CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

POLVORON DE ELOTE

crisp corn cake, yellow cherry ice cream, prickly pear gelee, candied beet chips, coconut and mezcal sauce

DINNER PRE-FIXE MENU \$65

(FAMILY STYLE APPETIZERS)

(OPTIONS FOR THE GROUP)

(CHOOSE ONE)

OSTIONES DE LUJO

wood roasted oysters, mole amarillo, cotija, breadcrumbs

ATUN

flash seared tuna, cucumber, jicama, mangosteen, mole vinaigrette, lime caviar

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco, parsley

PLATO FUERTE

(CHOOSE ONE)

CAMARONES A LA PARILLA

large grilled head on shrimp, green seafood rice with squid and mussels

BISTEC CON MOLE DE CHICATANA

grilled prime Black Angus ribeye, seared black bean tamal, ant mole

LECHON

slow cooked suckling pig, huaxmole, plantain molotes

PESCADO

today's catch, istmeño broth, hoja santa wrapped black bean cake

FAMILY STYLE SIDES

ARROZ Y REFritos

white rice and refried beans

ELOTE CREMOSO

sweet creamy corn

POSTRE

(CHOOSE ONE)

POLVORON DE ELOTE

crisp corn cake, yellow cherry ice cream, prickly pear gelee,
candied beet chips, coconut and mezcal sauce

CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

DINNER PRE-FIXE MENU \$75

FAMILY STYLE APPETIZERS

(OPTIONS FOR THE GROUP)

(CHOOSE ONE)

OSTIONES DE LUJO

wood roasted oysters, mole amarillo, cotija, breadcrumbs

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco, parsley

ENTREMES

(CHOOSE ONE)

ENSALADA DE CALABAZA

pumpkin, celery root, carrot, charred cotija, greens, simple lime dressing

SOPA DE GARBANZO

garbanzo soup, soft egg, crispy garbanzo bits, peppers

ATUN

flash seared tuna, cucumber, jicama, mangosteen, mole vinaigrette, lime caviar

PLATO FUERTE

(CHOOSE ONE)

CALLO DE HACHA

scallops in mole verde, white beans, green beans, chayote, masa dumplings

PESCADO

today's catch, istmeño broth, hoja santa wrapped black bean cake

NEGRO EN NEGRO

Tejas Heritage Farm black footed chicken, mole negro, creamy corn meloso

BISTEC CON MOLE DE CHICATANA

grilled prime Black Angus ribeye, seared black bean tamal, ant mole

FAMILY SIDE DISHES

ARROZ Y REFRITOS

white rice and refried beans

POSTRE

(CHOOSE ONE)

HELADO DE MAIZ

corn ice cream, queso fresco ice cream, corn cookie, blue corn atole cream

CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry