



2011 Private Dining

We are thrilled that you are considering Espetus Churrascaria to host your next event. At Espetus you will experience the authentic flavors of Brazil and the unique service concept of *Rodízio* (espeto corrido = continuous service). If you are interested in booking a private dining reservation, please contact our events manager. For additional information visit www.espetus.com.

Catering & Events manager – Amanda Key
Email: amanda@espetus.com | Phone: 415.552.8792

Executive Chef – Robson Barreto

Prix Fixe Menu

At Espetus Churrascaria, several cuts of meat are presented on large skewers, served straight from the fire on which they were cooked, and carved tableside. The prix fixe menu is offered on an all-you-can-eat system and includes a sumptuous salad and hot plate bar.

On weekdays, Rodízio Lunch includes seven cuts of meat, appetizers, salad bar, and side dishes.
Price: \$25.95 per person.

On weekends, Rodízio Lunch typically includes the same options as the Rodízio Dinner: 12-14 cuts of meat, grilled pineapple, appetizers, salad bar, and side dishes. **Price: \$37.95 per person.**

Daily Rodízio Dinner

12 to 14 different cuts of meat are typically available nightly including filet mignon, leg of lamb, lamb chops, sirloin steak, top sirloin, garlic sirloin, flap steak, beef ribs, pork tenderloin, pork loin with parmesan cheese, homemade pork sausage, chicken legs, chicken breast wrapped in bacon, chicken hearts, and grilled shrimp; slowly roasted to create a succulent taste and texture. Grilled Pineapple is also served for dinner. **Price: \$54.95 per person.**

Drinks

Espetus offers a full bar with premium selections, an extensive list of local and imported wines as well traditional cocktails such as the favorite Brazilian *Caipirinha*. All beverages, if not included in packages, are charged on consumption and will be added to the final guest check at the completion of the event.

Desserts

Our Packages include the following desserts:

Pudim - Considered “the upscale custard”, a combination of milk and eggs topped with a caramel sauce. Surely a treat to be savored whenever the opportunity should arise!

Mousse de Maracujá - Or “passion fruit mousse”, this merge of heavy cream and milk all combined with imported Passion fruit juice, is a favorite amongst Brazilians.

Pastel Tres Leches – A moist sponge cake made from a mixture of three different milk confections.

Accommodations

Espetus Churrascaria offers full banquet facilities to meet all your special event needs. Our upbeat and elegant atmosphere makes us a favorite with people of all ages and backgrounds. Starting from the beginning stages of planning up to the day, our experienced staff will work with you at every step to ensure a successful and outstanding event.

Our banquet rooms are available with a minimum consumption of **food and beverage** exclusive of sales tax and service charge. Please inquire for further information. Your reservation will be confirmed upon receiving signed contract and credit card information. Banquet rooms include the use of audio video equipment upon request, as well as a knowledgeable and experienced staff for the entire duration of your event dedicated exclusively to your group.

San Mateo

- Strategically located in Downtown San Mateo, just 7 miles from SFO
- Sophisticated, elegant atmosphere
- Piano Bar
- Fully A/V & wireless Internet equipped
- Easy street parking
- On-site event planner



San Francisco

- Conveniently located in the heart of San Francisco, near Moscone Center and a broad range of fine hotels
- Convenient access to the Symphony & Opera, San Francisco Ballet, Orpheum Theater
- Fully A/V & wireless Internet equipped
- Full bar serving fabulous cocktails
- Easy access to public transportation
- On-site event planner





Guest count

We require a confirmation of your guest count two business days prior to your event date. If we do not receive your final guest count two business days prior to your event, the original projected guest count will apply and minimum guaranteed will be charged.

Dessert Fee (a.k.a. cake cutting fee)

If you wish to bring your own cake or dessert, a \$2.00 per person dessert fee will be charged to your final guest check.

Corkage Fee

If you wish to bring your own wine, \$20 per bottle will be charged to your final guest check.

Service Charge and Tax

All private events are subjected to service charge and sales tax. In compliance with the California State law, all service charges are taxable.

- Service Charge of 18% applies to parties of 6 to 19 guests
- Service charge of 20% applies to all parties of 20 or more guests

Payment

Espetus Churrascaria requires a signed contract with full disclosure of credit card information to confirm a reservation. Payment is due upon completion of event.

Cancellation Policy

If you should cancel your reservation, it must be done two business working days before the reservation date. Otherwise Espetus will retain 100% of the food and beverage minimum.

Group Packages (for 15 guests or more)

Considering that our prix fixe menu is not inclusive of beverages and desserts, we created packages inclusive of these items to facilitate the booking of larger parties.

Prices are exclusive of sales tax and/or service charge. Note that all packages include appetizers, gourmet salad bar and side dishes. Salad bar and meat selections vary between lunch and dinner. See the complete list below:

Package 1 - Turista (available for Lunch only)

Rodízio style Meat Service

Regular coffee or tea

Dessert

Weekday Lunch: \$36.95 per person (includes seven different cuts of meat)

Weekend Lunch: \$45.95 per person (includes 12-14 different cuts of meat)



Package 2 – Pampas (available for dinner only)

Rodízio style

Regular coffee or tea

Dessert

Dinner: \$61.95 per person (includes 12-14 different cuts of meat)

Package 3 – Grêmio (available for lunch and dinner)

Rodízio Style Meat Service

Regular coffee or tea

Dessert

Unlimited soft drinks (choices: coke, diet coke, and sprite) and bottled water

Weekday Lunch: \$46.95 per person (includes 7 different cuts of meat)

Weekend Lunch: \$55.95 per person (includes 12-14 different cuts of meat)

Dinner: \$66.95 per person (includes 12-14 different cuts of meat)

Package 4 – Barra da Tijuca (available for lunch and dinner)

Rodízio Style Meat Service

Coffee of all kinds and tea

Dessert

Unlimited glasses of house wine, beer, soft drinks, and bottled water (2 hours limit at the table)

Weekday Lunch: \$64.95 per person (includes 7 different cuts of meat)

Weekend Lunch: \$73.95 per person (includes 12-14 different cuts of meat)

Dinner: \$89.95 per person (includes 12-14 different cuts of meat)

Package 5 – Flamengo (available for lunch and dinner)

Rodízio Style Meat Service

Coffee of all kinds and tea

Dessert

Open Bar (does not include top shelf liquor; 2 hours limit at the table)

Weekday Lunch: \$80.95 per person (includes 7 different cuts of meat)

Weekend Lunch: \$89.95 per person (includes 12-14 different cuts of meat)

Dinner: \$129.95 per person (includes 12-14 different cuts of meat)

Package 6 – Maracanã (create your own)

For parties larger than 30 guests

Let us customize a package to fit your needs

This package has no specific price; it all depends on your selections.