

MEZ

Contemporary Mexican

PRIVATE
DINING



Kristen Burger, Banquet Director

Phone: 919-941-1MEZ (1630)

Fax: 919-941-7744

Kristen@mezdurham.com

www.mezdurham.com

TABLE OF CONTENTS

Private Dining at Mez	3
Agreement Information	4
Breakfast and Group To-Go	5
Hors d'oeuvres	6
Buffet Menus	7
Plated Menus	8
Drink Menus	9
Mez Room Layouts	10
Directions & Parking	11

PLEASE NOTE: all prices listed in group and private dining menus are per person unless otherwise noted and is not inclusive of 7.5% tax and selected gratuity.



PRIVATE DINING AT MEZ

Thank you for considering Mez for your upcoming event!

Our beautiful private dining room can host a variety of events including breakfast, lunch, dinner, meetings, rehearsal dinners, birthday or anniversary parties, weddings as well as receptions.

The private dining room is located on the second floor with elevator access, private bar, private bathrooms, many large windows and a private outdoor balcony.

Mez Executive Chef. Aaron Stumb and Chef de Cuisine Jeff Robinson, invite you to sample the bold, vibrant flavors created from the freshest ingredients purchased locally whenever possible.

Private Dining Room Highlights:

- 900 sq ft, seating options include theater, classroom, U-shape and crescent
- Seating for 80 people, standing room for cocktail style receptions for 100 people
- Private bar, balcony and restrooms
- Wireless internet
- Satellite television with DVD package
- Ceiling mounted HD LCD projector
- 115" diagonal screen
- Wireless microphone and podium
- Bose sound system with iPod docking station
- Elevator

There are no extra charges for the room amenities listed above.
Other equipment can be rented for your particular needs.

Outdoor Margarita Bar Highlights:

- Seating for 20 people, standing room for cocktail style receptions for 35 people
- Lounge furniture with relaxed atmosphere
- Elevator to second floor and private access via outside stairs
- Private Bar and restrooms



AGREEMENT INFORMATION

In order to confirm arrangements and to ensure the success of your event please note the following:

1. A signed contract to include credit card information is required to secure your date. Mez does not require a deposit but will enforce cancellation policy. Parties are billed on a single check at close of event. We accept Cash, AmEx, Visa, Master Card and Discover Cards.
2. Menu selections and estimated guest count must be provided at least 2 weeks (14 days) before the event. Guaranteed guest count must be provided seven days prior to event. We will charge either the given estimated or guaranteed guest count expected to attend or the actual number of guests in attendance, whichever is greater.
3. Mez has established a food and beverage minimum of \$1,000 for all evening events and \$750 for all daytime events in the Private Dining Room and a food and beverage minimum of \$500 for the Margarita Bar (upstairs outside deck). *If the minimum is not met we will then included the remaining balance as a room rental fee to meet the minimum.
4. A two week cancellation prior to the event is required; otherwise the card will be charged \$200. Cancellations one day prior to event are subject to a charge equal to 50% of the food price or \$500, whichever is greater. Cancellations the day of the event are responsible for 100% of the food price or \$1,000, whichever is greater.
5. Month of December Cancellation Policy: thirty (30) days or less prior to the event will be charged \$200. Less than fourteen (14) full business days prior to the event will be charged 30% of the contracted food cost or \$300, whichever is greater. Less than seven (7) full business days prior to the event will be charged 50% of the contracted food cost or \$500, whichever is greater. Less than three (3) full business day of the event will be charged 100% of the contracted food cost or \$1,000, whichever is greater.
6. Banquet servers are compensated through gratuities. Clients must select a gratuity percentage (ex: 20%). The final bill will reflect the selected gratuity and 7.5% sales tax.
7. Decorations are allowed with the exception of confetti and adhesives that may damage surfaces.
8. Additional fees may include but are not limited to: \$1.00 per person cutting fee applied to cakes brought in by our guests. \$10 per bottle corking fee applied to bottles brought in by our guests.
9. Banquet Director will be alerted of any and all allergies of guests prior to event when possible. Director will make note of such allergies on proposal and will communicate with kitchen and staff as needed.
10. Food is not to be boxed up for to-go by guests off of any buffet as per NC Health Codes.



BREAKFAST MENUS

FOR EVENTS STARTING BEFORE 11AM

Continental

Coffee
Fresh Juices
Fresh Baked Breads
Seasonal Jam
Potato and Goat Cheese Frittata
Fruit Salad infused with mint and cilantro

\$13

Breakfast Buffet

Coffee
Fresh Juices
Sweet Potato Biscuits
Seasonal Jam
Scrambled Eggs
Bacon and Chorizo Sausage
Fruit Salad infused with mint and cilantro

\$16

GROUP TO-GO – PICK UP OR DELIVERY

PLEASE ALLOW 48 HOURS FOR ALL GROUP ORDERS WHEN POSSIBLE

Taco Spread – Buffet Style includes Mexicana salsa, tortilla chips, flour tortillas, queso fresco & sour cream

- 1 Meat and 2 Sides \$12
- 2 Meats and 2 Sides \$15
- 3 Meats and 2 Sides \$18

Meats

- Chicken Tinga
- Smoked Brisket
- Grilled Chicken
- Vegetables (v)
- Steak +\$2
- Grilled Catfish +\$2

Sides

- Verde Salad
- Red Rice
- Black Beans
- Mashed Sweet Potatoes
- Yucatecan Slaw
- Guacamole +\$2

Box Lunch - Individual orders \$13 includes Mexicana salsa, tortilla chips & dessert
 Burrito Boxes - choice of chicken tinga, grilled chicken, shrimp(+\$2) or flank steak (+\$2) with guacamole, rice, beans and tomatillo salsa

Tea by the Gallon \$6 – sweet or unsweet

Bottle Water \$1 each

Includes all service ware items.
Delivery charge of \$25.
5 mile radius unless otherwise discussed.



HORS D'OEUVRES PACKAGES

Cocktail Party

Mez Guacamole and House Salsa Trio (v/gf)
Tortilla Chips (tg)
Empanadas (v/tg)
Pico de Gallo(v) or Chicken Tinga Quesadillas
Mini Crab Tampico
Chorizo Stuffed Mushrooms (gf)
Mango-Habanero Pork Skewers (tg)

\$27 per person

Reception

Mez Guacamole and House Salsa Trio (v/gf)
Tortilla Chips (tg)
Vegetable Crudit  (v/gf)
Queso Flameado (v/gf) or add Chorizo Sausage
Coctel de Camaron (gf)
Goat Cheese Stuffed Dates (gf)
Duck Flautas (tg)
Ancho Crusted Beef Tenderloin Carpaccio (gf)

\$32 per person

HORS D'OEUVRES A LA CARTE

\$5 PER SELECTION PER PERSON

Empanadas (v/tg) masa stuffed with goat cheese, fresh corn, rajas

Pico de Gallo Quesadillas (v) monterey jack cheese, pico de gallo

Assorted Seasonal Fruit Tray (v/gf) assorted seasonal fruits, vanilla yogurt dipping sauce

Vegetable Crudit s (v/gf) assorted seasonal vegetables, cilantro-goat cheese dipping sauce

Chef Selected Fine Cheese Platter (v)

Grit Cakes (v/tg) tomato jam, cr me fraiche, scallions

Queso Flameado (v/gf) chihuahua cheese melted over tomatillo salsa, topped with goat cheese and rajas
Chorizo added upon request prior to event

House Guacamole & Salsa Trio (v/gf)
tortilla chips* **\$3 per person**

Dessert Platter (v) Tres Leches, Chocolate Souffl  Cake and Pineapple Upside Down Cake **\$3 per person**

Goat Cheese Stuffed Dates (gf) wrapped with serrano ham

Chicken Tinga Quesadillas chipotle braised shredded chicken tinga, monterey jack cheese

Duck Flautas (tg) duck confit, cojita cheese in crispy flautas with mole sauce

Mini Crab Tampico roasted corn, piquillo pepper, chipotle aioli

Coctel de Camaron (gf) poached shrimp, avocado, mango, cilantro, green onions tossed in a mango-habanero salsa, with tortilla chips*

Pan Seared Salmon Cakes chipotle aioli

Chorizo Stuffed Mushrooms (gf)

Mango-Habanero Pork Skewers (tg)

Tequila-Lime Chicken Skewers (tg)

Ancho Crusted Beef Tenderloin Carpaccio (gf) fire roasted peppers, pumpkin seed sauce

v = vegetarian

gf = gluten free

tg = traces of gluten due to crossover with gluten items

*please note: tortilla chips have traces of gluten



BUFFET MENUS

Each Buffet Includes: Tortilla Chips and Mexicana Salsa

*Upgrade to include Guacamole and Salsa Trio for only \$2 per person

\$25 Taco Bar Menu

Green Rice and Black Beans

Mexican Succotash (v)

Chipotle-Braised Chicken Tinga

Flour Tortillas*(cg), Queso Fresco & Sour Cream

Tres Leches Cake (cg)

\$29 Buffet Menu

Green Rice and Black Beans

Spinach Enchiladas with Poblano Cream Sauce (v)

Mexican Succotash (v)

Chipotle-Braised Chicken Tinga

Flour Tortillas*(cg), Queso Fresco & Sour Cream

Choose two desserts:

Tres Leches Cake, Pineapple Upside-Down Cake or Chocolate Cake

\$33 Fajita Bar Menu

Verde Salad with Pumpkin Seed-Walnut Dressing (v)

Green Rice and Black Beans

Grilled Chicken

Grilled Flank Steak

Portabello Mushrooms, Peppers and Onions

Flour Tortillas *(cg), Queso, Sour Cream & Chimichurri Sauce

Spinach Enchiladas with Poblano Cream Sauce (v)

Choose two desserts:

Tres Leches Cake, Pineapple Upside-Down Cake or Chocolate Cake (cg)

\$38 Buffet Menu

Verde Salad with Pumpkin Seed-Walnut Dressing (v)

Chicken Mexicana Pasta (cg)

Grilled Flank Steak with Mushroom Demi Glace

Tamarind Pecan Crusted Salmon

Seasonal Vegetables

Mashed Sweet Potatoes

Choose two desserts:

Tres Leches Cake, Pineapple Upside-Down Cake, or Chocolate Cake (cg)

v = vegetarian (only marked items that may be questioned)

cg = contains gluten

*corn tortillas available for those with gluten allergies



PLATED MENUS

-Three course meal to include: 1 Salad, selection of 4 Entrées and selection of 2 Desserts.

*Vegetarian option included in all menus. Gluten free options available for all courses.

-Guacamole, House Salsa Trio and Tortilla Chips are included with each menu.

Salad – Choose One

Verde mixed greens, pumpkin seed-walnut dressing, tomato, pumpkin seeds, queso fresco

Caesar romaine lettuce, poblano-lime dressing, green olives, tortilla strips, queso anejo

Chopped romaine lettuce, roasted corn, black beans, tomato, queso fresco, cilantro-goat cheese dressing

\$37 Plated Menu

choose three meat proteins

Grilled Chicken Breast

green pepper emulsion, black bean-avocado salsa

Chili Rubbed NC Catfish

pipian verde

Pork Barbacoa

pineapple salsa

Smoked Brisket

ancho bourbon, pickled onion

*Goat Cheese Flautas (v)

*(*included in menu)*

green pepper emulsion and queso fresco

All entrees served with Sweet Mashed Potatoes and Seasonal Vegetables

\$45 Plated Menu

choose three meat proteins & one vegetarian

Pumpkin Seed-Pesto Stuffed Chicken Breast

roasted red pepper emulsion

Pecan Crusted Salmon

tamarind glaze

Pork Osso Bucco

sour orange emulsion

Grilled Flank Steak

mushroom demi glaze

All entrees served with Corn Pudding and Seasonal Vegetables

Vegetarian – Choose One for \$45 & \$53 Menus

Goat Cheese Flautas green pepper emulsion, queso fresco

Chili Relleno esquite corn salad, queso fresco

\$53 Plated Menu

choose three meat proteins & one vegetarian

Roasted Duck Breast

honey pasilla sauce

Grilled White Fish (best available) cilantro-lime beurre blanc

Grilled Pork Chop

pineapple salsa, ancho bourbon

Ancho Rubbed 14 oz Rib Eye Steak

lime-cilantro butter

All entrees served with Poblano-Goat Cheese Mashed Potatoes and Asparagus

Dessert with coffee service – Choose Two

Tres Leches Cake meringue, candied almonds and caramel

Chocolate Soufflé Cake warmed with Dolce de Leche ice cream

Pineapple Upside Down Cake warmed with Vanilla ice cream and caramel sauce

Dolce de Leche Cheesecake caramel and whip cream



DRINK MENUS

ALCOHOLIC BEVERAGES ARE CHARGED BY CONSUMPTION

Hosted Bar – Host Pays

includes unlimited soda and iced tea

-Fully Hosted

Includes Beer, Wine* Package, Margarita Package and Assorted Liquor

-Select Hosted

Choose which option/s you would like to include:

Beer

Assorted Domestic, Import and Craft
\$4-\$5 per bottle

Wine* - each package includes two whites and two reds chosen by Mez unless otherwise requested prior to event start.

Choose Level:

Silver - \$24-\$30 per bottle

Gold - \$32-\$38 per bottle

Platinum - \$38-\$48 per bottle

Sparkling Wine - Available Upon Request

Margaritas

Choose Level:

Lunazul Tequila – \$8 each

Mez Signature Margarita

Milagro Silver Tequila - \$10 each

Mez Signature Margarita

Mango Margarita

Blood Orange Margarita

Pomegranate Margarita

Patron Silver Tequila - \$12 each

Mez Signature Margarita

Mango Margarita

Blood Orange Margarita

Pomegranate Margarita

Liquor

Lunazul Tequila, Jack Daniels, Makers Mark, Bacardi, Grey Goose, Dewar's and Bombay Sapphire

-Drink Tickets – Host Pays

Host decides how many tickets they would like to provide as well as what bar options they will be redeemable for. Options listed under "Select Hosted" to include: Beer, Wine*, Margaritas and/or Liquor. Host will receive tickets upon arrival and is responsible to disperse tickets to their guests upon arrival.

-Cash Bar – Guest Pays

Assorted Bottled Beers, Silver Wine* Package and all liquor paid for by guests on individual tabs

***Please Note:** Wine is charged by the glass for Drink Tickets and Cash Bar. Wine is charged by the bottle for Hosted Bar.

Add On to Hosted Bar upon request prior to event start:

House-made Red Sangria - \$8 each

Cruzan Rum Mojitos - \$8 each

Unlimited Soda & Iced Tea

Complimentary

Coffee & Hot Tea Service**

Self Service Station - \$1 per person

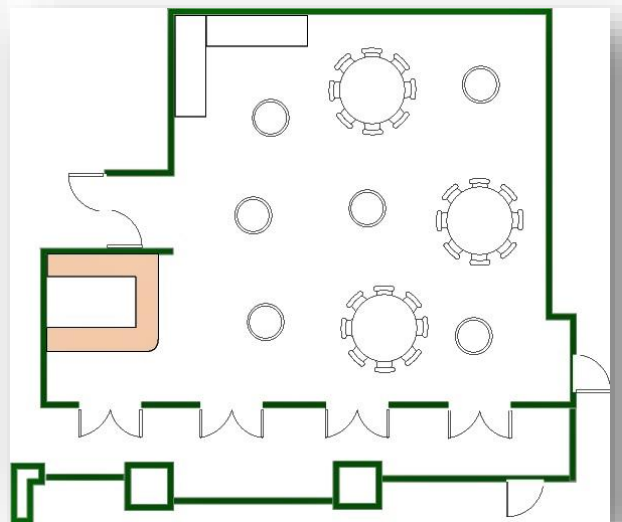
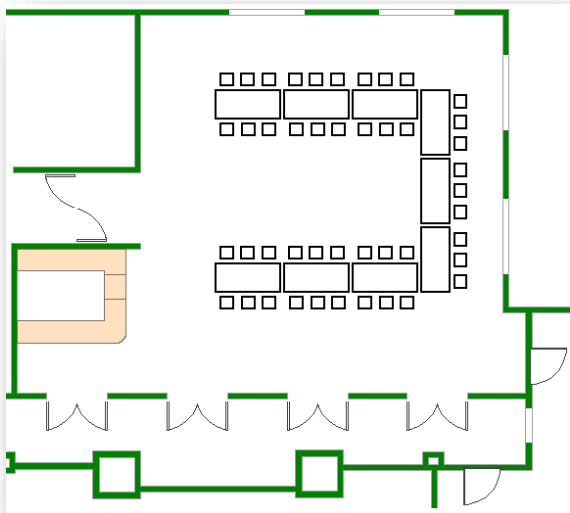
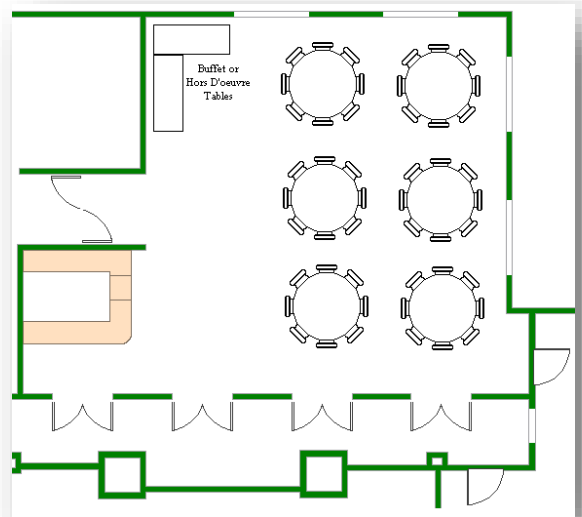
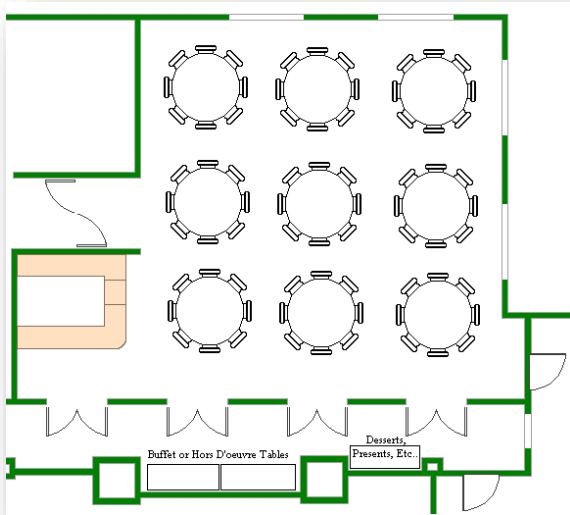
Complimentary with Plated Option

****Please Note:** per person cost will be charged by your guaranteed guest count not by consumption



MEZ ROOM LAYOUTS

Our second floor dining is for private use only with private restrooms, bar, outdoor deck and elevator. The room can be configured in various layouts to best suit your dining, party or meeting needs. Talk to the Banquet Director to see what layout will work best for you.



DIRECTIONS & PARKING

From I-40 Westbound – Raleigh, Cary and Morrisville

- Take exit 282 – Page Road – to the end of the ramp and turn right onto Page Road. Proceed through the second stop light at Slater Road and take the first right into Imperial Center. Mez is on the corner of Page Road and Slater Road.

From I-40 Eastbound – Durham and Chapel Hill

- Take exit 282 – Page Road - to the end of the ramp and turn right onto Page Road. Proceed through the first stop light at Slater Road and take the first right into Imperial Center. Mez is on the corner of Page Road and Slater Road.

Parking is located in the lot surrounding Mez Restaurant. If that lot becomes full, guests are welcome to park in the lot across Slater Road after 5pm as well as the service road Terrace Pine Drive at any time.

