



# MEZ

## CONTEMPORARY MEXICAN

### PRIVATE DINING PACKAGES 2024

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# PRIVATE DINING ROOM



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

## Food & Beverage Minimums:

\*Daytime: \$1000 pre-tax & pre gratuity\*

\*Evening: \$1500 pre tax & pre-gratuity\*



## *Amenities & Highlights*

- Capacity:
  - Fully Seated for up to **80 people**
  - Cocktail reception for **100 people**
- Private bar located within the room
- Private restrooms
- Elevator Access
- Private terrace with lounge furniture
- White table linens
- 6ft Round tables & Cocktail tables
- Audio Visual Equipment
  - Ceiling mounted LCD projector
  - 115" retractable screen
  - Wireless microphone and podium
  - Bose surround sound & Pandora
  - Auxiliary docking station
  - Wireless Internet





# ENTIRE RESTAURANT



*MEZ features a spacious light filled dining area with large windows, vaulted ceilings, exposed beams, an indoor cenote and one of the areas most beautiful patios*

Food & Beverage Minimum:

*\*please call for pricing\**



## *Amenities & Highlights*

- Receptions for up to **200 people**
- On-site ceremony locations
- Two full bars
- Ground level patio with market lights
- Second floor terrace with market lights
- White table linens & black napkins
- Access to upstairs private room and all of its amenities.
- Elevator access to second floor
- Full use of tables, chairs, & food and beverage serving ware
- Additional items may be rented



# HORS D'OEUVRES

## Cocktail Party

Tortilla Chips (tg)  
Guacamole & Salsa Trio (v/gf)  
Mexican Taco Pinwheels (veg)  
Mini Chicken Chimichangas  
(vegetarian substitution available)  
Pan Seared Salmon Cakes  
Assorted Cookies (veg)

**\$26 per person**

## Reception

Tortilla Chips (tg)  
Guacamole & Salsa Trio (v/gf)  
Queso Bravo (veg/gf)  
Coctel de Camarones (gf)  
Empanadas (veg)  
Al Pastor Pork Skewers (tg)  
Assorted Cookies (veg)

**\$33 per person**

*Choose from one of our pre-set hors d'oeuvres packages above or create your own tailored menu from the a la carte selections below*

## A LA CARTE SELECTIONS

*\$6 per selection per person - except cookies*

**Mez Guacamole & Salsa Trio** (v/gf)  
tortilla chips (tg)

**Mexican Taco Pinwheels** (veg)  
flour tortilla, cream cheese, jack cheese,  
green chilis, red peppers, salsa, cajun spices

**Queso Bravo** (veg/gf)  
warm queso blanco,  
green chilies, red peppers

**Empanadas** (veg)  
masa stuffed with goat cheese,  
fresh corn, rajas

**Pico de Gallo Quesadillas** (veg)  
Monterey jack cheese, pico de gallo

**Chicken Tinga Quesadillas**  
Monterey jack cheese, chipotle  
chicken tinga

**Coctel de Camarones** (gf)  
shrimp, tomatoes, onion, citrus,  
jalapenos, avocado

**Pan Seared Salmon Cakes**  
roasted corn, bell peppers  
chipotle aioli

**Al Pastor Taco Skewers** (tg)  
pork tenderloin, pineapple,  
tomatillo salsa

**Mini Chicken Chimichangas**  
chicken, cheese, flour tortilla, salsa,  
queso fresco, guacamole

**Mexican Street Corn Salad** (veg/gf)  
roasted corn, cotija cheese, mayo,  
chipotle

**Assorted Fruit Tray** (v/gf)  
seasonal fruit

**Assorted Cookies** (veg) +\$3pp  
chocolate chip, oatmeal raisin & sugar

# BUFFET

## Taco Bar

Tortilla Chips & Mexicana Salsa (v)  
Flour Tortillas  
Chipotle-Braised Chicken Tinga  
Seasonal Taco Vegetables (v)  
Red Rice (v) & Black Beans (v)  
Guacamole (v)  
Queso Fresco & Sour Cream  
Tres Leches & Strawberry Cheesecake

*\*protein additions\**  
Flank Steak +\$5  
Shrimp +\$5

**\$32 per person**

## Enchilada Buffet

Tortilla Chips & Mexicana Salsa  
Verde Salad (v/gf)  
*Pumpkin Seed Dressing*  
Spinach Enchiladas (veg)  
*Poblano Cream Sauce*  
Chicken Suizas Enchiladas (gf)  
*Verde Sauce*  
Brisket Enchiladas (gf)  
*Colorado Sauce*  
Red Rice (v) & Black Beans (v)  
Tres Leches & Strawberry Cheesecake

**\$35 per person**

*\*\*soft corn tortillas are available as a gluten free option\*\**

## Fajita Buffet

Tortilla Chips & Mexicana Salsa (v)  
Verde Salad (v/gf)  
*Pumpkin Seed Dressing*  
Flour Tortillas  
Grilled Chicken  
Grilled Flank Steak  
Portobello Mushrooms,  
Peppers, & Onions (v)  
Red Rice & Black Beans (v)  
Queso Fresco & Sour Cream  
Chimichurri Sauce (v)  
Tres Leches & Strawberry Cheesecake  
*\*add guacamole for \$3 per person\**

**\$40 per person**

## Dinner Buffet

Tortilla Chips & Mexicana Salsa (v)  
Verde Salad (v/gf)  
*Pumpkin Seed Dressing*  
Portobello Stuffed Mushroom (v/gf)  
*Stuffed with quinoa & vegetable pilaf*  
Grilled Salmon (gf)  
*Tamarind glaze & mango salsa*  
Grilled Tri Tip Steak (gf)  
*Chimichurri sauce*  
Herb Roasted Chicken Breast (gf)  
*Poblano Cream*  
Seasonal Side Vegetables (v)  
Mashed Potatoes (v)  
Tres Leches & Strawberry Cheesecake

**\$45 per person**

(v) = Vegan, | (veg) = Vegetarian, | (gf) = Gluten Free





# PLATED

*\* Vegan & Gluten free options available for all courses upon request\**

## Plated Menu \$50 per person

### PRE-SET FAMILY STYLE STARTERS

Guacamole, Mexicana Salsa & Tortilla chips

*\*\*appetizer station upgrade:*

*combine additional starters from our a la carte selections to create an appetizer station perfect for a cocktail hour\*\**

### SALAD

#### **Verde**

mixed greens, blueberries, tomato, pumpkin seeds, queso fresco  
*pumpkin seed dressing*

### ENTRÉE

#### **Camarones a la Diabla**

shrimp, cheese tortellini, mixed vegetables, chipotle cream sauce  
*Without shrimp (v)*

#### **Poblano Chicken Florentine**

topped with poblano cream, stuffed with spinach & cheese  
*served with seasonal vegetables & mashed potatoes*

#### **New York Strip**

rum & brown sugar rub  
*served with seasonal vegetables & mashed potatoes*

#### **Grilled Salmon**

tamarind glaze & mango salsa  
*served with seasonal vegetables & mashed potatoes*

### DESSERT

#### **Tres Leches Cake**

meringue, candied almonds, caramel

#### **Strawberry Cheesecake**

mixed berry coulis

## NON ALCOHOLIC BEVERAGES

**Unlimited Soda & Iced Tea**—Complimentary with all food packages

**Coffee & Hot Tea**—charged based on consumption

**Coffee & Hot Tea Station**—charged by guaranteed guest count



# BAR

*\*\*Drinks are charged based on consumption\*\**

## Fully Hosted

Includes Beer, Wine,  
Margaritas & Premium Liquor

## A la Carte Hosted

Host may customize offerings from the a  
la carte selections below

## Drink Tickets

Redeemable for fully hosted or a la carte  
hosted selections

## No Host Bar

All alcohol is paid for by guests on  
individual tabs

# A LA CARTE SELECTIONS

*Customize your bar offerings from the choices below*

## Mez Signature Margaritas

Lunazul Tequila – \$12

### Premium Upgrades:

Tres Agaves Tequila - \$14

Patron Silver Tequila - \$16

*\*flavored margaritas available upon request with premium upgrades\**

## Premium Liquor

Grey Goose Vodka, Beefeaters Gin, Cruzan Rum,  
Jack Daniels Whiskey, Makers Mark Bourbon, Dewar's Scotch,  
Lunazul Tequila  
\$8-\$10 each

## Wine

Mez Selection of Three Whites & Three Reds  
\$40 per bottle

*\*Sparkling wine and house made Sangria available upon request*

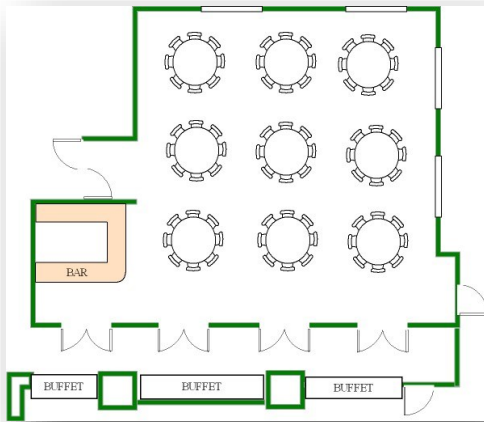
## Assorted Beer

Domestic, Import & Craft Selections  
\$5-\$6 per bottle

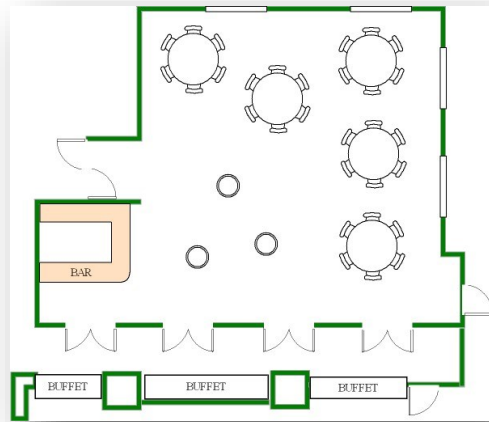


# ROOM LAYOUTS

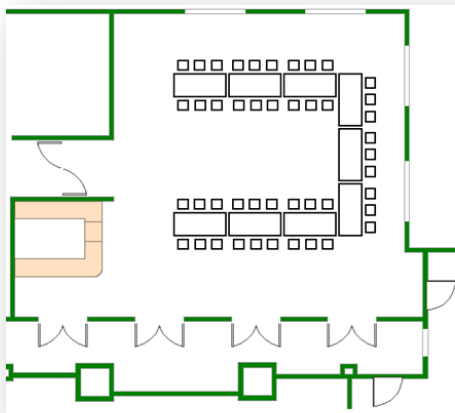
*Our private room can be configured in various layouts to best suit your dining, party or meeting needs.*



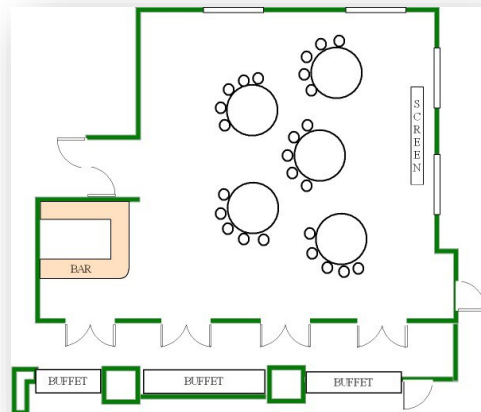
**Fully Seated Rounds**  
*80 guest maximum*



**Partial Seating  
with Cocktail Tables**  
*48 guest maximum*



**U-Shape Layout**  
*25 guest maximum*  
*\*Subject to availability*



**Presentation Layout  
Crescent Seated**  
*48 guest maximum*



# LOCATION

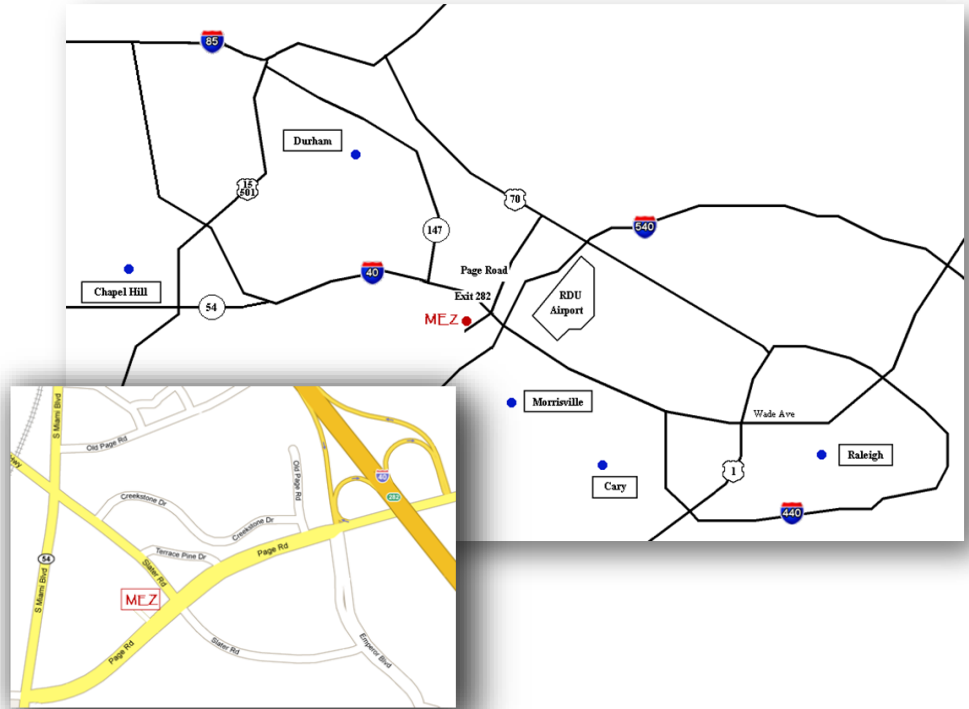
## Mez Contemporary Mexican

is a member of the locally owned and operated Chapel Hill Restaurant Group.

The Award-winning group also includes

- 411 West Italian Café
- Squid's Restaurant
- Page Road Grill
- Lulu BangBang
- CHRG Catering.

Our menu features traditional Mexican recipes with a modern, healthy twist, and uses locally grown organic products whenever possible



## Mez Contemporary Mexican

5410 Page Road, Ste 8  
Durham, NC 27703

Phone: 919-941-1630  
Fax: 919-941-7744

E-mail: [info@mezdurham.com](mailto:info@mezdurham.com)

Event Coordinator  
April Draeger  
[April@mezdurham.com](mailto:April@mezdurham.com)

- Conveniently located in the heart of the Triangle, just minutes from Chapel Hill, Raleigh, Durham and Cary off I-40 (Exit 282)
- 2 Miles from RDU international Airport
- Within walking distance or a quick shuttle ride to many surrounding hotels
- **Free Parking:** 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.





# MEZ Facility Rental Agreement

*Thank you for considering Mez Contemporary Mexican for your upcoming event. We look forward to working with you to make your event a success. We realize you have many venues to choose from, and we appreciate your support.*

*To confirm arrangements and to ensure the success of your event, please note the following:*

## **FOOD & BEVERAGE MINIMUMS:**

It is understood that Mez has a pre-tax, pre-gratuity food and beverage minimum for the following:

### **Banquet Room:**

\$1,000 for all daytime events (events ending by 4pm, Mon-Fri)

\$1,500 for all evening events (Mon-Sat)

*\*\*\* 5% facility fee applies to all Banquet Room events*

### **Margarita Deck/Upstairs Terrace:**

\$1000 for all daytime & evening events

### **Downstairs Patio:**

\$1500 for all daytime & evening events

**ROOM RENTAL FEE:** If the food and beverage minimum **is not met** the remaining balance will be charged as a room rental fee to meet the minimum. This cost is nonnegotiable. Food and beverage minimum may not be met by purchasing food to go or gift certificates.

**NON-OPERATING FEES:** Events that are booked outside of our normal operating hours are subject to a “non-operating/chef fee” which will be determined on a case-by-case basis.

**FACILITY FEE:** There is a 5% Facilities fee added to all Banquet events (pre-tax, pre-gratuity) to cover room maintenance, A/V maintenance, and linen charges.

**INCLEMENT WEATHER:** In the case of inclement weather, the relocation of the party must be determined by noon the day of. If Margarita Deck or Downstairs Patio events are moved due to weather at the discretion of Mez Management, the food and beverage minimum stands and client understands the relocation space may not be private.

## **RESERVING & PAYMENT:**

- An approval of policies as well as credit card information is required to secure your date.
- Mez will not charge a deposit but will enforce cancellation policy.
- Parties are billed on a single check at the close each event. We accept cash & all major credit cards.
- The credit card that will be used for expenses of the event must be available on-site when closing the check. If this is not possible, please arrange credit card use with your banquet director.

## **FOOD & GUEST COUNT:**

- All menu selections are charged on a per person basis for the guaranteed guest count.
- Menu selections and estimated guest count are due **at least 2 weeks (14 days) before the event.**
- Guaranteed guest count is due **1 week (7 days) before the event.**
- Client will be charged using the guaranteed guest count or the actual number of guests in attendance, whichever is greater.
- By county health codes, any food leftover from a buffet is to be discarded by the restaurant and cannot be boxed to-go.



**TIME LIMIT:** There is a 4-hour limit on any event duration. If the event exceeds this limit, there will be a service charge of \$30 per additional hour per server added to the bill. Our establishment closes at 9pm. All events must conclude by 10pm or will incur additional staffing charges of \$30 per additional hour per server and \$50 per additional hour for one floor manager to stay on-site.

**CANCELLATION POLICY:**

- Cancellations seven to two days prior to event are subject to a charged fee of \$200
- Cancellations one day prior to event are subject to a charge equal to 50% of the contracted food price or \$500, whichever is greater.
- Cancellations the day of are responsible for 100% of the contracted food price or \$1,000, whichever is greater.

**ADDITIONAL COSTS & FEES:** Banquet servers are compensated through gratuities. The final bill will reflect a 20% gratuity and 7.5% sales tax. Additional fees may include but are not limited to: \$1.00 per person outside dessert fee and \$15 corking fee per bottle corked.

**DECORATIONS/PROHIBITED ITEMS:** Decorations are allowed except for confetti and adhesives that may damage surfaces. Guests are responsible for removing any and all decorations at the conclusion of the event.

**MUSIC/ENTERTAINMENT:** Music is welcomed but cannot be disruptive to guests in our main dining room. Mez reserves the right to monitor and control noise levels.

**OTHER:** Mez is not responsible for any personal property or items lost, stolen or damaged. Smoking of any kind is not permitted on the property; This includes our downstairs patio and second floor terrace. Children must be supervised at all times, no running or horseplaying.

The signing of this rental agreement indicates that the Client understands and agrees to all venue policies.

**Signature & Credit Card Info**

Signed: \_\_\_\_\_

Dated: \_\_\_\_\_

Event Date: \_\_\_\_\_ Time: \_\_\_\_\_

Name on Credit Card: \_\_\_\_\_

Credit Card Type: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ Exp: \_\_\_\_\_