



KPASA
SAG HARBOR
EVENT & PARTY PACK

THANKS IN ADVANCE

K PASA loves to Party!

Let us throw your next Birthday, Anniversary or Holiday Party!

Our team can take all the stress off your desk – we do it all from flowers, DJs, bands, cakes and even the invites!

Attached are some sample menus to wet your palette. Our chefs can also curate a menu to meet your guests' tastes, dietary requirements and budget.

Breakfast Meetings to Late Night Discos, we've got you partying at K PASA!

THE FACTS

| | |
|----------|---|
| Address | 2 Main Street, Sag Harbor, New York, 11963 Across from the Windmill |
| Call Us | 631-800-TACO |
| Email Us | Chat@1-800-TACO.com |
| Cuisine | Mexican with a twist, we like to say imagine a blend of Latin street food with California beach feelings in New York. |

OUR SPACES

We comfortably accommodate up to the following numbers-

| | Cocktail Party | Plated Meal |
|--------------|----------------|-------------|
| Full Buy Out | 150 | 78 |
| Dinning Room | 70 | 56 |
| Bar Only | 40 | 20 |



BAR OPTIONS

CONSUMPTION

Your guests can order drinks as desired, and you will be charged by each drink.

CLASSIC BAR PACKAGE

\$15 per hour, per person

- Margarita's - Pasa-Rita Classic, Hot-Rita
- Rose Wine - Hamptons Water
- Beer - Corona with Fresh Lime
- Tequila - Hornitos Blanco
- Mescal - Del Maguey Vida
- Vodka - Absolut
- Sodas, Mixers & Fruit Juices Included

K PASA FAVORITE BAR PACKAGE

\$25 per hour, per person

- Margarita's - Pasa-Rita Classic, Hot-Rita, Watermelon & Passionfruit
- Rose Wine - Hamptons Water
- White Wine - Root One, Sauvignon Blanc
- Red Wine - 3404 Somonanto Tinto
- Sparkling - Cava Brut, Conquilla, D.O / Catalunyla
- Beer - Corona with fresh lime
- Tequila - 818 Blanco & Reposado
- Mescal - Montelobos Espadin
- Vodka - Titos
- Gin - Martin Millers
- Whiskey - Makers Mark
- Sodas, Mixers & Fruit Juices Included

BAR NOTES

We will happily;

- Create a special cocktail for your event.
- Add or remove certain brands and products.
- Notify you or a host when a budget or agreed spend is reached.
- Bar packages are only for groups of 30 or more

BAR OPTIONS

PREMIUM

\$30 per hour, per person

- Margarita's - Pasa-Rita Classic, Hot-Rita, Watermelon & Passionfruit
- Rose Wine - Whispering Angel
- Beer - Corona
- Champagne - Veuve Clicquot
- Tequila - Casamigos Blanco
- Mescal - Dos Hombres
- Vodka - Grey Goose
- Gin - Nolet's Gin
- Scotch - Glenlivet 12yr

Sodas, Mixers & Fruit Juices Included

BEYOND TOP SHELF

We love nothing more than the best, our beverage director has helped K PASA curate one of the finest tequila programs in The Hamptons, perhaps New York. We also stock many other fine liquors hand selected including

- Clase Azul Tequilas
- Don Julio 1942
- Johnnie Walker Blue Label
- Veuve Cliquot Champagne

For our 'Beyond Top Shelf' bar packages we can either charge per bottles or on consumption for your event.

ADDITIVE FREE TEQUILAS

We pride ourselves on our tequila list. Giving us your trust on our expertise, we believe we can compile an incredible selection of outstanding tequilas of our personal favorites, such as:

Fortaleza
Calle 23
G4

El Tesoro
Don Fulano
Tequila Ocho

De Nada
Los Dos
El Tequileno

PASSED BITES

Our Chefs designed Canapes we recommend;

12-16 Bites for a cocktail reception

4-6 Bites before a Plated Meal or Taco Bar

Cold

Salmon Wonton Tacos

Crab & Herb Tostada

Petrossian Caviar & Lobster Won Ton Tacos

Tequila Shrimp Ceviche

Platanos, Queso Fresco & Caviar

Deviled Quails Eggs with House Chorizo (In-house Impossible Meat- Chorizo)

Kabocha Squash Crostini with Mint & Honey

Zucchini Carpaccio, Stuffed Zucchini Flower, Salsa Macha

Spiced Chicken, Avocado & Peanut Wrap

Hamachi Ceviche, Ancho Chile & Hibiscus

Hot

Corn Tempura

Acorn Squash Empanada

Crispy Avocado, Guacamole & Watermelon Radish

KFO - Kentucky Fried Oysters

Crab Cake, Ancho & Mango Salsa

Rice Croquettes with Spicy Tuna

Beef Fillet Skewers with Chimichurri

Mole Short-Rib Empanada's

Chicken Tinga Tamale

Sweet Bites

Shots of Mexican Chocolate Rice Pudding, Puffed Spiced Rice

Warm Mini Pecan Pies, Spicy Honey Ice Cream

TACO BAR

WON TONS

Salmon Tartare

Petrosian Caviar & Lobster

Beet Cured Salmon, Mezcal Crème Fraiche, Rye Crunch

Tomato, Mozzarella & Pesto

Bang Bang Chicken Salad

Pearl Barley Esquites

K PASA CLASSICS

Almond Mole Mushroom Gratin

Charred Cauliflower, Raisin & Caper Vinaigrette

Halloumi, Refried Coconut Black Beans, Salsa Roja

Roasted Eggplant, Yoghurt, Walnuts

Impossible Chorizo, Pickled Onion, Avocado

Crispy Brussel Sprouts, Cotija, Pickled Jalapenos

Grilled Asparagus, Asparagus Puree, Parmesan

Shrimp Al Pastor, Pineapple & Micro Cilantro

Baja Fish, Lime Crema, Cabbage, Hot Sauce

Crispy Rock Shrimp, Chipotle Crème

Blackened Salmon, Red Cabbage, Avocado Crema

Duck Carnitas, Cucumber & Plum Sauce

Lamb Barbacoa, Mint Chimichurri & Feta

Grilled Chicken Shawarma, Tahini & Pomegranate Seeds

Skirt Steak, Bacon Marmalade, Chipotle Crème, Crispy Shallots

Pork Carnitas, Pickled Red Onion, Shaved Apple

BIRRIA

12hrs slow cooked Goat or Lamb Birria served along with consommé.

PLATED

CHIPS & DIPS

Guacamole Salsa Roja Queso Fundido

APPETIZERS

Tostada with Sushi Grade Yellowtail, Salsa Macha
Charred Octopus, Salted Caramel, Smoked Tomatoes & Apple Salad
Spinach Croquettes, Squash Blossom Quesadilla, Guacamole
Shaved Tuna, Chili Tapioca, Coconut & Fresh Lime Sorbet
Scallop Ceviche, Local Tomato Gazpacho
Tostada with Oak Aged Soy Marinated Tuna, Crispy Leeks
Lamb Meatballs, Tomato Pipian, Grilled Sourdough
Baby Corn Esquites, Corn Broth, Lime Mayo, Chili Powder
Corn Tamale, Corn Puree, Parsley Sauce, Caviar
Burrata, Tomatillo Salsa, Warm Corn Tortillas
Crispy Carnitas, Sweet Potato Gnocchi, Arugula & Chili Oil

SALADS

Living Salad - beets, cucumber, radish, fennel, cabbage, quinoa, jicama, dijon agave
Super Green - gem lettuce, cucumbers, dates, pepitas, almonds, pipian verde dressing
Lobster Mango - lobster, endive, avocado, mango, pine nuts, micro cilantro
Caesar Salad - gem lettuce, anchovy & parmesan dressing, tortilla croutons

ENTREES

Local Farmed Vegetables Green Mole
Broccoli Tamale, Broccoli Sauce & Toasted Almonds
Vegan Chorizo, Rice & Vegan Cheese Stuffed Poblano Pepper
Lamb Fillet, Eggplant Barbacoa, Mint & Pineapple Jelly
Mole Short-Rib, Sweet Potato Puree, Shaved Apple, Horseradish
Roasted Chicken, Refried Black Beans, Pickled Red Onion, Cilantro & Lime
Grilled Salmon Fillet, Wilted Spinach, Coconut & Chipotle Sauce
Lobster & Corn Risotto, Cilantro & Ginger Vinaigrette
Pepita Crusted Halibut, Roasted Tomatoes & Fennel, Spiced Olive Oil

PLATED SIDES & SWEET

A BIT ON THE SIDE

Green or Pink Rice

Coconut Slow Cooked Black Beans

SOMETHING SWEET

Warm Chocolate Tres Leche Cake

Coconut & Passionfruit Panna Cotta

Classic Flan, Puffed Quinoa, Mango

Lemon Custard, Strawberries & Mint Salad

Nutella Flan

EXTRA TOUCHES

We can help with;

Flowers - K PASA works with great local florists and can take that stress off your plate.

DJ's - You want 80's, Rock, Disco or Current Hits?

Bands - 2-Piece Jazz, Cool Covers or Country Croners?

Security - Need a friendly Doorman to welcome your guests?

Invitation Design - We have inhouse designers that can assist with the design and layout of invitations for either email such as paperless post or for classic printing.

Cakes - Not a problem, give us the specs and style and leave the rest to us.

Custom Play Lists - We are happy to play your personal play lists. To guarantee no hiccups we ask for play lists to be sent over at least 3 days prior to your event. We do not play explicit lyrics, in any case of explicit lyrics K PASA playlists will resume.

Transport - Need a driver, party bus or a fleet of Rolls Royce's, just ask us!

BRUNCH

BRUNCH CLASSICS

Pancakes - Chocolate chip pancakes, maple syrup

French Toast - Brioche French toast, strawberries & honey butter

Avocado Toast - Smashed avocado, radish & cilantro

Mushroom Toast - 7 grain toast, almond mole mushrooms, fresh herbs

Banana Bread - Toasted spelt banana & coconut bread, almond butter & honey

Huevos Ranchos - Poached eggs, black beans, salsa verde, feta cheese

Eggs Benedict - English muffin, poached eggs, ham & hollandaise sauce

Sag Hash - Poached eggs, tomatoes, tater tots, corn, mushrooms & crispy shallots

Steak & Eggs - Grilled skirt steak, soft scrambled eggs, toast & pipian verde

SALADS

Living Salad - Beets, cucumber, radish, fennel, cabbage, quinoa, jicama, dijon agave

Super Green - Lettuce, cucumbers, dates, pepitas, almonds, pipian verde

Lobster Mango - Lobster, endive, avocado, mango, pine nuts, micro cilantro

SOMETHING SWEET

Warm Chocolate Tres Leche Cake

Coconut & Passionfruit Panna Cotta

Classic Flan, Puffed Quinoa, Mango

Lemon Custard, Strawberries & Mint Salad



KPASA

HOLIDAY MENUS

Holiday Menu

Herb Guacamole, Awesome Salsa & Chips
Glass of Cava



Kueso Fundido, Impossible Chorizo
Ginger & Pear Margarita



Turkey Carnitas Taco, Cranberry Salsa

On The Side

Pecan Rice
Coconut Black Beans
Classic K PASA-RITA



Warm Gingerbread Tres Leche, Vanilla Ice Cream
Pumpkin Margarita Shot



\$40 per person

\$65 per person with Beverage Tasting



K.P.A.S.A.

KPASA

V.I.P MENUS

FEAST MENU

TABLE SNACKS

Guac & Tortilla Chips

APPS

Spicy Tuna Croquettes
Cheeseburger Empanadas
Super Green Salad, Mushroom Epazote

TACOS

Asado Chicken, Avocado Crema, Cilantro
Blackened Salmon, Avocado Crema, Scallions
Impossible Chorizo, Pickled Onion, Radish

Dessert

Flan Mexicano

\$45 per person

V.I.P Menu

TABLE SNACKS

Guac, Awesome Salsa, Kueso Fundido & Chips

APPS

Salmon Wonton Tacos, Salmon Tartare, Sesame
Cheeseburger Empanadas
Super Green Salad, Mushroom Epazote

TACOS

Char-Grilled Steak, Chipotle Crema, Bacon Jam, Crispy Shallots
Baja Fish Taco, Red Cabbage, Lime Crema, Chipotle Vinaigrette
Seared Halloumi, Coconut Black Beans, Awesome Salsa

ON THE SIDE

Coconut Black Beans & Green Rice

DESSERT

Warm Chocolate Tres Leches

\$55 per person

Casamigos Chefs Tasting Menu

Oaxaca Cheese Tetela, Smoked Cashew Salsa
Cava



Tuna Tostada, Oak Aged Soy, Salsa Macha
Casamigos Blanco, Ginger & Pear Tini



12hr Long Island Duck Barbacoa Tamale, Walnut & Cherry Salsa
Casamigos Reposado, Honey Cinnamon Spritz



Casamigos Steamed Halibut, Corn Pancake, Pistachio Green Mole
Casamigos Anejo, Blood Orange Margarita



Mescal Chocolate Mousse
Casamigos Mezcal Espresso Martini



\$40 per person

\$75 per person with Beverage Tasting

Casamigos text

Casa Dragones Chefs Tasting Menu

Herb Guac, Smoked Tomatoes, Corn Tostadas
Veuve & Dragones Sparkling Margarita

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Mini Portobello Mushroom Empanada, Poblano Salsa  
Case Dragones Joven, King Cube & Charred Lime

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Crab Chile Relleno, Refried Coconut Black Bean, Avocado Salsa
Case Dragones Anejo Cucumber & Lime Spa Water

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Wagyu Steak, Blue Potato Croquettes, Truffle Corn Esquites, Mole  
Casa Dragones Blanco, Fennel & Tomato Old Fashioned

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Coal Roasted Sweet Potato Ice Cream Sundae, Mini Churros
'inhouse Mescal' Smoked Casa Dragones

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\$60 per person

\$140 per person with Beverage Tasting

Clase Azul Chefs Taco Tasting Menu

Kueso Fundido, Shaved Truffle  
La Pinta, Pomegranate Spicy Rita



Caviar Tamale  
Dom Pérignon Rose



Lobster Tail. Tomato Lobster Mole, Hand Pressed Tortillas, Lime Caviar  
Clase Azul Plata, Grapefruit Margarita



Veal Cheek Carnitas, Cilantro Tortilla, Horseradish Crema  
Clase Azul Reposado



Guava Panna, Cotta, Pistachio Shortbread, Sunflower Seed Ice Cream  
Clase Azul Ultra



Coming in at  
\$95 per person

\$375 per person with Beverage Tasting

Clase Azul is considered the Rolls Royce of Tequilas.

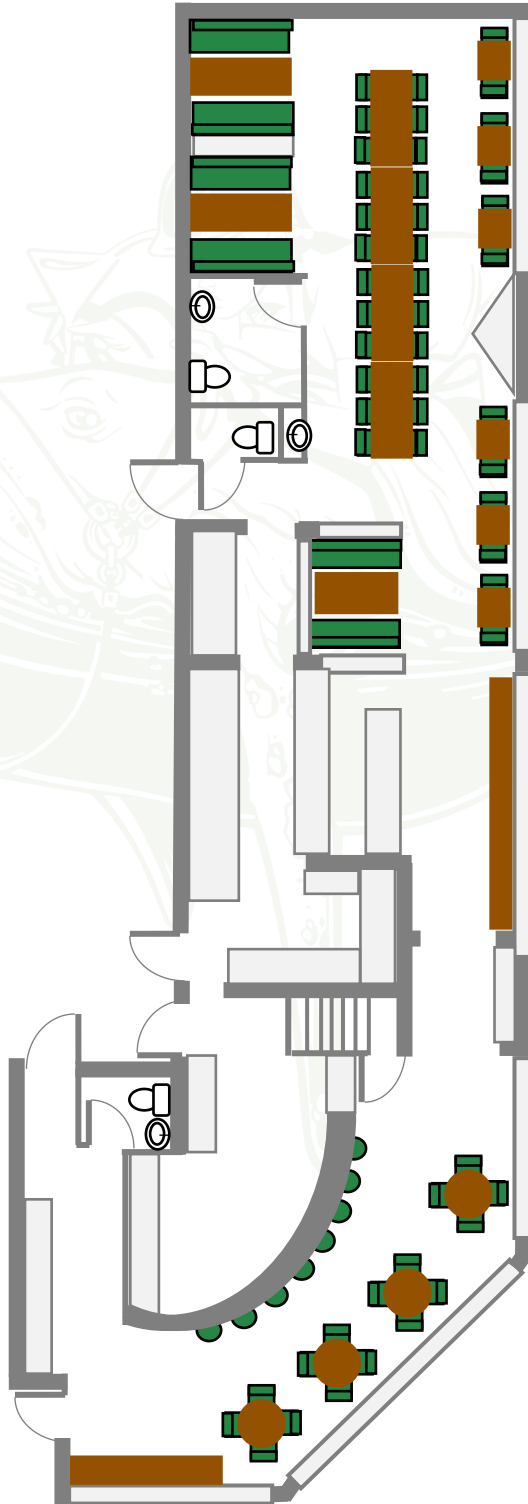


# **KPASA**

## **FLOOR PLANS**

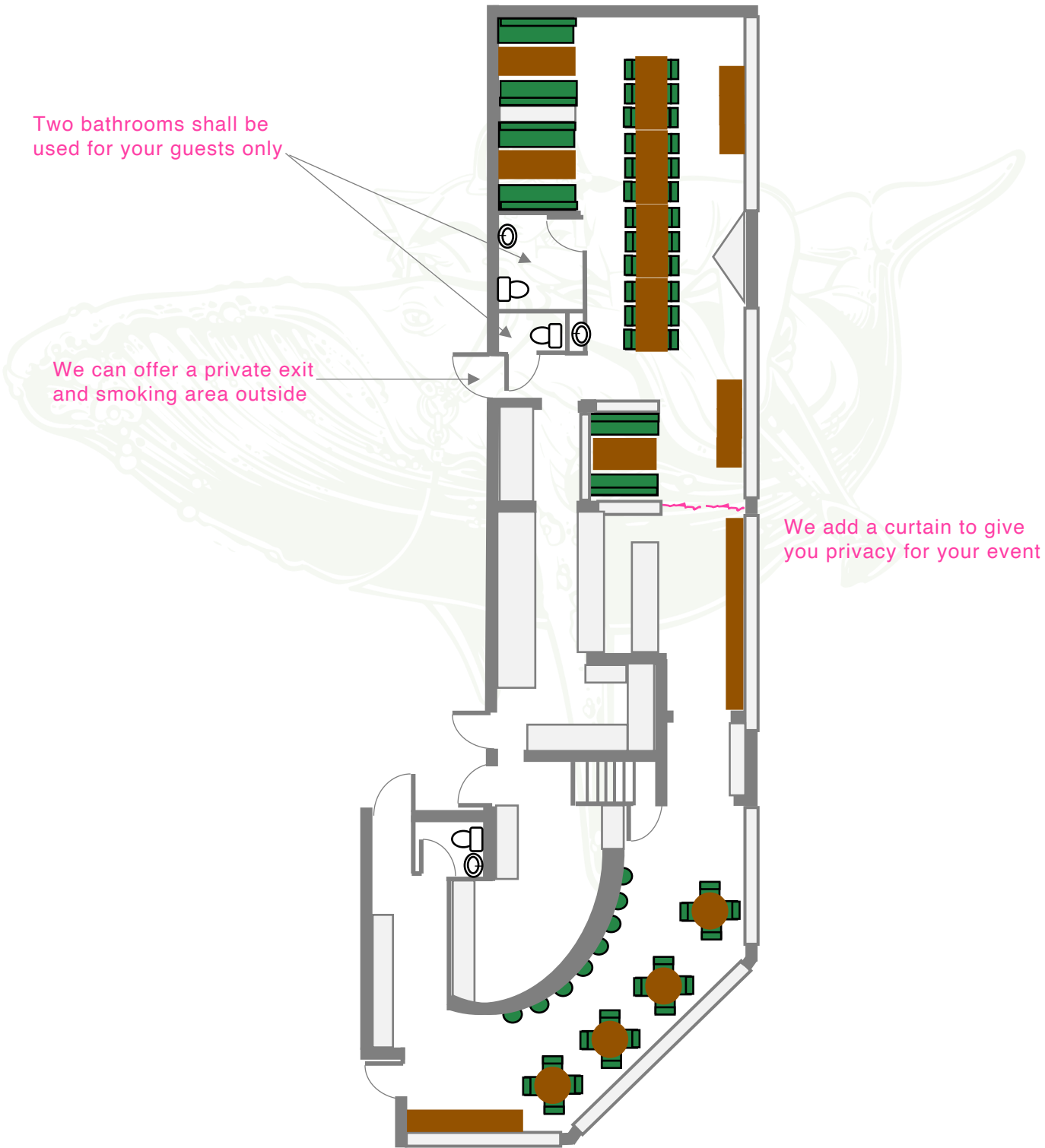
# FULL FLOOR PLAN

This is how we keep our bar and dining room for daily services.



# DINNING ROOM

Below is a layout for our Bar Room for your private event laid up for 24 guests.



# PARTY T&C'S

**Deposit & Payment Schedule:** A 50% deposit is required to confirm your reservation, and the remaining balance must be paid in full five days prior to your event.

**Cancellation Policy:**

Cancellations fourteen (14) days prior to your event your deposit is returned less a \$200 administration fee, this is to cover time and labor spent planning your event.

Cancellations seven (7) days prior to your event 50% of your deposit is returned.

Cancellations seven (5) days prior to your event 75% of your deposit is returned.

Cancellations three (3) days or less prior you lose your event and your full payment.

| <b>Minimum Spends:</b> | High Season (May-October) |                 | Low Season (November-April) |                 |
|------------------------|---------------------------|-----------------|-----------------------------|-----------------|
|                        | Weekends                  | Monday-Thursday | Weekends                    | Monday-Thursday |
| Bar Room               | \$3,500                   | \$2,500         | \$2,500                     | \$1,500         |
| Dinning Room           | \$10,000                  | \$8,500         | \$7,000                     | \$4,500         |
| Full Restaurant        | \$12,000                  | \$11,000        | \$8,000                     | \$5,500         |

**Payment with Gift Card:** Client may use a maximum gifts cards with a maximum value of \$500.00

**Guest Count:** A final guest count is due 5 days before your event. If not received, your original contracted and quoted guest count shall be prepared for, served and charged for.

**Force Majeure:** Failure to perform any term or condition of the Terms as a result of conditions beyond either parties' control including, but not limited to, war, strikes, riots, fires, floods, acts of God, governmental restrictions, and power failures, shall not be deemed a breach of the Terms.

**Corkage:** K PASA charges a \$30 fee per 750ml wine bottle. All wines must be brought in one day prior to the event to be properly stored in our temperature-controlled rooms.

**Decoration & Flowers:** We understand you may wish to arrange decoration and flowers and are happy to work with you, All décor must be removed at the end of your event or a pre-agreed clear down cost of \$75 per room.

**Smoking:** K PASA is a no smoking (and vaping) venue.

**Cake Cutting:** We charge \$5.00 per person for cutting and serving of a cake.

**Third Party Vendors:** If you wish to employ a photographer, toastmaster, band, musician, or any other person to attend the Restaurant in connection with the booking you must notify us and obtain our consent to do so. If the Restaurant consents to your employment of any such third party, it will be your responsibility to ensure that K PASA is fully informed of all arrangements. Furthermore, you must ensure that the third party provides adequate insurance and observed all health and safety requirements.

**Taxes & Service Charge:** All taxes and 20% service charge shall be added.

**Your property:** The Restaurant is not liable for you or your guests' property, even if such property is lost or damaged on the Restaurant's premises.

**Liability:** K PASA is not responsible for any personal injury occurring on or near the premises. The client is responsible for the actions and the behavior of guests; for any loss or damage to property belonging to K PASA; or loss of personal items belonging to client or guests.

**Refuse of Service:** We reserve the right to refuse service to any individual at any time. It's the hosts responsibly for their guests, their behavior and actions If your guests become unruly, they will be asked to leave.

**General:** These Terms and any non-contractual obligations arising out of or in connection with them shall be governed by the laws and the courts of the United States of America shall have exclusive jurisdiction.