



Via Real

PRIVATE EVENTS

With over **25 years** of experience and award-winning service we are the perfect choice for your corporate event, special family occasion, business luncheon, or intimate private dinner.

We can comfortably accommodate from 10 to 250 in our elegant main dining room or four recently updated banquet rooms. Our professional staff will treat you to a memorable occasion with superb service and the gourmet taste of Via Real you've come to love.

WHAT YOU CAN EXPECT:

- Variety of menu choices to fit every budget
- Expanded wine list selections
- Your event room ready in advance
- Flowers or centerpieces upon request
- Optional in-room bar setups
- Audio visual capabilities
- Event coordinator committed to your event

YOUR GUESTS WILL ENJOY:

- Complimentary valet parking
- Personally escorted to your room
- Complimentary coat check
- Specially printed, customized menus
- Experienced, dedicated servers

PRICING

Cocktail Reception
\$14.95 to \$18.95 per person

Lunch
\$12.95 to \$28.00 per person

Dinner
\$20.95 to \$49.00 per person

8.25% Sales Tax and 20% gratuity additional

WE'RE HERE FOR YOU:

John Carlisle, Event Coordinator

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www.viareal.com



ROOM CHOICES AT LUNCH

Please visit the gallery on our website at
http://www.viareal.com/private_room_information.cfm
for photos of each room.



SEDONA

- ❖ Seats from 2 to 20 guests, with a minimum food and beverage subtotal of **\$325**.
- ❖ Ambient and inviting, perfect for a smaller, more intimate occasion.
- ❖ **This room alone cannot accommodate one of our buffet selections.**

SANTA FE

- ❖ Seats up to 32 guests, with a minimum food and beverage subtotal of **\$425**.
- ❖ Featuring beautiful copper and warm wood tones, with shuttered adobe style interior windows, the Santa Fe room is attractive for options such as a bar setup, gift table setup, and room for mingling before dinner.
- ❖ **This room alone cannot accommodate one of our buffet selections.**

SEDONA – SANTA FE COMBINED

- ❖ Seats up to 70 guests, with a minimum food and beverage subtotal of **\$750**.
- ❖ Joining both rooms provides more variety in event options such as the buffet, and is the perfect setting for any medium sized party, banquet, or meeting.
- ❖ **This room is perfect for one of our buffet selections.**

DALLAS OR FORT WORTH GARDEN ROOMS

- ❖ Each room individually seats up to 50 guests, with a minimum food and beverage subtotal of **\$525**.
- ❖ Our garden rooms are spacious and provide an indoor patio-like atmosphere with large windows, beautiful plants, and warm fireplaces. Both rooms are nearly identical and can be used together or separately, depending upon the needs of your party.
- ❖ **This room can accommodate one of our buffet selections.**

SANTA FE – FORT WORTH COMBINED

- ❖ Seats up to 100 guests, with a minimum food and beverage subtotal of **\$925**.
- ❖ Joining these rooms is perfect for the larger events. Your guests can enjoy the ambiance of the Santa Fe room with the beauty and serenity of the Garden Room.
- ❖ **This room is great for one of our buffet selections.**

SEDONA – SANTA FE – FORT WORTH COMBINED

- ❖ Seats up to 120 guests, with a minimum food and beverage subtotal of **\$1275**.
- ❖ These combined three rooms are perfect for our largest events; it is the most unique room option available. Your guests can enjoy the comfort of the wine room, the ambiance of the Santa Fe room with the beauty and serenity of the Garden Room.
- ❖ **This room is the best arrangement for one of our buffet selections.**



ROOM CHOICES AT DINNER

Please visit the gallery on our website at
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for photos of each room.



SEDONA

- ❖ Seats from 2 to 20 guests, with a minimum food and beverage subtotal of **\$650**.
- ❖ Ambient and inviting, perfect for a smaller, more intimate occasion.
- ❖ **This room alone cannot accommodate one of our buffet selections.**

SANTA FE

- ❖ Seats up to 32 guests, with a minimum food and beverage subtotal of **\$995**.
- ❖ Featuring beautiful copper and warm wood tones, with shuttered adobe style interior windows, the Santa Fe room is attractive for options such as a bar setup, gift table setup, and room for mingling before dinner.
- ❖ **This room alone cannot accommodate one of our buffet selections.**

SEDONA – SANTA FE COMBINED

- ❖ Seats up to 70 guests, with a minimum food and beverage subtotal of **\$1890**.
- ❖ Joining both rooms provides more variety in event options such as the buffet, and is the perfect setting for any medium sized party, banquet, or meeting.
- ❖ **This room is perfect for one of our buffet selections.**

DALLAS OR FORT WORTH GARDEN ROOMS

- ❖ Each room individually seats up to 50 guests, with a minimum food and beverage subtotal of **\$1200**.
- ❖ Our garden rooms are spacious and provide an indoor patio-like atmosphere with large windows, beautiful plants, and warm fireplaces. Both rooms are nearly identical and can be used together or separately, depending upon the needs of your party.
- ❖ **This room can accommodate one of our buffet selections.**

SANTA FE – FORT WORTH COMBINED

- ❖ Seats up to 100 guests, with a minimum food and beverage subtotal of **\$2200**.
- ❖ Joining these rooms is perfect for the larger events. Your guests can enjoy the ambiance of the Santa Fe room with the beauty and serenity of the Garden Room.
- ❖ **This room is great for one of our buffet selections.**

SEDONA – SANTA FE – FORT WORTH COMBINED

- ❖ Seats up to 120 guests, with a minimum food and beverage subtotal of **\$2850**.
- ❖ These combined three rooms are perfect for our largest events; it is the most unique room option available. Your guests can enjoy the comfort of the wine room, the ambiance of the Santa Fe room with the beauty and serenity of the Garden Room.
- ❖ **This room is the best arrangement for one of our buffet selections.**



BANQUET MENUS

Our menus are designed to allow your guests to choose an entrée at the table. Choose the Dinner, VIP or Cocktail Menu that best suits your needs.

Select appetizers, soup and salad, desserts, and bar option to compliment your entrée choice. All menus include homemade tortilla chips and salsa, tea and sodas.

APPETIZERS

Appetizers are served family style

SOUTHWESTERN ROYAL TAPAS	9- per person
Seafood cakes, sautéed garlic shrimp, spinach quesadillas, and calamari	
CHILE CON QUESO	5-
GUACAMOLE SALAD	6.50
SPINACH QUESADILLAS	7.50
CALAMARI	9-
CEVICHE	9-
Shrimp and scallops marinated in lime juice, tossed with tomatoes and avocado slices	
FAJITA NACHOS	9-
TAPAS VIA REÁL	6.95 per person
An assortment of Stuffed Jalapeños, Spinach Quesadillas, Nachos, and plenty of Calamari	



SOUPS AND SALADS

Select one salad and one soup

TORTILLA SOUP

Spicy tomato broth with chicken and vegetables, topped with tortilla strips, cheese and avocado 5.50

BLACK BEAN SOUP

Savory black bean broth garnished with chipotle sour cream 5.50

VIA REÁL HOUSE SALAD

Crisp greens with tomatoes and tortilla strips, with basil vinaigrette dressing 5.50

CAESAR SALAD

Crisp romaine, parmesan cheese, Caesar dressing 6-

DESSERTS \$7.00

FLAN DE MEXICO

Traditional, satiny egg custard draped with a light caramel sauce

KEY LIME PIE

A tart and refreshing custard flavored with authentic Florida Key limes

CHOCOLATE RASPBERRY CAKE

Dark layers of chocolate sponge cake, with raspberry marmalade filling

CARAMEL PECAN CHEESECAKE

Creamy cheesecake on a graham cracker crust topped with caramel and chopped pecans

TWIN CHOCOLATE MOUSSE

Oreo cookie crust topped with dark chocolate and white chocolate mousse and served with raspberry sauce



LUNCH MENU CHOICES



LUNCH MENU #1

\$12.95 per person

Taco Salad

A crisp flour tortilla shell filled with your choice of shredded beef or chicken, and topped with fresh lettuce, black beans and cheese

Enchiladas

Two hand-rolled corn tortillas filled with your choice of beef or cheese. Served with rice and refried style black beans

Chicken Santa Fe

Grilled chicken and vegetables on a bed of spinach-poblano rice, accompanied by pico de gallo

LUNCH MENU #2

\$14.95 per person

Black Bean Ravioli

Diced blackened chicken and pepper jack cheese over black bean ravioli, tossed with a jalapeño cream sauce

Fajitas

Marinated strips of beef or chicken with sautéed bell peppers, onions and black beans, and accompanied by pico de gallo, sour cream and flour tortillas

Grilled Salmon Salad

6oz. salmon filet, sliced and served atop a bed of crisp greens with tomatoes, avocados and tortilla strips

LUNCH MENU #3

\$16.95 per person

Beef Tenderloin Tacos

Beef tenderloin diced and sautéed in a spicy ancho chili sauce and rolled in two flour tortillas with cheddar cheese. Accompanied by black beans, pico de gallo and Spanish rice

Chicken Ixtapa

A tender breast of chicken grilled to perfection and topped with a sherry-cilantro cream sauce. Served with fresh vegetables and Spanish rice

Grilled Fish of the Day

Fresh market fish filet grilled and served with vegetables and Spanish rice



VIP LUNCH MENU

\$28.00 PER PERSON



FIRST COURSE

Via Reál House Salad

ENTRÉE SELECTION

Filet Mignon 6-ounce

A hand carved, center-cut filet of beef tenderloin
Topped with our house demi-glace
Served with grilled vegetables and Yukon potatoes

Grilled Chicken Monterrey

Grilled chicken breast topped with mild Texas goat cheese,
Monterrey Jack and sautéed spinach
Served on poblano rice with a roasted red pepper sauce

Pan Roasted Salmon

8 oz salmon filet drizzled with coconut jalapeño sauce over cilantro potatoes
With herbed asparagus and Roma tomatoes

DESSERT CHOICE

Flan de Mexico
Chocolate Raspberry Cake



DINNER MENU CHOICES



DINNER MENU #1

\$20.95 per person

Beef Tenderloin Tacos

Beef tenderloin diced and sautéed in a spicy ancho chili sauce
Rolled in two flour tortillas with cheddar cheese.
Accompanied by black beans, pico de gallo, and Spanish rice

Chile Relleno de Puerco

Poblano pepper stuffed with roasted pork, ranchero sauce,
corn, and pepper cheese, with Spanish rice and borracho beans

Enchiladas

Two hand rolled corn tortillas filled with your choice of
shredded beef or chicken, and served with rice
and refried black beans

Santa Fe Combination Vegetables

Grilled vegetables on a bed of spinach-poblano rice
with pico de gallo and herbed tomatoes

DINNER MENU #2

\$23.95 per person

Sautéed Shrimp

Sautéed jumbo shrimp in a citrus garlic mojo sauce
on cilantro potatoes with garlic asparagus

Grilled Chicken Pasta

Grilled chicken breast sliced and served on chili pasta,
tossed in a jalapeño cream sauce

Fajitas

Marinated strips of beef or chicken with sautéed
onions and peppers, accompanied by pico de gallo,
guacamole, sour cream, and flour tortillas

King Salmon

8 oz salmon filet drizzled with coconut jalepeño sauce,
over cilantro potatoes, with herbed asparagus
and Roma tomatoes

DINNER MENU #3

\$28.95 per person

Filet and Shrimp

6 oz filet paired with three large gulf shrimp, golden yukon
potatoes, vegetables and our house steak sauce

Bronzed Grouper

Pan bronzed grouper served on poblano rice
with pineapple lime chutney and sautéed spinach

Chicken Ixtapa

Grilled chicken topped with sherry-cilantro
cream sauce, fresh vegetables and Spanish rice

Escalopas

Macadamia nut encrusted sea scallops,
wild mango basil sauce, asparagus and baby carrots

DINNER MENU #4

\$32.95 per person

Chilean Sea Bass

Pecan crusted Chilean sea bass with jalapeño pineapple sauce,
cilantro potatoes and sautéed asparagus

Red Oak Smoked Tenderloin

10 oz beef tenderloin, smoked with red oak,
served with yukon potatoes, house demi-glaze,
and grilled vegetables

Coconut Shrimp

Coconut crusted jumbo shrimp served with mango basil sauce,
asparagus, and cilantro mashed potatoes

Chicken Ensanada

Grilled chicken breast topped with mild goat cheese,
Monterrey jack and sautéed spinach, and served
with poblano rice and smoked red bell pepper sauce



VIP DINNER MENU

\$49.00 PER PERSON



FIRST COURSE

Tortilla Soup

SECOND COURSE

Via Reál House Salad

ENTRÉE SELECTION

Beef Tenderloin and Sea Scallops

6 oz center cut beef tenderloin with house steak sauce
paired with three macadamia nut encrusted sea scallops
over cilantro potatoes and fresh vegetables

Chilean Sea Bass

Pecan crusted Chilean sea bass with jalapeño pineapple sauce,
cilantro potatoes and sautéed asparagus

Pollo Relleno

Roasted chicken breast stuffed with poblano cheese
served over yukon potatoes, with fresh vegetables and sherry cilantro sauce

Filet Mignon

10 oz center cut filet of beef tenderloin with house demi-glaze,
grilled vegetables, and yukon potatoes

DESSERT CHOICE

Flan de Mexico
Chocolate Raspberry Cake



COCKTAIL RECEPTION MENU CHOICES

Our reception menus are designed for late afternoon parties during the 3pm to 6pm hours, when offering a selection of hors d'oeuvres for your guests is preferable to a sit-down dinner.

As an attractive option, reception stations can be used to complement the menu at larger dinner parties. Customize your reception menu by adding anything from tasty pitchers of sangria to an elegantly prepared dessert table.

COCKTAIL PARTY MENU #1

\$14.95 per person

Includes Homemade Chips and Salsa

STUFFED JALAPEÑOS

Fresh jalapeño peppers, seeded and hand-stuffed with cream cheese, and lightly breaded

FLAUTAS

Tender shredded pork rolled in a corn tortilla and fried golden

FRIED BLACK BEAN RAVIOLI

Served with ranchero sauce

PORK TAMALES

Pork tamales in traditional cornhusks topped with chili con carne and pico de gallo

HACIENDA NACHOS

Beef and chicken fajita strips, tortilla chips, black beans and two cheeses, with pico de gallo, sour cream and guacamole

CALAMARI

Tender calamari, lightly breaded and served with spicy tomato sauce

One Order Includes: 2 stuffed jalapeños, 2 flautas, 2 raviolis, 2 tamales, 2 nachos, and calamari

COCKTAIL PARTY MENU #2

\$18.95 per person

Includes Homemade Chips and Salsa

CALAMARI

Tender calamari, lightly breaded and served with spicy tomato sauce

SPINACH QUESADILLAS

Grilled flour tortillas stuffed with fresh spinach and Monterrey jack cheese

YUCATAN SEAFOOD CAKES

Made with an assortment of fresh seafood served with lime butter sauce

STUFFED JALAPEÑOS

Fresh Jalapeño peppers, seeded and hand-stuffed with cream cheese, and lightly breaded

SHRIMP NACHOS

Homemade corn tortilla chips layered with black beans and melted cheeses, topped with bay shrimp, pico de gallo, guacamole, and sour cream

One Order Includes: 1 seafood cake, 2 nachos, 2 quesadillas, 2 stuffed jalapeños, and calamari

BAR OPTIONS



CASH BAR

Cash bars do not go toward room minimum. Individual guests pay for all alcoholic beverages.

This is an attractive option if you do not want to encourage your guests to consume alcohol during the function, or if there are only a few guests that prefer to drink.

OPEN BAR

A tab will be run during the entire party for all alcoholic beverages consumed by the guests.

The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

LIMITED IN ROOM BAR ONLY

You choose which types of alcoholic beverages you would like the "In room bar" bar to include, only margaritas, wine and beer, with the guest paying for anything else.

IN ROOM BAR AND OPEN

Margaritas by the pitcher, and a selection of beer and red and white wine served as each guest requests.

Delicious House Margaritas are made with Chinaco Tequila and premium Royale Montaine Cognac.

The total in room and open bar tab is by consumption only and will be applied to the final bill at the conclusion of the event and settled accordingly.

BEVERAGES

Hot Tea	2.55
Via Reál Coffee	2.55
Espresso	3-
Espresso double	5-
Cappuccino	4-
Cappuccino double	6-

DOMESTIC & IMPORTED BEERS

Budweiser	Bohemia
Bud Light	Heineken
Coors Light	Dos Equis Amber
Miller Light	Corona
Michelob Ultra	Corona Light
Shiner Bock Draft	Negra Modelo

PRIVATE PARTY WINE LIST

Full list Available on Request

CHARDONNAY

Sterling Vinter's Collection, North Coast	35-
Frei Brothers Reserve	45-
Stag's Leap Winery, Napa Valley	58-

PINOT NOIR

Firesteed Pinot Noir, Oregon	40-
Acacia Pinot Noir, Carneros	62-

MERLOT

Sterling Vinter's Collection, Central Coast	35-
Sebastiani, Alexander	52-

CABERNET SAUVIGNON

Sterling Vintage Collection, Central Coast	35-
Louis M. Martini, Alexander Valley	50-
Jordan, Sonoma County	99-
Stag's Leap Winery, Napa Valley	89-

Pitchers of sangria, mixed drinks, non-alcoholic beers and smoothies are also available from our fully stocked bar.