



**MEZCAL**

tequila cantina

**FUNCTIONS**

WORCESTER, MA | [MEZCALCANTINA.COM](http://MEZCALCANTINA.COM)





Blending traditional Mexican plates with the colors and flavors of the Southwest, Mezcal presents a variety of dishes combining the casual with the more refined allowing guests to enjoy a wide range of offerings. Fresh made-to-order guacamole, expertly crafted margaritas and an unrivaled tequila list are reasons enough to experience Mezcal's exceptional service, warm hospitality and lively setting again and again.



## The Agave Room

**SEATED DINNER:** up to 44 guests

**COCKTAIL STYLE EVENTS:** up to 60 guests

The Agave Room, available at our Worcester location, includes its own private bar with 8 stools. We can also accommodate groups of 10-30 in a semi-private setting.

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# INFORMATION AND POLICIES

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## FOOD & BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year, and do not include service charge, sales tax, or gratuity. Room rental fees for private events will also apply.

## EVENT GUARANTEES

We will need to receive your final guest commitment one week prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event, we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event as needed.

## TAX AND GRATUITY

Food and beverages are subject to a 7% sales tax in Worcester, and 6.25% in Leominster. The amount of gratuity is solely up to you. We recommend 20% of the food and beverage total. A card will be supplied, for your convenience, with the 20% amount of the total written in, and will be presented with the check. Other fees may apply depending on the specific details of the event.

## CANCELLATION

Cancellation 7 days (M-F) prior to the event required. Failure to cancel will result in a charge of 50% of the food and beverage minimum to the credit card given. Larger events may have different cancellation conditions and a 25% deposit may apply.

## FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges and sales tax. Payment of the entire guest check is due upon completion of the event. Niche accepts cash and all major credit cards. Loyalty points cannot be accrued on large group events.

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# Buffet Reception – \$28/pp

## BUFFET RECEPTIONS INCLUDE:

**SALAD** – choice of House Garden Salad with Red Wine Vinaigrette or Grilled Corn & Avocado Salad

**ENTRÉE** – select two entrées from our list (\$32/pp for choice of three entrées)

**SIDES** – select two sides from our list

**BEVERAGES** – Soda, Coffee and Tea

### ENHANCEMENTS

Guacamole, Salsa & Chips ..... \$5/pp

Passed or Plated Apps served

for first hour of reception ..... Choose 1 (\$4/pp) / Choose 2 (\$7/pp) / Choose 3 (\$10/pp)

- Tortilla Chicken Bites
- Jalapeño Rice Balls
- Cheese Quesadilla Wedges
- Carne Asada Beef Skewers
- Mezcal Chicken Wings
- Golden Fried Shrimp
- Chipotle Chicken Skewers
- Chili Cucumber Feta Discs

Dessert Station ..... \$4/pp

churros and chocolate, warm chocolate brownie, or chef's bread pudding

## Entrée Options .....

- **Taco Bar** – see page 7 for options
- **Chicken Burrito** – rice, beans, piquillo pepper, jack cheese, salsa verde
- **Vegetarian Burrito** – Mexican rice, asparagus, spinach, caramelized onion, roasted red pepper, sweet potato, jack cheese
- **Mexican Chicken Piccata** – capers, lemon, jalapeño, tequila pan sauce
- **Carne Asada** – grilled skirt steak, chimichurri verde, pico de gallo (\$2 upcharge)
- **Chicken Quesadilla** – marinated boneless breast, jack and cotija cheese, sweet corn, shaved scallions, pico de gallo, chili sour cream
- **Veggie Quesadilla** – asparagus, spinach, caramelized onion, roasted red pepper, sweet potato, jack cheese
- **Chipotle Shrimp Burrito Bowl** – white rice, black beans, sweet peppers, arugula, chipotle corn salsa, avocado, lime
- **Hawaiian Chicken Burrito Bowl** – grilled chicken breast, sweet chili teriyaki sauce, onions, peppers, white rice, arugula, pineapple salsa, sliced avocado (\$2 upcharge)
- **Bourbon Steak Burrito Bowl** – guallilo marinated steak, mushrooms, caramelized onion, white rice, arugula, corn salsa, jalapeños, tortilla strips (\$2 upcharge)

## Side Options .....

- Cumin & Coriander Roasted Potatoes
- Roasted Vegetable Medley
- Mexican Rice
- Rice & Beans
- Creamy Cheddar Polenta
- Yuca Fries

# Lunch Buffet – \$22/pp

## LUNCH BUFFET RECEPTIONS INCLUDE:

**GUACAMOLE, SALSA & CHIPS**

**SALAD** – choice of House Garden Salad with Red Wine Vinaigrette or Grilled Corn & Avocado Salad

**ENTRÉE** – select one entrée from our list (\$24/pp for choice of two entrées)

**BEVERAGES** – Soda, Coffee and Tea

### ENHANCEMENTS

**Dessert Station** ..... \$4/pp  
 churros and chocolate, warm chocolate brownie, or chef’s bread pudding

### Entrée Options

- **Chicken Quesadilla** – marinated boneless breast, jack and cotija cheese, sweet corn, shaved scallions, pico de gallo, chili sour cream
- **Veggie Quesadilla** – asparagus, spinach, caramelized onion, roasted red pepper, sweet potato, jack cheese
- **Chicken Burrito** – rice, beans, piquillo pepper, jack cheese, salsa verde
- **Vegetarian Burrito** – Mexican rice, asparagus, spinach, caramelized onion, roasted red pepper, sweet potato, jack cheese
- **Chipotle Shrimp Burrito Bowl** – white rice, black beans, sweet peppers, arugula, chipotle corn salsa, avocado, lime
- **Hawaiian Chicken Burrito Bowl** – grilled chicken breast, sweet chili teriyaki sauce, onions, peppers, white rice, arugula, pineapple salsa, sliced avocado (\$2 upcharge)
- **Bourbon Steak Burrito Bowl** – guallilo marinated steak, mushrooms, caramelized onion, white rice, arugula, corn salsa, jalapeños, tortilla strips (\$2 upcharge)
- **Taco Bar** – see below for options

### Side Options (add a side for \$4/pp)

- Cumin & Coriander Roasted Potatoes
- Roasted Vegetable Medley
- Mexican Rice
- Rice & Beans
- Creamy Cheddar Polenta
- Sweet Potato Poblano Hash

### TACO BAR OPTIONS

PROTEIN (PICK 2)	SHELL (PICK 1)	CHEESE (PICK 2)	GREENS (PICK 1)	TOPPINGS (PICK 4)	SAUCES (PICK 2)
Ground Beef	Corn	Shredded Jack	Lettuce	Corn Salsa	Habanero
Chorizo	Flour	Cotija	Spinach	Pico de Gallo	Salsa Verde
Pork Carnitas		Queso Fresco	Arugula	Jalapeño	Ghost
Chicken		Pepperjack		Pineapple Salsa	Chipotle Aioli
Veggie				Tortilla Strips	Crema
				House Salsa	Avocado Cilantro Crema
				Habanero Slaw	Roasted Garlic Crema

# Cocktail Reception – \$20/pp

## COCKTAIL RECEPTIONS INCLUDE:

GUACAMOLE, SALSA & CHIPS

PASSED APPETIZERS – select three appetizers from our list

### ENHANCEMENTS

Taco Bar (see page 7 for options) ..... \$12/pp

House Garden Salad or Grilled Corn & Avocado Salad ..... \$5/pp

Dessert Station ..... \$4/pp

churros and chocolate, warm chocolate brownie, or chef's bread pudding

## Appetizer Options .....

- Tortilla Chicken Bites
- Jalapeño Rice Balls
- Cheese Quesadilla Wedges
- Carne Asada Beef Skewers
- Mezcal Chicken Wings
- Golden Fried Shrimp
- Chipotle Chicken Skewers
- Chili Cucumber Feta Discs
- Yuca Fries



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# BAR PACKAGES

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MA state liquor laws dictate that we are not legally able to discount or package any liquor sales to our customers. We have created a few options to help control costs while providing beverage service to your guests.

## OPEN BAR

An open bar entails one tab being kept for all drinks ordered throughout the event with no restrictions. The beverage tab will be combined with the food bill at the end of the event and presented to the host for payment.

## LIMITED OPEN BAR

1. Tab is limited to beer and select wine only, other drinks are the responsibility of the guest.
2. Tab is limited to a select list of beverage options, others will be the responsibility of the guest.
3. Tab is open to a predetermined cost ceiling, where drinks beyond that point will be the responsibility of the guest.
4. A certain number of drinks is allotted to each guest, with drinks beyond that allotment the responsibility of the guest.

## CASH BAR

A cash bar entails that all beverage purchases are the responsibility of the guest. Cash or credit card payment is fine.

## CONTROLLED PACKAGE OPTIONS

1. **Sangria Greeting:** greet each guest with a glass of our signature sangria at a cost of \$9 per person.
2. **Beer or Wine Greeting:** each guest is greeted with a select beer, wine, or champagne (or the option to choose). Cost based on alcohol served.
3. **Champagne Toast:** each guest is poured a modified portion of champagne at a designated time for a speech or toast.
  - 2 oz. pour of house champagne for \$4 per person
  - 3 oz. pour of house champagne for \$6 per person



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# NICHE HOSPITALITY LOCATIONS

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45 Church Street • Wellesley, MA 02482 • (781) 772-2390  
[bocadotapasbar.com](http://bocadotapasbar.com)



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