



EL DORADO CANTINA

RESTAURANT & BAR®



SAMMY DAVIS JR. LOCATION

Voted “Best Mexican Restaurant” by the Las Vegas Review-Journal multiple years’ running, and one of Yelp’s “Top 100 Places to Eat in the U.S.” two years in a row, El Dorado Cantina is adjacent to the Las Vegas Strip, located at 3025 Sammy Davis Jr. Drive in Las Vegas.

Founded in 2014, El Dorado Cantina is best known for being one of the first Mexican restaurants in Las Vegas to offer cuisine featuring organic, non-GMO ingredients and for its extensive menu featuring dishes inspired by regions across Mexico. The El Dorado Cantina team believes in using sustainably raised products, which means that all the beef, chicken, pork, shrimp, fish and produce used in the dishes originate from carefully selected farms in the U.S. free from antibiotics, pesticides, and steroids.

The restaurant’s 5,000 square-foot interior celebrates the culture and lifestyle of ancient Latin civilization in a stylized and modern way, creating a multi-sensory dining experience. Dark wood, richly appointed booths and furnishings, intricate stained-glass fixtures, elegant gold and red accents, and cultural artifacts are surrounded by El Dorado’s signature red rose walls throughout. The space accommodates up to 196 guests including a private dining room. A hand-painted mural by a local Las Vegas artist adorns the establishment’s front entrance.

Happy Hour is offered from 3 – 6 p.m. daily, and every Tuesday, Don Julio™ 1942 tequila shots are available for \$7 (valued at \$35). El Dorado Cantina is proud to offer premium spirits and handcrafted specialty cocktails including an extensive margarita menu.

El Dorado Cantina is the ideal choice to host your next event or cater your next soiree. Our dedicated special events team will help create a memorable, personalized experience down to the last detail for any special occasion including:

- Anniversary celebrations
- Baby showers and gender reveal parties
- Birthday, Bar or Bat Mitzvah, or Quinceanera celebrations
- Business, club or local organization dinners, luncheons, and meetings
- Graduations, Class Reunions
- Holiday Parties
- Wedding events (receptions, bridal showers, engagement parties, rehearsal dinners, bachelor/bachelorette dinners)



Private Dining Room

SAMMY DAVIS JR. LOCATION

Private Dining Room

El Dorado Cantina features a private dining room ideal for a variety of intimate party sizes accommodating up to 50 guests seated.

Prix-Fixe Menus

Prix-fixe menus are suggested for parties of 13 or more to ensure your courses are served together, creating a seamless event. Prix-fixe menus are available starting at \$40 per person. In addition, we also offer many beverage service options to accommodate your budget needs. Food and beverage minimums may apply based on the time of your event and day of the week.

Parking

Ample self-parking is complimentary and available just steps from the front entrance. We are located less than five minutes from Las Vegas Blvd at 3025 S Sammy Davis Jr. Drive.

Catering / Delivery

El Dorado Cantina's full menu is available for off-site catering. Ordering is easy and available for pick up or delivery. Plates, napkins, and serving utensils are included with all orders.

For more information or to book an event, please email GroupSales@ElDoradoCantina.com, call us at 702-291-7559 or visit our guest portal at <https://eldoradocantina.com/book-a-party/>

Main Dining Room





MENU #1

APPETIZERS

Family Style

Chips & Salsa

House corn tortilla chips served with roasted tomato red salsa & roasted tomatillo green salsa

Guacamole

Fresh Hass avocados mixed with serrano chiles, garlic, tomatoes, onion, cilantro & fresh lime juice, served with house tortilla chips

Chicken & Beef Taquitos

Pulled chicken & shredded beef taquitos topped with romaine lettuce, salsa cascabel, pico de gallo, avocado sauce, sour cream & queso fresco

STREET TACO PLATTER

Family Style

Pulled Chicken

Carne Asada

Carnitas

Roasted Corn & Poblano

(This taco option is Gluten-Friendly, Vegetarian & Vegan)

SIDE DISHES

Family Style

Cilantro Rice & Refried Beans

DESSERT

Family Style

Churros

Tossed in cinnamon sugar with a side of chocolate sauce

\$40.00 ++ Per Person

(plus 8.375% tax and 21% gratuity)



MENU #2

APPETIZERS

Family Style

Chips & Salsa

House corn tortilla chips served with roasted tomato red salsa & roasted tomatillo green salsa

Chicken Taquitos

Pulled chicken taquitos, topped with romaine lettuce, salsa cascabel, pico de gallo, avocado sauce, sour cream & queso fresco

CHOICE OF ENTRÉE

Guest to select at time of service

STREET TACOS

All street tacos served with rice & beans.

Pulled Chicken

Carnitas

Al Pastor

Roasted Corn & Poblano

(This taco option is Gluten-Friendly, Vegetarian & Vegan)

BURRITOS

All burritos served with pickled vegetables & served with house green or organic guajillo & ancho sauce on the side.

Pulled Chicken

Carne Asada

Shrimp

Veggie

(This burrito option is Vegetarian)

CHOICE OF DESSERT

Guest to select at time of service

Churros

Tossed in cinnamon sugar with a side of chocolate sauce

El Dorado's Famous Flan

Vanilla custard with caramel sauce & chocolate coated crunchy pearls

\$45.00 ++ Per Person
(plus 8.375% tax and 21% gratuity)



MENU #3

APPETIZERS

Family Style

Chips & Salsa

House corn tortilla chips served with roasted tomato red salsa & roasted tomatillo green salsa

Guacamole

Fresh Hass avocados mixed with serrano chiles, garlic, tomatoes, onion, cilantro & fresh lime juice, served with house tortilla chips

Queso Fundido

Oaxacan & Monterey Jack cheese with mushrooms & chorizo, topped with grilled veggies & pico do gallo, served hot on a skillet

ENCHILADAS PLATTER

Family Style

Pulled Chicken Enchiladas

Steak Enchiladas

Cheese Enchiladas

(This enchilada option is Gluten-Friendly & Vegetarian)

STREET TACO PLATTER

Family Style

Pulled Chicken

Carne Asada

Carnitas

Roasted Corn & Poblano

(This taco option is Gluten-Friendly, Vegetarian & Vegan)

SIDE DISHES

Family Style

Cilantro Rice & Refried Beans

DESSERT

Family Style

Churros

Tossed in cinnamon sugar with a side of chocolate sauce

\$50.00 ++ Per Person
(plus 8.375% tax and 21% gratuity)



MENU #4

APPETIZERS

Family Style

Chips, Salsa & Guacamole

El Dorado House Salad

Mixed greens, cucumber, carrots, fresh Hass avocados & pico de gallo with house-made cilantro dressing

VIP Fiesta Platter

Includes chicken taquitos, cheese nachos & cheese quesadillas

CHOICE OF ENTRÉE

Guest to select at time of service

Carne Asada

Citrus-marinated grilled steak with chorizo, cactus, grilled chiles, onion, pico de gallo & fresh guacamole, served with refried beans, cilantro rice & tortillas

Chicken Feinstein

Grilled chicken, crispy onions, serrano chiles, two fried eggs, garlic, cilantro, queso & house potatoes

Rudolph's Cedar Chipotle Salmon

Grilled wild salmon on a cedar plank with honey chipotle glaze served with cilantro rice & sautéed vegetables

Steak Enchiladas

Oaxacan & Monterey Jack cheese & grilled steak wrapped in fresh corn tortillas, topped with organic guajillo & ancho Chile enchilada sauce, sour cream & queso fresco

CHOICE OF DESSERT

Guest to select at time of service

Churros

Tossed in cinnamon sugar with a side of chocolate sauce

El Dorado's Famous Flan

Vanilla custard with caramel sauce & chocolate coated crunchy pearls

\$60.00 ++ Per Person

(plus 8.375% tax and 21% gratuity)



MENU #5

APPETIZERS

Family Style

Chips & Salsa

House corn tortilla chips served with roasted tomato red salsa & roasted tomatillo green salsa

Queso Fundido

Oaxacan & Monterey Jack cheese with mushrooms & chorizo, topped with grilled veggies & pico de gallo, served hot on a skillet

Aguachiles

Wild shrimp in lime juice, jalapeño & rich spices with cucumbers, cilantro, red onions, avocados & chiles, served with corn tostadas

CHOICE OF ENTRÉE

Guest to select at time of service. All entrees served with cilantro rice & refried beans.

Enchilada Trio

Includes cheese, pulled chicken & steak enchiladas, topped with green tomatillo, organic guajillo & ancho chile enchilada sauce, sour cream & queso fresco

Filet Mignon Signature Tacos

Two tender prime filet tacos with house-made chimichurri sauce, crispy onion & micro cilantro

Crispy Fish Signature Tacos

Three beer-battered wild Mahi tacos with Baja slaw, pico de gallo, fresh avocado & chipotle ranch

Fajitas

Choice of chicken, steak, shrimp, or portobello mushrooms. All fajitas are served over a bed of fresh cut grilled peppers & onions on a sizzling skillet with fresh guacamole, sour cream, pico de gallo & your choice of flour or corn tortillas

DESSERT

Family Style

Churros

Tossed in cinnamon sugar with a side of chocolate sauce

\$65.00 ++ Per Person
(plus 8.375% tax and 21% gratuity)



KIDS MENU

CHOICE OF ENTRÉE

For guests 12 and younger. Guest to select at time of service.
Each meal includes churros for dessert.

Mini skirt steak served with house chips.

Two chicken or steak tacos served with rice & beans.

Cheese or chicken enchiladas served with rice & beans.

Bean & cheese burrito served with rice.

\$8.00 ++ Per Meal
(plus 8.375% tax and 21% gratuity)





RECEPTION MENU

A selection of signature appetizers served family style.

Chips, Salsa & Fresh Guacamole

House corn tortilla chips served with roasted tomato red salsa, roasted tomatillo green salsa & fresh guacamole

El Dorado Nachos

House tortilla chips topped with refried beans, Oaxacan & Monterey Jack cheese, fresh guacamole, pico de gallo, sour cream & jalapeños

Aguachiles

Wild shrimp in lime juice, jalapeño & rich spices with cucumbers, cilantro, red onions, avocados & chiles, served with corn tostadas


Chicken & Beef Taquitos

Pulled chicken & shredded beef taquitos topped with romaine lettuce, salsa cascabel, pico de gallo, avocado sauce, sour cream & queso fresco

Queso Fundido

Oaxacan & Monterey Jack cheese with mushrooms & chorizo, topped with grilled veggies & pico do gallo, served hot on a skillet

\$45.00 ++ Per Person
(plus 8.375% tax and 21% gratuity)





BEVERAGE SERVICES

UNLIMITED BEER, WINE AND HOUSE MARGARITA PACKAGE

Sommelier selected Red & White Wine, House Margarita, Bud Light, Michelob Ultra, Draft Beers (Currently Modelo Negra, Modelo Especial, and Corona Premiere)

\$40 per person for two hours

UNLIMITED CALL BRAND PACKAGE

Sky, Absolut, Bacardi, Captain Morgan, Tanqueray, Jack Daniels, Johnnie Walker Red and Don Julio Blanco and offerings from the beer, wine and house margarita package

\$45 per person for two hours

UNLIMITED PREMIUM BRAND PACKAGE

Absolute Elyx, Ketel One, Atlántico, Hendricks, Bulleit, Johnny Walker Black, Don Julio Resposado, Don Julio Anejo, and all offerings from the call brand package

\$60 per person for two hours


HOSTED CONSUMPTION BAR

All beverages will be ordered individually and added to one tab. The host will cover all charges at the conclusion of the event. Limitations on the offerings, pre-ordered pitchers & buckets of beer, or drink tickets can be established at the time of booking.

CASH BAR

Guests responsible for their own beverages. One check per table.

All beverage packages are subject to 8.375% sales tax and 21% gratuity.





HOW FAR IN ADVANCE CAN WE BOOK OUR PARTY?

We are currently booking for six months out, if your date is farther out, we can place a soft hold on the date.

IS A GROUP MENU REQUIRED?

For groups 13 and larger we do require the group to dine from one of our preset menus. Our chef is happy to create a custom menu based on budget and dietary needs as well! Preset menus help with your dining experience to ensure you have a great time during your visit with us.

DO WE HAVE TO PUT A DEPOSIT DOWN?

For parties spending more than \$5,000 we do require a 50% deposit at the time of signing the agreement. Anything below this amount just a credit card will be required to hold your reservation, no deposit in advance. The credit card you provide is responsible for our cancellation policy.

WHAT HAPPENS IF SOME OF OUR GUESTS CANNOT MAKE IT LAST MINUTE?

We understand and do not want to make it stressful, so just keep us updated and we will work with you!

DOES EVERYONE HAVE TO PARTICIPATE IN THE OPEN BAR PACKAGE?

Yes with the exception of any guest under the legal drinking age and pregnant guests. If you have guests that will not be drinking as much as other's, then we recommend going with our hosted consumption option. We can place limitations on what they can order to ensure we don't go over budget.

WHAT IF I DO NOT WANT TO PAY FOR MY GUESTS' FOOD OR DRINKS?

We offer the option for 1 check per table for your guests to pay on their own at the conclusion of the event. A credit card will still be required to hold the reservation, but your guests would pay for their own food and beverages.

CAN I BRING MY OWN CAKE?

Absolutely and there is no cake cutting fee. If you are having it delivered day of, please just ensure you let us know as well as ensure the bakery knows which location.

DO WE OFFER ANY LINEN, DÉCOR, LIGHTING?

We currently do not offer anything complimentary other than what is already in our restaurants. We do have a limited amount of décor and linen that is available to be used for your event for an additional charge. Our local vendors you can work directly with or we can hire them on your behalf to make it a seamless process. Based on your needs just let us know and we will provide options.

WHAT IS THE ROOM RENTAL?

For our private rooms we do not charge a rental fee. Based on the time, date, number of guests there may be a food and beverage minimum spend required.

DO WE HAVE OUTDOOR SPACE?

Our Tivoli and Centra Point locations do offer outdoor patio seating.

CAN WE HAVE A BAND OR DJ?

Depending on the space that you have selected yes we can accommodate this request. Before you book your entertainment just let us know what their needs are first so we can ensure we can meet it!

WHAT TYPE OF PARKING IS AVAILABLE?

All locations have self-parking available with ample parking and is complimentary.