



# private dining & events



888.867.8455  
SOLCOCINA.COM



## for that special occasion

¡Bienvenidos! Thank you for considering SOL Mexican Cocina in your search for the perfect venue for your private event. SOL is a unique restaurant and bar celebrating traditional Baja cuisine with a fresh, modern interpretation. Designed to echo the expansive sea, sky, and desert of the Baja peninsula, SOL offers a vibrant setting of modern Mexican design featuring original local art, open kitchen, indoor-outdoor patio, lively bar and fire pit, and welcoming friendly service.

We are happy to accommodate special requests with distinction and spirit. Whether you choose to dine on our patio or in our private dining room, we will treat your guests to a sophisticated & unique experience during their journey through our Baja coastal concept. We look forward to helping you create something special. SOL Mexican Cocina team.



# amor de sol

PLATED COURSE DINNER - \$55 PER PERSON

## shared antojitos

one serving of each antojito will be served per 4 guests

SOL GUACAMOLE

GRILLED ESQUITES

## add a tj salad | \$4 per person

plated for each guest

## entrée

choose three specialty tacos for your personalized menu.  
two tacos plated with red rice & borracho black beans

VIPER CHICKEN TACO

TACO VAMPIRO chicken or carne asada

ENSENADA STYLE FISH OR SHRIMP TACO  
fried or grilled

SWEET POTATO & BLACK BEAN



## shared dessert

choose one dessert for your personalized menu

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

## beverages

coffee, tea & soda





# clasico dinner

PLATED COURSE DINNER - \$65 PER PERSON

## shared antojitos

*choose two. one serving of each antojito will be served per 4 guests*

**SOL GUACAMOLE**

**GRILLED ESQUITES**

**CHICKEN FLAUTAS**

## TJ salad

plated for each guest

## entrée

*each guest will have the choice of one item from the list below*

### SIZZILING SOL FAJITAS

mixed peppers and onions, garlic cilantro sauce, jalapeño toreado, avocado

### PORK CARNITAS

en cazuela with avocado, tomatillo salsa, chicharrón, tequila-pickled jalapeño, onion, cilantro

### GRILLED CALAMARI

petit tomatoes, garlic cilantro sauce, cilantro and grilled lemon

### HALF ROASTED CHICKEN

oaxacan mole essence, potatoes, avocado, sesame seeds, micro cilantro

### GOAT CHEESE & SPINACH ENCHILADAS

roasted poblano peppers, goat & jack cheese, salsa verde, pico de gallo, crema

## shared desserts

*choose two desserts for your personalized menu*

**TRES LECHE CAKE**

**ROSCA DE CHURRO**

**BANANA-CHOCOLATE BREAD PUDDING**

**BLONDIE**

**beverages** coffee, tea & soda



# el ultimo dinner

PLATED COURSE DINNER - \$85 PER PERSON

## shared antojitos

choose three. one serving of each antojito will be served per 4 guests

SOL GUACAMOLE

GRILLED ESQUITES

CRISPY CALAMARI

GUACAMOLE CON CHICHARRON

## ensenada chicken cobb salad

plated for each guest

## entrée

each guest will have the choice of one item from the list below

### GRILLED WAGYU ALA TAMPIQUEÑA\*

goat cheese and spinach enchilada, ensalada Mexicana and grilled green onions, cherry tomatoes, jalapeños, cilantro chimichurri

### BRANZINO

seasonal wild fish, grilled corn esquites, tomato & basil, lime, avocado butter, scallions & cotija cheese

### SHORTRIBS 'BARBACOA'

slow-cooked short ribs, chiles, guacamole, cotija cheese, sweet potato, onions, cilantro

### HALF ROASTED CHICKEN

oaxacan mole essence, potatoes, avocado, sesame seeds, micro cilantro

### GOAT CHEESE & SPINACH ENCHILADAS

roasted poblano peppers, goat & jack cheese, salsa verde, pico de gallo, crema

## shared desserts

choose two desserts for your personalized menu

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

## beverages

coffee, tea & soda



# lunch at sol

AVAILABLE DAILY: 11 AM - 3 PM

PLATED COURSE LUNCH - \$38 PER PERSON

## shared antojitos

one serving of each antojito will be served per 4 guests

GRILLED ESQUITES

SOL GUACAMOLE

**TJ salad** | \$4 per person  
plated for each guest

## entrée

choose three for your personalized menu. tacos are served with red rice & borracho black beans. tortas are served with choice of rice or borracho black beans.

CARNITAS STREET TACOS (3)

GRILLED CHICKEN STREET TACOS (3)

CARNE ASADA STREET TACOS (3)

CRISPY AVOCADO & PLANTAIN TACOS (2)

CHICKEN QUESADILLA

COCHINITA PIBIL QUESADILLA

**add shared desserts** | \$11-\$13 per dessert

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

## beverages

coffee, tea & soda



# brunch at sol

SATURDAY & SUNDAY ONLY: 11 AM - 3 PM

PLATED COURSE DINNER - \$45 PER PERSON

## welcome mimosa

each guest will receive one welcome Mimosa  
upgrade to a welcome Bloody Mary | \$5 per guest

## shared antojito

one serving will be served per four guests

## SOL GUACAMOLE

## brunch entrée

choose five for your personalized menu

### SOL CHILAQUILES VERDE

corn tortillas sautéed in medium-spicy tomatillo salsa, queso fresco, topped with huevos Mexicanos, crema, cotija cheese, onion & cilantro

### HUEVOS RANCHEROS

3 eggs over easy, corn tortillas, refried black beans, roasted poblano chiles, cotija cheese, queso fresco & avocado

### CHORIZO & POTATO SCRAMBLE

chorizo, red potatoes, scallions, spinach, tomatoes, scrambled eggs with queso fresco & smoky crema

### BREAKFAST BURRITO

huevos Mexicanos, cotija cheese, refried black beans, avocado, pico de gallo, tequila-pickled jalapeño & scallions

### LA VIDA QUINOA BOWL

quinoa & barley with sautéed poblano chiles, caramelized onion, cherry tomatoes, squash, kale, salsa verde, almonds & avocado. Served with a fried egg

### SOUFFLÉ CARLOTTA

bread pudding spiked with Patrón Citrónge & lemon zest, butter-sautéed & drizzled with agave syrup, topped with mango, berries, vanilla whipped cream, almonds & powdered sugar



## beverages

coffee, tea & soda

# enhancements

Make your event that much more special with one of our enhancement options.

## WELCOME MARGARITA | \$14 – \$18 PER PERSON

Greet your guests with our signature margaritas. Choose from our House, Cadillac or Watermelon Margaritas.

## CHAMPAGNE TOAST | \$12 PER PERSON

Celebrate with a champagne toast set for each guest with a 5 oz. pour of our house champagne.

## CELEBRATORY TOAST

Please refer to our drink menu for the full list of wine, premium tequila and liquor options.

## MARGARITAS, BEER & WINE | FIRST 2 HOURS - \$50 – ADDITIONAL HOUR \$15

- ☉ Margaritas: House
- ☉ Wines: House (Red and White)
- ☉ Beer\*

## deluxe package

### MARGARITAS, SPIRITS, BEER & WINE | FIRST 2 HOURS \$55 – ADDITIONAL HOUR \$15

- ☉ Margaritas: House, Cucumber Jalapeño, Watermelon, Frozen
- ☉ Cocktails\*: Tito's vodka, Tanqueray gin, Jack Daniel's whiskey, El Jimador silver tequila, Bacardí silver rum
- ☉ Wines: Daou (Chardonnay), Liberty School (Cab Sauv)
- ☉ Beer\*

## premium package

### MARGARITAS, SPIRITS, BEER & WINE | FIRST 2 HOURS \$65 – ADDITIONAL HOUR \$20

- ☉ Margaritas: House, Cadillac, Cucumber Jalapeño, Pineapple Serrano, Watermelon, Frozen
- ☉ Tequila Cocktails\*: Patrón Blanco, Herradura Reposado
- ☉ Spirit Cocktails\*: Grey Goose vodka, Bombay Sapphire gin, Selvarey White rum, Johnnie Walker Black scotch, Bulleit Rye bourbon
- ☉ Wines: Vavasour (Sauv Blanc), Hampton Water (Rosé), Chalk Hill (Chardonnay), Justin (Cab Sauv), Ferrari-Carano (Merlot), Landmark (Pinot Noir)
- ☉ Beer\*

\*Drink packages do not include alcoholic shots or doubles. Deluxe and premium packages include mixers. Bottled and draft beer availability varies by location.



## playa vista, ca

CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>PATIO</b>	<b>80</b>	<b>110</b>
<b>BAR</b>	<b>30</b>	<b>65</b>
<b>DINING ROOM</b>	<b>52</b>	<b>65</b>
<b>FULL RESTAURANT</b>	<b>225</b>	<b>300</b>

AV CAPABILITIES

### BAR

(1) 55" FLAT SCREEN

### PATIO

(1) 55" FLAT SCREEN

### FULL RESTAURANT

(5) 55" FLAT SCREEN



## irvine, ca

CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>LOS CABOS ROOM</b>	<b>36</b>	<b>50</b>
<b>BAR PATIO</b>	<b>30</b>	<b>65</b>
<b>PATIO</b>	<b>80</b>	<b>110</b>
<b>FULL RESTAURANT</b>	<b>225</b>	<b>300</b>

AV CAPABILITIES

### LOS ARCOS ROOM

(1) 36" FLAT SCREEN



# newport beach, ca

CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE	CAPACITY	SEATED	STANDING
<b>WATERFRONT PATIO</b>		<b>30</b>	<b>40</b>
<b>BAR</b>		<b>55</b>	<b>100</b>
<b>BAJA ROOM</b>		<b>30</b>	<b>40</b>
<b>DINING ROOM</b>		<b>90</b>	<b>110</b>
<b>FULL RESTAURANT</b>		<b>225</b>	<b>300</b>
<b>OUTDOOR DECK</b>		<b>40</b>	<b>50</b>

## AV CAPABILITIES

**BAR**  
(2) 55" FLAT SCREEN

**BAJA ROOM**  
(2) 55" FLAT SCREEN

**FULL RESTAURANT**  
(4) 55" FLAT SCREEN





# cherry creek

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>BAR</b>	<b>55</b>	<b>100</b>
<b>SM PRIVATE ROOM</b>	<b>15</b>	<b>20</b>
<b>LG PRIVATE ROOM</b>	<b>60</b>	<b>100</b>
<b>DINING ROOM</b>	<b>70</b>	<b>100</b>
<b>FULL RESTAURANT</b>	<b>225</b>	<b>300</b>

## AV CAPABILITIES

**BAR**  
(2) 55" FLAT SCREEN

**SM PRIVATE ROOM**  
(1) 55" FLAT SCREEN

**LG PRIVATE ROOM**  
(1) 55" FLAT SCREEN

**FULL RESTAURANT**  
(4) 55" FLAT SCREEN



# scottsdale

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>PATIO</b>	<b>55</b>	<b>75</b>
<b>BAR</b>	<b>46</b>	<b>60</b>
<b>SM PRIVATE ROOM</b>	<b>22</b>	<b>26</b>
<b>LG PRIVATE ROOM</b>	<b>55</b>	<b>75</b>
<b>DINING ROOM</b>	<b>60</b>	<b>75</b>
<b>FULL RESTAURANT</b>	<b>175</b>	<b>225</b>

## AV CAPABILITIES

**BAR**  
(4) 36" FLAT SCREEN

**PATIO**  
(2) 36" FLAT SCREEN

**LG PRIVATE ROOM**  
(1) 36" FLAT SCREEN

**FULL RESTAURANT**  
(5) 36" FLAT SCREEN

# EVENTS & CATERING GUIDELINES

- All private rooms have a minimum guest count or food and beverage minimums in order to secure a private room. Food minimums vary depending on the date and time of the event. If the minimum food requirement is not met, the difference will be charged in the form of a room charge or no credit will be given if the amount is not met.
- A non-refundable initial 50% payment is required and will be applied toward the final bill at the conclusion of the event. They may be applied to a rescheduled event provided by the restaurant within (6) months from the original date if event is cancelled 7 days prior to the event.
- Final menu selection & guest count will be due (7) days prior to the event. Any additional guests after the final guest count will be charged at the conclusion of the event. Final payment is due (2) days prior to the event. We accept Visa, Mastercard, Discover, American Express, or cash. We are unable to accept personal checks or company checks.
- The restaurant must be informed and approve any outside food or beverages the guest is planning to bring. A corkage fee will apply to any wine or champagne that is provided by the guest. No other alcohol is allowed.
- Plated Menus include a soft drink, lemonade, iced tea, or coffee. Alcohol beverages will be charged upon consumption. Guest can choose a hosted or non-hosted bar. Guest may also choose to limit the dollar amount and type of beverages served at their event.
- Prices do not include tax, gratuity & administration fee.