THANK YOU

...for considering the Agave Room at the Fort Collins’ Rio for your special event. We would be honored to be a part of your memories!

We are happy to answer any additional questions you may have and will be pleased to proceed with booking the space if you wish to move forward.

SPECIAL REQUESTS

DJs, band, balloon delivery, overhead projectors, games, decorations, etc. – we will do our best to accommodate your special requests. Please let us know of any vegetarian, gluten free or other dietary needs and we will provide detailed information on options. If you don’t see what you want, just ask. We’ll do our best to accommodate.

CHILDREN

Children five to twelve, half price.
Children under five are free.

FINAL PAYMENT

The final bill will include all liquor (not including cash bar) and food (per person) plus tax and 20% gratuity.

The Rio accepts Visa, MasterCard, Discover, and American Express.

Sorry, we do not accept checks.

PRICES SUBJECT TO CHANGE.

MEMORABLY GOOD TIMES

The Rio welcomes private events of all types and sizes with multiple arrangements for groups from 30–275 people. You can be certain that your special occasion is as important to us as it is to you. Our entire team will ensure that you can relax and enjoy your celebration from beginning to end. Revelry seekers of all ages are welcome!

ROOM CHARGES

The Agave ballroom rental rates range from $200–$2,000, depending on the size, day of the week, and style of your event. The room charge includes servers, bartenders, set-up and clean-up, table linens and a private Rio bar. The rental fee is required as a deposit upon booking.

IF YOU NEED MORE INFORMATION

Rio Event Coordinator
Melissa Peterson
melissa@riograndemexican.com
970.222.1593
THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

APPETIZER BAR

HEAVY APPS
Choose five for 21.50

MEDIUM APPS
Choose four for 19.50

LIGHT APPS
Choose three for 16.50

CHOOSE FROM:
- GUACAMOLE
- CHILE CON QUESO
- SALSA TRIO (choice of 3)
  Smoky tomatillo salsa, átomica salsa, avocado salsa, classic green, salsa morita
- JALAPEÑO CAPS
- COMBO QUESADILLAS
  Steak*, chicken, and veggie
- VEGGIE PLATTER W/ POBLANO RANCH
- RIO HOUSE SALAD
  Mixed greens, avocado, grape tomatoes, carrots, pepitas, cotija, tortilla strips
- CAESAR SALAD*
  Avocado, pickled onion, grape tomatoes, cotija
- BUILD YOUR OWN STREET TACO
  CHOOSE ONE PROTEIN: Carne asada*, chicken mole, beer-braised carnitas, or baja fish
- SHRIMP DIABLA +4
  Chilled peel-and-eat wild-caught shrimp, chile de árbol dipping sauce

BUFFET MENU

The Rio offers a variety of buffets & include chips, salsa & iced tea. Prices are listed per person, and do not include alcoholic beverages, tax, or 20% gratuity.

SIGNATURE FAJITAS 28

INCLUDES: Grilled marinated skirt steak* and grilled chicken
ALSO SERVED WITH: cheese & onion enchiladas, grilled peppers & onions, black beans, Spanish rice, guacamole, sour cream, jack & cheddar, pico de gallo, selection of salsas, house-made flour tortillas (corn tortillas upon request)
ADDITIONS: Portabella & squash, featured fajita combos (ask manager for current offerings) 3 per addition

TACOS & TOPPINGS CHOOSE TWO 25
Carne asada*, chicken mole, beer-braised carnitas, or baja fish
ALSO SERVED WITH: black beans, Spanish rice, guacamole, house-made flour & corn tortillas, and a selection of freshly prepared taco garnishes & salsas

BURRITO BAR CHOOSE TWO 21
Seasoned grilled steak*, cilantro-lime grilled chicken, or beer-braised carnitas
CHOOSE TWO SMOTHERING SAUCES: green chile, spicy green chile, veggie green chile (V), mild ranchero (V), tomatillo (V)
ALSO SERVED WITH: black beans, Spanish rice, sour cream, jack & cheddar, lettuce, tomato, house-made flour tortillas (corn tortillas upon request)

ENHANCEMENTS

The following items are available to add to your selected buffet package with per person pricing.
- ENCHILADAS:
  - Crab & Shrimp 6
    - Chicken, Spinach, Cheese & Onion 4
  - SHRIMP SAUTÉ 6
  - GUACAMOLE 4
  - CHILE CON QUESO 3
  - RIO HOUSE OR CAESAR SALAD* 3
  - SOUP (choice of green chile, tortilla, or black bean) 3
  - JALAPEÑO CAPS 2
  - QUESADILLAS 4

DRINK PACKAGES

Per person pricing for open bar at level indicated.
Draft & wine offerings subject to seasonal change.

PREMIUM BAR 32
Our classic Rio Marg, Big Tex, plus a choice of the Rio’s signature margaritas, beer & wine

CALL BAR 27
Our classic Rio Marg, Big Tex, beer & wine

CONSUMPTION BAR
Pay for the drinks you and your guests order. You may open it for the night, or cap it at your preferred amount.

CASH BAR
All guests are responsible for their own tab.

TICKETS

You decide how many drinks you want to host & the level of beer/wine/spirits to offer.

RIO DESSERT

SOPAPILLAS 3
House-made sopapillas w/ cinnamon & sugar, served w/ honey & agave nectar

COCONUT FLAN 3
Rich custard dessert w/ caramel

CHURROS 3
Served with two dipping sauces: Mexican chocolate and dulce de leche whipped cream