



## LARGE PARTY FORM

Please complete the following forms and return via fax 404-875-4144 or email to [infocaluna@gmail.com](mailto:infocaluna@gmail.com) (attention manager), within 24 hours of the date received. Groups of 22 or more are required to have a Set Menu. Set Menus are due 48 hours prior to the date of the event to ensure your selected menu items will be available. If we do not receive the completed form by the day of your event, your reservation will be forfeited. All packages have a 2-hour limit with a table time of 2 and a half hours.

PRINT NAME \_\_\_\_\_

SIGNATURE \_\_\_\_\_

RESERVATION NAME \_\_\_\_\_

CONTACT PHONE NUMBER \_\_\_\_\_

EVENT DATE \_\_\_\_\_ EVENT TIME \_\_\_\_\_

NUMBER OF GUESTS \_\_\_\_\_

CREDIT CARD TYPE \_\_\_\_\_

CREDIT CARD NUMBER \_\_\_\_\_

NAME ON CARD \_\_\_\_\_

CVV# \_\_\_\_\_ EXPIRATION DATE \_\_\_\_\_



## LARGE PARTY OPTIONS (groups of 12 or more)

### FOOD PACKAGES

- 6 Tapas Set Menu (\$18 per person)
- 8 Tapas Set Menu (\$20 per person)
- 10 Tapas Set Menu (\$22 per person)
- Large Party Minimum A La Carte  
*(Table must spend the equivalent of \$25 per person in food and/or beverage.  
Not eligible for groups of 22 or more)*

### BEVERAGE PACKAGES

- Soft Drink Package (\$5 per person for unlimited soft drinks)
- Beer, Wine & Sangria Package (\$18 per person. *Includes draft beer, featured red and white wines, and homemade sangria*)
- Open Bar Package (\$28 per person. *Includes our famous Bacardi Mojitos, Margaritas, mixed drinks, draft beer, featured red and white wines, and homemade sangria*)

### OTHER OPTIONS

- "PDR" Private Dining Room Package (\$3 per person. *Up to 48 guests.*)
- Dessert Package (\$3 per person. *Two desserts served for you and your guests*)
- Special Requests *(Please note that not all requests can be honored and must be discussed and approved with the event coordinator prior to the reservation date.)*

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NAME



## LARGE PARTY SET MENU

*Groups of 22 or more are required to do a set menu.  
No TO-GO offered for set menu parties. All food must be consumed in-house*

- 6 Tapas \$18 per person       8 Tapas \$20 per person       10 Tapas \$22 per person

### Tapas Vegeterianas

- Ensalada Tomate - Heirloom Tomatoes, Mozzarella, Basil, Aged Balsamic Vinaigrette
- Champinones Salteados - Sautéed Mushrooms, Garlic, Olive Oil, Parsley
- Brocolini Salteado - Sautéed Brocolini in Garlic and Shallots with Balsamic Vinaigrette
- Patatas Bravas - Crispy Russet Potatoes, Paprika, Roasted Red Pepper Aioli
- Yuca Frita - Fried Yuca, Smoked Chili Ketchup
- Nachos - Tortilla Chips, American Cheese Sauce, Pico de Gallo, Queso Fresco
- Penne Pasta - Marinara Sauce, Mushrooms, Bell Peppers, Parmesan
- Elote Cotija - Grilled Corn, Queso, Sour Cream, Paprika
- Sauteed Zucchini - Zucchini, Oregano, Paprika, Cayenne Pepper, Olive Oil, Lemon
- Plátanos Maduros - Fried Sweet Plantains, Condensed Milk
- Paella Vegetariana - Saffron, Calasparra Rice, Seasonal Vegetable Blend, Arugula, Sofrito

### Tapas Carnes y Mariscos

- Barillas de Carne\* - Hanger Steak Skewers, Latin Spiced Mashed Potatoes, Chimichurri  
*\*Extra \$2 per person*
- Barillas de Pollo - Grilled Chicken Skewers, Cuban Mojo
- Ensalada Jamon - Mixed Greens, Serrano Ham, Watermelon, Feta Cheese, Citrus Vinaigrette
- Calamares Fritos - Crispy Calamari, Paprika, Pico de Gallo
- Costillas Espanolas - Pork Spare Ribs, Red Wine Vinaigrette, Aged Balsamic Reduction
- Empanada de Pollo - Chicken Breast, Jalapeno, Queso, Chile, Roasted Red Pepper Aioli
- Empanada de Carne - Ground Beef, Potatoes, Garlic, Chihuahua Cheese, Jalapeno Aioli
- Mejillones - P.E.I. Mussels, White Wine & Red Pepper Broth, Lemon, Lime, Rustic Bread
- Paella Tradicional - Saffron, Calasparra Rice, Mussels, Shrimp, Calamari, Chicken, Chorizo, Sofrito, Green Peas

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