

Plaza Giribaldi

Special Event & Banquet Room





Welcome to Mariachis!

Let us show you the time of your life!

Our private Plaza Giribaldi Events Room is a perfect place for your special event. Located on the second floor, ther room comfortably seats up to 35 people for luncheons or dinners & has standing room for up to 40. We offer full service plated dinners, buffet style dinners & cocktail parties with lite fare.

Banquet Room Info

Fees

A \$300 deposit is required to hold the room for your event. If, on the day of your event, your bar tab totals more then \$400, we will credit the \$300 deposit to your final bill

Menu Selections

Plated dinners and all buffets require selections to be given five (5) business days prior to the event.

Custom menus are available with advanced notice.

Guarantees

Mariachis requires a guaranteed number of guests three (3) business days in advance.
This number represents the minimum billing and may not be adjusted after that date.

Payment

Sales tax of 10% will be added to all parties not presenting a tax exempt certificate.

18% suggested gratuity will be added to the final bill.

Payment is due at the end of your function, unless prior arrangements have been made.

We accept the following payments: American Express, Visa, MasterCard, Discover, traveler's checks and cash.

If you have any questions or would like to book the room, please call or email:

703-369-6022
info@mariachimanassas.com



Amenities

Private Bar

Mariachis knows how to party, & we bring the vibe to our private room for any occasion. We offer a private bar with a professional bartender, stocked with our signature margaritas, sangria, bottled beer & wine. Got a favorite cocktail or two in mind? We can make that happen too.

Private Cash Bar-\$125 for up to 3 hours, \$25 each additional hour

Bottled Beer- \$5.50

Sangria- \$8.00

Wine by the Glass- \$7.50-\$9

Wine by the bottle- \$26-\$34

Margaritas- \$7-\$9.75

Cocktails- \$9.75

DJ

Ready to dance? Our Djs & booming sound sysytem will bring down the roof for your event.

With a music catalougue spanning pop, latin, hip-hop, rap & more, we have all the music you need to keep your party going all night. Add a club lighting system to the set up to really get things lit!

OJ- \$125 for up to 3 hours, \$25 each additional hour

Club Lighting Package- \$100

Mariachi Band

Our weekly live Mariachis band is what put us on the map. Private parties held on Friday evenings will be treated to a special performance free of charge (we only ask that you tip the band). A Mariachi band may be requested for parties on days other then Friday, with advance notice. Rates will vary.



Plated Dinner Packages

All plated dinner packages come with choice of soup or salad, choice of entree & dessert selection. Appetizers available for an additional cost per person & are served family style. All package prices are per person.

Michoacán Package- \$22.5

Chicken Fajitas

Served with vegetable rice, refried beans, sour cream, pico de gallo & tortillas

Steak Fajitas

Served with vegetable rice, refried beans, sour cream, pico de gallo & tortillas

Carnitas & Charro Beans

Tender braised pork served with traditional Mexican style beans stewed in onions, garlic & bacon

Yucatán Package- \$27.5

Bistec a la Mexicana

Beef tips served with tomatos, serrano peppers, vegetable rice & tortillas

Grilled Chicken in Roasted Poblaano Cream Sauce Served with vegetable rice & grilled zucchini

Cochinita Pibil

Citrus marinated roasted pork topped with pickled red onions Served with vegetable rice & tortillas

Plaza Giribaldi Package- \$35

Fajitas Campenchanas

Shrimo, chicken & steak fajitas served with vegetable rice, refried beans, sour cream, pico de gallo & tortillas

Tilapia a la Veracruzana Tilapia simmered in olives, capers & tomato, served with roasted potatoes & vegetable rice

Arrachera

Tender citrus marinated steak served over mole poblano sauce with vegetable rice & fried plantains

Appetizers

Appetizer pricing (priced per person) 1 appetizer +\$2.50/2 apps +\$4.50/3 apps +\$6.00



Buffet Style Packages

All buffet style packages come with choice of soup or salad, one appetizer, choice of entree & dessert selection.

Additional appetizers available for an additional cost per person.

All package prices are per person.

Michoacán Package- \$21.5

Chicken Fajitas

Served with vegetable rice, refried beans, sour cream, pico de gallo & tortillas

Steak Fajitas

Served with vegetable rice, refried beans sour cream, pico de gallo & tortillas

Carnitas & Charro Beans

Tender braised pork served with traditional Mexican style beans stewed in onions, garlic & bacon

Yucatán Package- \$25.5

Bistec a la Mexicana

Beef tips served with tomatos, serrano peppers, vegetable rice & tortillas

Grilled Chicken in Roasted Poblaano Cream Sauce

Served with vegetable rice & grilled zucchini

Cochinita Pibil

Citrus marinated roasted pork topped with pickled red onions Served with vegetable rice & tortillas

Plaza Giribaldi Package- \$35

Fajitas Campenchanas

Shrimp, chicken & steak fajitas served with vegetable rice, refried beans, sour cream, pico de gallo & tortillas

Tilapia a la Veracruzana

Tilapia simmered in olives, capers & tomato, served with roasted potatoes & vegetable rice

Arrachera

Tender citrus marinated stek served over mole poblano sauce with vegetable rice & fried plantains

Appetizers

Appetizer pricing (priced per person) Add \$2.00 per additional selections.



Cocktail/Lite Fare Package- \$15

All cocktail/lite fare functions require private bar package (\$125 up to 3 hours +\$25 per additional hour)

Your choice of three (3) appetizers. Additional selections may be added for \$2.00 per person, per additional appetizer. Appetizers may be served buffet style, or on platters.

Cocktail waitresses/waiters available for an additional \$25 an hour per waitress/waiter

Additional menu choices may be added with advanced notice.

Appetizers

Garlic Hot Wings

Tossed in spicy garlic parmesan, served with ranch & celery

Chicken Taquitos

With salsa verde, sour cream, lettuce & shredded cheese

Taco Bar *

Ground beef, shredded chicken, lettuce, tomato, sour cream & home-made tortillas

Chips Salsa & Guacamole

Beef Sopesitos

Steak strips on thick corn tortillas with sour scream, salsa verde & shredded lettuce

Beef Empanadas

Stuffed with ground beef, olives & Chefs' spice blend

*only available for cocktail parties

Tamales de Rajas

Steamed corn tamales stuffed with cheese & jalapeno strips, draped in salsa roja

Panuchos Yucatecas

Braised pork on crispy tortillas topped with pickled red onions

Avocado Rolls

Lightly fried tortillas filled with our home-made gaucamole



