MEXICAN RESTAURANT

AGAVE ROOM
AT RIO

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SUN – WED. 11A – CLOSE
THU – SAT. 11A – MIDNIGHT
closing time varies

MEMORABLY
GOOD TIMES

start at the Rio, especially in the Agave Room. And, good things come in three — seriously good Mexican food, fun and margaritas. The Agave Room is a place where you can refresh your spirit — an ideal setting for special occasions, corporate events, and holiday parties for up to 275 guests. The Agave Room has hardwood floors making it perfect for DJs, bands and lots of dancing! Our two spacious ballrooms can accommodate a variety of party sizes.

SPECIAL
REQUESTS

DJs, bands, balloon delivery, decorations, disco ball, games, etc. — we will do our best to accommodate your special requests. Confetti, however, is not allowed. Some restrictions apply.

— IF YOU NEED MORE INFORMATION —
please visit our website at:
AgaveRoomAtRio.com or
contact Melissa Peterson
melissa@riograndemexican.com
970.222.1593

FOOD

The Agave Room offers buffet service for brunch, lunch, dinner or cocktail parties. There are food minimums which must be met when renting the Agave Room. No outside food or drink is allowed, except dessert.
The Rio will provide dessert service for $1.00 per person, otherwise, all servingware and service must be provided by the reserving party.

ROOM CHARGES

The Agave ballrooms rent from $200-$1,000, 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.

NUMBER OF GUESTS

The minimum number for any party is 30 people on weekdays & 50 people on Friday and Saturdays. Maximum is 275 people. At the time of booking, we will ask for an estimated number of guests. We will need the final count 5 days prior to the event.

CHILDREN

CHILDREN UNDER 10 — $10 OFF BUFFET PRICES
CHILDREN UNDER 3 ARE FREE

FINAL PAYMENT

The final bill will include all liquor (not including cash bar) and food (per person) plus tax and a 20% gratuity. The Rio accepts Visa, MasterCard, Discover, American Express. Sorry, we do not accept checks.

PRICES SUBJECT TO CHANGE.
BUFFET MENU

Prices do not include alcoholic beverages, tax, or 20% gratuity. The Rio offers the following buffet options for your party needs:

SIGNATURE FAJITA BUFFET
Includes “The Works” $27 per person grilled marinated skirt steak* and cilantro-lime grilled chicken, grilled fajita veggies, black beans, Spanish rice, pico de gallo, guacamole, sour cream, jack & cheddar cheeses, ranchero, green chile, house-made flour tortillas (corn tortillas upon request). Chips & salsa (add salsa trio $3 per person)

BURRITO BAR $21 per person
CHOOSE TWO: seasoned grilled steak*, cilantro-lime grilled chicken, or beer-brained carnitas
ALSO SERVED WITH: black beans, Spanish rice, jack, cheddar, sour cream, green chile & ranchero sauce, lettuce, tomato, house-made flour tortillas (corn tortillas upon request).
Chips & salsa (add salsa trio $3 per person)
ADD:
guacamole +$4 per person
chile con queso +$3 per person
Rio salad +$3 per person
caesar salad +$3 per person
empanadas +$4 per person
quesadillas +$4 per person

ENHANCEMENTS
The following items are available to add to your selected buffet package with per person pricing:
- shrimp sauté or shrimp diabla +$6 per person
- crab & shrimp enchiladas +$6 per person
- chicken enchiladas +$4 per person
- spinach enchiladas +$4 per person
- cheese & onion enchiladas +$4 per person

APPETIZER BUFFETS

HEAVY APPS
choose five for $21.50 per person

MEDIUM APPS
choose four for $19.50 per person

LIGHT APPS
choose three for $16.50 per person

CHOOSE FROM:
- GUACAMOLE
- CHILE CON QUESO
- SALSA TRIO
  smoky tomatillo salsa, avocado salsa, atómica salsa
- COMBO EMPanADAS
  chicken & spinach
- COMBO QUESADILLAS
  steak, chicken, and veggie
- VEGGIE PLaTTER W/ Poblano Ranch
- CAESAR SALAD
  avocado, pickled onion, grape tomatoes, cotija
- RIO SALAD
  mixed greens, avocado, grape tomatoes, carrots, pepitas, cotija, tortilla strips
- BUILD YOUR OWN TACO
  CHOOSE ONE PROTEIN: seasoned grilled steak*, cilantro-lime grilled chicken, or beer-brained carnitas
- SHRIMP DIABLA +$4 per person
  grilled peel-and-eat wild-caught shrimp, chile de árbol dipping sauce

= 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.

BAR MENU

THE CLASSIC $7.50 MINI $3.95
RIO MARG
The legendary mixture of tequila, salt, and lime makes the world a better place.
Available on the rocks or frozen.
TRY IT MANGO, STRAWBERRY OR MANGIERRY

BIG TEX MARGARITA $8.50
cuervo tradicional silver, fresh citrus, orange liqueur

BEER $4.25-$5.50
bottles & draft, imports, microbrews, domestics
ask event coordinator to see selection

WINE $6-$9
Dark Horse Rosé
Mirrasou Pinot Grigio
Haras de Pirque Sauvignon Blanc
Chateau Ste Michelle Chardonnay
Parducci Pinot Noir
Ruta 22 Malbec
Sterling Cabernet Sauvignon

FINE TEQUILAS
ask event coordinator to see selection

SODA $2.00

RIO DESSERT

SOPAPIllAS $3 per person
tortilla dough, lightly fried & puffy w/ cinnamon & sugar, served w/ agave nectar & honey