

# Welcome to Hacienda de Vega

Est. 2003



To Nourish the Body and Satisfy the Soul...

# HACIENDA DE VEGA

2608 SOUTH ESCONDIDO BOULEVARD  
ESCONDIDO, CA. 92025  
TEL 760.738.9804 FAX 760.738.9806



## SPECIAL EVENTS KIT

We are honored that you have chosen Hacienda de Vega for your upcoming event, and are confident that it will be success, full of great memories for you and your guests.

In this packet you will find all the information you need for planning your event, including menu options, rental fees, and many more additional services. You will also find a location map and property layout for your convenience.

Again, thank you for your interest and we hope to help you plan the perfect special event soon.

Special Events Manager



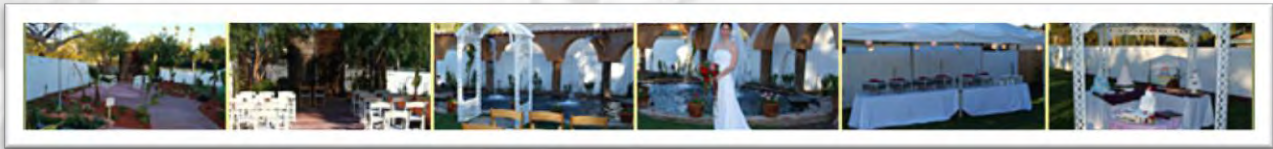
Nestled in an original adobe home dating back to the 1930's Hacienda de Vega is located at the south end of the City of Escondido, in San Diego's North County Inland.

The 2,700 square foot building features fountains, wood-beamed ceilings, whitewashed walls and Saltillo tiles along with a myriad of imported treasures that evoke images of a simpler way of life and provide a window into Mexican family traditions.



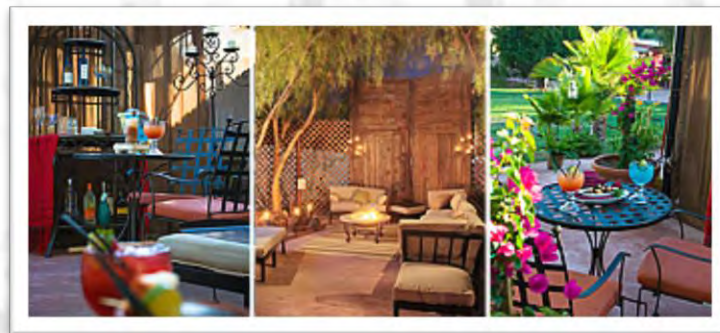
The 1.6-acre Hacienda feels like paradise with its incredible outdoor dining patio surrounded by a lavish garden landscape with tropical flowers and complete with its own ponds and waterfalls, which cascade continuously and provide a peaceful and serene backdrop for the perfect meal or event.

Bold, distinctive and delicious spices are the hallmark of Hacienda de Vega's amazing family recipes. One authentic specialty after another duplicate ageless flavors, including the 18 oz. Hacienda Margarita, a secret house original, which is the perfect complement to an incredible feast of the senses.



## **Celebrate Family – Special Events**

Hacienda de Vega can host events of up to 350 guests. Our special events division offers a complete range of service options for weddings, corporate functions and family celebrations, including an in-house wedding consultant, floral, photography and decoration services. Choose from a wide range of predefined menus or create your custom event experience.



## **Celebrate Friends – The Private Casitas**

Also available are the three private casitas (cabanas) for a more intimate style of gathering. Recommended for groups of 15 to 40 guests, services include custom decorations, music, bottle service and private televisions. Lounge-style seating and appetizer menus only.

## **Celebrate Life – The River Lounge**

New at Hacienda de Vega is an amazing new space named after its 120ft. long flowing river!

This outdoor haven features 5 HD televisions, 4 firepits and 3 Mexican rain cape palapas that make you feel like you are on vacation; add a margarita and the dream is complete!

You've never seen anything like this!

Lounge-style seating and appetizer menus only.





## GENERAL INFORMATION

Hacienda de Vega is the perfect venue for your events. We strive to ensure that all events are held in a warm and beautiful locale, with a relaxing ambiance, where you and your guests will enjoy a truly unforgettable time while indulging in authentic Mexican Cuisine to nourish the body and satisfy the soul...

Our Special Events Division handles events of 50 guests or more.

Through these pages you will find all the information that you need to plan and host your event – policies, procedures, menus, floor plans and a preferred vendors list for additional services will ensure your peace-of-mind and a memorable experience.

Groups which are smaller than 50 guests are handled as standard reservation. However, our large reservations managers can help you create a special experience for your group. Contact information on the “About Us” at the end of this kit.

### Available Areas

AREA	OCCUPANCY
Entire Restaurant	550 guests
Covered Patio	72 guests
Uncovered Patio	134 guests
Garden	250 guests
The River Lounge	200 guests
The Private Casitas @ HdV	36 guests

### The Private Casitas @ HdV

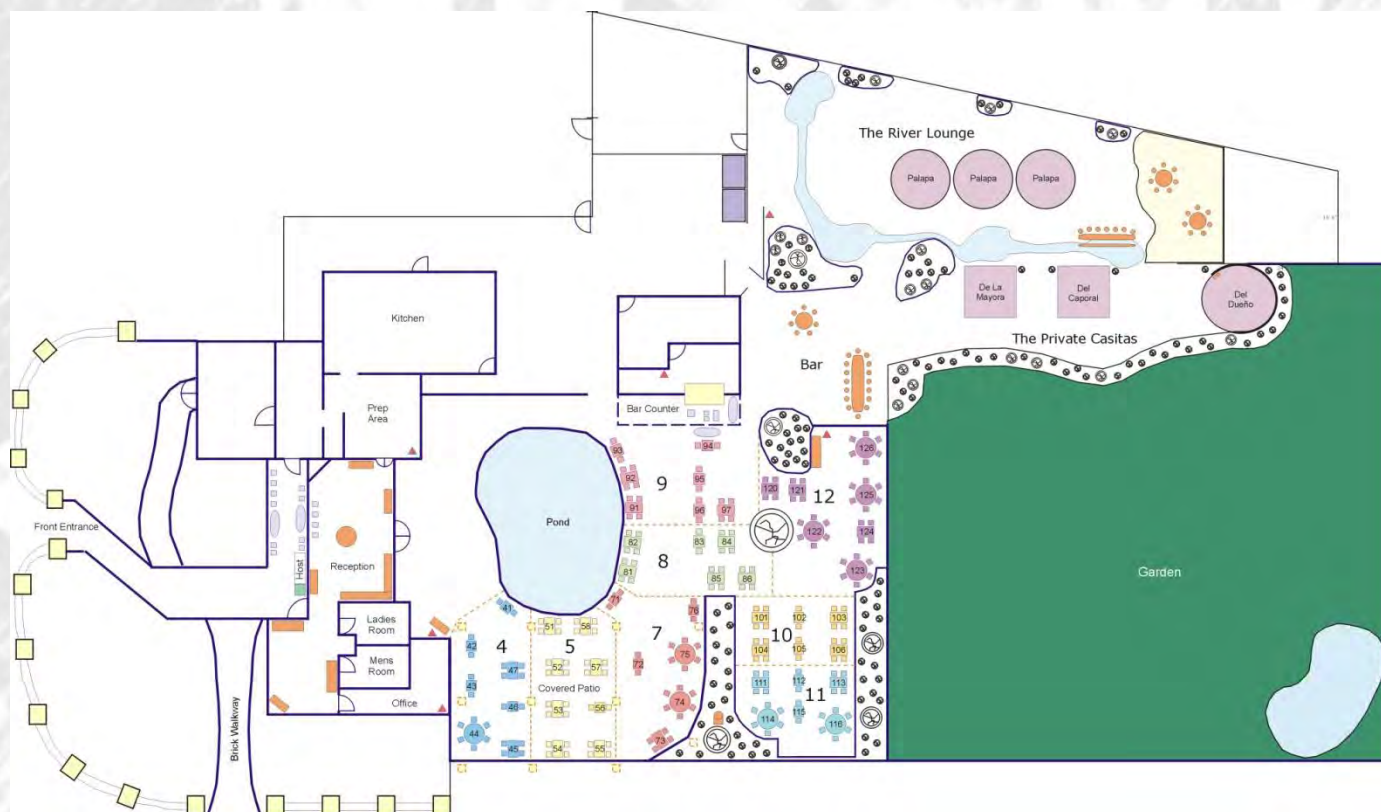
AREA	OCCUPANCY
Casita del Dueño	20 guests
Casita del Caporal	8 guests
Casita de la Mayora	8 guests

**RENTAL CHARGES:** All events are given a five hour window unless otherwise approved by the Special Events Manager. Rental charges are based upon areas used for the event, day of the week and/or the number of guests. Minimum number of guest required per area.

AREA	MON-WED	THU	FRI-SAT	SUN
Entire Restaurant	\$4,000	\$5,000	\$10,000	\$5,000
Covered Patio	Waived	\$1,000	\$4,000	\$2,000
Uncovered Patio (per section)		\$250	\$500	\$300
Garden		\$10 p/p + Rental Items		
The River Lounge		\$20 p/p	N/A	N/S
The Private Casitas @ HdV	Call for Details & Pricing			

\* Entire Restaurant buy-out not available on certain dates. Minimum number of guests required based on the area selected. Call Special Events Manager for details.

## RESTAURANT LAYOUT



**SERVICE CHARGES AND TAXES:** A service charge of 18% will be added to all negotiated fees and services. All applicable taxes apply.

**SET UP:** All events hosted in our regular dining areas are set up in the same manner as our daily restaurant setup, unless otherwise arranged by customer. Set up in the garden is customized to the specific requests of the customer. Additional set up information can be arranged with our Special Events Manager.

**ADDITIONAL SERVICES:** We can arrange for any additional services that you may need, including: event coordination, floral arrangements, wedding cakes, photography, video, live music, valet parking, event security, etc. If you are interested in these or any other services, contact the Special Events Manager to set up an appointment.

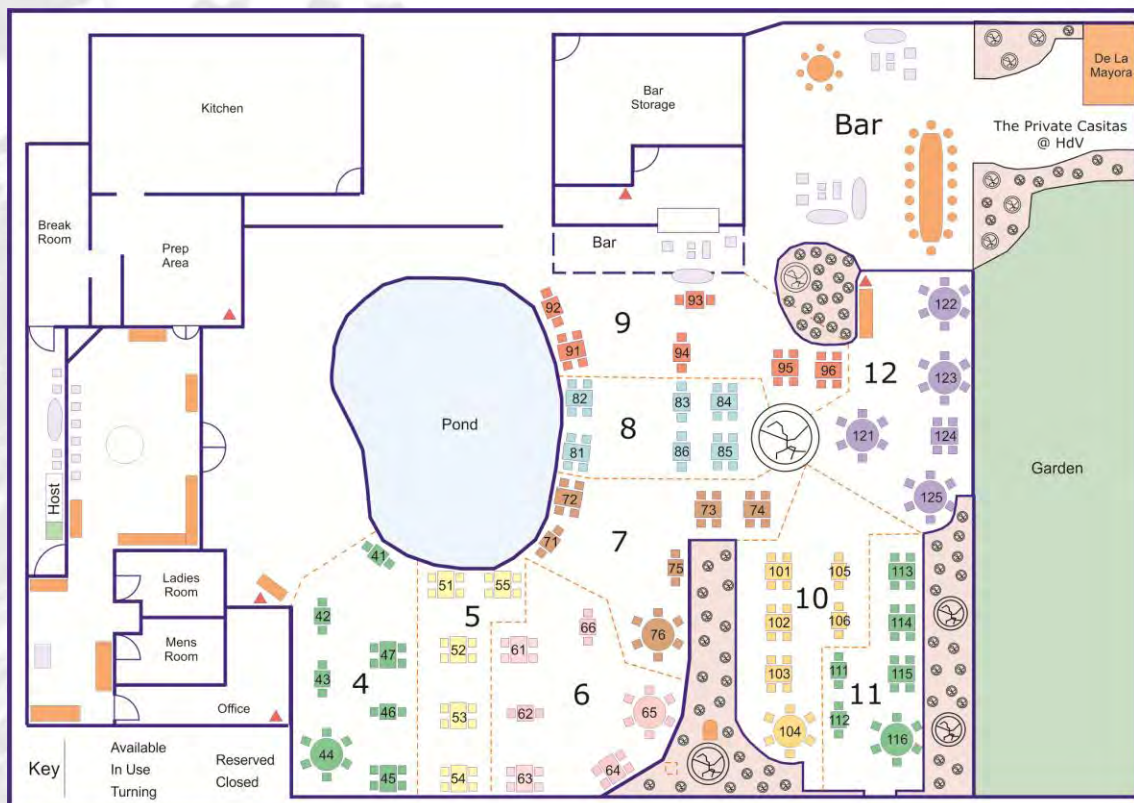
**AGREEMENT:** To guarantee the reservation of any event date, a written agreement signed by both *Hacienda de Vega* Management and the Customer is required.

**DEPOSIT:** A 50% deposit is required upon booking in order to guarantee and hold the event date. The balance is due at least 15 days prior to date of event unless otherwise authorized by *Hacienda de Vega* Management. A deposit and payment schedule will be included in the final proposal.

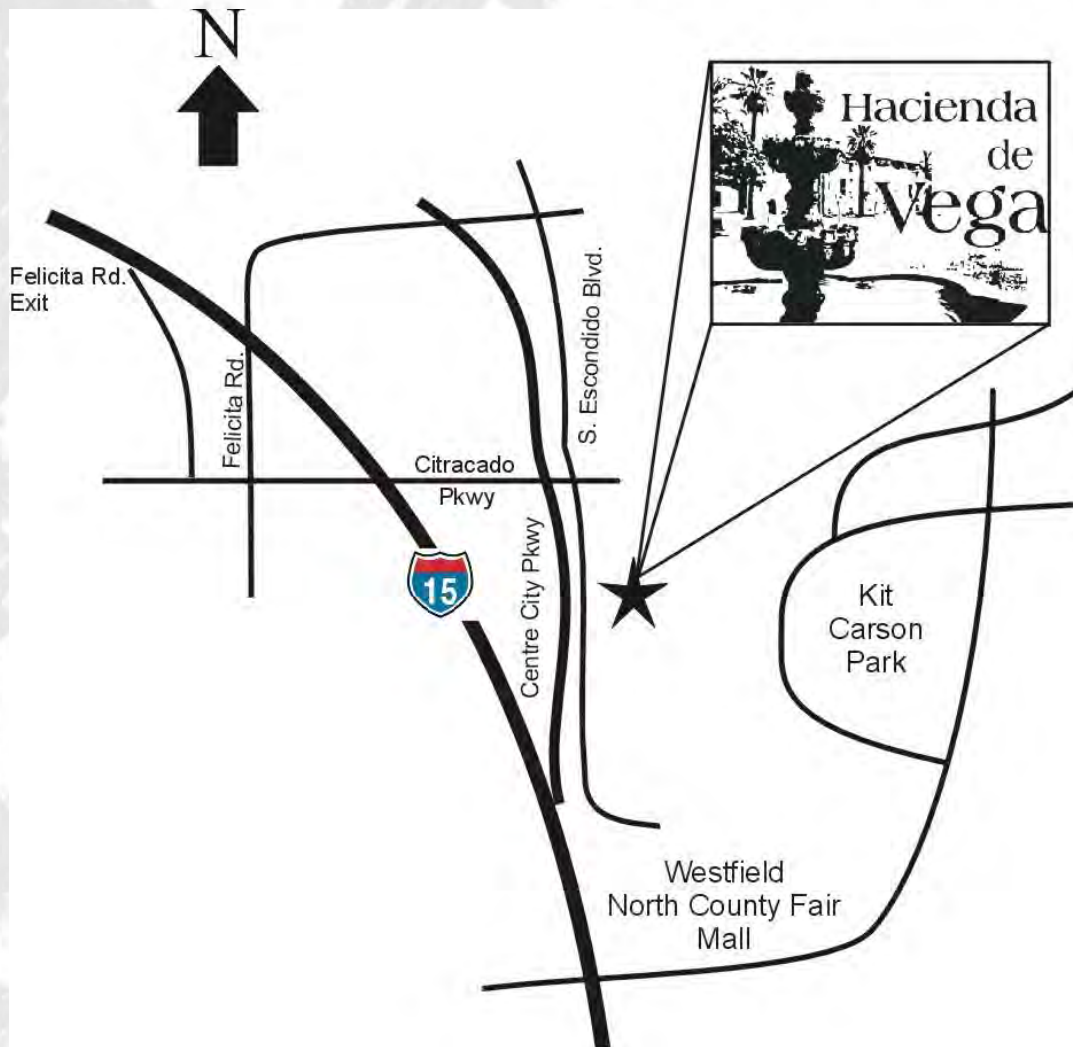
**DECORATIONS:** All third party decorations for the event shall be submitted and approved by the Restaurant's Special Events Manager at least 15 days prior to the event date. Set up and removal of decorations is the sole responsibility of the Customer with the supervision of a designated employee of the Restaurant. Setup of all third party decorations is allowed on the day of the event only, and no sooner than 2 (two) hours before the scheduled event time. All decorations must be removed at conclusion of the event. Restaurant will charge the Customer a cleanup fee of \$300.00 if all decorations are not removed. The cost of any damages or repairs caused by decorations or their removal will be billed to Customer. *Hacienda de Vega* assumes no responsibility for damages or loss of any articles left on the premises prior, during or after the event.

**MUSIC:** Any music entertainment must conclude by 10:00pm.

## PATIO LAYOUT



# RESTAURANT LOCATION MAP



## Driving Directions

Northbound on Interstate 15	Southbound on Interstate 15
<p>Traveling northbound on interstate 15 exit Center City Parkway and continue traveling north for approximately 0.9 miles. Turn right on Citracado Parkway (first traffic light) and turn right again immediately on Escondido Blvd.</p>	<p>Traveling southbound on interstate 15 exit on Felicity Road and turn left off the ramp. Continue traveling east on Citracado Parkway (under freeway) for approximately 1.2 miles until the Center City Parkway intersection. Turn right on S. Escondido Blvd. immediately after crossing Center City Parkway.</p>
<p>Hacienda de Vega will be approximately 200 yards ahead on your left.</p>	<p>Hacienda de Vega will be approximately 200 yards ahead on your left.</p>

## To nourish the body and to satisfy the soul...

Mexican Cuisine is a true mestizo creation resulting from the union of two major elements: the native cuisine of the Aztecs and the recipes brought by the Spanish Conquistadors in 1492.

For centuries the recipes of the foods prepared by Mexican mothers and grandmothers have been handed down throughout generations. Some have changed with time, others have remained unchanged for over 500 years – all of them are deeply rooted in family tradition.

Life in colonial Mexico revolved around The Hacienda. They were the economic, political and social center of every settlement, town and city. At the heart of each Hacienda – La Cocina, a place where foods and spices came together and turned into great feasts where family gathered to share their daily lives.



Today, Mexico is a very diverse country with varying climates, vegetation and customs. The broad range of these very differences makes it impossible to speak of Mexican food as a single concept. There are many regional cuisines each with it's own geographical and historical influences.

At Hacienda de Vega it is our true intention to bring you a taste of some of the real cuisines of Mexico, past and present. From the pleasures of antojitos, with their different salsas and cheeses, to the enjoyment of elaborate guisos, with their adobos, moles and recados, we hope that you enjoy and savor these true traditional recipes and that they summon feelings of comfort, family and of being home.

La cocina Mexicana has two main objectives: To nourish the body and to satisfy the appetite, but in order for cooking to become an art it requires a great deal of love.



**Patricia de Vega**  
**Executive Chef**



## Special Event Dining at Hacienda de Vega Predefined or Buffet Menus

Dining at Hacienda de Vega is a unique and tranquil experience unlike any other.

We have created a paradise with a beautiful outdoor dining patio surrounded by gardens with tropical flowers and complete with its own ponds and waterfalls, which cascade continuously to provide a peaceful and serene backdrop for the perfect meal or event.

Dining room areas at Hacienda de Vega are reserved for events offering a full, sit-down, multi course menu for guests. A wide range of menu selections and prices are offered to plan the perfect event –whether as predefined meal selections or as buffets.

Throughout the following pages you will find our “Predefined” menu selections and our “Buffet” menu options to host events of 50 to 350 guests.

Full descriptions of each of the items within the menus are included for your convenience beginning on page 12.

We hope that you find this information useful to begin planning your special occasion and encourage you to contact us should you have any questions or would like to schedule an appointment to discuss the particulars of your event.



## PREDEFINED MENUS

### **MENU #1 (\$19)**

**Appetizer:** Tostada 1(p/p)

Choice of chicken, cheese, picadillo or chorizo & potato

**Entrée:** Crisp Rolled Tacos

Three golden crisp chicken rolled tacos topped with lettuce, sourcream and cotija cheese. Served with rice and beans.

**Dessert:** Churros Mexicanos



### **MENU #2 (\$24)**

**Appetizer:** Ceviche Tostada 1 (p/p)

**Entrée:** Choice of Enchiladas Hacienda or Burrito  
Served with rice and beans or Salad with Burrito.

**Dessert:** Churros Mexicanos.

### **MENU #3 (\$29)**

**Appetizer:** Quesadilla or Tostada 1 (p/p)

Choice of chicken, cheese, picadillo or chorizo & potato

**Soup or Salad:** Choice Ensalada de la Casa, Black Bean Soup or Caldo de Pollo

**Entrée:** Choice of Enchiladas de Mole or Enchiladas Poblanas.

**Dessert:** Impossible Cake

### **MENU #4 (\$34)**

**Appetizer:** Quesadilla or Tostada 1 (p/p)

Choice of chicken, cheese, picadillo or chorizo & potato

**Soup or Salad:** Choice of one of the following

Ensalada de la Casa, Black Bean Soup or Caldo de Pollo

**Entrée:** Choice of one of the following

Sabana Invierno, Tequila Shrimp, Pollo Nevado or Pollo Poblano.

**Dessert:** Impossible Cake



### **MENU #5 (\$39)**

**Appetizer:** Ceviche Tostada 1 (p/p)

Pacific snapper marinated in citrus juices, seasoned with spices.

**Soup or Salad:** Choice of Hacienda Salad or Poblano Corn Chowder

**Entrée:** Choice of Filete de Vega, Filete Zapata or Salmon.

**Dessert:** Pettite Bunuelo.

All items priced per person. These menus are available for a minimum of 50 persons.



## BUFFET MENUS

Priced per person.  
Menus available for a minimum of 50 persons.

### ALL YOU CAN EAT

Rice  
Beans  
Tortillas

#### **BUFFET MENU #1**

**\$24**

#### **ENTREES**

Choose **two (2)** main dishes  
from the following categories

#### **BUFFET MENU #2**

**\$29**

#### **ENTREES**

Choose **three (3)** main dishes  
from the following categories

#### **Pork**

Carnitas  
Chipotle Carnitas  
Tomatillo Pork with lima beans  
Cortadillo Pork

#### **Chicken**

Tinga de Pollo  
Chicken Picadillo  
Tomatillo Chicken  
Poblano Chicken  
Chipotle Cheese Chicken

#### **Beef**

Chipotle Filet Tips  
Guajillo Beef  
Picadillo Beef  
Tomatillo Beef

#### **Vegetarian**

Rajas con Queso  
Chilaquiles  
Vegetarian Cazuela

#### **DESSERT**

Select one (1)

Seasonal Fruit  
Churros Mexicanos

#### **DESSERT**

Select one (1)

Impossible Cake  
Churros Mexicanos  
Cheesecake



## The River Lounge & The Private Casitas

### Hors D'Oeuvre and Appetizers

The River Lounge and The Private Casitas at Hacienda de Vega are spaces that were specifically created to host events in a more casual, cocktail party atmosphere. Guests can enjoy the open air in any of our lounge-style “casitas” or “palapas” with friends and family. Menus are limited to hors d’oeuvres and appetizers only and can be served buffet style or with tray service.

We have created four very versatile menus to fit your event needs, menu variations and budget. You can select up to four (4) items from your selected menu category and then customize with any add-ons of your choice. Descriptions for each of the menu items can be found on the following page.

Menu #1 \$12	Menu #2 \$15	Menu #3 \$17	Menu #4 \$20
Mexican Bruschetta Sopos Tostadas Mexican Quesadillas	Mexican Bruschetta Sopos Tostadas Mexican Quesadillas Chicken Taquitos	Mexican Bruschetta Sopos Tostadas Mexican Quesadillas Chicken Taquitos Ceviche Lobster Tostadas Ajillo Shrimp Ajillo Mushrooms	Mexican Bruschetta Sopos Tostadas Mexican Quesadillas Chicken Taquitos Ceviche Lobster Tostadas Ajillo Shrimp Ajillo Mushrooms Fajita Platter Chicken Fajita Platter Beef Fajita Platter Shrimp

Additional items, please add \$3ea. to the price of your selected menu.

### Menu Additions

Chips & Salsa Bar (unlimited refills)	Guacamole Platter (14 oz.)	Soft Drinks, Coffee & Tea (unlimited refills)
\$2	\$12	\$3

All items priced per person. A minimum of 30 persons is required.



## Hors D'Oeuvres & Appetizer Descriptions

### **MEXICAN BRUCHETTA**

Delicious Mexican bolillo bread toasted with ajillo garlic and olive oil and topped with frescs pico de gallo.

### **SOPES**

Campesino style tortillas topped with beans, lettuce, cream, cotija cheese and your choice of:

*Cheese, Tinga de Pollo, Picadillo, Potato and Chorizo*

### **TOSTADAS**

5" tostadas with beans, lettuce, cream, cotija cheese and your choice of:

*Cheese, Tinga de Pollo, Picadillo, Potato and Chorizo*

### **QUESADILLAS MEXICANS**

Crispy tortillas deep fried with your choice of the following fillings and topped with cream and cotija cheese:

*Cheese, Tinga de Pollo, Potato and Chorizo*

### **CHICKEN TAQUITOS**

Small fried rolled tacos filled with chicken and topped with cream and cotija cheese.

### **CEVICHE**

Fresh pacific snapper marinated in citrus juices, with vine ripened tomatoes avocado, onions, green olives, peppers, pickled serrano chiles, cilantro and seasoned with a blend of spices.

## Hors D'Oeuvres & Appetizer Descriptions

(Continued)

### **LOBSTER TOSTADAS**

Three crispy hand-made corn tortillas topped with spicy lobster, crisp shredded lettuce, and avocado.

### **AJILLO SHRIMP**

Shrimp fried in olive oil, garlic and guajillo chile served steamy hot with bolillo toast

### **AJILLO MUSHROOMS**

Mushrooms fried in olive oil, garlic and guajillo chile served steamy hot with bolillo toast

### **FAJITA PLATTER**

The traditional Mexican favorite: Grilled red and green peppers, onions and your choice of marinated chicken, beef or shrimp served in a large platter with skewers.

## Hors D'Oeuvres & Appetizer Add-Ons

### **CHIPS & SALSA BAR**

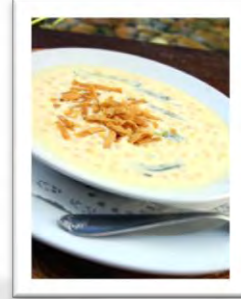
Crisp handmade "totopos" (tortilla chips) served with our famous four salsa varieties of tomatillo, chipotle, tomato and arbol.

### **GUACAMOLE**

A generous 14oz. portion of fresh avocados with onion, tomato, cilantro, and spicy serrano chiles

### **UNLIMITED BEVERAGES**

Includes Coke, Diet Coke, Sprite, Fanta, Root Beer Iced Tea, Raspberry Iced Tea, Lemonade, Coffee and Tea (excludes gourmet coffee drinks)



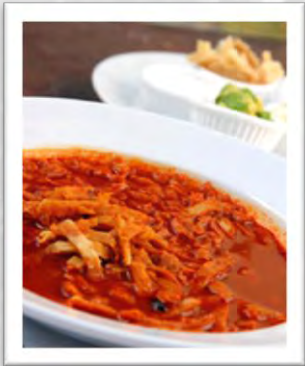
## Soup & Salad Descriptions

### **BLACK BEAN**

Traditional Mexican black bean soup topped with crema mexicana and served with tortilla strips and queso fresco.

### **SOPA AZTECA**

A rich beef broth topped with tortilla strips and crema mexicana. Fresh cubed avocado, queso fresco, pasilla chiles and chicharron served on the side.



### **POBLANO CORN CHOWDER**

A House Favorite!

Creamy chowder with white corn and poblano chile strips.

### **CALDO DE POLLO**

The classic Mexican chicken soup with shredded chicken, rice and vegetables. Served with chile serrano, onion and cilantro on the side.

### **DE LA CASA**

Delightful combination of greens, tomato and tortilla strips tossed in cilantro dressing and topped with cotija cheese.

### **HACIENDA**

Fresh spinach, dried cranberries, walnuts and cotija cheese tossed in Jamaica dressing and topped with tortilla strips.

A House Favorite!

### **CAESAR**

Traditional Tijuana-born recipe: crisp hearts of romaine and shaved parmesan cheese with our signature caesar dressing.





## Entrée Descriptions

### **ENCHILADAS POBLANAS**

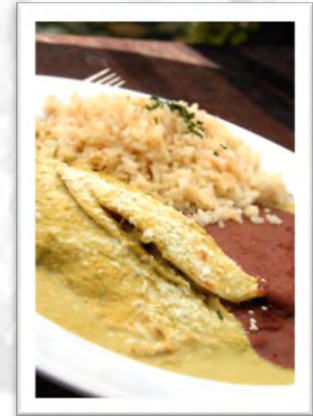
Two chicken enchiladas in a fresh Poblano sauce, topped with cotija cheese.

Served with rice and beans.

### **ENCHILADAS HACIENDA**

Two chicken enchiladas with your choice of green or red sauce with cream and melted cheese.

Served with rice and beans



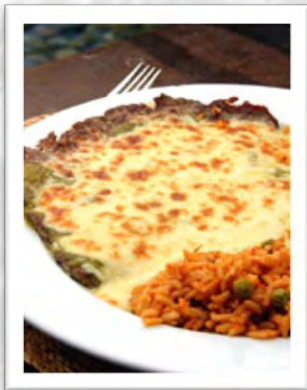
### **CRISP ROLLED TACOS**

Three rolled fried, crispy tacos with your choice of beef or chicken topped with cream, cheese and shredded lettuce.

Served with rice and beans.

### **BURRITO (Beef or Chicken)**

The hacienda version of the popular burrito, topped with our secret chipotle and cheese sauce with your choice of house salad or fries.



### **ENCHILADAS DE MOLE**

Mexico's signature dish... perfected!

Two chicken enchiladas smothered in our delicious mole sauce, garnished with cream, cheese and onions.

Served with rice and beans.

### **SABANA INVIERNO**

Thinly sliced beef tenderloin, grilled and covered with refried beans, salsa verde or hot red sauce and melted manchego cheese.

Served with rice.

# Entrée Descriptions

(Continued)

## **ENCHILADAS DE MOLE**

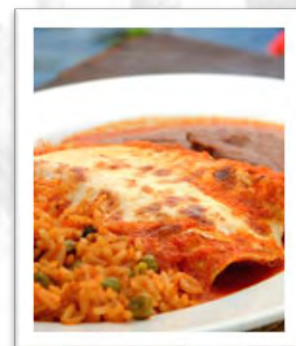
Mexico's signature dish... perfected!  
Two chicken enchiladas smothered in our  
delicious mole sauce, garnished with cream, cheese and onions.  
Served with rice and beans.

## **POBLANO CHICKEN**

Boneless chicken breast sautéed with white corn in our  
secret poblano sauce.

## **PLLO NEVADO**

Thinly sliced beef tenderloin, grilled and covered with  
refried beans, salsa verde or hot red sauce and  
melted manchego cheese. Served with rice.



## **TEQUILA SHRIMP**

Shrimp sautéed in our spicy tequila sauce and served  
Over a bed of white rice. Served with flour tortillas.

## **FILETE DE VEGA**

Choice filet mignon, grilled to perfection and topped with  
a pasilla chile sauce. Served with house potatoes  
and Mexican zucchini.



## **FILETE ZAPATA**

Choice filet mignon grilled to perfection and topped with  
a smoked chipotle sauce and Mexican herbs  
Served with house potatoes and Mexican style spinach.

# Entrée Descriptions

(Continued)

## **VEGETARIAN ENTREES**

### **VEGETARIAN CAZUELA**

An oven baked Mexican casserole with a combination of Mexican zucchini, corn and fresh pasilla chile topped with cream and melted Manchego cheese.



### **CHILE SONORA**

A poblano chile filled with beans and cheese topped with cream and melted manchego cheese. Served with rice and beans.

### **VEGGIE TACOS**

Two soft rolled tacos of your choice Mexican style mushrooms, spinach, corn, zucchini or potato blend. Served with veggie rice and beans, and topped with fresh Mexican cream and cotija cheese.

## **MENU DE NIÑOS**

Kids 12 and under

### **CHICKEN TAQUITOS**

### **BEAN AND CHEESE BURRITO**

### **KID CHEESE QUESADILLAS**

### **CHICKEN TENDERS**

All kids items are served with a choice of rice or French fries.



## Preferred Vendors

*Hacienda de Vega* is proud to provide you with the following directory of our “Preferred Vendors” for your next event. These event professionals have worked with us in the past and provide our customers with quality products and services you can count on.

<b>CATEGORY</b>	<b>PREFERRED VENDOR</b>
Bakery	For The Love of Cake
Classical Music	Vintage Strings
Floral	In House
Live Music / D.J.	Triple D Productions
Make-up & Hair Design	The Loft Hair Design
Party Equipment Rental	Allie’s Party Rental
Photography	Studio Castillero
Video & Multimedia	Creative Media Solutions
Wedding Coordination Services	In House

Several of our “Preferred Vendors” offer discounts for *Hacienda de Vega* customers when booked through our Special Events Department.



## Hacienda de Vega – About Us

**Location:** 2608 S. Escondido Blvd.  
Escondido, Ca. 92025

**Phone Numbers** (760) 738-9804 Tel  
(760) 738-9805 Tel.  
(760) 738-9806 Fax

**Web Site:** <http://www.haciendadevega.com>

**Details:**

Service: Full Service  
Attire: Casual  
Payment Options: Accepts all major credit cards  
Parking: On site parking lot  
Price Range: \$12 - \$40  
Services: Takes reservations  
Accepts walk-ins  
Great for families / kids  
Take out  
Outdoor seating  
Special events (up to 300 guests)

**Hours of Operations:** Mon - Thu 11:30am to 9:00pm  
Fri, Sat 11:30am to 11:00pm  
Sunday 10:00am to 8:00pm

**Contacts:** Large-scale Special Events (50-350 guests)  
Alonso Vega-Albela, General Manager  
[alonso@haciendadevega.com](mailto:alonso@haciendadevega.com)

Small Gatherings (20-50 guests)  
Julian Rosado, Manager  
[julian.rosado@haciendadevega.com](mailto:julian.rosado@haciendadevega.com)

The Private Casitas & The River Lounge  
Ayman Abifaker, Assistant Manager  
[ayman@haciendadevega.com](mailto:ayman@haciendadevega.com)