

La CALENDAL



PRIVATE DINING, CATERING & EVENTS



La Calenda

PRIVATE DINING, CATERING & EVENTS FACT SHEET

LOCATION 6518 Washington Street
Yountville, CA 94599

ABOUT La Calenda is located in the heart of Yountville and takes its name from a Oaxacan parade that traditionally kicks off weddings, graduations and other community celebrations. True to its festive inspiration, the restaurant is meant to be a cheerful gathering place that fosters a spirit of togetherness.

DESIGN The spirit of "Calendas" extends to the restaurant's interior design. Dallas-based Event Designer Todd Fiscus and his team produced the décor, sourcing textiles, furniture and tiles throughout Mexico with reverence to the textures, vibrant colors and the country's history. The dishware is sourced from various Mexican artisans, including colorful hand-blown recycled glassware from Oaxacan studio Xaquixe, and Guamúchil wooden plates made by Salvador Cabañas Avilés in the state of Guerrero.

FOOD & BEVERAGE La Calenda combines traditional Mexican food and fixtures in a family friendly environment. Drawing on the freshest and highest quality ingredients available and employing traditional cooking methods. La Calenda also features a full-service bar specializing in tequilas, mezcals, and beer, as well as a finely curated list of local and Mexican wines.

PROPRIETOR Thomas Keller

CULINARY CONSULTANT Kaelin Ulrich Trilling

GENERAL MANAGER Eric Jefferson

EVENTS The La Calenda team will work with you to customize an event that is memorable for you and your guests, including birthday celebrations, rehearsal dinners, casual happy hours, wine dinners, corporate events and luncheons.



SEMI-PRIVATE

The Communal Table

With views of the open kitchen, the Main Dining Room, and our wine cellar, our long communal table seats between 12–18 guests in the main dining room.

INDOOR DINING

Private Dining Room

Located right off of the Main Dining Room, the Private Dining Room is available for semi-private dining for groups of 12–22 guests, who would also share the space with other guests.

**SEMI-PRIVATE
OUTDOOR DINING**

The Front Patio

Located in front of the restaurant adjacent to the bar area, the Front Patio is a semi-covered outdoor dining area that can accommodate up to 60 seated guests and 100 standing guests.

The Back Patio

Located off of the Private Dining Room, the Back Patio is an intimate covered outdoor dining area available for groups of 12-24 seated guests and a standing reception of up to 40 guests.

Our outdoor dining areas are available on a seasonal basis, weather permitting.

PRIVATE DINING

The Private Dining Room

The Private Dining Room is an extension of the main dining room, with the same festive ambiance that invites celebration. Doors close off the main dining room for a private immersive experience with floor-to-ceiling windows to the back patio, which keep the room light and airy. The Private Dining Room can accommodate up to 40 guests for a seated meal, or up to 65 for a standing reception with passed appetizers and beverages. This space offers full private access to the back patio for a canape reception or additional outdoor seating for up to 20 guests.

This room also has a television available for showcasing sporting events, corporate presentations, and movie screenings.



**FULL RESTAURANT
BUYOUT**

The entire restaurant can be fully reserved with exclusive use of the Bar, Patio, Main Dining Room, and the Private Dining Room, and provides versatile settings for larger social or corporate gatherings, with a wide range of table and seating arrangements as well as complete use of the restaurant's amenities. A full buyout of the restaurant has the ability to host up to 100 guests for a seated dinner, and up to 200 guests for a standing reception.

OFF-SITE

La Calenda will bring the restaurant to you, at any occasion, fully curated to accommodate a seated event or cocktail reception. Our off-site catering is prepared family-style and pricing varies based on individual need and event size. Please inquire for more information.

FLORAL AND DÉCOR

To customize any event to meet your needs, La Calenda is happy to partner with your vendors or make an introduction to those with whom we have a strong working relationship.

GUEST EXTRAS

To enhance any private dining experience, welcome or parting gifts are available, including La Calenda salsas and sauces, our signature t-shirts and hats, signed copies of Chef Keller's best-selling cookbooks, or treats from Chef Keller's Bouchon Bakery.

WEBSITE

www.lacalendamex.com

CONTACT

privatedining@lacalendamex.com

PRICING

Seated Semi-Private & Private Dining Pricing

Menus are served family-style and include dessert

Lunch menu starting at \$45 per person; extended menu offered at \$60 per person

Dinner menu starting at \$65 per person; extended menu offered at \$80 per person and an elevated menu for \$100 per person

Reception and Standing Event Pricing

Selection of 4 appetizers from \$45 per person

Selection of 8 appetizers from \$65 per person

Offered at \$48 per guest, our beverage service includes the option of pitchers of signature cocktails, beer and wine available to guests throughout the duration of the event. Our team can also customize beverage packages to meet your individual needs.

Full Buyout Pricing

Food and beverage minimum of \$15,000.



LA CALENDAMEX PRIVATE DINING MENUS
FOR PARTIES OF 18–40 IN OUR DINING ROOM

LUNCH

Classic Menu—\$45 per person

Extended Menu—\$60 per person

DINNER

Classic Menu—\$65 per person

Extended Menu—\$80 per person

Elevated Menu—\$100 per person

To reserve the private dining room or for a buyout,

please contact Eric Jefferson

at privatedining@lacadamex.com,

who will be happy to assist you.





CLASSIC LUNCH MENU

(\$45 PER PERSON)

ANTOJITOS

Totopos, Guacamole y Salsas

tortilla chips, guacamole, salsa mixe, queso fresco

Queso Fundido

salsa verde, tortilla chips

Ensalada de Caesar

caesar salad, romaine, parmesan, croutons

TACOS

Tacos de Camaron

sauteéd shrimp, garlic butter, parsley, hot sauce, lime

Tacos de Tinga de Pollo

chicken tinga, queso fresco, raddiah, salsa morita

Tacos de Barbacoa

braised beef short rib, onion, watercress, salsa avocado

AL LADO

Arroz Blanco

white rice

Frijoles Refritos

refried black beans, queso fresco

POSTRES

Churros

churros with dulce de leche





EXTENDED LUNCH MENU

(\$60 PER PERSON)

ANTOJITOS

Totopos, Guacamole y Salsas

tortilla chips, guacamole, salsa mixe, queso fresco

Queso Fundido

queso fundido, salsa verde, tortilla chips

MAS ANTOJITOS

Ensalada de Caesar

caesar salad, romaine, parmesan, croutons

Ceviche Verde

jicama, cucumber, red onion, avocado,
cilantro, radish

PLATOS FUERTES

Arrachera

grilled adobo-marinated steak,
black bean, avocado salsa, baby potatoes

Camarones al Mojo de Ajo y Quelites

shrimp sautéed in roasted garlic, wilted garden greens, rice

AL LADO

Arroz Blanco

white rice

Frijoles Refritos

refried black beans, queso fresco

Elote

grilled Mexican sweet corn, mayonnaise, cotija cheese,
chile guajillo, lime

POSTRES

Churros churros, dulce de leche

Tres Leches tres leches cake





CLASSIC DINNER MENU

(\$65 PER PERSON)

ANTOJITOS

Totopos, Guacamole y Salsas

tortilla chips, guacamole, salsa mixe, queso fresco

Queso Fundido

salsa verde, tortilla chips

MAS ANTOJITOS

Ensalada de Caesar

caesar salad, romaine, parmesan, croutons

Ceviche Verde

jicama, cucumber, red onion, avocado,
cilantro, radish

PLATOS FUERTES

Tacos de Camaron

sauteéd shrimp, garlic butter, parsley, hot sauce, lime

Tacos de Tinga de Pollo

chicken tinga, queso fresco, raddiah, salsa morita

Tacos de Barbacoa

braised beef short rib, onion, watercress, salsa avocado

AL LADO

Arroz Blanco

white rice

Frijoles Refritos

refried black beans, queso fresco

POSTRES

Churros churros, dulce de leche

Tres Leches tres leches cake





EXTENDED DINNER MENU

(\$80 PER PERSON)

ANTOJITOS

Totopos, Guacamole y Salsas

tortilla chips, guacamole, salsa mixe, queso fresco

Queso Fundido

salsa verde, tortilla chips

MAS ANTOJITOS

Ensalada de Caesar

caesar salad, romaine, parmesan, croutons

Quesadillas de Hongos

wild mushrooms, queso Chihuahua, epazote,
salsa habanero

Ceviche Verde

jicama, cucumber, red onion, avocado,
cilantro, radish

PLATOS FUERTES

Tacos de Barbacoa

braised beef short rib, onion, watercress,
salsa avocado

Pollo al Carbon

grilled adobo-marinated chicken, salsa morita,
pickled ren onion

Camarones al Mojo de Ajo

shrimp sautéed in roasted garlic, wilted
garden greens

AL LADO

Arroz Blanco

white rice

Frijoles Refritos

refried black beans, queso fresco

Esquites

grilled Mexican sweet corn,
cotija cheese, mayonnaise, lime

POSTRES

Churros

churros, dulce de leche

Tres Leches

tres leches cake





ELEVATED DINNER MENU

(\$100 PER PERSON)

ANTOJITOS

Totopos, Guacamole y Salsas

tortilla chips, guacamole, salsa mixe, queso fresco

Queso Fundido

salsa verde, tortilla chips

Ceviche Verde

jicama, cucumber, red onion, avocado,
cilantro, radish

MAS ANTOJITOS

Ensalada de Caesar

caesar salad, romaine, parmesan, croutons

Quesadillas de Hongos

wild mushrooms, queso Chihuahua, epazote,
salsa habanero

Aguachile de Atun

yellowfin tuna, avocado, sesame & chile costeño
salsa macha, citrus

PLATOS FUERTES

Pollo al Carbon

grilled adobo-marinated chicken, salsa morita,
pickled ren onion

Arrachera

grilled adobo-marinated steak,
black bean, avocado salsa, baby potatoes

Camarones al Mojo de Ajo

shrimp sautéed in roasted garlic,
wilted garden greens

AL LADO

Arroz Blanco

white rice

Frijoles Refritos

refried black beans, queso fresco

Coliflor en Salsa de Hierbas

roasted cauliflower, herb salsa

POSTRES

Churros

churros, dulce de leche

Tres Leches

tres leches cake

