

MEZ
Contemporary Mexican

Private Dining

Private Dining at Mez

Thank you for considering Mez for your upcoming event!

Mez is the latest venture of the Chapel Hill Restaurant Group, which includes 411 West Italian Café, 518 West Italian Café, Spanky's Restaurant & Bar and Squid's Restaurant & Oyster Bar. Many of our Chefs and Managers are members of the National Association of Catering Executives (NACE), the American Culinary Federation (ACF) and culinary schools graduates. You are in good hands!

While the cuisine at Mez is Contemporary Mexican with some Pan Latin and American influences, we can plan your event to include dishes offered from all our restaurants. Our beautiful private dining room can host a variety of events including breakfast/lunch/dinner meetings, rehearsal dinners, birthday or anniversary parties and weddings/receptions. This second floor room has elevator access, many large windows and a private outdoor terrace. The 900 square foot space offers many seating options designed to best accommodate your event.

Mez Executive Chef Aaron Stumb and Chef de Cuisine Jeff Robinson invite you to sample the bold, vibrant flavors created from the freshest ingredients, purchased locally whenever possible. Please call today to arrange a meeting with our event planners. We look forward to serving you.

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Private Dining Information

In order to confirm arrangements and to assure the success of your event please note the following:

- Please confirm final guest count and menu selections seven days before the event. We will charge based on the actual final guest count or the guaranteed number, whichever is greater.
- A signed contract detailing the specifics of the event has to be finalized seven days before the event.
- Mez has established a pre-tax/pre-tip food and beverage minimum of \$750 for a day time event and \$1000 for an evening or weekend event. The difference between actual food and beverage spending and the minimum will be added on as a room rental fee.
- In order to reserve the room, a credit card number will be kept on file. The card would only be charged if the event is cancelled within 14 days of the date. The cancellation fee is \$200.
- All parties will be billed on a single check. 20% gratuity and 7% tax will be added to the check. There is a guaranteed gratuity minimum of \$75 per server for lunch events and \$100 per server for dinner and weekend events. If the 20% gratuity accumulated by food and beverage purchases does not meet the gratuity minimum, the host will be required to furnish the remaining gratuity needed to compensate the service staff.
- We accept American Express, Visa, Master Card, Diners Club and Discover Card.
- Decorations are allowed (except for confetti or adhesives that might damage surfaces).
- \$1.00 per person cutting fee applied to cakes brought in by our guests.
- \$10 per bottle corking fee for wines brought in by our guests.

Private Dining Room Highlights

- 900 sq ft, seating options include theater, classroom, U-shape and crescent
- Seating for 80, standing room for cocktail/receptions 150+
- Private bar, terrace and restrooms
- Wireless internet
- Satellite television with DVD package
- Ceiling mounted LCD projector
- 115” diagonal screen
- Wireless microphone and podium
- Bose sound system with IPod docking station
- Easels
- Multiple electrical outlets
- Elevator

There are no extra charges for the room amenities listed above.
Other equipment can be rented for your particular needs.

We will be happy to answer any questions or make menu suggestions

Thank you for your interest in our services!

Please contact

Jayne Rhodes, Event Planner

Phone: 919-941-1MEZ (1630) / Fax: 919-941-7744 / Cell: 919-370-0994

jayne@mezdurham.com

www.mezdurham.com

Or Andrea Gates, Banquet Manager

919-941-1630

events@mezdurham.com

Plated Menus

Price is Person / Non-Alcoholic Beverages are Included

Plated dinners include a three course meal (salad, entrée, and dessert). Tortilla chips, a trio of fresh salsas and guacamole are included for your cocktail hour.

**A vegetarian entrée will automatically be included on each plated menu package.*

First Course

(please select one)

Verde Salad - Mixed greens, pumpkin seed-walnut dressing, tomato, pumpkin seeds, cheese

Caesar Salad - Romaine lettuce, poblano-lime dressing, green olives, tortilla strips, cheese

\$35 Plated Menu

(please select three)

Grilled Chicken Breast with Pico Cream

Tamarind Glazed, Pecan Crusted Salmon

Slow Cooked Pork Barbacoa with Achiote Red Pepper Sauce

Flank Steak with Chimichurri

***Spinach Enchiladas** with Poblano Cream Sauce

Entrees are Served with Sweet Mashed Potatoes and Chef Selected Seasonal Vegetables

\$45 Plated Menu

(please select three)

Grilled Chicken Breast with Pico Cream Sauce and Roasted Corn-Tomato Salsa

North Carolina Black Grouper with Veracruzano Sauce

Pumpkin Seed Encrusted Pork Tenderloin with Apple Jicama Slaw

Ancho Rubbed 14 oz Rib Eye Steak with lime-cilantro butter

***Corn Meal Crusted Chile Relleno** with Cilantro Salad and Red Pepper Sauce

Entrees are Served with Sweet Mashed Potatoes and Chef Selected Seasonal Vegetables

Plated Menus (continued)

Price is Person / Non-Alcoholic Beverages are Included

Plated dinners include a three course meal (salad, entrée, and dessert). Tortilla chips, a trio of fresh salsas and guacamole are included for your cocktail hour.

**A vegetarian entrée will automatically be included on each plated menu package.*

\$60 Plated Menu

(please select three)

Cilantro-Pesto Stuffed Chicken Breast with Roasted Red Pepper Sauce

Achiote Marinated North Carolina Black Grouper

Served in Banana Leaves with Orange Salsa

Chili Rubbed Grilled Pork Rib Eye with Ancho Sauce

8 oz Filet Mignon with Sweet Potato Hay,

Pickled Onions, Queso Fresco and Rioja Demi Glace

***Spinach and Goat Cheese Stuffed Eggplant Roulade**

With Chipotle Salsa

Entrees are served with Potatoes Au Gratin and Chef Selected Seasonal Vegetables

Dessert Options

(please select two)

Tres Leches Cake

topped with meringue, candied almonds and caramel

Mez Chocolate Soufflé Cake

served warm with Dolce de Leche ice cream

Mango Upside Down Cake

served warm with Vanilla ice cream and caramel sauce

Vanilla Flan

served with ancho chili-dried cherry syrup

Hors d'oeuvre & Appetizer Packages

Price is Per Person / Non-Alcoholic Beverages are Included
Self Service Coffee Station Available Upon Request

Appetizer Menu

Mez Guacamole and House Salsa Trio

Empanadas

Pico de Gallo Quesadillas

Chicken Tinga Quesadillas

\$15 per person

Cocktail Party Hors d'oeuvres Menu

Mez Guacamole and House Salsa Trio

Empanadas

Mini Crab Tampico

Chorizo Stuffed Mushrooms

Pico de Gallo Quesadillas

Chicken Tinga Quesadillas

\$23 per person

Heavy Hors d'oeuvres Menu

Mez Guacamole and House Salsa Trio

Vegetable Crudit 

Assorted Cheese Platter

Coctel de Camaron

Tequila-Lime Marinated Chicken Skewers

Orange-Habanero Glazed Pork Skewers

Ancho Crusted Beef Tenderloin Carpaccio

\$28 per person

Hors d'oeuvres & Appetizers Ala Carte

Price is Per Person / Non-Alcoholic Beverages are Included

Self Service Coffee Station Available Upon Request

Mez Guacamole or Mez House Salsas:

Chipotle, Tomatillo, Mexicana \$4

Or Select Both, \$6

Empanadas - Masa stuffed with goat cheese, fresh corn and rajas \$3

Pico de Gallo Quesadillas – Large flour tortillas filled with Monterey jack cheese and pico de gallo \$3.5

Assorted Seasonal Fruit Tray – Fresh assorted seasonal fruits, artfully presented and served with vanilla yogurt dipping sauce \$3.5

Vegetable Crudite – Fresh assorted seasonal vegetables, artfully presented and served with cilantro-goat cheese dipping sauce \$3

Chef Selected Fine Cheese Platter – Assorted chef selected fine cheeses, artfully presented, and served with crackers or crostinis, and garnished with fresh fruit \$4

Chicken Tinga Quesadillas – Large flour tortillas filled with chipotle braised shredded chicken tinga and caramelized onions \$3.5

Tequila-Lime Marinated Chicken Skewers – Tequila and lime marinated chicken breast strips, skewered, seared, and served with avocado cream dipping sauce \$3.5

Grilled Chicken Quesadillas – Large flour tortillas filled with Monterey jack cheese, grilled chicken and pico de gallo \$4.5

Mini Crab Tampico – Mini crab, tampico-roasted corn and piquillo pepper cake served with chipotle aioli \$4

Coctel de Camaron – poached shrimp, avocado, mango, cilantro, and green onions tossed in a citrus and roasted pepper-tomato salsa, served with tortilla chips \$4.5

Pan Seared Salmon Cakes – Served with chipotle aioli \$3

Chorizo Stuffed Mushrooms – Marinated button mushrooms stuffed with chorizo sausage and cheese \$4

Habanero Orange Pork Skewers – Habanero pepper and orange marinated pork tenderloin, skewered, seared and garnished with orange zest \$4.5

Ancho Crusted Beef Tenderloin Carpaccio – Seared beef tenderloin served with fire roasted peppers, cilantro pesto and tortilla chips \$4.5

Buffet Menus

Price is Per Person / Non-Alcoholic Beverages are Included
Self Service Coffee Station Available Upon Request

\$20 Taco Bar Menu

Tortilla Chips and Mexicana Salsa
*(upgrade to House Salsa Trio with Mez Guacamole:
add \$2 per person)*
Red Rice and Black Beans
Chipotle-Braised Shredded Chicken Tinga
Flour Tortillas, Queso Fresco, and Sour Cream
Tres Leches Cake

\$22 Enchilada Bar Menu

Tortilla Chips and Mexicana Salsa
*(upgrade to House Salsa Trio with Mez Guacamole:
add \$2 per person)*
Red Rice and Black Beans
Spinach Enchiladas with Poblano Cream Sauce
Chicken Enchiladas with Red Mole
Tres Leches Cake

\$25 Buffet Menu

Tortilla Chips and Mexicana Salsa
*(upgrade to House Salsa Trio with Mez Guacamole:
add \$2 per person)*
Red Rice and Black Beans
Spinach Enchiladas with Poblano Cream Sauce
Chipotle-Braised Shredded Chicken Tinga
Flour Tortillas, Queso Fresco, and Sour Cream
Mexican Succotash
Choose two desserts:
Tres Leches Cake, Mango Upside-Down Cake, or
Chocolate Soufflé Cake

Buffet Menus (continued)

Price is Per Person / Non-Alcoholic Beverages are Included
Self Service Coffee Station Available Upon Request

\$30 Buffet Menu

Tortilla Chips and Mexicana Salsa
*(upgrade to House Salsa Trio with Mez Guacamole:
add \$2 per person)*
Verde Salad with Pumpkin Seed-Walnut Dressing
Red Rice and Black Beans
Choice of Chipotle Braised Shredded Chicken Tinga or
Shredded Beef Brisket
Flour Tortillas, Queso Fresco, and Sour Cream
Crema Mexican Pasta with Grilled Chicken
Mexican Succotash
Choose two desserts:
Tres Leches Cake, Mango Upside-Down Cake, or
Chocolate Soufflé Cake

\$35 Buffet Menu

Tortilla Chips and Mez Guacamole
Chipotle, Tomatillo and Mexicana Salsas
Verde Salad with Pumpkin Seed-Walnut Dressing
Empanadas
Red Rice and Black Beans
Chipotle-Braised Shredded Chicken Tinga
Shredded Beef Brisket
Flour Tortillas, Queso Fresco, and Sour Cream
Spinach Enchiladas with Poblano Cream Sauce
Mexican Succotash
Choose two desserts:
Tres Leches Cake, Mango Upside-Down Cake, or
Chocolate Soufflé Cake

Bar & Coffee Service Options

Alcoholic Beverages are Charged by Consumption

Fully Hosted Bar

Assorted Bottled Beer, one Wine Package, one Margarita Package and assorted liquor, all paid for by host

Hosted Beer, Wine & Margarita

Assorted Bottled Beer, one Wine Package and one Margarita Package all paid for by host

Hosted Beer and Wine

Assorted Bottled Beer and One Wine Package all paid for by host

Drink Tickets

A pre-determined number of tickets handed out to guests upon arrival by host and redeemable for Assorted Bottled Beer, Glass from Silver Wine Package or Margarita from Silver Margarita Package

Cash Bar

Assorted Bottled Beers, Silver Wine Package and all Liquor paid for by guests on individual tabs

Coffee Service

Self Service Station

Available upon request with buffet menus at no charge

Full Coffee Service

At an additional cost of \$1.00 per guest

Beer & Wine Selections

Alcoholic Beverages are Charged by Consumption / Tax and Gratuity Not Included in Pricing

Assorted Bottled Beer

Rotating Stock: Sierra Nevada, Corona Extra, Corona Light, Blue Moon, Amstel Light, Heineken, New Castle, Miller Lite and Assorted Local Brews

\$4.00 each

Wine Packages

Hosted Bar – Sold by the Bottle

Cash Bar/Drink Tickets – Sold by the Glass and Available Only with Silver Option

SILVER

White

Pinot Grigio – Salmon Creek, Ca \$6.50/\$26

Chardonnay – Coastal Vine, Ca \$6.50/\$26

Red

Pinot Noir – Garnet, Ca \$8/\$32

Malbec – Conquista, Argentina \$7/\$28

GOLD

White

Riesling – IQ, Germany \$34

Chardonnay – Wente, Ca \$36

Red

Cabernet – Foxglove, Ca \$34

Rioja – Lan, Spain \$32

PLANTINUM

White

Chardonnay – William Hill, Ca '08 \$39

Conundrum – Five Grape Blend, Ca '08 \$41

Red

Pinot Noir – King Estate, Or '08 \$48

Malbec – Don Miguel, Argentina '08 \$48

Sparkling Wine

Available Upon Request

Segura Viudas Penedes, Spain \$28

Margarita Packages & Liquor Selection

Alcoholic Beverages are Charged by Consumption / Tax and Gratuity Not Included in Pricing

SILVER

Mez Signature Margarita served with Lunazul Tequila

\$8 each

GOLD

Mez Signature Margarita

Mango Margarita

Blood Orange Margarita

Pomegranate Margarita

All Served with Milagro Silver Tequila

\$10 each

PLATINUM

Mez Signature Margarita

Mango Margarita

Blood Orange Margarita

Pomegranate Margarita

All Served with Patron Silver Tequila

\$12 each

Sangria – House Made with Brandy, Red Wine and Fresh Fruit **\$7.5 each**

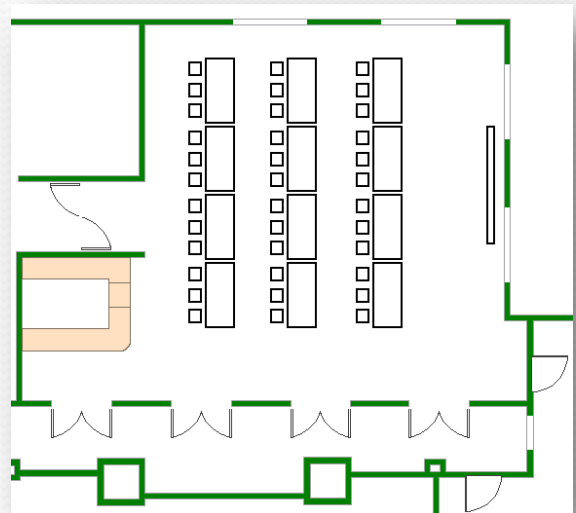
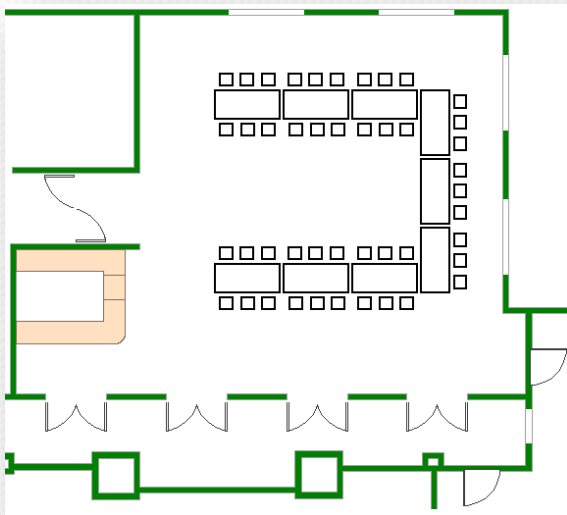
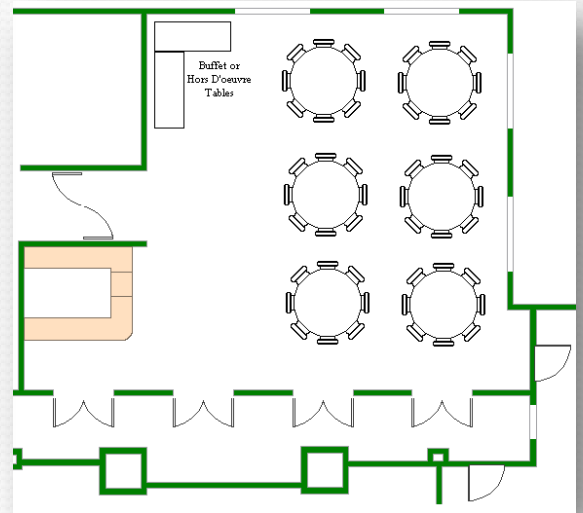
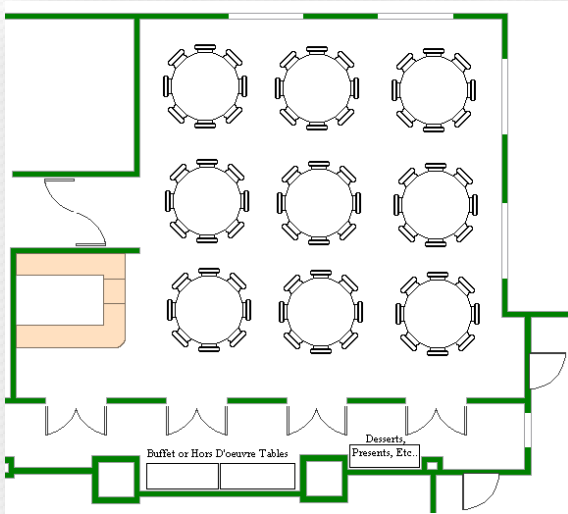
Mojito – Cruzan light rum, mint, lime, sugarcane and soda **\$8 each**

Liquor Selection

Lunazul Tequila, Jack Daniels, Makers Mark,
Bacardi, Grey Goose, Dewar's, and Bombay Sapphire

Mez Room Layouts

Our second floor dining is for private use only with separate facilities, bar, outdoor deck and elevator. The room can be configured in various layouts to best suit your dining, party or meeting needs.



Photos of Mez's Banquet Room



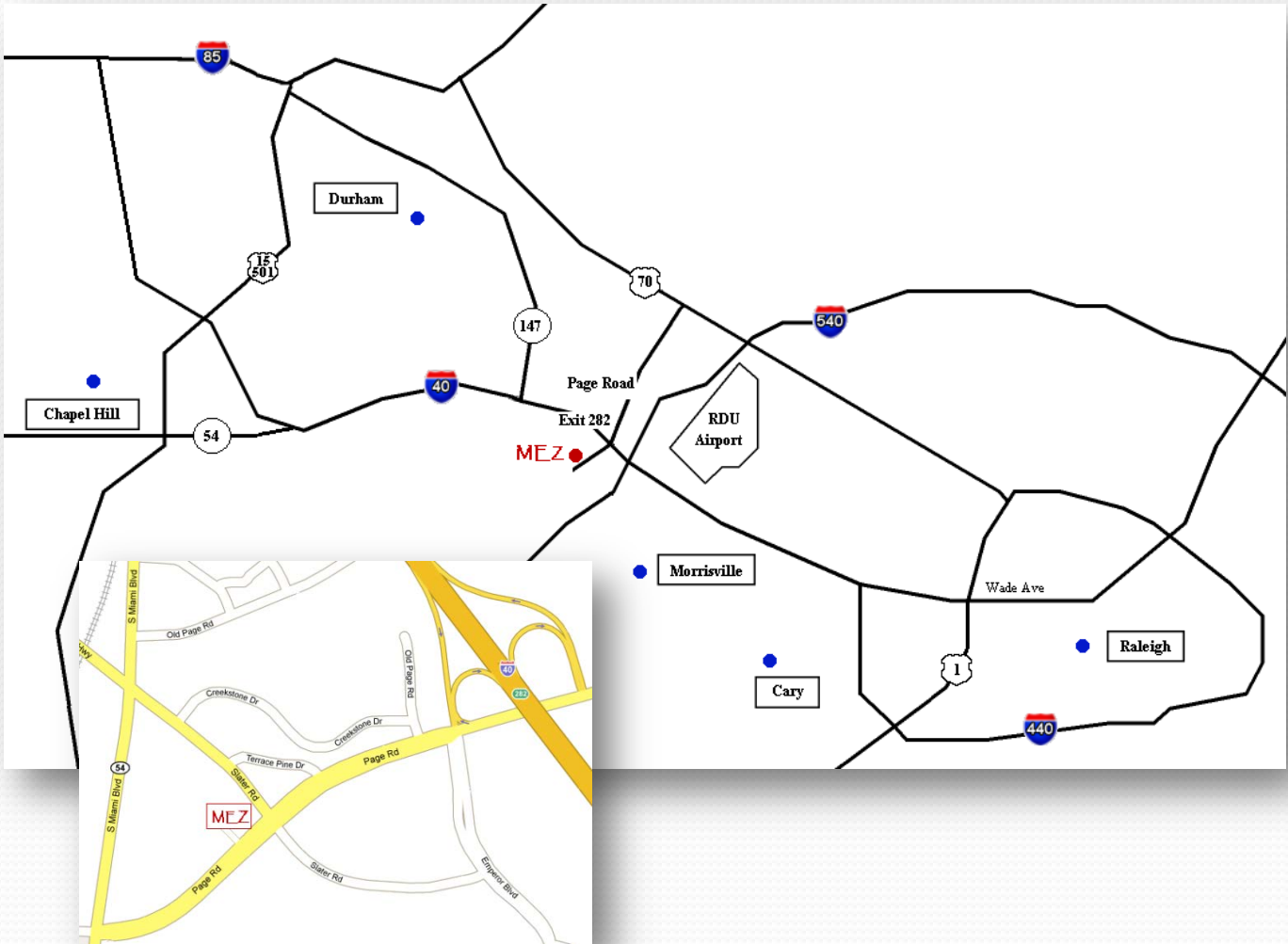
Directions

From I-40 Westbound – Raleigh, Cary and Morrisville

- Take exit 282 – Page Road – to the end of the ramp and turn right onto Page Road. Proceed through the second stop light at Slater Road and take the first right into Imperial Center. Mez is on the corner of Page Road and Slater Road.

From I-40 Eastbound – Durham and Chapel Hill

- Take exit 282 – Page Road - to the end of the ramp and turn right onto Page Road. Proceed through the first stop light at Slater Road and take the first right into Imperial Center. Mez is on the corner of Page Road and Slater Road.



chapel hill restaurant group



Spankys Restaurant a Chapel Hill tradition since 1977, Spanky's is located in the heart of Chapel Hill, overlooking Franklin Street's main intersection. Featuring famous burgers, delicious salads and sandwiches, homemade soups, and Brown Sugar Baby Back Ribs, Spanky's is the quintessential college town restaurant, with a perfect view of historic Franklin Street and the University of North Carolina.

Squids Restaurant - Celebrating 22 years as Chapel Hill's leading Seafood Restaurant and Oyster Bar, Squid's features daily deliveries from the North Carolina coast, live Maine lobsters, and the freshest seafood served grilled, broiled, and fried. Named "Best Overall Restaurant in Chapel Hill" and "Best Casual Dining Restaurant" by the readers of the Chapel Hill newspaper, and "Best Seafood Restaurant in the Triangle" by the readers of the Independent.

411 West - Italian Cafe - One of Chapel Hill's most popular restaurants, 411 West is located on the West End of historic Franklin Street. The menu is designed to capture the vitality of Italy and the Mediterranean with a contemporary and imaginative twist. Voted "2007 Best Italian Restaurant in the Triangle" by the readers of the Independent.

518 West - Italian Cafe - Located in the heart of the Glenwood South district in Raleigh, 518 West has been named "Best Italian Restaurant in the Triangle" three years in a row by the readers of the Independent, the Triangle's leading newsweekly. The menu features fresh pastas made in-house, wood fired pizzas, and daily specials, all served in a beautiful setting reminiscent of an Italian villa.

Mez Contemporary Mexican - Conveniently located in the heart of the Triangle, just minutes from Raleigh, Durham and Chapel Hill, on Page Road off I-40 (Exit 282) We feature traditional Mexican recipes with a modern, healthy twist, and use locally grown organic products whenever possible. MEZ also offers a beautiful private room that can accommodate 80 to 100 people for business lunches, rehearsal dinners, or any other occasion. MEZ is North Carolina's first LEED (Leadership in Energy and Environmental Design) designed restaurant.