

Group Dining

Thank you for considering Rei Do Gado for your upcoming event!

Visit Brazil without leaving San Diego! Rei Do Gado is an authentic Brazilian churrascaria steak house founded by a local family in 1999. Churrascaria is the traditional Brazilian BBQ style where meats are grilled on a skewer over a mesquite flame. Rei Do Gado is the only Brazilian steakhouse in San Diego with a mesquite charcoal grill for preparing meats. It preserves tenderness and gives meats a taste unmatched by any other. Enjoy a wonderful experience accompanied by authentic Brazilian dishes, fresh gourmet salads, and a seafood bar. The Passadores, or meat servers, carve perfectly roasted meats right at your table and serve them individually. Arriving at Rei Do Gado, you will encounter a buffet of mouth-watering foods!

Private event manager – Barbara DeGuido Email: info.reidogado@gmail.com | Phone #: 619-702-8464



4 Traditional Menu Pricing

Premium Lunch

\$42.95/person

Includes 11 grill selections, Salad Bar, Hot dish Station and sides.

✤ Grill selections

- 1. Picanha Traditional Prime Cut of Top Sirloin
- 2. Picanha no Alho Prime Cut of Top Sirloin with Garlic
- 3. Bife Ancho Ribeye Steak
- 4. Maminha Tri Tip Steak
- 5. Costela de Boi Slow Cooked Beef Ribs
- 6. Costela de Porco Slow Cooked BBQ Pork Ribs
- 7. Linguiça Brazilian Homemade Spicy Sausage
- 8. Pernil de Cordeiro Leg of Lamb
- 9. Coxa de Frango com Queijo Chicken Thigh with Cheese
- 10. Coração de Galinha Chicken Heart*
- 11. Abacaxi Caramelizado Cinnamon Honey Pineapple

<u>*AVAILABLE UPON REQUEST ONLY</u> ***Meat selection may vary without prior notification

♦ Gourmet Salad & Hot dishes and Brazilian Sides:

Seasonal fresh salads accompany your main course. A variety of authentic Brazilian hot dishes are prepared daily including Feijoada (Brazilian black bean stew) and Beef Stroganoff, in addition to sides such as Pao de queijo (Brazilian Cheese bread), and bread & butter for the table.

Price based on 2 hours of accommodation. Additional room fee may apply after the initial 2 hours.



Dinner

EVERYDAY \$62.95 Grill \$68 Grill + Seafood

Includes 15 grill selections, Salad Bar, Hot dish Station and sides

Grill Selections Included

- 1. Picanha Traditional Prime Cut of Top Sirloin
- 2. Picanha no Alho Prime Cut of Top Sirloin with Garlic
- 3. Filet Mignon Tenderloin
- 4. Filet Mignon com Bacon Tenderloin with Bacon
- 5. Maminha Tri Tip Steak
- 6. Bife Ancho Ribeye Steak
- 7. Fraldinha Skirt Steak
- 8. Costela de Boi Slow Cooked Beef Ribs
- 9. Costela de Porco Slow Cooked BBQ Pork Ribs
- 10. Linguiça Brazilian Homemade Spicy Sausage
- 11. Pernil de Cordeiro Leg of Lamb
- 12. Costeleta de Cordeiro Lamb Chops*
- 13. Coxa de Frango com Queijo Chicken Thigh with Cheese
- 14. Coração de Galinha Chicken Heart*
- 15. Abacaxi Caramelizado Cinnamon Honey Pineapple

*AVAILABLE UPON REQUEST ONLY

***Meat selection may vary without prior notification

✤ Seafood

Whole Maine Lobster (1per guest) and Shrimp. *Available only on \$68 deal*

♦ Gourmet Salad & Hot dishes and Brazilian Sides:

Seasonal fresh salads accompany your main course. A variety of authentic Brazilian hot dishes are prepared daily including Feijoada (Brazilian black bean stew) and Beef Stroganoff, in addition to sides such as Pao de queijo (Brazilian Cheese bread), and bread & butter for the table.

Price based on 2 hours of accommodation. Additional room fee may apply after the initial 2 hours.



4 Group Package Menu Pricing

◆ Package #1: \$62 lunch; 85 dinner Child 5-12: \$31 lunch; \$42.5 dinner

Lunch: includes <u>11 grill selections</u>, Salad Bar, Hot dish Station and sides, coffee/tea, one dessert per person, and unlimited soft drinks

Dinner: includes <u>15 grill selections</u>, Salad Bar, Hot dish Station and sides <u>PLUS Seafood</u> <u>options</u>, coffee/tea, one dessert per person, unlimited soft drinks

◆ Package #2: \$ 95 lunch; \$115 dinner Child 5-12: \$31 lunch; \$42.5 dinner

Lunch: includes <u>11 grill selections</u>, Salad Bar, Hot dish Station and sides, coffee/tea, one dessert per person, and unlimited soft drinks and <u>unlimited glass of house wine/beer</u>

Dinner: includes <u>15 grill selections</u>, Salad Bar, Hot dish Station and sides <u>PLUS Seafood</u> <u>options</u>, coffee/tea, one dessert per person, unlimited soft drinks, and <u>unlimited glass of house</u> <u>wine/beer</u>

◆ Package #3: \$ 145 lunch; \$185 dinner Child 5-12: \$31 lunch; \$42.5 dinner

Lunch: includes <u>11 grill selections</u>, Salad Bar, Hot dish Station and sides, coffee/tea, one dessert per person, and unlimited soft drinks and <u>unlimited glass of house wine/beer and top-shelf liquor</u>

Dinner: includes <u>15 grill selections</u>, Salad Bar, Hot dish Station and sides <u>PLUS Seafood</u> <u>options</u>, coffee/tea, one dessert per person, unlimited soft drinks, and <u>unlimited glass of house</u> <u>wine/beer and top-shelf liquor</u>



-Drinks

Rei Do Gado offers a full bar with premium liquor selections: a variety of imported and domestic wines, signature cocktails, and red & white sangria as well as Caipirinha, the Brazilian traditional cocktail. All beverages, if not included in packages, are charged based on consumption.

- Vodka: House, Stoli (Flavors), Kettle One, SKYY, Svedka
- <u>Gin</u>: House, Beefeater, Bombay Sapphire, Tanqueray
- Rum: House, Bacardi (Flavors), Captain Morgan, Sailor Jerry, Malibu, Myer's
- <u>Tequila</u>: House, Sauza, 1800 (Gold & Silver), Cazadores (Gold & Silver), Cuervo (Gold & Silver), Jimador
- Bourbon: House, Jack Daniels, Wild Turkey, Southern Comfort,

Maker's Mark, Bulleit

- Scotch & Whiskey: House, Dewar's, J&B, Johnnie Walker Red, Jameson, Crown Royal
- Cognac: House, Hennessey V.S, Remy Martin V.S.O.P, Courvoisier V.S
- <u>Beer</u>: Bud light, Stella
- House Wine: Cabernet, Merlot, Chardonnay

*** Liquors subject to change without notice

-Dessert Selections

- Tiramisu
- Cheesecake



Additional Information About Group Packages

- Price: Prices are exclusive of sales tax and gratuity. Price and menu selection subject to change at any time without notice. Children age under 4 years old: No charge, 5y-12y half off. Corkage fee: starting from \$25 per 750ml bottle (Fee varies) Cake cutting fee: No charge
- Gratuity:

18% gratuity is automatically applied for tables of 6+ guests.

• Deposit:

Party Size	10-15	16-20	21-29	30+
Deposit Amount	\$100	\$200	\$300	\$400

Deposit will be deducted from the final bill on the day of reservation. Deposit is nonrefundable if the party does not show on reservation day.

• Minimum Party Size:

On the day of reservation, if guest attendance falls below original booking, additional fee will apply. The card on file will be charged the dinner or lunch amount, whichever applies, of the number of guests of booking minus three guests. To avoid additional fees, the number of guests on the reservation must match the number of guests in attendance.

• Payment Method:

One form of payment via credit card per table should be provided in advance with reservation, no split checks.

• Cancellation:

Cancellation must be made at least 10 days before the reservation time/date to receive a full refund of the deposit.

Holiday cancellation must be made at least 15 days prior to the reservation time/date to receive full refund of deposit.

• Parking:

ABM Horton Plaza Parking – parking validation is available \$10.00 for 3 hours max, please ask the hostess.