



MEZ

CONTEMPORARY MEXICAN

PRIVATE DINING PACKAGES 2025

April Draeger | Banquet Director | 919.941.1630 | April@mezdurham.com

PRIVATE DINING ROOM



The private dining room is located on the second floor with elevator access, private bar, private bathrooms, many large windows and an additional outdoor balcony space.

Food & Beverage Minimums:

(pre-tax & pre-gratuity)

**Daytime: \$1000 **

**Evening: \$1500 **

**December: +\$500 **



Amenities & Highlights

- Capacity:
 - Fully Seated for up to **80 people**
 - Cocktail reception for **100 people**
- Private bar located within the room
- Private restrooms
- Elevator Access
- Private terrace with lounge furniture
- White table linens
- 6ft Round tables & Cocktail tables
- Audio Visual Equipment
 - Ceiling mounted LCD projector
 - 115" retractable screen
 - Wireless microphone and podium
 - Bose surround sound & Pandora
 - Auxiliary docking station
 - Wireless Internet



FULL RESTAURANT



MEZ features a spacious light filled dining area with large windows, vaulted ceilings, exposed beams, an indoor cenote and one of the areas most beautiful patios



Food & Beverage Minimum:

please call for pricing

Amenities & Highlights



- Receptions for up to **200 people**
- On-site ceremony locations
- Two full bars
- Ground level patio with market lights
- Second floor terrace with market lights
- White table linens & black napkins
- Access to upstairs private room and all of its amenities.
- Elevator access to second floor
- Full use of tables, chairs, & food and beverage serving ware
- Additional items may be rented



HORS D'OEUVRES

Cocktail Party

Tortilla Chips (tg)
Guacamole & Salsa Trio (v/gf)
Veggie Taco Skillet (veg/tg)
Southwest Chicken Chimichangas
Pan Seared Salmon Cakes (gf)
Assorted Cookies (veg)

\$26 per person

Reception

Tortilla Chips (tg)
Guacamole & Salsa Trio (v/gf)
Mexican Street Corn (veg/gf)
Coctel de Camarones (gf)
Empanadas (veg)
Al Pastor Pork Skewers (gf)
Assorted Cookies (veg)

\$33 per person

Choose from one of our pre-set hors d'oeuvres packages above or create your own tailored menu from the a la carte selections below

A LA CARTE SELECTIONS

\$6 per selection per person - except cookies

Mez Guacamole & Salsa Trio (v/gf)
tortilla chips (tg)

Veggie Taco Skillet (veg/tg)
black beans, corn, quinoa, red pepper, onion, cilantro, cheese, sour cream

Queso Bravo (veg/gf)
warm queso blanco, green chilies, red peppers

Empanadas (veg)
masa stuffed with goat cheese, fresh corn, rajas

Pico de Gallo Quesadillas (veg)
Monterey jack cheese, pico de gallo

Carne Asada Quesadillas
steak, Monterey jack cheese & sauteed onions

Coctel de Camarones (gf)
shrimp, tomatoes, onion, citrus, jalapenos, avocado

Pan Seared Salmon Cakes
roasted corn, bell peppers
chipotle aioli

Al Pastor Taco Skewers (gf)
pork tenderloin, pineapple, tomatillo salsa

Southwest Chicken Chimichangas
chipotle chicken, rice, beans, cheese, flour tortilla, poblano cream sauce

Mexican Street Corn (veg/gf)
roasted corn off the cob, cotija cheese, mayo, chipotle, lime

Assorted Fruit Tray (v/gf)
seasonal fruit

Assorted Cookies (veg) + \$3pp
chocolate chip, oatmeal raisin & sugar

(v) = Vegan, | (veg) = Vegetarian, | (gf) = Gluten Free | (tg) = Traces of Gluten

BUFFET

Taco Bar

Tortilla Chips & Mexicana Salsa (v/gf)
 Flour Tortillas
 Chipotle-Braised Chicken Tinga (gf)
 Carne Asada (gf) or Ground Beef (gf)
 Seasonal Vegetables (v/gf)
 Red Rice & Black Beans (v/gf)
 Guacamole (v/gf)
 Queso Fresco & Sour Cream (veg/gf)
 Tres Leches & Chocolate Torte (gf)

\$35 per person

Enchilada Buffet

Tortilla Chips & Mexicana Salsa (v/gf)
 Verde Salad (veg/gf)
 Pumpkin Seed Dressing
 Spinach Enchiladas (veg/gf)
 Poblano Cream Sauce
 Chicken Suizas Enchiladas (gf)
 Verde Sauce
 Brisket Enchiladas (gf)
 Colorado Sauce
 Red Rice & Black Beans (v/gf)
 Tres Leches & Chocolate Torte (gf)

\$37 per person

Fajita Buffet

Tortilla Chips & Mexicana Salsa (v/gf)
 Verde Salad (veg/gf)
 Pumpkin Seed Dressing
 Flour Tortillas
 Grilled Chicken (gf)
 Grilled Flank Steak (gf)
 Portobello Mushrooms,
 Peppers, & Onions (v/gf)
 Red Rice & Black Beans (v/gf)
 Sour Cream (veg/gf)
 Chimichurri Sauce (v/gf)
 Chipotle Salsa (v/gf)
 Tres Leches & Chocolate Torte (gf)

add guacamole for \$3 per person

\$40 per person

Dinner Buffet

Tortilla Chips & Mexicana Salsa (v/gf)
 Verde Salad (veg/gf)
 Pumpkin Seed Dressing
 Portobello Stuffed Mushroom (v/gf)
 Stuffed with quinoa & vegetable pilaf
 Grilled Salmon (gf)
 Tamarind glaze & mango salsa
 Grilled Tri Tip Steak (gf)
 Chimichurri sauce
 Herb Roasted Chicken Breast (gf)
 Mushroom & Herb Au Jus
 Seasonal Vegetables (v/gf)
 Roasted Potatoes (v/gf)
 Tres Leches & Chocolate Torte (gf)

\$45 per person

Upgrades & Additions

Chipotle Chicken Tinga (gf) +\$4
 Grilled Chicken (gf) +\$4
 Ground Beef (gf) +\$4
 Carne Asada (gf) +\$4
 Beef Brisket (gf) +\$5
 Grilled Shrimp (gf) +\$5

Soft Corn Tortillas (gf) +\$.50
 Guacamole (v/gf) +\$3
 Salsa Trio (v/gf) +\$3
chipotle, tomatillo, mango habanero (hot!)
 Queso Bravo (v/gf) +\$3
 Spinach Enchiladas (veg/gf) +\$4
poblano cream sauce

(v) = Vegan, | (veg) = Vegetarian, | (gf) = Gluten Free

PLATED

** Vegan & Gluten free options available for all courses upon request**

Plated Menu \$50 per person

FAMILY STYLE STARTERS (v,tg)

Guacamole, Mexicana Salsa & Tortilla chips

****hors d'oeuvres station upgrade +\$5pp**

Select items from our a la carte hors d'oeuvres section to accompany your family style starters for the perfect cocktail hour

SALAD

Verde (v,gf)

mixed greens, blueberries, tomato, pumpkin seeds, queso fresco
pumpkin seed dressing

ENTRÉE

Camarones a la Diabla

shrimp, cheese tortellini, seasonal vegetables, chipotle cream sauce
****Without shrimp (v)****

Chicken Florentine (gf)

stuffed with spinach, tomatoes & cheese, topped with mushroom & herb au jus
served with seasonal vegetables & roasted potatoes

New York Strip (gf)

Mez Steak sauce
served with seasonal vegetables & roasted potatoes

Grilled Salmon (gf)

tamarind glaze & mango salsa
served with seasonal vegetables & roasted potatoes

DESSERT

Tres Leches Cake

meringue, candied almonds, caramel

Chocolate Torte (gf)

raspberry coulis

NON ALCOHOLIC BEVERAGES

Unlimited Soda & Iced Tea—Complimentary with all food packages

Coffee & Hot Tea—charged based on consumption

Coffee & Hot Tea Station—charged by guaranteed guest count

BAR

Drinks are charged based on consumption

Fully Hosted

Includes Beer, Wine,
Margaritas & Premium Liquor

A la Carte Hosted

Host may customize offerings from the a
la carte selections below

Drink Tickets

Redeemable for fully hosted or a la carte
hosted selections

No Host Bar

All alcohol is paid for by guests on
individual tabs

A LA CARTE SELECTIONS

Customize your bar offerings from the choices below

Mez Signature Margaritas

Lunazul Tequila – \$13

Tequila Upgrades:

Tres Agaves Tequila - \$15

Patron Silver Tequila - \$17

flavored margaritas available upon request with premium upgrades

Liquor & Cocktails

Grey Goose Vodka, Beefeaters Gin, Cruzan Rum,
Jack Daniels Whiskey, Makers Mark Bourbon, Dewar's Scotch,
Lunazul Tequila
\$9-\$14 each

Wine

Mez Selection of Three Whites & Three Reds
\$40 per bottle—\$10 per glass

**Sparkling wine and house made Sangria available upon request*

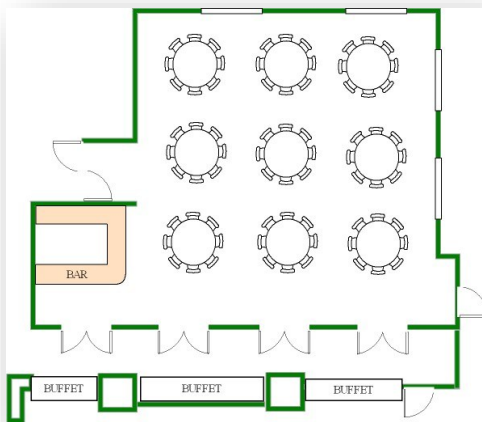
Assorted Beer

Domestic, Import & Craft Selections
\$5-\$6 per bottle

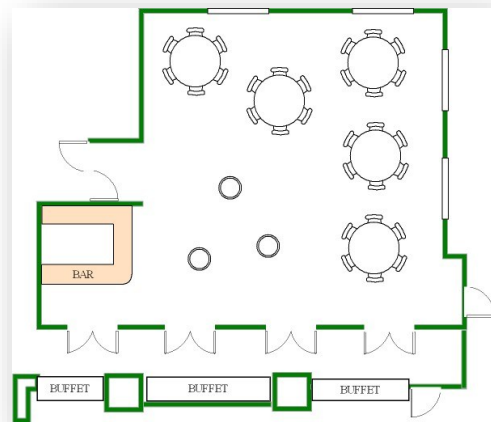


ROOM LAYOUTS

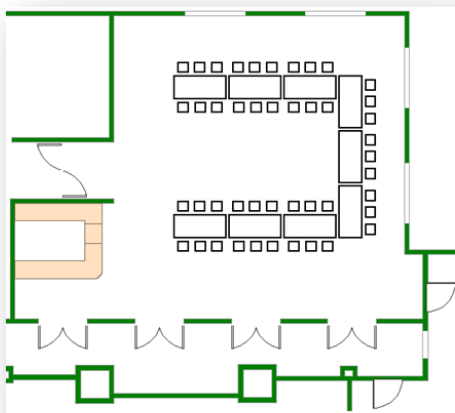
Our private room can be configured in various layouts to best suit your dining, party or meeting needs.



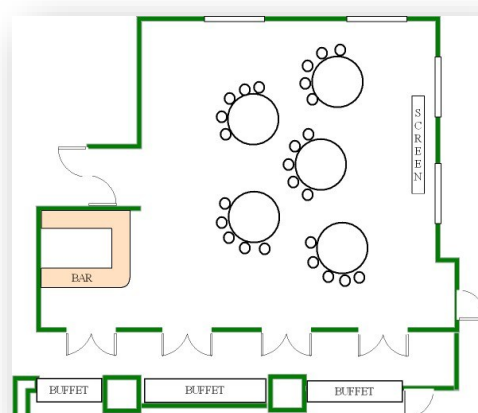
Fully Seated Rounds
80 guest maximum



**Partial Seating
with Cocktail Tables**
various layouts available up to 100 guests



U-Shape Layout
20 guest maximum
Subject to availability



**Presentation Layout
Crescent Seated**
48 guest maximum

LOCATION

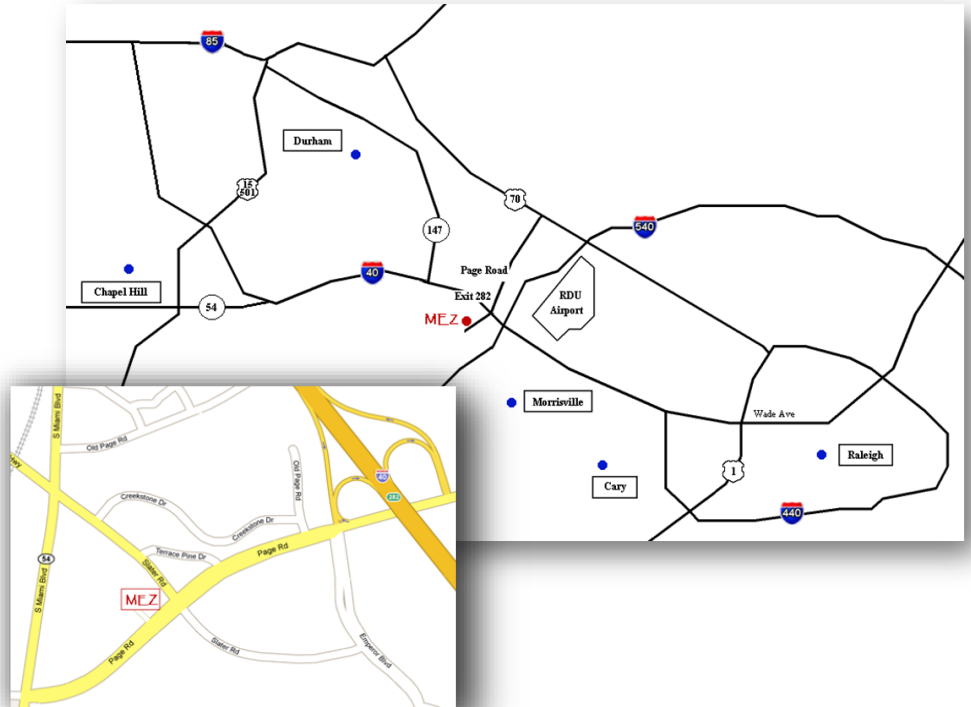
Mez Contemporary Mexican

is a member of the locally owned and operated Chapel Hill Restaurant Group.

The Award-winning group also includes

- 411 West Italian Café
- Squid's Restaurant
- Page Road Grill
- Lulu BangBang
- CHRG Catering.

Our menu features traditional Mexican recipes with a modern, healthy twist, and uses locally grown organic products whenever possible



Mez Contemporary Mexican

5410 Page Road, Ste 8
Durham, NC 27703

Phone: 919-941-1630

Fax: 919-941-7744

E-mail: info@mezdurham.com

Event Coordinator
April Draeger
April@mezdurham.com

- Conveniently located in the heart of the Triangle, just minutes from Chapel Hill, Raleigh, Durham and Cary off I-40 (Exit 282)
- 2 Miles from RDU international Airport
- Within walking distance or a quick shuttle ride to many surrounding hotels
- Free Parking: located in the lot surrounding Mez Restaurant. If that lot becomes full, guests are welcome to park in the lot across Slater Road after 5pm.



MEZ Facility Rental Agreement

Thank you for considering Mez Contemporary Mexican for your upcoming event. We look forward to working with you to make your event a success. We realize you have many venues to choose from, and we appreciate your support.

To confirm arrangements and to ensure the success of your event, please note the following:

FOOD & BEVERAGE MINIMUMS:

It is understood that Mez has a pre-tax, pre-gratuity food and beverage minimum for the following:

Banquet Room:

- \$1,000 for all daytime events (ending by 4pm, Mon-Fri)
- \$1,500 for all evening events (ending by 10pm, Mon-Fri)
- *** 5% facility fee applies to all Banquet Room events

Downstairs Patio:

- \$1500 for all daytime & evening events

ROOM RENTAL FEE: If the food and beverage minimum **is not met** the remaining balance will be charged as a room rental fee to meet the minimum. This cost is nonnegotiable. Food and beverage minimum may not be met by purchasing food to go or gift certificates.

FACILITY FEE: There is a 5% Facilities fee added to all Banquet events (pre-tax, pre-gratuity) to cover room maintenance, A/V maintenance, and linen charges.

CANCELLATION POLICY:

- Cancellations seven to two days prior to event are subject to a charged fee of \$250
- Cancellations one day prior to event are subject to a charge equal to 50% of the contracted food price or \$500, whichever is greater.
- Cancellations the day of are responsible for 100% of the contracted food price or \$1,000, whichever is greater.

INCLEMENT WEATHER: In the case of inclement weather, the relocation of the party must be determined by noon the day of. If Downstairs Patio events are moved due to weather at the discretion of Mez Management, the food and beverage minimum stands and client understands the relocation space may not be private.

RESERVING & PAYMENT:

- An approval of policies as well as credit card information is required to secure your date.
- Mez will not charge a deposit but will enforce cancellation policy.
- Parties are billed on a single check at the close each event. We accept cash & all major credit cards.
- The credit card that will be used for expenses of the event must be available on-site when closing the check. If this is not possible, please arrange credit card use with your banquet director.

FOOD & GUEST COUNT:

- All menu selections are charged on a per person basis for the guaranteed guest count.
- Menu selections and estimated guest count are due **at least 2 weeks (14 days) before the event.**
- Guaranteed guest count is due **1 week (7 days) before the event.**
- Client will be charged using the guaranteed guest count or the actual number of guests in attendance, whichever is greater.
- By county health codes,
 - Buffet food can only be left out for a duration of 2 hours
 - Any food leftover from a buffet is to be discarded by the restaurant and cannot be boxed

**TIME LIMIT:**

- There is a **4-hour** limit on any event duration.
- Daytime events must conclude by **4pm**
- All evening events must conclude by **10pm**
- If the event exceeds this limit, there will be a service charge added to the bill of:
 - \$30 per additional hour per server
 - \$50 per additional hour for one floor manager to stay on-site.

SET-UP & BREAKDOWN TIME:

- guests are allotted **1.5 hours prior** to the start of their event for set up and decorating.
- additional set-up time may be granted on a case by case basis but it is not guaranteed.
- If your event runs until 4pm or 10pm, breakdown and removal of decorations must be completed within **30 minutes** after guest departure. If this is not feasible, you may need to adjust your end time to accommodate for the extra time needed

DECORATIONS & PROHIBITED ITEMS:

- Outside decorations are allowed (please review set up times and plan accordingly)
- Vendors & deliveries need to be approved by Event Coordinator.
- *Prohibited Items:
CONFETTI, THUMB TACKS ON WALLS, ADHESIVES THAT DAMAGE SURFACES
- *Guests are responsible for removing **any and all decorations**. This is not the responsibility of our staff

MUSIC & ENTERTAINMENT: Music is welcomed but cannot be disruptive to guests in our main dining room. DJ's and Bands must be approved by Event Coordinator. Mez reserves the right to monitor and control noise levels.

ADDITIONAL COSTS & FEES: Banquet servers are compensated through gratuities. The final bill will reflect a 20% gratuity and 7.5% sales tax. Additional fees may include but are not limited to: \$1.00 per person outside dessert fee and \$30 corking fee if bringing outside wine

NON-OPERATING FEES: Events that are booked outside of our normal operating hours are subject to a "non-operating/chef fee" which will be determined on a case-by-case basis.

OTHER: Mez is not responsible for any personal property or items lost, stolen or damaged. Smoking of any kind is not permitted on the property; This includes our downstairs patio and second floor terrace. Children must be supervised at all times, no running or horseplaying.

The signing of this rental agreement indicates that the Client understands and agrees to all venue policies.

Signature & Credit Card Info

Signed: _____ Phone: _____

Dated: _____

Event Date: _____ Time: _____

Name on Credit Card: _____

Credit Card Type: _____

Credit Card Number: _____ Exp: _____