

Chacha's
LATIN KITCHEN

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Special Event Planning Guide



Dear Guest,

Thank you for your interest in Cha Cha's, the fresh innovative Latin restaurant located in the heart of Brea Downtown. Everyone at Cha Cha's takes exceptional pride in our restaurant and we have the expertise to ensure your special event is planned correctly and is executed flawlessly.

Cha Cha's Tacos & Tequila offers an alternative to traditional Mexican cuisine. Using only quality seasonal and organic ingredients, our Latin-inspired menu features spectacular Latin food prepared in a wood-fired oven, and a variety of fresh house made fire-roasted salsas, which hint to the natural and abundant flavor profiles found in every dish.

The same attention to detail carries on to our hand-crafted cocktails; using only fresh-squeezed juices, house-made sour mixes, 100% Blue Agave Tequilas and fresh-fruit garnishes for all of our Margaritas.

We have three distinct eating areas to choose from:

The Main Dining Room

The décor is succinctly in step with Cha Cha's culinary philosophy of fusing traditional and modern elements. Both sensibilities are celebrated throughout the venue's breezy space combining bits of classic design motifs such as brick walls, rustic tile, comfy booths and settees.

Seating for up to 120 people.

The Cha Cha Lounge

Our lively adjacent lounge is yet another area where guests can dine or cozy up to the bar and enjoy a vast selection of premium tequilas and original handcrafted cocktails. As with its cuisine, Cha Cha's takes great pride in its offering of original handcrafted cocktails.

Seating for up to 40 people.

The Patio

Cha Cha's now features a fully-enclosed, heated patio, which overlooks the vibrant, pedestrian-friendly promenade. Our beautiful patio can seat up to 60, making it the perfect place to plan your next party.

Seating for up to 60 people (sit down).

Over the next few pages, please find our special event menus.

Don't see something that fits your needs? Although we take great pride in our menus, nothing is set in stone. We are happy to work with you to ensure that your special event vision becomes a reality. If you don't see an item on our current list, or need something adjusted to fit what you need, please let us know and we will be happy to work with you.

If you have any questions, please call us at 714-255-1040, or email us at Michele@ChaChasBrea.com.

Sincerely,

Don Myers & Peter Serantoni

Co-founders of Cha Cha's Tacos & Tequila





Cha Cha's Tacos & Tequila Group Luncheon Menu

To Start:

Fresh Corn Tortilla Chips with fire-roasted tomato and tomatillo salsas

Entrée Choices:

Grilled Heart of Romaine Salad

**Homemade cilantro-pumpkin-seed dressing, pico de gallo, cotija cheese
With your choice of: Skirt Steak, Shrimp or Breast of Chicken**

Crab & Shrimp Enchiladas

**Crab & Shrimp sautéed with garlic, white wine, poblano peppers;
served with a creamy habanero pesto sauce**

Carne Asada

**Grilled, marinated skirt steak with roasted Yukon Gold potatoes,
poblano peppers and fresh chimichurri**

Roasted Breast of Chicken

**Marinated in Yucatan spices served with fresh vegetables,
homemade salsas and corn tortillas**

**\$15.95 per person, plus 7.75% tax and 18% Gratuity,
includes Iced Tea or Sodas**

**Pricing and menu items may change due to availability
and seasonality. Please ask a manager for more details.**

**Try our Famous "House Margarita; named "Critics Choice" for Best Margarita in
Orange County by the Orange County Register**





Cha Cha's Tacos & Tequila

Group Dinner Menu

(For parties of 20 and above)

To Start:

Fresh Corn Tortilla Chips with fire-roasted tomato and tomatillo salsas & Fresh Guacamole

Salad Course:

Caesar Salad

Homemade cilantro-pepita dressing tossed with hearts of Romaine, crisp tortillas and Cotija cheese

Entrée Choices:

Fresh Grilled Salmon

Chipotle-honey glazed on a bed of roasted potatoes, fresh corn and pasilla chiles

Crab & Shrimp Enchiladas

Crab & Shrimp sautéed with garlic, white wine, poblano peppers; served with a creamy habanero pesto sauce

Carne Asada

Grilled, marinated skirt steak with roasted Yukon Gold potatoes, poblano peppers and fresh chimichurri

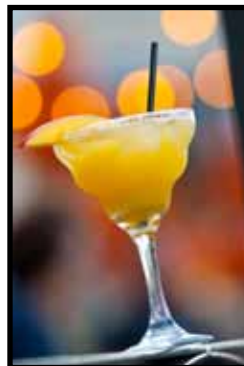
Roasted Breast of Chicken

Marinated in Yucatan spices served with fresh vegetables, homemade salsas an corn tortillas

\$24.95 per person, plus 7.75% tax and 18% Gratuity.

Pricing and menu items may change due to availability and seasonality. Please ask a manager for more details.

Try our Famous "House Margarita; named "Critics Choice" for Best Margarita in Orange County by the Orange County Register





Cocktails

Hand-crafted with fresh squeezed juices, homemade infusions, and seasonal fresh fruits.

Cha Cha's House Margarita Winner of the "Critics Award" for Best Margarita in Orange County!

HOUSE MARGARITA

El Jimador Blanco 100% Blue Agave, Cointreau, Fresh Homemade Sour mix, hand shaken served on the rocks.

SANGRIA TRADICIONAL

Red wine infused with fresh citrus, tropical fruit, and orange liqueur.

MANGO-HABANERO

Pueblo Viejo 100% Blue Agave, Cointreau, mango, fresh mint Habanero infusion.

MEXICAN GRANDE LEMONADE

Tequila Blanco, Fresh Lemonade Habanero syrup, Red Chili, Bottle of Coronita.

ERENDIDA-RITA

El Jimador 100%, fresh watermelon, Homemade hibiscus juice, Agave Nectar, fresh lime.

CHA CHA MARGARITA

Siete Leguas 100% Blue Agave, Elderflower Liqueur, fresh Lime, Ruby Red Grapefruit Juice.

PRICKLY PEAR MARGARITA

Jose Cuervo Tradicional, prickly pear juice, agave nectar, and a float of Gran Marnier.

PLATINUM MOJITO

Myers Platinum Rum, Lime Juice, Fresh Mint and a touch of Sugar Cane served lightly frozen.

PINEAPPLE SMASH

Pisco infused with vanilla bean, Damiana and fresh Pineapple.

