

XOCHI

THE FLAVORS OF OAXACA



On behalf of James Beard Award-winning Chef Hugo Ortega and our dedicated team, thank you for your interest in hosting your special event at Xochi.

We are conveniently located in the heart of downtown Houston inside the Marriott Marquis at 1777 Walker St., overlooking Discovery Green.

Xochi is an ideal setting for events of all sizes and occasions, from birthdays and anniversaries to corporate gatherings and everything in between. We accommodate everything from receptions to seated dinners and buffets.

We also offer off-site catering!

To inquire, please visit our Private Dining & Catering page on our website or reach out directly to our Banquet Coordinator during the hours below.

Zenis Lainez
Monday through Friday, 10am to 4pm
zenis@xochihouston.com



Xochi – A Taste of Oaxaca in the Heart of Houston

Award-winning Xochi celebrates the amazing culinary richness and traditions of Oaxaca, Mexico. All our food is made from scratch in-house, from moles and salsas to all our cheeses, masa and even our celebrated Mexican chocolate which we roast and grind onsite. Our hand-crafted food is made with skill, love and tradition just as our ancestors did.

The perfect complement to our cuisine is our spirits, wine and beer selections. We offer a wide variety of mezcals, tequilas, Mexican wines and award-winning specialty cocktails with Oaxacan flair. We also offer an extensive multinational wine list and Mexican beverages such as aguas frescas, chocolate caliente, palomas, and, of course, margaritas.

The food and drink combined with our professional service ensure that your event will be a memorable one, whether at Xochi or an offsite location. ***Buen Provecho!***

Parking

Valet parking is located at the corner of Walker and Crawford Streets and costs \$11 per person. There is also self-parking on the neighboring streets. *We are not responsible for vehicles once the guests have left the establishment.*

Payment

The balance of your payment is expected in full at the end of your event. We accept Visa, MasterCard, American Express and Discover as well as cash.

Menu Guidelines

- There is a 16-person maximum on a la carte functions, particularly on weekends.
- For parties of more than 16 guests, we require a set menu with 2-4 options per main course, allowing our kitchen to provide the best quality and service.
- We can customize menus, including:
 - Vegetarian and vegan options and substitutes for dietary restrictions
 - Buffet-style
 - Passed hors d'oeuvres
- Menu and wine selections must be submitted at least 5 days prior to your event, please.
- It is our policy that no outside food or beverages be brought into the restaurant, except for specialty cakes with prior notice and approval.
- Menus will be printed on Xochi stationary unless otherwise noted. We will happily insert your company logo and/or event title to the menus.

Beverages & Drinks

Our managers will be happy to assist in the planning of your event providing suggestions that best complement your customized menu. For larger events, a mini bar can be created with a variety of signature cocktails, bottle beers and wines. By having the bar in the private room, it will allow us to provide faster service. Open bar option is available for smaller events.

We also offer a house red, white and bubbly for \$50 per bottle (sommelier's choice).

Special Touches

We can happily assist with special touches for your event such as flowers, balloons, specialty linens or valet (gratuity included). We can also arrange for audio/visual equipment such as microphones, speakers, projectors and screens.

You may decorate the room for your event, however we ask that you do not use small confetti or glitter or attach anything that will cause damage to the walls. We will arrange an arrival time in advance to make sure the space is ready for you!

Reservations & Minimums

To reserve an area for your event, we generally require a credit card number to secure the reservation. No charges will be made unless cancellation is done without proper advance notice. We will need a guaranteed guest count at least 3 days prior to the event. Please note:

- Any event cancelled within 7 days of the party will forfeit the deposit or pay for specialty ordered items.
- Any cancellations during the month of December will forfeit the deposit.

We do not charge room fees but require that You meet applicable food & beverage minimums, which exclude tax, gratuity, linen costs and additional services such as AV requests. If the minimum is not met, the remaining balance will be charged as a room fee or unmet minimum.

- Minimums may be negotiated on a case-by-case basis excluding Sunday Brunch & Holidays

COVERED PATIO

Accommodates 60 guests seated, 65 standing

Lunch

Monday – Friday | 11:30am – 3pm
Food & Beverage Minimum: \$1,500

Saturday Brunch

11:30am – 3pm
Food & Beverage Minimum: \$1,800

Sunday Brunch

10:30am – 3pm
Food & Beverage Minimum: \$2,200
(2 hour time limit)

Dinner

Monday – Thursday | 4 – 9pm
Food & Beverage Minimum: \$2,800

Friday & Saturday | 4 – 11pm
Food & Beverage Minimum: \$3,200
(3 hour time limit)

\$50 set-up fee

Cocktail Events:

\$50 cocktail table rental per table plus delivery

(Please note: table sizes and configurations are
subject to change based on availability and requests)



CHAPULÍN

Accommodates 25 guests seated, 26 standing

Lunch

Monday – Friday | 11:30am – 3pm

Food & Beverage Minimum: \$500

Saturday Brunch

11:30am – 3pm

Food & Beverage Minimum: \$800

Sunday Brunch

10:30am – 3pm

Food & Beverage Minimum: \$1,200

(2 hour time limit)

Dinner

Monday – Thursday | 4 – 9pm

Food & Beverage Minimum: \$1,500

Friday & Saturday | 4 – 11pm

Food & Beverage Minimum: \$1,800

(3 hour time limit)

\$20 set-up fee

Cocktail Events:

\$50 cocktail table rental per table plus delivery

Optional Audio/Visual:

Microphone & speaker \$195

Podium, microphone, speaker \$270

Projector & screen \$295 (w/ sound \$395)

(Please note: table sizes and configurations are subject to change based on availability and request)



ESPADÍN

Accommodates 60 guests seated, 70 standing

Lunch

Monday – Friday | 11:30am – 3pm
Food & Beverage Minimum: \$1,400

Saturday Brunch

11:30am – 3pm
Food & Beverage Minimum: \$2,000

Sunday Brunch

10:30am – 3pm
Food & Beverage Minimum: \$3,000
(2 hour time limit)

Dinner

Monday – Thursday | 4 – 9pm
Food & Beverage Minimum: \$4,200

Friday & Saturday | 4 – 11pm
Food & Beverage Minimum: \$4,500
(3 hour time limit)

\$60 set-up fee

Cocktail Events:

\$50 cocktail table rental per table plus delivery

Optional Audio/Visual:

Microphone & speaker \$195

Podium, microphone, speaker \$270

Projector & screen \$295 (w/ sound \$395)

(Please note: table sizes and configurations are
subject to change based on availability and request)



LOUNGE

Accommodates 20 guests seated, 22 standing

Day (lunch & Saturday brunch)

Monday – Saturday | 11:30am – 3pm

Food & Beverage Minimum: \$500

Sunday Brunch

10:30am – 3pm

No minimum but a credit card on file is required

(2 hour time limit)

Dinner

Monday – Thursday | 4 – 9pm

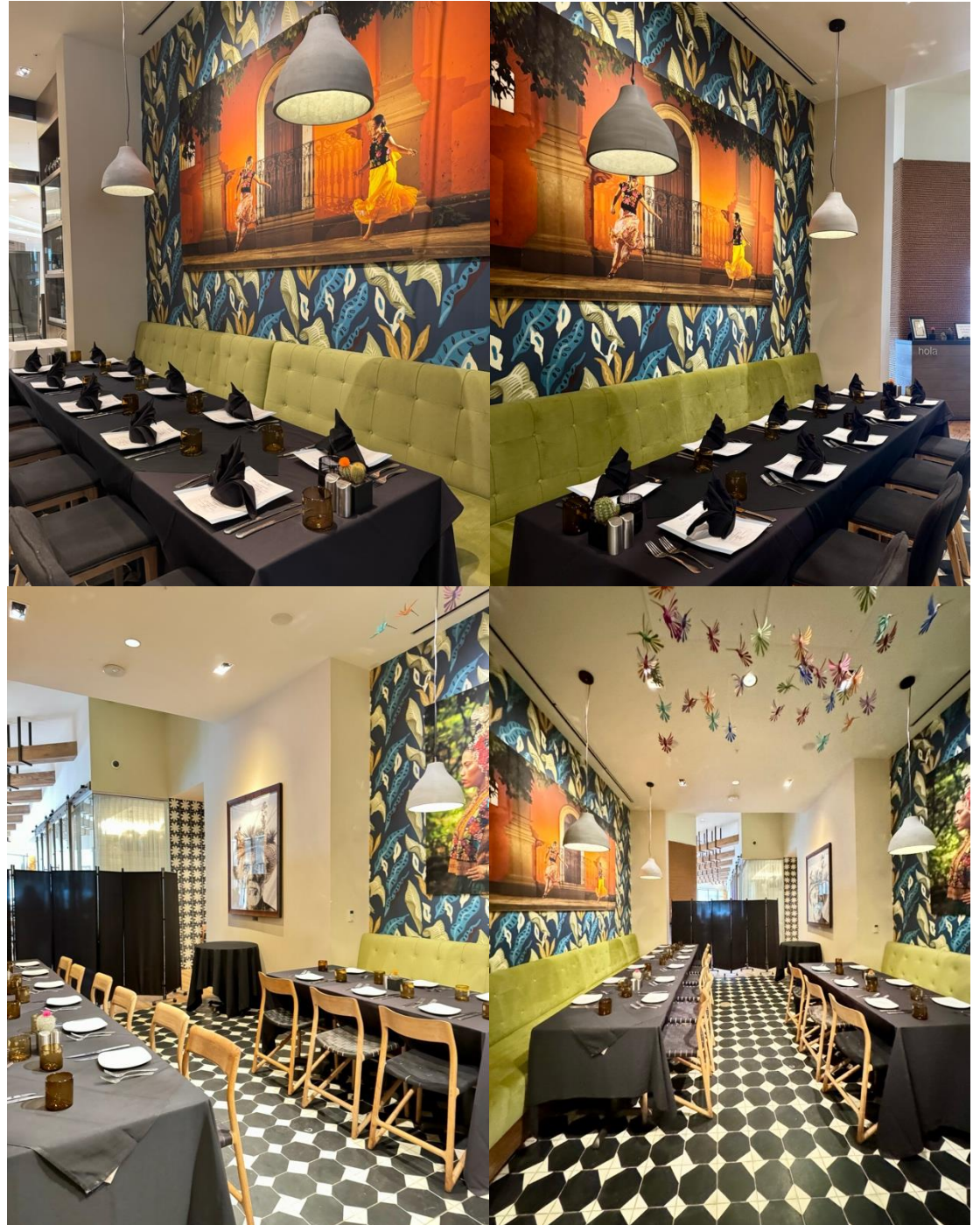
Food & Beverage Minimum: \$1200

Friday & Saturday | 4 – 11pm

Food & Beverage Minimum: \$1500

(3 hour time limit)

(Please note: table sizes and configurations are subject to change based on availability and request)



BUYOUT

Accommodates 215 guests seated + 50 patio,
250 standing + 70 patio

Day (lunch & Saturday brunch)

Monday – Saturday | 11:30am – 3pm

Food & Beverage Minimum: \$10,500

(not available Sundays)

Dinner

Sunday, Monday, Tuesday | 4 – 9pm

Food & Beverage Minimum: \$20,000

Holidays, May & December: \$24,000

Wednesday & Thursday | 4 – 9pm

Food & Beverage Minimum: \$26,000

Holidays, May & December: \$30,000

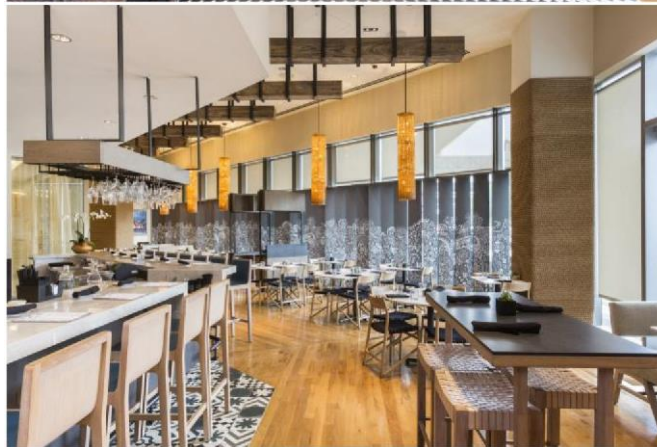
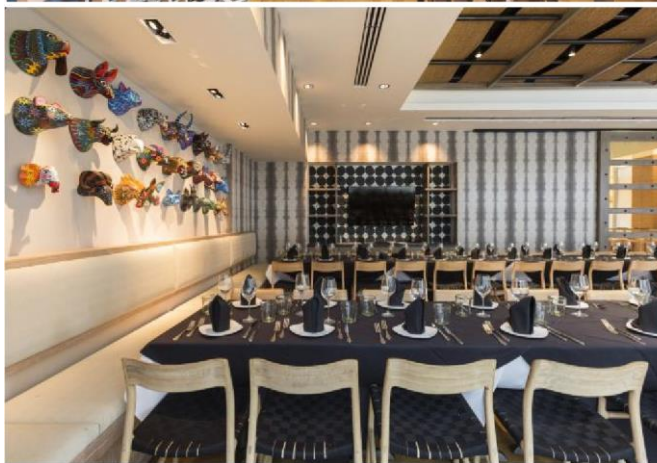
Friday & Saturday | 4 – 11pm

Food & Beverage Minimum: \$30,000

Holidays, May & December: \$34,000

\$350 set-up fee

DJ or live music option available



PRIX FIXE MENUS

Create your ideal event menu or choose from ours—tailored to your budget, theme, and dietary needs.

*Brunch pre-fixe menus available Saturdays
11:30am – 3pm.*

BRUNCH PRE FIXE \$47

FAMILY-STYLE APPETIZERS

GUACAMOLE

served with crispy tostadas

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema,
queso fresco

ENTREE

CHILAQUILES

corn totopos, chicken, salsa verde, crema,
queso fresco, sunny-side-up eggs

TOSTADAS DE CAMARON

sautéed shrimp, chile de ajo, refritos,, tomatillo
salsa, crunchy garnishes

MEMELA Y HUEVO

toasted masa pancake, shredded roasted
chicken, mole negro, sunny-side-up eggs

TLAYUDA DE HONGOS (V)

large crispy Oaxaca tortilla, roasted mushrooms,
goat cheese, huitlacoche, vegetarian beans

DESSERT

CHURROS

ice cream of the day

HELADO

sorbet of the day

FRUTA FRESCA

fresh fruit

BRUNCH PRE FIXE \$57

FIRST COURSE

OSTIONES DE LUJO

half-dozen wood-roasted oysters,
cotija, mole amarillo,
breadcrumbs

TAQUITOS DORADOS

chicken picadillo, mole coloradito,
crema, queso fresco

CEVICHE DE ROBALO

striped bass, aguachile verde, cilantro,
avocado, serrano, corn, red onion, cucumber,
plantain tostada

ENTREE

CHILAQUILES

corn totopos, chicken, salsa verde, crema,
queso fresco, sunny-side-up eggs

BARBACOA DE RES DE ZAACHILA

grilled rolled tenderloin, hoja santa, guajillo
puya and costeno pepper adobo, carrots,
masa dumplings

MEMELA Y HUEVO

toasted masa pancake, shredded roasted
chicken, mole negro, sunny-side-up eggs

TLAYUDA DE POLLO

large crispy Oaxaca tortilla, roasted chicken,
mole negro, quesillo, Oaxacan black beans

FAMILY-STYLE SIDES

ARROZ Y REFritos

white rice and refried beans

DESSERT

TRES LECHES

vanilla cake with three milks

CHURROS

ice cream of the day

FRUTA FRESCA

fresh fruit

BRUNCH PRE FIXE \$67

FAMILY STYLE APPETIZERS

CEVICHE DE ROBALO

striped bass, aguachile verde, cilantro,
avocado, cucumber, plantain tostada

TAQUITOS DORADOS

chicken picadillo, mole coloradito,
crema, queso fresco

GUACAMOLE

served with crispy tostadas

ENTREE

CHILAQUILES

corn totopos, chicken, salsa verde, crema,
queso fresco, sunny-side-up eggs

BARBACOA DE RES DE ZAACHILA

grilled rolled tenderloin, hoja santa, guajillo
puya and costeno pepper adobo, carrots,
masa dumplings

MEMELA Y HUEVOS

toasted masa pancake, shredded roasted
chicken, mole negro, sunny-side-up eggs

BISTEC CON HUEVOS

grilled Black Angus skirt steak,
refritos, red tomatillo salsa, queso
fresco, sunny-side-up eggs, corn
tostdas

ENCHILADAS VEGETARIANAS (V)

corn tortilla, quelites, poblano pepper, corn,
serrano, onion, queso fresco, mole amarillo

DESSERT

TRES LECHES DE CHOCOLATE

chocolate cake with
three milks

HELADO

sorbet of the day

FRUTA FRESCA

fresh fruit

SUNDAY BRUNCH BUFFET

\$48 ADULT \$17 CHILD (AGE 12 AND UNDER)

(Available Sundays 10:30am – 3pm)

Xochi's Sunday Brunch Buffet is an overflowing selection of antojitos from the comal, marinated vegetable salads, cocteles y ceviches, enchiladas, masa bocadillos, tamales, egg dishes such as chilaquiles, migas and huevos a la Mexicana, meat carving station, side dishes...y más!

Executive Pastry Chef Ruben Ortega prepares a bountiful selection of traditional Mexican fresh baked breads, cookies, candies, fresh fruit and pastries.

To complement the cuisine, we have an extensive menu of eye-opening coffees and cocktails for you and your guests to choose from, as well as fresh-squeezed juices and our famous Mexican hot chocolate.



DINNER PRE FIXE \$78

FAMILY-STYLE APPETIZERS

TAQUITOS DORADOS
chicken picadillo, mole coloradito, crema, queso fresco

CEVICHE DE ROBALO
striped bass, aguachile verde, cilantro, avocado, serrano, corn, red onion, cucumber, plantain tostadas

ENTREE

BARBACOA DE RES DE ZAACHILA
grilled rolled tenderloin, hoja santa, guajillo puya and costeno pepper adobo, carrots, masa dumplings

POLLO ASADO
half chicken, Oaxacan adobo rub

ENCHILADAS
ask your server for the day's selection

TIERRA OAXACA (V)
mole amarillo, quelites, confit tomato, roasted carrots, wild mushrooms, hoja santa dressing, dry pepper "soil"

FAMILY-STYLE SIDES

ARROZ Y REFritos
white rice and refried beans

DESSERT

CREMOSO DE CHOCOLATE
dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

CHURROS
ice cream of the day

HELADO
sorbet of the day

DINNER PRE FIXE \$88

FAMILY-STYLE APPETIZERS

QUESO DE RANCHO

housemade queso de cincho, chicharrones, insects (chicatanas, chapulines, gusanos), huaxmole rojo

CEVICHE DE ROBALO

sea bass, aguachile verde, cilantro, avocado, serrano, corn, red onion, cucumber, plantain tostada

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco

ENTREE

PESCADO

catch of the day, green chile atole, sautéed vegetables, cilantro pesto

POLLO ASADO

half chicken, Oaxacan adobo rub

CACHETES DE RES EN MOLE PASILLA

braised beef cheeks, creamy corn rice, mole pasilla

ENCHILADAS

ask your server for the day's selection

TIERRA OAXACA (V)

mole amarillo, quelites, confit tomato, roasted carrots, wild mushrooms, hoja santa dressing, dry pepper "soil"

FAMILY-STYLE SIDES

ARROZ Y REFRITOS

white rice and refried beans

PAPAS CON MOLE

roasted potatoes, mole pasilla, queso fresco

DESSERT

TRES LECHES DE CHOCOLATE

chocolate cake drenched with three milks

CHURROS

ice cream of the day

HELADO

sorbet of the day

DINNER PRE FIXE \$98

FAMILY-STYLE APPETIZERS

OSTIONES DE LUJO

wood-roasted oysters, mole amarillo, cotija, breadcrumbs

COSTILLAS DE PUERCO

pork ribs in ant mole

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco

ENTREE

CALLO DE HACHA

seared scallops, cornbread, pipian sauce, toasted pumpkin seeds

CACHETES DE RES EN MOLE PASILLA

braised beef cheeks, creamy corn rice, mole pasilla

PESCADO

catch of the day, green chile atole, sautéed vegetables, cilantro pesto

BISTEC CON MOLE DE CHICATANA

grilled Prime Angus ribeye, spicy potatoes, ant mole, pasilla pepper aioli

ENCHILADAS VEGETARIANAS (V)

quelites, poblano pepper, corn, serrano, onion, queso fresco, mole amarillo

FAMILY-STYLE SIDES

ARROZ Y REFRITOS

white rice and refried beans

ZANAHORIAS

oven-roasted carrots, goat cheese, requesón, Oaxacan herbs

DESSERT

TRES LECHES DE CHOCOLATE

chocolate cake drenched with three milks

CHURROS

ice cream of the day

HELADO

sorbet of the day

DINNER PRE FIXE \$120

FAMILY-STYLE APPETIZERS

QUESO DE RANCHO

housemade queso de cincho, chicharrones, insects (chicatanas, chapulines, gusanos), huaxmole rojo

SEASONAL AGUACHILE

spicy yellowfin tuna

TAQUITOS DORADOS

chicken picadillo, mole coloradito, crema, queso fresco

OSTIONES DE LUJO

wood-roasted oysters, mole amarillo, Parmesan, breadcrumbs

ENTREE

PESCADO

catch of the day, green chile atole, sautéed vegetables, cilantro pesto

COSTILLAS DE BORREGO

Australian lamb chops, tamarind mole, potatoes

BARBACOA DE RES DE ZAACHILA

grilled rolled tenderloin, hoja santa, guajillo puya and costeno pepper adobo, potato, carrots, masa dumpling

CALLO DE HACHA

seared scallops, creamy corn rice, pipian sauce, toasted pumpkin seeds

ENCHILADAS VEGETARIANAS (V)

quelites, poblano pepper, corn, serrano, onion, queso fresco, mole amarillo

FAMILY-STYLE SIDES

ARROZ Y REFRITOS

white rice and refried beans

COLIFLOR

roasted cauliflower steak, cauliflower puree, fresh greens

DESSERT

TRES LECHES DE CHOCOLATE

chocolate cake drenched with three milks

CREMOSO DE CHOCOLATE

dense soft chocolate pudding, air sponge cake, peanut powder, strawberry

HELADO DE ELOTE

corn custard ice cream, Texas blue corn whiskey-infused ice cream, corn cookie, blue corn atole

LUNCH PRE FIXE \$42

Includes soft drinks or mocktail

FAMILY-STYLE APPETIZERS

GUACAMOLE
crispy tostadas

TAQUITOS DORADOS
chicken picadillo, mole coloradito, crema,
queso fresco

ENTREE

TOTADAS DE CAMARON
sauteed shrimp, chile de ajo, refried beans,
tomatillo-avocado sauce, crunchy garnishes

ENCHILADAS VEGETARIANAS (V)
corn tortilla, quelites, poblano pepper, corn, serrano,
onion, queso fresco, mole amarillo

TACOS DE PATO
confit crispy duck tacos, chicharrón, salsa albañil

ENSALADA CON POLLO
grilled chicken, kale, Brussels sprouts,
avocado, almonds, dried cherries, lemon
vinaigrette

XOCHI BURGER
prime beef hamburger, chorizo, avocado, refried
beans, watercress, Oaxacan cheese, pasilla pepper
mayo, jalapenos, crispy spicy potatoes

DESSERT

HELADO
sorbet of the day

FRUTA FRESCA
fresh fruit

LUNCH PRE FIXE \$52

Includes soft drinks or mocktail

FAMILY-STYLE APPETIZERS

MOLOTES DE XOXOCOTLAN
oval masa pancakes, potato, quesillo, chorizo,
mole coloradito, chapulin garnish

ROBALO
sea bass, aguachile verde, cilantro, parsley, lime, orange,
avocado, serrano, corn, red onion, cucumber, plantain
tostada

ENTRÉE

CAMARONES ISTMENO
sauteed shrimp with chile de ajo,
creamy corn and rice

ENCHILADAS VEGETARIANAS (V)
corn tortilla, quelites, poblano pepper, corn, serrano,
onion, queso fresco, mole amarillo

POLLO ASADO
half-chicken, Oaxacan adobo rub, rice, refried beans

ENSALADA CON POLLO
grilled chicken, kale, Brussels sprouts,
avocado, almonds, dried cherries, lemon
vinaigrette

XOCHI BURGER
prime beef hamburger, chorizo, avocado, refried
beans, watercress, Oaxacan cheese, pasilla pepper
mayo, jalapenos, crispy spicy potatoes

DESSERT

HELADO
sorbet of the day

CHURROS
ice cream of the day

LUNCH PRE FIXE \$62

Includes soft drinks or mocktail

FAMILY-STYLE APPETIZERS

SEASONAL AGUACHILE
spicy yellowfin tuna

TAQUITOS DORADOS
chicken picadillo, mole coloradito, crema, queso fresco

GUACAMOLE
crispy tostadas

ENTRÉE

PESCADO
catch of the day, green chile atole, green beans,
cilantro pesto

POLLO ASADO
half-chicken, Oaxacan adobo rub, rice, refried beans

BARBACOA DE RES DE ZAACHILA
grilled rolled tenderloin, hoja santa, guajillo puya and
costeno pepper adobo, potato, carrots,
masa dumpling

CAMARONES ISTMENO
sauteed shrimp with chile de ajo,
creamy corn and rice

ENCHILADAS VEGETARIANAS (V)
corn tortilla, quelites, poblano pepper, corn, serrano,
onion, queso fresco, mole amarillo

FAMILY-STYLE SIDES

PAPAS CON MOLE
roasted potatoes, mole pasilla, queso fresco

COLIFLOR
roasted cauliflower steak, cauliflower puree, fresh greens

DESSERT

TRES LECHES DE CHOCOLATE
chocolate cake drenched with there milks

CHURROS
ice cream of the day

HELADO
sorbet of the day

PASSED HORS D'OEUVRES

*Each package includes
two pieces of each item*

\$45 per person

- TAQUITOS DORADOS
chicken picadillo, crema,
queso fresco
- MOLOTES DE PLATANO
oval plantain cakes, refried beans, crema,
queso fresco
- COSTILLAS DE PUERCO
crispy pork ribs, mole coloradito
- MEMELITA DE VEGETALES
mini masa pancake, seasonal veggies,

\$55 per person

- WOOD-ROASTED OYSTERS
mole amarillo, cotija, breadcrumbs
- TAQUITOS DORADOS
chicken picadillo, crema, queso
fresco
- SOPECITOS DE PATO
roasted duck, salsa albanil, refritos
- QUESADILLAS DE HONGOS
mini mushroom quesadillas
- MOLOTES DE XOXOCOTLAN
oval masa cakes, potato,
chorizo, crema, queso fresco,
chapulin garnish, cotija



\$65 per person

- TOSTADITA DE AGUACHILE
seasonal spicy yellowfin tuna
- WOOD-ROASTED OYSTERS
mole amarillo, cotija, breadcrumbs
- TAQUITOS DORADOS
chicken picadillo, crema, queso
fresco
- COSTILLAS DE PUERCO
crispy pork ribs, mole coloradito
- QUESADILLAS DE CALABAZA
mini squash quesadillas
- MOLOTES DE PLATANOS
oval plantain cakes, refried beans,
crema, queso fresco, cotija

\$75 per person

- TAQUITOS DE PAPA
crispy rolled potato tacos
- QUESADILLAS DE HONGOS Y
CALABAZA
mushroom and squash quesadillas
- CEVICHE
ceviche of the day in a spoon
- TOSTADITA DE CAMPECHANA
seafood cocktail
- MEMELITA DE PATO
mini masa pancake, duck in mole
negro
- COSTILLAS DE PUERCO
crispy pork ribs in mole de chicatana
- PALETITAS DE CORDERO
lamb lollipops, hoja santa dressing

BUFFET-STYLE PACKAGES

\$55 per person

- CACHETES DE RES WITH MOLE PASILLA
braised beef cheeks, mole pasilla
- COSTILLAS DE PUERCO CON MOLE DE CHICATANA
crispy pork ribs, ant mole
- ENCHILADAS DE VEGETALES CON MOLE AMARILLO
veggie enchiladas, mole amarillo
- ARROZ BLANCO
white rice
- REFritos VEGETARIANOS
vegetarian refried beans

\$65 per person

- ENCHILADAS DE BRISKET CON MOLE NEGRO
brisket enchiladas with mole negro
- TAMALES DE PESCADO CON MOLE AMARILLO
fish tamales, mole amarillo
- COSTILLAS DE PUERCO CON MOLE COLORADITO
crispy pork ribs, mole coloradito
- ELOTE CREMOSO
sweet creamy corn and rice
- SEASONAL VEGETABLES

\$75 per person

- CACHETES DE RES WITH MOLE PASILLA
braised beef cheeks, mole pasilla
- TAMALES DE PESCADO CON MOLE AMARILLO
fish tamales, mole amarillo
- ENCHILADAS VEGETARIANAS CON MOLE AMARILLO
veggie enchiladas, mole amarillo
- ARROZ BLANCO
white rice
- REFritos VEGETARIANOS
vegetarian refried beans
- SEASONAL VEGETABLES

\$85 per person

- ARROZ VERDE
mole amarillo, green rice, mini squash chepiche, charred cotija
- COCHITO ISTMENO
braised pork shoulder, istmeno peppers, roasted pineapple
- BRISKET CON MOLE ROJO
braised brisket, mole rojo
- PAPA CON MOLE
roasted potatoes, mole pasilla, queso fresco
- COLIFLOR
roasted cauliflower
- REPOLLITOS
roasted Brussels sprouts

CARVING STATIONS

\$40 per person (CHOICE OF)

- PRIME RIB WITH HOJA SANTA DRESSING
- LEG OF LAMB WITH MINT AND PEACH CHUTNEY DRESSING
- ROUND STEAK WITH MOLE PASILLA AND MUSHROOM SAUCE
- SUCKLING PIG WITH ROASTED VEGETABLES

