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## **FUEGO LARGE GROUP INFORMATION**

Let us help you plan your next event, we have the Perfect Venue! Fuego located in the heart of Sunnyvale with our Rooftop Terrace, a beautiful open floor plan, Full Updated Bar, Private Restrooms And areas to host from parties of 40 to parties of 300plus.

**TERRACE DINING:** With it's comfortable Lounge seating area It is the perfect area for casual dining or fun mixers.  
Sit Down 40 - Mixer Style 50-70 Guests  
Terrace Fee \$ 250, Waived with a  
F&B minimum of \$ 2,500 ++

**SECOND FLOOR & TERRACE:** Receptions or Mixers  
Sit Down Dinner 200 includes Terrace  
Cocktail/Appetizer, Receptions 350 guests  
Room Fee \$ 500, Waived with a  
F & B Minimum of \$ 12,000

**FULL RESTAURANT:** Perfect for Company Gatherings,  
Casual Mixers, Rehearsal Dinners or Wedding Receptions.  
Cocktail/Appetizer Reception 500 guests  
Buyout: F & B Minimum of \$ 25,000

**DOWNSTAIRS DINING AREA:**  
Sit Down Dinner 25-30 Guests  
Cocktail/Appetizer Reception 30-50 guests  
White Linen is not included on this area.

White linen included on Dinner parties  
Additional Colors available at request, cost can vary.



## **COCKTAIL PACKAGES**

### **2 Hours Unlimited**

#### **Package A. \$ 17 Per Person, Plus Tax and Gratuity**

**House Wines:** Cabernet, Chardonnay and Merlot

**Bottle Beer:** Coors Light, Bud Light,  
Corona, Heineken or Michelob Ultra

**Your choice of 2:** Draft Beers: Stella, Corona,  
Modelo, 805, Blue Moon or Laguintas

Non-Alcoholic Soft Drinks: Coke, Diet, Sprite  
\$ 6.00 Extra Hour, plus tax and Gratuity

#### **Package B. \$ 19 Per Person, Plus Tax and Gratuity**

**House Wines:** Cabernet, Chardonnay and Merlot

**Well Spirits:** Vodka, Tequila, Rum, Gin and Mixers.  
Juices, Tonic, Soda Water and Margarita Mix

**Bottle Beer:** Coors Light, Bud Light,  
Sierra Nevada Pale Ale, Corona, Heineken

**Your choice of 2:** Draft Beers: Stella, Corona,  
Modelo, 805, Blue Moon or Laguintas

Non-Alcoholic Soft Drinks: Coke, Diet, Sprite  
\$ 7.00 Extra Hour, plus tax and Gratuity

## **COCKTAIL PACKAGES CONTINUED**

### **2 Hours Unlimited**

**Package C. \$ 24 Per Person, Plus Tax and Gratuity**

**Wines:** Simi Chardonnay, Estancia Cabernet,  
Velvet Devil Merlot

**Cocktails:** Stoli, Absolut, Casaamigos Tequila,  
Captain Morgan, Jack Daniels, Jameson, Tito's,  
Sapphire Gin, Bacardi Silver Rum.

**Bottle Beer:** Corona, Heineken, Sierra Nevada  
Bear Republic Racer 5, Anchor Liberty Ale,  
Bud Light, Coors Light and Odoul's

**Your Choice of 2:** Drafts Beers: Stella, Corona,  
Modelo, 805, Fathom IPA, Drakes Hefewiezen,  
Blue Moon or Daschuttes Black Butte  
\$ 10 Additional Hour, plus tax and Gratuity

**Package D: \$ 6 Per person, plus tax and Gratuity**

**Choice of Fountain Drinks and Juices**

Club soda or Tonic Water

\$ 3 Additional Hour, plus Tax and Gratuity

**Champagne Toast: \$ 5 Per Person, plus Tax and Gratuity**

**Cider Toast: \$ 4 Per Person, plus Tax and Gratuity**

Additional Hours are available per request

## **APPETIZERS PLATTERS**

### **BEEF SKEWERS – Sm. 49/ Lg. 89**

Flank Steak Skewers with Seasonal Vegetables  
Served with Sauvignon Demi

### **SHRIMP SKEWERS - Sm. 59 /Lg. 99**

Blackened and Seasoned Shrimp,  
Served with Cilantro Lime Aioli

### **CRAB CAKES - Sm. 59/ Lg. 99**

Spicy Chipotle Aioli or Fruit Salsa

### **CALAMARI FRITTO – Sm. 49 / Lg. 89**

Quick Fried with Jalapenos and Spicy Aioli

### **POACHED CHILLED PRAWNS - Sm. 59/ Lg. 99**

Served with Cocktails Sauce and Aioli

### **TUNA POKE – Sm. 59/ Lg. 99**

Served with Wonton Crisp and Wasabi Cream

### **STUFFED MUSHROOMS – Sm. 49 / Lg. 69**

Mixed Vegetables, Sun-Dried Tomatoes, Cheese

### **HUMMUS - Sm. 39 / Lg. 59**

Chick Peas, Olive Oil, Cumin, Roasted Peppers

### **CHICKEN SKEWERS – Sm. 45 / Lg. 79**

Chicken Breast Strips  
Served with Sweet & Spicy Sauce

### **MINI PIZZAS – 6 pizzas 39 / 12 pizzas 69**

6 medium pizzas, Pepperoni, Cheese, Pepperoni & Jalapeno  
Veggie, Pepperoni & Mushrooms, BBQ Chicken

## **APPETIZERS PLATTERS**

### **Continued**

#### **BRUSCHETTA – Sm. 29 / Lg. 49**

Sourdough Crostini, Topped with  
Ripe Roma Tomato, Fresh Basil, Reduced Balsamic, Feta

#### **COCONUT SHRIMP - Sm. 59 / Lg. 99**

Quick Fried with Sweet and Sour Sauce

#### **BEEF SLIDERS - 20 Sliders 49 / 40 Sliders 89**

Angus Beef, Cheddar Cheese, Light Mayo,  
And Grilled Onions

#### **GARLIC CHIPOTLE FRIES – Sm. 29 / Lg. 49**

Golden French Fries, topped with Queso Fresco

#### **FINGER SANDWICHES - Sm. 39 / Lg. 59**

Turkey, Cheddar Cheese, Mayo, Lettuce,  
Pickles, Tomato

#### **CHICKEN FLAUTAS – Sm. 49 / Lg. 89**

Shredded Chicken Breast rolled In Corn Tortillas  
Quick Fried, topped with Sour Cream and Guacamole Aioli

#### **VEGGIES – Sm. 29 / Lg. 49**

Fresh Seasonal Veggies with Ranch Dressing

#### **CHOCOLATE CHIP COOKIES – Sm. 39 / Lg. 59**

Freshly baked Goodness!

#### **NEW YORK CHEESE CAKE – 14 Servings 59**

Topped with Fresh Fruit

#### **FRESH FRUIT - Sm. 39 / Large 59**

Seasonal Fruit – Ask for Selection

## **BUFFETS**

**For Groups of 50 or more**

### **MEXICAN \$ 39**

Appetizers: Chicken Flautas, Mini Tostadas

Entrees: Choice of 3

Beef Fajitas, Chicken Fajitas, Shrimp Fajitas

Pork Carnitas, Pollo Ala Parilla

Sides: Rice and Beans / Tortillas Corn and Flour

Dessert: Churros and Flan / Soft Drinks

### **ASIAN \$ 39**

Appetizers: Egg Rolls & Spring Rolls

Entrees: Choice of 3

Chicken Stir Fry, Beef Stir Fry

Lemon Orange Chicken, Teriyaki Beef

Sides: Vegetables and Fried Rice

Dessert: Flavored Mochi / Soft Drinks

### **ITALIAN \$ 39**

Appetizers: Hot Spinach Dip and Antipasta

Entrees: Choice of 3

Chicken Marsala, Egg Plant Parmesan,

Pasta Pomodoro, Shrimp Alfredo, Rigatoni Bolognese

Sides: Roasted Vegetables and Garlic Mashed Potatoes

Dessert: Tiramisu / Soft Drinks

### **SOUTHERN \$ 39**

Appetizers: Corn Fritters, Fried Pickles

Entrée: Briskett, Fried Chicken,

BBQ Pork Ribs, Mac and Cheese

Sides: Southern Baked Beans and Coleslaw / Corn Bread

Dessert: Chocolate Chip Cookies, Cheese Cake/ Soft Drinks

**oBUFFET Menu 1**  
**Dinner \$ 41 per person++**  
**Lunch \$ 32 per person ++**

**STARTERS:**

**Bruschetta**

Sourdough Crostini, Topped with  
Ripe Roma Tomato, Fresh Basil, Reduced Balsamic, Feta

**Apple Walnut Salad**

Seasonal Greens, Candied Walnuts, Grilled Apples,  
Sun Dried Cranberries

**ENTRÉES: choice of 34**

**Seared Salmon**

Drizzled with Citrus Dill and Capers Sauce

**Chicken Breast Marsala**

Chicken Breast Seasoned with spices and Lightly Breaded  
Mushroom Sauce

**Garlic and Herbs Rotisserie Chicken**

Topped with a Garlic-Lemon Ajuus

**Prime Tri-Tip**

Oven Roasted to a Medium Rare,  
Sliced Thin and topped with Demi Glace

**Vegetable and Penne Pasta**

Zucchini, Bell Peppers, Broccoli  
Drizzled with a light Cream Sauce

**Served with Roasted Seasonal Vegetables and Lemon-Herb  
Roasted Potatoes. Dinner Rolls**

**Chocolate Chip Cookies or Fresh Fruit / Soft Drinks**



# **FUEGO GRAND BUFFET**

## **LUNCH \$ 41 PP/ DINNER \$ 55 PP**

### **STARTERS**

Choice of 2

**CHICKEN SKEWERS:** Chicken Breast Strips, served with Sweet & Spicy Sauce

**CALAMARI FRITTO:** Quick Fried with Jalapenos and Spicy Aioli

**BRUSCHETTA:** Sourdough Crostini, Topped with  
Ripe Roma Tomato, Fresh Basil, Reduced Balsamic, Feta

### **SALADS:**

Choice of One:

**Caesar Salad:** Topped with Parmesan, Croutons

**Apple Walnut Salad:** Seasonal Greens, Candied Walnuts,  
Grilled Apples, Sun Dried Cranberries

### **ENTRÉES**

Choice of 3 for 50-69 and Choice of 4 for parties over 70

**ROTISSERIE CHICKEN:** Drizzled with Garlic-Lemon Aujus

**CHICKEN MARSALA:** Topped with a Mushroom sauce

**ROASTED CHICKEN:** Seasoned with Spices and Herbs

**POACHED SALMON:** Drizzled with Caper and Citrus Sauce

**ROASTED SALMON:** Roasted with Spices and Drizzled with Citrus Juice

**TRI TIP:** Thinly sliced topped with Demi Glace

**BBQ PORK RIBS:** Slow Roasted for tenderness tossed with BBQ Sauce

**SHRIMP FETTUCCINE:** Tossed with a Garlic Sauce and Roasted Peppers

**PASTA PRIMAVERA:** Seasonal Vegetables, Penne pasta tossed with Cream

### **SIDES Choice of 2:**

**Roasted Potatoes with Lemon and Herbs**

**Roasted Vegetables: Broccoli, Cauliflower, Carrots**

**Creamy Mashed Potatoes**

**Rice Pilaf with Zucchini**

**Bread and Butter – Soft Drinks and Coffee**

**DESSERT: CHOCOLATE CHIP COOKIES and FRESH FRUIT**

**How much is the deposit and when is it due?**

The initial deposit is \$500 for corporate events and \$1000 for receptions and is due when contract is signed.

For wedding events, an additional deposit equal to 50% of the remaining food and beverage charges will be due 30 days prior to the event. All deposits are applied to your event total and are nonrefundable in the event of cancellation.

Deposits are payable by credit card; however, all final payments must be made via check/cash.

**When do you provide a cost estimate for our event and when is payment due?**

We are happy to provide you with a preliminary estimate after event details have been discussed.

Detail meeting or detailed e-mail to plan your menu, beverages and room setup. You will receive a final cost estimate including room charge, service fee, tax, and any other miscellaneous charges that apply at the time of booking your event. A final number of Guaranteed guests is expected 15 days prior to event, once given it cannot be reduced only increased. Your bill will reflect the guaranteed number of guests. A Cashier Check is due 3 days before event and any additional charges incurred during event has to be guaranteed with Credit Card.

**When can we expect a floor plan for our event?**

The General layout of the upstairs room for your event will be drawn and submitted for your approval.

Hours of Service detailed per request.

Banquet Coordinator will personally oversee your event if she/he departs you will introduce you to the designated Banquet Manager who will oversee the remainder of your event.

**Charge a cake-cutting fee:** There is a \$ 2.00 per person cake-cutting fee.

**Decorations:** are allowed as long nothing is stapled or Glued on, decorations can happen an hour before event. All personal and vendor items must leave immediately after conclusion of event.

**Menu Tasting:** can be arranged in advance for rehearsal dinners or corporate party planners

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DIRECTIONS TO FUEGO  
**140 S. Murphy Avenue / Sunnyvale, CA 94086**

**Highway 101**

Exit Mathilda Avenue South. Drive 1.7 miles.

Turn left on Washington Avenue. Drive 0.2 miles.

Turn left on S. Murphy Avenue. is approx. 400 feet down, on the right side.

**Highway 237**

Exit Mathilda Avenue. Turn towards Sunnyvale.

Drive 2 miles. Turn left on Washington Avenue. Drive 0.2 miles. Turn left on S. Murphy Avenue. approx. 400 feet down, on the right side.

**Highway 85**

Exit CA-82 El Camino Real towards Sunnyvale.

Drive 2 miles. Turn left on Mathilda Avenue.

Drive 0.6 miles. Turn right on Washington Avenue.

Turn left on S. Murphy Avenue. approx. 400 feet down, on the right side.

**280 – North Bound**

Take the Cupertino Exit:

DeAnza Boulevard / Sunnyvale Saratoga Road, Turn right at the light. Drive 2 miles.

After Remington Dr., stay in right lane. Follow fork to the right to get onto Sunnyvale Avenue. Go straight through light at El Camino Real.

Drive approx. 0.8 miles. After passing Washington Ave, turn into 2<sup>nd</sup> driveway on left, before Evelyn Ave.

**Interstate 280 –South Bound**

Take the Cupertino Exit: DeAnza Boulevard / Sunnyvale Saratoga Road

Turn left at the light. Drive 2 miles. After Remington Dr., stay in right lane.

Follow fork to the right to get onto Sunnyvale Avenue.

Go straight through light at El Camino Real., Drive approx. 0.8 miles.

After passing Washington Ave, turn into 2<sup>nd</sup> driveway on left, before Evelyn Ave