



Private Dining - Corporate Functions - Offsite Events

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WHO WE ARE

Pedro's Restaurants started on a shoestring budget in 1972 and has stood the test of time. We are proud to be a generational community staple and a leader in the South Bay's dining scene for over 50 years, offering legendary Mexican food that warms the heart.

Today, Pedro's Cocina & Cocktails is a contemporary reflection of the original Pedro's, where the cuisine, atmosphere, and energy of Mexico City and the Mexican coastline are brought to life in Downtown Los Gatos. The restaurant went through a full redesign transformation in 2024 and serves a menu that celebrates today while paying homage to yesterday.



OUR EVENTS

From social gatherings to corporate programs, we offer a variety of authentic Mexican flavors and experiences onsite or at any location of your choosing. We can accommodate up to 215 guests in over 1,200 sq of event space. We offer semi-private dining rooms for up to 50 guests.

We look forward to taking care of you, your guests, and all the details!

OUR SPACES

Interiors filled with plants, lush wood accents, and breeze-blocked banquettes await you. Our renovation created majestic open spaces as well as intimate vignettes that feel convivial, lush, breezy, and quintessentially comfortable.



THE SALON

This room is perfect for a variety of uses, from up to 18 people on one long table to far more for a cocktail party, all located directly across from Bar Central.



SEMI-PRIVATE

Up to 40 guests for casual seating and up to 55 guests for a standing reception
Event menus start at \$45 per guest depending on number of guests, service style, and menu selected

THE PALM ROOMS

A space with diverse use possibilities, from an intimate, partially enclosed table for 12, to full use of both spaces for up to 30 guests, choose your own adventure among the wicker and ornate wallpaper.



SEMI-PRIVATE | PRIVATE

Up to 12 guests at one long table, or up to 30 guests with use of both spaces

Event menus start at \$45 per guest depending on number of guests, service style, and menu selected

ENRIQUE'S ROOM

Named after our longest tenured team member, this is the prime center of our restaurant and can be configured for parties large and small across clusters of seating arrangements throughout the space.



SEMI-PRIVATE | PRIVATE

Up to 40 guests for cluster seating

Event menus start at \$45 per guest depending on number of guests, service style, and menu selected

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HOMERO'S ROOM

A lush green room that can be combined with Enrique Room for larger groups to enjoy family-style dining across clusters of seating arrangements throughout the space.



SEMI-PRIVATE | PRIVATE

Up to 42 guests for cluster seating
Event menus start at \$45 per guest depending on number of guests, service style, and menu selected

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BAR CENTRAL

A picturesque oval solid wood bar is surrounded by wicker chairs and intricate textiles, making for a festive place to socialize and gather.



SEMI-PRIVATE

Up to 20 guests for casual seating
Event menus start at \$45 per guest depending on number of guests, service style, and menu selected

FULL RESTAURANT BUYOUT

Complete access to our entire space means a venue just for you! Flexibility for various formats, seating arrangements, and setups.



SEMI-PRIVATE

Up to 128 guests seated, 200 standing reception

Event minimums start at \$13,000 for full restaurant buyout for 4-6 hours

Event menus start at \$45 per guest depending on number of guests, service style, and menu selected

PEDRO'S SIGNATURE SIP & SHAKE EXPERIENCE

Starting at \$75 per guest
8 guest minimum. 15 guest maximum.

Welcome to your very own private Pedro's Bar takeover! Enjoy an interactive margarita-making class led by our head bartender, or fully customize your experience with a signature cocktail, crafted for your tastes, favorite places, hobbies, or preferred spirits. Learn, sip, and create together—plus take home the recipe and exclusive bar tools to remember your cocktail adventure!

Guest Experiences:

For Mable's 30th birthday, she told us:

"I love to drink cocktails with tequila, my favorite place to be is sunbathing on the beach, and I love something refreshing but tart."

We created the Beachside Tart—a bright blend of tequila, lime, grapefruit, and a hint of sea salt, inspired by Mable's favorite flavors and the spirit of beachside celebrations. Guests went home with bar tools to keep the party memories alive!

For Donald's retirement celebration, he shared with us:

"I love smokey flavors, especially Mezcal. My favorite way to relax is sitting in my man cave, watching football and enjoying a cigar on my patio."

Our team made The Man Cave Old Fashioned—a robust twist on a Oaxacan Old Fashioned, blending Mezcal, aged tequila, agave, chocolate bitters, and an orange twist, served with a smoked glass, all to evoke the rich aroma of his favorite moments. Donald and his guests learned the recipe so they can recreate the experience during every big game!



COCKTAIL RECEPTION & STATIONS SAMPLE MENU

Starting at \$75 per guest
30 guest minimum

Appetizers

Totopos, Guacamole & Salsas
Ceviche De Atun or Sopes
Mexican Street Corn Ribs

Stations

Mar y Tierra (Surf & Turf) Tacos
Chicken Fajitas plus fixings or Chile Relleno Bites

Sides

Sauteed Vegetables or Mexican Wedge Salad
Cheese Enchiladas
Spanish Rice
Black or Refried Beans

Carving Station

(add-on option \$10 per guest)
Tri-Tip or Prime Rib

Dessert

Cafe De Olla
Churros de la Casa
Passion Fruit Panna Cotta
Tres Leches Cake Bites

*Please note: **this is sample of some of our favorite current menu items***
Please ask your event coordinator for any customized offerings.



TACOS & TEQUILA SAMPLE MENU

Starting at \$65 per guest

Tacos and more with a mini house margarita and tequila flight as well as tasting guide and recipe

8 guest minimum. 28 guest maximum.

Appetizers

Pedro's "Los Nachos"

Ceviche De Atún

Choice of 3 Tacos

(add fourth selection +\$3 per guest)

Carne Asada

Pescado (Beer Battered Fish)

Chile y Queso

Shredded Chicken or Beef Machaca

Shrimp

Sides

Street Corn

Spanish Rice

Black or Refried Beans

(add-on option \$5 per guest)

Chile Relleno or Sweet Corn Tamales

Dessert

Pedro's Churros

Tequila Flight

Mini House Margarita Blanco, Reposado, Añejo

Please note: this is sample of some of our favorite current menu items

Please ask your event coordinator for any customized offerings.



MEXICAN BUFFET SAMPLE MENU

Starting at \$58 per guest
30 guest minimum

Appetizers

Totopos, Guacamole & Salsas
Fresh Ground Sweet Corn Tamales or Taquitos
Mexican Wedge Salad (add-on option \$3 per guest)

Entree Selections

Chicken or Steak Fajitas
(or both + \$3 per guest)
Chile Colorado or Chile Verde
(or both + \$3 per guest)

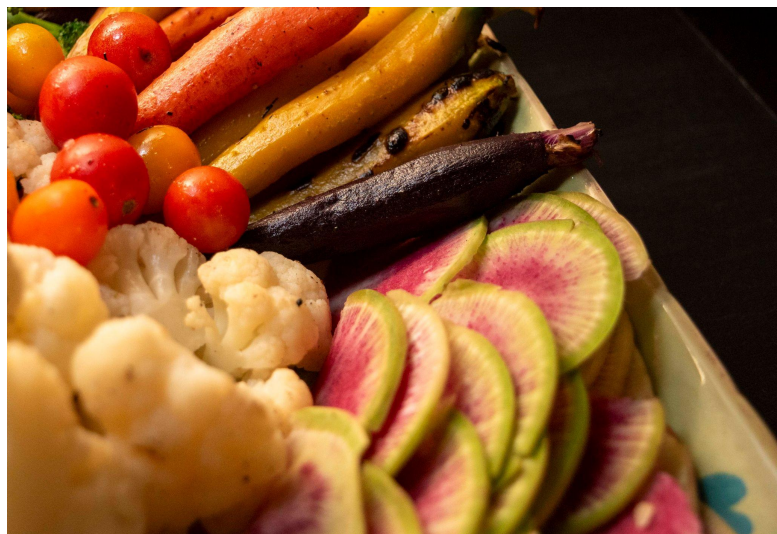
Sides

Grilled Market Vegetables
Spanish Rice
Black or Refried Beans
(add-on option \$5 per guest)
Chile Relleno or Sweet Corn Tamales

Dessert

Pedro's Churros

*Please note: **this is sample of some of our favorite current menu items***
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FAMILY STYLE 4-COURSE SAMPLE MENU

We believe passing plates and sharing flavors around the table brings people closer.

Starting at \$45 per guest

8 guest minimum. 28 guest maximum.

Fried Yellow Corn Tostadas y Salsa GF, DF, VG

Guacamole GF, VG, DF

hass avocado, pistachio salsa macha, onion, cilantro

Ceviche De Atun

ahi tuna, pepita salsa macha, avocado, sweet soy, tostadas

Mexican Wedge Salad GF,V

iceberg wedge, cherry tomato, cucumber, jack cheese, pickled red onion, jalapeño ranch

Chicken Fajitas GF

tortillas, pinto beans, guacamole, cheese, pico de gallo, crema

Cheese Enchiladas

traditional cheese enchiladas

Arroz de la Casa GF, DF & Refried Pinto Beans GF, DF, VG

Churros de la Casa

mexican chocolate, cinnamon sugar, vanilla, whipped cream

Tres Leches

sponge cake soaked in 3 milks, winter citrus, dulce de leche

*Please note: **this is sample of some of our favorite current menu items***

Please ask your event coordinator for any customized offerings.



CELEBRATION OF LIFE SAMPLE MENU

Starting at \$40 per guest. Available Daily until 4pm
Comforting, thoughtfully prepared dishes designed to bring family and friends together, customizable to honor your loved one's memory to ensure a warm, welcoming atmosphere during a difficult time.

30 guest maximum. Please reference Buffet Menu for over 30 guests.

Appetizers

Totopos & Salsas

Fresh Ground Sweet Corn Tamales

Guacamole (add-on option \$3 per guest)

Mexican Wedge Salad (add-on option \$3 per guest)

Entree Selections

Chicken or Cheese Enchiladas

Enchiladas del Mar (add-on option \$3 per guest)
(both \$3 per guest)

Chile Colorado or Chile Verde
(both \$3 per guest)

Sides

Grilled Market Vegetables

Spanish Rice

Black or Refried Beans

Chile Relleno (add-on option \$5 per guest)

Dessert Choices

Tres Leches Cake or Churros de la Casa

Cafe de la Olla and Agua Fresca Included

*Please note: **this is sample of some of our favorite current menu items***

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HAPPY HOUR SNACKS

4 items for \$30 per guest. 7 items for \$45 per guest
12 guest minimum

Canapes or Platters

Totopos & Salsas

Guacamole

Mexican Street Corn Ribs

Chicken Tostadas (+\$2 for carne asada)

Chicken Sopes (+\$2 for carne asada)

Ahi Tuna Tostadas

Pedro's Nachos (Chicken or Steak)

Mini Quesadillas (Chicken or Steak)

Mini Tacos (Chicken or Steak)

Chipotle Potatoes

Carving Station

(add-on option \$10 per guest)

Tri-Tip or Prime Rib

served with fresh house tortillas

Dessert

Mexican Fruit Salad

Churros de la Casa

Tres Leches Cake Bites

**Please note: this is sample of some of our favorite current menu items*
Please ask your event coordinator for any customized offerings.*



BEVERAGE PACKAGES

Soft Drinks

\$8 per person | Refillable

Beer & Wine

\$40 per person | 2 Hr. Service

House Spirits

\$50 per person | 2 Hr. Service

Premium Spirits

\$55 per person | 2 Hr. Service

Cocktails

House Spirit

Choice of 2, \$30 per person

Pedro's House Margarita

Pedro's Sangria

Pinche Paloma

Premium Spirit

Choice of 2, \$55 per person

La Catrina

Oaxacan Old Fashioned

El Pepino

Pitchers & Towers

Pitchers

Pedro's House Margarita \$67

Pedro's Sangria \$64

Draft Beer \$50

Towers \$75

Celebrate with flair!

House margaritas, sangria, mimosa or
Champagne, served from a gold tower.





We look forward to serving you!

pedrosrestaurants.com | [@pedrosrestaurants](https://www.instagram.com/pedrosrestaurants) | 316 N. Santa Cruz, Los Gatos, Ca | losgatos@pedrosrestaurants.com | 408.354.7570