

Casa Rio

Private Events

SOCIAL EVENTS - TOUR GROUPS - CORPORATE EVENTS - WEDDINGS - BUYOUTS

¡BIENVENIDOS! Welcome to Casa Rio — Where San Antonio Celebrates.

Thank you for considering Casa Rio for your special event. As the first restaurant to open on the historic San Antonio River Walk, Casa Rio is more than just a venue — it's a cherished part of the city's cultural fabric. Whether you're planning an intimate gathering or a grand celebration, our distinctive event spaces provide the perfect backdrop for unforgettable moments.

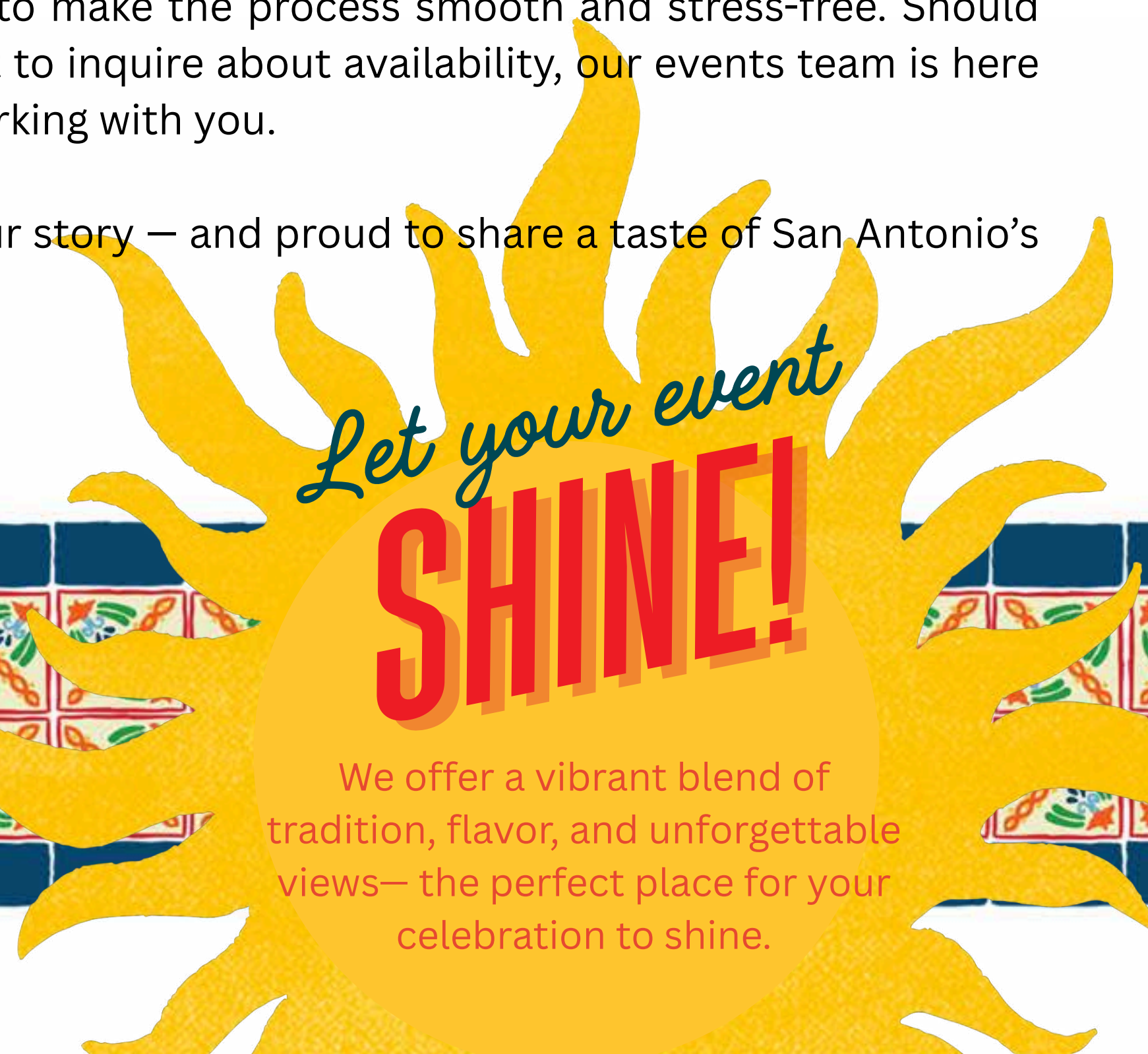
We proudly offer three distinct private event spaces — The Texas Room, The Rio Room, and The Veranda — each with its own character, charm, and capacity. For an unforgettable River Walk experience, we also offer private river barge events. From weddings and milestone birthdays to corporate luncheons and memorial gatherings, Casa Rio provides the ideal setting to honor life's most meaningful occasions.

This packet includes all the details you need to begin planning: event packages, menu options, and policies designed to make the process smooth and stress-free. Should you have any questions or want to inquire about availability, our events team is here to help and looks forward to working with you.

We're honored to be part of your story — and proud to share a taste of San Antonio's heritage with every celebration.

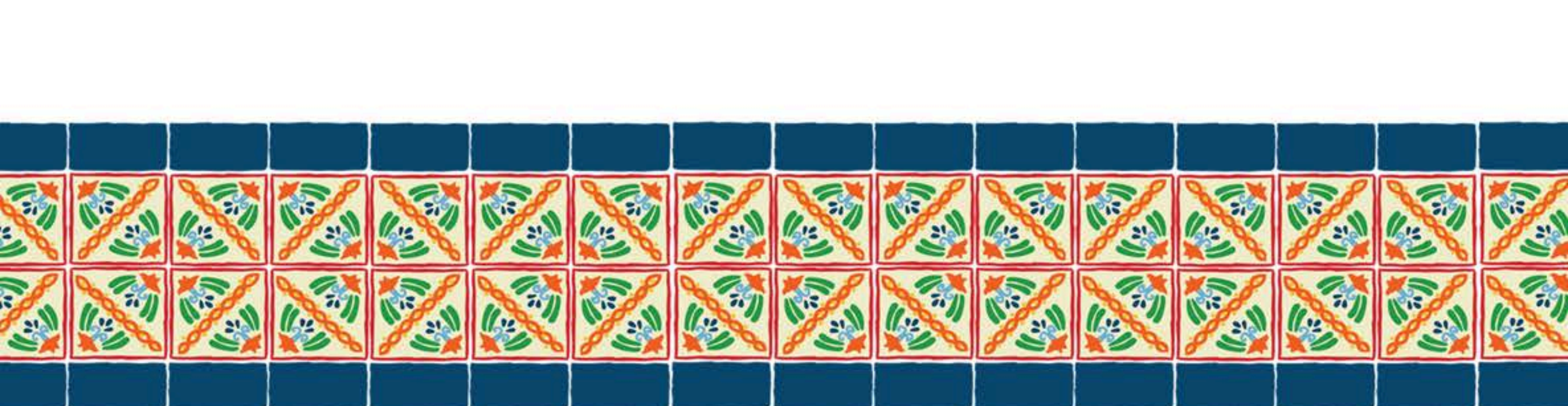
¡Salud!

The Casa Rio Events Team



Let your event
SHINE!

We offer a vibrant blend of tradition, flavor, and unforgettable views— the perfect place for your celebration to shine.



Reservation Information & Policies

DECORATION

Our setup includes white table cloths, black napkins, multicolor table runners, and centerpieces. You are welcome to bring in special linen or decor to add to or replace what we provide. Please keep in mind that you will be responsible for the collection of them at the end of your event. We welcome outside vendors and are happy to provide suggestions. Audio and Visual options are available.

TIME

Private events are based on a three-hour time frame. Additional time may be booked in advance. The first hour of overtime is \$100, and each additional hour after the first is \$200 per hour. There will also be an increase in the Food & Beverage Minimum. Overtime must be paid for in advance as part of the deposit.

DEPOSIT

A deposit of 25% of the estimated total bill or \$250 minimum is required to secure one of our private rooms. A deposit of \$100 per boat is required for barge events. The deposit will be applied to your final bill on the day of the event.

CANCELLATIONS

If for any reason you must cancel your reservation with us, it must be made at least 60 days prior to the date of the reservation to receive a full refund of the deposit. Cancellations made 30 – 59 days prior to the event will receive a 50% refund of the deposit. Cancellations less than 30 days prior to the event will not receive a refund of the deposit. All cancellations must be received in writing, via email or fax, and followed up with a phone call for confirmation.

FINAL PAYMENT

The total bill for the event, less the deposit, will be due and payable on the day of the event. Groups claiming sales tax exemption must provide an authorized exemption certificate. There is no sales tax exemption for alcoholic beverages.

Event Spaces



TEXAS ROOM

Maximum Seated Capacity: 143 (banquet tables) | 104 (round tables)
Room Rental Fee: \$300

The Texas Room is Casa Rio's largest party room. Beautifully adorned with tasteful early Texas decor, an old-world style, solid oak bar, and a balcony overlooking the River walk. This room is a lovely setting and blank slate for any event.



VERANDA ROOM

Maximum Seated Capacity: 100 (banquet tables) | 72 (round tables)
Room Rental Fee: \$200

Adorned with colorful Mexican tapestries and sparkling lights, the Veranda is a festive location for your celebration. The windows provide a floor to ceiling view of the River walk, while allowing you and your guests to leisurely enjoy the special occasion.



RIO ROOM

Maximum Seated Capacity: 66 (banquet tables) | 48 (round tables)
Room Rental Fee: \$100

With its brightly colored walls and historical pictures, this exciting party room is sure to be a hit with your guests. The Rio Room is adjacent to the Texas Room and opens to the balcony overlooking the Riverwalk.



RIVER BARGES

Maximum Seated Capacity: 18-20 (Dinner Barge) | 25 (Cocktail Barge)
Barge Rental: \$100 Barge must be booked through Go Rio @ 210 227 – 4746

Once your booking is confirmed, we will assist you with your food and beverage arrangements. Please note that each barge event requires a minimum of \$400 along with a minimum gratuity of \$100.

Add a
¡BAR!

CASH BAR
\$25 per hour
per bartender

HOSTED BAR
\$50 per
bartender

For He satisfies the thirsty, and fills the hungry with good things. Psalm 107:9

Ensaladas y Botanas

GARDEN SALAD.....\$5.50 pp

ENSALADA DE COLORES

Mixed Greens with grapefruit, orange, bell pepper, avocado, and red onion. Served with lime vinigrette or ranch dressing.....\$6.50 pp

COMBO APPETIZERS ❤️ *Most Popular!*

Family Style \$12.00 pp Make it a Food Station \$16.00 pp
Flautas, Rio Pollo Poppers, Stuffed Jalapenos, and Queso.

*OUR COMBO APPETIZERS PLATTER BRINGS TOGETHER THE BEST OF CASA RIO.
A FLAVORFUL MIX OF CROWD FAVORITES, PERFECT FOR SHARING AND START YOUR MEAL OFF RIGHT.*



Water will be pre-set and Iced Tea and Soft Drinks will be offered once seated.

\$2.00 pp

CHILI CON QUESO

Small \$15.00 ... Large \$30.00

GUACAMOLE DIP

Small \$25.00 ... Large \$50.00

GRILLED CORN SALSA

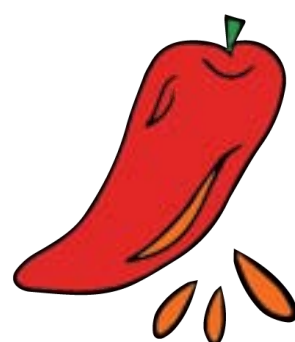
Small \$15.00 ... Large \$30.00

Grilled corn, lime, cilantro, red bell pepper, Diced Carrots, and jalapeño.

MEXICAN STREET CORN DIP

Small \$16.00 ... Large \$32.00

Roasted whole-kernel corn, mixed with our chili cream sauce, Tajin and cotija cheese. Served with fried flour tortilla chips.



Served at table, Family Style

**Small serves 2-4 guests.
Large serves 6-8 Guests**

Cocktail Party Menu

This menu option is available for a standing cocktail reception with limited seating. Pricing includes iced tea or water. Room minimums apply. Food will be replenished for 2 hours. No food or beverages are to be removed from our premises.

COCKTAIL PARTY # ONE

Chicken Flautas, Pork Tamales, Chili con Carne, Rio Pollo Poppers, Stuffed Jalapenos, Chili con Queso, Guacamole, Chips, and Salsa.

\$23.00 pp +tax and gratuity

COCKTAIL PARTY # TWO

Choice of 2 Quesadillas (Beef, Cheese, Chicken, or Veggie), Chicken Flautas, Pork Tamales, Chili con Carne, Rio Pollo Poppers, Stuffed Jalapenos, Chili con Queso, Guacamole, Chips and Salsa.

\$26.00 pp +tax and gratuity

COCKTAIL PARTY # THREE

Beef and Chicken Fajitas, Choice of 2 Quesadillas (Beef, Cheese, Chicken, or Veggie), Chicken Flautas, Pork Tamales, Chili con Carne, Rio Pollo Poppers, Stuffed Jalapenos, Chili con Queso, Guacamole, Chips and Salsa.

\$32.00 pp +tax and gratuity

Cocktail
Party
\$5
per person
iADD-ONS!

- Crispy Beef Tacos
- Mexican Street Corn Dip
- Beef & Cheese Empanadas
- Chicken & Cheese Empanadas



Buffet Menu

All buffets served with Chips, Salsa, Tortillas, Water and Tea. No food or beverages are to be removed from the premises. Service of food will be for 1 hour.
Children Ten and under \$12pp + tax and gratuity.

THE BEYER BUFFET A feast that brings together everything that defines Casa Rio — flavor, tradition, and hospitality.

Named in honor of our founder, this buffet celebrates the bold flavors and signature dishes that have made Casa Rio a San Antonio tradition. Served buffet-style, it features a delicious spread of Tex-Mex favorites.

Chili con Queso, Guacamole, Marinated Chicken & Beef Fajita Strips, Grilled Shrimp Fajitas, Chili con Carne, Cheese Enchiladas, Signature Green Chicken Enchiladas, Grilled Peppers & Onions, Shredded Cheese, Sour Cream, Pico de Gallo, Mexican Rice, and Refried Beans.

\$46.00 pp +tax and gratuity

CASA RIO GRANDE BUFFET

Chili con Queso, Guacamole, Grilled Shrimp Fajitas, Beef Tenderloin, Grilled Chicken Breast drizzled with Poblano Sauce or Tomatillo Sauce, Cotija Cheese, Pico de Gallo, Grilled Peppers and Onions, Shredded Cheese, with Grilled Asparagus, Mexican Rice, and Borracho Beans.

\$52.00 pp +tax and gratuity

FAJITA TRIO BUFFET

Chili con Queso, Guacamole, Grilled Shrimp, Marinated Chicken and Beef Fajita Strips, Grilled Peppers and Onions, Sour Cream, Pico de Gallo, Shredded Cheese with Mexican Rice and Borracho Beans.

\$36.50 pp +tax and gratuity *Add Cheese Enchiladas for \$3.00

ENCHILADA AND FAJITA BUFFET

Chili con Queso, Guacamole, Marinated Chicken and Beef Fajita Strips, Cheese Enchiladas, Chili con Carne, Grilled Peppers and Onions, Shredded Cheese, Sour Cream, Pico de Gallo with Mexican Rice and Refried Beans.

\$33.50 pp +tax and gratuity | Add Shrimp Fajitas +\$8.75 pp

THE OG BUFFET

Cheese Enchiladas, Pork Tamales, Chili con Carne, Mexican Rice, and Refried Beans.

\$23.00 pp + tax and gratuity

Chili Con Queso, Cheese Enchiladas, Pork Tamales, Chili con Carne, Mexican Rice, and Refried Beans.

\$25.50 pp + tax and gratuity

MI CASA MI TACO BUFFET

Picadillo Beef, Shredded Chicken, Fresh flour tortillas, crispy corn tortillas, Lettuce, Tomato, Shredded Cheese, Mexican Rice, and Refried Beans.

\$21.00 pp + tax and gratuity

ADD Chili con Queso \$23.50 pp + tax and gratuity

THE ALAMO TACO WORKSHOP

Served with Mexican Rice, and Refried Beans.

THREE MEAT CHOICES
\$32

FOUR MEAT CHOICES
\$37

ALL MEAT CHOICES!
\$42

*Add Cheese Enchiladas for \$3.00

Shells Crispy Corn - Soft Flour - Mini Corn Tortillas

Meat Picadillo - Shredded Chicken - Marinated Beef
Sweet & Spic Pork - Sweet Chipotle Chicken

Toppings Guacamole - Pico de Gallo - Shredded Cheese
Diced Onions - Cilantro

Salsas Poblano - Red Salsa - Tomatillo - Spicy Salsa



Plated Menu

(available for parties of 50 or less)

All entrees served with Chips, Salsa, Flour Tortillas, Iced tea or Water.

TAMPIQUEÑA PLATE *A well-rounded dish rooted in rich Tex-Mex tradition.*

Ensalada de colores salad, tender grilled steak topped with savory grilled rajas — roasted poblano strips and sautéed onions — paired with a classic cheese enchilada, refried beans, Mexican rice, and guacamole.

\$37.00 pp +tax and gratuity

BEEF & CHICKEN FAJITA DINNER

Guacamole Salad, Beef & Chicken Fajita Strips, Grilled Onions & Bell Peppers, Sour Cream, Pico de Gallo, Guacamole with Mexican Rice and Refried Beans.

\$29.50 pp +tax and gratuity Add: Shrimp Fajitas +\$8.75 pp

CARNE / SHRIMP DIABLO DINNER

Ensalada de Colores with Grilled Asparagus, 8 Oz Grilled Ribeye with Tomatillo Sauce & Shrimp Diablo Skewer (spicy grilled shrimp), Mexican Rice, and Refried Beans.

\$39.00 pp +tax and gratuity

DELUXE MEXICAN DINNER *Signature Dish!*

Guacamole Salad, Pork Tamale, Cheese Enchilada, Chili con Carne, Chicken Flauta, with Mexican Rice and Refried Beans.

\$24.00 pp +tax and gratuity

ENCHILADA SAMPLER PLATTER *Favorite Dish!*

Guacamole Salad, One Beef Enchilada, One Cheese Enchilada, One Green Chicken Enchilada, served with Mexican Rice and Refried Beans.

\$23.00 pp +tax and gratuity

EL RIO

Cheese Enchilada, Chicken Flauta, Chili Con Carne, Mexican Rice and Refried Beans.

\$17.50 pp +tax and gratuity

CHILDS PLATES

Children age 10 and under.

Choice of : Cheese Enchilada, Crispy Beef Taco, or Cheese Quesadilla served with Mexican Rice, Refried Beans, and Fruit Cup or Chicken Tenders with Fries and Fruit Cup.

\$11.00 pp +tax and gratuity

River Barge Dining

Dinner Barge Event Planning Information

As the oldest Tex-Mex restaurant on the River Walk, we're proud to offer a unique and memorable dining experience on the water.

Step 1: Reserve Your Dinner Barge

To begin planning your dinner cruise, please contact Go Rio Cruises to check availability and reserve your barge for your preferred date. All barge bookings are made directly through them.

- Go Rio Cruises Contact: (210) 227-4746
- Barge Rental (2 Hours, Peak Time): \$460

Please note that setup and breakdown time is included in the 2-hour rental, so actual dining time onboard is approximately 1 hour and 20 minutes.

Step 2: Catering Selection

Our dinner barge service features a set menu served to all guests. If anyone in your group has dietary restrictions, accommodations will be made with advanced notice.

Our two most popular menu options are:

Deluxe Mexican Dinner – \$24.00 per person

Includes: Guacamole Salad, Tamale, Cheese Enchilada, Chili con Carne, Chicken Flauta, Mexican Rice, and Refried Beans.

Price subject to tax and gratuity.

Beef & Chicken Fajita Dinner – \$29.50 per person

Includes: Guacamole Salad, Beef & Chicken Fajita Strips, Grilled Onions & Bell Peppers, Sour Cream, Pico de Gallo, Guacamole, Mexican Rice, and Borracho Beans.

Price subject to tax and gratuity.

Additional menu options are available and listed on the Plated section.

Alcohol Service on the Barge

If you wish to offer alcoholic beverages, they must be hosted and included on a single bill.

Available options include:

- Beer (up to 3 brands)
- Wine or Sangria
- Margaritas on the rocks



Special Diet Menu

VEGETARIAN ENCHILADA DINNER

Guacamole Salad, One Bean Chalupa, your choice of two Cheese or Veggie Enchiladas with Lettuce, Tomato, Mexican Rice, and Refried Beans.

\$21.00 pp +tax and gratuity

VEGETABLE QUESADILLA

Guacamole Salad, Flour Tortilla stuffed with Sautéed Squash, Bell Peppers, Onions, Mushrooms, and Cheese. Served with Pico de Gallo, Guacamole, and Sour Cream.

\$21.00 pp +tax and gratuity

VEGAN CHALUPA PLATE

Your choice of two Refried Bean or Guacamole Chalupas, topped with Lettuce and Tomato.

\$20.00 pp +tax and gratuity

GRILLED SHRIMP DINNER (GF)

Ensalada de Colores, 7 Grilled Shrimp with Poblano Sauce on the side, Grilled Asparagus, Pico de Gallo, Mexican Rice and Refried Beans.

\$31.00 pp +tax and gratuity

POLLO ASADO DINNER (GF)

Guacamole Salad, Charbroiled Boneless Chicken Breast topped with Jack Cheese, Special Santa Anna Sauce, Pico De Gallo, Mexican Rice and Refried Beans.

**Dairy-free option available with either Poblano or Tomatillo Sauce, without cheese.*

\$24.00 pp +tax and gratuity

ADDITIONAL DIETARY INFORMATION

- Refried beans contain NO lard or bacon fat.
- We use soybean oil in dressings and cooking.
- Borracho Beans DO contain bacon pieces.
- Mexican Rice DOES NOT contain any animal products.
- Corn Tortillas contain a small amount of flour.
- Chili contains pork. Tamales contain pork.
- Enchilada sauce contains flour.
- Our Tomatillo Sauce, Santa Anna Sauce, and Poblano Sauce are Gluten Free.

Postres

TEX-MEX SWEET SAMPLER

*Perfect for sharing or savoring solo
because one sweet treat is never enough!*

Indulge in a selection of our favorite desserts — chocolate-filled churros, caramel-filled churros, crisp buñuelos, Mexican chocolate brownie bites, and golden sopapillas dusted with powdered sugar.

MAKE IT A DUO
\$9.00

OR

MAKE IT A TRIO
\$11.50

CHURROS

Chocolate or Caramel-filled \$5.00 pp

BUÑUELOS \$4.00 pp

SOPAPILLAS \$5.00 pp

TRES LECHEs \$8.00 pp

MEXICAN CHOCOLATE CAKE \$6.00 pp

BRING YOUR OWN DESSERT \$0.50 pp

Casa Rio will provide China and Silverware

SCHILO'S 

SIGNATURE CHEESECAKE

with Praline Sauce

\$7.50 pp

PLANNING A SECOND EVENT OR NEED MORE SPACE?

In addition to Casa Rio's iconic riverfront setting, we're pleased to offer event space at Schilo's, San Antonio's oldest restaurant. Located just steps away, Schilo's is available for private events and full buyouts —perfect for second-day gatherings, welcome receptions, or larger groups. Together, Casa Rio and Schilo's provide a unique, historic experience in the heart of downtown..