



Por Vida
MEZCAL AND MEXICAN

**'TIS THE SEASON TO FIESTA LIKE
THERE'S *no* MAÑANA!**

HOLIDAY GROUP MENU



AVAILABLE NOVEMBER 10 - DECEMBER 23

**INTERESTED IN BOOKING?
CONTACT US:**

JENNC@CATCHEMAIL.CA



BOOK YOUR HOLIDAY LUNCH ★ ★ ★ PARTY ★ ★ ★

CONFIRM YOUR LUNCH PARTY BY NOV 15
AND GET A \$100 GIFT CARD!





WELCOME TO POR VIDA

We are very excited that you are interested in hosting your event with us!

The first thing you may notice about Por Vida is the strikingly beautiful décor. The stained glass window and the back of the bar — a real pulpit from a Toronto church — both date back to the early 1900s. The boldly patterned wallpaper is made from photos taken in Mexico City. There are colourful accents everywhere you look.

This all sets the tone for a convivial and easygoing atmosphere. You'll feel it as soon as you walk in: this is a place that's both inviting and exciting. The large central bar beckons you to cozy up and explore an extensive list of mezcal and Tequila with some light snacks. Or you can take a seat and settle in with your friends and explore a menu that will instantly transport you to Mexico.

Por Vida has a bit more going on here than at a typical Mexi-Americana restaurant. Sure, the hits are here: tacos, tostadas and all the guacamole you can eat — four different varieties of guacamole, in fact. But Chef Eduardo Juarez is on a mission to bring an authentic Mexican culinary experience to Bronte. That means dishes that demonstrate the complexity and innovation in Mexican cuisine — something that is rarely found outside the country.

"I want to show my customers the food that I grew up with — and refine it a little. I want to give them plates that are beautiful and dishes that taste great. I don't want Por Vida to be just a good "Mexican" restaurant, I want it to be great restaurant. And there's a lot more to Mexican cuisine than most people think. So it's going to be fun — and a bit of an educational process. I call it learning while you're eating!"

We have included some sample menus for you to choose from but if you are looking for a culinary adventure chef Eduardo would be happy to custom create a menu that will fulfill your needs.

From the menu to assistance with décor and live entertainment such as a mariachi band to custom cocktail pairings we can work with you to ensure all of your guests have a fantastic experience.

Por Vida
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GROUP MENU 1

CUSTOM TACO BAR

For groups of 25+ people (min) with exclusive use of restaurant

GUACAMOLE+CHIPS

All guacamoles come with chips and start with a base of avocado, lime, cilantro, onion.

 POMEGRANATE & HERB GUACAMOLE

 EL DIABLITO GUACAMOLE
Fermented chile.

 TRUFFLE OIL, PEPITAS, & COTIJA

*Please advise your server if you prefer **Gluten-Free** chips.
*Gluten-Free guac options are available upon request.

SALSA+CHIPS

 SALSA BORRACHA
Beer, chile ancho, charred onion, tomato, and tomatillo.

 JALAPEÑO EMULSION
Jalapeño, lime, garlic.

 SALSA MORITA
Tomatillo, chile morita, onion, cilantro.

*Please advise your server if you prefer **Gluten-Free** chips.

SHAREABLES

 MEXICAN STREET CORN IN A CUP
Aioli, cotija, chile-lime seasoning.

 CHARRED AVOCADO SALAD
Heritage greens, quinoa, pickled carrot, apple, candied walnut, celeriac apple puree, tamarind vinaigrette.

 CHOP SALAD
Heritage greens, little gem lettuce, charred corn, roasted marinated squash, cherry tomato, bean, avocado, poblano green goddess.

TACO BAR

Tortillas made from local, non-modified Ontario grown maize. Includes choice of (up to 4) Taco proteins:

-  **CAULIFLOWER TACO**
-   **RAJAS TACO**
-  **CHILMOLE PORK & PINEAPPLE TACO**
- CHICKEN NORTEÑO**
-  **GRILLED STEAK**
-  **LAMB BARBACOA**

And the following toppings:
Taco shells, rice, beans, pico de gallo, lime, cilantro, onion, salsa.

DESSERT

 CHURROS
Cinnamon sugar, spiced chocolate ganache.

 TRES LECHES DONUT
Horchata milk, horchata ganache, puffed rice.

*Gluten-Free dessert option available upon request

Add on to any party.

LECHON TACO PLATTER - MP

Feeds up to 8 people.
Full suckling pig served with tortillas, salsa, rice, beans, garnishes.
1 week advance notice.

PRICING
\$40
Per Person

GROUP MENU 2

PLATED DINNER

Guests choose one plated appetizer, one entrée and one dessert on arrival

PARA COMPARTIR (TO SHARE)

-  Selection of house guacamoles, salsas and tortilla chips on arrival.

*Please advise your server if you prefer **Gluten-Free** chips.
*Gluten-Free guac & salsa options are available upon request.

PARA EMPEZAR (TO START)

-   **MEXICAN STREET CORN IN A CUP**
Aioli, cotija, chile-lime seasoning.
-  **BRUSSELS SPROUTS**
Burnt onion and poblano butter, cotija cheese, pepita crumb, pickled onion, pipián.
-   **CHARRED AVOCADO SALAD**
Heritage greens, quinoa, pickled carrot, apple, candied walnut, celeriac apple puree, tamarind vinaigrette.
-   **CHOP SALAD**
Heritage greens, little gem lettuce, charred corn, roasted marinated squash, cherry tomato, bean, avocado, poblano green goddess.

PLATOS FUERTES (MAIN COURSE)

-   **RAJAS TACO**
Poblano, corn, onion, coconut milk, cheese crust, jalapeño emulsion, crispy tortilla strips.
-  **CARNE ASADA TACOS**
Marinated shaved beef, salpicon, jalapeño emulsion.
- SHRIMP-A-DILLAS**
Flour tortilla, cheese crust, refritos, avocado, x'ni'pec.
-  **CHILMOLE PORK & PINEAPPLE TACOS**
Slow roasted pork rubbed in recado negro and citrus, salsa borracha, grilled pineapple, onion, cilantro.

POSTRE (DESSERT)

-  **TRES LECHES DONUT**
Horchata milk, horchata ganache, puffed rice.
-  **CHURROS**
Cinnamon sugar, spiced chocolate ganache.

*Gluten-Free dessert option available upon request.

Add on to any party

LECHON TACO PLATTER - MP

Feeds up to 8 people.
Full suckling pig served with tortillas, salsa, rice, beans, garnishes.
1 week advance notice.

PRICING
\$40
Per Person

GROUP MENU 3

FAMILY STYLE

Guests will share everything, family style

PARA COMPARTIR (TO SHARE)

SALSA FLIGHTS

Morita (tomatillo, chile morita, onion, cilantro),
Jalapeño emulsion (jalapeño, lime, garlic),
Salsa Borracha (Beer, chile ancho, charred onion, tomato, and tomatillo)

GUACAMOLE FLIGHTS

Pomegranate & Herb
El Diablito (fermented chile)
Truffle Oil, Pepitas & Cotija

*Please advise your server if you prefer **Gluten-Free** chips.
*Gluten-Free guac & salsa options are available upon request.

BRUSSELS SPROUTS

Burnt onion and poblano butter, cotija cheese, pepita crumb, pickled onion, pipián.

MEXICAN STREET CORN IN A CUP

Aioli, cotija, chile-lime seasoning.

NACHOS DORI-LOCOS

Tortilla chips, Doritos, smoky cheese sauce, cotija, esquites, beans, pico de gallo.

MOLTEN CHEESE

Oaxacan cheese fondue
Add chorizo \$4
Add mushroom \$4

OAXACAN WINGS

Mole negro, manchego cheese foam, peanut, pickled onion.

CHARRED AVOCADO SALAD

Heritage greens, quinoa, pickled carrot, apple, candied walnut, celeriac apple puree, tamarind vinaigrette.

CHOP SALAD

Heritage greens, little gem lettuce, charred corn, roasted marinated squash, cherry tomato, bean, avocado, poblano green goddess.

TACOS

Tortillas made from local, non-modified Ontario grown maiz. **Choose one** of the following classic tacos:

-  **• CAULIFLOWER TACO**
-   **• RAJAS TACO**
-  **• CHILMOLE PORK & PINEAPPLE TACO**
- CHICKEN NORTEÑO**
-  **• GRILLED STEAK**

(Upgrade to a premium taco for \$1.50/person)

Add on to any party.

LECHON TACO PLATTER - MP

Feeds up to 8 people. Full suckling pig served with tortillas, salsa, rice, beans, garnishes. **1 week advance notice.**

POSTRE (DESSERT)

TRES LECHE DONUT

Horchata milk, horchata ganache, puffed rice.

CHURROS

Cinnamon sugar, spiced chocolate ganache.

*Gluten-Free dessert option available upon request.

PRICING
\$40
Per Person

Please add applicable taxes. Groups of 8 or more will have an automatic 18% gratuity added to the bill.



ADD-ON EXPERIENCES

SOME ADD-ON EXPERIENCES REQUIRE A MINIMUM
ADVANCE BOOKING UP TO ONE MONTH IN ADVANCE

MARIACHI BAND

Subject to availability, pricing based on length of event etc.

CUSTOM COCKTAIL PARING

*Our expert bar staff will curate two cocktails per person
to pair with your dining experience*

POR VIDA CUSTOM SHIRTS

Take home Por Vida tshirts

GIFT BAGS

Selection of house made sauces from chef Eduardo

TAKE HOME MARGARITA KIT

Selection of fresh juices, tequila, triple sec

PRICING

Please inquire for pricing.



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@PORVIDA_OAKVILLE



VISIT US

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