



Taqueria
CANONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776





Taqueria
CANONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

Fact Sheet

World-renowned chefs create the tastes, aromas, and atmosphere of Mexico's legendary marketplaces at Taqueria Cañonita

Concept & Cuisine: **Taqueria Cañonita** by E-brands restaurants, the Orlando-based multi-concept restaurant company, showcases the culinary talents of Chef Daniel Marquez. Celebrated Chef Daniel Marquez takes the flavors of old Mexico and serves them with an exciting, new American flare – all set beside the gracefully flowing Grand Canal. Experience true taste and tradition with authentic Mexican offerings like chile rellenos, tacos al carbon, or shrimp quesadillas. The taste of their handmade corn tortillas alone is enough to transport you to another world.

Design & Decor: The décor is as vivid as the menu with casual ambience and bright, bold colors. Taqueria Cañonita's lively exhibition kitchen is the restaurant's centerpiece. Enjoy your meal amid the colorful Mexican ambience and authentic Mexican folk art. Even better, Taqueria Cañonita's patio overlooks the Grand Canal, offering terrific views of The Venetian streetscapes and passing gondolas.

Tequila Bar: The bar is stocked heavily with an extensive list of fine tequilas and imported cervezas. It's no wonder that the Mango Margarita made with fresh mango puree or the Coco Piña – coconut milk, pineapple juice and rum served inside a fresh half coconut – have become legendary. Pulse-racing Flamenco, Salsa and Tejano music add fuel and passion to the stylish scene.

Banquet Facilities:

SEMI PRIVATE DINING (Based on a 2 hour dining event)		
Areas	Seated Events	Reception Events
Chef's Viewing Area	15 to 55	30 to 100
Canal Viewing Area	15 to 100	30 to 200
Entire Restaurant	200	500



Taqueria
CANONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

Lunch #1

~ Salad Course ~

Jicama Orange Salad

Hand Picked Red Oak and Spinach Tossed with a Prickley Pear Vinaigrette, Jicama, Orange Segments and Sprinkled with Dried Fruits and Nuts.

~ Entrée Course ~

Guests may select one of the following

Flautas de Carne Platter

Crispy Corn Tortillas Rolled with Seared Beef Topped with an Ancho-Pasilla Sauce, Jalpeño Slaw and Mexican Crema. Served with Cilantro Rice and Black Beans.

OR

Torta Aguacate

Avocados, Panela Cheese, Tomatoes, Lettuce, Frijoles Refritos and Chipotle Mayonnaise.

OR

Mexico City Enchiladas

Three Corn Enchiladas Rolled with Shredded Chicken, Topped with Queso Fresca and our Chef's Special Sauce Served with Cilantro Rice and Black Beans.

~ Dessert Course ~

Bunuelos con Canela

Layered with Peaches, Pistachio Cream and Vanilla Ice Cream and Meil de Piloncillo

*\$29.00 per person for the above three course luncheon
plus 20% service charge and local sales tax.*



Taqueria
CAÑONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

Lunch #2

~ First Course ~

Tarascan Soup

Hearty Broth Blended with Tomatoes, Onions, Chiles, Shredded Chicken, Queso Fresco and Crema.

~ Second Course ~

Guests select one of the following

Torta de Carne

Seared Steak Mixed with Melted Cañonita Cheese Mix, Caramelized Onions, Guacamole Spread and Salsa Fresca.

OR

Santa Rosa Barbacoa

Marinated Pork Slowly Roasted in a Banana Leaf Served with Cilantro Rice and Black Beans and a Chipotle Barbeque Sauce.

OR

Smoked Chicken Quesadillas Platter

Corn Tortillas Stuffed with Smoked Shredded Chicken Breast, Mixed with Caramelized Onions and Sautéed Tomatoes, Coleslaw and Mexican Crema.
Served with Cilantro Rice and Black Beans.

~ Third Course ~

Bunuelos con Canela

Layered with Peaches, Pistachio Cream and Vanilla Ice Cream
and Meil de Piloncillo

*\$34.00 per person for the above three course luncheon
plus 20% service charge and local sales tax.*



Taqueria
CAÑONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

Lunch #3

~ First Course ~

Smoked Chicken Quesadillas

Corn Tortillas Stuffed with Shredded Chicken Breast, Mixed with Caramelized Onions and Sautéed Tomatoes, Coleslaw and Mexican Crema.

~ Second Course ~

Guests may select one of the following

Crab Salad

Blue Crab Meat Mixed with Baby Greens, Creamy Jalapeno Dressing and Tomato Croutons.

OR

Santa Rosa Barbacoa de Puerco

Marinated Pork Slowly Roasted in a Banana Leaf, Served with Cilantro Rice, Black Beans and a Chipotle Barbecue Sauce.

OR

Mexico City Chicken Enchiladas

Three Corn Enchiladas Rolled with Grilled Chicken, Topped with Queso Fresco and our Chef's Special Sauce Served with Cilantro Rice and Black Beans.

~ Third Course ~

Chocolate Tres Leche

Sponge Cake Soaked in Sweet Milk with a Berry Coulis.

*\$38.00 per person for the above three course luncheon
plus 20% service charge and local sales tax.*



Taqueria
CAÑONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

Dinner #1

~ First Course ~

Tarascan Soup

Hearty Broth Blended with Tomatoes, Onions, Chiles, Shredded Chicken, Queso Fresco and Crema.

~ Second Course ~

Guests may select one of the following

San Luis Pollo Rosizado

Marinated Breast of Chicken with a Pozole and Green Chile Tamal, Roasted Vegetables and a Sun Dried Tomato Salsa.

OR

Zacatecas Chile Relleno

Poblano Chile Stuffed with Mexican Cheese, Dried Fruits and Almonds. Served with Guajillo Sauce, Cilantro Rice and Black Beans.

OR

Santa Rosa Barbacoa de Puerco

Marinated Pork Slowly Roasted in a Banana Leaf, Served with Cilantro Rice, Black Beans and a Chipotle Barbecue Sauce.

~ Third Course ~

Chocolate Tres Leche

Sponge Cake Soaked in Sweet Milk with a Berry Coulis

*\$39.00 per person for the above three course dinner
plus 20% service charge and local sales tax.*



Taqueria
CANONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

Dinner #2

~ First Course ~

Chef's Appetizer Platter

Flautas, Quesadillas and Ceviche.

~ Second Course ~

Caesar Salad

Crispy Romaine Hearts Tossed in a Housemade Caesar Dressing,
Garlic Croutons and an Asiago Cracker.

~ Third Course~

Guests may select one of the following

San Luis Pollo Rosizado

Marinated Breast of Chicken with a Pozole and Green Chile Tamal,
Roasted Vegetables and a Sun Dried Tomato Salsa.

OR

Michoacan Pork Chop

Grilled Pork Chop Placed on Top of a Creamy Mushroom Hominy Served with a
Pasilla de Oaxaca Reduction and Peach-Habanero Marmalade.

OR

Carne Asada Nortena

Grilled Black Angus Strip Loin Steak, Chilaquiles in Salsa Verde,
Borracho Beans and a Grilled Nopales Salsa.

~ Fourth Course ~

Bunuelos con Canela

Layered with Peaches, Pistachio Cream, Vanilla Ice Cream
And Meil de Piloncillo.

*\$49.00 per person for the above four course dinner
plus 20% service charge and local sales tax.*



Taqueria
CANONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

Dinner #3

~ First Course ~

Chef's Appetizer Platter

Flautas, Quesadillas and Ceviche.

~ Second Course ~

Corn and Green Chile Soup

Fresh Sweet Corn Sautéed with Roasted Green Chile, Potatoes and Applewood Smoked Bacon.

~ Third Course ~

Caesar Salad

Crispy Romaine Hearts Tossed in a Housemade Caesar Dressing, Garlic Croutons and an Asiago Cracker.

~ Fourth Course~

Guests may select one of the following

Pezcado Vera Cruz

Fresh Catch of the Day Sautéed with Sweet Chiles, Red Onions, Green Olives and Lemon, all Simmered with a Hearty Marisco Broth and White Rice.

OR

San Luis Pollo Rosizado

Marinated Breast of Chicken with a Pozole and Green Chile Tamal, Roasted Vegetables and a Sun Dried Tomato Salsa.

OR

Sonora Filet Mignon

Grilled Tenderloin Steak with our Canonita Spice, Served with a Huitlacoche Tamal, Baby Vegetables and a Pasilla de Oaxaca Reduction.

~ Fifth Course ~

Chocolate Tres Leche

Sponge Cake Soaked in Sweet Milk with a Berry Coulis.

\$59.00 per person for the above five course dinner plus 20% service charge & local sales tax.



Taqueria
CAÑONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

RECEPTION PACKAGE

Chef Daniel Marquez presents the following menu which offers your guests a tour of the cuisine that has made Taqueria Cañonita famous.

Chef's Taco and Quesadilla Display

Tacos

Fresh, house-made corn tortillas
with spicy cream slaw & marinated meats & vegetables.

FISH – Grilled delicate white fish, grilled

TACOS AL CARBON - Grilled beef or chicken

TACOS CON HONGOS - Grilled mushrooms with queso fresco

TACOS CON RAJAS Y QUESO - Roasted poblanos and onions with queso fresco

TACOS AL PASTOR - Spit-roasted pork

Quesadillas

House made corn tortillas with our cañonita cheese mix.

Cheese – Canonita's own blend of 4 Cheeses

Smoked Chicken Quesadilla - Caramelized onions and tomatoes with a special blend of cheeses

Hand Passed Hors d'Oeuvres

Flautas

Hand Rolled Corn tortillas Filled with Seared Beef, Avocado, Tomatillo Sauce, Salpicon & Crema

Marinated Mushrooms with Queso Fresco

Pork with Raisins and Walnuts

Clayudas

Flour Tortilla "Pizzas"

CORN BARBECUE- Our Cañonita Cheese Mix, Tomatoes and Chipotle BBQ

The above Reception package includes the listed food items along with
open call brand bar service for a pre-determined reception time.

1 ½ hour reception \$59.00 per person

2 hour reception \$79.00 per person

3 hour reception \$95.00 per person

plus 20% service charge and local sales tax

(Minimum GTD of 30 persons required for reception package)

Please add \$5.00 per person per hour should you wish to upgrade
any Reception package to Premium bar service.



Taqueria
CANONITA
MEXICO CITY SOUL FOOD

At the Venetian Resort - Hotel - Casino
3377 Las Vegas Blvd. Suite 2160
Las Vegas, Nevada 89109

Call 800-774-3663, Press 2
Then enter Ext. 182
or Phone: (702) 414-3776

Beverage Service

Consumption Bar

(Available for Seated style events only)

This type of bar service allows your guests to order the beverage of their choice and the actual charges will be added to the master bill that will be presented to the host at the conclusion of the event.

All costs are subject to local sales tax and 20% service charge.

Open Bar Packages

(Available for Reception style events only)

Call Brands

Vodka - Absolute
Whiskey- Seagrams 7
Rum- Bacardi
Gin- Tanqueray
Scotch- Dewars
Bourbon- Jack Daniels
White Wine- Hogue
Red Wine- Kendall Jackson
Domestic Beers- Bud, Bud Light, Amstel
Import Beers- Corona, Heineken, Dos Equis
Soft Drinks- Pepsi products
Juices- Orange, Cranberry & Pineapple

Premium Brands

Vodka- Grey Goose
Whiskey- Crown Royal
Rum- Captain Morgan
Gin- Bombay Sapphire
Scotch- Johnny Walker Black
Bourbon- Makers Mark
White Wine- Chateau St. Michelle
Red Wines- Trinchero
Domestic Beers- Bud, Bud Light, Amstel
Import Beers- Corona, Heineken, Dos Equis
Soft Drinks- Pepsi Products
Juices- Orange, Cranberry & Pineapple

Margarita - Freshly squeezed lime juice, triple sec & premium Tequila.

Canonita Margarita - Patron, Grand Marnier & freshly squeezed lime juice.

Margaritas Frescas - Freshly squeezed mango, strawberry, cactus or watermelon.

Coco Piña - Coconut milk, pineapple juice & Rum served up in a coconut shell.

Sangria - House blend of red wine & fresh juices.

Michelada - Beer & freshly squeezed lime juice over ice with a salted rim.