



PRIVATE EVENTS

2221 Iron Works Drive | Suite 090
Raleigh NC 27604





Culinary Excellence



Here, traditional Mexican cuisine meet the traditions of the American South

Simple ingredients and Authentic flavors come together with the Savory taste of slowly Smoked meats

Inspired by “Chef-testant” and Culinary Director...

Manny
Barella!



Featured on Season 21 of Bravo’s Top Chef, Chef Manny has made a name for himself in Award-Winning Kitchens across the country!



As StarChefs’s Rising Star and a **James Beard ‘Emerging Chef’ semifinalist**, Manny brings his Mexican roots and Southern Swagger to the Jaguar Menu!



Event Menus

Shrimp Ceviche: Shrimp, Lime, Red Onion, Cucumber, Cilantro, and Garlic w/ Corn Tortilla Chips
Beet Hummus: Cilantro Gremolata, Crostini
Lamb Taquitos: Crema, Avocado Crema
Fried Chicken Sliders: Slaw, Pickles, Serrano Mayo
Smoked Sliders: American Cheese, Pickles, Serrano Mayo

Walk on the Wild Slider

\$28 / pp

Cheese All About It

\$34 / pp

Pimento Cheese: Salsa Matcha, Fried Saltine Crackers
Beet Hummus: Cilantro Gremolata, Crostini
Wings: Choice of - *Dry Rub or Hot Sauce*, Ranch & Blue Cheese
Brisket Sliders: American Cheese, Pickles, Sweet BBQ
Carnitas Sliders: Salsa Macha, Serrano Mayo, Refried Beans, Lime Cured Onions
Caesar Salad: Kale, Romaine, Cotija, Lime Juice, Crispy Panko

Deviled Eggs: Pickled Mustard Seeds
Smoked Pork Ribs: Carolina BBQ Sauce
Smoked Chicken: Chicken Thighs Smoked in Alabama Sauce
Mac & Cheese: Crispy Panko Breadcrumbs
Cornbread: w/ Honey
Mixed Salad: Citrus Honey Vinaigrette, Cotija Cheese, Cherry Tomatoes, Crispy Onions, Sunflower Seeds

Up In Smoke

\$38 / pp



EVENT MENUS

Pick Two: Cochinita Pibil, Carnitas, Mushroom Al Pastor, Smoked Brisket, Roasted Chicken

Served With: Lime, Salsa Verde, Salsa Oaxaca, Crema, Chihuahua Cheese, Xnipec

Corn & Flour Tortillas

Chips & Guacamole

Mexican Rice:

Refried Beans: w/ Cotija Cheese

Taco Shop

\$40 / pp

Smokey + The Brisket

\$42 / pp

BBQ Meats - Smoked Brisket, Pulled Pork & Smoked Chicken in Carolina BBQ

Cornbread: w/ Honey

Mac & Cheese w/ Crispy Panko Breadcrumbs

Roasted Broccoli w/ Cotija Cheese

Mixed Greens Salad Citrus Honey Vinaigrette, Cotija Cheese, Cherry Tomatoes, Crispy Onions, Sunflower Seeds

Beet Hummus: Cilantro Gremolata, Crostini

Chicken Enchiladas & Brisket Enchiladas: Mixed Cheeses, Corn Tortillas, Tomatillo Sauce, Shredded Cabbage, Lime Cured Onions, Crema

Pescado a la Veracruzana: Tomato, Caper, Parsley, Pepperoncini

Caesar Salad: Kale, Romain, Cotija, Lime Juice, Croutons

Mexican Rice

Refried Beans: w/ Cojita Cheese

Enchilada Wars

\$45 / PP



A LA CARTE PLATTERS

Serving 20 guests

Lamb Taquitos \$150	Shrimp Ceviche \$75
Brisket Sliders \$140	Chips & Guacamole \$60
Smoked Sliders \$100	Chips & Salsa \$30
Wings (Dry Rub or Buffalo) \$100	Beet Hummus \$50
Fried Chicken Sliders \$80	Mac & Cheese \$100
Mexican Rice \$25	Cornbread \$80
Refried Beans \$25	Pimento Cheese \$100
Roasted Broccoli \$50	Mixed Salad \$100
Kids' Cheese Quesadillas \$50	

DESSERTS

MACARONS

Ask us for more
information!

Empanadas \$4 ea

Dulce De Leche

MINI CUPCAKES \$4 ea

Red Velvet, Chocolate
Strawberry, Vanilla Bean,
Gluten Free and Carrot

NON-ALCOHOLIC BEVERAGES

\$4 | UNLIMITED REFILLS

Craft sodas from Maine Root, Fresh Brewed Iced Tea, Kids' Juice Boxes



SELF-GUIDED **CRAFT** **EXPERIENCES**

Here at Jaguar Bolera, we offer a diverse selection of Local Beers, Rich Wines, and House-Made Cocktails.

Though we have popular options, we are far from your “typical bar”



Each of our alcoholic beverages are delivered through our **state-of-art self-serve draft system!**

aka - “the beverage wall”



How It Works :

- 1 Attach a form of payment to your wristband(s)!
- 2 Hold your wristband on your desired beverage!
- 3 Pull the tap and let the drinks flow!



Games & Entertainment

We offer unique event spaces that inspire collaboration and competitiveness, great for any group gathering!

Come Try Your Hand at

duckpin

Karaoke: \$35-\$45/hr-
depending on time of day

Duckpin Bowling: \$35-\$45/hr
per lane depending on time of day

**Foosball-Shuffleboard-
Darts-Cornhole:** Free!

karaoke

SHUFFLEBOARD

cornhole

darts

foosball





Here at Jaguar Bolera, we specialize in a little something called...

“Southern Hospitalidad”

Which means we are both the Host of the party
and the Life of the fiesta!

Interested?
Need More Info?

Contact our Event Sales Team

Isabel Cleary - icleary@jaguarbolera.com

Madi Brown - mbrown@jaguarbolera.com



Scan our Jaguar Bolera QR code to submit
an inquiry-someone from our team will be
in touch within 24 hours !





EVENT FAQ'S

CAN I SECURE AN ACTIVITY WITHOUT BOOKING A PRIVATE EVENT?

YOU CAN ONLY SECURE AN ACTIVITY WITH A PRIVATE EVENT. ALL ACTIVITIES OUTSIDE OF EVENTS, ARE FIRST COME, FIRST SERVE. YOU ARE MORE THAN WELCOME TO WALK IN AND ADD YOUR NAME TO THE LIST, IF THERE HAPPENS TO BE A WAIT, WE ENCOURAGE YOU TO GRAB FOOD, DRINKS & EXPLORE THE SPACE WHILE YOU WAIT!

CAN I SECURE MORE THAN ONE ACTIVITY?

THERE ARE SOME OPTIONS TO SECURE MORE THAN ONE ACTIVITY WITH YOUR EVENT. YOU WILL BE REQUIRED TO HAVE BOTH EVENTS FOR THE FULL DURATION OF YOUR EVENT.

ARE CHILDREN ALLOWED?

ABSOLUTELY! ALL ACTIVITIES ARE AVAILABLE FOR CHILDREN. THERE IS NO DISCOUNTED PRICING FOR CHILDREN ON OUR EVENT MENUS, BUT THERE ARE A LA CARTE PLATTERS AVAILABLE WITH CHILDREN ITEMS

CAN WE BRING IN OUR OWN CAKE & DECORATIONS?

YES! CAKES AND DECORATIONS ARE WELCOME. NO GLITTER OR CONFETTI OF ANY KIND IS ALLOWED. SPACES ARE AVAILABLE 30 MINUTES PRIOR TO YOUR EVENT TO DECORATE. PLEASE SEE A SALES MANAGER IF YOU REQUIRE MORE TIME TO DECORATE. ALL DECORATIONS MUST BE TAKEN DOWN AT THE CONCLUSION OF YOUR EVENT

WHAT ARE THE FOOD & BEVERAGE MINIMUMS?

FOOD & BEVERAGE MINIMUMS WILL DEPEND ON THE DAY & TIME OF THE EVENT. PRICING FOR BOWLING & KARAOKE ALSO VARY DEPENDING ON THE TIME OF YOUR EVENT. A SALES MANAGER CAN SPEAK ABOUT MINIMUMS AS THEY LEARN MORE ABOUT YOUR EVENT!