



LADINO

PRIVATE EVENTS

# ABOUT US

Ladino, a Mediterranean Grill House, draws inspiration from the food Chef Berty Richter grew up eating in Israel, influenced by the surrounding cultures and cuisines. True to its namesake, Ladino pulls flavors from Spain, Turkey, Greece, Italy, France and Israel, bringing modern yet authentically Mediterranean fare to San Antonio. Richter joins his partners, Beard-nominated Chef Kevin Fink and Food & Wine Best New Chef Tavel Bristol-Joseph in opening the Emmer & Rye Hospitality Group's first San Antonio concept.

The space presents a modern interpretation of the colorful, bold textural designs of the Mediterranean region, featuring a stunning dining room that seats 70, an upstairs bar and lounge space ideal for cocktail events, and a sprawling patio that extends on to the Pearl's new Plaza.







## RESTAURANT BUYOUT

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Book Ladino as a whole to maximize your event options. Start with a cocktail reception and passed bites on the patio, move to dinner in the dining room, then head upstairs to the bar for dessert and after-dinner drinks. Looking for a free-flow standing event? We can host groups of up to 125 using the entire space with passed bites and chefs stations.

### MAX CAPACITY

*70 seated*

*125 standing*

*2,670 sq ft main level*

*720 sq ft upstairs*

### MENU TYPES

*lunch or dinner*

*family-style feast*

*cocktail event*



## DOWNSTAIRS BUYOUT

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The Ladino dining room can host up to 70 for a seated dinner. Begin your night on the patio with a cocktail reception or jump right into dinner inside. This option does not include the upstairs bar space.

### MAX CAPACITY

*70 seated event*

*85 standing event*

*1,020 sq ft indoor*

*930 sq ft patio*

### MENU TYPES

*lunch or dinner*

*family-style feast*



## DOWNSTAIRS PATIO

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The downstairs patio is the perfect space for any special occasion whether you're looking for a seated, coursed dinner or standing style reception. This patio is set at the front of the restaurant and directly overlooks all the excitement of The Pearl Plaza. While this is a weather permitting space, it is partially covered and is equipped with fans and heaters depending on the time of year.

### MAX CAPACITY

*38 seated event*

*50 standing event*

*930 sq ft patio*

### MENU TYPES

*lunch or dinner*

*family-style feast*



## UPSTAIRS BUYOUT

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Upstairs at Ladino features our beautiful bar, lounge area and the terrace patio outside. The bar itself seats 13 alongside huge custom couches in the lounge area for maximum comfort. The connecting patio can host seated dinners of up to 18. Feel free to use the bar area for passed bites and beverages to begin your evening before heading outside for an intimate seated dinner al fresco, or utilize the entire space for a standing reception party or happy hour for up to 40 guests.

### MAX CAPACITY

*18 seated event*

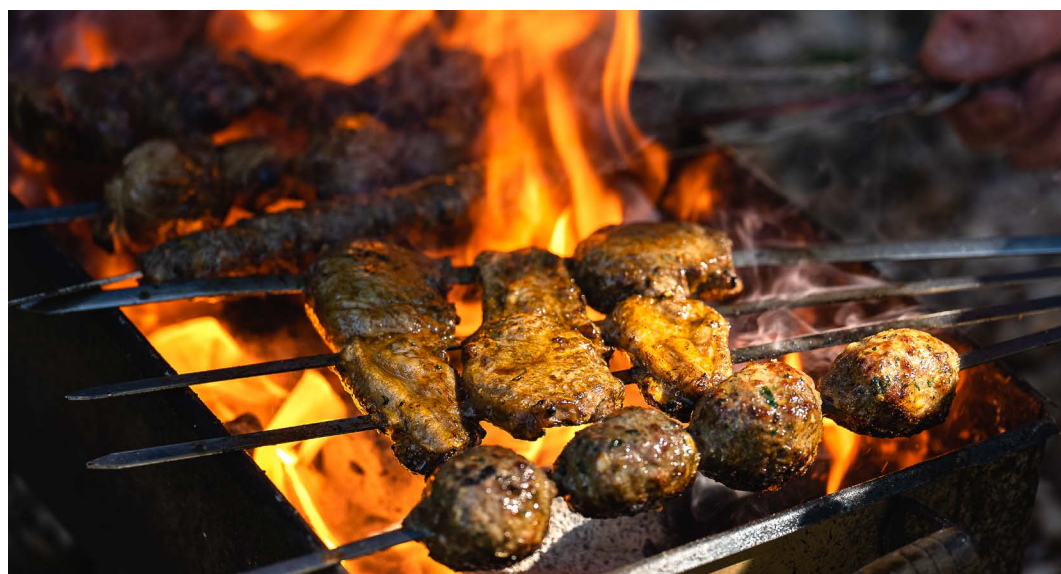
*40 standing event*

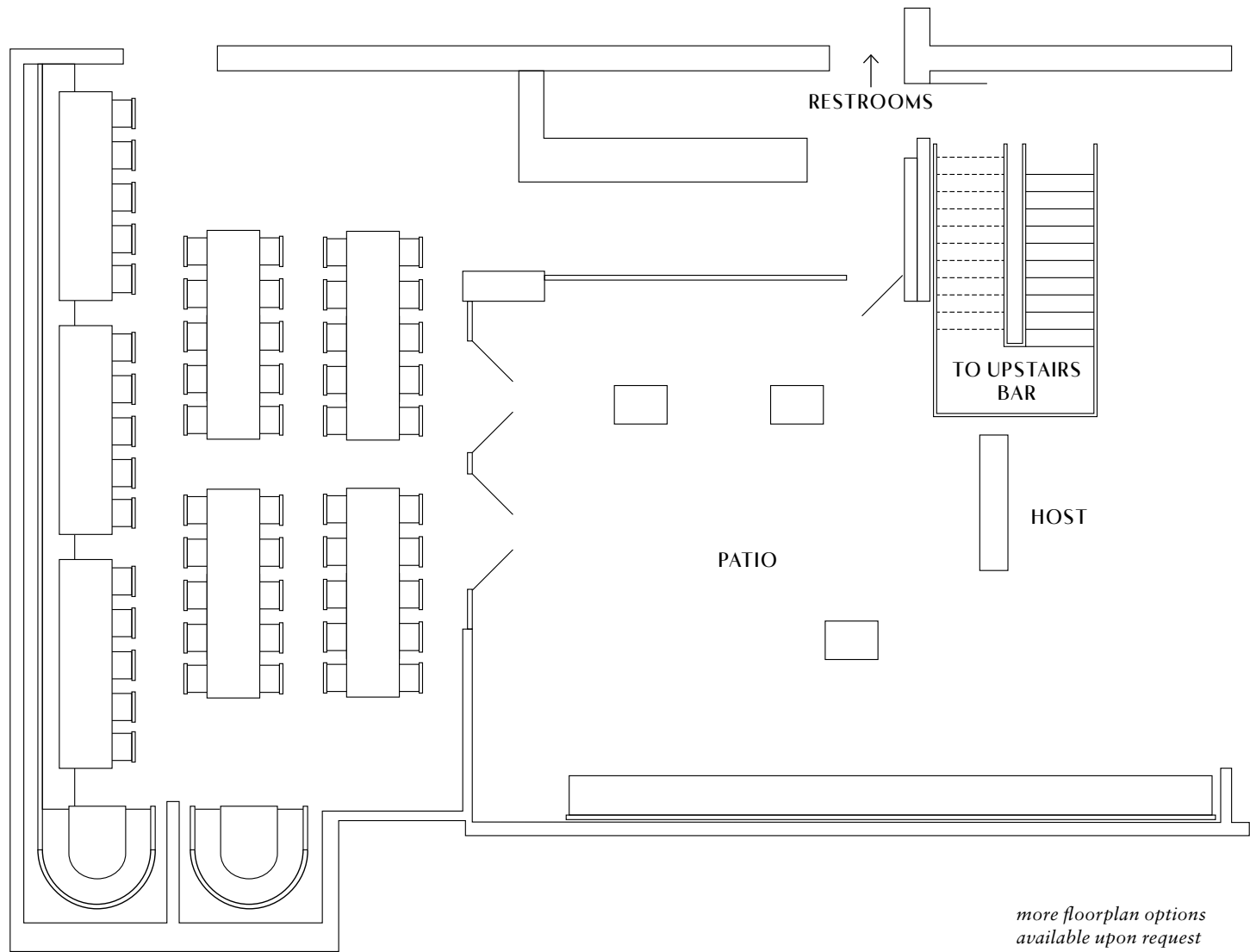
*405 sq ft indoor*

*315 sq ft balcony*

### MENU TYPES

*cocktail event*





*more floorplan options  
available upon request*

# DOWNSTAIRS BUYOUT

## MAX CAPACITY

- 70 seated event
- 85 standing event
- 1,425 sq ft indoor
- 1,245 sq ft outdoor

## MENU TYPES

- lunch or dinner*
- family-style feast*
- cocktail event*

## OCCASIONS

- receptions*
- corporate events*
- birthdays/anniversaries*

# SAMPLE MENUS

## SEATED EVENT

### Grilled Eggplant

*Coal Grilled Tomato, Urfa, Onion, Garlic*

### Muhammara

*Peppers, Texas Pecans, Bread*

### Hummus

*Marinated Chickpeas, Tahini, Chili, Spices*

### Spicy Feta

*Matchbox Peppers, Garlic, Oregano*

### Squash Babaganoush

*Schug, Amba, Parsley*

### Eggplant

*Baigon Choka, Pigeon Peas, Wall Rocket, Pecans*

### Taramasalata

*Smoked Whitefish Caviar, Carp Roe Dip*

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### Plum Salad

*Fennel, Hazelnuts, Cilantro, Green Schug Vinaigrette*

### Roasted Beets

*Za'atar, Crispy Rice, Almond Sauce, Sumac*

### Saganaki

*Fried Kefalotyri Cheese, Lemon*

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### Fish Kofta

*White Bean, Wall Rocket, Onion, Chermoula*

### Lamb Belly Ribs

*Rocket, Fennel, Saffron Vinaigrette, Tzatziki*

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### Almond Olive Oil Cake

*Campari Grapefruit Sorbet*

### Sutlach

*Rice Pudding, Cheesecake, Fig Jam*

## COCKTAIL PARTY

### Spicy Feta on Pita Chip

*Matchbox Peppers, Garlic, Oregano*

### Squash Babaganoush on Pita Chip

*Schug, Amba, Parsley*

### Taramasalata on Pita Chip

*Smoked Whitefish Caviar, Carp Roe Dip*

### Arayes

*Beef and Lamb Kofta, Amba, Tahini*

### Kibbeh Nayeh

*Beef Tartare, Bulgur, Aleppo Pepper, Lettuce*

### Roasted Beets

*Za'atar, Crispy Rice, Almond Sauce, Sumac*

### Saganaki

*Fried Kefalotyri Cheese, Lemon*

### Grilled Sweetbreads or Mushroom Skewer Available

*Veal Sweetbreads, Lamb Fat, Lemon, Pickles*

### Fish Kofta

*Chermoula*

### Lamb Belly Ribs

*Tzatziki*

### Almond Olive Oil Cake

*Campari Grapefruit Sorbet*

## INTERESTED IN ELEVATING YOUR EXPERIENCE AND TAKING IT TO THE NEXT LEVEL?

Ask us about add ons like Chef Demos, Sommelier-led experiences, and Take Away gifts for your guests! Available upon request.



## HAVE QUESTIONS OR WOULD LIKE TO BOOK WITH US?

### BOOK YOUR EVENT



*Scan or tap  
the QR code*

### QUESTIONS

Email [info@ladinosatx.com](mailto:info@ladinosatx.com)

### FOLLOW US

