



CATERING

Menu



RED MESA

EVENTS

ROOM DETAILS



Cantina

CITY SIGHTS & SOUNDS

The balcony bar and lounge overlooks the Cantina courtyard and bubbling fountain. Ideal for intimate social gatherings, business networking, or the perfect added dimension to an event in La Florida. Sip a cocktail and enjoy 900 square feet of flexible space for parties of 20-80.

LA FLORIDA

CLASSICALLY MODERN

Exposed brick, two brilliant chandeliers, crown molding, high ceilings, marbled bar and a herringbone wood floor, La Florida is an exquisite, 1200-square-foot space that seats 120 (100 with a dance floor) in a formal dining setting or 175 for hors d'oeuvres and cocktails. The space has endless configuration possibilities, ranging from meetings, receptions, banquets, ceremonies and more.

DE SANTO

DOWNTOWN CHIC

Take in the city lights at the local's best kept secret! The De Santo Rooftop Bar is our stunning third-story lounge overlooking the heart of downtown St. Pete. With a rich Brazilian Walnut deck, lounge seating and 30-foot bar this space holds up to 175 standing and 80 seated guests (with no dance floor). Specializing in exclusive hand-crafted cocktails, this chic space is the quintessential location for a sunset happy hour, an outdoor celebration or a rooftop wedding ceremony! With space ranging from a semi-private lounge area to a complete rooftop buyout, we are the ultimate spot for your next event.

ASK ABOUT OUR OFFSITE CATERING! OFFSITE INCLUDES DISPOSABLE CHAFING TRAYS, STANDS AND FUEL, SERVING UTENSILS AND MORE!

OVERVIEW PEAK SEASON



Thank you for choosing Red Mesa Events for your special event!

Daytime Events end *before* 3pm

Evening Events begin *after* 4pm

Your party must meet the food and beverage minimum, plus the private space rental fee associated with your event. Rental fee includes standard decor, staffing, A/V and more.

	PEAK SEASON <small>OCTOBER - MAY</small> OFF SEASON <small>JUNE - SEPTEMBER</small>	EVENT SPACE	FOOD & BEVERAGE MINIMUM	PRIVATE SPACE RENTAL	EVENT MINIMUM
DAYTIME:		Cantinita	\$600 \$600	\$300 \$150	\$900 \$750
Monday - Thursday		La Florida	\$1200 \$1200	\$1000 \$500	\$2200 \$1700
		De Santo Rooftop	\$2400 \$2400	\$1800 \$900	\$4200 \$3300
DAYTIME:		Cantinita	\$800 \$800	\$400 \$200	\$1200 \$1000
Friday - Sunday		La Florida	\$1800 \$1800	\$1600 \$800	\$3400 \$2600
		De Santo Rooftop	\$3200 \$3200	\$2800 \$1400	\$6000 \$4600
EVENING:		Cantinita	\$900 \$900	\$600 \$300	\$1500 \$1200
Sunday - Thursday		La Florida	\$2600 \$2600	\$1600 \$800	\$4200 \$3400
		De Santo Rooftop	\$3000 \$3000	\$2000 \$1000	\$5000 \$4000
EVENING:		Cantinita	\$3800 \$3800	\$1200 \$600	\$5000 \$4400
Friday - Saturday		La Florida	\$5000 \$5000	\$4000 \$2000	\$9000 \$7000
		De Santo Rooftop	\$6000 \$6000	\$4000 \$2000	\$10000 \$8000

CEREMONY FEE

Daytime - \$600 | Evening - \$1000

EVENING COCKTAIL HOUR

Cantinita - \$500 | De Santo - \$750

Your private dining rental includes tables, wooden cross-back chairs, basic table linens and linen napkins (black, white or ivory), gold charger plates, ceremony arch, up-lighting, bar setup, flatware, dinnerware, glassware, a/v connectivity, microphone, in-house stereo system, projector (ballroom only), banquet staff, bartenders and a venue manager.

All food, beverage, and venue rentals are subject to 7% sales tax, and a 25% Administrative & Labor Fee

SMALL BITES

STATIONARY OR PASSED

\$4 PER PIECE

WARM

ASIAN PORK MEATBALLS

Hoisin glaze, sesame seeds.

MINI EMPANADAS

Choice of beef picadillo, crab & shrimp (+ \$2), or black bean & sweet plantains.

BEEF SLIDER + \$3

Cheddar cheese, bacon jam, tobacco onions.

STUFFED SHRIMP

Three cheese cilantro pesto chipotle cream sauce.

CHICKEN TAQUITO GF

Chipotle chicken, chile arbol sauce, queso fresco, cilantro onion, crema.

BBQ SLIDER + \$1

Pulled pork, house-made bbq sauce, coleslaw and house-made pickles.

STEAK CROSTINI + \$1

Salpicón, red chimichurri.

CHICKEN QUESADILLA

Smoked gouda & Chihuahua cheeses, grilled onions & poblano peppers, honey chipotle vinaigrette.

COLD

CAPRESE PINCHO GF

Fresh mozzarella, balsamic reduction, basil, cherry tomato.

MINI SHRIMP SALAD SLIDERS

Lemon poached shrimp, celery, mayo, thyme, chives and green onion on brioche buns.

AVOCADO BRUSCHETTA

Heirloom tomatoes, balsamic reduction, crostini.

CHORIZO TOSTADITA GF

Roasted corn & chorizo, guacamole, queso fresco.

SWEETS

EMPANADA

Fried turnover, dusted in cinnamon sugar, filled with your choice of guava & cream cheese or apple cinnamon.

WHITE CHOCOLATE TACO + \$0.50

Served with fresh berries & lime syrup.

CHURRO

Fried dough dusted with cinnamon & sugar, served with Mexican chocolate and cajeta caramel.

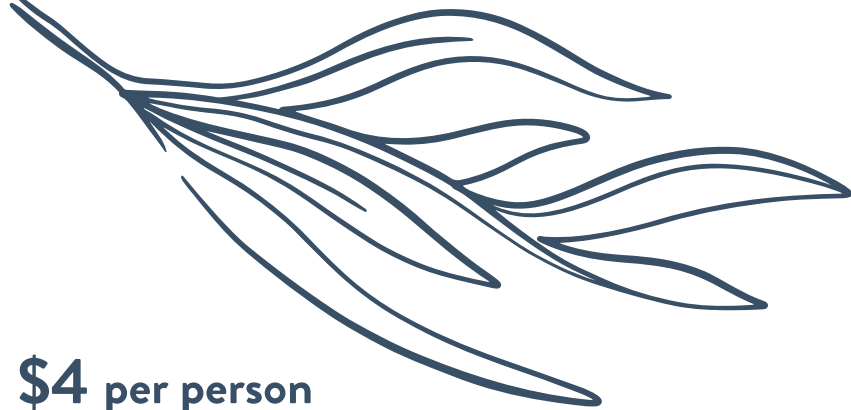


**You have the option of bringing in your own cake fee of \$2.95 per person*

**Consuming raw or undercooked proteins may be detrimental to your health.*

GF - Gluten Friendly
MGF - Make Gluten Friendly

ADD ONS



LATE NIGHT SNACKS - \$4 per person

CHIPS & DIPS DISPLAY

Guacamole, queso blanco, bean dip and salsa.

CHICKEN TAQUITOS

BEEF SLIDERS + \$2

QUESADILLA - VEGGIE, STEAK OR CHICKEN

CHICKEN TENDERS

RECEPTION STATIONS

CHEESE PLATTER - \$12.5 per person

Variety of cheese and crackers.

CHARCUTERIE PLATTER - \$16.5 per person

Variety of cheese, meats and crackers.

MEZZE PLATTER - \$10.5 per person

Hummus, fresh veggies, pita, feta cheese, olives, roasted red pepper.

ACTION STATIONS

TACO BAR

\$20 Standard (per person).

NACHO BAR

\$20 Standard (per person).

COFFEE BAR

FLAVORED SYRUPS

ROCK CANDY STIR STICKS

CINNAMON STICKS

REGULAR COFFEE

\$5 Standard (per person).

\$10 includes cordials (per person).

**Final count required two weeks prior to event.*

**Consuming raw or undercooked proteins may be detrimental to your health.*

TACO BAR

\$20 PER PERSON.
(MINIMUM 15 PEOPLE)



CHOICE OF TWO PROTEINS

- ROASTED CHICKEN
- SHREDDED PORK
- SHRIMP
- PORTOBELLO MIX
- ZUCCHINI MIX
- DUCK (\$6 UPGRADE)
- BAJA FISH (\$6 UPGRADE)
- BRISKET (\$5 UPGRADE)

YOUR CHOICE OF TORTILLAS FLOUR OR CORN

INCLUDED TOPPINGS AND SIDE DISHES

- SOUR CREAM
- SHREDDED LETTUCE
- CHEDDAR JACK CHEESE
- PICO DE GALLO
- CILANTRO RICE
- BLACK BEANS

ADD ONS PER PERSON

- GUACAMOLE - \$1.25
- QUESO BLANCO - \$1.25

NACHO BAR

\$20 PER PERSON.
(MINIMUM 15 PEOPLE)

CHOICE OF TWO PROTEINS

- ROASTED CHICKEN
- SHREDDED PORK
- SHRIMP
- PORTOBELLO MIX
- ZUCCHINI MIX
- DUCK (\$6 UPGRADE)
- BAJA FISH (\$6 UPGRADE)
- BRISKET (\$5 UPGRADE)

INCLUDED TOPPINGS AND SIDE DISHES

- SOUR CREAM
- SHREDDED LETTUCE
- CHEDDAR JACK CHEESE
- PICO DE GALLO
- CILANTRO RICE
- BLACK BEANS

ADD ONS PER PERSON

- GUACAMOLE - \$1.25
- QUESO BLANCO - \$1.25

BUILD YOUR OWN BOWL

\$20 PER PERSON.
(MINIMUM 15 PEOPLE)



SOUTHWEST STYLE

- CILANTRO RICE
- BLACK BEANS
- RAJAS
- JACK CHEESE
- CREMA
- PICO DE GALLO
- RED PEPPERS

BARBACOA STYLE

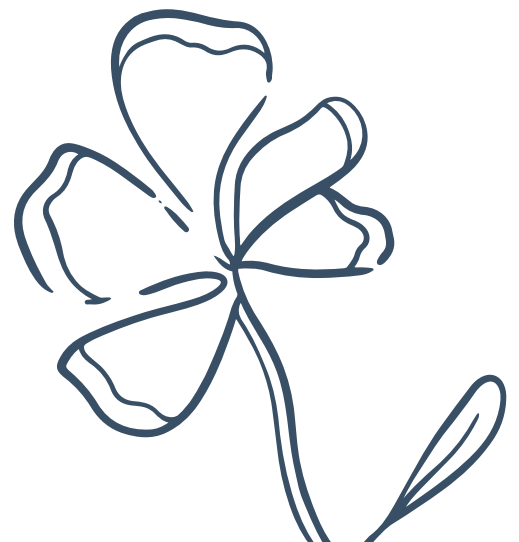
- CILANTRO RICE
- BLACK BEANS
- RAJAS
- JACK CHEESE
- CREMA
- QUESO FRESCO
- CILANTRO ONION
- ANCHO TOMATILLO SAUCE

CHOICE OF PROTEIN

- SHREDDED BEEF
- CHICKEN
- SHREDDED ROAST PORK
- TOFU
- FILET (+\$4.5 UPGRADE)
- BRISKET (\$4.5 UPGRADE)

ADD ONS

- ADDITIONAL PROTEIN - \$3 PER PERSON
- GRILLED VEGGIES - \$5 PER PERSON
- TORTILLAS - \$1.25 PER PERSON
- GUACAMOLE - \$1.25 PER PERSON
- QUESO BLANCO - \$1.25 PER PERSON



BUFFET MENU

\$40

PER PERSON.

Includes soda, tea, and coffee.

Served with Cuban bread and butter.



CHOICE OF SALAD

CHOPPED

Romaine, jicama, radish, carrots, red onion, roasted corn, queso fresco, tortilla strips, chipotle Caesar dressing.

RED MESA

Mixed greens, tomato, red onion, gorgonzola cheese, corn strips, cilantro tomato vinaigrette.

CAESAR

Romaine lettuce, house Caesar dressing, tomato, roasted red peppers, romano cheese and fried corn tortilla strips.

CHOICE OF TWO ENTRÉES

CAJUN SHRIMP PENNE PASTA

Sautéed shrimp, andouille sausage, cajun cream sauce, romano pecorino cheese, fresh spinach.

ARROZ CON POLLO GF

Braised chicken, yellow rice.

LECHÓN

Roast pork mojo, mojito onion.

CHICKEN FERNANDEZ

Grilled chicken breast, chipotle cream sauce.

LEEK CRUSTED SALMON GF

Tamarind aioli, pico de gallo.

MEDITERRANEAN CHICKEN

Artichoke and sundried tomato cream sauce.

CEDAR PLANK SALMON MGF

Tobacco onion, chipotle aioli.

CARNE ASADA GF

Grilled steak, jalapeño cream sauce.

CHOICE OF TWO SIDES

- CILANTRO RICE
- ROASTED GARLIC POTATOES
- FRIED SWEET PLANTAINS
- SEASONAL VEGETABLES
- GRILLED ASPARAGUS
- PLANTAIN AND YUCA
- MOFONGO
- CONGRI
- BLACK BEANS

GF - Gluten Friendly
MGF - Make Gluten Friendly

**Final count required two weeks prior to event. Host must pre-select entrées one month prior.*

**Consuming raw or undercooked proteins may be detrimental to your health.*



BOUGAINVILLEA MENU

\$45

PER PERSON.

Includes soda and tea.

Served with Cuban bread and butter.

CHOICE OF SALAD

CHOPPED

Romaine, jicama, radish, carrots, red onion, roasted corn, queso fresco, tortilla strips, chipotle Caesar dressing.

RED MESA

Mixed greens, tomato, red onion, gorgonzola cheese, corn strips, cilantro tomato vinaigrette.

CAESAR

Romaine lettuce, house Caesar dressing, tomato, roasted red peppers, romano cheese and fried corn tortilla strips.

CHOICE OF TWO ENTRÉES

CHICKEN FERNANDEZ

Grilled chicken breast, chipotle cream sauce.

CHIPOTLE SHRIMP GF

Queso fresco, congri, chimichurri, fried sweet plantains.

ROAST PORK MOJO

Mojito onions, black beans, cilantro rice, fried sweet plantains.

MEDITERRANEAN CHICKEN GF

Artichoke and sundried tomato cream sauce.

SHRIMP PENNE PASTA

Gorgonzola cream sauce, Spanish chorizo, fresh spinach, romano cheese.

BEEF SHORT RIBS GF

Red wine guajillo chile sauce, mashed potatoes, grilled asparagus.

LEEK CRUSTED SALMON GF

Tamarind aioli, pico de gallo.

TOFU A LA PLANCHA GF

Grilled tofu, pineapple, stir-fried seasonal vegetable, chino latino sauce.

CUBAN VACA FRITA MGF

Shredded beef brisket, caramelized onions, guajillo chile sauce, congri, chimichurri, fried sweet plantains.

GF - Gluten Friendly
MGF- Make Gluten Friendly

**Guests to preorder entrée from host's selections one month prior to event. Final count required two weeks prior to event.*

**Consuming raw or undercooked proteins may be detrimental to your health.*

HIBISCUS MENU

\$60

PER PERSON.

Includes soda and tea.

Served with Cuban bread and butter.



CHOICE OF SALAD

CHOPPED

Romaine, jicama, radish, carrots, red onion, roasted corn, queso fresco, tortilla strips, chipotle Caesar dressing.

RED MESA

Mixed greens, tomato, red onion, gorgonzola cheese, corn strips, cilantro tomato vinaigrette.

CAESAR

Romaine lettuce, house Caesar dressing, tomato, roasted red peppers, romano cheese and fried corn tortilla strips.

CHOICE OF THREE ENTRÉES

GRILLED TUNA **MGF**

Soy orange coulis, wasabi aioli, sesame broccoli, jasmine rice.

STUFFED SHRIMP

Three cheese cilantro pesto chipotle cream sauce, cilantro rice, chimichurri, grilled asparagus.

SHORT RIBS **GF**

Garlic mashed potatoes, jalapeño cream sauce, grilled asparagus.

GRILLED MAHI **GF**

Chile morita syrup, avocado tomato salad, fried sweet plantains.

TOFU A LA PLANCHA **GF**

Grilled tofu, pineapple, stir-fried seasonal vegetable, chino latino sauce.

ROAST PORK TENDERLOIN

TOFU A LA PLANCHA **GF**

Red chile jelly, grilled pineapple, goat cheese sweet potato mash, blackened green beans.

SOUTHWEST CHICKEN **GF**

Southwest rubbed & oven roasted chicken breast, stuffed with Oaxaca cheese, onion & pepper sofrito, poblano cream sauce, congri, seasonal vegetables.

FILET MIGNON CHIMICHURRI

Grilled filet mignon skewers with fried plantains and yuca fries topped with chimichurri sauce.

GF - Gluten Friendly
MGF- Make Gluten Friendly

**Guests to preorder entrée from host's selections one month prior to event. Final count required two weeks prior to event.*

**Consuming raw or undercooked proteins may be detrimental to your health.*



MAGNOLIA MENU

\$80 PER PERSON.
Includes soda and tea.
Served with Cuban bread and butter.



CHOICE OF SALAD

CHOPPED

Romaine, jicama, radish, carrots, red onion, roasted corn, queso fresco, tortilla strips, chipotle Caesar dressing.

RED MESA

Mixed greens, tomato, red onion, gorgonzola cheese, corn strips, cilantro tomato vinaigrette.

CAESAR

Romaine lettuce, house Caesar dressing, tomato, roasted red peppers, romano cheese and fried corn tortilla strips.

CHOICE OF THREE ENTRÉES

SEAFOOD RISOTTO GF

Sea scallops, shrimp, crab, peas, shallots, parmesan cheese.

PETITE FILET MIGNON WITH SEA SCALLOPS & SHRIMP SKEWER + \$5 GF

Scalloped potatoes, grilled asparagus, hollandaise.

MISO ROASTED SEABASS

Jasmine rice, sesame broccoli, tomato ginger jam.

CRAB & SHRIMP STUFFED GROUPER GF

Cajun cream sauce, jambalaya rice, blackened green beans.

GRILLED SEA SCALLOPS + \$10 GF

Passion fruit habanero butter sauce, plantain & yuca mofongo, pickled onions, haricot verts, toasted almonds.

SLOW ROASTED BEEF TENDERLOIN

Fried confit fingerling potatoes, parsley oil, garlic aioli aioli and pasilla chile bone marrow bordelaise.

GORGONZOLA CRUSTED FILET MIGNON GF

Mild red guajillo chile sauce, mashed potatoes, braised swiss chard with garbanzo beans & bacon.

GRILLED DUCK BREAST GF

Port wine fig sauce, scalloped potatoes, braised swiss chard with garbanzo beans & bacon.

RIBEYE GF

Red wine demi-glaze, parmesan risotto with peas & asparagus, roasted mini carrots.

TOFU A LA PLANCHA GF

Grilled tofu, pineapple stir-fried seasonal vegetables, chino latino sauce.

GF - Gluten Friendly
MGF - Make Gluten Friendly

*Guests to preorder entrée from host's selections one month prior to event. Final count required two weeks prior to event.

*Consuming raw or undercooked proteins may be detrimental to your health.

LUNCH MENU PLATED* OR BUFFET

ONLY AVAILABLE FOR DAYTIME EVENTS

\$28

PER PERSON.

Includes soda, tea and coffee.

Served with Cuban bread and butter.



CHOICE OF SALAD

CHOPPED

Romaine, jicama, radish, carrots, red onion, roasted corn, queso fresco, tortilla strips, chipotle Caesar dressing.

RED MESA

Mixed greens, tomato, red onion, gorgonzola cheese, corn strips, cilantro tomato vinaigrette.

CAESAR

Romaine lettuce, house Caesar dressing, tomato, roasted red peppers, romano cheese and fried corn tortilla strips.

CHOICE OF TWO ENTRÉES

PORK VERDE

Shredded roast pork, chile verde, sautéed onions & poblano peppers, black beans, cilantro rice.

PALOMILLA CHICKEN **GF**

Cuban-style grilled chicken, tamarind aioli, sweet plantains, fries.

CHICKEN FERNANDEZ

Grilled chicken breast, chipotle cream sauce, sautéed seasonal vegetables, cilantro rice.

VACA FRITA **GF**

Shredded beef, guajillo chile sauce, caramelized onions, congri, fried sweet plantains.

GINGER CRUSTED SALMON **MGF**

Soy orange coulis, garlic mashed potatoes, seasonal vegetables.

SHRIMP AL MOJO **GF**

*plated only option

Chile arbol garlic butter sauce, cilantro rice, chimichurri, haricot verts, toasted almonds.

LECHÓN

Roast pork mojo, mojito onion.

SHRIMP PENNE PASTA

Gorgonzola cream sauce, Spanish chorizo, fresh spinach, romano cheese.

PALOMILLA STEAK **GF**

Cuban-style thinly cut grilled steak, tamarind aioli, sweet plantains, fries.

ARROZ CON POLLO **GF**

Braised chicken, black beans, yellow rice, fried sweet plantains.

CEDAR ROASTED SALMON **MGF**

Chipotle aioli, tobacco onions, cilantro rice, seasonal vegetables.

GF - Gluten Friendly

MGF- Make Gluten Friendly

**Guests to preorder entrée from host's selections one month prior to event. Final count required two weeks prior to event.*

**Consuming raw or undercooked proteins may be detrimental to your health.*

BRUNCH BUFFET

\$28

PER PERSON.

Includes soda, tea, and coffee.

Served with Cuban bread and butter.

CHOICE OF FOUR

- SCRAMBLED EGGS
- SAUSAGE LINKS
- BACON
- CHEDDAR GRITS
- BISCUITS & SAUSAGE GRAVY
- CHILE RELLENO CASSEROLE
- BRUNCH ENCHILADAS
- BREAKFAST POTATOES
- PANCAKES
- FRENCH TOAST

**Final count required two weeks prior to event.*

**Consuming raw or undercooked proteins may be detrimental to your health.*

PLATED BRUNCH MENU

\$33

PER PERSON.

Includes soda, tea, and coffee.

Served with Cuban bread and butter.

CHOICE OF SALAD

CHOPPED

Romaine, jicama, radish, carrots, red onion, roasted corn, queso fresco, tortilla strips, chipotle Caesar dressing.

RED MESA

Mixed greens, tomato, red onion, gorgonzola cheese, corn strips, cilantro tomato vinaigrette.

CAESAR

Romaine lettuce, house Caesar dressing, tomato, roasted red peppers, romano cheese and fried corn tortilla strips.

CHOICE OF TWO ENTRÉES

GINGER SALMON

SALAD MGF

Mixed greens, grilled onions, poblano peppers, queso fresco, honey chipotle vinaigrette.

STEAK & EGGS MGF

Sirloin steak, fried eggs, breakfast potatoes, tomato jam, sourdough toast.

SMOKED PORK CHOP MGF

Breakfast potatoes, apple compote, sourdough toast.

SIRLOIN CHORIZO BURGER

Fried onion, chorizo, avocado, Jack cheese, tomato, chipotle, brioche bun, fries, chipotle ketchup.

THE BIG CHICK

Crispy chicken breast, sausage gravy, bacon buttermilk biscuit, fried egg, breakfast potatoes.

SHRIMP & GRITS GF

Chile cheese grits, bacon, onion, peppers, Tabasco butter.

EGGS BENEDICT

Choice of Canadian bacon, grilled skirt steak or wild mushrooms, poached eggs, hollandaise, breakfast potatoes.

STEAK & EGG BURRITO GF

Scrambled eggs, tomato, jalapeño, onion and Jack cheese, topped with ancho tomatillo sauce and queso fresco.

BLACKENED GROUPER + \$12 GF

Coconut grits, tasso ham, wild mushrooms, scallions.

HOT MESS GF

Poached eggs, maple sausage bacon, caramelized onions, green chile relish, mashed potatoes, Vermont cheddar.

TRES LECHEs FRENCH TOAST

Corn-flake crusted challah bread, bananas, strawberries, tres leches sauce, bacon.

GF - Gluten Friendly
MGF - Make Gluten Friendly

**Guests to preorder entrée from host's selections. Final count required two weeks prior to event.*

**Consuming raw or undercooked proteins may be detrimental to your health.*



BRUNCH HORS D'OEUVRE

STATIONARY OR PASSED

\$4 PER PIECE



WARM

PIGS IN A BLANKET

Sausage wrapped in a puff pastry.

SPANISH TORTILLA GF

Mini egg, potato, ham, cheese tortilla bites.

CHICKEN & BISCUITS + \$2

Homemade biscuits, fried chicken, syrup.

MINI EMPANADAS

Egg, beef picadillo, cheese, peppers.

MINI PANCAKES

Mini stack, berries, syrup.

STEAK & EGG SLIDER +\$5

Egg, smoked gouda & Chihuahua cheese, grilled onions & poblano peppers, honey chipotle.

BREAD PUDDING BITES

Tres leches sauce.

COLD

CEVICHE SPOONS + \$1

Tuna poke or shrimp cabo.

MEDITERRANEAN WRAP

Spinach, fried carrots, roasted red pepper, feta, red onion, sundried tomato, pepitas.

DEVEILED EGGS

Choice of buffalo, five spice, miso, southern style or bagna cauda.

CHORIZO TOSTADITA GF

Roasted corn & chorizo guacamole, queso fresco.

CAPRESE PINCHO GF

Fresh mozzarella, balsamic reduction, basil, cherry tomato.

SALMON CROSTINI

House-cured salmon, cucumber, dill crema.

AVOCADO BRUSCHETTA

Heirloom tomatos, balsamic reduction, crostini.

GF - Gluten Friendly
MGF- Make Gluten Friendly

**Final count required two weeks prior to event.*

**Consuming raw or undercooked proteins may be detrimental to your health.*

CALL BEVERAGES

PRICING PER PERSON. TOAST SERVICE INCLUDED.

- 1 HOUR - \$15
- 2 HOURS - \$24
- 3 HOURS - \$32
- 4 HOURS - \$40
- 5 HOURS - \$48

SPIRITS

VODKA

- Banyan Reserve

RUM

- Bacardi
- Bacardi Black
- Captain Morgan

GIN

- Spring 44

BEER

- Bud Light
- Miller Light
- Dos XX Lager
- Corona
- Maleoc Hard Cider
- Local Craft choices + 3

WINE

- House Cabernet
- House Merlot
- House Chardonnay
- House Pinot Grigio

SPARKLING

- Arte Latino Cava

WHISKEY

- Jim Beam
- Johnnie Walker Red

TEQUILA

- Hornitos Plata
- Hornitos Resposado
- *Hand Crafted Margaritas*

SANGRIA

- Red
- White

SIGNATURE DRINK

Personalize your event with a signature drink!



*All brands and pricing subject to change based on availability .

PREMIUM BEVERAGES

PRICING PER PERSON. TOAST SERVICE INCLUDED.

- 1 HOUR - **\$18**
- 2 HOURS - **\$28**
- 3 HOURS - **\$38**
- 4 HOURS - **\$46**
- 5 HOURS - **\$54**

SPIRITS

VODKA

- Tito's Handmade
- Stolichnaya

RUM

- Bacardi
- Bacardi Black
- Captain Morgan

GIN

- Tanqueray

BEER

- Bud Light
- Miller Light
- Dos XX Lager
- Corona
- Maleoc Hard Cider
- Local Craft choices +3

WINE

- Based on Seasonal Availability

SPARKLING

- La Marca Prosecco

WHISKEY

- Jack Daniels
- Maker's Mark
- Johnnie Walker Red

TEQUILA

- Milagro Plata
- Cuervo Tradicional Resposado
- *Hand Crafted Margaritas*

SANGRIA

- Red
- White

SIGNATURE DRINK

Personalize your event with a signature drink!



*All brands and pricing subject to change based on availability .

TOP SHELF BEVERAGES

PRICING PER PERSON. TOAST SERVICE INCLUDED.

- 1 HOUR - \$22
- 2 HOURS - \$32
- 3 HOURS - \$42
- 4 HOURS - \$50
- 5 HOURS - \$58

SPIRITS

VODKA

- Tito's Handmade
- Stolichnaya
- Kettle One

RUM

- Bacardi
- Bacardi Black
- Captain Morgan

GIN

- Tanqueray

BEER

- Bud Light
- Miller Light
- Dos XX Lager
- Corona
- Maleoc Hard Cider
- Local Craft choices +3

WINE

- Based on Seasonal Availability

SPARKLING

- La Marca Prosecco

*All brands and pricing subject to change based on availability .

WHISKEY

- Crown Royal
- Maker's Mark
- Johnnie Walker Red
- Johnnie Walker Black

TEQUILA

- Cuervo Tradicional Resposado
- Don Julio Plata
- Patron Plata
- Cenote Plata

- *Hand Crafted Margaritas*

SANGRIA

- Red
- White

SIGNATURE DRINK

Personalize your event with a signature drink!

ADDITIONAL BAR OFFERINGS



STARTING AT

BRUNCH BAR PACKAGE

Standard Bloody Marys, Standard Mimosas, Michelada's with Call Bar Offerings.

\$12

PER PERSON
PER HOUR

BUILD YOUR OWN BLOODY MARY

Includes Brunch Bar Package with Bloody Mary garnish station.

Toppings include cumin salt, chili salt, sea salt, celery, cucumbers, lemons, limes, bacon, shrimp, bloody mary mix and tomato juice.

\$16

PER PERSON
PER HOUR

BUILD YOUR OWN MIMOSA

Includes Brunch Bar Package with Mimosa juice and garnish station.

Juices include orange, cranberry, pineapples, hibiscus and passion fruit.
Garnishes include strawberries, pineapples, oranges and raspberries.

\$16

PER PERSON
PER HOUR

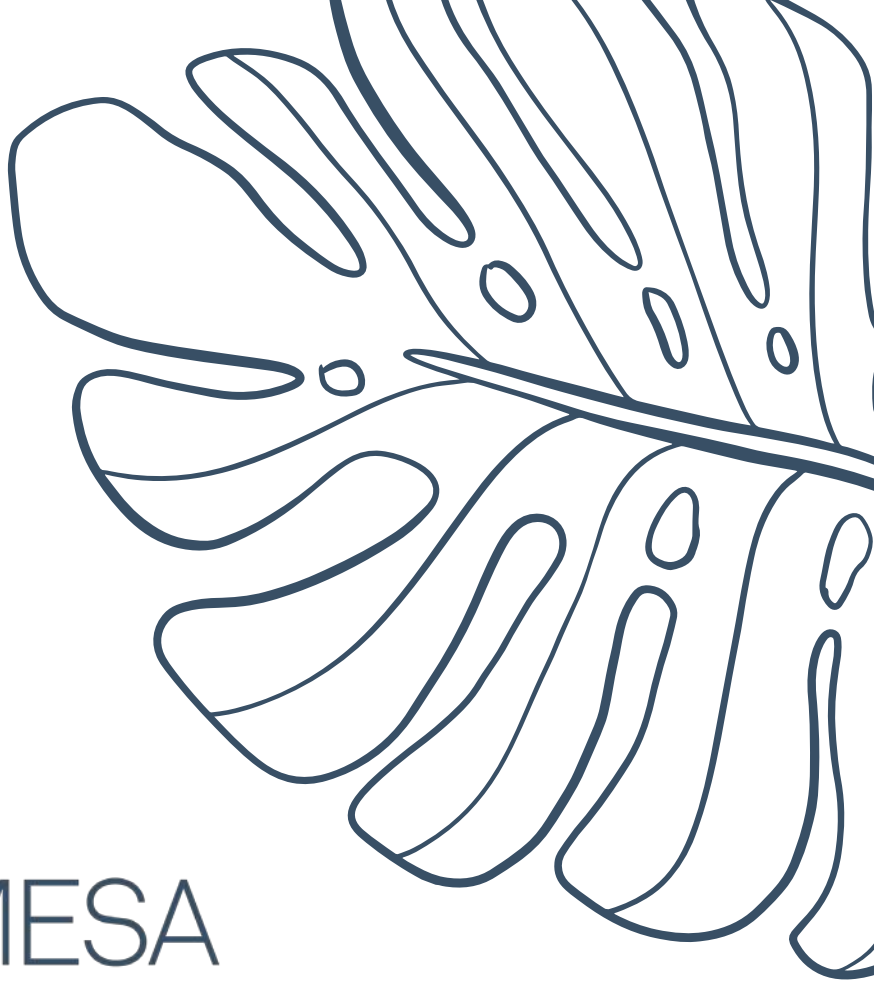
BUILD YOUR BRUNCH BAR

Includes Brunch Bar Package with Mimosa and Bloody Mary garnish station.

Includes all juices and garnishes from both Build Your Own Bloody Mary and Mimosa bar packages. See above for more details.

\$19

PER PERSON
PER HOUR



RED MESA
EVENTS

