



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 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.

COMING SOON...

Looking to stun your guests, but in a more intimate space? Join us in our new rustic event space at Red Mesa Cantina. Opening Spring 2021.

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: Monday - Thursday		Cantinita	\$600 \$600	\$300 \$150	\$900 \$450
		La Florida	\$1200 \$1200	\$1000 \$500	\$2200 \$1100
		De Santo Rooftop	\$2400 \$2400	\$1800 \$900	\$4200 \$2100
		New Space <i>Coming soon...</i>			
DAYTIME: Friday - Sunday		Cantinita	\$800 \$800	\$400 \$200	\$1200 \$600
		La Florida	\$1800 \$1800	\$1600 \$800	\$3400 \$1700
		De Santo Rooftop	\$3200 \$3200	\$2800 \$1400	\$6000 \$3000
		New Space <i>Coming soon...</i>			
EVENING: Sunday - Thursday		Cantinita	\$900 \$900	\$600 \$300	\$1500 \$750
		La Florida	\$2600 \$2600	\$1600 \$800	\$4200 \$2100
		De Santo Rooftop	\$3000 \$3000	\$2000 \$1000	\$5000 \$2500
		New Space <i>Coming soon...</i>			
EVENING: Friday - Saturday		Cantinita	\$3800 \$3800	\$1200 \$600	\$5000 \$2500
		La Florida	\$5000 \$5000	\$4000 \$4000	\$9000 \$4500
		De Santo Rooftop	\$6000 \$6000	\$4000 \$2000	\$10000 \$5000
		New Space <i>Coming soon...</i>			

CEREMONY FEE
 Daytime - \$600 | Evening - \$1000

EVENING COCKTAIL HOUR
 Cantinita - \$500 | De Santo - \$750

CUSTOM CREATIONS

\$7 PER PERSON
\$300 MINIMUM

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.



CUSTOMIZE YOUR SPACE WITH ANY OF THE FOLLOWING:

- Sequin runner for tables
- Glass cylinders
- Floating candles
- Gold glitter votive with candles
- Gold glitter chargers
- Gold table numbers
- Gold mirror bar sign
- Gold napkin rings
- Colored napkin
- Floral embossed, gold chargers
- Jewel tone vintage votives
- Faux wood charger, grey
- Eucalyptus garland and hurricane candles centerpiece with your choice of gold or glass votives.
- Wooden welcome signs
- Wooden bar signs

SMALL BITES

STATIONARY OR PASSED

\$4 PER PIECE



WARM

ASIAN PORK MEATBALLS

Hoisin glaze, sesame seeds.

MINI EMPANADAS

Choice of beef picadillo, crab & shrimp, or black bean & sweet plantains.

BEEF SLIDER

Cheddar cheese, bacon jam, tobacco onions.

STUFFED SHRIMP

Three cheese cilantro pesto chipotle cream sauce.

CHICKEN TAQUITO

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

STEAK CROSTINI

Salpicón, red chimichurri.

CHICKEN QUESADILLA

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

COLD

CAPRESE PINCHO

Fresh mozzarella, balsamic reduction, basil, cherry tomato.

SALMON CROSTINI

House-cured salmon, cucumber, dill crema.

AVOCADO BRUSCHETTA

Heirloom tomatoes, balsamic reduction, crostini.

CHORIZO TOSTADITA

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

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.*

ADD ONS



LATE NIGHT SNACKS - \$4 per person

CHIPS & DIPS DISPLAY

Guacamole, queso blanco, bean dip and salsa.

CHICKEN TAQUITOS

BEEF SLIDERS

QUESADILLA - VEGGIE, STEAK OR CHICKEN

CHICKEN TENDERS

RECEPTION STATIONS

CHEESE PLATTER - \$10 per person

Variety of cheese and crackers.

CHARCUTERIE PLATTER - \$12.5 per person

Variety of cheese, meats and crackers.

MEZZE PLATTER - \$9 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

- SHREDDED BEEF
- ROASTED CHICKEN
- SHREDDED PORK
- SHRIMP
- PORTOBELLO MIX
- ZUCCHINI MIX
- DUCK (\$2 UPGRADE)
- BAJA FISH (\$2 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

- SHREDDED BEEF
- ROASTED CHICKEN
- SHREDDED PORK
- SHRIMP
- PORTOBELLO MIX
- ZUCCHINI MIX
- DUCK (\$2 UPGRADE)
- BAJA FISH (\$2 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

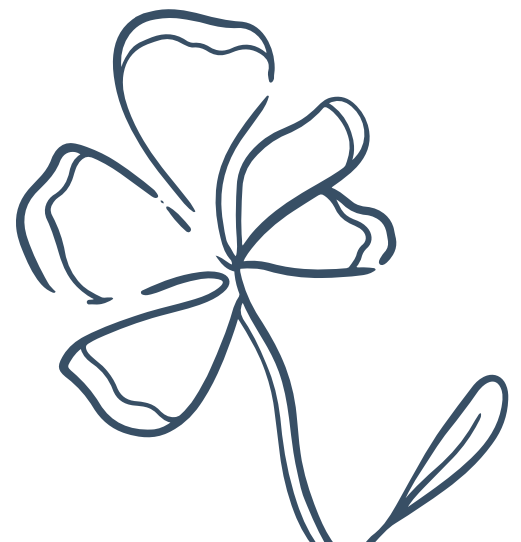
- CILANTRO RICE
- BLACK BEANS
- RAJAS
- JACK CHEESE
- CREMA
- QUESO FRESCO
- CILANTRO ONION
- ANCHO TOMATILLO SAUCE

CHOICE OF PROTEIN

- SHREDDED BEEF
- CHICKEN
- SHREDDED ROAST PORK
- TOFU
- FILET (+\$2.50)

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

Braised chicken, yellow rice.

LECHÓN

Roast pork mojo, mojito onion.

CHICKEN FERNANDEZ

Grilled chicken breast, chipotle cream sauce.

LEEK CRUSTED SALMON

Tamarind aioli, pico de gallo.

MEDITERRANEAN CHICKEN

Artichoke and sundried tomato cream sauce.

CEDAR PLANK SALMON

Tobacco onion, chipotle aioli.

CARNE ASADA

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

**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

\$45

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

CHICKEN FERNANDEZ

Grilled chicken breast, chipotle cream sauce.

CHIPOTLE SHRIMP

Queso fresco, congri, chimichurri, fried sweet plantains.

ROAST PORK MOJO

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

MEDITERRANEAN CHICKEN

Artichoke and sundried tomato cream sauce.

SHRIMP PENNE PASTA

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

BEEF SHORT RIBS

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

LEEK CRUSTED SALMON

Tamarind aioli, pico de gallo.

TOFU A LA PLANCHA

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

CUBAN VACA FRITA

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

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HIBISCUS MENU

\$60 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 THREE ENTRÉES

GRILLED TUNA

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

STUFFED SHRIMP

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

RIBEYE STEAK

Garlic mashed potatoes, jalapeño cream sauce, grilled asparagus.

GRILLED MAHI

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

ROAST PORK TENDERLOIN

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

TOFU A LA PLANCHA

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

SOUTHWEST CHICKEN

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



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MAGNOLIA MENU

\$75

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 THREE ENTRÉES

SEAFOOD RISOTTO

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

PETITE FILET MIGNON WITH SEA SCALLOPS & SHRIMP SKEWER

Scalloped potatoes, grilled asparagus, hollandaise.

MISO ROASTED SEABASS

Jasmine rice, sesame broccoli, tomato ginger jam.

LAMB CHOPS

Pistachio mint pesto, cranberry chutney, scalloped potatoes, roasted brussels sprouts.

CRAB & SHRIMP STUFFED GROUPE

Cajun cream sauce, jambalaya rice, blackened green beans.

GRILLED SEA SCALLOPS

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

NEW YORK STRIP

Jalapeño cream sauce, twice baked potato, blackened green beans.

TOMAHAWK PORK CHOP

Barbecue glaze, grilled asparagus, scalloped sweet potatoes with parmesan cheese & thyme.

GORGONZOLA CRUSTED FILET MIGNON

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

GRILLED DUCK BREAST

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

RIBEYE

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

TOFU A LA PLANCHA

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

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LUNCH MENU PLATED* OR BUFFET

\$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

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

PORK TENDERLOIN MEDALLIONS

Apple chutney, chile morita syrup, sweet potato mash.

VACA FRITA

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

GINGER CRUSTED SALMON

Soy orange coulis, garlic mashed potatoes, seasonal vegetables.

CHICKEN FERNANDEZ

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

LECHÓN

Roast pork mojo, mojito onion.

COCONUT CURRY SHRIMP

Coconut curry sauce, jasmine rice, sesame broccoli.

SHRIMP AL MOJO *plated only option

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

ARROZ CON POLLO

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

CEDAR ROASTED SALMON

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

PALOMILLA STEAK

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

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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

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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

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

THE BIG CHICK

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

BLACKENED GROUPER

Coconut grits, tasso ham, wild mushrooms, scallions.

STEAK & EGGS

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

SHRIMP & GRITS

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

HOT MESS

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

SMOKED PORK CHOP

Breakfast potatoes, apple compote, sourdough toast.

EGGS BENEDICT

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

TRES LECHES FRENCH TOAST

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

SIRLOIN CHORIZO BURGER

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

STEAK & EGG BURRITO

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

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BRUNCH HORS D'OEUVRE

STATIONARY OR PASSED

\$4 PER PIECE



WARM

PIGS IN A BLANKET

Sausage wrapped in a puff pastry.

SPANISH TORTILLA

Mini egg, potato, ham, cheese tortilla bites.

CHICKEN & BISCUITS

Homemade biscuits, fried chicken, syrup.

MINI EMPANADAS

Egg, beef picadillo, cheese, peppers.

MINI PANCAKES

Mini stack, berries, syrup.

BEEF SLIDER

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

BREAD PUDDING BITES

Tres leches sauce.

COLD

CEVICHE SPOONS

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

Roasted corn & chorizo guacamole, queso fresco.

CAPRESE PINCHO

Fresh mozzarella, balsamic reduction, basil, cherry tomato.

SALMON CROSTINI

House-cured salmon, cucumber, dill crema.

AVOCADO BRUSCHETTA

Heirloom tomatoes, balsamic reduction, crostini.

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

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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

- Casillero del Diablo Cabernet
- Casillero del Diablo Pinot Noir
- Casillero del Diablo Chardonnay
- Casillero del Diablo Pinot Grigio

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

- Casillero del Diablo Cabernet
- Casillero del Diable Pinot Noir
- Casillero del Diablo Chardonnay
- Casillero del Diablo Pinot Grigio

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

