

MASA

tacos & tequila

AGAVE

CANTINA



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CANTINA



• *Minneapolis* •

GROUP DINING



PRICING

HAPPY HOUR

2 Hour Reservation
Between 3:00pm and 6:00pm

HACIENDA + MIRROR BANQUETTE

Up to 40 Guests

Food & Beverage Minimum \$1,000

BUYOUT

Up to 100 Guests

Tuesday - Thursday

Food & Beverage Minimum \$2,000

Venue Fee \$500

Friday - Saturday

Food & Beverage Minimum \$3,000

Venue Fee \$750

*PLEASE INQUIRE ABOUT
DAYTIME EVENTS.*

*All prices are subject to 18% gratuity,
6% administration fee and applicable sales taxes.*

**Additional fees may apply during periods
of high demand.*

EVENING

3 Hour Reservation, After 5:00pm

CHAPEL

16 Guests Seated, \$1,000 Food & Beverage Minimum

AGAVE BANQUETTE

12 Guests Seated, \$500 Food & Beverage Minimum

EL SOL

12 Guests Seated, \$500 Food & Beverage Minimum

MIRROR BANQUETTE

12 Guests Seated, \$500 Food & Beverage Minimum

HACIENDA

*12 Guests Seated, 20 for Cocktails
\$1,000 Food & Beverage Minimum*

HACIENDA + MIRROR BANQUETTE

*24 Guests Seated, 30 for Cocktails
\$1,500 Food & Beverage Minimum*

HACIENDA + MIRROR BANQUETTE + LOUNGE

*32 Guests seated, 40 for Cocktails
\$2,000 Food & Beverage Minimum*

BUYOUT

4 Hour Reservation, After 5:00pm
Up to 100 Guests

Tuesday to Thursday

\$4,000 F&B minimum plus \$1,000 Venue Fee*

Friday & Saturday

\$5,000 F&B minimum plus \$2,500 Venue Fee*



THE AGAVE BANQUETTE



EL SOL



THE CHAPEL



HACIENDA



THE MIRROR BANQUETTE

TACO & TEQUILA PARTY

2 Hours · \$75 per person · F&B Minimums Apply

GUACAMOLE, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

MEXICO CITY-STYLE TACOS

corn tortillas, spanish onion, radish, cilantro, lime

Choice of 3

Alambre de Pollo

Beef Barbacoa +5 pp

Pork Al Pastor

Carne Asada

Grilled Shrimp

Wild Mushroom

Fish Baja

PASSED CHURROS

+10 per Guest

Mexican chocolate dipping sauce

BEVERAGES

Open bar with Select Tequilas, Mezcal & Non-Agave Spirits

Traditional Margarita · *Passion Fruit Margarita* · *Spicy Mezcal Paloma*

House Red, White & Sparkling Wine

Mexican Cervezas & Domestic Beers

Non-Alcoholic Beverages

TACO PARTY

\$35 per person

GUACAMOLE, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

MEXICO CITY-STYLE TACOS

corn tortillas, spanish onion, radish, cilantro, lime

Choice of 3

Alambre de Pollo

Beef Barbacoa +5 pp

Pork Al Pastor

Carne Asada

Grilled Shrimp

Wild Mushroom

Fish Baja

PASSED CHURROS

+10 per Guest

Mexican chocolate dipping sauce

3-COURSE SHARING MENU

\$60 per person | Ages 5 - 12 \$25 per person

Available as Family Style or Buffet upon request.

TO START

Guacamole

avocado, jalapeño, tomato, onion,
cilantro, warm tortilla chips, salsa

Caesar Salad

romaine lettuce, parmesan,
anchovy vinaigrette

MAIN DISHES

Your Choice of One Dish per Category

QUESADILLAS

Three Cheese

queso chihuahua, oaxaca & fresco,
crema, pico de gallo, guacamole

Cheese & Rajas

queso chihuahua & fresco,
roasted poblano, crema, pico de
gallo, guacamole

Beef Birria

chile pasilla-braised short rib, queso
chihuahua, pico de gallo, beef consommé
+3 per Guest

Grilled Chicken

adobo-ancho marinated chicken, queso
chihuahua, pico de gallo, guacamole

Grilled Shrimp

pineapple-guajillo chile
marinated shrimp, queso chihuahua,
pico de gallo, guacamole

TACOS

Alambre de Pollo

chipotle-braised chicken, salsa verde crudo, cilantro, onion

Carne Asada

guajillo-marinated skirt steak, tomatillo-habanero
salsa, queso cotija, onion, cilantro

Beef Barbacoa

chile pasilla-braised short rib, beef consommé,
crispy queso chihuahua, chili de arbol
+5 per Guest

Grilled Shrimp

pico de gallo, jicama slaw, chipotle aioli

Fish Baja

mezcal-battered cod, cabbage escabeche, jalapeño tartar

Pork Al Pastor

achiote-marinated slow roasted pork,
grilled pineapple, pickled red onion

Wild Mushroom

roasted oyster mushrooms, huitlacoche, grilled corn,
poblano rajas, avocado-tomatillo salsa

ESPECIALES

Pan-Seared Salmon

grilled fresh salmon served over
wild greens, pineapples salsa verde

Tablones

modelo especial-braised beef
short rib, pico de gallo, cilantro,
heirloom corn tortillas

SIDES

Achiote Rice

Black Beans

DESSERT

Churros

dulce de leche dipping sauce

FIESTA MENU

3-Course | \$50 per person

Available as Family Style or Buffet upon request.

TO START

Guacamole, Chips & Salsa

salsa roja, salsa verde, corn tortilla chips

FAMILY STYLE ENTRÉES

Your Choice of One Dish per Category

QUESADILLAS

Three Cheese

queso chihuahua, oaxaca & fresco, crema, pico de gallo, guacamole

Grilled Chicken

adobo-ancho marinated chicken, queso chihuahua, pico de gallo, guacamole

Grilled Shrimp

pineapple-guajillo chile marinated shrimp, queso chihuahua, pico de gallo, guacamole

TACOS

Alambre de Pollo

chipotle-braised chicken, salsa verde crudo, cilantro, onion

Beef Barbacoa

slow-braised short rib, chipotle, garlic, chile de árbol salsa, onions, cilantro
+5 per Guest

Pork Al Pastor

achiote-marinated slow roasted pork, grilled pineapple, pickled red onion

Wild Mushroom

roasted oyster mushrooms, huitlacoche, grilled corn, poblano rajas, avocado-tomatillo salsa

ESPECIALES

Pan Seared Salmon

pepita-crusted, wilted greens, pineapple salsa verde

Divorciada Suizas

ranchera & salsa verde enchiladas served side-by-side

Tablones

modelo especial-braised beef short rib, pico de gallo, cilantro, corn tortillas

FOR THE TABLE

Achiote Rice & Black Beans

Churros

+10 per Guest

3-COURSE SHARING MENU

ENHANCEMENTS

Add some spice to your fiesta with additional starters for the table!

Queso Fundido

queso chihuahua, poblano, rajas, cilantro
+5 per Guest

*Tuna Ceviche**

chile de árbol, red onion, cilantro, corn tortilla chips
+8 per Guest

Nachos

crispy tortillas, queso fresco, white cheddar,
queso cotija, guacamole, pico de gallo, serrano chiles
+6 per Guest

COCKTAIL RECEPTION

Stations

2-HOUR TACO STATION

\$38 per Guest · Additional Hour \$12 per Guest

heirloom corn tortillas, pico de gallo, crema, pickled red onions, queso cotija

Alambre de Pollo · Beef Barbacoa · Rajas, Kale & Black Beans

2-HOUR GUACAMOLE STATION

\$16 per Guest · Additional Hour \$8 per Guest

guacamole, heirloom corn tortilla chips, salsa nortena, tomatillo-habanero salsa

2-HOUR NACHO BAR

\$29 per Guest · Additional Hour \$9 per Guest

flowing nacho cheese tower, chihuahua & cotija cheese, pico de gallo, crema, pickled red onion, jalapeño

CHURROS & MEXICAN HOT CHOCOLATE BAR

\$15 per Guest · Additional Hour \$8 per Guest

traditional churros dipping sauces, mexican hot chocolate spices, marshmallows

spike your hot cocoa with coffee liqueur

+7 per Guest

AGAVE SPIRIT TASTING

Mezcaleros have been distilling agave spirits for centuries, and the Mezcal and Tequilas that they produce feature a surprising range of expressions.

Compare and contrast the unique flavors imparted by the type of agave, terroir, ageing, and distillation techniques with a private tasting hosted by our Director of Agave.

Your Agave Spirit Tasting will include

A Flight of 5 Agave Spirits to be Selected Prior to the Event
A Brief History of Agave Distillation
Tasting Notes
Guacamole, Chips & Salsa

Price

Tasting Fee: \$25 per Guest
Tasting Flight: Fee per Guest will vary by flight
Minimum: 20 Guests

Selections are subject to change. Please inquire about our current offerings.

BEVERAGE PACKAGES

2 Hours

SIGNATURE BAR

\$40 per Guest, \$15 per Guest per additional hour

3 signature cocktails

Selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

BEER & WINE

\$25 per Guest, \$10 per Guest per additional hour

Selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service

Beverage packages do not include shots.

Selections are subject to change. Please inquire about our current offerings.

SIGNATURE COCKTAILS

AGAVE

Mexican "Firing Squad" Special

mezcal, reposado tequila, grenadine, masa ginger syrup, lime, ancho reyes, angostura bitters, sage

Passion fruit Margarita

tequila, chinola passionfruit, pineapple, lime, hot honey, guajillo salt blend

Margarita Tradicionale

tequila, cointreau, lime, agave, salt

Diablo Mule

jamaica-infused tequila, lime, crème de cassis, ginger syrup, fever tree ginger beer

Tamarindo Margarita

reposado tequila, chile, tamarindo, lime, agave

Masa & Agave

masa infused mezcal, plata tequila, corn milk, ancho chile, lime, agave

Spicy Mezcal Paloma

tequila, mezcal, lime, grapefruit, agave syrup, fire tincture, fever tree grapefruit soda

Oaxacan Old Fashioned

mezcal, tequila, piloncillo, angostura & mole bitters

NOT AGAVE

Hibiscus Mojito

rum infused with hibiscus lime, simple syrup, mint leaves

DF Cosmopolitan

gin, cranberry, dry curacao, lime, demerara syrup

Pepino Martini

cucumber vodka, aguachile, cucumber, lemon, mint, simple syrup

Breva Manhattan

rye, vermouth, amaro, fig & fennel bitters

Red Sangria

red wine, triple sec, brandy, orange, lime, pineapple, cinnamon, lemon-lime soda

Masa Michelada

modelo, michelada mix, lime

RAICILLA

Raicilla Negroni

raicilla, sweet vermouth, campari, mole bitters

Selections are subject to change. Please inquire about our current offerings.

VINOS

Mercat, Brut Cava, Catalonia, Spain

Terras Gauda, Albarino, Rias Baixas, Spain, 2022

Marques de Caceras, Tempranillo, Rioja, Spain, 2022

Beronia, Rioja, Crianza La Rioja, Spain, 2020

CERVEZAS

Sol American Style Mexican Lager

Indeed Mexican Honey Imperial

Corona Familiar

Modelo Especial

Selections are subject to change. Please inquire about our current offerings.



LOCATION

Masa & Agave is located in the iconic
Hotel Ivy in the heart of Downtown Minneapolis.

201 South Eleventh Street Minneapolis, Minnesota 55403
612.746.4600

masaandagave.com | [@masaandagave](https://www.instagram.com/masaandagave)



START PLANNING TODAY

Contact Bailey Morrison
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