

MASA

tacos & tequila

AGAVE

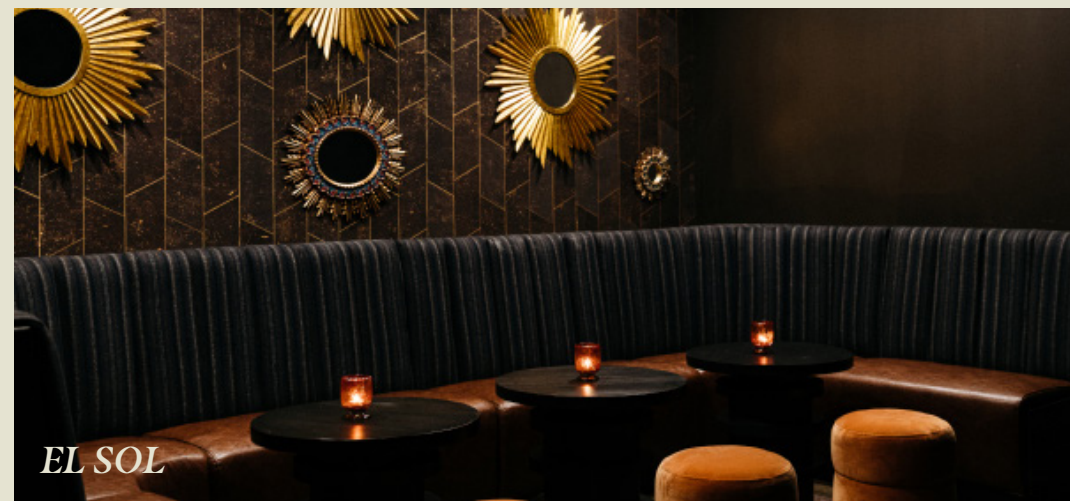


CANTINA





THE AGAVE BANQUETTE



EL SOL



THE CHAPEL



HACIENDA



THE MIRROR BANQUETTE

TACO & TEQUILA PARTY

2 Hours · \$80 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

CHURROS

+10 per Guest

Mexican chocolate dipping sauce, dulce de leche 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

3-COURSE SHARING MENU

\$65 per person | Ages 5 - 12 \$25 per person

Available as Family Style or Buffet upon request.

TO START

Guacamole

salsa roja, salsa verde,
corn tortilla chips

Caesar Salad

romaine lettuce, parmigiano
reggiano, herb croutons

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

chili 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

ENHANCEMENTS

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

Queso Fundido

queso chihuahua, poblano, rajas, cilantro

+6 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

+8 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 STATION

\$10 per Guest • Additional Hour \$8 per Guest

Mexican chocolate dipping sauce, dulce de leche dipping sauce

MEXICAN HOT CHOCOLATE STATION

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

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

\$45 per Guest, \$15 per Guest per additional hour

Open bar with Select Tequilas, Mezcal & Non-Agave Spirits
Selection of red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juice, soda, regular coffee & tea

BEER & WINE

\$35 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

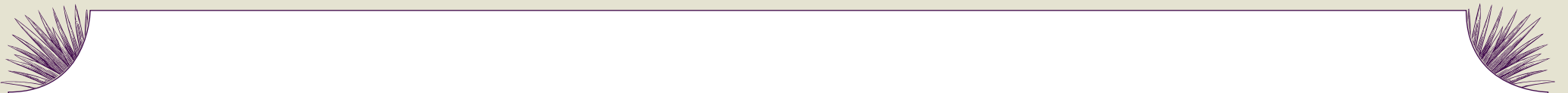
modelo, michelada mix, lime

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

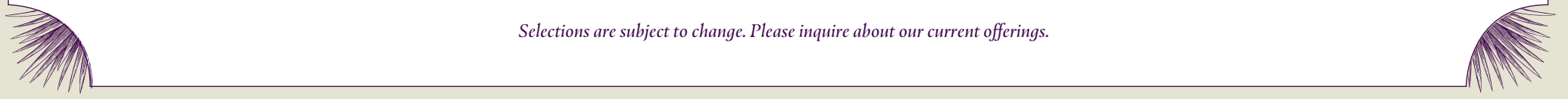
Sol American Style Mexican Lager

Indeed Mexican Honey Imperial

Corona Familiar

Modelo Especial

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LOCATION & ACCESSIBILITY

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

Nearby Hotels:

Hotel Ivy Minneapolis (Host Hotel)
The Westin Minneapolis
Hyatt Regency Minneapolis
Hyatt Centric Downtown Minneapolis
•Emery, Autograph Collection
The Royal Sonesta Minneapolis Downtown
Four Seasons Hotel Minneapolis
Hilton Minneapolis

Parking:

HOTEL IVY VALET
Heated underground valet parking
available for event guests.

NEARBY SELF-PARKING
11th & Marquette Ramp (1111 S. Marquette
Ave.) – Directly connected to
Hotel Ivy via the Minneapolis Skyway.
Ideal for conferences, weddings, and
large group events.

Leamington Ramp (1001 2nd Ave. S.) –
Approximately one block from Hotel Ivy.
Convenient option for overnight guests
and daily event parking

Transit:

Direct indoor access to the
Minneapolis Skyway System
Approximately a 4-minute walk to the
Minneapolis Convention Center via
the Skyway

Less than a 10-minute walk to the METRO
Blue Line and METRO Green Line stations,
providing direct service to Minneapolis-Saint
Paul International Airport, Mall of America,
downtown St. Paul

Approximately 8 miles (15-20 minutes) from
Minneapolis-Saint Paul International Airport
by car

Nearby Attractions

MINNEAPOLIS CONVENTION CENTER
Located just a short walk from Hotel
Ivy, the Minneapolis Convention Center
hosts national conferences, trade shows,
corporate meetings, and industry events
throughout the year.

NICOLLET MALL
Downtown Minneapolis' premier pedestrian
corridor, Nicollet Mall offers shopping,
dining, entertainment, public art, and access
to the city's vibrant business district.

**STONE ARCH BRIDGE &
MISSISSIPPI RIVERFRONT**
One of Minneapolis' most recognizable
landmarks, the historic Stone Arch Bridge
offers scenic riverfront views, walking trails,
and easy access to the city's historic Mill
District.

MALL OF AMERICA
Just 15 minutes from Hotel Ivy, Mall of
America is one of the nation's largest
shopping and entertainment destinations,
featuring hundreds of retailers, restaurants,
attractions, and indoor entertainment.

Let's Start Planning!

Contact Bailey Morrison
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Direct 612.208.3674
bailey@masaandagave.com