



MESOMAYA

COMIDA Y COPAS

DOWNTOWN DALLAS
1611 MCKINNEY AVENUE
DALLAS, TEXAS, 75202

BOOKING AND GENERAL INFORMATION

Food and Beverage Minimum Requirements

All Revenue Minimums are calculated prior to tax and gratuity

Upstairs Private Dining

Accommodates 110 guests for a seated dinner

Day	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch	\$750	\$750	\$750	\$750	\$1500	\$1500	\$1500
Dinner	\$1000	\$1000	\$1000	\$2500	\$5000	\$5000	\$2,500

Semi Private Bar or Semi Private Dining Area

Semi Private Bar accommodates 30 Guests Seated

Semi Private Dining accommodates 50 Guests Seated

BAR AREA	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch							
Dinner	\$500	\$500	\$500	\$1500	\$2000	\$2000	\$1000

DINING	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lunch							
Dinner	\$500	\$500	\$500	\$1500	\$2500	\$2500	\$1000

*Please note: Minimums are subject to change at any time. Should the revenue minimum not be met, you are subject to a room fee compensate. Our revenue minimums include the use of the space for 3 Hours. Additional hours are available for an additional charge of \$200 per hour.

All minimums are based on food & beverage NOT including tax or gratuity. Increased staffing, to-go orders, and outside vendors booked through the Catering Department are additional charges and not included in the minimums.

Contract & Deposit

A signed contract and \$500 deposit is required to confirm event date. The deposit will be applied towards the final bill. All deposits are non-refundable, non transferrable for any reason including pandemics.

Menus

Meso Maya is a chef driven restaurant. Due to the freshness and quality of our food, buffet style meals are not suggested, nor conducive to our mission statement. We are happy to recommend selections for your event.

Attached you will find our selection of Passed Bocados and Entrée Selections. Note our menus are customizable based on the regular restaurant menu. Please let us know what works best for you and your guests. We are sensitive to all diets and most items on the menus are already gluten free.

Bar

All alcohol is charged solely on consumption. You can restrict alcoholic items and only offer several selections to your guests.

Decorations

Decorations other than the décor previously in place at Meso Maya are not provided. You are welcome to bring your own as long as they meet the following guidelines:

- Nothing can be affixed to our walls or chairs (no sticking, gluing or stapling)
- NO glitter or confetti of any kind

- We do not keep items overnight after the event has concluded
- We do not cloth our tables (linens may be rented for an additional fee)
- Candles are allowed, as long as they include a base (no open flames; votives or vases are acceptable)
- You are allowed to begin decorating/setting up at 11am the day of the event PROVIDED there is no other event scheduled. Should that be the case, your Catering Manager will provide an acceptable time.
- The room will be set up per your floor plan outlined in the contract.

Parking

Parking passes are available at the host stand for all guests to display on their dashboard. Please advise guests to not pay for parking and to get a parking pass.

Amenities

- Free WIFI
- Private elevator access for you and your guests
- Projector and Screen (Private upstairs events only)
- Wireless microphone and auxiliary cord (Private upstairs events only)
- Full dedicated Kitchen/ Full Bar/Private Restrooms

Vendors

- You may hire vendors to deliver or set up for you. They must be actual companies with liability insurance.
- We are already contracted with a linen company should you want a different color napkin other than white. We do not recommend putting table cloths on the wood tables, it takes away from the beauty of the space with the club chairs. We do recommend table runners, floral, candles

Suggested Planner: Olivia Hoover, Olivia Hoover Events, 214-803-4672

Suggest Florist: Melody Dockery, Mad About Flowers, 215-477-4415, @melodydockery

Suggest Mariachi: Viva Mexico, Daniel Trebera 214-436-7183

Suggested Rental Company: Big D Party Rentals 214-239-3054



MESOMAYA®

COMIDA Y COPAS

Take your guests on a culinary adventure into the **FRESH, BOLD, & EARTHY FLAVORS** of the interior of Mexico. Book your next rehearsal dinner, wedding reception, bat mitzvah, birthday party or any special event at Meso Maya!

Whether the occasion is large or small, business or pleasure, we can provide the perfect venue and guarantee an experience second- to – none. Our knowledgeable and accommodating staff has you covered.

Our private dining menus feature a superb selection of authentic interior Mexican food and many delectable combinations. All of which are served in generous portions with a variety of mouth- watering appetizers and desserts created by chef Nico Sanchez.

To book your next private event or to arrange a tour of our space, please visit mesomaya.com/private events or email catering@localfavorite.com.

Muchos gracias!

PRIVATE EVENT MENU I LUNCH \$23 pp

A CULINARY ADEVENTURE INTO THE FRESH, BOLD, & EARTHY FLAVORS OF AUTHENTIC INTERIOR MEXICO

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

SERRANO CHICKEN ENCHILADAS

Shredded chicken with cilantro, serrano cream sauce, chihuahua cheese, white corn tortillas, served with rice and beans

BUDIN DE CARNE

Layered house- made corn tortillas, with melted chihuahua cheese, monterrey jack, queso asadero, pan-seared beef tenderloin cubes, Yukon potatoes, black beans and queso fresco, arugula, with red guajillo sauce

TACOS DE BRISKET

adobo marinated brisket, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, cilantro

QUESO BLANCO ENCHILADA

(vegetarian)

chihuahua, monterrey jack & muenster cheese, housemade white corn tortillas, signature queso poblano



PRIVATE EVENT MENU 2 LUNCH \$28 PER PERSON

A CULINARY ADEVENTURE INTO THE FRESH, BOLD, & EARTHY FLAVORS OF AUTHENTIC INTERIOR MEXICO

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

ENSALADA MERCADO

Hand cut romaine and iceberg lettuces, mixed greens, tomatoes, black beans, corn, crispy bacon, adobo grilled chicken breast, Monterey jack cheese, and avocado dressing

BUDIN POLLO

Layered house made corn tortillas, melted chihuahua cheese, Monterey jack, queso asadero, sautéed white chicken, black beans, arugula, queso fresco, and roasted tomatillo sauce

TACOS DE CARNE ASADA

House made corn tortillas, wood grilled marinated skirt steak, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, and cilantro

QUESO BLANCO ENCHILADA

(vegetarian)

chihuahua, monterey jack & muenster cheese, housemade white corn tortillas, signature queso poblano

DESSERT

(served family style)

PASTEL DE CHOCOLATE



PRIVATE EVENT MENU I DINNER \$28 PER PERSON

A CULINARY ADEVENTURE INTO THE FRESH, BOLD, & EARTHY FLAVORS OF AUTHENTIC INTERIOR MEXICO

APPETIZER

(SERVED FAMILY STYLE)

QUESO POBLANO

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

ENTRÉE

(GUEST CHOICE OF 1)

SERRANO CHICKEN ENCHILADAS

Shredded chicken with cilantro, serrano cream sauce, chihuahua cheese, white corn tortillas, served with rice and beans

BUDIN DE CARNE

Layered house- made corn tortillas, with melted chihuahua cheese, monterrey jack, queso asadero, pan-seared beef tenderloin cubes, Yukon potatoes, black beans and queso fresco, arugula, with red guajillo sauce

TACOS DE CARNE ASADA

House made corn tortillas, wood grilled marinated skirt steak, romaine lettuce, tomatoes, avocado tomatillo sauce, pickled red onions, queso fresco, and cilantro

BUDIN DE VEGETALES

(vegetarian)

sautéed zucchini, mushrooms, acelgas, onions, corn, queso fresco, roasted creamy tomatillo sauce

DESSERT

(served family style)

PASTEL DE CHOCOLATE



PRIVATE EVENT MENU 2 DINNER \$38 PER PERSON

A CULINARY ADEVENTURE INTO THE FRESH, BOLD, & EARTHY FLAVORS OF AUTHENTIC INTERIOR MEXICO

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish

HOUSE MADE CHIPS & SALSA

SALAD

ENSALADA DE LA CASA

Side salad of mixed greens, vine ripened tomatoes, apples, queso fresco, honey lime cilantro vinaigrette

ENTRÉE

(GUEST CHOICE OF 1)

POLLO CON MOLE

hard-seared skin-on chicken breast, white rice, sweet platano macho, crema mexicana, queso fresco, red radish, oaxacan mole rojo

BUDIN DE CARNE

Layered house- made corn tortillas, with melted chihuahua cheese, monterrey jack, queso asadero, pan-seared beef tenderloin cubes, Yukon potatoes, black beans and queso fresco, arugula, with red guajillo sauce

COCHINITA PIBIL

yucatan-style braised pork, tangy orange, achiote sauce, white rice, black beans, pickled red onions, habanero salsa, served with housemade white corn tortilla

BUDIN DE VEGETALES (vegetarian)

sautéed zucchini, mushrooms, acelgas, onions, corn, queso fresco, roasted creamy tomatillo sauce

DESSERT (served family style)

PASTEL DE CHOCOLATE



PRIVATE EVENT MENU 3 DINNER \$48 PER PERSON

A CULINARY ADEVENTURE INTO THE FRESH, BOLD, & EARTHY FLAVORS OF AUTHENTIC INTERIOR MEXICO

APPETIZER

(SERVED FAMILY STYLE)

GUACAMOLE & QUESO POBLANO

fresh michoacán avocados, white onions, diced tomatoes, cilantro, serrano peppers, fresh lime juice, red radish

melted chihuahua cheese, pepper jack, queso blanco, diced roasted poblano peppers, nopales, fresh corn

HOUSE MADE CHIPS & SALSA

SALAD

ENSALADA DE LA CASA

Side salad of mixed greens, vine ripened tomatoes, apples, queso fresco, honey lime cilantro vinaigrette

ENTRÉE

(GUEST CHOICE OF 1)

SALMON DE COCO

Wood grilled Scottish salmon with creamy coconut rice, Mexican calabacitas, and salsa verde

CARNE ASADA

Wood fired marinated steak, house made sweet corn tamale, black beans, knob onions, queso fresco, and hand made tortillas

CHULETA DE CERDO

Wood fired bone-in pork chop, elote con crema, Mexican calabacitas, and pipian rojo sauce

DESSERT

(served family style)

PASTEL DE CHOCOLATE

PASSED BOCADOS

TOSTADA SIBERIA

Bite sized white shredded chicken or brisket with avocado, pickled jalapeno, crema, queso fresco and chile de arbol salsa

PUNTAS PICOSAS

Prime steak bites with red chile guajillo salsa

MEXICO CITY STYLE QUESADILLAS

Corn masa turnover filled with your choice of beef barbacoa and cheese or potato and cheese, served with chile de arbol salsa and crema

TACOS DORADOS

House rolled crispy taquitos with your choice of chicken, beef, or chorizo and potato with cheese

CAMARONES A LA DIABLA

white mazatlan shrimp with red chile guajillo salsa

TOSTADITAS

Crispy corn totopos with your choice of carne asada or chicken with melted chihuahua cheese, lettuce, tomato, and cilatron

3 ITEMS \$19 PP/ 5 ITEMS \$25 PP

HOUSE DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

HOUSE MARGARITA \$8.50

REMOLINO SWIRL MARGARITA \$9.50

CUPCAKE CHARDONNAY \$8

CUPCAKE RED BLEND \$8

IMPORTED BEERS \$6

CORONA EXTRA, CORONA LIGHT, DOS XX LAGER, MODELO ESPECIAL,

NEGRA MODELO, PACIFICO, VICTORIA

DOMESTIC BEERS \$5

BUD LIGHT, MICHELOB ULTRA, MILLER LITE, SHINER BOCK

WELL LIQUORS \$8

CALL DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

HOUSE MARGARITA \$8.50

REMOLINO SWIRL MARGARITA \$9.50

MANGO SANGRITA \$10.50

SERRANO BERRY MARGARITA \$11

MATUA SAUVIGNON BLANC \$9

GRAFFIGNA PINOT GRIGIO \$10

CASA MADERO CHARDONNAY \$10

NATURA CABERNET \$10

SEPTIMA MALBEC \$10

IMPORTED BEERS \$6

**CORONA EXTRA, CORONA LIGHT, DOS XX LAGER, MODELO
ESPECIAL,**

NEGRA MODELO, PACIFICO, VICTORIA

DOMESTIC BEERS \$5

BUD LIGHT, MICHELOB ULTRA, MILLER LITE, SHINER BOCK

**TITO'S VODKA, CROWN ROYAL WHISKEY, DON Q RUM, BOMBAY
SAPPHIRE GIN, \$9**

PREMIUM DRINK SELECTIONS

ALL CHARGED ON CONSUMPTION

SERRANO BERRY MARGARITA \$11

TOP SHELF MARGARITA \$12.50

AVOCADO MARGARITA \$12.50

SKINNY MARGARITA \$12

KIM CRAWFORD SAUVIGNON BLANC \$12

MEOIMI CHARDONNAY \$11

LOUIS MARTINI CABERNET \$13.50

MEOIMI PINOT NOIR \$12.50

IMPORTED BEERS \$6

**CORONA EXTRA, CORONA LIGHT, DOS XX LAGER, MODELO
ESPECIAL,**

NEGRA MODELO, PACIFICO, VICTORIA

DOMESTIC BEERS \$5

BUD LIGHT, MICHELOB ULTRA, MILLER LITE, SHINER BOCK

**GREY GOOSE \$10, HENDRICK'S GIN \$10, WOODFORD RESERVE \$11,
GLENLIVET SCOTCH \$13**