

Mesa

MESACOSTAMESA.COM / 714.557.6700

get to know
M E S A

If our lush moss walls could talk, they would spin a tale of art, music, cinema and flavor. They would speak of a place where vibrant Chef-driven plates and delectable cocktails are served nightly, underneath the stars. A mélange of curated bites and sips await, in our effervescent atmosphere, and leave you lusting for more.

“ Our dedicated Team will ensure that each intricate detail of your event is a beautiful reality. ”

Chef Yessie Mejorado’s dishes are classic but edgy. Her colorful and seasoned background pushes through in each beautifully constructed plate. Showcasing fresh products from local farms; each ingredient shines in harmony.

A stone’s throw away from the bustling metropolis of South Coast Plaza, Mesa is conveniently located at the Camp off the streets Bristol and Baker. Our gorgeous property features one of the largest indoor succulents in Orange County. Your guests will be awestruck by our curated artwork and delighted to dine beneath our open-air sky door. The warmth from our hearth will guide you through our mouth-watering fare and libations. With live music nightly, you will find yourself staying long after your dining experience has ended. Our sophisticated and elegant nightlife will leave you glowing with satisfaction.

Our modern décor and cozy ambiance is the perfect climate for an intimate dinner or for a large-scale corporate event. We can accommodate semi-private dining in one of our Cabanas or provide ample seating for any type of celebration in our Atrium. Our menu is approachable, inviting and dedicated to creativity within the farm to table movement. Guests will indulge in delicious bites that are paired with our carefully constructed wine list and craft cocktail program. A favorite amongst locals, our dedicated Team will ensure that each intricate detail of your event is a beautiful reality.

location and contact

725 Baker Street Costa Mesa, CA 92626
 Corner of Bristol and Baker in the CAMP

714.557.6700
 mesacostamesa.com

executive chef : Yessie Mejorado

yessie@mesacostamesa.com

general manager : Julia Arjune

julia@mesacostamesa.com

asst. general manager : Chris Defoire

chris@mesacostamesa.com

special events manager : Tawny Aragundi

tawny@mesacostamesa.com

VIP concierge : Sabrina Chang

sabrina@mesacostamesa.com

*hours of operation***tuesday to saturday**

Dinner Service : 5 PM - MIDNIGHT

Craft Bar : 5 PM - 2 AM

tuesday to friday

Social Hour : 5 PM - 7 PM

(discounted sips & bites)

*additional information***capacity**

287 Occupancy

193 Seats

Smoking Patio

parking

Self

Valet at Entry

{Valet 5pm - close}

bar

Craft Cocktails

Boutique Wines

Craft Beers

cuisine

California Small Plates

Chef-Driven

attire

Cocktail Party

ABOUT YOUR EVENT

customize your event

Our Special Events menu options are suitable for all banquet budgets. If there is a food or beverage selection that a client would like to add to their contract, our Chef and Bar Director are available to review requests.

service included

When booking your event, the following amenities are included: banquet staff, event set up/break-down, private/semi private space and table arrangements. Additional customizable décor is available upon request. Staffing for buy outs and off-site events will be billed to your balance due.

cakes / desserts

A complimentary dessert can be presented during your booking, if desired, for any celebration. The Special Events Manager must approve all outside cakes and desserts, prior to the date of your reservation. A \$2 per cake slice or cupcake fee will be added to your check.

entertainment / av

Our resident DJs are available to orchestrate your quintessential soundtrack. Please inquire for rates. Additional AV equipment for presentations/announcements can be requested during buy outs.

THE ATRIUM

*Atrium accomodates up to 150 guests; standing.
Sky door opens as weather permits.*



Create memories underneath the stars, sharing small plate cuisine and craft cocktails around the largest indoor succulent in Orange County. Featuring a unique open-air sky door and warmth from our hearth your guests will be captivated by the atrium's ambiance. Our lounge features inviting sofas and armchairs, the soft glow of candlelight and curated artwork from local artists.





THE CABANAS

private cabanas accommodate up to 50 guests, seated.

Experience Mesa with your guests in our intimate Cabanas. Family style shared plates and creative cocktails served within a cozy and sophisticated atmosphere. Our Cabanas can accommodate 9-14 guests per booth depending on location. All Cabanas provide a semi-private and elevated view of the restaurant. The Cabanas offer the perfect climate for any informal dining or private networking function.



APPETIZER MENU

select 5 items / \$35 per person

Item availability subject to booking date

farmhouse cheeses

3 artisanal cheeses and accompaniments

salami plate

3 artisanal meats and seasonal accompaniments

flash fried calamari

sweet chili aioli

cast iron mussels

Bilbao chorizo, smoked paprika, and white wine

falafel

black olive sauce

chicken and waffle bites

battered with a spicy maple glaze

prosciutto fig crostini

olive oil and arugula

sea bass ceviche

cucumber, red onions, tomatoes with a pineapple agua chile

house beef sliders

american cheese, caramelized onions, and black garlic mayo

fried chicken sliders

buttermilk battered, jalapeño, cabbage slaw and chipotle aioli

SALAD

caesar salad

gem lettuce, crouton crumbs, chives and candied lemon

mesclun greens

cucumber, heirloom tomato, cranberry and jalapeño vinaigrette

PIZZA

bee sting pizza

calabrese salami, chili honey glaze, and mozzarella

spinach and tomato pizza

caramelized onions, feta cheese, mozzarella and roasted garlic

squash pizza

chef's white sauce, mozzarella, yellow squash, zucchini and squash blossoms

california kale pizza

pesto, mozzarella, burrata and fried kale

SWEETS

cherry almond bread pudding

brandy soaked cherries and chocolate chips

chocolate mousse cake

milk chocolate ganache

ice cream sandwich

seasonal assortment

DINNER MENU

any 3 courses : \$45 per person

any 4 courses : \$55 per person

any 5 courses : \$65 per person

FIRST shared plates / select 2

farmhouse cheeses VEG

3 artisanal cheeses and accompaniments

salami plate

3 artisanal meats and seasonal accompaniments

flash fried calamari

sweet chili aioli

cast iron mussels

bilbao chorizo, smoked paprika, and white wine

chicken and waffle bites

battered with a spicy maple glaze

falafel

black olive sauce

prosciutto fig crostini

olive oil and arugula

sea bass ceviche

*cucumber, red onions, tomatoes
with a pineapple agua chile*

house beef sliders

*american cheese, caramelized onions,
and black garlic mayo*

fried chicken sliders

*buttermilk battered, jalapeño, cabbage slaw
and chipotle aioli*

SECOND individual / select 1

caesar salad

*gem lettuce, crouton crumbs, chives
and candied lemon*

mesclun salad

*cucumber, heirloom tomato, cranberry and
jalapeño vinaigrette*

CONTINUED

THIRD *family style / select 3*

roasted chicken breast

demi glaze

grilled flat iron

chimichurri

steelhead salmon

brown butter caper sauce

pork belly

honey cumin al pastor

wild mushroom pasta

fettuccini alfredo

bee sting pizza

*calabrese salami, chili honey glaze
and mozzarella*

spinach and tomato pizza

*caramelized onions, feta cheese,
mozzarella and roasted garlic*

summer squash pizza

*chef's white sauce, mozzarella, yellow squash,
zucchini and squash blossoms*

california kale pizza

pesto, mozzarella, burrata and fried kale

SIDES *shared / select 2*

market vegetable ratatouille

grilled broccolini

brussels sprouts with chorizo

mashed potatoes

cauliflower mac and cheese

collard greens with bacon

corn on the cob

FOURTH *individual / select 1*

cherry almond bread pudding

brandy soaked cherries and chocolate chips

chocolate mousse cake

milk chocolate ganache

ice cream sandwich

seasonal assortment

BOTTLE SERVICE

vodka

<i>Ketel One</i>	300
<i>Belvedere / Magnum</i>	300 / 700
<i>Grey Goose</i>	300
<i>Tito's</i>	300

tequila

<i>Patron Silver</i>	300
<i>Don Julio Blanco</i>	300
<i>Don Julio Añejo</i>	350
<i>Don Julio 1942 / Mag. Lum.</i>	550 / 1200
<i>Deleon Blanco</i>	450
<i>Deleon Reposado</i>	500

rum and gin

<i>Papa's Pilar Blonde 3 Yr.</i>	250
<i>Papa's Pilar Dark 24 Yr.</i>	250
<i>Hendrick's</i>	35
<i>Nolets</i>	400

whiskey

<i>Jameson</i>	300
<i>Balvenie 14 Yr.</i>	500
<i>Johnnie Walker Black</i>	350
<i>Johnnie Walker Blue</i>	600
<i>Macallan 12 Yr.</i>	400
<i>Macallan 18 Yr.</i>	650

cognac

<i>Hennessy VS</i>	350
<i>Hennessy VSOP</i>	450
<i>Hennessy XO</i>	550
<i>Remy 1738</i>	400
<i>Remy XO</i>	500
<i>Remy Louis XIII</i>	5000

Enjoy our vibrant nightlife with the booking of bottle service. One bottle (750 ML) per five guests or a \$300 minimum in champagne reserved with a credit card on file.

champagne

<i>Moet Imperial</i>	125
<i>Veuve Clicquot</i>	150
<i>Ruinart</i>	325
<i>Ruinart Rosé</i>	350
<i>Perrier Jouet 2006</i>	450
<i>Dom Perignon 2004</i>	500
<i>Dom Perignon 2004 Luminous</i>	650
<i>Roderer Cristal 2004</i>	550

BEVERAGE PACKAGES

drink tickets:

well \$9 call \$12 premium \$14

bar guarantee:

hosted open bar on consumption

BEER & WINE OPEN BAR

\$30 per person per hour

Select Red Wines

Select White Wines (\$12 and Under)

All Draft & Bottled Beer

WELL OPEN BAR

\$35 per person per hour

Select Red Wines

Select White Wines (\$12 and Under)

All Draft & Bottled Beer

Spirits (\$12 and Under)

2 Customized Specialty Cocktails

PREMIUM OPEN BAR

\$40 per person per hour

All Wine Offered by the Glass

All Draft & Bottled Beer

Spirits (\$20 and Under)

All Specialty Cocktails

CONTRACT SUMMARY

Thank you for your interest in choosing Mesa to host your Special Event. We purchase our ingredients fresh daily and require all parties of 12 or more to set up a prix fixe menu, on a contract, prior to the date of booking. Your reservation is secured once a signed contract and completed credit card authorization form is on file. Please note that the card on file will incur a non-refundable charge of 50% of the guaranteed minimum if the event is cancelled in less than **48** hours prior. Events in the month of December require a **20** day cancellation notice.

Mesa is available for private events 7 days a week and is booked on a first come, first served basis. All quotes are based

on a 3 hour event during normal business hours. This can be extended for the entire evening with the purchase of bottle service for groups that would like to stay after their dining experience to enjoy our nightlife. Restaurant buy-outs are available and quotes are based on the date and time requested. Pricing is subject to change during the holiday season.

We request that all parties of 25 or more partake in a complementary tasting, which included petite portions of menu selections for you and a guest. All food and beverage consumed during your event will be subject to an 8% tax and 5% event service charge. Gratuity is at the discretion of the client but 18 to 20 percent is suggested.

private event inquires

can be placed at:

tawny@mesacostamesa.com

949.378.2929



**PRIVATE
BUY-OUTS
MENUS**

ON-SITE CATERING

tray passed appetizers

choose 3 items : \$25 per person

choose 5 items : \$35 per person

chicken croquette

confit with chimichurri aioli

champagne melon balls

basil and maldon

caprese crostini

tomato basil and balsamic mozzarella

shrimp cocktail

house made sauce

ahi poke

*cucumber, sriracha, sesame
and wonton crisp*

pork belly skewer

chipotle BBQ and green onions

ON-SITE CATERING

for parties of 50 or more
buffet / \$55 per person

FIRST ^{choose 1}

caesar salad

gem lettuce, croutons and parmesan

mesclun salad **VEG**

*cucumber, heirloom tomato,
pumpkin, walnuts, dried
cranberries, and citrus vinaigrette*

farro and arugula salad **VEG**

*blistered tomato, radish, feta,
and garlic lemon vinaigrette*

SECOND ^{choose 2}

baked rigatoni

bolognese, parmesan and basil

pan seared salmon

charred lemon butter

tri tip

chimichurri

roasted chicken breast

demi glaze

SIDES ^{choose 2}

broccolini

parmesan, chili flakes, and lemon zest

brussels sprouts

bilbao chorizo, pine nuts, and balsamic

roasted mashed potatoes

garlic

vegetable medley

seasonal market vegetables

rice pilaf

assorted spices

HOLIDAY MENU

for parties of 50 or more

\$65 per person

FIRST choose 1

caesar salad

gem lettuce, croutons and parmesan

mesclun salad **VEG**

*cucumber, heirloom tomato,
pumpernickel, walnuts, dried
cranberries, and citrus vinaigrette*

farro and arugula salad **VEG**

*blistered tomato, radish, feta,
and garlic lemon vinaigrette*

SECOND choose 2

new york steak

*tomato, herbs, basil, sea salt,
balsamic and mozzarella*

short rib

pork au jus

pork loin

apple chutney

pan seared salmon

charred lemon butter

roasted chicken breast

demi glaze

SIDES choose 3

broccolini

parmesan, chili flakes, and lemon zest

brussels sprouts

bilbao chorizo, pine nuts, and balsamic

roasted mashed potatoes

garlic

vegetable medley

seasonal market vegetables

rice pilaf

assorted spices



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special events manager
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