

BEVERAGE SELECTIONS

BAR PACKAGES- Packages are per person priced based on select brands offered for your event.

PREMIUM BRAND BAR

\$35/ per person – 2 Hours / Each Additional Hour \$17/ per person

Offering- Grey Goose, Ketel One, Ciroc, Belvedere, Hendricks, Bombay Gin, Bombay Sapphire, Tanqueray, 1800, Patron Silver, Jack Daniels, Woodford Reserve, Crown Royal, Dewar's 12 year, Southern Comfort, Chivas Regal, Johnnie Walker Black Label, Glenlivet 12yr, Glenfiddich 12yr, Glenmorangie, Cuba Libre White Rum, Don Q Rums, Bacardi (Light, Flavored & 8 Year), Captain Morgan, Papa's Pilar 24yr Dark Rum, Papa's Pilar Blonde Rum, Rumchata, Flor De Cana 4 & 7 Year & Ron Pampero, Frangelico, Disaronno, Cointreau Domestic & Imported Beer and House Red & White Wine, Assorted Soft Drinks and Juices

CALL BRAND BAR

\$30/ per person – 2 Hours / Each Additional Hour \$15/ per person

Offering - Tito's Handmade Vodka, Three Olives, Tanqueray, Jose Cuervo, Herradura Silver, Jim Beam, Jamesons, Dewar's White, Maker's Mark, Knob Creek, Johnny Walker Red label, Southern Comfort, Cuba Libre White Rum Don Q Cristal & Flavored, Bacardi Light and Flavored, Captain Morgan, Hennessy, Domestic & Imported Beer and House Red & White Wine, Assorted Soft Drinks and Juices

SPECIALITY BRAND BAR

\$25/ per person – 2 Hours / Each Additional Hour \$12/ per person

Our famous House Mojitos, Crisp and Sweet Red & White Sangrias
Domestic & Imported Beer and House Red & White Wine
Assorted Soft Drinks and Juices

BEER & WINE BAR

\$22/ per person – 2 Hours / Each Additional Hour \$11/ per person

Domestic & Imported Beer and House Red & White Wine
Assorted Soft Drinks and Juices

CONSUMPTION BAR

This style of service will offer your guests the ability to order any beverage of their choice. Each beverage ordered will be added to the Host's bill and charged at the end of your event.

WINE AND CORDIALS BAR

We would be delighted to order any wine or cordials of your choice for your event.

★ We request at least one week notice or we would be happy to suggest from our cellar in the restaurant. ★

★ Bars do not include shots, doubles, Red Bull or bottled water. ★

21% service charge will be added to all food, beverage & entertainment and taxes where applicable





HAPPY HOUR

Choose any six
\$35++ PER PERSON

Tapas Bites

Tropical Chips and a Trio of Dips

Plantain and malanga chips. Black bean hummus, roasted cauliflower hummus with curried onions, and Cuba Libre salsa

Pineapple Guacamole Cubano

Avocado, grilled golden pineapple, roasted jalapeños, fresh lime juice, extra virgin olive oil. Crispy plantain chips

Chicken Croquetas

Abuela's creamy roasted chicken croquettes. Roasted Cachucha pepper allioli

Coconut Crab Fritters

Jumbo lump crabmeat, fresh grated coconut, peppers and fresh herbs. Sweet chili dipping sauce

Octopus a La Parrilla

Truffle and citrus marinated grilled baby octopus
Smoked potato crema, crispy garbanzo beans and Spanish paprika

Albóndigas Cubanas

Beef, pork, pine nut and raisin meatballs. Creole tomato sauce and grilled Cuban bread

Mamá Amelia's Empanadas

Choose one

Served with aji-sour cream dipping sauce

* Del Campo: Pulled pork, roasted poblano, charred tomatoes

* Picadillo: Cienfuegos style ground beef, potatoes, Manzanilla olives and raisins

* De la Casa: Hand-chopped chicken, corn, Jack cheese

Shrimp Cóctel

Cuban style shrimp cocktail. Latino cóctel sauce and avocado

Cuban Sandwich Spring Rolls

Sour orange marinated pork loin, Genoa salami, ham, provolone and Swiss cheese.
Chinese mustard and sweet chili dipping sauce

Yuca Fries

Crispy and creamy yuca root, a popular Cuban staple.
cilantro-caper allioli

Malanga fritters

A traditional Cuban street food of crispy taro, garlic and West Indies culantro. Tamarindo ketchup

Tostones

Twice-fried crisp green plantains. Dijon-mojo dipping sauce

The consumption of raw or partially cooked eggs, meat, fish or shellfish may increase the risk of contracting food borne illness. 21% service fee and all state and local taxes will be added to all food and beverage.

Banquet & Group Sales | Alan Sommerman | 407.226.1600 | Alan@CubaLibreRestaurant.com