

FIESTA e FESTA



THE BAR YOUR GUESTS WILL TALK ABOUT

for private celebrations & weddings

@fiestaefesta · fiestaefesta.com

Your event deserves more.

You're creating something special. Every detail matters, from the venue to the flowers to the way your guests are welcomed. The bar should be no different.

Fiesta e Festa brings the craft and precision of New York's finest cocktail bars to private celebrations.



We design and execute beverage experiences that match the quality of everything else you're building.

HOW WE WORK

The details that matter.



Fresh ingredients, always.

Hand-squeezed juices. Every garnish cut or hand-selected the day of. If it isn't right, it doesn't go in the glass. We don't take shortcuts.

Bar-program standards.

The same tools and techniques you'd find at the city's best cocktail bars. The result is drinks that taste as good as they look.



Seamless service.

Your guests notice the drinks, not the logistics. We handle setup, coordinate with your other vendors, manage the night, and break down at the end.

Built around your night.

Whether you know exactly what you want or want us to design it for you, we build the program around your celebration. Never a template.

WHAT WE DO

We create bar experiences worth remembering.



Custom Cocktail Programs

Signature serves designed for your celebration. From a single drink that's unmistakably yours to a complete seasonal menu, every program is shaped to fit the event.



Full Bar Service

A complete open bar built around classics done properly: Negronis, Old Fashioneds, Martinis, Margaritas, Spritzes, and highballs. Scaled to your night, from a tight list to a full bar with 30-plus cocktails.



Non-Alcoholic Programs

The same fresh ingredients, the same balance, the same care, just without the spirits. The guests who aren't drinking won't feel like they're missing a thing.



WHAT WE DO

SPECIALTY STATIONS



Every experience works on its own or in combination, so you can mix and match to build exactly the night you want.

Frozen Martini Station

The station guests find once and keep coming back to. Two frozen martini styles, curated with you in advance, served in ice-cold glasses and kept perfectly frozen from the first pour to the last. Guests choose their own garnish from premium olives, cocktail onions, citrus peels, and finishing oils. No waiting. No over-dilution. A perfect martini every time, even in August heat.

Espresso Martini Station

One drink, done many ways. Choose your spirit: vodka, tequila, mezcal, or rum. Choose your garnish: espresso beans, espresso salt, orange powder, or shaved white chocolate. Ready all night.

Aperitivo Station

Not just Aperol. A dedicated station built around a curated selection of aperitifs and vermouths, so guests can explore something beyond the expected. Light, convivial, endlessly sessionable. The perfect way to open a celebration.

Aguas Frescas Station

Not every standout drink has spirits in it. Made from scratch with fresh fruit and botanicals, our aguas frescas are the detail guests don't expect and can't stop talking about.

BEYOND THE BAR



La Taquiza, FeF x El Chato

Our signature food-and-beverage experience, in partnership with Taquería El Chato, a Michelin Bib Gourmand taquería. A live taquiza with a taquero on site, paired with our bar. The centerpiece for the host who wants the food to be as memorable as the drinks. Ask us for the La Taquiza guide.



Grazing & Charcuterie

Seasonal boards, beautifully curated. Classic cheese and charcuterie, Mediterranean mezze, or a combination of both. Sourced with intention, presented beautifully, never generic.



Coordination & Culinary Partnerships

Beverage is our core, but we don't stop at the bar when the event calls for more. We coordinate with vetted culinary teams and trusted vendors for a seamless, fully integrated food and beverage experience.



WHO WE ARE

Hospitality, not just bartending.

Fiesta e Festa was founded by Rodrigo Alvarado, who spent a decade in some of New York's most respected cocktail bars. Places where every garnish is inspected, every cocktail is tested, and every guest interaction matters.

That experience shapes how we approach your event: with precision, yes, but also warmth and genuine care about creating something memorable. Technical precision without pretension. Great drinks, warm service, no attitude.



What this means for you

A team that nails every detail, reads a room, and makes your guests feel welcomed. People who communicate clearly and solve problems before they become yours. The confidence that this part of your celebration is in capable hands.



In good company

Trusted by a discreet roster of private clients across New York City and the Hamptons, and by brands and companies including The Macallan, Perplexity, Grey Goose, No. 3 Gin, and Lululemon.

"Working with Fiesta e Festa was a pleasure from start to finish. Their communication was fast and efficient, and every question got a clear, thoughtful response. They created a beautifully designed specialty cocktail menu with fresh juices and thoughtfully sourced ingredients, and both their production and service staff were stellar. The curated bar setup felt truly luxury. I'd recommend them without hesitation."

Dave A., Events by Jesse



LET'S TALK



Ready to elevate your event?

We'd love to hear about what you're planning.

GET IN TOUCH

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CONNECT

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