



## Choose a section of our venue!

### MAIN DINING ROOM

26pax seated | 40 pax standing

### PRIVATE DINING

20pax seated | 30pax standing

### **BACKYARD**

30-40 seated | 50-65 standing

# <u>Select a price package!</u>



<u>\$55pp</u>

3hr Booking including food (minimum spend \$880)

FIESTA PACKAGE

<u>\$65pp</u>

3hr Booking including food & **a welcome drink!** (minimum spend \$880)

1.5% card surcharge | 10% sunday and public holiday surcharge



### **OPTIONAL DRINKS PACKAGES**

## \$40pp | 60 mins

**BASICS** 

-prosecco

-rose

-house white wine (vermentino)

-house red wine (gsm)

-mexican beer

-ginger beer

-apple cider



## \$60pp | 60mins

BASICS + 2 Cocktails

### **VAMONOS!**

the sexiest spicy pineapple margarita with chilli salt rim



### LA SUCIA

a beautiful cosmopolitan made with hibiscus tea, lime & vodka



### **SAMPLE FOOD MENU**

\*please let us know of any dietary requirements\*



#### **ENTREES**

-CHIPS & DIPS (GUACAMOLE, ROMESCO, GARLIC CREMA, TOMATO SALSA)

-BECHAMEL CROQUETAS

-EMPANADAS (CHIPOTLE BEEF OR VEGETARIAN)



### MAINS

-TACOS (CHORIZO, CRISPY FISH, OR VEGETARIAN)
-PIMENTON CHICKEN PAELLA, ROASTED VEGETABLES, CHIMI CHURRI SAUCE
-SPANISH MEATBALLS, AJO BLANCO SAUCE, MANCHEGO CHEESE, GRILLED SOURDOUGH

### **DESSERT**

-DULCE DE LECHE CARAMEL TARTS
-SPICED MEXICAN CHOCOLATE MOUSSE, FRESH FRUITS