

POCA MEXICANA MADRE



FUNCTIONS PACKAGE



ABOUT POCA MADRE



YOUR DESERT OASIS

POCA MADRE IS THE PERFECT SETTING FOR YOUR NEXT EVENT, OFFERING A VIBRANT YET INTIMATE ATMOSPHERE WITH A MODERN TWIST ON MEXICAN CUISINE.

LOCATED IN THE HEART OF SOUTH BRISBANE, OUR SPACE EFFORTLESSLY BLENDS CONTEMPORARY DESIGN WITH CULTURAL FLAIR, CREATING AN UNFORGETTABLE BACKDROP FOR ANY OCCASION.

WHETHER YOU'RE HOSTING A CORPORATE GATHERING, BIRTHDAY CELEBRATION, OR A SPECIAL DINNER, OUR EXCEPTIONAL FOOD, CURATED COCKTAIL MENU, AND ATTENTIVE SERVICE WILL MAKE YOUR EVENT TRULY MEMORABLE.

FROM OUR STUNNING MEZZANINE PRIVATE DINING AREA TO OUR FULL-SERVICE DINING EXPERIENCE, WE OFFER TAILORED PACKAGES TO SUIT YOUR NEEDS AND ENSURE YOUR EVENT IS ONE FOR THE BOOKS. LET US BRING THE SPIRIT OF MEXICO TO YOUR NEXT GATHERING AT POCA MADRE!



LA VISTA PRIVATE DINING, 40 SEATED, 60 COCKTAIL

LA VISTA IS POCA MADRE'S EXCLUSIVE PRIVATE DINING ROOM, OFFERING A STUNNING, AIR-CONDITIONED SPACE WITH ITS OWN BAR, MAKING IT THE IDEAL SETTING FOR INTIMATE LUNCHESES, DINNERS, COCKTAIL PARTIES, AND CORPORATE GATHERINGS.

WITH SEATING FOR UP TO 40 GUESTS AND ROOM FOR 60 STANDING, IT'S THE PERFECT VENUE FOR ANY OCCASION WHERE STYLE AND COMFORT MEET. WHETHER YOU'RE HOSTING A BUSINESS EVENT OR CELEBRATING WITH FRIENDS, LA VISTA DELIVERS AN UNFORGETTABLE EXPERIENCE WITH EXCEPTIONAL SERVICE AND A VIBRANT ATMOSPHERE.



THE MARGARITA BAR, 50 SEATED, 70 COCKTAIL

THE MARGARITA BAR AT POCA MADRE IS THE PERFECT SPOT FOR A FUN, CASUAL, AND RELAXED GATHERING. WITH SEATING FOR 50 AND SPACE FOR UP TO 70 STANDING, IT'S IDEAL FOR COCKTAIL PARTIES, CELEBRATIONS, OR JUST CATCHING UP WITH FRIENDS OVER A ROUND OF MARGARITAS. THE LAID-BACK VIBE, COMBINED WITH A GREAT SELECTION OF DRINKS AND VIBRANT ATMOSPHERE, MAKES IT THE ULTIMATE HANGOUT FOR A GOOD TIME. WHETHER YOU'RE HERE FOR A CASUAL NIGHT OUT OR A SPECIAL OCCASION, THE MARGARITA BAR HAS EVERYTHING YOU NEED FOR A MEMORABLE EXPERIENCE!



WHOLE RESTAURANT, EXCLUSIVE USE, 200 SEATED



FOOD PACKAGES



GUSANO 40PP

CHIDO GUACAMOLE

CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER,
TAJIN & OLIVE OIL W/ FRESH LIME - **VE/ GF**

WARM CORN TOTOPOS - **VE/ GF**

PICO DE GALLO

TOMATOES, ONION & PEPPERS W/ FRESH
CHIVES & LIME - **VE/ GF**

JALAPEÑO & MANCHEGO CROQUETAS

W/ ANCHO RED PEPPER KETCHUP - **V**

ELOTES CHINGON!

GRILLED CORN DONE TO THE MAXIMUM!

V/ GF/ DFO

CHICO TUNA CEVICHE

HAND DICED TUNA LOIN, CHILLI, LIME,
ORANGE & RADISH W/ CORN CHIPS - **GF/ DF**

LAMB CUTLETS

MARINATED IN MIRASOL CHILLI, SMOKED PAPRIKA
& ROASTED GARLIC - **GF/ DF**

CHORIZO QUESO FUNDIDO

GRILLED SEMI CURED CHORIZO
W/ RED PEPPERS, CHEDDAR CHEESE SAUCE,
MANCHEGO & WARM TORTILLAS - **GFO**

SHOESTRING FRIES

SPICED W/ AIOLI - **VEO/ GF/ DF**



SHARING 65PP

CHIDO GUACAMOLE

CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER,
TAJIN & OLIVE OIL W/ FRESH LIME - **VE/ GF**

WARM CORN TOTOPOS - **VE/ GF**

PICO DE GALLO

TOMATOES, ONION & PEPPERS
W/ FRESH CHIVES & LIME - **VE/ GF**

FRIED CALAMARI

W/ CRUSHED PINK PEPPER & CUMIN SALT,
HERB AIOLI - **GF/ DF**

POCA CÉSAR SALAD

ROMAINE LETTUCE, CHICKEN BREAST, TORTILLA CROUTONS,
PARMESAN, BACON, CRUMBED EGG - **VO/ GFO/ DFO**

PAN ROASTED PRAWN CUTLETS

IN A SWEET-CHILLI TAMARIND MISO BUTTER - **GF**

CHARGRILLED CHICKEN TACO (2)

CHIPOTLE CREMA, CRUMBLED FRESH CHEESE,
SHREDDED ICEBERG - **GFO/ DFO**

CHURROS

W/ CINNAMON SPIKED OKINAWA BROWN SUGAR
& DULCE DE LECHE - **GF**



BURRO 85PP

CHIDO GUACAMOLE

CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER,
TAJIN & OLIVE OIL W/ FRESH LIME - **VE/ GF**

WARM CORN TOTOPOS - **VE/ GF**

JALAPEÑO & MANCHEGO CROQUETAS

W/ ANCHO RED PEPPER KETCHUP - **V**

CHICO TUNA CEVICHE

HAND DICED TUNA LOIN, CHILLI, LIME,
ORANGE & RADISH W/ CORN CHIPS - **GF/ DF**

BIRRIA QUESATACO

SLOW ROASTED BRISKET SHREDDED & STUFFED
INTO CORN TORTILLAS W/ QUESO FRESCO
& STICKY BONE BROTH - **GF**

LAMB CUTLETS

MARINATED IN MIRASOL CHILLI, SMOKED PAPRIKA
& ROASTED GARLIC - **GF/ DF**

MATAMBRE

350G S. KIDMAN FLANK STEAK; 120 DAY,
DRY-AGED GRAIN-FED QLD BEEF W/ CONFIT
OF RED PEPPERS & ONIONS, SMOKEY MEZCAL JUS
& WARM FLOUR TORTILLAS - **GFO/ DF**

+ADD HUNTED + GATHERED

55% DOMINICAN REPUBLIC CHOCOLATE
DIP W/ FRESH FRUIT **6EA**

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
DF - DAIRY FREE DFO - DAIRY FREE OPTION



BASIC

(2HR \$55P/P) SORBITO

VENTISQUERO RESERVA
2023 SAUVIGNON BLANC, MAIPO, CHI

EL PUGIL
2020 TEMPRANILLO, TORO, ESP

ESTRELLA DAMM
4.6% LAGER, ESP

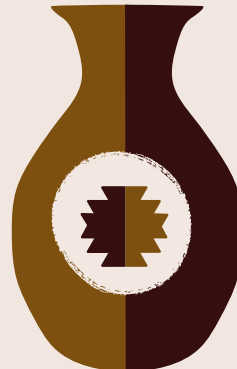
JETTY ROAD SESSION
4.8% PALE ALE, AUS

SANGRIA
FELIX SOLIS WINES, CITRUS, CHERRY,
STONE FRUITS, SEASONAL GARNISHES

SOFT DRINKS & JUICES
VIRGIN SANGRIA
DEAKIN ESTATE SHIRAZ, PINEAPPLE, CITRUS,
LEMONADE, SEASONAL GARNISHE

HEAPS NORMAL
0% XPA, AUS

DRINKS



PREMIUM

(2HR \$65P/P) LA PEDA

ESTRELLA DAMM
4.6% LAGER, ESP

JETTY ROAD
4.8% PALE ALE, AUS

HILLS APPLE
5.0% CIDER, AUS

JETTY ROAD
3.5% SESSION ALE, AUS

VENTISQUERO RESERVA
2023 SAUVIGNON BLANC, MAIPO, CHI

DANDELION VINEYARDS TWILIGHT
2023 CHARDONNAY, ADELAIDE HILLS, AUS

EL PUGIL
2020 TEMPRANILLO, TORO, ESP

MAIN & CHERRY
2021 CABERNET SAUVIGNON, ADELAIDE HILLS, AUS

BALUARTE
2022 ROSE GARNACHA, NAVARRA, ESP

SANGRIA
FELIX SOLIS WINES, CITRUS, CHERRY, STONE FRUITS,
SEASONAL GARNISHES

FROZEN DEL DÍA
TROMBA BLANCO, LIME, HOUSE MADE SYRUP,
SMOKED SALT & OUR FLAVOUR OF THE DAY

SOFT DRINKS & JUICES
VIRGIN SANGRIA
DEAKIN ESTATE SHIRAZ, PINEAPPLE, CITRUS,
LEMONADE, SEASONAL GARNISHE

HEAPS NORMAL
0% XPA, AUS



TERMS & CONDITIONS



ALL BOOKINGS ARE PROVISIONAL UNTIL THE EVENT ORDER IS SIGNED AND RETURNED WITH CREDIT CARD DETAILS AS SECURITY AT LEAST 7 DAYS PRIOR TO THE EVENT OUR FUNCTION SPACES ARE ALLOCATED ON A FIRST CONFIRMED BASIS.

A CANCELLATION FEE OF 25% WILL APPLY IN THE EVENT OF CANCELLATION WITHIN 7 DAYS OF THE EVENT UNLESS OTHERWISE SPECIFIED.

FINAL NUMBERS, DIETARY REQUIREMENTS AND BEVERAGE REQUESTS TO BE CONFIRMED AT LEAST 48 HOURS PRIOR TO THE EVENT.

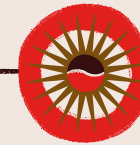
FINAL CONFIRMED NUMBERS WILL BE THE NUMBERS CATERED FOR AND, THEREFORE, THE NUMBERS CHARGED FOR.

MINIMUM OF 12 PEOPLE FOR ALL FUNCTION MENUS FOOD SERVICE WILL COMMENCE WITHIN 15 MINUTES OF THE TIME SPECIFIED ON THE EVENT ORDER.

MENUS ARE SUBJECT TO CHANGE DEPENDING ON PRODUCT AVAILABILITY.

ONE BILL PER TABLE - NO SPLIT BILLS.

DURING PEAK TRADE/DAYS, YOUR 3 HOUR TIMESLOT WILL BE ALLOCATED EITHER SEATING TIME OF 4PM-7PM OR 7.30PM-10.30PM. THESE SEATING TIMES ARE FINAL AND THE PREMISES MUST BE VACATED AT YOUR ALLOCATED DEPARTURE TIME UNLESS AN ALTERNATIVE ARRANGEMENT IS AGREED UPON. YOUR FUNCTIONS COORDINATOR WILL ADVISE YOU OF AVAILABILITY UPON ENQUIRY. PLEASE ASK US FOR A QUOTE FOR EVENTS REQUIRING UPWARDS OF 3 HOURS.



CONTACT US

PHONE

07 3846 5555

EMAIL

HOLA@POCAMADRE.COM.AU

WEBSITE

POCAMADRE.COM.AU

ADDRESS

SHOP 15 LITTLE STANLEY STREET
SOUTH BRISBANE QLD 4101



POCAMADRE.BNE

POCA MADRE IS AN ALEMRE HOSPITALITY GROUP RESTAURANT.
LEARN MORE ABOUT ALEMRE AT **ALEMRE.COM**

