

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



PREMIUM ADD ONS

AVAILABLE TO ADD ON FOR ANY OF OUR PACKAGES

ON ARRIVAL

SPRITZ ON ARRIVAL

FROM \$16 PER GUEST
A SIGNATURE SPRITZ FOR EACH GUEST
FROM OUR LIST!

*MUST BE PRE-SELECTED AND IDEALLY ONE OPTION
FOR THE WHOLE GROUP.*

SPRITZ ON ARRIVAL

FROM \$20 PER GUEST
TREAT EVERYONE TO A CLASSIC MARGARITA FOR
EACH PERSON ON ARRIVAL!

CAVIAR & BUBBLES

FROM \$20 PER GUEST
OSCIETRA 'PANCHENKO' CAVIAR FROM GEORGIA,
PLUS YOUR CHOICE OF LOCAL OR REGIONAL
BUBBLES FROM YOUR CHOSEN VENUE.

OR ADD A 250G OSCIETRA CAVIAR STATION TO
YOUR FUNCTION FROM \$10 PER GUEST

MINIMUM NUMBERS APPLY.



STATIONS

FRESH OYSTER STATION

FROM \$19 PER GUEST (MINIMUM NUMBERS APPLY: 24 PEOPLE X 3 EACH)
A COLD BAR DISPLAY OF SHUCKED OYSTERS OVER ICE WITH ASSORTED
DRESSINGS & ACCOMPANIMENTS.

OYSTERS & ACCOUTREMENT

\$65 PER DOZEN (MINIMUM 6 DOZEN)
A COLD BAR DISPLAY OF SHUCKED OYSTERS OVER ICE WITH ASSORTED
DRESSINGS & ACCOMPANIMENTS.

NEVER-ENDING OYSTERS & ACCOUTREMENT

\$75 PER PERSON (MINIMUM 12 PEOPLE)

ADD-ONS

POL ROGER CHAMPAGNE / \$22 PER PERSON

HOUSE SPIRITS / \$11 PER PERSON

KETEL ONE VODKA, TEREMANA TEQUILA, TANQUERAY GIN, JOHNNIE
WALKER BLACK LABEL, NUSA CAÑA TROPICAL WHITE RUM, NUSA CAÑA
DARK RUM, BULLEIT BOURBON

CHEESE & CHARCUTERIE

FROM \$19 PER GUEST (MINIMUM NUMBERS APPLY)

A SELECTION OF LOCAL & IMPORTED CHEESES, CURED MEATS, DIPS, AND
CONSERVED VEGETABLES.
SERVED WITH HONEY, FRESH & DRIED FRUIT,
PICKLED & QUINCE PASTE.

INCLUDES FRESH CRUSTY BREAD & AN ASSORTMENT OF LAVASH &
FLATBREADS.

COLD CANAPÉ BAR

FROM \$17 PER GUEST

A MANNED STATION PRODUCING PLATES OF DELICIOUS COLD CANAPÉS.

SAMPLE COLD CANAPÉ PACK MENU

FRESH OYSTER WITH FINGER LIME DRESSING • PRAWN COCKTAIL,
WATTLESEED MARY ROSE, PAPRIKA • HAND-STUFFED PEPPERS WITH TUNA
• SALMON CEVICHE WITH LEMON MYRTLE VINAIGRETTE • CONFIT DUCK
& BUSH PEPPER, PICKLES & CRISP BREAD • WILD KANGAROO & NATIVE
ANISE MYRTLE SALAMI • BRIE, TRUFFLE HONEY, PICKLED WALNUT •
PROSCIUTTO & FIG JAM TARTLET • STRACCIATELLA TARTLET

PLATTERS

COLD SEAFOOD

\$250 (MINIMUM 10 GUESTS)
INCLUDES COOKED PRAWNS, SMOKED SALMON,
FRESH CEVICHE, CRAB SALAD,
AND LOBSTER SLIDERS.

GRAZING PLATTER

\$90 EACH (MINIMUM 10 GUESTS)
INCLUDES SHAVED CURED MEATS, RUSSIAN
DRESSING, TOMATO RELISH, MARINATED
VEGETABLES, MIXED AUSTRALIAN OLIVES, LOCAL
SELECTION OF CHEESES & QUINCE PASTE.

DELUXE GRAZING UPGRADE

\$120 EACH (MINIMUM 10 GUESTS)
INCLUDES EVERYTHING IN THE \$90 PLATTER PLUS
A HAND-PICKED SELECTION OF OUR PREMIUM
FRIED SNACKS & SAUSAGE ROLLS WITH BUSH
TOMATO RELISH.



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, CRUMBLLED 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

SORBITO

2HR \$45P/P
+\$20P/H EXTRA

SAUVIGNON BLANC
VENTISQUERO RESERVA, MAIPO, CHI

TEMPRANILLO
EL PUGIL, TORO, ESP

GLERA (PROSECCO)
LA RIVA DEI FRATI, TREVISO, ITA

GARNACHA ROSÉ
BALTUARTE, NAVARRA, ESP

ESTRELLA DAMM
4.6% LAGER, ESP

JETTY ROAD SESSION
4.8% PALE ALE, AUS

SOFT DRINKS & JUICES



DRINKS

LA PEDA

2HR \$55P/P
+\$25P/H EXTRA

SAUVIGNON BLANC
VENTISQUERO RESERVA, MAIPO, CHI

CHARDONNAY
DANDELION VINEYARDS TWILIGHT,
ADELAIDE HILLS, AUS

GLERA (PROSECCO)
LA RIVA DEI FRATI, TREVISO, ITA

GARNACHA ROSÉ
BALTUARTE, NAVARRA, ESP

CABERNET SAUVIGNON
MAIN & CHERRY, ADELAIDE HILLS, AUS

TEMPRANILLO
EL PUGIL, TORO, ESP

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

SOFT DRINKS & JUICES

HEAPS NORMAL
0% XPA, AUS

DEAKIN ESTATE
0% WINES



ALTA

2HR \$70P/P
+\$30P/H EXTRA

SAUVIGNON BLANC
NAUTILUS ESTATE, MARLBOROUGH, NZ

ALBARIÑO
TORRES PAZO DAS BRUXAS, GALICIA, ESP

PINOT GRIS
MT DIFFICULTY ROARING MEG, CENTRAL OTAGO, NZ

GLERA (PROSECCO)
LA RIVA DEI FRATI, TREVISO, ITA

SPARKLING ROSÉ
MIGUEL TORRES SANTA DIGNA, CENTRAL VALLEY, CHI

GRENACHE, SYRAH, CINSULT
AIX ROSÉ, PROVENCE, FRA

CABERNET SAUVIGNON, MALBEC
THE TUNNEY, GREAT SOUTHERN, AUS

SHIRAZ
JOHN DUVAL 'CONCILIO', BAROSSA VALLEY, AUS

PINOT NOIR
BIG BUFFALO, CENTRAL COAST, USA

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

SOFT DRINKS & JUICES

HEAPS NORMAL
0% XPA, AUS

DEAKIN ESTATE
0% WINES

MOCKTAILS



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.

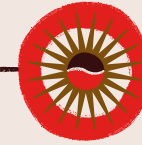
FINAL CONFIRMED NUMBERS WILL BE THE NUMBERS CATERED FOR AND, THEREFORE, THE NUMBERS CHARGED FOR.

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.



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POCAMADRE.BNE

POCA MADRE IS AN ALEMRE HOSPITALITY GROUP RESTAURANT.
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