

# 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



# MERCADO \$50PP



**WARM CORN TOTOPOS - VE, GF**

**CHIDO GUACAMOLE**

CRUSHED AVOCADO, PICKLED ONIONS,  
CORIANDER, TAJIN - VE, GF

**PICO DE GALLO**

TOMATOES, ONION, PEPPERS & LIME - VE, GF

**JALAPEÑO & MANCHEGO CROQUETAS**

WITH ANCHO RED PEPPER KETCHUP - V

**ELOTES CHINGON!**

WHOLE GRILLED CORN, CHIPOTLE DRESSING &  
IBÉRICO MANCHEGO - V, GF, DFO

**POLLO FRITO**

SOUTHERN-FRIED CHICKEN, HABANERO & HONEY  
MAYO WITH LIME - GF/ DF

**SHOESTRING FRIES**

SPICED SHOESTRINGS WITH AIOLI - VEO/ GF/ DF

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**ADD CHURROS | +5PP**

WITH CINNAMON SPIKED BROWN SUGAR  
& DULCE DE LECHE - V

**CHILDREN 12 YEARS & UNDER \$30PP**

**V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION**

**GF - GLUTEN FREE GFO - GLUTEN FREE OPTION**

**DF - DAIRY FREE DFO - DAIRY FREE OPTION**





## TACO TESORO \$65PP



**WARM CORN TOTOPOS - VE, GF**

**CHIDO GUACAMOLE**

CRUSHED AVOCADO, PICKLED ONIONS,  
CORIANDER, TAJIN - VE, GF

**PICO DE GALLO**

TOMATOES, ONION, PEPPERS & LIME - VE, GF

**BEEF TACO**

BRAISED BEEF CHEEKS, SALSA ROJA & SLAW  
GFO, DF

**WILD MUSHROOM TACOS**

WITH PICKLED SHALLOTS, SLAW, RED PEPPER  
KETCHUP & POMEGRANATE - V, VEO

**PORK BELLY TACOS**

CRISPY FRIED PORK BELLY WITH BURNT PINEAPPLE,  
HONEY & ACHIOTE SALSA - GFO, DFO

**CHICKEN TACOS**

CHARGRILLED CHICKEN WITH CHIPOTLE CREMA, PICO  
DE GALLO & CRUMBLLED FRESH CHEESE - GFO, DFO

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**ADD CHURROS | +5PP**

WITH CINNAMON SPIKED BROWN SUGAR  
& DULCE DE LECHE - V

# POCA FIESTA \$80PP



**WARM CORN TOTOPOS - VE, GF**

**CHIDO GUACAMOLE**

CRUSHED AVOCADO, PICKLED ONIONS,  
CORIANDER, TAJIN - VE, GF

**PICO DE GALLO**

DRESSED ONION, PEPPER, CAPSICUM - VE, GF

**TOSTADA**

HABANERO MARINATED PRAWNS, TAJIN, GUACAMOLE  
& CORN SALSA SERVED ON FRIED CORN TORTILLAS - GF/ DF

**JALAPEÑO & MANCHEGO CROQUETAS**

WITH ANCHO RED PEPPER KETCHUP - V

**FRIED CALAMARI**

WITH PINK PEPPER, CUMIN SALT & HERB AIOLI

**CHORIZO QUESO FUNDIDO**

BAKED CHORIZO, MANCHEGO & WARM TORTILLAS

**CHOC-ORANGE CHOCOFLAN**

CHOCOLATE CUSTARD FLAN INFUSED WITH ORANGE,  
A CHOCOLATE CAKE BASE & A CARAMEL TOP - GF

**CHILDREN 12 YEARS & UNDER \$30PP**

**V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION**

**GF - GLUTEN FREE GFO - GLUTEN FREE OPTION**

**DF - DAIRY FREE DFO - DAIRY FREE OPTION**



**DINING**  
  
**PACKAGES**

## SORBITO

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

**SAUVIGNON BLANC**  
NAUTILUS ESTATE, MARLBOROUGH NZ

**TEMPRANILLO**  
RUNNING WITH BULLS, BAROSSA, SA

**PROSECCO**  
CASA GHELLERI, VENETO, ITA

**GRENACHE ROSÉ**  
TRIENNES, PROVENCE, FRA

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**ESTRELLA DAMM LAGER**  
4.6%, ESP

**AETHER BREWING PALE ALE**  
4.5%, AUS

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### SOFT DRINKS & JUICES



## LA PEDA

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

**SAUVIGNON BLANC**  
NAUTILUS ESTATE, MARLBOROUGH, NZ

**CHARDONNAY**  
VASSE FELIX 'FILIUS', MARGARET RIVER, WA

**PROSECCO**  
CASA GHELLER, VENETO, ITA

**GRENACHE ROSÉ**  
TRIENNES, PROVENCE, FRA

**CABERNET SAUVIGNON**  
YALUMBA 'SANCTUM', COONAWARRA, SA

**TEMPRANILLO**  
RUNNING WITH BULLS, BAROSSA, SA

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**ESTRELLA DAMM LAGER**  
4.6%, ESP

**AETHER BREWING PALE ALE**  
4.5%, AUS

**AETHER BREWING MEXICAN LAGER**  
4.2%, AUS

**HILLS APPLE CIDER**  
5.0%, AUS

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### SOFT DRINKS & JUICES

**HEAPS NORMAL**  
0% XPA, AUS

# ALTA

**2HR \$70P/P**

**+\$30P/HR EXTRA**

## **SAUVIGNON BLANC**

NAUTILUS ESTATE, MARLBOROUGH, NZ

## **ALBARIÑO**

RUNNING WITH BULLS, EDEN VALLEY, SA

## **PINOT GRIS**

MT DIFFICULTY 'ROARING MEG', CENTRAL OTAGO, NZ

## **PROSECCO**

CASA GHELLER, VENETO, ITA

## **MOSCATO**

ANGAS PREMIUM, ADELAIDE, SA

## **CABERNET SAUVIGNON**

YALUMBA 'SANCTUM', COONAWARRA, SA

## **LANGMEIL**

'LONG MILE', BAROSSA, SA

## **PINOT NOIR**

SAINT CLAIR, MARLBOROUGH, NZ

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## **ESTRELLA DAMM 4.6%**

4.6%, ESP

## **AETHER BREWING PALE ALE**

4.5%, AUS

## **AETHER BREWING MEXICAN LAGER**

4.2%, AUS

## **HILLS APPLE CIDER**

5.0%, AUS

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## **SOFT DRINKS & JUICES**

### **HEAPS NORMAL**

0% XPA, AUS

### **MOCKTAILS**



# TEQUILA MASTERCLASSES



LED BY OUR TEAM, THIS INTERACTIVE MASTERCLASS DIVES INTO THE WORLD OF TEQUILA – FROM ITS ORIGINS & PRODUCTION TO THE NUANCES OF AGEING. GUESTS WILL EXPLORE HOW FLAVOUR, CHARACTER & COMPLEXITY EVOLVE ACROSS EACH STYLE, ALL WHILE SIPPING, MIXING & LEARNING ALONG THE WAY.

*\$75PP | MIN. 8 GUESTS*

GUESTS WILL ENJOY:

- MAKE-YOUR-OWN GUACAMOLE WITH CORN CHIPS
- HOUSE BATTERED SNAPPER TACO
- MAKE-YOUR-OWN MARGARITA
- EXPERIENCE
- A GUIDED TASTING OF THREE TEQUILA STYLES: BLANCO, REPOSADO Y AÑEJO



# 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.

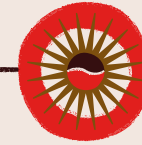
FINAL CONFIRMED NUMBERS WILL BE THE NUMBERS CATERED FOR AND, THEREFORE, THE NUMBERS CHARGED FOR.

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**

