

# 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 - *VE/ GF*

### WARM CORN TOTOPOS - *VE/ GF*

### JALAPEÑO & MANCHEGO CROQUETAS

W/ ANCHO RED PEPPER KETCHUP - *V*

### ELOTES CHINGON!

WHOLE GRILLED CORN, CHIPOTLE DRESSING,  
IBERICO MANCHEGO! - *V/ GF/ DFO*

### LAMB CUTLETS

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

### SHOESTRING FRIES

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



## SHARING 65PP

### CHIDO GUACAMOLE

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

### WARM CORN TOTOPOS - *VE/ GF*

### PICO DE GALLO

TOMATOES, ONION, PEPPERS & LIME  
*VE/ GF*

### FRIED CALAMARI

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

### FRIED CAULIFLOWER

TOMATILLO SALSA, HALLOUMI, PICKLES  
*V/ VEO*

### PAN ROASTED PRAWN CUTLETS

IN A SWEET CHILLI TAMARIND MISO BUTTER  
*GF/ DFO*

### CHARGRILLED CHICKEN TACO (2)

CHIPOTLE CREMA, PICO DE GALLO, CRUMBLLED  
FRESH CHEESE - *GFO/ DFO*

### CHURROS

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



## BURRO 85PP

### CHIDO GUACAMOLE

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

### WARM CORN TOTOPOS - *VE/ GF*

### SOPA DE TORTILLA

LIGHT TOMATO BROTH, CRISPY TORTILLA,  
BLUE TOTOPOS - *V/ DFO/ GFO*

### JALAPEÑO & MANCHEGO CROQUETAS

W/ ANCHO RED PEPPER KETCHUP - *V*

### LAMB CUTLETS

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

### BIRRIA QUESATACO

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

### CARAMEL FLAN

CLASSIC MEXICAN FLAN OF RICH CUSTARD TOPPED  
WITH CARAMEL & GUAVA COMPOTE - *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**



## 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

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**ESTRELLA DAMM**  
4.6% LAGER, ESP

**JETTY ROAD SESSION**  
4.8% PALE ALE, AUS

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### 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

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**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

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### 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

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**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

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### 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.

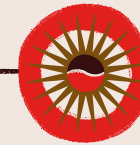
FINAL CONFIRMED NUMBERS WILL BE THE NUMBERS CATERED FOR AND, THEREFORE, THE NUMBERS CHARGED FOR.

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.



## CONTACT US

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**POCAMADRE.BNE**

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

