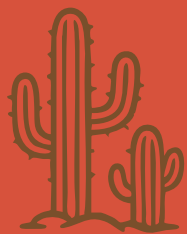




Mucho Mexicano

FUNCTIONS & EVENTS



ALEMRÉ



THE SPACE

Our alfresco space is perfect for parties, gatherings and functions of all kinds!

With menu options and beverage packages to suit birthdays, work celebrations and everything in between, we also offer our space for exclusive hire - no matter the fiesta, we can host it!

MI CASA ES TU CASA!

Make Mucho Mexicano your own - check out our Functions Packages below and enquire today!



THE INFO

Interested in booking with us?

Here's some things you should know:

- 🌶 Please note that weekend surcharges will apply to all bookings.
- 🌶 We do not split bills for functions groups, and please be aware that menus may change depending on product availability.

To learn more, visit our website or send your enquiry directly to **functions@alemre.com**.



LA AMIGOS \$50PP

WARM CORN TOTOPOS - VE/GF

GUACAMOLE crushed avocado, tajin, pickled onions & coriander - VE/GF

MEXICAN SALSA dressed onion, tomato, capsicum - VE/GF

ELOTES grilled corn with chipotle crema, queso fresco & Aleppo pepper - VEO/GF/DFO

BIRRIA CROQUETAS with slow cooked brisket, queso & ancho red pepper ketchup

POLLO FRITO southern fried chicken, habanero & honey mayo with fresh lime

SHOESTRING FRIES spiced fries, aioli - VEO/GF/DF

CLASSIC CHURROS with warm chocolate sauce - V

LA FAMILIA \$60PP



WARM CORN TOTOPOS - VE/GF

GUACAMOLE crushed avocado, tajin, pickled onions & coriander - VE/GF

MEXICAN SALSA dressed onion, tomato, capsicum - VE

JALAPEÑO POPPERS stuffed with goats cheese & served with chipotle crema - V

QUESADILLA roasted pumpkin, queso, spinach, spring onion & chipotle crema - V

TEX MEX CHICKEN TACOS salsa roja, chipotle crema, queso fresco - DFO

BATTERED WHITING TACO mango chimichurri, tajin & slaw - DF/I

CLASSIC CHURROS with warm chocolate sauce - V

LA FIESTA \$70PP

WARM CORN TOTOPOS - VE/GF

GUACAMOLE crushed avocado, tajin, pickled onions & coriander - VE/GF

MEXICAN SALSA dressed onion, tomato, capsicum - VE/GF

BUG TOSTADA moreton bay bug, guacamole - A

BIRRIA CROQUETAS with slow cooked brisket, queso & ancho red pepper ketchup

LAMB BIRRIA TACOS shredded lamb stuffed into corn tortillas with queso, lamb broth & dressed salad - GF

CHICKEN FAJITA pan fried chicken, capsicum & onion with soft flour tortillas, salsa, sour cream & guacamole - DFO, GFO

DULCHE DE LECHE CHURROS with vanilla ice cream & hazelnut crumb - V

DRINKS PACKAGE

PAPACITO

\$50PP | 2 HOURS

\$65PP | 3 HOURS



DE BARRIL (ON TAP)

Estrella Damm Lager 4.6%

Aether Pale Ale 4.5%

Rosa Blanca Hoppy Lager 3.4%

NON-ALCOHOLIC

Softdrinks & juices

VINO (WINE)

Prosecco Redbank Emily, AUS

Sauvignon Blanc Twin Islands, Marlborough, NZ

Pinot Noir Yalumba 'Y' Series, Barossa Valley, SA

Rosé Wirra Wirra 'Mrs Wigley' Adelaide Hills, SA



