

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 TOSSED IN HABANERO &
HONEY MAYO, SERVED WITH FRESH LIME

SHOESTRING FRIES

SPICED SHOESTRINGS WITH AIOLI - VEO/GF/DF

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*

BRAISED BEEF CHEEK TACO

CHIPOTLE TAMARIND GLAZE, SLAW & CHIVES - *GFO/DF*

BATTERED SNAPPER TACOS

MANGO CHIMICHURRI, SLAW & PICKLED SHALLOTS
- *GFO/DF/M*

PORK BELLY TACOS

CRISPY FRIED PORK BELLY WITH BURNT PINEAPPLE,
HONEY & ACHIOTE SALSA - *GFO/DF*

CHICKEN TACOS

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

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

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

TOSTADA

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

JALAPEÑO & MANCHEGO CROQUETAS

WITH ANCHO RED PEPPER KETCHUP - **V**

FRIED CALAMARI

WITH PINK PEPPER, CUMIN SALT & HERB AIOLI - **GF/DF/I**

CHORIZO QUESO FUNDIDO

BAKED CHORIZO WITH MANCHEGO, RED PEPPERS, SOUR
CREAM, WARM TORTILLAS & BLUE TOTOPOS - **GFO**

TRES LECHES

SOFT VANILLA CAKE SOAKED IN THREE MILKS,
FINISHED WITH WHIPPED CREAM & FRESH BERRIES - **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



DRINKS PACKAGE

LA PEDA

2HR \$65PP
+\$25P/H EXTRA

SAUVIGNON BLANC

NAUTILUS ESTATE, MARLBOROUGH, NZ

CHARDONNAY

VASSE FELIX 'FILIUS', MARGARET RIVER, WA

PROSECCO

CASA GHELLER, VENETO, ITA

ROSÉ

ARC DU SOLEIL, PROVENCE, FRA

CABERNET SAUVIGNON

YALUMBA 'SANCTUM', COONAWARRA, SA

TEMPRANILLO

RUNNING WITH BULLS, BAROSSA, SA

ESTRELLA DAMM LAGER

4.6%, ESP

ROSA BLANCA HOPPY LAGER

3.4%, ESP

AETHER BREWING PALE ALE

4.5%, AUS

ESTRELLA DAMM MEDITERRANEAN SHANDY

3.2%, ESP

SOFT DRINKS & JUICES

HEAPS NORMAL

0% XPA, AUS



UPGRADES

BASIC SPIRITS ADD-ON

+\$17PP | 2 HOURS
+\$20PP | 3 HOURS

HOUSE POURS

VODKA | TEQUILA | GIN
RUM | WHISKEY



COCKTAILS ADD-ON

+\$17PP | 2 HOURS
+\$22PP | 3 HOURS

MENU

TRADITIONAL MARGARITA
SPICY MARGARITA
GUAVA MARGARITA
FROZEN MARG DEL DIA



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.

A PROJECTOR AND SCREEN ARE AVAILABLE FOR USE DURING YOUR FUNCTION, SUBJECT TO AVAILABILITY. IF REQUIRED, PLEASE ADVISE OUR TEAM DURING THE INITIAL BOOKING STAGE SO WE CAN RESERVE THE EQUIPMENT FOR YOUR EVENT.



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POCAMADRE.BNE

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

