



EVENTS





At Azteca, we specialise in hosting unforgettable functions and events that blend the vibrant flavours of Latin America with the elegance of Asian cuisine. With a state-of-the-art private dining room, Azteca is perfect for any occasion, from intimate dinners to corporate functions or birthday celebrations.

Guests will be treated to an exquisite menu featuring innovative dishes and signature cocktails that showcase the best of both culinary worlds. Paired with exceptional service, Azteca ensures every event is a memorable experience. Let us help you create the perfect setting for your next function at Queen's Wharf.

AZTECA, A CULINARY  BRIDGE
 BETWEEN  CONTINENTS



SOL

sharing style

ENTRADAS

PÃO DE QUEIJO
smoked butter (gf)

TACO DE POLLO
achiote, chicken, crispy sweet potato (df)

TRIO DE CEVICHE
prawns, peruvian, hongo (gf, df)

PLATOS FUERTES

PICANHA
wagyu rump cap (300gr mbs 6-7+),
chimichurri (gf, df)

ACOMPANÑAMIENTOS

PAPAS FRITAS
fried potatoes, tajin (gf, df)

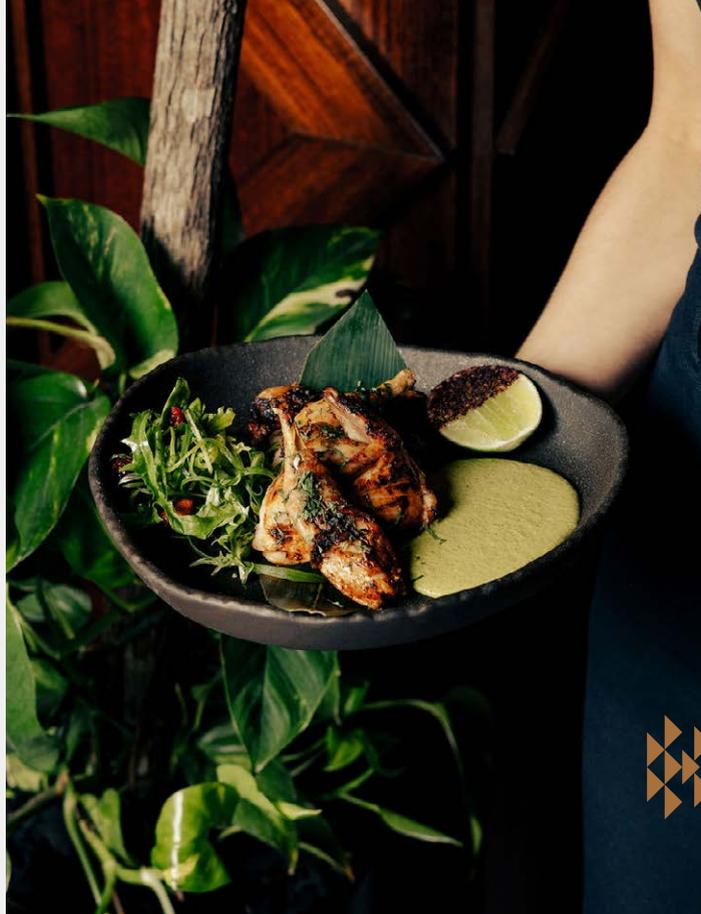
ZANAHORIAS CON QUESO FRESCO
roasted carrots, agave, lime, queso fresco (gf)

POSTRES

TOSTONES
cinnamon tostones, pineapple jam,
star anise plant cream (gf, df, ve)

\$89 per person

Our kitchen will accommodate dietaries.
Please speak to our Events team about what
is possible.



ECLIPSE

sharing style

ENTRADAS

PÃO DE QUEIJO
smoked butter (gf)

TRIO DE CEVICHE
prawns, peruvian, hongo (gf, df)

EMPANADA DE QUESO
queso, corn (v)

PLATOS FUERTES

PICANHA
wagyu rump cap (300gr mbs 6-7+),
chimichurri (gf, df)

POLLITO A LA BRASA
achiote spatchcock,
aji verde, green salad (gf, df)

PAPAS FRITAS
fried potatoes, tajin (gf, df)

ENSALADA DE TOMATE
cherry tomato salad, pickled onion,
queso fresco, coriander (gf)

YUQUITAS
fried cassava chips, aji amarillo (gf, df)

POSTRES

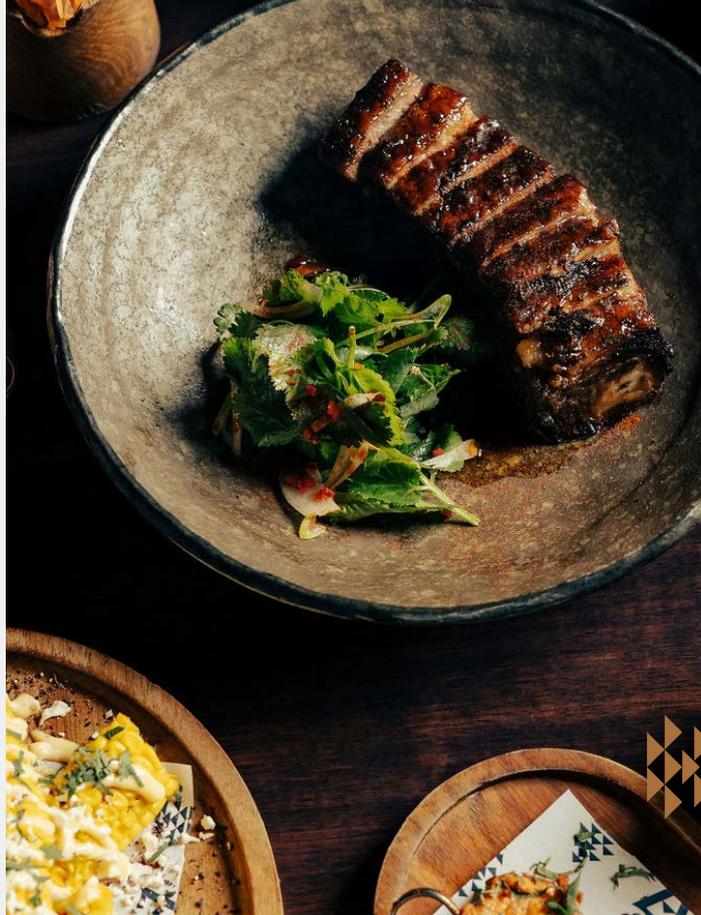
LATINO CHEESECAKE
white chocolate ice cream, passionfruit (v)

TOSTONES
cinnamon tostones, pineapple jam,
star anise plant cream (gf, df, ve)

99 per person
ENTREES + MAINS

119 per person
ENTREES, MAINS + DESSERTS

Our kitchen will accommodate dietaries.
Please speak to our Events team about what
is possible.



TENAYUCA

sharing style

ENTRADAS

PÃO DE QUEIJO
smoked butter (gf)

OSTRAS
natural oysters, jalapeño, cucumber,
lime granita, Azteca hot sauce (gf, df)

AREPITA DE COSTILLA
short rib, pineapple jam, mole,
pickled shallot, tajin (gf, df)

PINCHO CRIOLLO
wagyu beef and chorizo skewer (gf, df)

TRIO DE CEVICHE
prawns, peruvian, hongo (gf, df)

MINI CHORIPÁN
chorizo, chimichurri, pico de gallo,
yuzu mayonnaise, espelette pepper (df)

ACOMPAÑAMIENTOS

ELOTES
corn riblet, aji amerillo, mayonnaise,
oaxaca cheese, chives (gf, df)

PAPAS FRITAS
fried potatoes, tajin (gf, df)

PLATOS FUERTES

PICANHA
wagyu rump cap (300gr mbs 6-7+),
chimichurri (gf, df)

PESCA DEL DIA
market fish, daily garnish

COSTILLAS A LA MEXICANA
24-hour braised short rib,
agave chipotle ju (gf, df)

POSTRES

LATINO CHEESECAKE
white chocolate ice cream, passionfruit (v)

TOSTONES
cinnamon tostones, pineapple jam,
star anise plant cream (gf, df, ve)

\$149 per person

Our kitchen will accommodate dietaries.
Please speak to our Events team about what
is possible.

Canapé Packages

*Minimum 20 guests

Please speak to our Events team regarding any special dietary requirements.

Snack

5 x CANAPÉS

45 PER PERSON

Appetizer

5 x CANAPÉS
1 x SUBSTANTIAL

60 PER PERSON

Dine

7 x CANAPÉS
2 x SUBSTANTIAL

90 PER PERSON

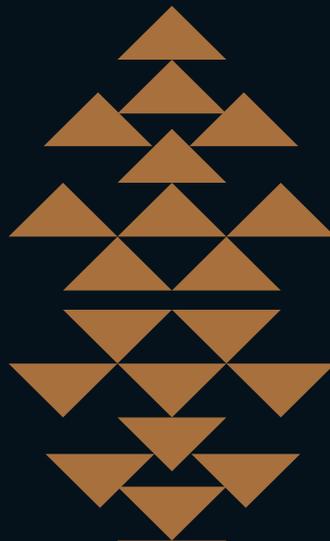
+ Additional

CANAPÉS

9.5 EACH

SUBSTANTIAL

19.50 EACH



Canapés

COLD

OSTRAS

freshly shucked oysters,
azteca hot sauce (gf, df)

AREPITA VEGETARIANA

avocado, mushroom,
pickled shallot, tajin (gf, df, veo)

CEVICHE AZTECA

trout, agua chilli (gf, df)

VIEIRAS ASADAS

scallop, chorizo romesco,
almonds, tomato (gf, df)

ENSALADA DE TOMATE

cherry tomato salad, pickled onion,
queso fresco, coriander (gf)

CHURRASCO

brioche rump cap, guindilla chillies

HOT

MINI CHORIPÁN

chorizo, chimichurri,
pico de gallo, yuzu mayonnaise,
espelette pepper (df)

AREPITA DE COSTILLA

short rib, pineapple jam, mole,
pickled shallot, tajin (gf, df)

TACO DE POLLO

achiote, chicken,
crispy sweet potato (df)

PÃO DE QUEIJO

smoked butter (gf)

PINCHO DE REPOLLO

hispi cabbage skewers,
ajo blanco (gf, df, ve)

PINCHO DE GAMBA

prawn skewer,
kimchi mayonnaise

PINCHO DE CARNE

wagyu beef skewer,
chimichurri (gf, df)

PINCHO DE POLLO

achiote and chicken skewer
(gf, df)

PINCHO CRIOLLO

wagyu beef and chorizo skewer
(gf, df)

EMPANADAS DE QUESO

queso (v)

EMPANAS DE COSTILLA

24-hour braised short rib,
onion, tomato, queso, chive (df)

SUBSTANTIAL

POLLO

chicken thigh, cuban glaze,
potato (df)

ATUN

tuna, agave dressing,
mixed leaves (gf, df)

COTILLAS

braised short rib, rice,
green salad (df)

ASADO DE HOGOS

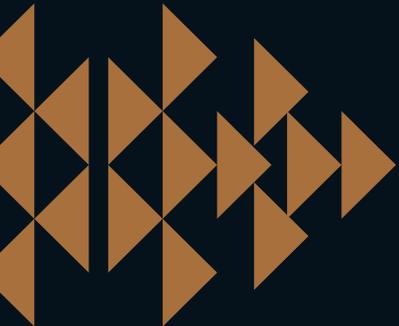
roasted mushrooms, rice,
herb salad (df, ve)



DESSERT

LATINO CHEESECAKE

passionfruit (v)



Spaces



Spaces

PRIVATE DINING ROOM

20 SEATED

Nestled away in your own hidden sanctuary, Azteca PDR host's Brisbane signature private culinary experience.

Enter the Aztec-inspired wooden door as you walk into an intimate private space with state-of-the-art sound and wall-mounted flat screen TV surrounded by signature Aztec colours and accents.

This is Brisbane's newest, and most discerning private dining room.



BAR

40 STANDING



FULL VENUE EXCLUSIVE

120 SEATED

160 STANDING



Spaces

RIVER TERRACE EXCLUSIVE

40 SEATED

70 STANDING



MAIN DINING EXCLUSIVE

50 SEATED
LONG TABLES

70 STANDING



Beverage Packages

Our beverage packages are optional. Minimum 20 guests.

Please speak to our Events team regarding a bar tab or beverages on consumption format for your celebration.

TIERRA

Little Angel Pinot Gris
Bladen Marlborough Sauvignon Blanc
Matho Organic Prosecco
La Vie En Rose
La Boca Malbec
Lark Hill Pinot Noir
Estrella, selection of Revel Beers
Soft Drinks

2 hours \$70pp
3 hours \$85pp
4 hours \$100pp

AGUA

Signature cocktail on arrival for each guest
Soumah Pinot Grigio
Abelio Albarino
Hills and Coast Chardonnay
Edmond Thery
Maison Saint 'Aix' Rosé
Henschke 'Five Shillings' Shiraz Mataro
Craggy Range Pinot Noir
Radio Boka Tempranillo
Estrella, selection of Revel Beers
Soft Drinks

2 hours \$90pp
3 hours \$120pp
4 hours \$140pp

Upgrade to include a 2 hour spirits package for an additional \$35pp





Event



Add Ons

Lead time required for some of these options can be a minimum of 4 weeks in advance, please speak with our events team about what is possible.

CAKEAGE - CUPCAKES

\$2pp

CAKEAGE

Cut, individually served by chef

\$5pp

GELATO CART

(min 50 pax)

Chef selection of topping

Gelato: Chocolate, mango, pistachio and vanilla bean

Sorbet: Strawberry, raspberry and lemon

Ice cream: Cookies and cream, ice coffee, coconut, macadamia, salted caramel and rocky road

\$12.5pp

**CUSTOM FOOD
+ BEVERAGE MENUS**
Printing POA

\$150
design fee

CUSTOM INVITATIONS
Printing POA

\$150
design fee

CUSTOM POP UP BAR SIGN
Includes design

\$300

**CUSTOM STENCIL
FOR COCKTAILS**

\$300

POP UP BAR

Includes a bartender for the duration of your event

\$350



contact



us

AZTECA.COM.AU/FUNCTIONS