






EVENTS



AZTECA, A CULINARY  BRIDGE
 BETWEEN  CONTINENTS
COMING SOON TO QUEEN'S WHARF

At Azteca, we specialise in hosting unforgettable functions and events that blend the vibrant flavors of Latin America with the elegance of Asian cuisine. With a private dining room that can fit up to 12 guests, Azteca is perfect for any occasion, from intimate dinners to corporate functions or birthday celebrations.

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

only



menu



sample

Izapan Banquet Menu



For 2+ guests, multiples of 2

Please note these menus are a sample and will be subject to change due to seasonality.

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

Pão de queijo, Brazilian cheese bread, smoked butter (gf)

Chicken liver parfait, truffle churros, pickled shallot, agave, lemon thyme (gf)

Hispi cabbage skewers, ajo blanco, perilla and chicken fat vinaigrette, kombu pepitas (gf, df)

Roast bone marrow, braised kangaroo tail, yuca hashbrown, chimichurri (gf, df)

Dry aged pork chop, grilled pineapple, fermented jalapeño (gf, df)

Brazilian white rice, cooked in dashi, ginger, garlic, coriander root, smoked butter (gf, v)

Cinnamon sugar crumbed tostones, pineapple jam, star anise plant cream,
banana (gf, df, v, ve)

\$89 per person

only



menu



sample

Tiacopan Banquet Menu



For 2+ guests, multiples of 2

Please note these menus are a sample and will be subject to change due to seasonality.

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

Pão de queijo, smoked butter (gf)

Yellowfin tuna taco, kimchi, carrot, salmon roe (gf, df)

Chicken liver parfait, truffle churros, agave, pickled shallot (gf)

Coral trout ceviche, buttermilk, cucumber, lemon and yuzu pureé, dill oil (gf)

Fried half chicken, dark chocolate mole sauce (gf, df)

Jerusalem artichokes, sunflower pureé, kombu, pepitas (gf, df, v, ve)

24-hour wagyu short rib (mbs 4-5+), sake, mirin, soy, asian leaves (gf, df)

Baked white rice, ginger, garlic, coriander root, smoked butter (gf, df, v)

Popcorn cheesecake, popcorn crumble, salted caramel ice cream (v)

\$129 per person

PRIVATE DINING ROOM

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 a space featuring cascading waterfalls walls, state of the art sound, AV capabilities, surrounded by signature Aztec colours and accents.

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



ARTIST IMPRESSION

only



menu



sample

PDR Omakase Menu



For 8+ guests

Please note these menus are a sample and will be subject to change due to seasonality.

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

Freshly shucked Sydney rock oyster, cucumber vinegar, finger lime, dill oil (gf, df)

Coral trout, yuca paper, cultured cream, cucumber, dessert lime kosho (gf)

Chicken liver parfait, truffle churros, agave, pickled shallot (gf)

Torched tuna tiradito, citrus, sesame, peanut, aji mirisol, radish (gf, df)

Paroo kangaroo tartare, egg yolk, spiced mustard, tajin, Azteca hot sauce (gf, df)

Fried corn bread, spanner crab, corn nuts, avocado, sour cream, caviar (gf)

Chris Bolton's hand line caught barramundi, baby corn, spring onion, pickled onion, huitlacoche (gf)

S.kidman fi wagyu sirloin (300g mbs 6-7+), chimichurri, aji mirisol, pico de gallo (gf, df)

Alfajores, dulce de leche, coconut, macadamia, tonka bean ice cream

Liquid nitrogen tres leche, white chocolate mousse, dulce de leche, milk granita (gf)

\$149 per person

RIVER TERRACE

40 SIT-DOWN
BANQUET MENUS



FULL VENUE EXCLUSIVE

134 SIT-DOWN RESTAURANT STYLE
BANQUET MENUS



PRIVATE DINING ROOM

12 SIT DOWN
BANQUET MENUS
PDR MENU



BEVERAGE



PACKAGES

Our beverage packages are optional.

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

TIERRA

BTW Sauvignon Blanc
BTW Prosecco
BTW Rosé
BTW Shiraz
Estrella, Peroni Mid
Soft Drinks

2 hours \$50pp
3 hours \$65pp
4 hours \$75pp

LUNA

Little Angel Pinot Gris
Panul Sauvignon Blanc
Dal Zotto Pucino Prosecco
Rameau D'or Petit Amour Rosé
La Boca Malbec
BTW Pinot Noir
Estrella, Peroni Red, Peroni Mid
Soft Drinks

2 hours \$65pp
3 hours \$85pp
4 hours \$100pp

SOLEIL

Signature cocktail on arrival for each guest
Kris Pinot Grigio
Abelio Albarino
Amelia Park Chardonnay
Belaire Gold Brut
Belaire Rosé Brut
Maison Saint 'Aix' Rosé
Henschke 'Five Shillings' Shiraz Mataro
Lark Hill Pinot Noir
Terrazas Reserva Malbec 2021
Estrella, Peroni Red, Peroni Mid

2 hours \$85pp
3 hours \$115pp
4 hours \$140pp



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





contact



us

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