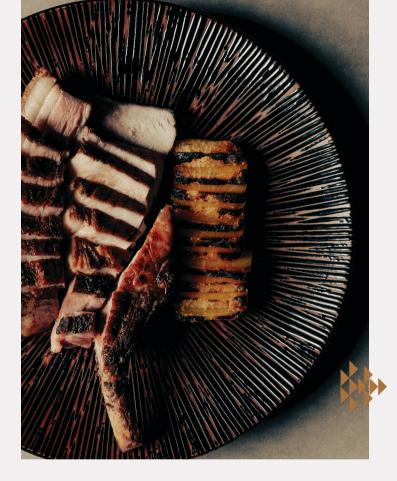




At Azteca, we specialise in hosting unforgettable functions and events that blend the vibrant flavors of Latin America with the elegance of Asian cuisine. With a private dining room that can fit up to 12 guests, Azteca is perfect for any occasion, from intimate dinners to corporate functions or birthday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

AZTECA, A CULINARY ♣ BRIDGE ��� BETWEEN ∯ CONTINENTS



Izapan Banquet For 2+ guests, multiples of 2

pão de queijo, smoked butter (gf)

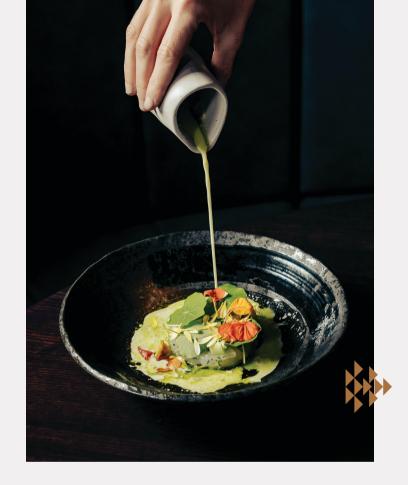
chicken liver parfait, truffle churros, agave, pickled shallot (gf)

hispi cabbage skewers, ajo blanco, perilla & chicken fat vinaigrette, kombu pepitas (gf, df, veo)

bone marrow, braised kangaroo tail, yuca hash brown, shiso chimichurri (gf, df) dry aged gooralie free range pork chop, grilled pineapple, fermented jalapeño (gf, df) baked white rice, ginger, garlic, coriander root, smoked butter (gf, df, v, veo) cinnamon tostones, pineapple jam, star anise plant cream, banana (gf, df, ve)

\$89 per person curated +40 wine pairing available upon request

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



Tiacopan Banquet For 2+ guests, multiples of 2

pão de queijo, smoked butter (gf)

yellowfin tuna taco, kimchi, carrot, yarra valley salmon roe (df) chicken liver parfait, truffle churros, agave, pickled shallot (gf) coral trout ceviche, buttermilk, cucumber, lemon & yuzu purée, dill oil (gf) elgin valley free range half chicken, dark chocolate mole sauce (gf, df) jerusalem artichokes, sunflower purée, kombu pepitas (gf, df, v, ve) 24-hour s.kidman f1 premium 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, veo) popcorn cheesecake, popcorn crumble, salted caramel ice cream

129 per person curated +50 wine pairing available upon request

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

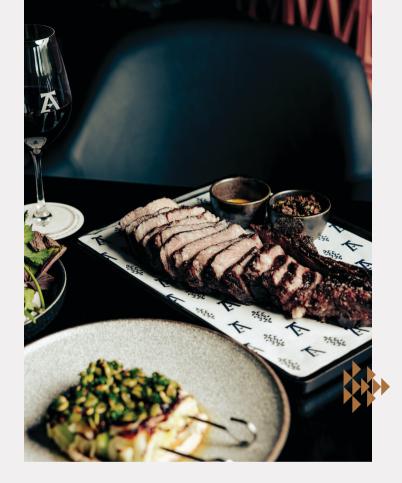
PRIVATE DINING ROOM

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.

12 SIT DOWN SERVICING ALL BANQUETS



Omakase Banquet For 8+ guests

freshly shucked sydney rock oyster, cucumber vinegar, finger lime, dill oil (gf, df) coral trout, yuca paper, cultured cream, cucumber, desert lime kosho (gf) chicken liver parfait, truffle churros, agave, pickled shallot (gf) yellowfin tuna tiradito, citrus, sesame, peanut, aji mirisol, radish (gf, df) paroo kangaroo tartare, egg yolk, spiced mustard, tajin, Azteca hot sauce (gf, df) corn bread, fraser isle spanner crab, avocado, sour cream (gf) rocky point blue speckled grouper, cumin, lemon, garlic, parsley (gf, df) s.kidman f1 premium wagyu sirloin (300g mbs 4-5+), shiso chimichurri (gf, df) alfajores, dulce de leche, coconut, macadamia, tonka bean ice cream liquid nitrogen tres leche, white chocolate mousse, dulce de leche, milk granita (gfo)

149 per person curated +50 wine pairing available upon request

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





FULL VENUE EXCLUSIVE 134 SIT-DOWN RESTAURANT STYLE IZAPAN + TIACOPAN BANQUETS Packages Beverage

Our beverage packages are optional.

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

LUNA

- Little Angel Pinot Gris Panul Sauvignon Blanc Dal Zotto Pucino Prosecco Rameau D'or Petit Amour Rosé La Boca Malbec Lark Hill 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 Craggy Range Pinot Noir Radio Boka Tempranillo Estrella, Peroni Red, Peroni Mid

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



contact***usreservations@azteca.com.au