






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 10 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.

# Izapan Banquet Menu

For 2+ guests, multiples of 2

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



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**

**Wine pairing available upon request**

# Tiacopan Banquet Menu

For 2+ guests, multiples of 2

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, 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 fi 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**

**Wine pairing available upon request**

# 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



# PDR Omakase Menu

For 8+ guests

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, 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 fi 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**

**Wine pairing available upon request**

## RIVER TERRACE

40 SIT-DOWN  
BANQUET MENUS



## FULL VENUE EXCLUSIVE

134 SIT-DOWN RESTAURANT STYLE  
BANQUET MENUS



## PRIVATE DINING ROOM

10 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.

## 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

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







contact



us

RESERVATIONS@AZTECA.COM.AU