



EVENTS







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



# SOL

2 - 14 GUESTS  
sharing style

## ENTRADAS

**PÃO DE QUEIJO**  
smoked butter (gf)

**TACO DE ATUN**  
yellowfin tuna taco, romesco mayonnaise,  
carrots, salmon roe (gf, 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.



# LUNA

2 - 14 GUESTS  
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)

## PLATOS FUERTES

### PICANHA

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

### PESCA DEL DIA

market fish, daily garnish

## ACOMPANAMIENTOS

### ELOTES

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

### PAPAS FRITAS

fried potatoes, tajin (gf, df)

## POSTRES

### ALFAJORES

Azteca white coffee ice cream (ve)

### TOSTONES

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

## \$129 per person

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





# ECLIPSE

15+ GUESTS  
sharing style

## ENTRADAS

### PÃO DE QUEIJO

smoked butter (gf)

### TRIO DE CEVICHE

prawns, peruvian hongo (gf, df)

### YUQUITAS

fried cassava chips, aji amarillo (gf, df)

## PLATOS FUERTES

### PICANHA

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

### PESCA DEL DIA

market fish, daily garnish

### 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)

### ELOTES

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

## POSTRES

### ALFAJORES

Azteca white coffee ice cream (ve)

### TOSTONES

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

89 per person ENTREES + MAINS

110 per person ENTREES, MAINS + DESSERTS

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.

## Pick

5 x CANAPÉS

55 PER PERSON

---

## Snack

5 x CANAPÉS  
1 x SUBSTANTIAL

80 PER PERSON

---

## Dine

7 x CANAPÉS  
2 x SUBSTANTIAL

119 PER PERSON



# Canapés

## COLD

### OSTRAS

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

### AREPITA VEGETARIANA

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

### CEVICHE DE ATUN

yellowfin tuna,  
liquid nitrogen leche tigre (gf, df)

### CEVICHE AZTECA

trout, agave dressing (gf, df)

### VIEIRAS ASADAS

scallops, 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 COSTILLA

braised short rib, crispy sweet potato (df)

### PÃO DE QUEIJO

koji sour cream (gf)

### PINCHO DE REPOLLO

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

### 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)

### PICANHA

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

### TOSTONES

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

# Spaces

## 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.



## RIVER TERRACE EXCLUSIVE

40 SEATED, 60 STANDING



## BAR

30 STANDING



## MAIN DINING EXCLUSIVE

50 SEATED LONG TABLES, 70 STANDING



## FULL VENUE EXCLUSIVE

120 SEATED, 160 COCKTAIL STYLE





# 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

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, selection of Revel Beers  
Soft Drinks

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

## AGUA

Signature cocktail on arrival for each guest  
Kris Pinot Grigio  
Abelio Albarino  
Amelia Park 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 \$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