



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 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)

ACOMPANHAMENTOS

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)

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.



LUNA

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.



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)

ACOMPANAMIENTOS

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

ALFAJORES

Azteca white coffee ice cream (ve)

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.

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

RIVER TERRACE EXCLUSIVE

40 SEATED

60 STANDING



MAIN DINING EXCLUSIVE

50 SEATED
LONG TABLES

70 STANDING



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.



BAR

30 STANDING



FULL VENUE EXCLUSIVE

120 SEATED

160 COCKTAIL
STYLE



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
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