



## Group Dining Packages Spring Summer 23/24

Groups of 20 - 40 guests can make themselves at home with our two dining packages to select from.

### OPTION ONE

**\$71.00 per person**

*Inclusions:*

#### **Margarita or Michelada on arrival**

*or bottomless non-alcoholic aguas frescas (for those not wanting to drink alcohol)*

Share platters of the following 4 courses

#### **Guacamole, Escabeches y Salsas**

House made tortilla chips & Guacamole with Salsas, Mexican pickles & refried blackbean dip

#### **Panuchos or Tostaditas de Hongos (v)**

crunchy tostaditas topped with cochinita pibil (pork) or braised guajillo mushrooms finished with vibrant pink pickles with black beans, queso, coriander and lime.

#### **Enchiladas verde**

Tortillas stuffed with chicken or queso oaxaca (V) drowned in a tomatillo verde sauce finished with crema, queso, onion, coriander served with sesame & arbol salsa macha

#### **Tacos Platters**

Barbacoa Lamb, Pork Belly Al Pastor or Corn Elote for vegetarians

An extended 2hr reservation time with exclusive use of the Cantina Dining Room

### OPTION TWO

**\$85.00 per person**

*Inclusions:*

#### **Margarita or Michelada on arrival**

*or bottomless non-alcoholic aguas frescas (for those not wanting to drink alcohol)*

Sharing banquet of the following 5 courses plus accompaniments

#### **Queso en Salsa**

Baked stretchy Oaxacan Cheese with salsa & tortilla chips for dipping

#### **Flautas con pollo**

Crunchy rolled corn tortilla 'Flutes' filled with chicken drowned in crema, queso, salsas and lettuce.

#### **Esquites**

shaved whole street corn, cooked in broth served with queso, chile, lime & totopos

#### **Enchiladas verde**

Tortillas stuffed with chicken or queso oaxaca (V) drowned in a tomatillo verde sauce finished with crema, queso, onion, coriander served with sesame & arbol salsa macha

#### **Traditional Birria**

Beef slow cooked in an adobo of chiles & cerveza, served in a Cazuela of rich birria broth finished with onion, coriander & radish.

With a parcel of warm corn tortillas

#### **Table Accompaniments..**

**Arroz Mexicana:** red or green mexican rice

**Table Salsas:** verde, roja & macha

**Escabeches:** spicy pickled jalapenos, pineapple & fennel

An extended 2.5hr reservation time with exclusive use of the Cantina Dining Room

### DESSERT ADD ON

#### **Celebration Pastel de Tres leches slab**

Traditional Mexican Birthday cake (it doesn't have to be your birthday)

"a feather light sponge cake drowned a sweet concoction of milk & tequila with cream and strawberries"

**\$8 per person**

### BAR & DRINKS

#### **Add a paired wine and Mezcal Package:**

##### **\$45 person:**

After the included Welcome cocktail we pair your dining with two (2) wines from our natural wine selection and one (1) neat Agave spirit cocktail per person to finish experience

##### **\$60 person:**

After the included Welcome cocktail we pair your dining with 3 wines from our natural wine selection and an Artisinal Agave Spirit tasting for each guest.

or

Pay as you go drinks/or guest tabs.

*available for guests to order from our standard beverage menus.*

Run a dedicated Bar Tab

*by allocating an amount and which beverages you'd prefer to include, prior to your reservation.*



## Group Dining Packages Spring Summer 23/24

*Groups of 20 - 40 guests can make themselves at home with our two dining packages to select from.*

**Chosen Group Dining Package (tick one)**

**Package One (2hrs) \$71 per person**

**Package Two (2.5hrs)\$85 per person**

## BOOKING FORM

**Name:**

**Date of Reservation:**

**Preferred Time:**

**Number of guests:**

**Occasion:**

**Contact phone:**

**Contact Email:**

**requested Inclusions:**

Celebration cake \$8

Paired drinks \$45

Paired drinks \$60

**Preferred payment (tick one)**

Pay By Payment Link (individuals)

Pay By Invoice (1 bill payment)

Pay on the Day

Allergies or Dietary requests ..

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## T&C'S

### **Dietary requirements**

*Can always be accommodated with prior notice. please let us know if any allergies are present*

*Note this cuisine is naturally gluten free. except for the Dessert.*

### **Friday & Saturday evening Group**

#### **Reservation times:**

*reservation times must be for 4pm, 4:30pm, 5pm or from 7:25pm onwards.*

### **Lunch Group Reservations**

*Available Thursday, Friday and Saturdays*

### **Private Group Reservations Sundays**

*Incur a 15% Surcharge to all package payments and Drinks*

### **Bill Payment options:**

For Groups who'd like to split the bill - we can arrange a prepayment link to be shared with individuals at the time of reservation. and then provide the facility to run individual drinks tab for additional bar drinks.

### Pay on the Day:

One Bill per table, **we will request a credit card security guarantee of \$20 per person at the time of reservation. (nothing is charged at the time of reservation)**

### Pay by Invoice

taking care of the Tab? we can send you an invoice to do so. In cases where final numbers are TBA, we can accept a 50% deposit for approximate numbers with a true balance due **48 hours** prior to the reservation.

***Final numbers can be no less than 20 for these packages.***