


## OLD GHAVANA GLANEWAY

## Capacity:

150 pax (standing), 35 pax (seated)

Inspired by vibrant laneways from the region, the space boasts its own private bar, Latin American-themed dining as well as an extensive outdoor terrace. The perfect space for a boozy afternoon drink or a long lunch, you're sure to impress your guests with the Old Havana Laneway at Hey Chica! The space is customisable to your event, offering a number of configurations, this space can be roped off for exclusive use.

## What we can offer

- Candles \& Flowers
- Helium Balloons Package
- Photographer
- Light Up Letters
- Backdrops \& Signage
- Balloon Garlands
- Photobooth


## Food \& beverage

- Platters
- Canapé Packages
- À la carte menu
- Banquet options
- Cash Bar
- Drinks Packages
- Bar tab


# BUENOS VISTA qMALL TERRACE 

Capacity:
100 pax (standing), 35 pax (seated)

This space is sure to make you feel like a rock star. The terrace occupies a prime position perched above the Brunswick Street Mall. The space allows your own personal oasis whilst being amidst the electric atmosphere the area is renowned for. The Space can accommodate a number of configurations and can be adapted to suit your needs making Hey Chica! an ideal party venue. Boast as you overlook the occupants who roam Brunswick Street Mall.

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## BOOTHS \& DINING

Capacity (dependent on area):
40 pax (standing), 5-20 pax (seated)

Arrange a semi-private dining experience in one of our unique booth or cocktail spaces. Each space offers something different, from dinner with a close group, to a themed cocktail party with class. Ask the team about the various options hidden through the venue.

## GFULL VENUE

## Capacity:

300-450 pax (standing), 100 pax (seated)
Take full advantage of our brand-new cocktail bar and themed dining hotspot. Enjoy the vibrancy that Fortitude Valley has on offer, tucked away behind the seclusion of Brunswick Street Mall. Catering to private events with Latin American food with exclusive use of the venue. Including but not limited to brand launches, media events, pop-up events, birthdays, and corporate gatherings. Let us elevate your next event plan. Vamos!

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MINIMUM 20 GUESTS
4 PIECES- \$26
6 PIECES- \$38
8 PIECES- $\$ 48$

## Cold Selection:

Prawn; herbed cream cheese, dill, cucumber (ff)

Goats cheese tart; caramelised onion, pomegranate (v)

Roast beef; mustard pickle, aioli, encroute

Jamon serrano; brie, honey, dukkah bites (ff)

Hey China Bruschetta; avocado, tomato salsa, citrus dressing, encroute (v)

Hot Selection:

Prawn Skewer; lime crema, herbs (gif)
Pork Belly Bites; salsa Roja, lime gremolata (ff)

Rump cap skewer; chimmi chari (of)

Mushroom Tostada; refried smoked almond tarator, corn truffle, Rico de Gallo (ign) (ff)

Beef Croquette; coriander mayo, pecorino, petite herbs

PLATHER OPTIONS
Serves 8 - 10 Guests

## Cured Meats \& Cheese Platter \$130 (gfo)

Seared, cured \& smoked meats, Australian cheese, dried fruit, crackers, bread, basil pesto, marinated \& pickled vegetables

Chica Grazing Platter \$120 (gf)
Guacamole, corn chips, halloumi bites, squid frites, popcorn chicken bites, salsa Roja, crudites

Chica Sliders \$80

## Asado Beef

Asado beef sliders (10); Spiced beef patty, grilled provolone, chimichurri, coriander mayo, red cabbage, brioche roll

OR

## Mini Cubans

Cubano slider (10); Mojo pork, shaved leg ham, Swiss cheese, pickles, mustard mayo, brioche roll

## Ultimate Combo \$130

Picanha skewers; chimichurri, Hey chica spiced tempura prawns, fried cauliflower; ranch dressing, Corn ribs; tajin seasoning, lime crema, pecorino

## Vegetarian Platter \$100

Fried Cauliflower; vegan ranch, Corn ribs; tajin seasoning, lime crema, pecorino, grilled halloumi chips; salsa Roja, corn chips \& guacamole

## Tacos Platter \$110 ..

## Choice of 15 tacos

Pork Carnitas; Mojo pork, guacamole, lime crema, Pico de Gallo
Beef Birria; Adobo braised brisket, smoked mozzarella, coriander \& onion salsa, beef broth Fried Chicken; Iceberg, tamarind chipotle, hot sauce, kewpie mayo
Crispy Fish; Sustainable hake, coriander mayo, red cabbage, Pico de Gallo
Shiitake Mushroom (vgn); Braised \& pulled BBQ mushrooms, smoked almond tarator, corn truffle,
Pico de Gallo, vegan mozzarella

## Sweets Platter \$110

Mini-Banana split (10); Chocolate brioche, Dulce de leche, whipped cream, macadamia crumble Churros; cinnamon sugar, chocolate sauce, whipped cream, strawberries

Grazing Board - \$350
Serves 10 - 15 guests
Seared, cured \& smoked meats, Australian cheese, quince, peppered fig paste, dried \& fresh fruit, crackers, bread, guacamole, basil pesto, marinated \& pickled vegetables, hommus, crudites, artisanal bread

## BANQUET PAGKAGES

## CLASSIC; SHARE STYLE <br> 2 COURSE \$49 PP <br> 3 COURSE \$59 PP

## Starters:

Corn Chips \& Guacamole (gf)(vgn); Authentic tortilla chips, house guac, olive oil.
Squid Frits (gf); Salt \& pepper seasoning, coriander gremolata, aioli, lime.
Fried Cauliflower (gf)(vgn); Hey
Chica spiced, vegan ranch dressing.

Mains:
Hey Chica spiced BBQ chicken pieces;lime crema, chipotle. Pichanha;chimichurri, roasted onions \& peppers.
Cauliflower steak; guacamole, pico di gallo, lime.
Quinoa Salad; corn, black
beans,guacamole, mixed leaves, cucumber, lime dressing.
Fries; citrus mayo, hey chica
seasoning.

## Desserts:

Churros; cinnamon sugar, chocolate sauce, whipped cream, strawberries Rocky road; marshmallows, coconut, cherries, almond, dark chocolate. Seasonal fruit; passionfruit yoghurt.

## quXE; SHARE STYLE

## 2 CoURSE \$65 PP 3 COURSE \$79 PP

## Starters:

Popcorn Chicken Bites (gf); Tamarind chipotle hot sauce, citrus mayo, sesame

Prawn Creole; cajun seasoning, chorizo,tomatoes, jalapeno (gf)

Mushroom tostada; refried beans, smoked almond tarator, corn truffle, Pico de Gallo (vgn) (gf)

## Mains:

Mb2+ Sirloin; chimichurri, roasted onions peppers

Seafood Paella (gf); Local prawns, squid, green shell mussels, chorizo, saffron, peppers, peas, green olive, smoked paprika, lemon.

Mojo Pork; guacamole, pico di gallo, salsa.

Honey Grilled Halloumi Salad (gf); Mint, cucumber, pomegranate, pickled onions, kale, toasted walnut, citrus dressing

Corn Ribs (gf)(v); Tajin seasoning, lime crema, pecorino

Fries; citrus mayo, Hey Chica seasoning.

## Desserts:

Donut Fries; Pistachio crumb, chocolate sauce, sea salt.

Caramelised Banana Split; Chocolate brioche, Dulce de leche, whipped cream, macadamia crumble Macerated strawberries; basil, balsamic

## DRINK

## PACKAGES

## 3 HOURS \$60 PP 4 HOURS \$80 PP

Drink packages include tap beer, cider, sauvignon blanc, rosé, shiraz \& sparkling wine

## ADD SPIRITS FOR \$15 PP

An additional price per person, per hour, including house spirits only
*Drink packages require a minimum of 20 people. If a package is selected, all guests must enter onto the package.

## W ANT TO LEVEL UP?

GASK ABOUT OUR CHAMPAGNE ON ARRIVAL OPTIONS!

## WELCOME DRINKS

Sparkling Wine \$10pp
Seasonal Frozen Cocktail \$18pp
Aperol Spritz \$20pp
Classic Margarita \$20pp
Classic Mojito \$20pp


## GモXTRAS



