

MAMASITA

BIENVENIDO!

MAMASITA

Mamasita Restaurant and Bar, located at the top end of Collins St, in Melbourne's CBD, is Melbourne's favourite Mexican venue.

Mamasita has a focus on modern Mexican dishes, showcasing traditional and regional techniques, enhanced by a sensational variety of artisanal agave spirits.

Coupled with friendly and personable service, Mamasita is a true reflection of the best food and beverage that Mexico has to offer.

We are able to cater to groups of all sizes, from team building lunches through to exclusive venue hire for dinner and special event celebrations.

We offer a range of options for you and your guests, from bespoke canapé selections, for informal gatherings, to sit down menus for that big day, individually tailored by Head Chef Martin Zozaya.



Function Spaces



Exclusive Venue 110 50-80

Let your hair down when you hire Mamasita Mexican Restaurant and Bar for your exclusive function.

From delicious Mexican eggs and tostadas for breakfast, street style snacks and afternoon cocktails, appetizing ceviches and sherry, braised meats, select wines or simply a late night taco and a beer, we have it all.

Look no further for the perfect venue for your next event.



Collins View 30 16-20

Perch in the front tree-lined window over Collins St and watch the world go by.

Great for informal gatherings, work drinks and more.



Bar Area



60 30-40



Perfect for celebrations, team building, after work drinks, canapé-style events and more.

Enjoy unparalleled direct access to our renowned tequila and cocktail bar.



Banquette Area



30-40

One side 14-18
Whole area 28-32



Impress your guests or clients in our banquet area.

Feast on Mexican delights with our range of banquet options, specially designed with this area in mind.

Standing Events



Canapé Option #1

\$40 per person (pp) / 2 hours
Please select 7 canapés

Canapé Option # 2

\$50pp / 3 hours
Please select 7 canapés + 1 substantial item

Canapé Option # 3

\$65pp/ 4 hours
Please select 7 canapés + 2 substantial items

Canapés

- Lolly pop elote, queso, lime, chipotle mayo
- Chicharron chips, taco shop guac
- Seasonal market fish ceviche with totopos
- Crispy fried school prawns, cascabel mayo
- Vegetarian tostaditas w seasonal veg, beans, ancho
- Shellfish tostaditas w prawns, salmon, smoked mussels
- Chicken 'Tinga' tostaditas w chipotle, lettuce, crema
- Chargrilled chicken drumettes, morita confit
- Pork 'cochinita' flautas, arbol sauce, crema
- Pork 'cochinita' quesadillas
- Empanada w bacalao, tomato, olives, capers

Sweet options

- Mini cones of our famous sweetcorn icecream
- Seasonal sorbet in mini cones
- Mini flans, mezcal syrup
- Platano macho w dulce de leche icecream



Substantial Items

- Vegetarian quesadillas
- Chorizo and potato quesadillas
- Fried fish tacos, cabbage, jalapeño mayo, pico de gallo
- Grilled spiced market fish, Mexican rice
- Veracruz chicken tenders, Mexican rice
- Mole beef cheek, Mexican rice

We are dedicated to accommodating all dietary requirements.
Sample menus are subject to seasonal change and may change without notice.

Seated Events

Banquet Menu #1 \$ 68 pp

Amuse Bouché • Chef's selection

Entrée (select 1)

- Pickled oyster mushroom (v) tostadita, frijol aioli, lemon
- Ceviche of lime-cured market fish, seasonal garnishes

Mains (select 2 - will alternate)

- Roasted root vegetables (vgn), salsa macha
- Poached chicken, Veracruz sauce, capers, sage
- Cochinita pulled pork, Xni-Pec, crema

Premium Mains (+\$8pp)

- Grilled guajillo eggplant (v), leek, sesame macha
- Ocean trout, prawns, calamari w cascabel
- Beef shortrib, chiles toreados, arbol chimichurri

Sides (v) - (select 3, table to share)

Tortillas	Bravas potatoes
Roasted vegetables	Seasonal greens
Mexican red rice	Frijoles
House pickles	Salads

Dessert (select 1)

- Flan el 'Tincho', almond praline
- Seasonal fresh fruits w chilli, lime, salt

Banquet Menu #2 \$ 98 pp

Amuse Bouché • Chef's selection

Entrée (select 2 - will alternate)

- Queso fundido (v) w huitlacoche, truffle, poblano
- Nut chorizo tostada (vgn), cashew crema, pico
- Housemade chorizo flayuda, cheese, chillies
- Lamb rib chop, pulparindo salsa, tortillas
- Sope w chicken guisado, local cactus, peppers

Mains (select 2 - will alternate)

- Roasted root (vgn) vegetable, salsa macha
- Poached chicken, Veracruz sauce, capers, sage
- Cochinita pulled pork, Xni-Pec, crema
- Red mole w braised beef cheek, thyme, oregano

Premium Mains (+\$8pp)

- Grilled guajillo eggplant (v), leek, sesame macha
- Confit duck, manchamantales mole
- Ocean trout, prawns, calamari w cascabel
- Beef shortrib, chiles toreados, arbol chimichurri

Please choose 4 sides - options to the left

Dessert (select 2 - will alternate)

- Mexican Tiramisu - mascarpone, coffee, cacao, añejo
- Flan el 'Tincho', almond praline
- Chocolate fudge, almonds, berry sorbet, coconut
- Seasonal fresh fruits w chilli, lime, salt

Sides (v)

Bravas potatoes
Seasonal greens
Frijoles
Salads
Tortillas
Roasted vegetables
Mexican red rice
House pickles

Standing canapés
from \$13pp / please select 3

Lolly pop elote
House chicharron
Seasonal ceviche
Crispy fried school prawns
Empanada w bacalao
Vegetarian tostaditas
Chicken 'Tinga' tostaditas
Chargrilled drumettes

+ Add ons

Oysters – \$8pp (2pp)
Additional side – \$4pp Granita
palate cleanse – \$3pp
Additional main choice – \$8pp
Additional dessert – \$4pp
Cheese course – from \$12pp
Cheese table – from \$500
Charcuterie table – from \$750
Whole animals – from \$750

Beverage Package

Package #1

\$40pp / 2 hours
\$50pp / 3 hours
\$55pp / 4 hours

Package #2

\$50pp / 2 hours
\$60pp / 3 hours
\$65pp / 4 hours

Package #3

\$65pp / 2 hours
\$75pp / 3 hours
\$85pp / 4 hours

Please see package options overleaf

Add ons

Premium Beer

Upgrade to select premium international and craft beers including Negra Modelo dark lager, Pacifico crisp lager & Two Birds Golden Ale (tap)

\$8pp

Cocktails on Arrival

Mexican Mojito
Grapefruit Margarita
Pink Paloma
Espresso Martini
Sangria

2 options - \$12pp
3 options - \$15pp

Mocktail selection

\$5pp

Tequila on arrival

from \$12 pp



Beverages

	Package 1	2	3
Bubbles			
NV Vallformosa MVSA, Penèdes, España	✓	✓	✓
'18 Delatite 'Hell's Window' Gewürz/ Gris/ Riesling, Mansfield, Vic		✓	✓

	Package 1	2	3
Vino Blanco			
'17 Principe di Granatey Grillo, Sicilia, Italia	✓	✓	✓
'18 Musk Lane 'Meteorology' Nero d'Avola Blanco, Merbein, Vic		✓	✓
'17 Sassolino Pinot Grigio, Venezia Giulia, Italia		✓	✓
'16 Viña Olabarrí Viura, Rioja, España	✓	✓	✓
'18 Rock 'n' Roll Riesling, King Valley, Vic	✓	✓	✓
'17 Gilbert Family Sauvignon Blanc Sur Lie, Orange, NSW		✓	✓
'16 3 Dark Horses Sauvignon Blanc, McLaren Vale, SA			✓
'17 Celler Pardas Rupestris Xarello Malvasia, Penedes, España			✓
'17 Medhurst Chardonnay, Yarra Valley, Vic	✓	✓	
'16 Celler del Roure 'Cullerot' Verdil PX Chardonnay, Valencia, España			✓
'16 The Fugue, Savagnin Traminer Petit Manseng, Adelaide Hills, SA	✓	✓	
'15 Pacha Mama Chardonnay, Yarra Valley, Vic			✓

	Package 1	2	3
Vino Rosado			
'18 Juxtaposed Alright Hamilton Sangiovese Rose, McLaren Vale, SA	✓	✓	
'18 Mr Hyde Summer Bod Malbec Rose, Clare Valley, SA	✓	✓	

	Package 1	2	3
Vino Tinto			
'16 Cellier des Samsons Beaujolais, Beaujolais- Villages, France		✓	✓
'16 Viña Ilusión Tempranillo, Rioja, España	✓	✓	✓
'18 Between 5 bells Pinot Noir, Lethbridge, Vic		✓	✓
17 Masso Antico Appassito Primitivo, Puglia, Italia		✓	✓
'16 Mr Hyde El Gaucho, Cab Malbec, Clare Valley, SA			✓
'09 Merricks Estate Cab Sauv, Mornington Pen, Vic			✓
'17 Musk Lane 'Far Side' Syrah, Bendigo, Vic	✓	✓	✓
'17 Olbieta Negre Grenache / Carignan / Syrah, Priorat, España			✓

	Package 1	2	3
Cervezas			
Ocho Reales Lager (GF), light ale, intense aroma	✓	✓	✓
Tecate, malt and hops aroma, delicate taste	✓	✓	✓
Dos Equis Especial, light-bodied, malt flavoured, crisp	✓	✓	✓
Negra Modelo, galena, black and caramel hops			✓
Monteiths Apple Cider, 100% New Zealand apples	✓	✓	✓
Pacifico, crisp, grass-citrus, aromas of multi-grain			✓
Two Birds Taco, citrus and fruity notes, coriander leaf	✓	✓	✓
Two Birds Golden Ale (Tap), melon and citrus aromas	✓	✓	✓
*Beverage selections are subject to vintage changes & availability			
✓ - denotes option available within Package			