

# FUNCTIONS & EVENTS





# PRIVATE DINING

Once a Paddington terrace, now a cozy but energetic Latin American Restaurant impressively designed by Luchetti Krelle.

The restaurant is partitioned into three main dining areas, each one offering a different look and feel. Our function packages have been specifically designed to ensure ease of service whether you're hosting a stand up cocktail party or a sit down banquet.

Please be aware that private functions are subject to a minimum spend dependent on the date, time and venue space. Contact us to find out more.

ph: (02) 9331 6749

e: [info@tequila-mockingbird.com.au](mailto:info@tequila-mockingbird.com.au)



“The place is warm, inviting and comfortable and sitting in the restaurant feels like sitting in a restaurant in Oaxaca.”

- AUSTRALIAN GOURMET PAGES



# THE COURTYARD

## GROUND LEVEL

STANDING 40

SEATED 30

The downstairs dining area is designed towards a Spanish colonial aesthetic featuring a covered leafy courtyard with outdoor seating, our open plan kitchen. The covered courtyard is light and spacious come rain or shine.







# SECTION 2

## FIRST FLOOR

STANDING NA

SEATED 28

Situated on the first floor, Section 2 offers an intimate atmosphere, featuring long banquet style tables for you and your guests. Complete with renowned Paddington balcony overlooking Five Ways.







# THE TERRACE

## FIRST FLOOR

STANDING 25

SEATED 20

Complete with retractable roof, our South American coastal inspired rooftop terrace is located on the first floor towards the back of the building. The most secluded of our dining spaces, the Terrace offers a perfect intimate space to enjoy the Sydney sun.





# FOOD

The menu focuses on sharing plates that showcase a fun and sophisticated twist on traditional Latin American dishes.

Taking inspiration from Mexico through to Argentina and focusing on bold, fresh flavours driven by quality produce.

For groups of 8+ we offer a set tasting menu to ensure ease of service.

Our \$75PP set tasting menu is fully customisable. If there is a particular dish from our a la carte menu you would like included, please don't hesitate to let us know.

Alternatively, build your own set menu by selecting dishes from each section of our menu RAW, STREETS, FLAME and SWEETS.



## 75<sup>PP</sup> SET TASTING MENU

Our \$75<sup>PP</sup> set tasting menu is fully customisable. Each menu selection will be served as sharing plates and portioned according to the size of your group.

Alternatively, leave the menu with us and we will customise a set menu for your group based on our most popular menu items.

Please visit our menu page to view our full menu - <https://www.tequila-mockingbird.com.au/food/>

The \$75<sup>PP</sup> set menu affords your group the following options;

**First course: RAW** - 3 choices

**Second course: STREET**- 2 choices

\*Excludes Tacos de Mar

**Mains: FLAME** - 1 choice per 2 guests (maximum 2 choices)

\*Excludes 1.2kg Tomahawk Steak

**SIDES** - 1 choice

**Dessert: SWEETS** - 1 choice



## 50<sup>PP</sup> CANAPE MENU

ONLY AVAILABLE FOR EXCLUSIVE USE BOOKINGS

Salmon Carpaccio, shiso, puffed rice, passion fruit reduction

Ceviche taco, aji amarillo

Eggplant Nacho's, aji panca, white bean puree

Grilled Chicken & Chorizo Empanada, black olive, green chilli

Crispy Shrimp Taco, avocado tomatillo puree, guajillo salsa

Strawberry Mousse

Please let us know of any dietaries/allergies prior to your reservation in order for us to best be able to accommodate.

We can modify set tasting menu's to suit vegetarian, pescatarian, gluten free and dairy free dietaries. For all other dietaries, please double check with our reservations manager.

Our menus are changed each season, please use the menus above as a guide of what to expect.

# DRINKS

Mix and match our food and beverage packages to create a bespoke event to remember.

For large groups, we recommend opting for one of our beverage packages to ensure ease of service.

Alternatively, if you prefer to order as you go, set up a tab and we'll let you know when you're approaching your tab limit.

If there's a favourite wine from our menu you'd like to have available, place a pre-order and we'll be sure to have it on hand for your event.



## THE TEQUILA PACKAGE

75<sup>PP</sup> | 4 SIGNATURE COCKTAILS & TEQUILA TASTINGS

Whether tequila novices or well seasoned tequiliers, our Tequila Package offers something for everyone. The cocktail list showcases our favourite signature cocktails, from something sweet through to smoky.

The Tequila Package includes tastings of Ocho Blanco, Reposado & Anejo throughout each course giving your party a taste of the diversity of our favourite spirit.

### MENU

- Course 1 | **TEQUILA MOCKINGBIRD**  
Ocho Blanco, St Germaine elderflower liqueur, jalapeño, cucumber, lemon, agave.
- Course 2 | **EL FLAMENCO ROSADO**  
Coconut infused Ocho blanco tequila, Passoa passionfruit liquer, lychee and lime.  
*Served with Blanco tasting nip*
- Course 3 | **GENGIBRE Y ROMERO**  
Ocho Reposado, Canton ginger liqueur, yuzu juice, lime juice, rosemary, cracked pepper, salt & rosemary rim.  
*Served with Reposado tasting nip*
- Course 4 | **FASHIONISTA**  
Casamigos Anejo, Fernet Branca, agave, whiskey aged bitters, lemon twist.  
*Served with Anejo tasting nip*

\*Unavailable Fri & Sat 5pm - 12am





## 85<sup>PP</sup> PREMIUM BEV PACKAGE

2 HOUR BOTTOMLESS SELECTED WINES & SPIRITS

### SPARKLING

NV Valdo Prosecco Veneto Italy

### WHITE

2013 Alpamanta Chardonnay Mendoza Argentina

### ROSE

2017 Le Saint Andre Rosé Provence France

### RED

2017 Padrillos Malbec Mendoza Argentina

2017 Two Hands 'Gnarly Dudes' Shiraz Barossa Valley Australia

### BEER

Pacifico Lager Mazatlan Mexico

### SPIRITS

Kettle One Vodka, Tanqueray Gin, Pampero Blanco Rum, Bulleit Bourbon

2<sup>HRS</sup> \$85<sup>PP</sup> | 3<sup>HRS</sup> \$125<sup>PP</sup> | 4<sup>HRS</sup> \$160<sup>PP\*</sup>

Wine and spirit selections are subject to availability and change frequently.

Beverage packages are available for whole parties only.

## 60<sup>PP</sup> BASIC WINE PACKAGE

2 HOUR BOTTOMLESS SELECTED WINE

### SPARKLING

NV Valdo Prosecco Veneto Italy

### WHITE

2018 Cake Wines Pinot Gris Adelaide Hills Australia

### ROSE

2017 Le Saint Andre Rosé Provence France

### RED

2017 Padrillos Malbec Mendoza Argentina

2017 Zorzal Pinot Noir Mendoza Argentina

### BEER

Pacifico Lager Mazatlan Mexico

2<sup>HRS</sup> \$60<sup>PP</sup> | 3<sup>HRS</sup> \$90<sup>PP</sup> | 4<sup>HRS</sup> \$120<sup>PP</sup>





# 165<sup>PP</sup> TASTE OF LATIN AMERICA

WINE DINNER WITH TOM EGAN

Minimum party size : 18

Join us for a taste tour of Latin America with an exclusive wine dinner.

Our favourite winemaker - Tom Egan - from Jed Wines will take you through the wine regions of Argentina & Chile showcasing the best grapes of these regions.

Your party will enjoy 6 wines alongside an 8 dish set menu meticulously created by Executive chef John Frid in one of our stunning private dining rooms.

Great for corporate dinners and team building events.



## MENU

NV Cruzat Premier Brut Nature, Mendoza ARG

2018 Ji Ji Ji Chenin Blanc, Mendoza ARG

*Ceviche Taco, aji amarillo*

*Guacamole with pico de gallo*

*Peruvian Nikkei Kingfish Tiradito, yuzu soy menjuje, lychee*

2018 A los Vinateros Bravos Pais, Itata Chile

*Eggplant nachos, aji panca, white bean puree*

*Softshell Crab Taco, chipotle curd, pickled onion*

2016 La Posta "Paulucci" Malbec, Mendoza

2015 Bodega Colome Estate Malbec, Salta

*Alternate Drop | 700gm BBQ lamb shoulder, Argentinian chimichurri*

*500g Charcoal Chicken, mole rojo, charred corn, cilantro*

*Charcoal Broccolini, Tequila dressing, pea mole*

2017 Luigi Bosca Signature Gwertz Traminer, Mendoza

*Peruvian Chocolate Fondant, blueberry sorbet, chocolate churros*

Vintages & wine selections are subject to availability.

Our food menu changes seasonally, please only use the above as a guide for what to expect.

Wine Dinners our subject to the availability of our host, for best availability please inquire with plenty of notice.

\*Unavailable Fri & Sat 5pm - 12am