

# CANTINA

## *EVENTS*





# *Bienvenida*



Welcome to our Mexican Cantina, where fresh ingredients and authentic flavours bring the taste of Mexico to Ballina.

With a revitalized interior and a spacious open-air outdoor area adorned with twinkling lights and a cozy fireplace, it's the perfect venue for your next event. The authentic Mexican vibes create a festive atmosphere that your guests will love.

Imagine hosting your event in this inviting space, where everyone can indulge in delicious build-your-own tacos, epic margaritas and imported Mexican Beer.

# La Fiesta

## Full Venue Exclusive

up to 120 guests



For your larger events & celebrations, enjoy exclusive use of Cantina! Choose between our epic open-air outdoor courtyard or revamped indoor bar (wet weather back up), perfect for large Christmas parties, milestone birthdays or corporate gatherings. Dance the night away with space for a band or DJ, and transport your guests to an authentic Mexican fiesta! Both spaces can accommodate up to 120 guests for cocktail style and 108 for seated celebrations.

# La Fiesta

## La Casa

up to 60 guests

Introducing La Casa—your exclusive private event space, perfect for unforgettable gatherings! Located inside the bar area at Cantina, La Casa comfortably caters for up to 60 guests, creating the ideal atmosphere for intimate cocktail parties or stylish standing events. Whether you're hosting a birthday, anniversary, or corporate event, La Casa offers the perfect blend of fun and authentic Mexico, ensuring your guests will enjoy an unforgettable experience!





# Mexicana

Cocktail Style \$35pp

- **Chips & Dips** | Tortilla Chips, Guacamole, Salsa VG
- **Jalapeno Poppers** | Pickled Jalapeno, Australian mozzarella, cream cheese, panko crumb & Chipotle Aioli V
- **Tuna Tostada** | Albacore Tuna, Avocado Crema, Cucumber, Onion, Salsa Macha, Sesame
- **Pork Carnitas Croquette** | Slow braised pork neck, panko, salsa tatemado

## *why not add...*

### **Build your own taco station \$30pp**

Pork, Chicken & Black Beans served with rice, salsa & a variety of hot sauces

## *Or... Desserts \$10 per person*

- Coconut Tres Leches  
Coconut sponge cake, dulce du leche, mezcal whipped cream
- Churros w Chocolate



# Comida Mexicana

\$49pp

- Entrees**
- **Esquites (V, GF)** | Sweet corn, crema, cheese, chilli, pickled onion, coriander, tortilla chips
  - **Jalapeno Poppers (V)** | Pickled jalapeno, Australian mozzarella, cream cheese, panko & chipotle aioli

**Mains** • **Build your own tacos**

- |                       |                              |  |
|-----------------------|------------------------------|--|
| Carnitas (GF)         | confit pork                  | • served with rice, house salsas, cheese, pickled onion, and a variety of hot sauces & coriander |
| Chicken en Abodo (GF) | slow roasted chicken         |  |
| Chorizo               | Pork Sausage                 |  |
| Black Beans (V, GF)   | Chipotle braised black beans |  |

**Add desserts \$10 per person**

- **Coconut Tres Leches**  
Coconut sponge cake, dulce du leche, mezcal whipped cream
- **Churros w Chocolate**





# Compartida Mexicana

\$55pp



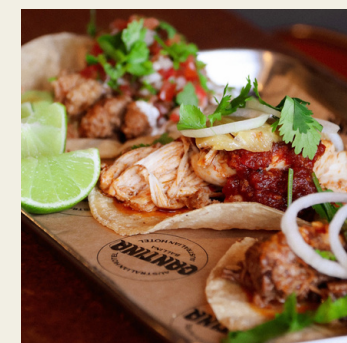
- Entrees**
- **Esquites (V, GF)** | Sweet corn, crema, cheese, chilli, pickled onion, coriander, tortilla chips
  - **Jalapeno Poppers (V)** | Pickled jalapeno, Australian mozzarella, cream cheese, panko & chipotle aioli
  - **Chips, Guac & Salsa** | Tortilla Chips, Guacamole and Salsa

## Mains • Build your own tacos

- |                       |                              |                                   |
|-----------------------|------------------------------|-----------------------------------|
| Carnitas (GF)         | confit pork                  | • served with rice, house salsas, |
| Chicken en Abodo (GF) | slow roasted chicken         | cheese, pickled onion, and a      |
| Chorizo               | Pork Sausage                 | variety of hot sauces &           |
| Black Beans (V, GF)   | Chipotle braised black beans | coriander                         |

### • Premium Taco Options (swap out or add on)

- Lamb Shoulder (GF) \$7pp | Slow roasted with Chipotle
- Beef Short Rip (GF) \$10pp | Spicy Braised



### Add Desserts \$10 pp

- Coconut Tres Leches  
Coconut sponge cake, dulce de leche, mezcal whipped cream
- Churros w Chocolate

# Bebidas

## Beverage Package

4 hours - \$54pp

<b>Sparkling Wine</b>	Prosecco
<b>Beers</b>	Mid Strength Great Northern Stone & Wood Pacific Ale Balter Cerveza
<b>Whites</b>	Pinot Gris   Chardonnay
<b>Rose</b>	TBA
<b>Reds</b>	Ross Sangiovese   Shiraz
<b>Cocktail</b>	1 x arrival Margarita

## Cocktail Package


1 hour - \$25pp

2 hours - \$50pp

Espresso Martinis
Spicy Pineapple Margarita
Classic Margarita







**YOUR  
LOCAL  
MEXICAN  
CANTINA**

**ENQUIRE NOW!**

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**BIENVENIDOS**