

CANTINA EVENTS



EVENTS PACKAGES
MEXICAN CANTINA,
AUSTRALIAN HOTEL BALLINA



BIENVENIDO

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.



FULL VENUE
PRIVATE EVENT SPACES



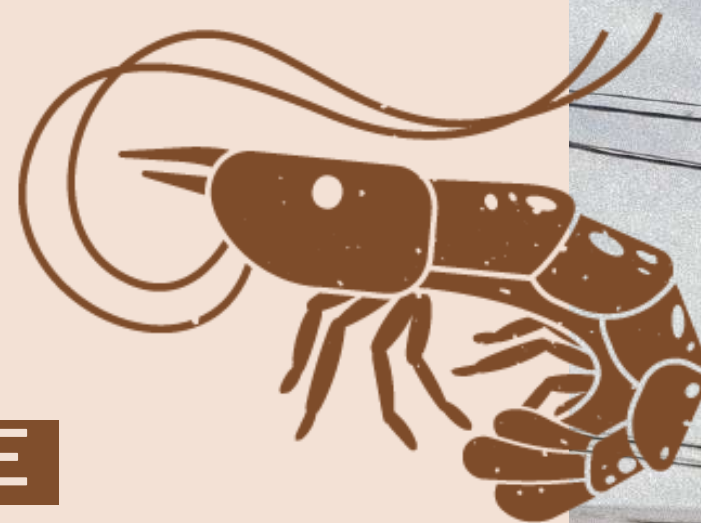
BEVERAGE & FOOD
PACKAGES



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 CASA

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 are 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!



GRUPOS

Here at Cantina, we love a group getting together! We can cater for your smaller group of 20 guests +. With a variety of areas we can section off for your special occasion, simply let us know and we can make it happen.

We've got canape options, platter options & seated dining options. Not to mention fantastic affordable cocktail packages, beverage packages and bar tab options.



CANAPES & PLATTERS



PRAWN CAKE

Prawns, capers, herbs, panko,
dill mayonnaise
\$7/canape or \$200/platter

JALAPENO POPPERS

Pickled Jalapeno, cream
cheese, mozzarella, panko,
chipotle aioli (V)
\$5/canape or \$140/platter

PORK & CHIVE GYOZA

\$4/canape or \$115/platter

VEGETABLE GYOZA

(V) \$4/canape or \$115/platter

PULLED PORK SLIDER

Slow cooked pork, smokey
BBQ sauce, cheese, cos, milk
bun
\$9/slider or \$240/platter

TUNA TOSTADA

Albacore Tuna, Avocado Crema,
Cucumber, Onion, Salsa Macha,
Sesame
\$7/canape or \$200/platter

PORK CROQUETTE

Slow braised pork neck,
panko, salsa tatemado
\$6/canape or \$160/platter

MINI PORK SAUSAGE ROLL WITH NDUJA

\$5/canape or \$140/platte

FRIED CHICKEN SLIDER

Southern fried chicken, miso
ranch, cos, milk bun
\$9/slider or \$240/platter

BOWL OF HOT CHIPS W AIOLI (V) \$11

PRAWN CAKE

Prawns, capers, herbs, panko,
dill mayonnaise
\$7/canape or \$200/platter

SMOKED HAM CROQUETTE

Smoked Ham, mozzarella,
panko, chutney
\$6/canape or \$160/platter

BEETROOT TOSTADA

Roasted beetroot, whipped
feta, pecans, corn tostada (V)
\$5/canape or \$140/platter

VEGGIE SLIDER

Vegetable patty, aioli, cheese,
cos, milk bun (V)
\$9/slider or \$240/platter

PICKLES & THREE CHEESE CROQUETTE

Pickles, cream cheese, cheddar,
parmesan, panko (V)
\$6/canape or \$160/platter

PICKLES & THREE CHEESE CROQUETTE

Pickles, cream cheese, cheddar,
parmesan, panko (V)
\$6/canape or \$160/platter

BATTERED FLATHEAD SLIDER

Beer battered flathead, tartare,
cheese, cos, milk bun
\$9/slider or \$240/platter

CORN CHIPS & GUACAMOLE (V) \$16

COMIDA MEXICANA

\$49 PP

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*
Chicken en Abodo (GF) | *slow roasted chicken*
Chorizo | *Pork Sausage*
Black Beans (V, GF) | *Chipotle braised black beans*

All served with rice, house salsas, cheese, pickled onion, and a variety of hot sauces & coriander

ADDITIONAL

Desserts \$10pp

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



COMPARTIDA MEXICANA

\$59PP

ENTREES

TUNA TOSTADAS

Albacore Tuna, Avocado
Crema, Cucumber, Onion, Salsa
Macha, Sesame

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*
Chicken en Abodo (GF) | *slow
roasted chicken*
Chorizo | *Pork Sausage*
Black Beans (V, GF) | *Chipotle
braised black beans*

*All served with rice, house salsas,
cheese, pickled onion, and a
variety of hot sauces &
coriander*

Premium Taco Options (swap out or add on)

Lamb Shoulder (GF) \$7pp | Slow roasted
with Chipotle

Beef Short Rip (GF) \$10pp | Spicy Braised



BEBIDAS

BEVERAGE PACKAGE

4 hours - \$54pp

SPARKLING WINE

PROSECCO

WHITES

BLANC, SAUVIGNON
BLANC, CHARDONNAY

ROSE

ROSADO

REDS

TINTO SHIRAZ

COCKTAIL

1 X ARRIVAL MARGARITA

BEERS

MID STRENGTH
GREAT NORTHERN
STONE & WOOD
PACIFIC ALE
BALTER CERVEZA

COCKTAIL PACKAGE

1 hour - \$25pp
2 hours - \$50pp

ESPRESSO MARTINI
SPICY PINEAPPLE MARGARITA
CLASSIC MARGARITA



BAR TABS AVAILABLE
ENQUIRE NOW



ENQUIRE NOW!

EVENTS@AUSTRALIANHOTELBALLINA.COM.AU

EVENTS PACKAGES
MEXICAN CANTINA,
AUSTRALIAN HOTEL BALLINA

