

A vibrant tropical-themed illustration. The background is a deep maroon color. In the center, a large, dark purple circle contains the text 'HEY CHICA!'. Surrounding this circle are various stylized tropical elements: a toucan with a large yellow beak and dark body feathers is positioned to the right of the circle. Several palm fronds in shades of yellow, orange, and dark purple are scattered throughout the scene. The overall style is modern and graphic.

HEY
CHICA!

SOCIAL CLUB

FUNCTION
PACKAGES

OLD HAVANA LANEWAY

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 MALL 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.

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FULL 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!

What we can offer

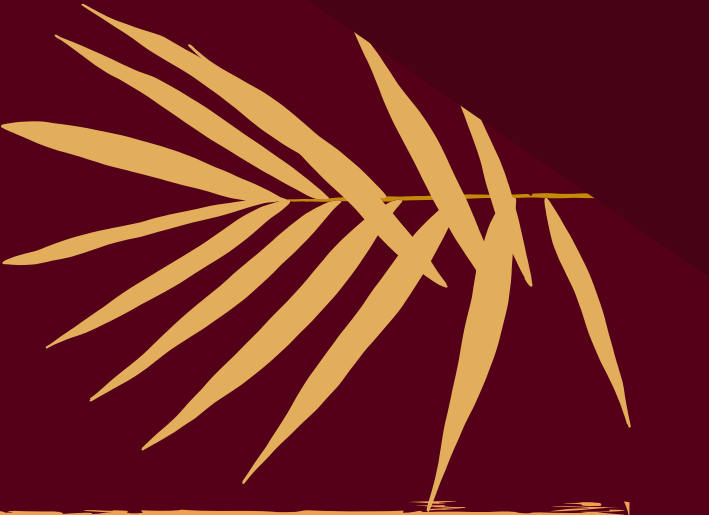
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GANAPES



MINIMUM 20 GUESTS

4 PIECES- \$26

6 PIECES- \$38

8 PIECES- \$48

Cold Selection:

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

Goats cheese tart;
caramelised onion,
pomegranate (v)

Roast beef; mustard pickle,
aioli, encroute

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

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

Hot Selection:

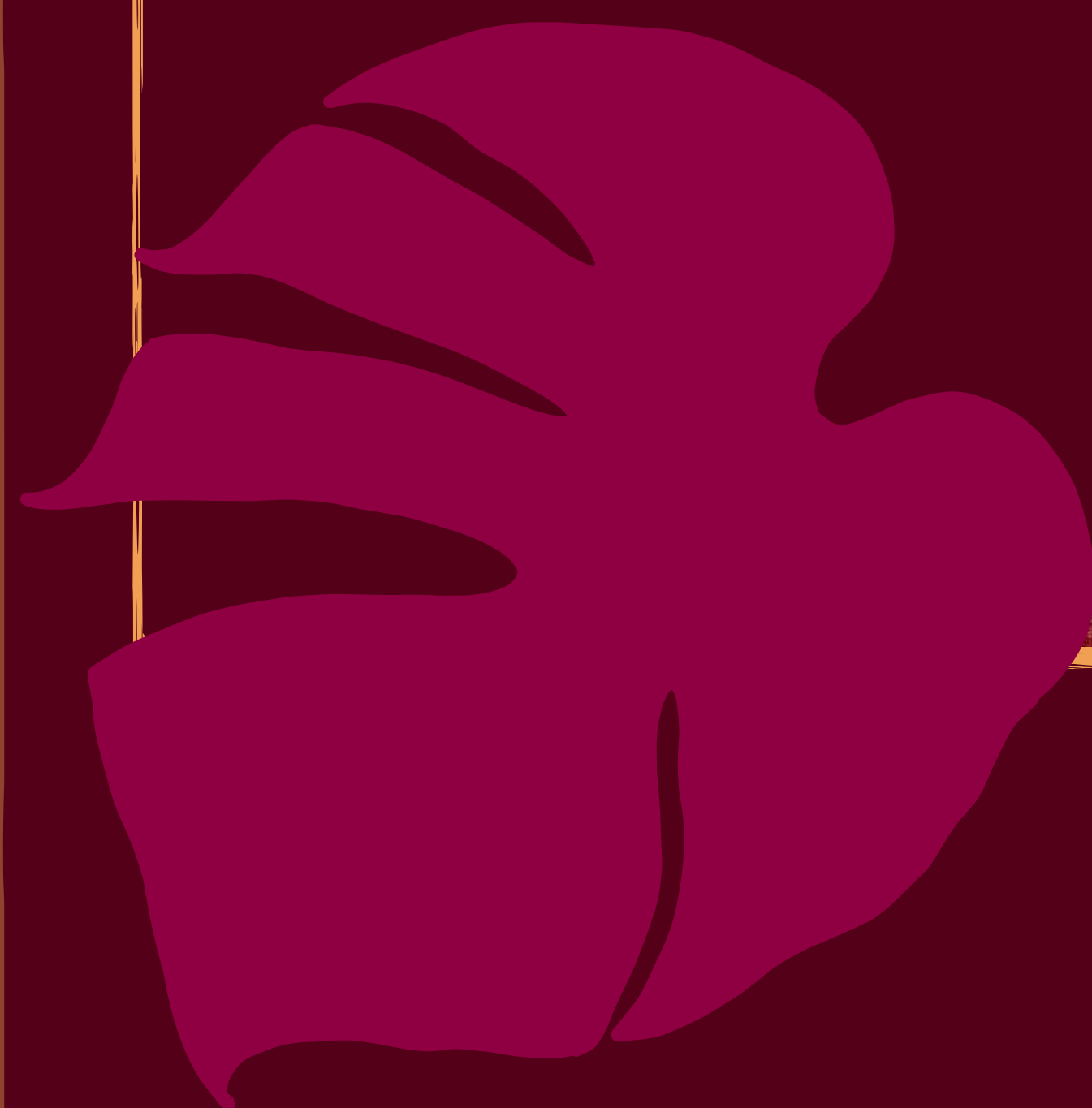
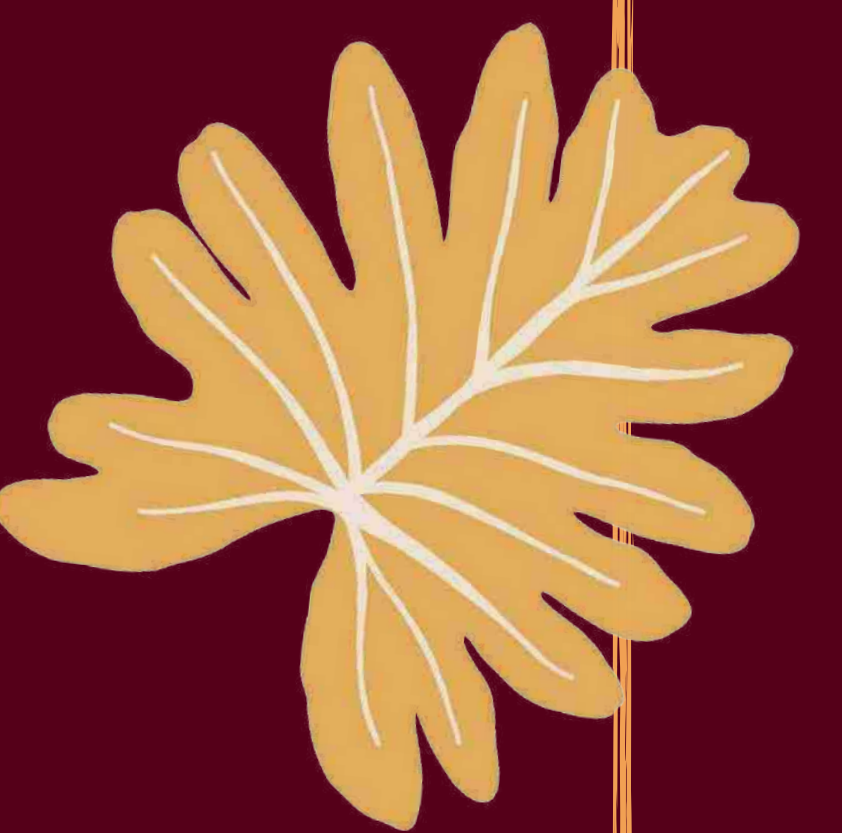
Prawn Skewer; lime crema,
herbs (gf)

Pork Belly Bites; salsa
Roja, lime gremolata (gf)

Rump cap skewer; chimmi
churri (gf)

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

Beef Croquette; coriander
mayo, pecorino, petite
herbs



PLATTER 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

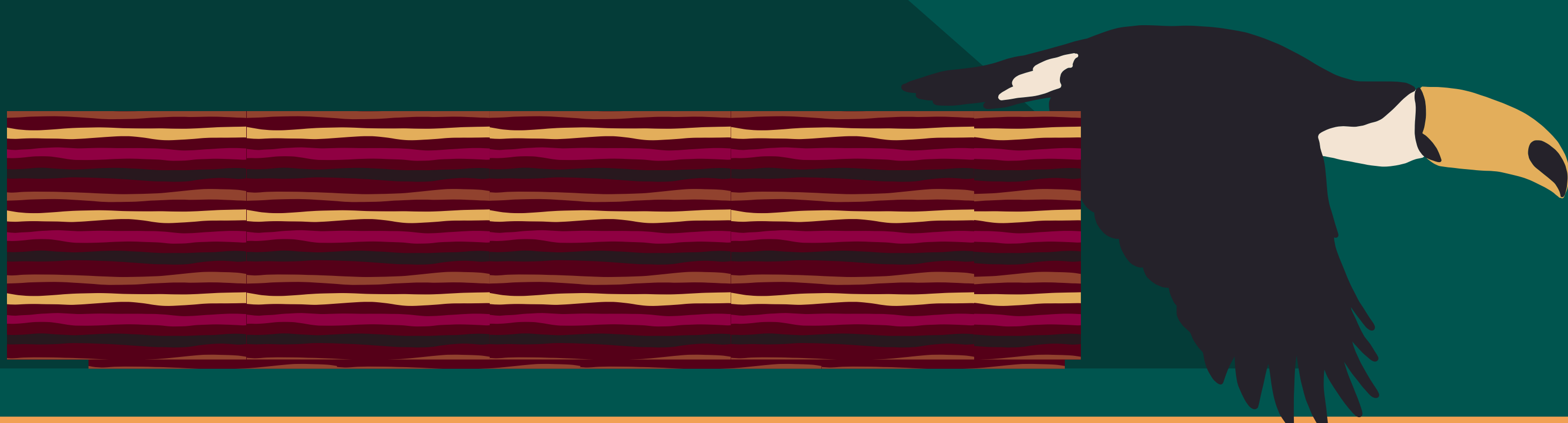
Sweets Platter \$110

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



HEY
CHICA!

BANQUET PACKAGES



CLASSIC; SHARE STYLE

2 COURSE \$49 PP

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.

LUXE; 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.

WANT TO LEVEL UP?

**ASK ABOUT OUR CHAMPAGNE
ON ARRIVAL OPTIONS!**

WELCOME DRINKS

Sparkling Wine \$10pp

Seasonal Frozen Cocktail \$18pp

Aperol Spritz \$20pp

Classic Margarita \$20pp

Classic Mojito \$20pp



HEY
CHICA!

EXTRAS



CANDLES AND
FLOWERS

From
\$300



PHOTOGRAPHER

From
\$200

HELIUM
BALLOONS
PACKAGE

From
\$60



LIGHT UP
LETTERS

From
\$200



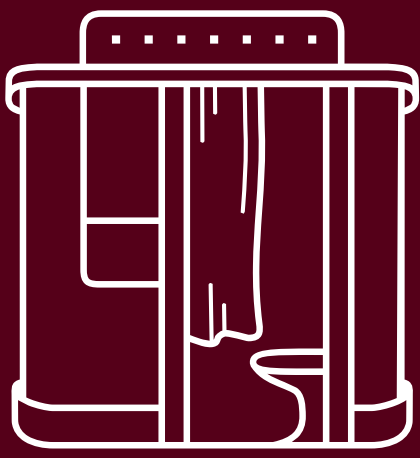
BACKDROPS
AND SIGNAGE

From
\$300



BALLOON
GARLANDS

From
\$300



PHOTOBOOTH

From
\$700

