



OCCASIONS

No matter the occasion, Hey Chica can customise your event to suit

BIRTHDAYS

HEN'S PARTIES

CHRISTMAS FUNCTIONS

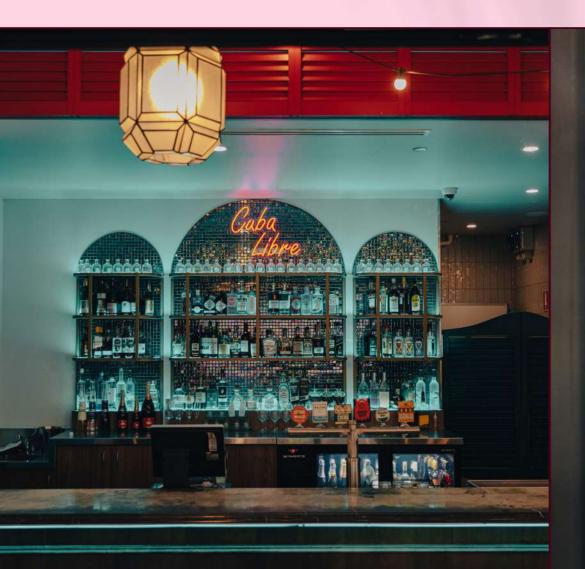
ENGAGEMENT PARTIES

WORK FUNCTIONS

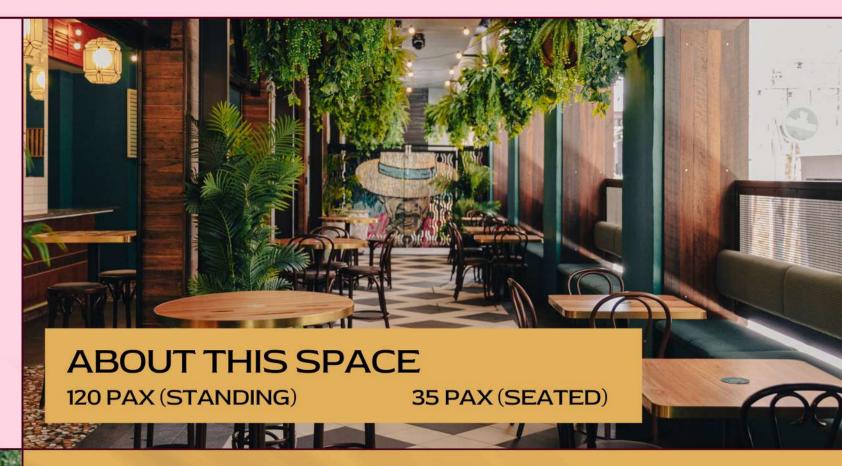
AND MORE!



OLD HAVANA GLANEWAY







Escape to the Old Havana Laneway at Hey Chica! This vibrant space, inspired by Latin American alleyways, features a private bar, delicious Latin American-themed dining, and a spacious outdoor terrace.

Perfect for an afternoon cocktail party or a leisurely lunch, you can customise the space to create a truly unique event.

Reserve the Old Havana Laneway for your exclusive use and impress your guests with its charm and versatility.



BUENOS VISTA MALL TERRACE





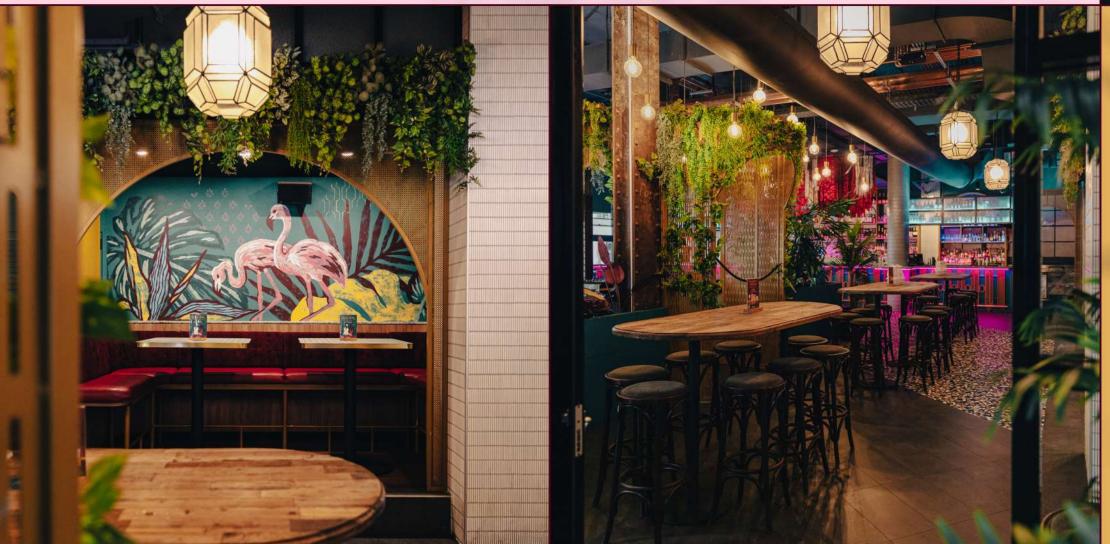
Festive vibes await at our multi-use Bueno Vistas Mall Terrace! Perched alongside the electric Brunswick Street Mall, this adaptable space offers a private oasis with dynamic views.

Perfect for parties, it can be customised to fit your needs, making Hey Chica! the ultimate party destination.

Reserve the either the upper or lower deck (or both!) for your exclusive use and impress your guests with its charm and versatility.

2025

BOOTHS & DINIG





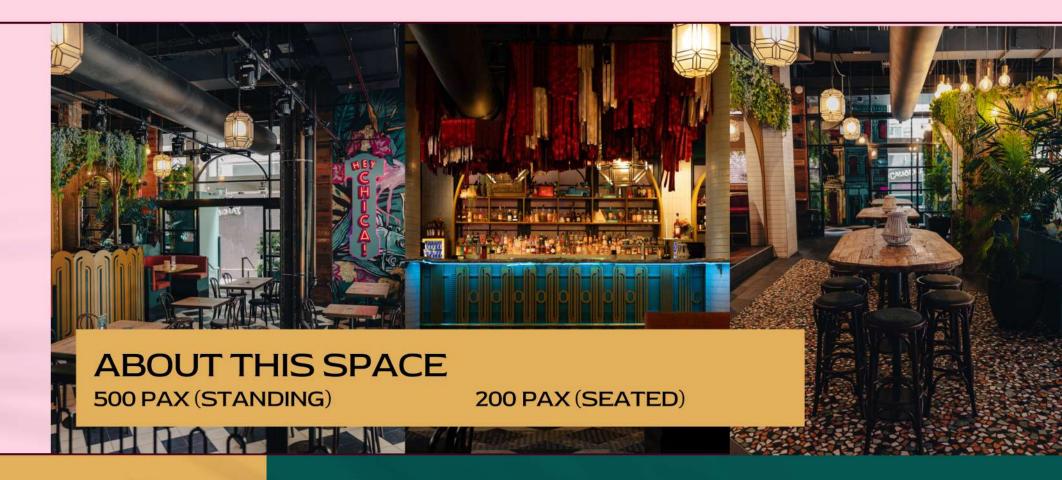
Looking for a unique setting for your next gathering? Hey Chica! offers semi-private dining experiences in our distinctive booths and cocktail areas.

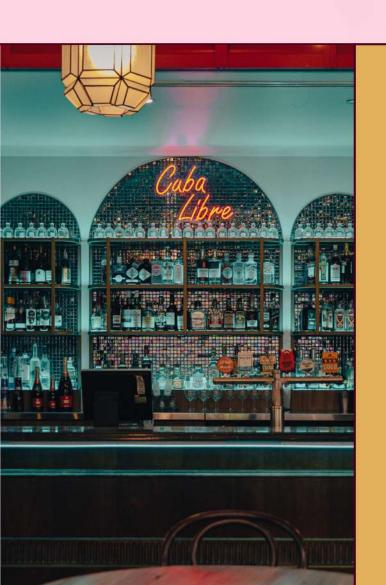
Whether it's an intimate dinner or a stylish cocktail party, our vibrant atmosphere and customisable spaces will make your event unforgettable.

Reserve your semi-private space now and experience the Hey Chica! difference!



FULL EXCLUSIVE VENUE





Hey Chica! is Fortitude Valley's hottest new cocktail bar and Latin American dining destination! Tucked away off Brunswick Street Mall, our vibrant venue offers exclusive use for private events of all kinds.

Whether you're planning a brand launch, media event, pop-up shop, birthday bash, or corporate gathering, we'll make it unforgettable.

Ready to elevate your next event? Reserve Hey Chica! now and let's get the fiesta started!

ADD-ONS

Helium Balloons from \$60

Balloon Garlands from \$300

Photographer from \$200

Light Up Letters from \$200

Photobooth from \$700

DJ or Musician quote on request

CATERING OPTIONS

Enquire about our catering options for external locations!



CANAPES





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

MINIMUM 20 GUESTS

SERVED CATERING-STYLE



PLATERS

CHICA SLIDERS \$80 (PICK ONE)

Asado Beef (10): Spiced beef patty, grilled provolone, chimichurri, coriander mayo, red cabbage, brioche roll

Mini Cubans (10): Mojo pork, shaved leg ham, Swiss cheese, pickles, mustard mayo, brioche roll



CHICA GRAZING PLATTER \$120 (GFO)

Guacamole, corn chips, halloumi bites, squid frites, popcorn chicken bites, salsa Roja, crudites

VEGETARIAN PLATTER \$100

Fried Cauliflower; vegan ranch, Corn ribs; tajin seasoning, lime crema, pecorino, grilled halloumi chips; salsa Roja, corn chips & guacamole

ULTIMATE COMBO \$130

Picanha skewers; chimichurri, Hey Chica spiced tempura prawns, fried cauliflower; ranch dressing, Corn ribs; tajin seasoning, lime crema, pecorino

TACOS PLATTER \$110 (GFO) (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: Braised & pulled BBQ mushrooms, smoked almond tarator, corn truffle, Pico de Gallo, vegan mozzarella (vgn)

CURED MEATS & CHEESE PLATTER \$130 (GFO)

Seared, cured & smoked meats, Australian cheese, dried fruit, crackers, bread, basil pesto, marinated & pickled vegetables

GRAZING BOARD - \$350 (10-15 serves)

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

SWEETS PLATTER \$110

Mini-Banana split (10); Chocolate brioche, Dulce de leche, whipped cream, macadamia crumble, Churros; cinnamon sugar, chocolate sauce, whipped cream, strawberries



BANQUET PACKAGES

SHARE-STYLE BANQUET OPTIONS.



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 (gf)
- 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 BANQUET

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 de 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





HOURLY PACKAGES

Drink packages require a minimum of 20 guests and include Soft Drinks, Tap Beer and Cider, Sauvignon Blanc, Rosé, Shiraz, & Prosecco.

ADD-ONS

WELCOME DRINKS

Add on a welcome drink on arrival for each guest. Drinks can be customised to suit.

Prosecco - \$10 each Seasonal Frozen Cocktail - \$18 each Aperol Spritz - \$20 each Classic Margarita - \$20 each Classic Mojito - \$20 each 3 HOURS \$60 PP

4 HOURS \$75 PP

HOUSE SPIRITS

You can enhance any drinks package by adding house spirits for just \$15 per person, per hour.

Please note that this option is limited to house spirits only.



TERMS & CONDITIONS

1. DEPOSITS, PAYMENT & MINIMUM SPEND

A \$300 deposit is required to secure the booking which will be deducted from final balance. Final payments are due 7 days prior to your booking. Minimum spends vary depending on the function space, day of the week and time of the event.

2. CANCELLATION

Cancellations are to be made in writing to the Events Manager. The deposit will be refunded if the cancellation occurs 21 days prior to the booking date. Hey Chica reserves the right to move/cancel any booking due to circumstances beyond our control, such as weather, necessary repairs, etc.

3. FOOD & BEVERAGE

All menu and beverage selections must be confirmed 14 DAYS prior to your event. If not 8. LOSS OR DAMAGES confirmed by this time, your selection may be limited. All food and beverages are subject to availability. Please let our Functions Manager know of any allergies and dietary requirements when confirming food selections.

4. MUSIC & ENTERTAINMENT

As Hey Chica is an open venue, guests are not permitted to bring their own music or other audio entertainment unless a Full Exclusive Venue hire has been arranged. Music and entertainment will be supplied by the venue to cater to all bookings as well as the public.

5. RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Act, Hey Chica practices the responsible service of alcohol and will refuse and reject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest of the booking is removed from the venue. All guests 18 years of age or older must hold a valid form of identification.

6. CUSTOMISATIONS, DECORATIONS & BYO

We can accommodate events of various sizes, and budgets. All decorations, props and outside food must be approved by the Functions Manager, however celebration cakes can be brought in. Cakeage is a flat fee of \$50 for cutting and plating. This charge can be voided if you wish to cut and serve the cake yourself. Please feel free to customise your packages with the your Functions Manager at the time of enquiry.

7. DRESS CODE

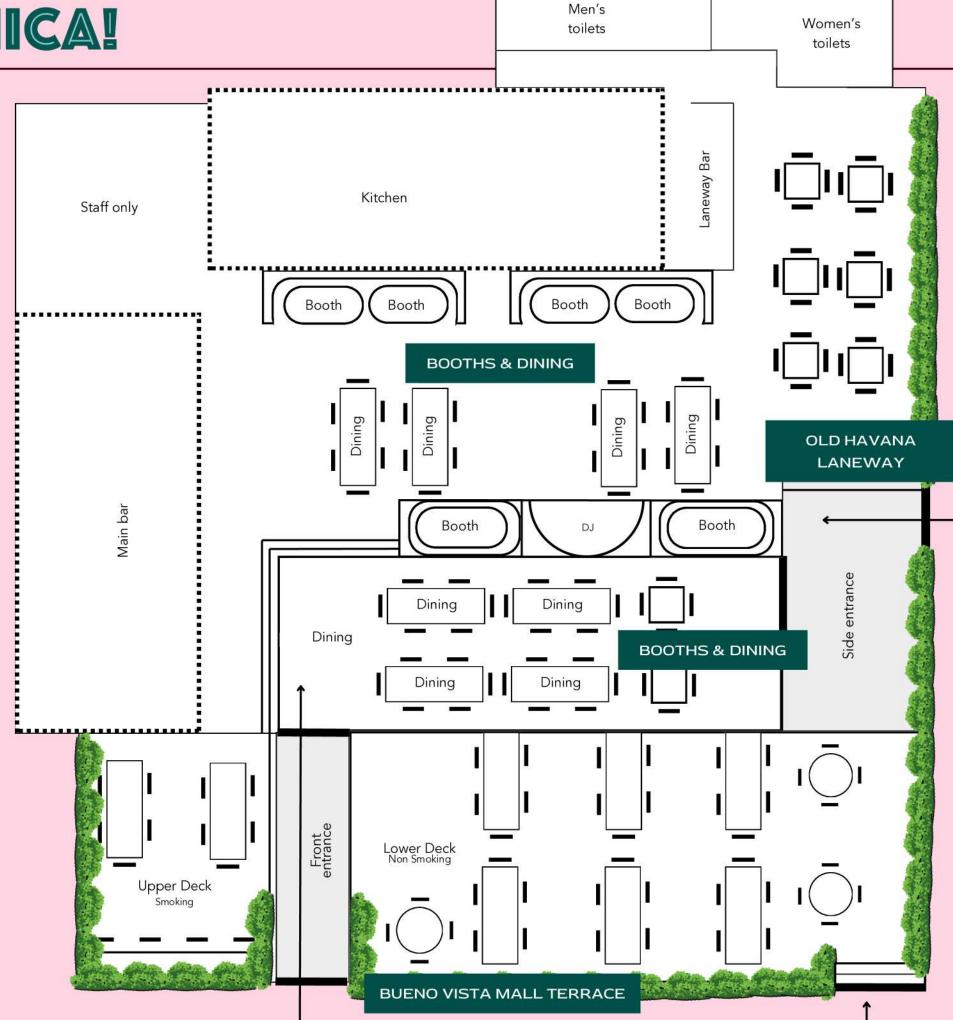
Dress to impress, smart casual is best, closed-in shoes are a must. Open toe heels are accepted. Entry is at the discretion of the door host or management, dress code may vary for special events. For more information, please contact us before your visit.

Hey Chica does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss or damages caused to the venue by guests.

9. MINORS

Minors are only permitted until 9pm and must be accompanied by a parent or legal quardian. The venue may refuse entry of any minors if there are no parent or legal guardians in attendance.





Stucis

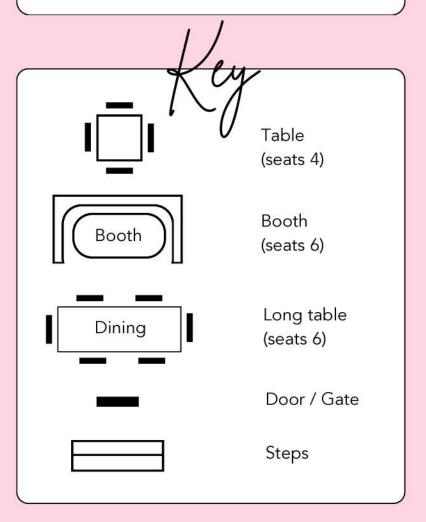
Old Havana Laneway

Bueno Vista Mall Terrace

Upper Deck Lower Deck

Booths & Dining

Full Venue





BOOK NOV!