



MESA VERDE

FUNCTION PACK 2023

TRADITIONAL MEXICAN FOR THE MODERN MELBURNIAN

Finding harmony between authenticity and originality is something that first ignited the flame at Mesa Verde back in 2013 and continues to feed it today. While it's fairly evident that an affinity for Mexican food and agave spirits is at the helm of what we do, our city's rank on the culinary frontier has brought with it a particular nose for experimentation.

So, since we're very literally in the heart of Melbourne up here on the sixth floor of Curtin House, high above the city's jugular Swanston Street, we feel it's our responsibility to highlight what Mexican dining (and drinking) looks like in the eyes of the modern Melburnian.



TRANSCENDING THE TYPICAL

On entering Mesa Verde, you'll notice one of the country's most extensive ranges of tequila and mezcal, much of which is showcased in our cocktail menu. Of course, if something beyond the reaches of agave is of desire, we'll happily oblige.

In our kitchen, each dish is unmistakably Mexican, yet unmistakably ours, thanks to US-via-Oaxaca head chef Jacob Green.

Regular DJs, local designer fittings, and a vibrant atmosphere underpin the environment we've cultivated at Mesa Verde.



DINING

SIT DOWN LUNCHESS AND DINNERS

Available for groups of up to 75 guests for lunch and dinner. Groups of 45 or more will require exclusive hire of the venue. Dishes listed are examples only, all of which are subject to change & availability. We are more than happy to accommodate most dietary requirements.

CHEF'S SELECTION

Shared banquet-style menu subject to change depending on season & dietary requirements. Vegan and vegetarian options available.

DINNER | 75

Course one:

Guacamole, chile-lime pepitas, totopos
Smoked marlin tostada, pickled fennel, tobiko

Course two:

Flautas de queso Oaxaca, potato, salsa roja, smoked tomato crema
Grilled summer squash, smoked mole almendrado, crispy kale, cured egg yolk
Braised ox tongue taco, salsa borracha, white onion, cilantro

Course three:

Tepache-glazed pork ribs, grilled mustard greens, charred pickled pineapple
Frijoles con queso fresco, spring leaves ensalada

Course four:

Mexican doughnuts, cinnamon myrtle, burnt white chocolate-wattleseed ganache

LUNCH | 60

Course one:

Guacamole, chile-lime pepitas, totopos
Smoked marlin tostada, pickled fennel, tobiko

Course two:

Grilled summer squash, smoked mole almendrado, crispy kale, cured egg yolk
Braised ox tongue taco, salsa borracha, white onion, cilantro

Course three:

Slow-cooked pork ribs, mole Xiqueño, mustard greens
Frijoles con queso fresco, spring leaves ensalada



DRINKING

BEVERAGE PACKAGES

Beverage packages are available as an additional service to any function at Mesa Verde.

PRIMERA — 2hrs 65pp | 3hrs 75pp | 4hrs 85pp

BEER

Tecate
Corona
Modelo Especial
Modelo Negra

WINE

Continental Platter Prosecco (VIC)
Tarot Pinot Grigio (SA)
Saint Clair Sauvignon Blanc (NZ)
Das Juice Rose (SA)
Denton Shed Pinot Noir (VIC)
Ruca Malen Malbec (Argentina)

EXCLUSIVA — 2hrs 75pp | 3hrs 90pp | 4hrs 105pp

BEER

Tecate
Modelo Especial
Negra Modelo
Cerveza Victoria
Corona
Pacifico Clara
All tap beers (in-venue only)

WINE

Continental Platter Prosecco (VIC)
Rock n Roll White Noise Reisling/Gewurztraminer (VIC)
Saint Clair Sauvignon Blanc (NZ)
Greystone Chardonnay (NZ)
H. Canale 'Old Vineyard' Rose (Argentina)
Denton Shed Pinot Noir (VIC)
Ruca Malen Malbec (Argentina)

ADD-ONS

Cocktail on arrival — 18pp

Please contact us if you would like to discuss additional options, including custom pairings, spirits, or premium agave packages.



CANAPE MENU



Your guests will be treated to our chef's selection of seasonal canapé items:

Dishes listed are subject to seasonal availability. Please contact us with any dietary requests and we'll happily discuss.

59 P.P. = 6 CHOICES

69 P.P. = 8 CHOICES

Pacific oysters, finger lime, Geraldton wax mignonette

Guacamole, chile-lime pepitas, herbs, topos (VG)

Grilled corn esquites, chipotle mayo, smoked cheese (V)

Smoked market fish tostadita, tobiko, pickled fennel

Eggplant sikil pak tostadita, citrus pickled onions (VG)

Mesa fried chicken, house pickles, crema ranchera

Southern fried green tomatoes, herb crema (V)

Grilled achiote chicken taco, aji criollo, green papaya

Eggplant milanese taco, frijoles, guacachile, queso Oaxaca (V)

Roast sweet potato taco, peanut mole, seeds, spring onion (V)

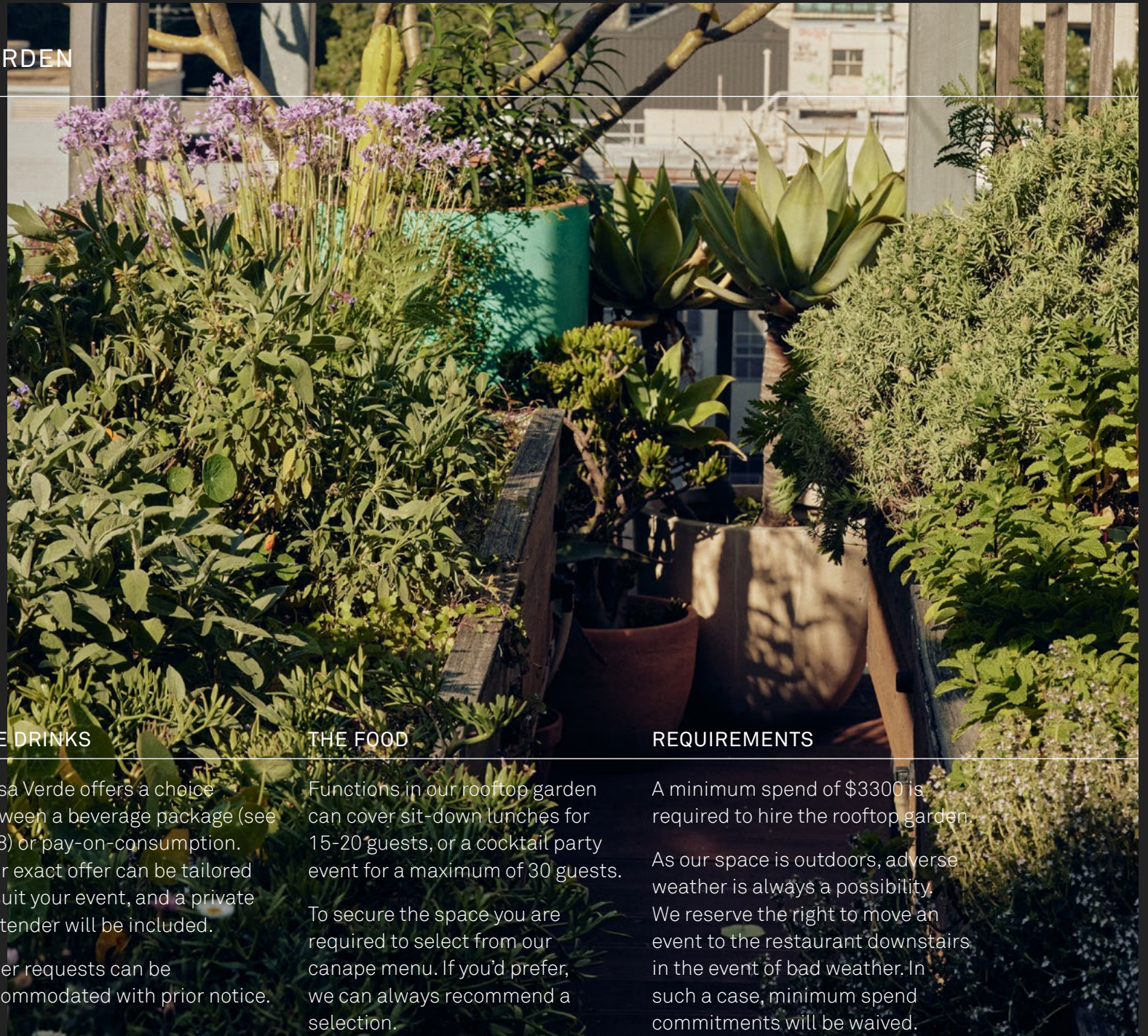
Braised ox tongue taco, salsa borracha, onion, coriander

Achiote chicken quesadilla, queso Oaxaca, salsa verde

Portobello mushroom quesadilla, queso Oaxaca, salsa roja

Mexican doughnuts, cinnamon sugar, dulce de leche (V)

OUR EXCLUSIVE ROOFTOP GARDEN



THE SPACE

Enjoy your next function from the privacy and vantage of our exclusive rooftop garden.

The space is available for both daytime and evening events - dine and drink in the afternoon sun or enjoy an intimate affair under the stars with a 360-degree view of Melbourne CBD.

THE DRINKS

Mesa Verde offers a choice between a beverage package (see pg.8) or pay-on-consumption. Your exact offer can be tailored to suit your event, and a private bartender will be included.

Other requests can be accommodated with prior notice.

THE FOOD

Functions in our rooftop garden can cover sit-down lunches for 15-20 guests, or a cocktail party event for a maximum of 30 guests.

To secure the space you are required to select from our canape menu. If you'd prefer, we can always recommend a selection.

REQUIREMENTS

A minimum spend of \$3300 is required to hire the rooftop garden.

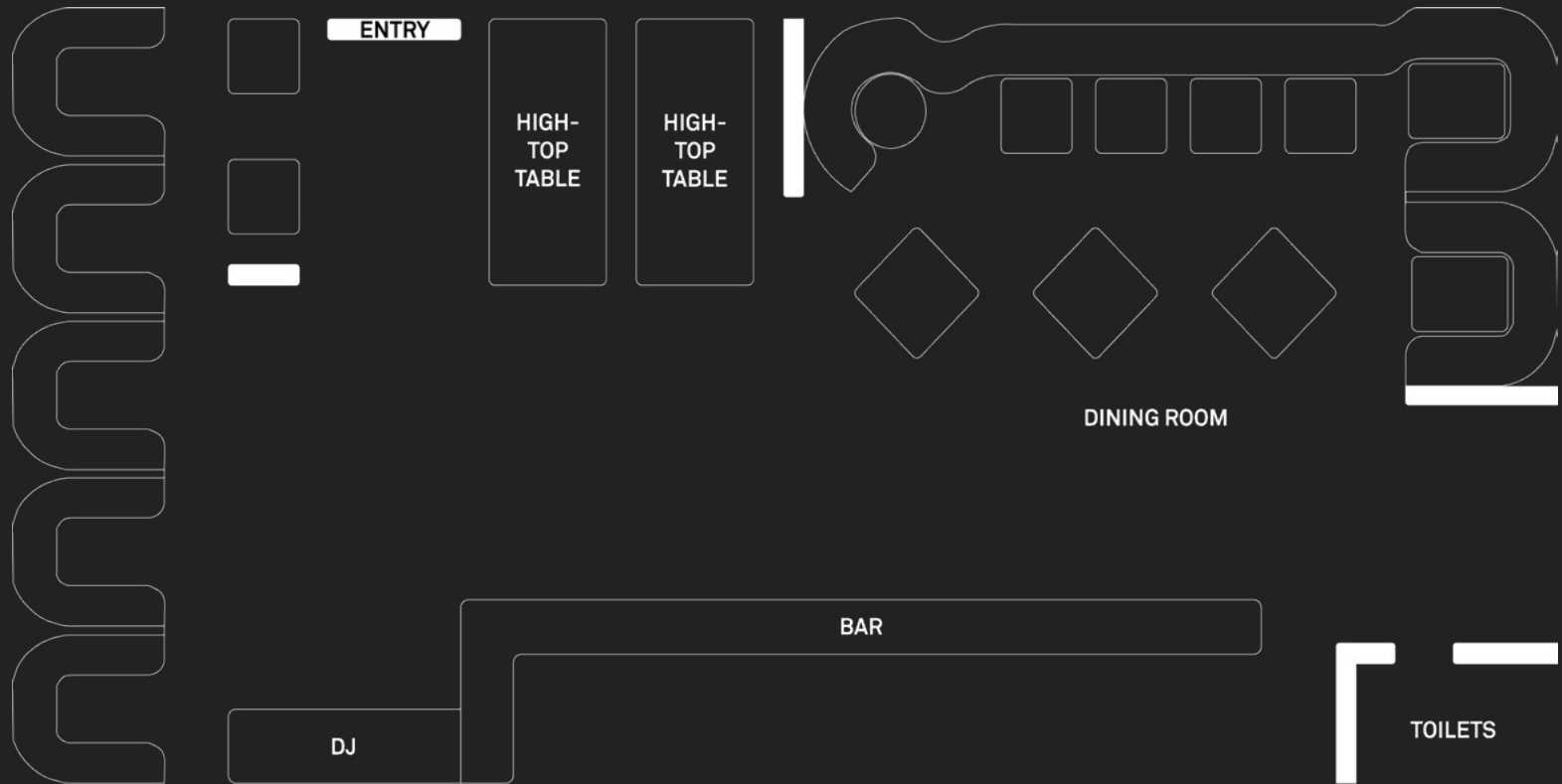
As our space is outdoors, adverse weather is always a possibility. We reserve the right to move an event to the restaurant downstairs in the event of bad weather. In such a case, minimum spend commitments will be waived.

THE VENUE

THE SPACE

Our restaurant can cater for up to 80 guests indoors, and is split between two distinct areas, both of which may be secured separately.

Please be aware that without exclusive hire of Mesa Verde there may be other diners present in adjacent areas of the venue.



BOOTHS

Booths are available for up to 30 guests. This will be a seated-style service.

Guests will dine from our chef's selection options.

HIGH-TOP TABLES

High-top tables are available for up to 16 guests. This will be a seated-style service.

Guests will dine from our chef's selection options.

DINING ROOM

The dining room is available for up to 35 guests. This will be a seated-style service.

Guests will dine from our chef's selection options.

THINGS TO NOTE



DIETARIES & AVAILABILITY

All menu items are subject to availability. We will advise if this is the case.

We can cater to almost any individual food allergies or dietary requirements your guests may have upon request.

SAFETY DISCLAIMER

In the interest of responsible service of alcohol we actively reserve the right to restrict service of such to any patron at any time.

All patrons must adhere to a reasonable standard of behaviour whilst in the venue. Failure to comply may result in ejection.

AGREEMENT

Deposit of \$800 is required to secure the rooftop garden. We do not take tentative bookings.

Final confirmation of party number and dietary adjustments are required seven days prior to reservation.

Catering will be provided for all confirmed guests. Organiser will be charged for guests not in attendance.

CANCELLATION POLICY

OUTSIDE 30 DAYS:

Full refund

WITHIN 30 DAYS

The paid deposit amount may be transferred for use to book another event. This credit must be used within 12 months of booking date.

WITHIN 7 DAYS:

Deposit is forfeited. No refund.

Confirmation of your function and payment of a deposit is considered to be acceptance of our terms & conditions.



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