



CHICANO

FUNCTION PACK - SPRING 2025

WE ARE CHICANO

Chicano Taqueria began life as an underground pop up in Brunswick in late 2020.

After a lot of hard work, sweat, tears and literally thousands of tacos we have become a permanent fixture at 371 Brunswick Street in Fitzroy, Melbourne.

Our dining room features an open kitchen and chefs table, so you can see where the tortillas are made. Also new to the menu is our range of sipping tequilas and crafted cocktails, the perfect accompaniment to tacos topped with our spicy house made hot sauce.

Come join us at our brand new location for the same tacos you know and love.



THE VENUE

Our open plan dining room feature an open kitchen and chefs table, dinning tables and high top tables. Chicano can cater for up to 48 seated guests and (69) Standing and seated

Please be aware that without exclusive hire of Chicano there may be other diners present in the venue.

HIGH TOPS

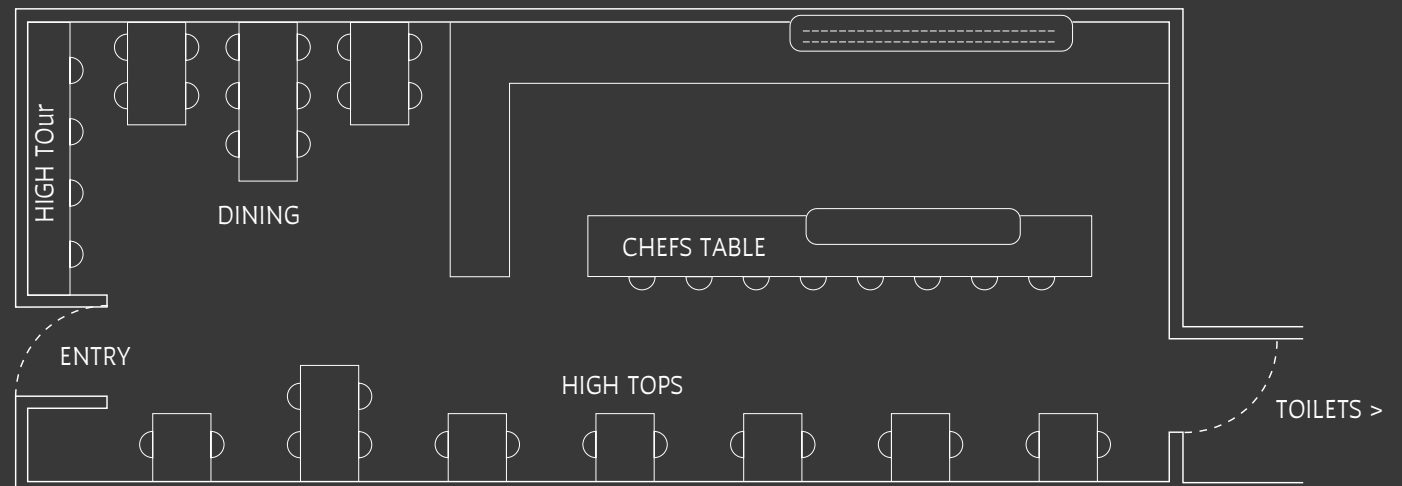
High-top tables are available for up to 17 guests. This will be a seated-style service. Guests will dine from our chef's selection options.

CHEFS TABLE

Chefs Table over looks the kitchen. These seats are available for up to 9 guests. This will be a seated-style service. Guests will dine from our chef's selection options.

DINING

Dining tables are available for up to 14 guests. This will be a seated-style service. Guests will dine from our chef's selection options.



THE VENUE

Nestled in the heart of Fitzroy on Brunswick Street, Chicano offers an exciting, versatile space for any occasion. Whether you're hosting birthdays, hens/bucks parties, or corporate events, Chicano's open-plan layout, modern decor, and mood lighting set the perfect atmosphere.

Venue Features

- Prime Location: With the 11 tram line at the front door, accessibility is effortless.
- Chef's Table and Open Kitchen: Guests can enjoy a live culinary experience, adding an interactive touch to your event.
- Projector Screen and Speaker System: Perfect for presentations, slideshows, or entertainment.
- Customizable Layout: The space is flexible, allowing for various seating and event setups.

With a mix of functionality and style, Chicano is an exceptional choice for hosting unforgettable events.



FOOD

SET MENUS

Available for groups of (12-24) guests, Groups of (25) or more will require exclusive hire of the venue.

Dishes listed are subject to change . We are more than happy to accommodate most dietary requirements. Optional add-ons available on request

CHEF'S SELECTION

OPTION 1 | 75pp

Guacamole, Braised Frejoles, House Crema,
Fresh tres colores Tortilla Chips - to share

Chipa Cheese Bread with Celery Salt and Salsa Roja

Grouper Ceviche, Watermelon & Avocado Salsa,
Kings Leche de Tigre, Blue Corn Toastada

Yellow Masa Empanada, with Peruvian Pork and
Braised Orange

Trio of Tacos

-Honey Chipotle Chicken w/ Pico de Gallo
-Achiote Flathead w/ Mango Salsa, House crema
-Carnitas Pork, with Smoked Pineapple, Salsa Criolla

Strawberry Ensalada with Goats Cheese,
Mandarin, and Crispy Poblano Almonds

Mole Chocolate Cake, Dulce de Leche
Buttercream, Raspberry Dust, Dehydrated Milk
Foam

EVERYTHING MADE IN-HOUSE FROM SCRATCH

OPTION 1 | 60pp

Guacamole, Braised Frejoles, House Crema, Fresh tres
colores Tortilla Chips - to share

Chipa Cheese Bread with Celery Salt and Salsa Roja

Trio of Tacos

-Honey Chipotle Chicken w/ Pico de Gallo
-Achiote Flathead w/ Mango Salsa, House Crema
-Carnitas Pork, with Smoked Pineapple, Salsa Criolla

Ranchero Salad, Fresh Corn, Black Bean, Cilantro,
Capsicum and Avocado dressing

Mole Chocolate Cake, Dulce de leche Buttercream,
Raspberry Dust, Dehydrated Milk Foam



PLATTERS

All platters are subject to seasonal availability. Dietary requirements and portion sizes can be accommodated on request.

CANAPES

Chipa Cheese Bread, served with Celery Salt, House Crema (V GF)	30pcs	\$70
Anchiote Tofu Skewers with Vegan House Crema (GF VG)	20pcs	\$70
Ancho Pumpkin and Goats Cheese Tarts with Taijin toasted Pepitas (V VO)	20pcs	\$70
Tortilla Chips & Dip Bowls with Pico de Gallo, Guacamole and House Crema (V VO GF)	10pcs	\$70
Stuffed Mushrooms with Roasted Kumara and Fried Cilantro (VG)	30pcs	\$70
Ranchero Salad Spoons, Black Bean, Corn, Cilantro and Capsicum with Avocado Dressing (VG GF)	20pcs	\$70
Rocotto Lamb Skewers with Chimmichurri (GF)	20pcs	\$80
Honey and Chipotle Chicken Skewers with House Crema (GF)	20pcs	\$80
Duck Fat Papas Fritas - Thrice Cooked with Salsa Roja & Burnt Lime Aioli (V GF VO)	10pcs	\$80
Carnitas Croquettes with Pork Floss, Spring Onion and Arbol Salsa (GF)	20pcs	\$80
Strawberry Ensalada Cups with Chevre, Cos, Mandarin & Candied Poblano Almonds (V VO)	20pcs	\$80
Blue Masa Empanadas - Corn (VG), Beef or Pork w/ House Dipping Sauce Lime, and Celery Salt (GF)	20pcs	\$90
Kingfish Ceviche, Watermelon & Avocado Salsa, Kings Leche de Tigre, Blue Corn Tostadas (GF)	15pcs	\$90
Fresh-Shucked Coffin Bay Oysters with Strawberry Vinaigrette and Lime Caviar (GF)	20pcs	\$90

DESSERTS

Mole Chocolate Cake, with Dulce de Leche Buttercream, Raspberry Dust, Dehydrated Milk Foam (CN V GF)	15pcs	\$80
Vegan Mango Cheesecake with Passionfruit coulis and ginger cashew brittle (VG GF CN)	15pcs	\$80

DRINK

BEVERAGE PACKAGES

Functions can operate with a cash bar, a prepaid bar tab, or with one of our following Beverage Packages.

COBRE 2hrs 65pp | 3hrs 75pp | 4hrs 90pp

BEER & CIDER

Tecate
Balter Cerveza
Cloudy Hills Apple Cider

WINE

Borsao *Garnacha*
Silver Moki *Sauvignon Blanc*
Taylors Estate *Shiraz*
Hampton Water *Rose*

PLATA 2hrs 75pp | 3hrs 90pp | 4hrs 105pp

BEER & CIDER

Tecate
Balter Cerveza
Estrella Draft 330ml
Sierra Nevada Pale ale
Cloudy Hills Apple Cider

WINE

Borsao *Garnacha*
Silver Moki *Sauvignon Blanc*
Taylors Estate *Shiraz*
Dal Zotto Pinot *Grigio*
Hampton Water *Rose*

COCKTAILS

MARGARITA
PALOMA
DARK'N'STORMY

ORO 2hrs 90pp | 3hrs 105pp | 4hrs 120pp

BEER & CIDER

Tecate
Balter Cerveza
Estrella Draft 330ml
Modelo Especial
Sierra Nevada Pale ale
Cloudy Hills Apple Cider
Gweilo Rainbow Sherbet Sour

WINE

Borsao *Garnacha*
Silver Moki *Sauvignon Blanc*
Minchinbury *Brut*
Taylors Estate *Shiraz*
Dal Zotto Pinot *Grigio*
Hampton Water *Rose*

COCKTAILS

All house cocktails
*See our full cocktail menu
on our website.



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

THE NITTY GRITTY

DIETRY REQUIERMENTS

We are committed to catering for all dietary needs, including vegetarian, vegan, gluten-free, and allergy-specific requests. Please inform us of any special dietary requirements at least 7 days prior to the event.

SAFETY DISCLAIMER

While we take great care in food preparation, we cannot guarantee an allergen-free environment. Guests with severe allergies should exercise caution.

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

A signed agreement is required to confirm your event booking. This outlines all details, including menu selection, pricing, and terms.

CANCELLATION POLICY

Cancellations made more than 14 days before the event will receive a full refund. Cancellations within 14 days may result in a 50% charge of the total booking fee.

CHICANO

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