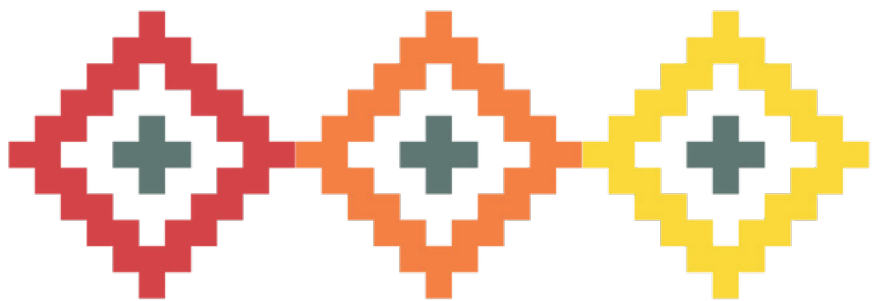


EVENT & GROUP
BOOKINGS





OUR SPACE

Located in the heart of Granville Island, Alimentaria Mexicana brings Mexican cuisine, culture, and traditions to life. Guests can enjoy our heated patio, communal dining area, or private dining room



Private Dining Room

Seats up to 20 guests

Main Dining Room

Seats 20 to 50 guests

Heated and Enclosed Patio

Seats up to 60 guests

Entire Indoor Dining Area

Seats up to 70 guests

Restaurant Buy-Out

Exclusive access to our entire venue

Seats up to 130 guests, with
standing capacity for up to 180

Please note that we are unable to accommodate split bills. Additionally, for groups of 8 or more, a 20% gratuity will be automatically added to the final bill.



FAMILY STYLE SET MENU

\$39/person

Appetizer

Guacamole

Avocado, onion, cilantro, feta cheese, toasted pepitas, lime.
Served with corn tortilla chips

Choose One (1) Dish From Each Course For Your Entire Group

First Course

Served with corn tortilla chips

Shrimp Ceviche Rojo

Gochujang-clamato marinade, cucumber, red onion, tomatillo, avocado, cilantro.

OR

Golden Beet Ceviche

Red beet aguachile marinade, cucumber, onion, avocado, cilantro.

Second Course

Beef Birria Flautas

Fried corn potato flautas, braised beef, cabbage, crema, feta cheese, cilantro, onion, avocado salsa.

OR

Halloumi Cheese con Salsa Verde

Seared halloumi cheese, fried corn potato flautas, salsa verde, avocado, cilantro.

Third Course

Served on a soft corn tortilla

Carne Asada con Queso Taco

Grilled flank steak, citrus marinade, cheese crust, grilled onion, avocado salsa, cilantro.

OR

Vegan Chorizo and Potato Taco

House made vegan chorizo, crispy potatoes, guajillo-miso dressing, pickled red onion, cilantro.

Fourth Course

Served with soft corn tortillas

Shrimp Rajas

Sauteed garlic shrimp, poblano, onion, cilantro, corn, crema, cheese.

OR

Bavette & Cilantro Chimichurri

Grilled bavette steak, fingerling potatoes, crema, salsa macha, roasted carrots.

Dessert

Churros

Deep fried churro dough, dulce de leche, cinammon sugar.

All reservations of 14 guests or more must dine on the Family-Style MENU IS SUBJECT TO CHANGE



DIY TACO STATION

\$30/person

EXCLUSIVELY FOR PRIVATE EVENTS

Appetizer

Guacamole & Fresh Corn Tortilla Chips

Taco Fillings

Beef Birria | Chicken Adobo | Vegan Chorizo and Potatoes

Sides

Corn Tortillas | Onions | Cilantro | Limes
Cheese | Salsas | Pico De Gallo | Crema



CONDENSED BEVERAGE MENU

All groups of 14 or more must select a condensed beverage menu

MENU A

Pay Per Beverage

-Your selection of 3 Cocktails

Margarita - choose 1 flavour:

Lime, coconut, lychee,

jalapeno-watermelon or spicy

tamarind

Grapefruit Paloma

Passionfruit Mezcalita

-House Red & White Wines

-All N/A Beverages

-All Draft Beer

MENU B

3 Hours Unlimited

\$45/person

Jamaica

Diet Coke

Ginger Ale

Lemonade (Still or Sparkling)

All Draft Beer

House Red, White, Rose &

Sparkling Wines