

FUNCTIONS & EVENTS KIT

La Mesa

About

La Mesa is the signature restaurant of Peppers Beach Club & Spa – a modern Latin American dining destination perched on the palm-fringed shores of Palm Cove. With its bold flavours, vibrant energy, and sweeping views across the Coral Sea, La Mesa brings the spirit of Latin America to one of Australia's most celebrated tropical escapes.

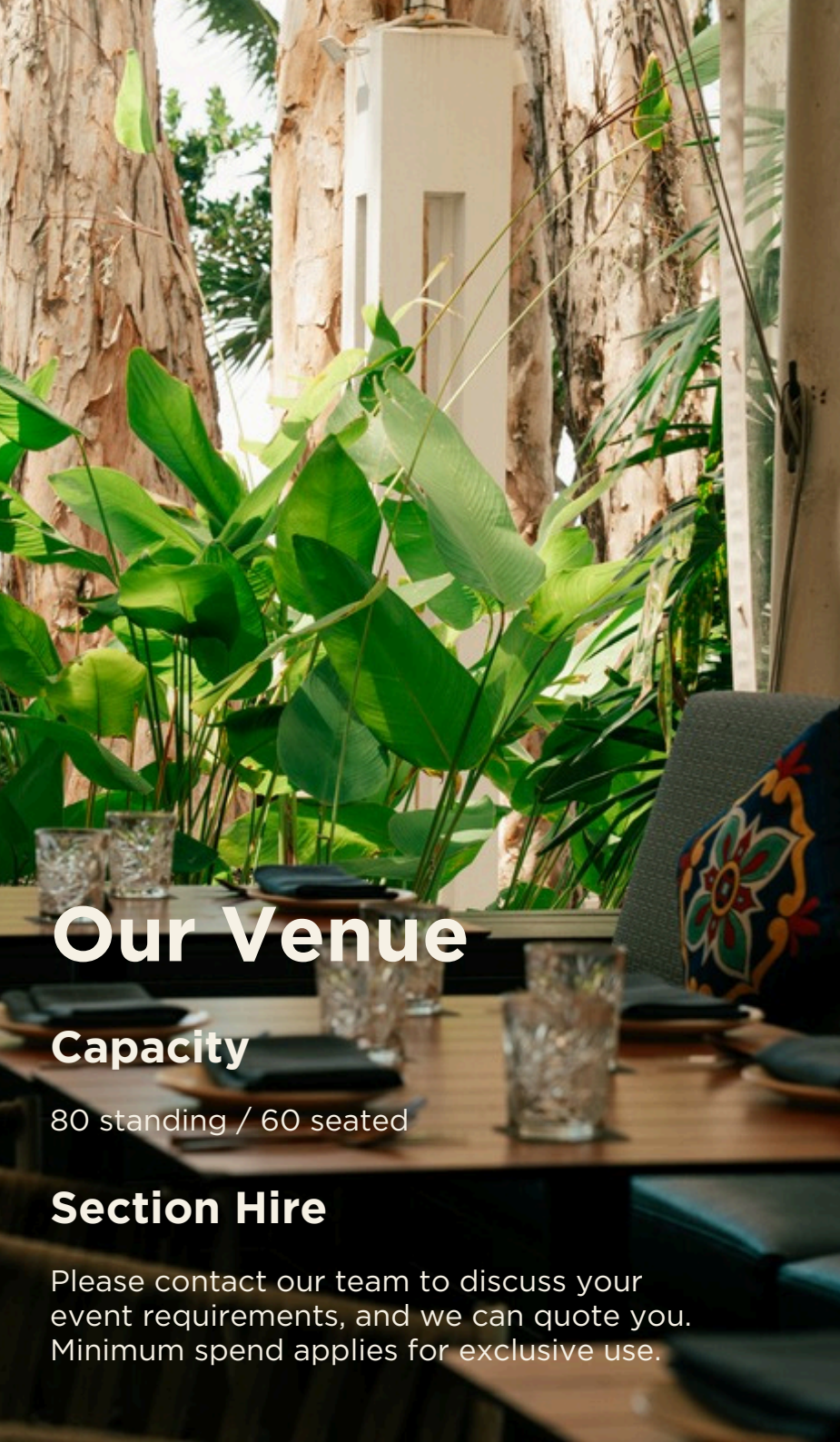
Head Chef

SHUKI SALEM

Trained at Le Cordon Bleu in London and shaped by seven years in Michelin-starred kitchens, Head Chef Shuki Salem brings world-class technique to every plate. Inspired by his Venezuelan wife and her rich culinary heritage, Shuki's passion for Latin American cuisine runs deep - and at La Mesa, he channels that love into bold, vibrant dishes crafted from the finest Far North Queensland produce.







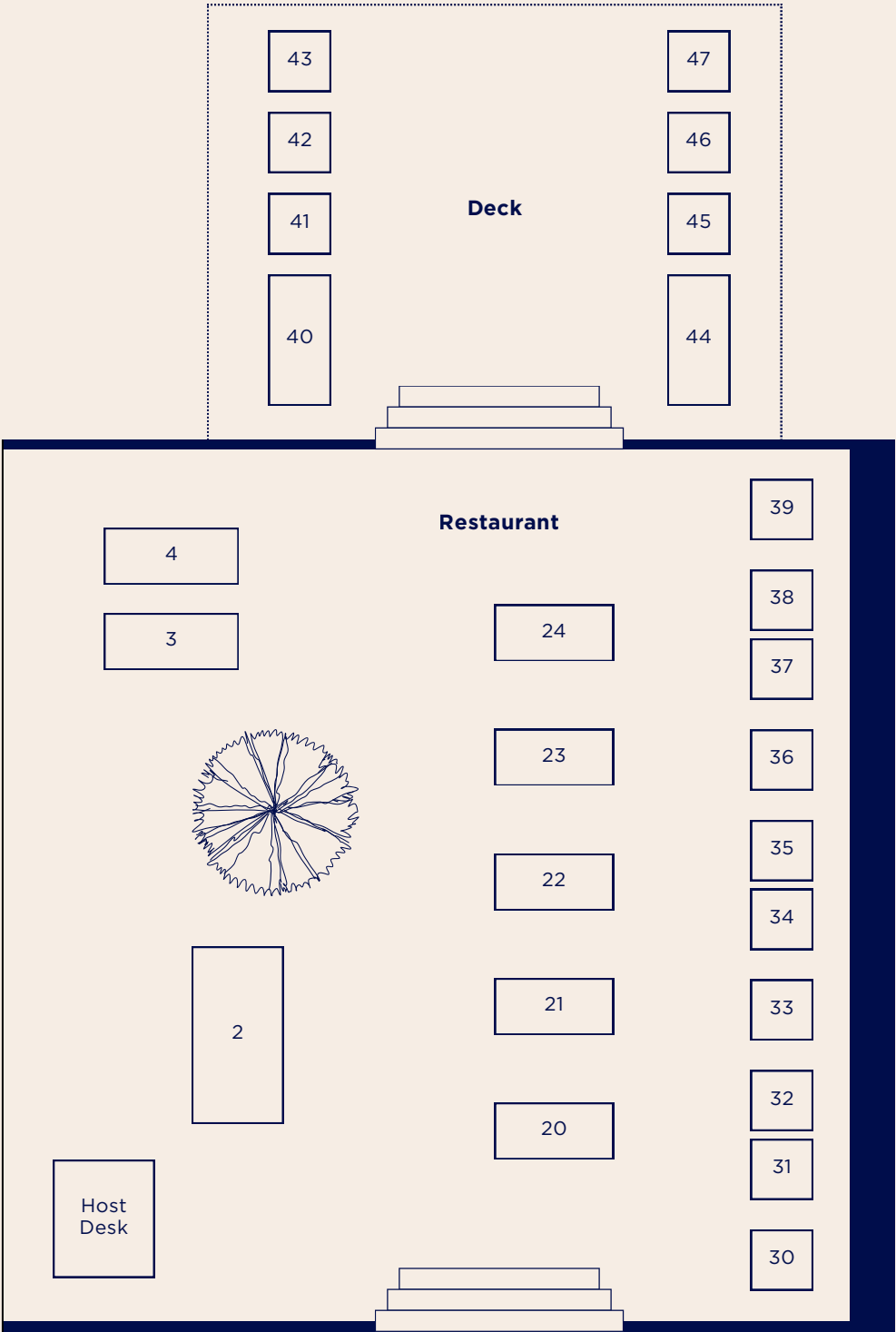
Our Venue

Capacity

80 standing / 60 seated

Section Hire

Please contact our team to discuss your event requirements, and we can quote you. Minimum spend applies for exclusive use.





Food & Beverage Packages



Beverage Packages

	2hrs	3hrs	4hrs
Standard			
Inclusions	50pp	65pp	75pp
Selection of beers, house red, white and sparkling, soft drinks			
Gold			
Inclusions	60pp	75pp	85pp
Selection of beers, superior red, white and prosecco, soft drinks			

Cocktails	+21pp
Tropical margarita, Mai Tai, Cucumber gin sour, Passion martini	
Spirits	+16pp
Smirnoff Vodka, Johnnie Walker, Captain Morgan, Gordon's Gin	
Custom Bar Tab	POA
Customise your own drink experience and let your guests make their own selection	

Canapés

Cold

\$140 PER PLATTER | INCLUDES 20 PIECES

Guacamole, cornchips

Tuna crudo, avocado, jalapeño, cassava cracker

Smoked beef tartare, habanero, pickled onion, cured yolk, crostini

Reef fish ceviche, prawn cracker

Jamón serrano, goat's cheese, dried fruits

Hot

\$140 PER PLATTER | INCLUDES 20 PIECES

Jalapeño & cheese croquette, salsa roja

Crispy pork belly, ají panca, miso glaze

Grilled chorizo, chimichurri

Prawn tempura, ají amarillo

Seafood paella arancini, black ink aioli





Platters

Taco Fiesta

\$180 | INCLUDES 4 PIECES OF EACH

Battered fish, chipotle, sauerkraut (A)

Beef brisket, avocado, jalapeño salsa

Sweet potato, sour cream, tomato, quinoa, seed dukkah

Lamb, tomatillo, cactus salsa

Pinchos Celebration

\$250 | INCLUDES 6 PIECES OF EACH

Black Angus picanha, chimichurri

Spiced chicken, coriander salsa

Halloumi, capsicum, miso glaze

Pork, pineapple salsa, pickled chilli

La Mesa Seafood

\$300 | INCLUDES 6 PIECES OF EACH

Oysters, prawns, bugs & reef fish ceviche, house sauces, corn totopos (A)

Postres

\$120 | INCLUDES 6 PIECES OF EACH

Cinnamon churros, dulce de leche

Chilli chocolate mousse, coffee crumble

Dark rum grilled pineapple, spiced coconut

Seafood Origin

(A) Australian (I) Imported (M) Mixed

Alternate Drop Menu

2-COURSE **82PP** | 3-COURSE **101PP**

Starters

choice of two items

Guacamole (vg) | heirloom tomato, pickled onion, lime, coriander, jalapeño, corn chips

Tuna crudo | citrus kombucha, avocado, jalapeño, black garlic aioli, cassava crackers (I)

Octopus tiradito | slow-cooked octopus, smoked Spanish paprika, confit potatoes, ají amarillo (I)

Seared wagyu mole | yuzu dressing, spring onion, coriander, ají amarillo

Mains

choice of two items

Melaleuca home-smoked Black Angus picanha (250g) | caramelised leeks, chorizo jam, chimichurri

Wild-caught Mooloolaba swordfish | miso, roasted capsicum, purple Peruvian potatoes, green tomatillo salsa, edamame, fresh orange (A)

Caramelised sesame eggplant (vg) | roasted banana chilli, ají panca glaze, quinoa, spring onion, coriander

Seafood & chorizo paella | calamari, tiger prawns, crab, clams, peas, Spanish chorizo, squid ink sauce (M)

Dessert

choice of two items

"Drunk" lime parfait | margarita soup, candied lime

Dark chocolate & chilli mousse | coffee brownie crumble, Davidson plum, raspberry sorbet

Churros | coconut sugar, dulce de leche, chocolate sorbet, roasted almonds

Seafood Origin
(A) Australian (I) Imported (M) Mixed



Sharing Menu

81PP | GROUPS OF 10+

Guacamole | heirloom tomato, pickled onion, coriander, jalapeño, corn chips

Tuna Crudo | citrus kombucha, avocado, charred jalapeño, black garlic, cassava crackers (I)

Cheese & Truffle Empanada | confit garlic aioli, cacao nibs & peanut crumble

Cassava Chips | traditional South American chunky chips, chipotle mayonnaise

Chicken & Avocado Salad | heirloom tomatoes, cos lettuce, avocado, Daintree lemon aspen dressing, crispy cassava

Slow-cooked Brisket Taco | confit garlic aioli, avocado, coriander, pickled onion, tomato salsa

Seafood & Chorizo Paella | calamari, tiger prawns, crab, clam, peas, Spanish chorizo, squid ink sauce (M)

Seafood Origin

(A) Australian (I) Imported (M) Mixed

EMAIL

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ADDRESS

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PHONE

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SOCIAL

@lamesapalmcove

La Mesa

FAQ

EVENT HOURS

Lunch functions: 12:00pm – 3:30pm (Mon-Sun)

Evening functions: 5:30pm – 10:00pm (Tues-Sat)

Sun/Mon evening functions exclusive use available (POA)

BOOKING CONFIRMATION

Bookings are confirmed upon receipt of a signed form and non-refundable 30% deposit. Remaining amount will be due at least 14 days prior to event.

CAN I BRING MY OWN CAKE?

Yes, however there is a \$5 cakeage fee per person.

SURCHARGES

An additional charge will be applied if bump out of furniture is required. 15% Public Holiday surcharges will apply.

ENTERTAINMENT

A signature playlist of La Mesa tunes will be playing through your event for semi-private hires. You are able to provide your own playlist for background music, if hiring the whole restaurant.

FINAL NUMBERS & MENU SELECTION

All our menus are subject to change and will be confirmed closer to your event. Selections are required no later than 14 days before your event. Any reduction in the confirmed numbers within this 14-day period will be charged based on the original booking. Dietary requirements can be accommodated with notice.

Terms & Conditions

CONFIRMED BOOKINGS

Confirmation of bookings must be made by signing the issued contract and requested deposit within seven days of confirming a booking. The Hotel is under no obligation to proceed with the event if the deposit has not been received. Full pre payment is required 14 days in advance of your event.

CANCELLATIONS

All cancellations must be advised in writing to:
palmcove@peppers.com.au

- More than 30 days prior – Deposit forfeited as a cancellation fee.
- Within 14 days – 100% of total contracted value payable.

FINAL DETAILS

Details of all arrangements must be finalised 14 days prior to the event, including menu selection. The Hotel reserves the right to choose menu options on your behalf should the details not be received by this time frame. Rates are valid for details contracted. Should details change after a signed contract has been received by the Hotel a rate increase may be applicable. Should the set up of the event space need to be changed within 48 hours of the event commencing, or during the event, a room re-set fee of \$200.00 will apply. A guaranteed number of guests attending the function is required fourteen (14) days prior to the event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater. The hotel reserves the right to move the event to a more suitably sized room. Should a guaranteed number not be received by the due date, the number indicated on the Registration form will be taken as final or actual attendance whichever is greater

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the hotel for consumption at the function by the client or any of the client's guests, invitees or person attending the function.

DIETARY REQUIREMENTS

Please note that dietary requirements refer to specific medical or health-related needs, rather than personal preferences. Our menu and kitchen contain a variety of allergens and ingredients that may cause intolerances. While we take all reasonable precautions, there is always a risk of cross-contamination during the storage and preparation of food. Therefore, we cannot guarantee that any menu item will be completely free from traces of allergens.

COMMENCEMENT & VACATING THE ROOM

The Client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that a function should go beyond the agreed finishing time, we reserve the right to charge any additional cost incurred. Should the restaurant be sold to another function we reserve the right to vacate your function from the designated space.

RESPONSIBLE SERVICE OF ALCOHOL

We are committed to responsible service of alcohol practices. Therefore, service may be refused in instances where it is considered that the level of alcohol consumption by an individual or a group is deemed to breach this legislation.

LOSS & DAMAGE TO HOTEL PROPERTY

- The Client is responsible for all loss or damage to the property of the Hotel caused by or arising from any act or omission by you, your guests or any other persons attending your event.
- The Hotel will not accept any responsibility for damages to, or loss of merchandise, property or equipment left in the Hotel or restaurant, prior to, during or after the function.
- Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in the property's public areas is to be approved by the hotel.