

GROUP FIESTA INFO

16 guests and over
Mindarie's Modern Mex Restaurant



ON THE BORDER - GENERAL INFO

On the Border Mexican Bar and Grill brings the vibrant flavours of Mexico to your table with a fiesta flair! We offer fresh fusion South Cali/Mexican food using traditional methods and giving them a modern twist. A fun and extensive menu along with some of the tastiest food and on-trend cocktails.

Our function package is designed to turn every dining experience into a celebration, whether you're looking for a quick and delicious dinner, planning a lively fiesta, throwing a birthday bash, or gearing up for a night of dancing at our exclusive "Off the Border" cocktail lounge.



GROUP BOOKINGS + FUNCTIONS @ ON THE BORDER

BOOTHS

- Booths cater for a minimum of 7 guests and maximum of 10 guests and are allocated according to seating numbers.

CACTUS WALL

- Cactus wall can cater for minimum 15 guests and maximum 18 guests.
- For large bookings 16 guests and over, we require guests to be on our set menu. Attached below. We can accommodate for children and any dietary requirements within this.

THE HIGH TABLES

- Fiesta Cocktail High Tables - Maximum 30 guests
- Set Menu is available in this area for all groups 15 guests and above or option to QR code order
- Drinks can be purchased individually at the bar or via QR code on tables



Amigos

GROUP FIESTA 45PP - 13yrs +

PICK YOUR MAIN. WE'LL HANDLE THE REST - FULL SEND FIESTA



KICK THINGS OFF

SHARES FOR THE TABLE

CORN CHIPS WITH PICO DE GALLO (SALSA), GUAC + CHILLI CON QUESO

MEXICAN CORN RIBS - CHARRED, JUICY CORN RIBS BRUSHED WITH MAPLE GLAZE, SALSA PICANTE, LIME AND CORIANDER CREMA, SPRINKLED WITH CHEESE

CHOOSE YOUR OWN MAIN

NACHOS

TORTILLA CHIPS TOPPED WITH YOUR CHOICE OF PROTEIN, NACHO CHEESE, PICO DE GALLO (SALSA), SOUR CREAM, LIME + CORIANDER CREMA. - PROTEIN OPTIONS: CHICKEN/BEEF / CHILLI CON CARNE / VEGETARIAN

AMIGOS TACO PLATE (3)

PICK YOUR PROTEIN -CHICKEN/FISH/PORKBELLY/PRAWN / STEAK / VEGGIE

ENCHILADAS

CHICKEN / BEEF / VEGGIE / VEGAN. SERVED WITH MEXI RICE, SIDE SALAD + SOUR CREAM

TOSTADA BOWL

CHICKEN / BEEF / VEGGIE / VEGAN

CRISPY FLOUR TORTILLA BOWL WITH LETTICE, MEXI RICE, BEANS, CORN, CAPSICUM, ONION, SOUR CREAM, PICO DE GALLO (SALSA) LIME + CORIANDER CREMA.

BIRRIA TACOS

(2) SLOW-COOKED BEEF, MELTED CHEESE, ONION+WARM CONSOMMÉ FOR DIPPING

MEXI PARM

CRUMBED CHICKEN BREAST WITH CHORIZO, CORN, CAPSICUM+BEANSALSA, CHEESE, GUAC, SERVED WITH FRIES + SIDE SALAD

CALI BURRITO

STEAK, FRIES INSIDE, CHEESE, PICO DE GALLO, ROASTED PEPPERS+ONIONS, JALAPENOS, OTB AIOLI. SERVED WITH CORN CHIPS

BEEF OR CHICKEN BURGER

BEEF PATTY OR BUTTERMILK FRIED CHICKEN, AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES, ONIONS + OTB AIOLI. SERVED WITH FRIES

UPGRADE TO RIBS +\$10 PP

BBQ PORK RIBS (BEST IN THE WEST)

FULL RACK SLOW-COOKED, GLAZED IN SMOKEY HOMEMADE AMERICAN BBQ, FRIES + PINEAPPLE SLAW.

END ON A HIGH

SHARE PLATTERS OF HOUSEMADE MINICHURROS SERVED WITH CHOCOCY SAUCE

While we take precautions in handling allergens, we cannot guarantee meals are 100% allergen-free. Please inform our staff of any dietary needs, as not all ingredients are listed. Our menu is crafted for full flavour, so changes are not recommended
Designed for groups to keep things flowing everyone's in, everyone's sorted. No Eat, No seat.

Amigos

GROUP FIESTA 39.9 PP - 13yrs +

PICK YOUR MAIN. WE'LL HANDLE THE REST - 39 PP NO DESSERT OPTION



KICKTHINGS OFF

SHARESFORTHETABLE

CORN CHIPS WITH PICO DE GALLO (SALSA), GUAC + CHILLI CON QUESO

MEXICAN CORN RIBS - CHARRED, JUICY CORN RIBS BRUSHED WITH MAPLE GLAZE, SALSA PICANTE, LIME AND CORIANDER CREMA, SPRINKLED WITH CHEESE

CHOOSE YOUR OWN MAIN

NACHOS

TORTILLA CHIPS TOPPED WITH YOUR CHOICE OF PROTEIN, NACHO CHEESE, PICO DE GALLO (SALSA), SOUR CREAM, LIME + CORIANDER CREMA. - PROTEIN OPTIONS: CHICKEN/BEEF / CHILLI CON CARNE / VEGETARIAN

AMIGOS TACO PLATE (3)

PICK YOUR PROTEIN - CHICKEN/ FISH/PORKBELLY/PRAWN / STEAK / VEGGIE

ENCHILADAS

CHICKEN / BEEF / VEGGIE / VEGAN. SERVED WITH MEXI RICE, SIDE SALAD + SOUR CREAM

TOSTADA BOWL

CHICKEN / BEEF / VEGGIE / VEGAN

CRISPY FLOUR TORTILLA BOWL WITH LETTICE, MEXI RICE, BEANS, CORN, CAPSICUM, ONION, SOUR CREAM, PICO DE GALLO (SALSA) LIME + CORIANDER CREMA.

BIRRIA TACOS

(2) SLOW-COOKED BEEF, MELTED CHEESE, ONION + WARM CONSOMMÉ FOR DIPPING

MEXI PARM

CRUMBED CHICKEN BREAST WITH CHORIZO, CORN, CAPSICUM + BEANS SALSA, CHEESE, GUAC, SERVED WITH FRIES + SIDE SALAD

CALI BURRITO

STEAK, FRIES INSIDE, CHEESE, PICO DE GALLO, ROASTED PEPPERS + ONIONS, JALAPENOS, OTB AIOLI. SERVED WITH CORN CHIPS

BEEF OR CHICKEN BURGER

BEEF PATTY OR BUTTERMILK FRIED CHICKEN, AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES, ONIONS + OTB AIOLI. SERVED WITH FRIES

UPGRADE TO RIBS + \$10 PP

BBQ PORK RIBS (BEST IN THE WEST)

FULL RACK SLOW-COOKED, GLAZED IN SMOKEY HOMEMADE AMERICAN BBQ, FRIES + PINEAPPLE SLAW.

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Mini Amigos

GROUP FIESTA- STRICTLY 12YRS + UNDER



KICK THINGS OFF *SHARE*

- CORN CHIPS WITH GUAC + QUESO CHEESE

CHOOSE YOUR OWN MAIN *NO SHARING REQUIRED*

NACHOS

- TORTILLA CHIPS TOPPED WITH YOUR CHOICE OF PROTEIN, NACHO CHEESE, PICO DE GALLO (SALSA), SOUR CREAM, LIME + CORIANDER CREMA. - PROTEIN OPTIONS: CHICKEN / BEEF / CHILLI CON CARNE / VEGGIE

QUESADILLA 'N' FRIES

- BEEF / CHICKEN / VEGGIE

CALIFORNIA CHEESEBURGER

- HOUSEMADE BEEF PATTY, AMERICAN CHEESE, PICKLES + ONIONS AND TOMATO SAUCE. SERVED WITH FRIES

NUGGETS 'N' FRIES

- 10 NUGGETS AND FRIES.

END ON A HIGH

SHARE PLATTERS OF HOUSEMADE MINI CHURROS SERVED WITH CHOCOCY SAUCE

UNLIMITED SOFT DRINKS

UNLIMITED SOFT DRINKS - POST MIX COKE, COKE NO SUGAR, SPRITE, FANTA + JUICES
90MINS

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- BOTTOMLESS LUNCH - NO SIESTA, LET'S FIESTA!

Includes OTB Frozen Margaritas & Strawberry Daiquiris
House beer, wines, sparklings, and soft drinks

TACOS & DRINKS
UNTIL YOU CAN'T



\$85 pp
SATURDAYS

2HR SITTINGS - 12:30PM OR 1PM START

MAX 20 PEOPLE - NO EAT NO SEAT



TERMS AND CONDITIONS

How to Book

To book a table at On The Border, please use NowBookit via our Website: <https://ontheborder.com.au/>. For bookings over 12 people please contact management at OTB via phone: 08 6201 7032. Your booking will be confirmed once a pre-authorisation/deposit is secured. We do not accept tentative bookings.

Pre-Authorisation

For bookings 7+ people a \$10 per person pre authorisation is required to confirm your booking. This is just a pre authorisation and not debited from your card. We also require you to confirm your final numbers 24hrs in advance. If you reduce in numbers or cancel your reservation entirely within 24 hours of your booking time then a \$10pp fee will be debited from your card. Unfortunately due to last minute no shows and cancellations this has now become a firm policy. We do Offer Split Billing for groups however we provide the bill to your table for you to arrange the split, there is a .50c service charge per split.

Drinks By Consumption

To streamline the payment procedure, we provide the option of setting up Drink Tabs for your events. You have the flexibility to designate a specific amount and outline any restrictions you desire. For instance, you can limit the selection to house beers and soft drinks or beverages under \$15. Throughout the event, our staff will periodically check in with you as the limit approaches, giving you the choice to either close the tab or extend it based on your preferences.

We love a few Margs and Tequilas but please note Off The Border practices responsible service of alcohol and reserves the right to refuse alcohol to intoxicated persons. We are a fully licensed venue, No BYO. No guests under 18 years old, unless accompanied by a parent or guardian.

Decorations

We hope to enhance the uniqueness of your event and welcome the inclusion of decorations or balloons. However, please note that at Off The Border, guests are not permitted to attach decorations or signs to the walls or fittings of the establishment. Additionally, the use of confetti or party poppers is prohibited in all areas.

Damages

As the organiser of the function or event, you assume responsibility for all associated costs, expenses, damages, and losses resulting from any actions by yourself, your guests, or external contractors hired for your event. This includes damages to the building, furniture, fixtures, and fittings (including plants and electronic equipment) occurring before, during, and after the event. In the event of damages, On The Border will initially contact you, followed by the issuance of an invoice to your specified email address, payable within 7 days. We retain the right to charge your designated credit card if the invoice surpasses the due date.

Cake Fee

To adhere to state food preparation and liquor regulations, all food and beverages must be supplied by Off/On The Border, with the exception of celebratory cakes. An associated cakeage fee of \$12 for up to 10pp and \$2pp for each person thereafter. Please note that candles, sparklers, and cake toppers are not provided by the venue and should be brought in if needed. A knife and cutlery will be supplied for the cutting of your cake.