



BAJA CANTINA

MEXICAN RESTAURANT
AND BEER GARDEN



EVENT & FUNCTION PACK

WELCOME TO BAJA CANTINA

Your Destination for Authentic Cali-Mex Celebrations

Since opening our doors in 2006, Baja Cantina on iconic Glebe Point Road has become a beloved Sydney institution. As the original home of the Baja Cantina story, we have spent nearly two decades perfecting the art of relaxed hospitality, generous dining, and unforgettable events. Whether you are planning a milestone birthday, a corporate team-building session, or a festive end-of-year party, our venue provides a colourful, high-energy backdrop for any occasion.

The Vibe

We believe that a great event is about more than just what is on the table—it is about the energy of the room. Baja Cantina Glebe offers a bustling, effortlessly vibrant atmosphere where every guest feels instantly at home. From our lively indoor dining spaces to our famous Beer garden, the setting is designed to bring people together.

Your Event, Your Way.

From bottomless sessions and casual catch-ups to exclusive venue takeovers, we offer flexible packages that can be tailored to suit the size, style, and budget of your event. Let our dedicated team take the stress out of planning so you can focus on enjoying the fiesta



MENU

The Menu

Our food and beverage packages are built around connection. We celebrate bold, authentic Mexican flavours through generous, share-style dishes crafted from fresh, high-quality ingredients.



MENU

Baja Cantina Set Menu

(Minimum 4 ppl)

Banquet 1 | \$65pp

Mixed Dips

Guacamole, Queso, Mild Salsa Served with Corn Chips

Corn Ribs

Macha oil, cheese, lime, coriander, sriracha mayo

Chicken Flautas

Chicken, black beans, cheese, rolled in Flour tortilla fried crisp Served with Guacamole

Baja Salad

Iceberg Lettuce, Olives, Cheese, Tomato, Citrus Jalapeno Vinaigrette

Chicken Fajitas

House recipe - Marinated Chicken with Sautéed Capsicum, Onions, Cheese, Sour Cream, Lettuce, Guacamole, Rice, Beans, Served with Flour / Corn Tortilla & Salsa

Churros

A sweet snack consisting of a strip of fried dough dusted with sugar & Cinnamon, served with Chocolate dip



Fully Licensed. No BYO
Functions / Catering Available
Maximum bill split policy of up to 5 individuals per table.
We appreciate your understanding.
10% surcharge on Sundays, 15% on Public Holidays

Banquet 2 | \$75pp

Mixed Dips

Guacamole, Queso, Mild Salsa Served with Corn Chips

Beef Taquitos

Shredded beef, Queso, Wrapped in Corn tortilla, fried Crisp, Served with Chipotle Salsa

Ceviche Tostadas

Crispy corn tortilla with Citrus marinated fish from the market, Top with avocado, cucumber, tomato, Coriander, and lime juice

Chicken Quesadilla

Crisp Flour or Corn Tortilla filled with Cheese & Chicken, Served with Rice, Beans & Sour Cream

Baja Fish Taco

Beer battered, sriracha aioli, fresh cabbage, pico de gallo, lime, flour tortilla

Wagyu Rib Eye Taco

MBS 4-5, cheese crust, guacamole, house salsa, lime, flour tortilla

Churros

A sweet snack consisting of a strip of fried dough dusted with sugar & Cinnamon, served with Chocolate dip

Bottomless Brunch

(Last seating 1:30 pm), 1.5 hrs seating time

\$ 95 pp

Mixed Dips

Unlimited Tacos

(Beef / Chicken / Pork / Vegetarian)

Fajitas

(Chicken / Vegetable)

Bottomless

Sangria & Margarita & Spritz

Red

Tommy's

Aperol

Sparkling

Clasico

Limoncello

Jalapeno

Bottomless Dinner

(Last seating 7:00 pm), 2 hrs seating time
Same menu as above

\$ 125 pp

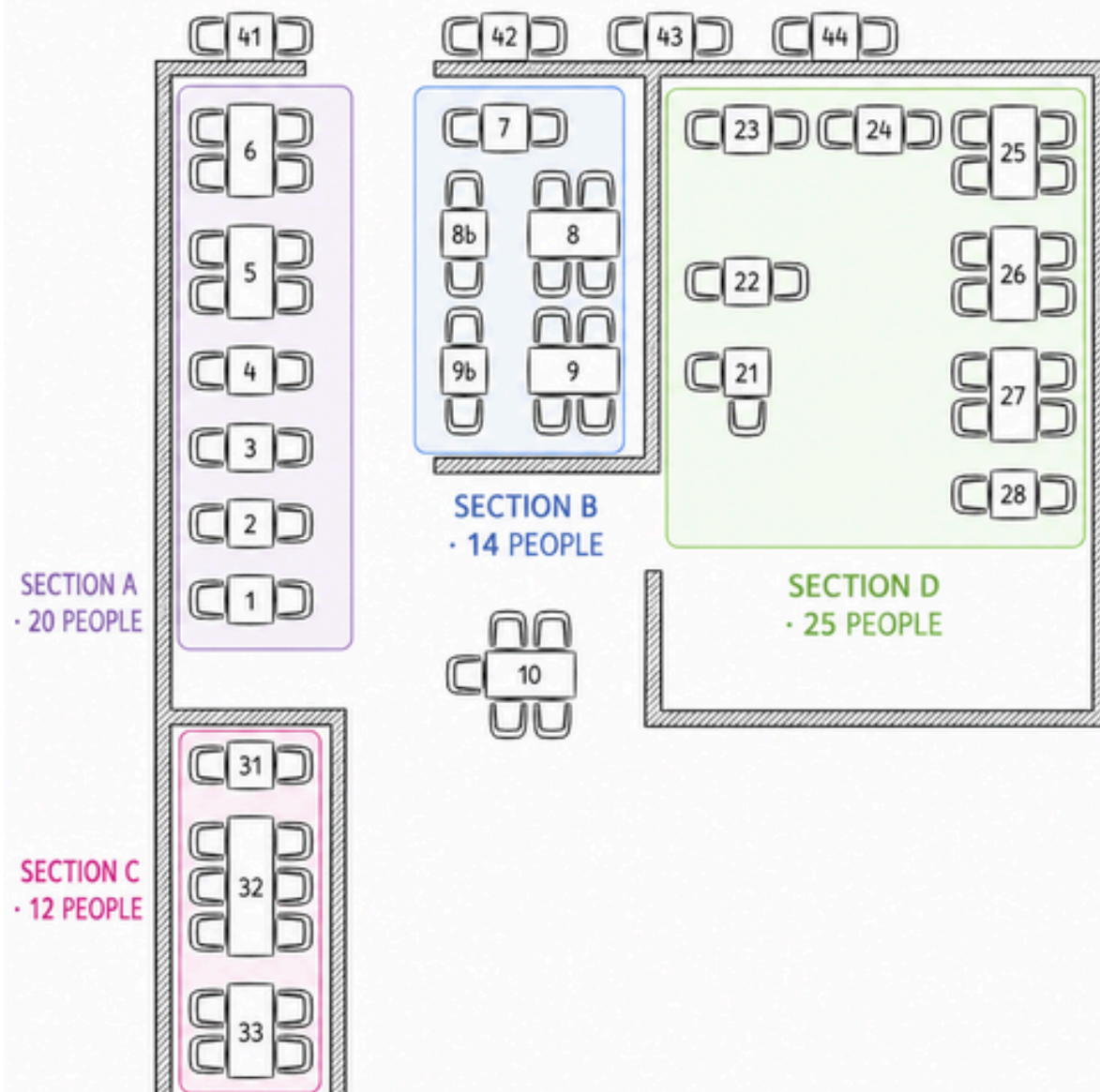


NO food/drink waste, extra \$10 pp applies

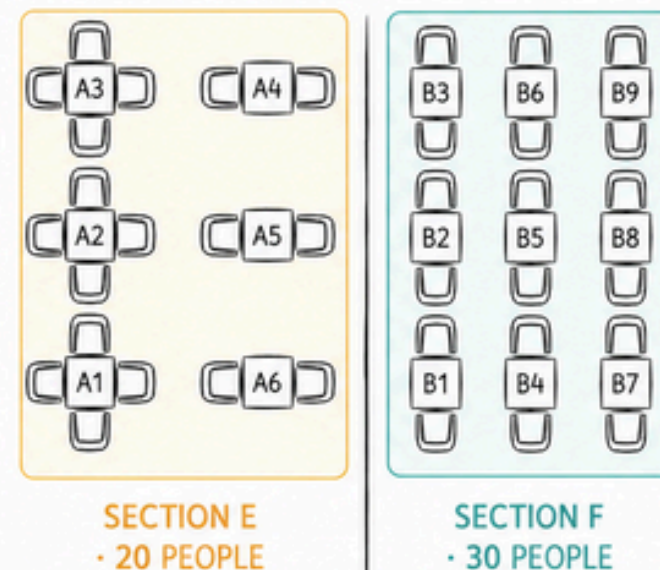
VENUE



FRONT



GARDEN



INDOOR: 71 PEOPLE

GARDEN: 50 PEOPLE

TOTAL: 121 PEOPLE

FAQ'S

MENUS

WE CAN CREATE A CUSTOM MENU FOR THE EVENT IF OUR STANDARD PACKAGES ARE NOT WHAT YOU ARE AFTER. THIS MAY TAKE A LITTLE MORE TIME, SO PLEASE TRY TO GIVE US 4 WEEKS' NOTICE.

HOW FAR IN ADVANCE SHOULD I BOOK?

WE RECOMMEND BOOKING AT LEAST 2-4 WEEKS IN ADVANCE FOR MIDWEEK, BUT 4 WEEKS IN ADVANCE FOR WEEKENDS. HOWEVER, FEEL FREE TO CHECK WITH US FOR LAST-MINUTE AVAILABILITY.

IS A DEPOSIT REQUIRED TO HOLD THE DATE?

YES. TO SECURE YOUR DATE, WE REQUIRE A NON-REFUNDABLE \$500 DEPOSIT, WHICH WILL BE APPLIED TO YOUR FINAL BILL. FOR HIRING WHOLE AREAS 50% DEPOSIT OF PROJECTED SPEND WILL BE REQUIRED WITH A 4 WEEK NOTICE FOR CANCELLATION

WHAT'S THE COST TO HIRE THE WHOLE VENUE?

WHOLE GARDEN, 5K,
INDOOR 7K, ALL TOGETHER (11K)

DO YOU ALLOW BYO?

WE ARE FULLY LICENSED AND DO NOT ALLOW BYO BEVERAGES.

CAN YOU ACCOMMODATE DIETARY RESTRICTIONS?

ABSOLUTELY. WHETHER IT'S VEGAN, DAIRY-FREE, GLUTEN-FREE, OR SEVERE NUT ALLERGIES, OUR CHEFS CAN TAILOR SPECIFIC DISHES TO ENSURE EVERY GUEST IS SAFELY AND HAPPILY FED. PLEASE MAKE SURE YOU GIVE US 7 DAYS NOTICE.

CAN I BRING MY OWN CAKE?

YOU ARE WELCOME TO BRING OUTSIDE CAKE.

WHEN CAN I COME IN TO DECORATE?

YOU (OR YOUR VENDORS) CAN TYPICALLY ACCESS THE SPACE 2 HOURS BEFORE DEPENDING OF THE DAY OF THE EVENT. WE ASK THAT YOU REFRAIN FROM USING GLITTER, CONFETTI, OR ANYTHING THAT REQUIRES NAILS/SCREWS IN THE WALLS.

IS THERE PARKING AVAILABLE?

THERE IS PLENTY OF PARKING AVAILABLE ON THE STREET OR AT THE BROADWAY SHOPPING CENTRE

IS THE SPACE ACCESSIBLE?

THERE ARE STEPS TO GET INTO THE BATHROOM. SO PLEASE TAKE THIS INTO ACCOUNT WHEN BOOKING.

ARE THERE ANY HIDDEN FEES?

TRANSPARENCY IS OUR THING. IN ADDITION TO FOOD AND DRINK COSTS THERE ARE 15% SURCHARGES FOR PUBLIC HOLIDAYS AND 10% FOR SUNDAYS