

# TEDDYS

## Event Packages

Thank you for considering Teddys for your special occasion.

Enclosed are our key offerings for your event with us.

We take great care in our curation and look forward to assisting in the creation of an event to reflect you, and your celebration.

## **Exclusive Events**

### **Minimum Guest Numbers**

Sunday - Thursday 50 Guests minimum

Friday - Saturday 60 Guests Minimum

Minors allowed under supervision

**Minimum Food & Beverage Deposit \$4500**

see terms and conditions for details

Audio / Visual equipment available upon request. DJ equipment available for 1 night hire.

DJ Equipment:

1 x Pioneer XDJ RX3 all in one unit

2 x JBL EON 15" PA Speakers

1 x Gravity DJ Table

One night hire - \$375

\*all equipment will be set up for your arrival

# Exclusive Events Menu

## Grazing Table

Chefs selection of mixed cheese and cured meats complimented with grissini sticks, crackers, nuts, fruits, berries, veggies, marinated olives, quince paste

### Cheese selection

Mafra-cloth aged cheddar  
Tasmanian double cream brie  
Tarago river shadow of blue

### Cured meat selection

Prosciutto  
Salami sopressa  
Salami finocchiata

\$30 per person minimum of 50 people

# Exclusive Event Canapés Menu

## Cold

- Cherry tomato bruschetta with basil pesto, balsamic glaze on toast (gf,ve) \$5
- Caramalised beetroot tart mascarpone, balsamic glaze (nf,v) \$6
- Smoked chicken with nam jim, slaw, chilli aioli, on a corn tostadas(gf,nf,df) \$6
- Sydney Rock oysters on ice with lemon wedge(gf,df,nf) \$7
- Tuna crudo with japanese dressing, apples, cucumber on corn chips (df,gf,nf) \$7
- Seared beef tenderloins with enoki mushrooms & balsamic glaze on a toast (df,nf) \$7

## Hot

- House made pork sausage rolls with tomatoes chutney (nf) \$6
- Plant-based mini sliders house pickles and tomatoes chutney (df,ve,nf) \$7
- Wagyu sliders with pickles, onions, mustard, tomatoes sauce and aioli (nf) \$7
- Mini lobster and prawn rolls slaw, house tartare on a brioche bun(nf) \$8
- Cajun chicken skewers with romesco (gf,nf,df) \$6
- Lamb skewers with tzatziki (df,gf,nf) \$

**( Minimum 30 pieces per item and minimum total order of 4 x cold and 4 x hot items per event, finalise food order 2 weeks prior to the event date )**

# Exclusive Event Pizza Menu

## Buffalo Margherita

Pomodoro, buffalo mozzarella, fresh basil, extra virgin olive oil, parmesan (vg,veo) \$24

## Funghi

Pomodoro, fior de latte, garlic, rosemary, assorted mushrooms, fresh parsley, parmesan, olive oil (vg,veo,) \$24

## Don Potato

Garlic rosemary, fior di latte, seasoned potatoes, rosemary, parmesan, sea salt (v,veo) \$24

## Pepperoni

Pomodoro, fior de latte, oregano (nf) \$25

## Rocket Prosciutto

Pomodoro, fior de latte, spanish onion, extra virgin olive oil, parmesan, wild aragulla and balsamic glaze (nf) \$26

## Diavola

Pomodoro, fior de latte, peperoni, jalapenos, chilli flakes, oregano, hot honey (nf,gfo) \$27

## La Carne

Pomodoro, fior de latte, peperoni, prosciutto, sopressa salami, oregano (nf) \$28

## Melted Brie on Stone Baked Bread

French brie, wild berries compote, hot honey (nf,v) \$22

## Nutella

Marshmallow, fresh berries, mint, icing sugar (v) \$18

## Garlic Bread

Garlic rosemary, herbed butter, parmesan, parsley (v,veo,nf) \$14

# Beverage packages

Prices for Beverage Packages are per head - minimum 50 people required

## Classic

\$55 for 2hs | \$65 for 3hs  
\$75 for 4hs | \$85 for 5hs

Ate Sauvignon Blanc  
Ate Cabernet Sauvignon  
Ate Sparkling Brut  
Young Henrys Draught Lager,  
Young Henrys Newtowner Pale Ale  
Soft drinks

## Premium

\$65 for 2hs | \$75 for 3hs  
\$85 for 4hs | \$95 for 5hs

Ate Sparkling Brut  
Ate Sauvignon Blanc  
Days & Daze Pinot Gris, SA  
Ate Cabernet Sauvignon  
Days & Daze, Shiraz, SA  
Young Henrys Draught Lager, Newtowner Pale Ale,  
Cloudy Cider, Newtowner 3.5  
Soft drinks

## Deluxe

\$75 for 2hs | \$85 for 3hs  
\$95 for 4hs | \$105 for 5hs

Ate Sparkling or Motley Cru Prosecco  
Fringe Societe Chardonnay, France  
Days & Daze Pinot Gris, SA  
Cloud St, Pinot Noir, VIC  
Days & Daze Shiraz, SA  
Young Henrys Lager, Newtowner Pale Ale, Cider, Newtowner 3.5  
Philter XPA, Bentspoke IPA  
House Spirits - Vodka, Gin, Rum, Bourbon, Scotch, Tequilla  
Soft drinks & Juices

# TERMS & CONDITIONS

## MINIMUM SPEND

A minimum food and beverage spend applies for your booking. Any food or drinks purchased count towards this amount.

## FINAL NUMBERS, RESERVATION & PAYMENT

A deposit of \$1500 is required 30 days prior to your event to secure the date. The remaining deposit (minimum \$3000) is required 14 days prior to your event along with final catering menu and RSVPs. If your catering and beverage package total is more than \$4500, the total deposit is required 2 weeks prior. Any bar tabs additional to your deposit can be paid at the conclusion of your event.

## CANCELLATIONS

All cancellations must be given in writing. Cancellations within 7 days of the event will result in the \$1500 booking deposit not being refunded. Cancellations within 48 hours of the event will result in the \$4500 deposit not being refunded. Any amount over \$4500 will be refunded in the event of cancellation.

## MENU UPDATES

All food and beverage menus are subject to change. We will notify you of any changes in advance of your event.

## MINORS

Under 18s are allowed if supervised by a parent or legal guardian.

## DAMAGES

Clients are responsible for any damage to the venue or its property during the event.

## DECORATIONS

Decorations are allowed but must not damage the venue. Glitter, confetti, and similar materials are not permitted.

## ENTERTAINMENT

Clients must arrange entertainment with venue approval. Noise levels must be discussed at the time of booking. The venue reserves the right to adjust or stop entertainment if needed.

## FAQS

### CAN WE BRING OUR OWN DECORATIONS?

Yes, but they must not damage the venue. Confetti, flower petals, and similar decorations are not allowed. Check with the function's coordinator for details.

### WHEN CAN WE ACCESS THE SPACE FOR SETUP?

Access is available from 12pm on the day of the event.

### WHAT ARE THE BAR OPTIONS?

A cash bar requires guests to buy their own drinks. A pre-paid bar tab allows you to set a budget (e.g.: \$2,000) with optional drink restrictions. Once the limit is reached, you can extend the limit or guests must purchase their own drinks. A consumption bar tab runs for a set time (e.g., 6 PM-10 PM), with the total paid at the end. Drink selection can be restricted. Beverage packages are also available. Please see above for details.

### DO GUEST PURCHASES COUNT TOWARD THE MINIMUM SPEND?

Absolutely, cash bar purchases by guests count toward your minimum spend for the event.

### CAN I BRING MY OWN CAKE?

Yes. A \$2.00 per person cakeage fee applies for cutting and plating.

### CAN I PLAY MY OWN MUSIC?

Your choice of music is absolutely allowed. Please provide a link to a Spotify playlist prior to the event.

### FOOD ALLERGIES AND DIETARY REQUIREMENTS?

We do our best to cater for food allergies and special dietary needs. Please let us know of any allergies or dietary requirements at least 7 days before your event.

# TEDDYS

Thank you for considering Teddys for your special occasion. If you have any questions or enquiries please feel free to email us at:

[functions@warrenviewhotel.com.au](mailto:functions@warrenviewhotel.com.au)

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