

TETAS AUTHENTIC LEBANESE

FUNCTIONS & EVENTS



teta's
authentic lebanese



FUNCTION SPACES

THE TERRACE

Our Terrace located on Level 2 holds any function with room for decor, props and grazing table. This room can be made into a private dining space separated by glass doors. Fully equipped with air-conditioning.



MAX 70PAX



80PAX

MIN SPEND APPLIES (PRIVATE FUNCTIONS ONLY)

WED,THU,SUN \$3500

FRI,SAT \$5000





SMALLER SPACES

This space located on Level 2 can
be joined with our terrace to fit
100pax.



UP TO 30PAX



40PAX



MIN SPEND APPLIES (PRIVATE FUNCTIONS ONLY)
WED,THU,SUN \$2000
FRI,SAT \$3000

FUNCTION SPACES

MEZZE BANQUET

VEGETRIAN

DIPS -Hommus - Babaghanouj - Labne - Tourn

MEZZE - Falafel - Ladies fingers -haloumi - Arnabit -
potatoes w corriander - batengen bil laben

SALADS - Tabouli - Fattoush

SIDES - Pickles

\$59 PER PERSON



DELUXE BANQUET

DIPS -Hommus - Babaghanouj - Labne - Toum

MEZZE - Falafel - Meat Sambousik

SALADS - Tabouli - Fattoush

SIDES - Pickles, Vermicelli rice, Chargrilled Veggies

MEATS - Kafte - Lamb - Lemon garlic chicken

\$69 PER PERSON



TETAS BANQUET

DIPS -Hommus - Babaghanouj - Labne - Toum

MEZZE - Kibbeh Nayye, Choice of any 2 Mezze

SALADS - Tabouli - Fattoush

MEATS - Kafte - Lamb - Lemon garlic chicken

SIDES - Pickles - vermicelli rice

DESSERT - House-made Pistachio ice-cream

\$84 PER PERSON



DRINKS

BAR TAB

Build your own beverage list from wines, beers, spirits, cocktails and let us know the limit!

CASH BAR

Let your guests pick their drink of choice at their expense.



DRINKS PACKAGES

STANDARD \$18 pp
(soft drinks, juices & sparkling water)

+1 hour \$4pp

DELUXE \$40pp
(Soft drinks, house red & white wine, sparkling wine & beers)

+1 hour \$14pp

PREMIUM \$50pp
(Soft drinks, spirits, house red & white wine, sparkling wine & beers)

+1 hour \$15pp

All drinks packages are for 2hrs only



TERMS & CONDITIONS

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BOOKING CONFIRMATION AND DEPOSIT

Your event will be confirmed once we receive a completed and signed booking form with credit card details.

A 10% deposit payment will be taken from the credit card on file unless specifically requested to be paid via EFT.

1.1% surcharges will apply to all credit card transactions otherwise EFT is accepted.

CANCELLATIONS

We appreciate that circumstances may occur, which could make it necessary for a function to be cancelled. In all instances written notice is required. If booking is cancelled within 14 days of reservation, there will be a \$25pp charge.

FINAL EVENT DETAILS AND MENU SELECTIONS

Banquet selection is required 7 days prior to the booking date along with final guest numbers.

Please note any dietary requirements and we will do our best to cater for them.

PRICE VARIATIONS AND SERVICE FEES

Although every effort is made by Teta's Lebanese management to maintain menu prices as printed, price variations may occur at the discretion of management.

A 5% service charge is applied to all bookings of 12 or more guests as a gratuity paid directly to the staff. An additional 5% fee will apply to all bookings made on days we are normally closed, bringing the total surcharge to 10%.

FINAL PAYMENT

Final payment and any additional charges incurred throughout the duration of your event will be charged on the final bill.

FOOD AND BEVERAGE POLICY

We do not accept BYO. No other food or liquor is to be brought into the restaurant with the exception of a cake where a cakeage fee of \$2 per person will apply.

All guests must be seated while drinking.

For health and safety reasons, any food that is left will be disposed.

DECORATIONS

Please notify us if you have an event planner organised for set up and pack down of decorations. We will arrange times with them accordingly.

Please note, we ask that decorations are taken down immediately after your event has concluded and not left behind.

Name of event planner :

Mobile:

Email:

CREDIT CARD – To hold your booking (Surcharge of 1.4% will apply)

Mastercard

Visa AMEX

Cardholder's name:

Signature:

Card number:

Expiry Date:

Security #:

Name:

Signed:

Date:

NAME:

COMPANY:

EMAIL:

PHONE #:

OCCASION:

EVENT DATE:

EVENT TIME:

GUEST #

Food Package:

Drinks Package: