

WARINE

PERUVIAN CUISINE

EVENTS & PRIVATE DINING

BE IMMERSED IN A UNIQUE CULINARY EXPERIENCE

Warike opened on Devonshire Street in Surry Hills in May 2022 with a dream of presenting Peruvian flavours in a modern and exciting way.

Executive Chef Hector Chunga has designed Warike's menu to highlight flavors and techniques used in dishes over 300 years old. With a focus on history and traditions, our kitchen team incorporates the finest Peruvian and Australian ingredients to offer guests a journey through the flavors and textures of Peru.

With a cocktail list inspired by the fruit and flora native to this culinary giant, Warike's stylish food and signature cocktails have been meticulously crafted to position the restaurant as a prime dining destination in Australia.





VENUE HIRE

The exclusive hire of Warike gives our guests a completely private and memorable dining experience. Our stunning, light-filled venue is a versatile space that can be adapted for any occasion and hired for lunch or dinner.

Our friendly and accommodating team will ensure a flawless experience every step of the way. From our events team who can tailor a package to meet your specific needs, down to the wait staff who are on hand throughout the duration of your event. Let us take care of you, so you can sit back, relax and enjoy the feast.

58 seated

AN UNRIVALLED DINING EXPERIENCE

Perfect for any type of celebrations, Warike's dining room seats up to 58 guests.

The space boasts a large open floor layout with an open kitchen, adding a wow factor and making it ideal for your next event.

Whether it's a work end of year party, anniversary or milestone birthday, our large dining room is the ideal space to share a Peruvian feast with your loved ones.



DINE THE WARIKE WAY

Our banquet style sharing menus have been curated by Executive Chef Hector Chunga to encapsulate the flavors of the Peru in ways that are creative, unique and ultimately delicious.

Please note these menus can change at any time due to seasonality.

For a seated event, please select from one of the following menus:

BANQUET 85PP

BREAD WITH ROCOTO BUTTER

HUMMUS PERUANO

CEVICHE CLASICO

CAUSA SPANNER CRAB

CHEESY SCALLOPS

CALAMARI A LO MACHO

CHEESECAKE

SIGNATURE BANQUET 115PP

WARIKE OYSTERS

TORTA DE CHOCLO SMOKED SALMON

CEVICHE CARRETILLERO

AJI DE GALLINA ROLLS

KING PRAWNS PARIHUELA SAUCE

LOMO SALTADO

PERUVIAN RICE

LUCUMA



BEVERAGE PACKAGES

Please note: Our beverage packages are available for large groups of 14 or more and exclusive venue hire only. Upgrades must be pre-selected with our reservation team prior to the event. This is a sample menu and is subject to change.

ON ARRIVAL

UPGRADE TO ONE GLASS OF SPARKLING
OR A COCKTAIL ON ARRIVAL

NV Rive Della Chiesa Prosecco, Veneto, ITA
+14PP

NV Veuve Clicquot, Reims, France +33PP

Spritz or Signature Cocktails +16PP

CLASSIC

TWO HOUR PACKAGE 59 PP
THREE HOUR PACKAGE 89 PP

BEER:

Cusquena Lager, Lima PERU

WHITE:

2021 Wilhelm Walsh Pinot Grigio 'Prendo', Alto
Adige

ROSE:

2022 Mercer Wines Rosato, Orange, NSW

RED:

2021 Millton Vineyard and Winery 'La Cote' Pinot
Noir, Gisborne, NZ

Soft drinks and juice

PREMIUM

TWO HOUR PACKAGE 85 PP
THREE HOUR PACKAGE 125 PP

BEER (CHOOSE TWO):

Cusquena Lager, Lima PERU

Sapporo, Tokyo Japan

Kirin Ichiban, Tokyo Japan

Young Henrys Newtowner, Newtown NSW

Philter's XPA Alexandria, NSW

WHITE (CHOOSE TWO):

2021 Forjas del Salnés Leirana Albariño, Rias Baixas, SP

2022 Ottelia Chardonnay Mt Gambier, SA

2021 Vine Mind Riesling Clare Valley, SA

2022 Villard 'Expresión' Sauvignon Blanc Casablanca Valley, CHI

ROSE (CHOOSE ONE):

2021 Mde Minuty, Cotes de Provence, FRA

2020 Lectores Vini 'Pomagrana' Trepát, Priorat & Conca de

Barbera, SP

2022 HEY ROSE!, Mendoza, ARG

RED (CHOOSE TWO):

2022 Domenica 'Two Cells' Shiraz, Beechworth, VIC

2022 Villard 'Expresión' Pinot Noir, Casablanca Valley, CHI

2019 Vina Marty 'Pirca' Carménère, Cachapoal, CHI

Soft drinks and juice



OPENING HOURS

LUNCH

Friday and Saturday, reservations starting from 12.00pm to 2.00pm

DINNER

Tuesday to Wednesday, reservations starting from 5.00pm - 8.30pm
Thursday to Saturday, reservations starting from 5.00pm - 9.00pm
Dates outside our standard opening hours may be available at request.

ENQUIRIES

The team at Warike are here to ensure your event runs smoothly and that requests are catered for wherever possible. To begin planning your event, please get in touch by contacting our reservations and events team.

(02) 9310 3659

reservations@warikerestaurant.com

www.warikerestaurant.com

255 Devonshire Street

Surry Hills NSW 2010

TERMS & CONDITIONS

FUNCTION & EVENTS BOOKING

Your booking will be confirmed once we have received the signed booking form with credit card details as an acceptance of the terms and conditions. By doing so you agree that WARIKE will keep your credit card details on file until the final account balance is settled. A deposit amount of 25% of the value of the function is required. All functions must opt for a set menu choice. The final number of guests attending must be notified to the reservations manager no less than 48 hours prior to the booking, this is the number of guests for which you will be charged.

CANCELLATIONS

For group bookings, any cancellations/amendments with less than 72 hours' notice will incur a \$50pp fee. For exclusive venue hire bookings, any cancellations/amendments within less than 72 hours' notice, or a fee of the deposit amount will incur. Please note a written cancellation is required to the reservations team at reservations@warikerestaurant.com

MINIMUM SPEND

A minimum spend applies to all function and events bookings. The minimum spend will be dependent on date, time and season and will be confirmed with you on a case-by-case basis.

PAYMENT DETAILS

There is a 10% service charge applicable to all bookings of seven guests or more and this gratuity goes straight to the staff in its entirety. The service charge is calculated on top of the minimum spend. A 10% surcharge applies on Sunday and a 15% surcharge applies on Public Holidays. Please note all bills must be settled on the day/night. WARIKE is unable to invoice clients after the event and payment must be made in full over a maximum of two credit cards.

MENUS AND BEVERAGES

All bookings must opt for a set menu choice. Please note that the menus are seasonal and are subject to change. Bottomless beverage packages are only available on Saturday and Sunday lunch services, when dining from one of our banquet menus. Beverage packages must be pre-ordered with our reservations team one week prior to the reservation, to ensure we have sufficient stock for your event. Bottomless beverage package time is active during reservation start and finish time. As we are a fully licensed venue, we do not offer BYO.

SEATING TIMES

Bookings for lunch must finish by 4.30pm. For dinner bookings, last drinks will be offered at 11.30pm and the restaurant must be closed by 12.00am. This is to comply with the terms of our licence.

DIETARY REQUIREMENTS AND ALLERGIES

To ensure all of your guests are properly catered for, any dietary requirements or special requests must be confirmed with venue management at least 72 hours prior to the booking. It is helpful if you are able to give as much detail as possible on the booking form.

SEATING ARRANGEMENTS

While we strive to give our guests exactly what they desire we cannot guarantee any specific seating arrangements. Groups of eight or more may be split over two tables for ease of service.