

Beau



The perfect spot for your next event.

Welcome to Beau. Where you want your event to begin and finish.

We have something special for your next event, from a laneway to a rooftop. Each of our spaces offers a unique experience for you and your guests.

Our dedicated and talented team are here to create a memorable event. Together with tailored menus and beverage offerings, we deliver exceptional services beyond your expectations.

We look forward to sharing our spaces and being the perfect spot for your next event.

Beau Team x

BEAU BAR



Are you looking for an intimate space for your next event? Beau Bar is the perfect spot.

A beautiful large open bar is the feature of this space and allows guests to watch all the action.

Enjoy canapés and champagne on arrival in Fracks Lane before entering the bar for the main event.

With tailored menu & beverage offerings, our team is here to work with you and assist in delivering a memorable experience for you and your guests.

A minimum food & beverage spend will apply when this space is booked exclusively.

40 Seated - Wifi - AV

60 Standing - Wifi - AV

BEAU KITCHEN



Located across from Beau Bar and connected by Fracks Lane, Beau Kitchen can be hired exclusively on its own or as an additional space to the Bar.

Whether it's a corporate meeting, a breakfast event or utilised as a backstage space for your main soiree, our team is here to work with you and accommodate all your event needs.

A minimum food & beverage spend will apply when this space is booked exclusively.

25 Seated - Wifi - AV

40 Standing - Wifi - AV

BEAU ROOFTOP



Enter through Fracks Lane and up the lift to the Beau Rooftop. This is a space that will be sure to impress with stunning city views.

Whether it's a breakfast launch featuring mimosas or a corporate networking event with canapés and beverages selected by our Sommelier and Head Chef, our team is here to work with you and create a memorable event for you and your guests.

A minimum food & beverage spend will apply when this space is booked exclusively.

SET MENU \$95 PP



Bread with Hummus, Cauliflower,
Raisins, Pine Nut, Burnt Butter

Shishito Peppers, Olasagasti
Anchovies, Nigela

Cold cut Porchetta, Pickled Green
Chilli, Salsa Verde

Gigli, Heirloom Mushrooms,
Shiitake XO

Spatchcock, Preserved Lemon,
Roasted Grapes

Bitter Leaves, Palm Sugar, Stone
fruit, Ricotta Salata

Pavlova, Passionfruit, Pistachio,
Chocolate Sorbet

Additional: Margra Lamb rump, Ajo Blanco, Turkish Peppers - \$10pp supplement

Dietary requirements can be catered to.

CANAPÉ PACKAGE OPTIONS



1 HOUR PACKAGE \$45PP

Choice of:

- Three cold canapés
- Three hot canapés

1.5 HOUR PACKAGE \$57PP

Choice of:

- Three cold canapés
- Four hot canapés

2 HOUR PACKAGE \$65PP

Choice of:

- Three cold canapés
- Four hot canapés
- One large canapé

Dietary requirements can be catered to.

Additional canapés or sweet canapés are \$8 per item.

Additional large canapés are \$11 per item.

Additional labour charges may apply for functions under 40 people.

CANAPÉ OPTIONS

COLD CANAPÉS

Mount Zero Olives, Orange, Chilli and Rosemary
Sydney Rock Oysters with Nori Mignonette
Cured Salmon, Blini, Crème Fraîche, Roe
Seared Beef Tartare En Croute, Jalapeno, Manchego
Profiterole, House Curd, Malfroy's Honey
Brioche, Holy Goat, Roasted Pear, Fennel Jam
Chicken liver Parfait, Oloroso & Mead
Fresh Pea, Mint, Mascarpone Tartlet
Devilled Eggs, Curry, Sumac

LARGE CANAPÉS

Lamb Neck Filled Manoush, Toum, Zhoug
Fish and Chips, Yoghurt Tartare
Salt and Pepper School Prawns, Aioli
Freekeh Risotto, Mushroom XO, Ricotta Salaita

HOT CANAPÉS

Lamb Riblet, Green Harissa, Labneh
Steam Bun, Glazed Pork, Burnt Apple
Prawn and Hash brown Roll, Marie Rose
Onion bhaji, Tamarind Mayonnaise
Crisp Rice Cake, Yellowfin Tuna, Ponzu
Blackened Carrot, Whipped Cashew, Agrodolce
Filo Wrapped Halloumi, Grape Molasses, Quince, Urfa Pepper
Roasted Chicken skewer, Chilli, Zhoug, Puffed Rice
Hashbrown, Flathead & Scallop Sausage, Roe

SWEET CANAPÉS

Persian Love Cakes
Walnut Baklava
Soft Chocolate Tartlet with Sea Salt

BEVERAGE PACKAGE



COCKTAIL MENU

Beau Beginnings - \$25

+ Never Never Ginache, Apricot Brandy,
Orgeat, Absinthe, Citrus, Wonder Foam

Dopamine - \$23

+ Calvados, Dark Rum, Maurin Quina Le Pay,
Papaya Citrus, Wonder Foam

Foray down Fracks Lane - \$24

+ Bourbon, Peated Whisky, Chartreuse Yellow,
Beetroot, Citrus

Garibaldi Gazoz - \$16

+ Campari, Turkish Orange Gazoz

197 Steps - \$27

+ Halva Chocolate Brownie Rye Whisky,
Citadelle Garden D'Ete, Benedictine D.O.M.,
Sweet Vermouth, Absinthe, Peychaud's

STANDARD (SAMPLE)

2 HOUR BEVERAGE PACKAGE \$75PP

3 HOUR BEVERAGE PACKAGE \$110PP

Wines

Ba-Ba-Rumba Prosecco, Tumbarumba AUS

Pinot Grigio by Aaron Mercer, Hunter Valley AUS

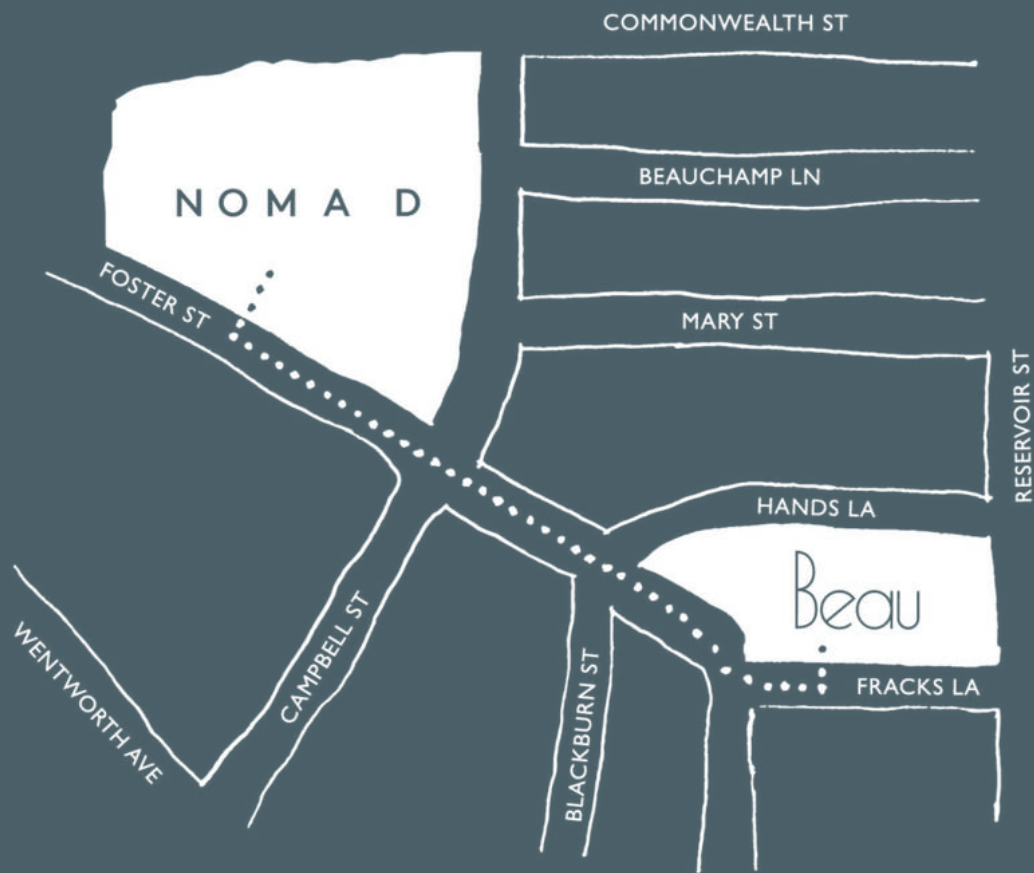
Rosé by Will Gilbert, Mudgee AUS

Cabernet Franc by Sparrow & Vine, Coonawarra AUS

Beers

Bright Brewery 'Alpine' Lager, Bright VIC

The Wanderer Pale Ale by NOMAD, Surry Hills NSW



If you have any questions or wish to speak with a team member, submit an event enquiry, and our team will contact you shortly!

We look forward to sharing our spaces and being the perfect spot for your next event.

Beau Team x

Beau

		LUNCH	DINNER
BEAU BAR	Monday	F&B: \$5,000 RH: 0	F&B: \$7,000 RH: 0
Capacity 40	Tuesday	F&B: \$5,000 RH: 0	F&B: \$7,000 RH: 0
	Wednesday	F&B: \$6,000 RH: 0	F&B: \$7,000 RH: 0
	Thursday	F&B: \$6,000 RH: 0	F&B: \$7,000 RH: 0
	Friday	F&B: \$5,000 RH: \$2,000	F&B: \$12,000 RH: \$2,000
	Saturday	F&B: \$12,000 RH: \$2,000	F&B: \$14,000 RH: \$2,000
	Sunday	F&B: \$10,000 RH: \$2,000	F&B: \$10,000 RH: \$2,000

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TERMS AND CONDITIONS

MINIMUM SPEND

A minimum spend and room hire applies for your event. Any expenses incurred above the minimum spend will be charged accordingly & added to the final bill at the completion of your event. Please provide as much detail as possible so we can create the perfect experience for you.

DEPOSIT

25% of the minimum spend requirement is payable to secure your reservation. 30 days out from your event we require the remain 75% of the event to be paid.

By paying the deposit you automatically agree to the terms and conditions outlined in the cancellation policy. This deposit is non refundable.

CANCELLATION POLICY

All cancellations must be received in writing:

- Cancellations 60 days prior to your event will be refunded in full less a \$100 admin fee and credit card surcharges.
- Cancellations within 60 days of your event will forfeit the deposit.
- Cancellations within 14 days prior to the event will incur 100% of the minimum spend being forfeited.

SERVICE CHARGE

A discretionary service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

BOOKING STATUS

Enquiry only, we are currently not holding a reservation for your event, so availability cannot be guaranteed. Please contact the Reservations team to proceed, your reservation is secured once we have received your deposit and credit card details.

HOST / SECURITY

A Security/Host is required for the duration of your event for a minimum 4-hour charge. Please see rates below. We book 1 host/guard for every 100 guests pending service requirements. Security/Host will be from 30 mins prior to bump in and 30 mins after bump out based on the above times. Rates are per host/guard: Monday-Sunday \$40per hour, Public Holidays \$80 per hour & Special Event Days \$100 per hour.

ROOM INCLUSIONS

Wait staff: ratio approx. 1 for 25-30 for cocktail events pending service requirements. Free Wi-Fi on request. In house background music.

GENERAL

Beau is a fully licensed premises, please let us know if minors are attending. The full bill is to be paid at completion of your event. Please note that Beau does not invoice clients after the event and payment must be made in full.

CONTACT US

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eat@beau.sydney

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