



**BEAST&CO**

BOHEMIAN CUISINE



# Welcome to **BEAST&CO**

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**Beast&Co** is your local restaurant and bar hidden on the buzzing Bourke Street in the heart of Surry Hills.

Our Euro-inspired seasonal menu focuses on local produce coming from earth, lands, rivers and the sea prepared in a modern way.

**Beast&Co** can be exclusively hired for private functions or for smaller group bookings and our entire team is ready to make your event memorable.

To enquire about hosting an event with us, please call

0401 093 625 or email  
[reservations@beastandco.com.au](mailto:reservations@beastandco.com.au)

If you would like to see the venue, we would be very happy to show you around (by appointment only).

**Kind Regards,**

Petra Kanalosova , Events Co-ordinator



# Group Bookings

**Entire Venue:** 50 Seated, 98 Cocktail Style

**Semi - Private Area:** 24 – 30 Seated

**Courtyard:** 24 Seated

## Capacity: 10-30 Guests

For groups over 10 you are required to dine on one of our set menu options and a 7% group service charge is applied to the final food and beverage amount.

The maximum number for group bookings is 30, any number over this would require in a full venue buy out.

## Exclusive hire

Entire Venue: 50 Seated, 98 Cocktail Style

Our iconic European restaurant & bar is located in the heart of Surry Hills. Cozy dining room, spacious city vibe courtyard and bustling street alfresco section are full of natural light with comfortable furnishing complimented by warm tones of wood combined with the raw look of concrete. The perfect place for your next memorable event.

5% group service charge is applied to the final food and beverage amount.

***Beast&Co is located a short walk from Crown Street, Oxford Street or Flinders Street.***

***Street parking is available as well as a car park located at St. Margaret's directly under our venue.***

***Full venue exclusive use is available all year round, seven days a week, providing the perfect backdrop for your celebrations.***

***Beast&Co does not charge a room hire fee to book exclusively, however, a minimum spend does apply.***



# Canape Menus

## Basic Canape Package \$39pp\*

FRIED CAULIFLOWER  
cauliflower puree, peppers

CHICKEN LIVER PATE  
cranberry sauce, crostini

MINI CHICKEN SCHNITZELS  
garlic aioli

SHOESTRING FRIES  
garlic aioli

MINI CZECH DOUGHNUT  
plum jam, whipped cream

## Medium Canape Package \$69pp\*

BAKED BEETROOT  
goat cheese, honey walnuts

FRIED CAULIFLOWER  
cauliflower puree, peppers

BEEF TARTARE CROSTINI  
egg yolk sauce, chives

MINI CHICKEN SCHNITZELS  
garlic aioli

PORK BELLY SLICE  
apple compote, micro herbs

DUCK FAT POTATOES  
burnt leek aioli, herbs

MINI CZECH DOUGHNUT  
plum jam, whipped cream

## Premium Canape Package \$89pp\*

WHITE FISH CEVICHE  
pickled veggies, lentil chips

BAKED BEETROOT  
goat cheese, honey walnuts

FRIED CAULIFLOWER  
cauliflower puree, peppers

CHICKEN LIVER PATE  
cranberry sauce, crostini

BEEF TARTARE CROSTINI  
egg yolk sauce, chives

PORK BELLY SLICE  
apple compote, micro herbs

DUCK BREAST SLICE  
red cabbage puree

DUCK FAT POTATOES  
burnt leek aioli, herbs

SHOESTRING FRIES  
garlic aioli

MINI CZECH DOUGHNUT  
plum jam, whipped cream

*\*all ingredients are subject to change based on seasonal availability*



# Seated Menus

## OPTION 1: 3-course Set Menu \$85pp\*

### ENTRÉE:

CHARCUTERIE BOARD (sharing)

cured meats, chicken liver parfait, selection of cheeses, marinated olives, crostini GFO

ROASTED CABBAGE (vegetarian & vegan option)

black currants, miso, lemon, hazelnuts, beans puree V, VG, GF

### MAINS:

PAN-SEARED BARRAMUNDI

pea, edamame, butter, lemon, fish broth GF

or

FLANK STEAK

confit garlic, red wine jus GF

or

ROASTED CAULIFLOWER (vegetarian & vegan option)

charred carrots puree, cranberries, almonds V, VG, GF

### SIDE:

Seasonal Greens with Roasted Almonds

### DESSERT:

CZECH DOUGHNUT, plum jam, berries, vanilla gelato

## OPTION 2: Chef Selection \$99pp \* (sharing menu)

### ENTRÉE:

DUCK CROQUETTES

tarragon mayonnaise, house pickles, black sesame

BAKED CAMEMBERT

confit garlic, honey, paprika, thyme, berries, crostini GFO

ROASTED CABBAGE

black currants, miso, lemon, hazelnuts, beans puree V, VG, GF

BONE MARROW

marrow crust, pickled onion, lemon GF

### MAIN:

SLOW-COOKED LAMB SHOULDER

charred tomatoes, beans, kale, red wine jus GF

### SIDES:

Duck Fat Potatoes

Seasonal Greens with Roasted Almonds

### DESSERT:

CZECH DOUGHNUT, plum jam, berries, vanilla gelato

### Dietary Requirements:

*We are able to accommodate most of the dietary requirements. Please notify us at least 7-days prior to the event. Custom menus are also available, contact our team to create your unique experience.*

*\*Menu items and pricing are subject to change due to seasonal availability.*

# Beverage Packs

## Basic Package

\$39 2 hours | \$49pp 3 hours | \$59pp 4 hours

De Bortoli Sparkling, NSW

De Bortoli Sauvignon Blanc, NSW

De Bortoli Rose, NSW

De Bortoli Shiraz, NSW

Imported Draught Beer

Coke, Coke Zero, Sprite, LLB

## Premium Package

\$59pp 2 hours | \$69pp 3 hours | \$79pp 4 hours

NV Bella Modella Prosecco DOC, Veneto, Italy

2023 Bella Modella, Pinot Grigio, IGT Puglia, Italy

2022 Brave Soul Shiraz, Barossa Valley SA

2021 Felicette, Rose, France

Imported Draught Beer

Coke, Coke Zero, Sprite, LLB

## ADD \$10pp Welcome Drink

G&T Spritz, Aperol Spritz or Margarita

***We do offer beverage on consumption,  
however, all beverages will be placed on one tab  
with no split bills.***





# BOOK A FULL EXPERIENCE

## **DJ or LIVE BAND**

We know how to throw a party, so if you feel like spiced it up your next event with a DJ or a full band, we are working with various local artists.

## **PHOTOGRAPHY**

Would you like fun and professional photos or videos from your function, so everyone can remember the special day? We can arrange a professional photographer for you.

## **CAKES AND DESSERTS**

Birthday or wedding celebration? Our private pastry chef can create any cake or dessert your heart desires.

## **SPECIAL REQUESTS**

It is your party after all, so if you have any special requests in mind, please discuss with us your ideas and we will try our best to accommodate them.

## **FEES**

All additional services above are subject to extra fees. Please discuss with us all options, so we can prepare a quote for you.

# Venue FAQs

## **Capacity:**

Entire Venue: 98 Cocktail style & 50 Seated

Semi - Private Area: 24 – 30 Seated

Courtyard – 24 Seated

## **Group Bookings:**

The maximum number for group bookings is 30, any number over this would require a full venue buyout.

## **Room Hire:**

Beast&Co does not charge a room hire fee to book exclusively, however, a minimum spend does apply.

## **Gratuity:**

A 7% Group booking gratuity, or 5% Exclusive hire gratuity is added to the final bill calculated on the food and beverage components.

## **Sundays and Public Holiday Surcharge:**

Please note, there is a 10% surcharge added, in addition to the service charge, for all functions held on Sundays and Public Holidays.

## **Dietary Requirements:**

Beast&Co is able to accommodate all dietary requirements. Please notify us at least 7-days prior to the event.

## **Cakes:**

Birthday cakes, Wedding cakes, etc may be brought into the restaurant. Cakeage fee of \$3.00 per person applies.

## **Cancellations:**

All group bookings and exclusive events are subject to Beast&Co's cancellation policy.



## **BEAST&CO**

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[WWW.BEASTANDCO.COM.AU](http://WWW.BEASTANDCO.COM.AU)