BEAST&CO

EUROPEAN CUISINE

Welcome to **BEAST**&CO

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

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 concreate. 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

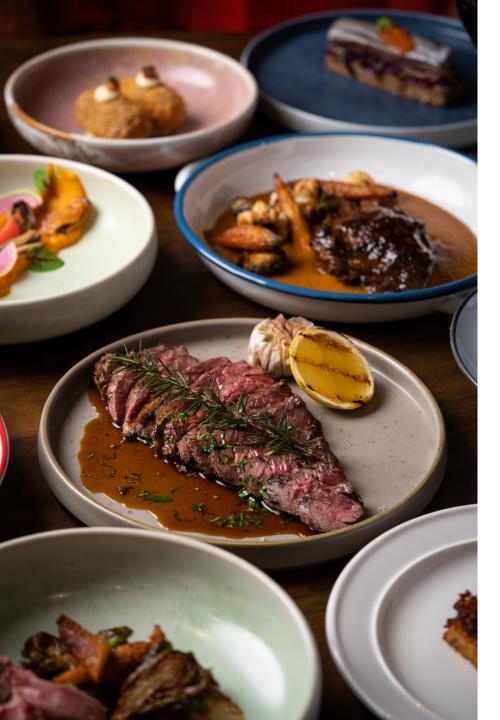
> DUCK BREAST SLICE red cabbage puree

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

425 BOURKE STREET | SURRY HILLS | NSW | 2010 P: 0401 093 625 | E: RESERVATIONS@BEASTANDCO.COM.AU

WWW.BEASTANDCO.COM.AU