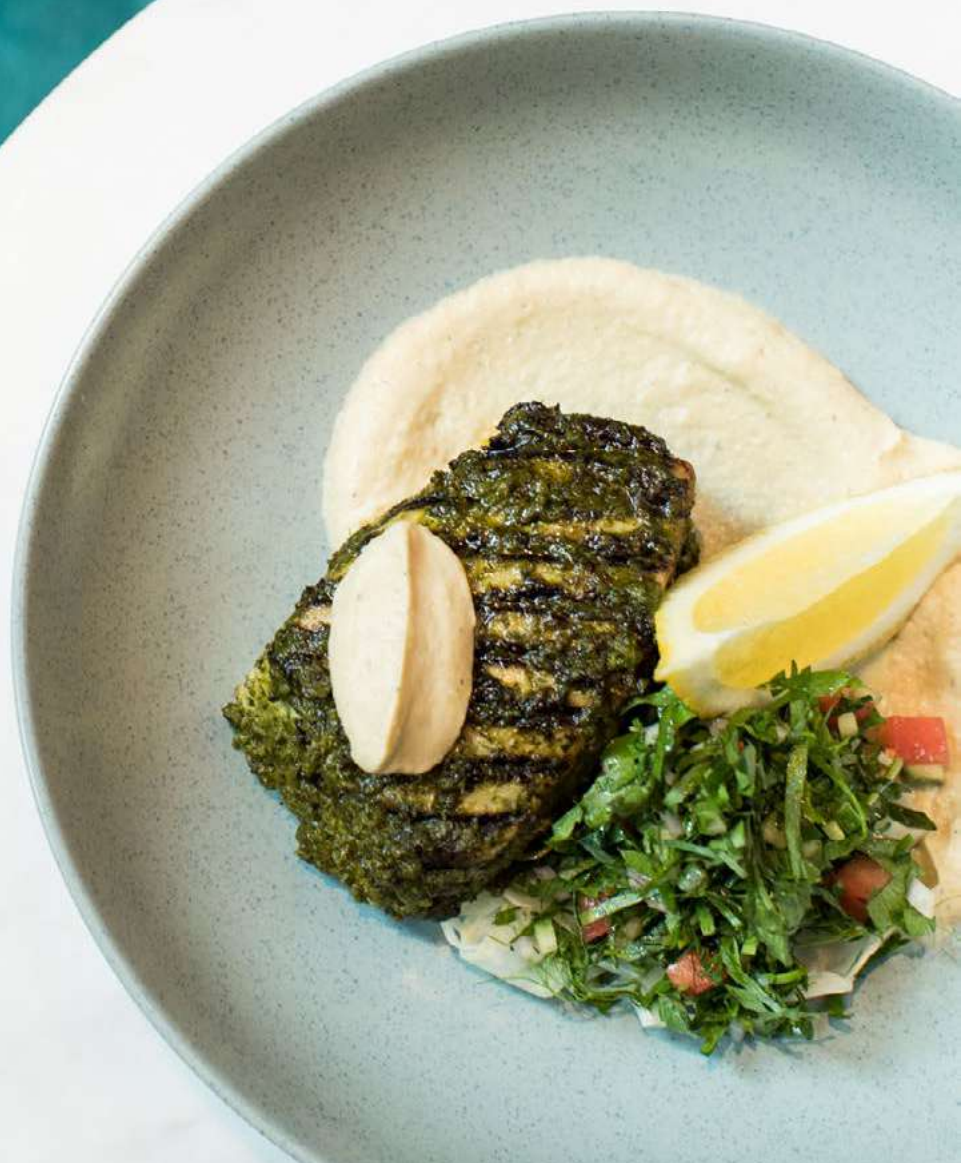


beta Events



Corporate functions • Private events • Conferences
Launches • Celebrations

Welcome to Beta Bar and Gallery

Thank you for considering Beta Bar and Gallery Sydney - a spectacular venue in which to bring your event to life in style.

Conveniently set in the midst of Sydney's CBD above Alpha Restaurant, Beta's stunning bar and expansive adjacent Gallery set the scene for unforgettable parties, product launches, corporate functions, conferences, celebrations and private events.

Awarded "Best Bar Australia & Pacific" at the prestigious international Restaurant & Bar Design Awards 2017, and designed by DS17's Paul Papadopoulos, Beta Bar lends itself as the perfect backdrop for a range of events, from the seemingly simple to the extravagantly styled.

At the heart of every celebration is sensational food and wine. Beta Bar uniquely brings the fine dining flair and creativity of renowned Executive Chef Peter Conistis to our menus, drawing on his contemporary Greek cuisine at award-winning Alpha Restaurant. Dishes are beautifully presented, generously portioned and restaurant quality, with everything lovingly made by hand onsite using the best fresh produce available.

To help deliver your event seamlessly, we draw on our collection of trusted third-party suppliers offering services including styling, entertainment, audio visual and floral design.

Our dedicated events team is on stand-by to support and deliver seamless service and personalised touches from start to finish.

Share your full event requirements with us and we would be thrilled to curate a fully inclusive package tailored to your needs.

Please get in touch to discuss all the details of your event with us: info@betabarsydney.com.au or 02 8599 8975.



Our event spaces

Bring your event to life across our three distinct event spaces - Beta Bar, Beta Bar II and the Gallery. Utilise the entire venue exclusively, or separate and transform individual spaces into a variety of configurations to create a progressive experience for your guests.

Venue capacities

The combined spaces of Beta Bar and Gallery

Cocktail style - up to 200 guests

Beta Gallery

Cocktail style - up to 180 guests

Cabaret style - up to 128 guests (8 guests per table)

Banquet style - up to 160 guests (without a dance floor)

Banquet style - up to 140 guests (with a dance floor)

Theatre style - up to 160 guests

Capacities may vary slightly with staging requirements

Beta Bar

Cocktail style - up to 60 guests

Beta Bar + Beta Bar II (combined)

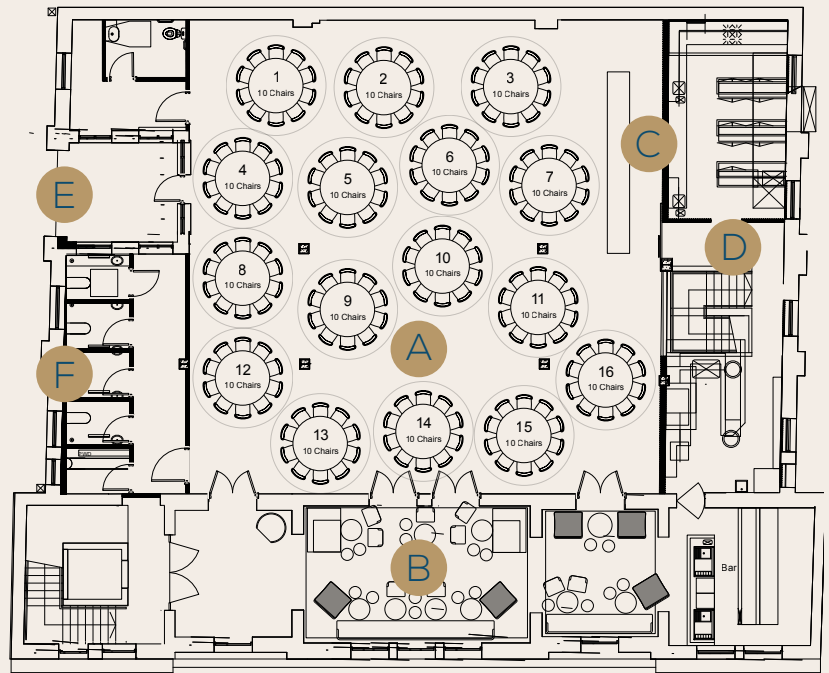
Cocktail style - up to 90 guests

Beta Bar II

Reception/cocktail style - up to 50 guests

Minimum spend & surcharges

A food and beverage minimum spend will apply to the use of Beta Bar and Gallery with any events. Any shortfall to this amount will be added as room hire.



A The Gallery B Beta Bar C Butler's Pantry
D Kitchen E Courtyard F Bathrooms



A The Gallery B Beta Bar II C Beta Bar

Breakfast

Make the most important meal of the day a memorable one, with a delicious working breakfast at Beta Bar. An energising start to the day, our range of fresh and moreish breakfast canapés and dishes are perfect for both stand-up and sit-down events in our CBD location. Packages are complemented by an assortment of juices, sparkling water, and freshly brewed coffee and tea to keep your guests going throughout the rest of the morning.

Working breakfast 1

Pre-set on the table for guest arrival

Seasonal fruit platter (V, GF)
Greek yoghurt, maple walnut granola (V)
A selection of rolls and pastries (V)
Jams, preserves and honey
Juices, sparkling water, freshly brewed coffee and tea

Working breakfast 2

Pre-set on the table for guest arrival

Seasonal fruit platter (V, GF)
Greek yoghurt, maple walnut granola (V)
A selection of rolls and pastries (V)
Jams, preserves and honey
Juices, sparkling water, freshly brewed coffee and tea

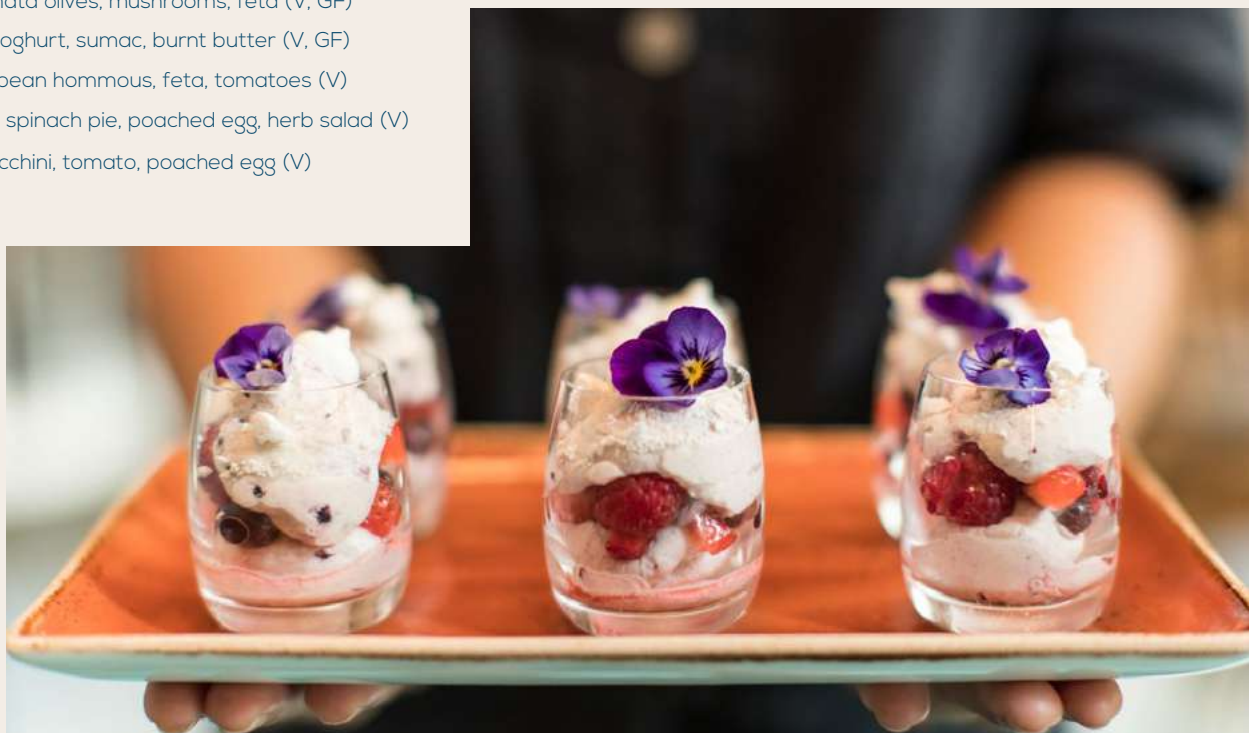
Cooked dishes served alternatively - please select two

Eggplant papoutsakia, baked eggs, ricotta (V)
Baked omelette, Kalamata olives, mushrooms, feta (V, GF)
Poached eggs, Greek yoghurt, sumac, burnt butter (V, GF)
Avocado toast, broad bean hommous, feta, tomatoes (V)
Spanakopita, individual spinach pie, poached egg, herb salad (V)
Rustic halloumi tart, zucchini, tomato, poached egg (V)

Breakfast canapés

Please select five canapés

Mini spanakopita triangles
Mini bacon and egg pita rolls
Mini baklava muffins
Mini spanakopita muffins
Spinach frittata, sheep's milk feta, tomato
Scrambled egg tartlet, smoked salmon, dill
Greek yoghurt parfait, walnut muesli, berries
Juices, sparkling water, freshly brewed coffee and tea



Canapés

Wow your guests with some of Sydney's most delicious canapés, from freshly-shucked oysters and ouzo-cured kingfish, to moreish sweets like chocolate baklava filo cigars and raspberry and rosewater marshmallows. The ideal space for a stand-up event, Beta Bar prides itself on its selection of canapés, with a variety of options depending on the duration and style of your event.

Cold canapés

Vine leaf dolmades, black cherries, preserved lemon, chive oil (V, GF)

Red pepper and feta terrine, pine nut currant dressing (V, GF)

Sesame tartlet, smoked eggplant jam, marinated feta (V)

Filo tartlet, z'ataar, beetroot hommous, pear (Vegan)

Sydney rock oysters, cucumber, green olive, sumac dressing (GF)

Yellowfin tuna, black cherries, preserved lemons, vine leaf dolmades (GF)

Ouzo-cured kingfish, sweet and sour eggplant

Smoked salmon, taramosalata, dill, prawn crackers

Roast tomato shooter, thyme oil, basil yoghurt

Mini moussaka, seared scallop, taramosalata

Prawn, feta, watermelon salad, pomegranate, mint

Hot canapés

Chickpea falafel, smoked eggplant, herb salad (V, GF, DF, Vegan)

Spanakopita, spinach leek and feta filo triangles (V)

Corn and pumpkin fritter, smoked tomato salsa (V)

Twice-baked chat potatoes, halloumi, mint, olives (V)

Wild mushroom filo tart, truffle oil, crème fraîche (V)

Tomato risotto cups, Kalamata olives, Greek basil, manouri (V)

Crab and halloumi tartlet, cucumber salad, Avruga

Wagyu beef keftedes, roast chilli and tomato salsa

Lamb manti, coriander yoghurt

Substantial canapés

Greek salad sliders, sheep's milk feta, green olive butter (V)

Kataifi-wrapped king prawns, garlic butter, preserved lemon

Cheeseburger filo cigars, tomato mustard sauce

Wagyu beef souvlaki, mint and feta pesto

Mini lamb burgers, feta, black olives, tomato jam

Spiced lamb souvlaki, tirokafteri, lemon dressing

Lamb cutlet, Greek coffee spices, tzatziki

Chicken souvlaki, ouzo flavours, roast fennel tzatziki (GF)

Hiramasa kingfish skewers, wild oregano, lemon chilli dressing (GF)

Cauliflower Salad, grains, greens, almonds, pomegranate (V, GF)

Green Orzo salad, tomato, feta, chickpeas

Dessert canapés

Mastic and white chocolate sorbet pots (V, GF)

Raspberry and rosewater marshmallows (V)

Chocolate baklava filo cigars (V)

Rosewater Turkish Delight cigars (V)

Beta Mess, ouzo meringue, berries (V)

Chocolate halva brownies, dates, candied walnuts (V)

2 hour canapé package

- 3 x cold canapé selection
- 2 x hot canapé selection
- 2 x substantial canapé selection

3 hour canapé package

- 3 x cold canapé selection
- 3 x hot canapé selection
- 2 x substantial canapé selection

4 hour canapé package

- 3 x cold canapé selection
- 3 x hot canapé selection
- 3 x substantial canapé selection

5 hour canapé package

- 4 x cold canapé selection
- 3 x hot canapé selection
- 4 x substantial canapé selection

Grazing tables

Give your guests the opportunity to savour gourmet delights of their choosing and at their leisure, with beautifully-presented buffet-style grazing tables. Our team of chefs create grazing tables worthy of Instagram, showcasing a selection of fresh produce, local ingredients and delicious bites made in-house. The perfect way to break up a day of conferencing or to create a talking (and gathering) point at your cocktail event.

Grazing table selections

Please select one menu item per station.

Minimum of 80 pax per grazing station when served in conjunction with canapés. Minimum of 3 stations per event when served as a standalone menu.

Grazing table menus

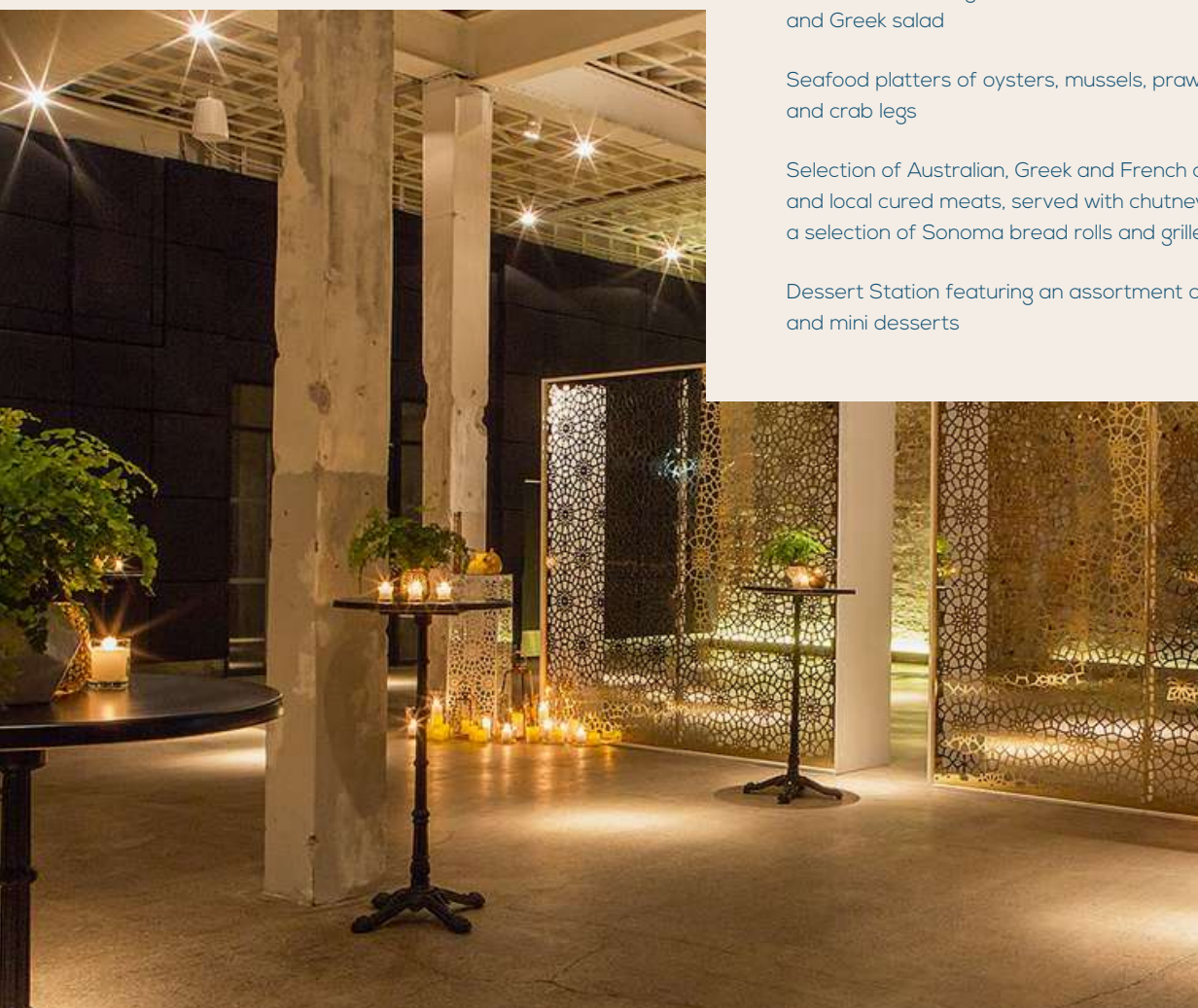
Souvlaki wraps served with pita bread, diced Greek salad, falafels and dips (choice of slow roasted lamb, pulled pork or spit roasted chicken)

Platters of mini baguettes with slow roasted lamb, tzatziki and Greek salad

Seafood platters of oysters, mussels, prawns, smoked salmon and crab legs

Selection of Australian, Greek and French cheeses, and Greek and local cured meats, served with chutneys, condiments and a selection of Sonoma bread rolls and grilled pita bread

Dessert Station featuring an assortment of Greek pastries and mini desserts



Conferences

Stage your next off-site workshop, seminar or conference in our unique, flexible spaces, and keep attendees inspired and invigorated throughout the day with our motivating menus. Combine freshly brewed tea and coffee, a scrumptious morning and afternoon tea, a buffet-style gourmet working lunch, and beautiful surrounds with ample natural light, and you have the formula for a productive event.

Full day conference delegate package

Arrival tea, pressed coffee, orange juice and mineral water*, morning tea, working style buffet lunch and afternoon tea.

Half day conference delegate package

Arrival tea, pressed coffee, orange juice and mineral water*, working style buffet lunch, and morning or afternoon tea.

—

Upon Arrival

Tea, pressed coffee, orange juice and mineral water

**Additional 2 baked items from the pastry kitchen available, at an additional cost*

Morning tea

Please choose 2 food items

Tea, pressed coffee, orange juice and mineral water
Mini spanakopita muffins
Mini baklava muffin
Kourambiedes, Greek style almond shortbread
Greek yoghurt, maple walnut granola. (V)
Fruit salad, Greek yogurt, berries
Frittata, feta, spring onion, tomato

Working style stand up buffet lunch

Please select one menu option per day, served with orange juice and mineral water

Option 1 - Grill (served with pita bread)

Free range chicken souvlaki, red pepper, tzatziki
Lamb cutlets, Greek spices, broad bean hommous
Kingfish skewers, siracha, lemon, honey
Halloumi skewers, cherry tomatoes, zucchini
Wagyu beef souvlaki, eggplant, mint feta pesto

Option 2 - Braise/Tray Bake

Stuffed vegetable yemistes, rice, chickpeas, dill
Spanakopita, spinach, leek and feta pie
Kapama, tomato braised chicken, green beans, feta
Lamb shoulder kleftiko, roast peppers, wild oregano
Moussaka, braised beef, eggplant, celeriac, ricotta
Fish (daily) and seven vegetable Tagine

Option 3 - Sides

Almond rice pilaf, saffron, burnt butter
Orzo, baby spinach, pomegranate dressing
Couscous, lemon, sumac dressing
Greek fries, sumac, oregano, feta
Lemon roasted potatoes, garlic, thyme
Chickpea falafels, citrus dressing, mint

Option 4 - Vegetables/Salads

Greek salad, tomatoes, cucumber, feta, olives
Mixed leaf salad, green goddess dressing
Tomatoes, mozzarella, basil, Greek balsamic
Aegean slaw, fennel, yoghurt dressing
Roast pumpkin salad, rocket, pinenut dressing

Afternoon tea

Please choose 2 food items

Tea, pressed coffee, orange juice and mineral water
Baklava and loukoumi
Tiropites, three cheese fillo pastries
Selection of Aegean style sandwiches



Lunch & dinner

Indulge your guests in one of Sydney's best culinary experiences, courtesy of our award-winning Executive Chef Peter Conistis and his team. Our Gallery space easily transforms into an elegant dining room for spectacular sit-down events. Choose from an array of plated options sure to impress even the fussiest of foodies, with our multi-course menus.

Plated set menus

2-course menu

3-course menu

Alternative 3-course menu

Prices include alternate service for each course. Guests will be welcomed by grilled pita bread, dips and marinated olives as they are seated.

Entrée

Please select two dishes.

Chickpea falafels, five bean salad, slow-roasted tomatoes, tahini yoghurt (V, GF)

Roast asparagus, ladolemono, quail egg, pine nuts, lemon ricotta (V, GF)

Moussaka of eggplant, seared sea scallops and taramosalata (for 60 pax or less only)

Spanner crab and halloumi tartlet, witlof, cucumber salad, Avruga (for 60 pax or less only)

Prawn saganaki filo cigars, artichoke cream, tomatoes a la greque

Olive oil-poached tomato, lobster pilaf, roast garlic cream (GF)

Grape leaf dolmades, spanner crab, green grape avgolemono (GF)

Duo of lamb cutlets, green bean salad, lemon oil, tzatziki (GF)

Lamb and pork sheftalies, tomato jam, coriander tabbouleh, flatbread

Main course

Please select two dishes.

Main courses are served with a vegetable side and a Greek salad

Truffled mushroom pastitsio, caramelised leeks, saffron custard (V)

Grilled King Prawns, Roast Pumpkin Orzo, Feta, Black Olives

Barramundi, spetses style, pumpkin skordalia, roast tomatoes, olives

Twice-cooked octopus, macaroni kofto, cherry tomatoes, mastic oil

Spit-roasted chicken, spanakorizo, roasted truss tomatoes, Greek yoghurt (GF)

Wagyu beef sirloin, pastourmas spices, Greek fries, feta pesto

Slow-roasted lamb rump, black olive feta crust, lemon roasted potatoes

Dessert

Please select two dishes.

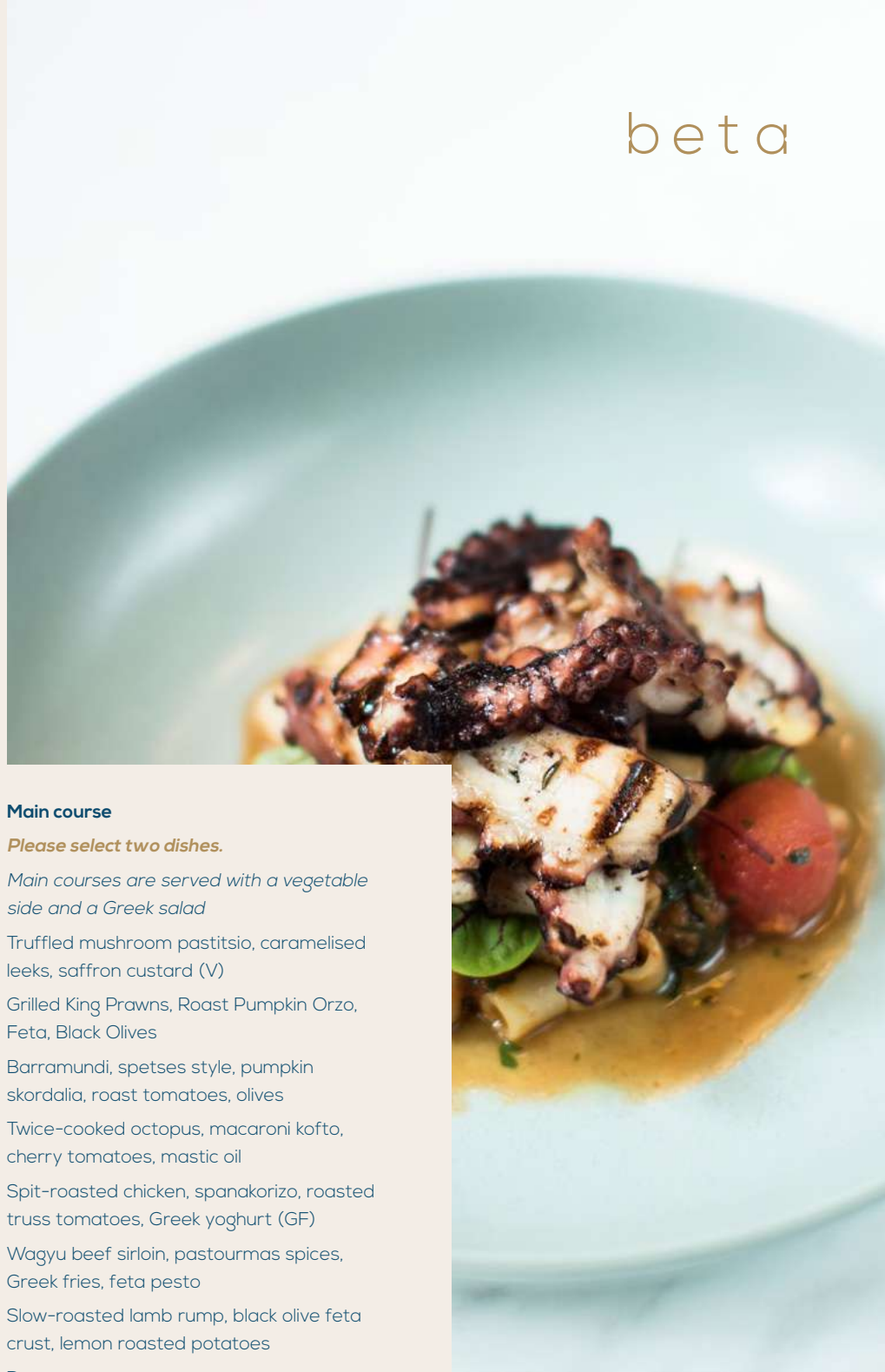
Almond milk galaktoboureko, almond syrup, blueberries, roasted almonds (V)

Chocolate hazelnut baklava, sour cherry ice-cream, Frangelico syrup (V)

Mastic and white chocolate sorbet, Turkish Delight wafers, strawberry salad (V)

Baked lemon honey tart, orange blossom cream, citrus salad (V)

Warm chocolate halva brownie, Greek coffee ice-cream, poached dates (V, GF)



Family-style shared feasts

Bring your guests together over a shared feast of unforgettable dishes enjoyed family-style. Our shared selection takes inspiration from the popular Yia Yia's menus available in Alpha Restaurant – Yia Yia is the Greek name for grandmother – and sees family and friends warmly interacting and experiencing a meal together at the table. Beta Bar's shared feasts are a relaxed and welcoming way of dining – not to mention delicious.

Yia Yia's Shorter Sharing Menu

Taramosalata, white cod's roe dip,
avgotarho

Fava, yellow split pea, caramelised onion,
lemon oil, broad bean hommous,
crispy pancetta, Aleppo pepper

Grilled pita bread (V)

+

Pan-roasted halloumi, ouzo,
candied figs, sesame (V, GF)

Spanakopita, spinach pie, leek,
sheep's milk feta

Twice cooked octopus, white bean puree,
black olive sauce and spinach

+

11-hour slow-roasted lamb shoulder, tzatziki

Roast chicken, ouzo spices, lemon, potatoes

Horiatiki, heirloom tomato, cucumber,
Kalamata olives, feta (V, GF)

Green salad with a goddess dressing

+

Chocolate hazelnut galaktoboureko, salted
caramel syrup, raspberries, milk chocolate
ice-cream (V)

Yia Yia's Linger Longer Sharing Menu

Canapés on arrival

Mini eggplant and seared sea
scallop moussaka

Black sesame tartlets,
melitzanosalata, manouri (V)

Share menu

Three roe taramosalata,
salmon pearls, Avrugia

Broad bean hommous, Aleppo pepper,
pancetta crumbs

Marinated olives, citrus, wild oregano,
black garlic (V, GF)

Grilled pita bread (V)

+

Spanakopita, spinach pie, leek,
sheep's milk feta, dill (V)

Baked halloumi, roast figs, ouzo,
lemon, candied pistachios (V, GF)

Twice-cooked octopus, white bean
purée, black olive sauce

+

11-hour slow-roasted lamb shoulder
and lamb loin, tzatziki, grape leaf,
grapes, green olives

Roast chicken, ouzo spices, lemon, potatoes

Horiatiki, heirloom tomato, cucumber,
Kalamata olives, feta (V, GF)

Green salad with a goddess dressing

+

Chocolate hazelnut baklava, metaxa
chocolate and sour cherry ice-cream (V)



Beverages

With Beta's beautiful bar a key feature of the space, it stands to reason that our beverage offering is best in class. We pride ourselves on being able to offer a broad selection of wine and beer to suit your requirements and budget. Select one of our beverage packages, or choose to arrange beverages on consumption (for which a minimum spend per person applies).

Standard beverage package

Please select one sparkling, one white and one red wine to be served in conjunction with Mythos Beer, James Boag Premium Light and non-alcoholic beverages.

Sparkling wine

Babydoll Sparkling Blush, Marlborough, NZ
BTW Prosecco, Murray Darling, VIC

White wine

The Source Pinot Gris, Adelaide Hills, SA
BTW Sauvignon Blanc, Murray Darling, VIC

Red wine

Black Cottage Pinot Noir, Marlborough, NZ
The Source Shiraz, Barossa Valley, SA

Deluxe beverage package

Please select one sparkling, one white and one red wine, and one beer to be served in conjunction with non-alcoholic beverages.

Sparkling wine

The Source Prosecco, King Valley, VIC
En Vie Blanc de Noir, Yarra Valley, VIC

White wine

Pike and Joyce "Beurre Bosc" Pinot Gris, Adelaide Hills, SA
Printhie MCC Sauvignon Blanc, Orange, NSW
Even Keel Chardonnay, Mornington Peninsula, VIC

Red wine

Between Five Bells Pinot Noir, Geelong, VIC
Voyager Estate Shiraz, Margaret River, WA
Parker Terra Rossa Cabernet Sauvignon, Coonawarra, SA

Beer

Fix Hellas Premium Lager
Asahi Super Dry
Mountain Goat Pale Ale

Events cocktail and spirits with mixers list also available upon request.

Packages are available from 1 to a maximum of 6 hours.



Terms and conditions beta

BOOKING AGREEMENT

To confirm your event space, the terms and conditions of the booking agreement must be signed and returned to Beta Bar and Gallery Sydney together with the requested deposit and completed credit card authority form within seven (7) days of issue unless otherwise agreed upon. If this time frame is not met, all spaces will be automatically released. Beta Bar and Gallery reserves the right to pre-authorise the completed credit card authority form for the full amount of the Food and Beverage minimum spend contracted as a guarantee.

PARTIES

The parties to these terms and conditions are Hellenic Club Ltd ACN 000 017 407 ("Beta Bar and Gallery") and the client listed on the booking form ("you" or "client")

TERMS AND CONDITIONS

These terms and conditions apply to all bookings of the Beta Bar and Gallery event spaces and should be read in conjunction with any additional terms and conditions that may be included in any quotes.

PAYMENT STRUCTURE

- 50% of the contracted minimum spend is required as a deposit to secure your event date and package inclusions. Your minimum spend is derived by reference to your package price and minimum guest numbers.
- The balance of 50% of the contracted minimum spend is required to be paid (30) days prior to your event date. Should full payment not be received by this time Beta Bar and Gallery reserves the right to cancel your event with no refund.
- A Final Invoice will be issued fourteen (14) days prior to your event based on any additional guest numbers and event inclusions.
- Final payment is due seven (7) days prior to your event date. Should full payment not be received by this time Beta Bar and Gallery reserves the right to cancel your event with no refund.

METHOD OF PAYMENT

Beta Bar and Gallery accepts the following methods of payment: Cash, Company cheque, EFT (Electronic Bank Transfers) and Credit card (American Express, MasterCard, Visa Card)

CREDIT CARD SURCHARGES

All credit card transactions will incur a 1.5% transaction fee per transaction made.

CANCELLATIONS/ POSTPONEMENT BY THE CLIENT

Cancellations/postponement by the client must be confirmed in writing.

(i) NOTICE OF 180 DAYS OR MORE:
In the event of cancellation or the

postponement of your event, all payments made to date, inclusive of deposit payments are non-refundable.

(ii) NOTICE OF LESS THAN 180 DAYS:
In the event of cancellation or the postponement of your event, all payments made to date are non-refundable. The total projected spend (minimum guest numbers by package per head price) as stated on your contract is payable to Beta Bar and Gallery within seven (7) days of receiving written cancellation.

MINIMUM NUMBERS

Minimum guest numbers are stated in your contract in conjunction with your package price. If your actual guest numbers were to decrease below the contracted minimum numbers then the variance will be allocated to venue hire. Final guest numbers are due fourteen (14) days prior to your event date, if your guest numbers have increased above your minimum guest numbers then you will be invoiced accordingly as part of your Final Invoice. Guest numbers cannot be reduced within fourteen (14) days of your event.

PAYMENT

All function accounts are to be paid in full due seven (7) days prior to your event date. The Beta Bar and Gallery has the right to pre-authorise / charge the credit card authority form number provided with the signed contract the full projected event spend if final payment has not been received by the time frame allocated. Any outstanding balance (due to any beverages on consumption at the event or for any miscellaneous item charges at the event) is payable on conclusion of the function. If pre-event payment is not able to be received by this time, Beta Bar and Gallery reserves the right to cancel your event.

FOOD AND BEVERAGE SELECTIONS

Food and beverage selections are required fourteen (21) days prior to the event as well as dietary requirements and audio-visual requirements.

DEFINITION OF BEVERAGE OPTIONS AVAILABLE

Beverage packages: unlimited beverage service for your pre-selected beverage list for the duration of your event or pre-agreed beverage service duration.

Beverages upon consumption: guests charged for the exact quantity of pre-selected beverages served for the duration of your event or pre-agreed beverage service duration. A minimum spend per person is applicable and to be paid pre event, any variance between your minimum spend and actual spend is to be invoiced post event and paid within five (5) working days.

A Credit Card Authorisation form must be provided for each event booking. Failure to provide this pre event could result in

a cancellation of your event. Beta Bar & Gallery reserves the right to action the Credit Card details for any outstanding post event invoice after the five (5) working day due date has passed.

ROOM HIRE

Room hire for each event is applicable depending on overall catering requirements and the number of guests in attendance.

BUMP IN/BUMP OUT

All event bookings include a two (2) hour pre event bump in (from 0800) and a one (1) hour post event (until 0000 Midnight). Should you require a longer venue access for bump in or bump out, or should you require venue access outside of these times additional venue hire, security and staffing surcharges will be incurred.

REMOVAL OF FURNITURE FROM BETA BAR

Should you require full furniture removal from Beta Bar prior to your event a removal and re-set surcharge of \$1,000 will be incurred. Removal of small ottomans can be provided free of charge upon request. The Hirer shall vacate the premises by the agreed time set out in our written confirmation. Specific arrangements to extend must be confirmed by the Venue Manager on Duty. Any extension of time or failure to vacate the premises at the agreed time shall incur an additional fee (based on an hourly rate).

DAMAGES

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, servant, sub-contractor or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces which are or could reasonably be considered a part of the venue. Clients are also financially liable for any damage or theft that may occur to their property brought into the venue.

ALL ENTERTAINMENT

Contracted through the venue or by the client on level 1 - Beta Gallery function room must conclude by 2330 hours.

SAFETY AND FIRE REGULATIONS

Floor plans of intended layouts of functions, proposed by the clients or their contractors must be submitted and agreed upon by the venue management, a minimum of fourteen (14) days prior to the commencement of the function. The client covenants and warrants that its employees, agents and subcontractors will comply with all Safety and Fire Regulations. Beta Bar and Gallery will not be liable for any damages whatever related to the function should a function

or functions be delayed or postponed due to a decision of Beta Bar and Gallery not to allow the layout due to its reasonable belief that the layout does not comply with all Safety and Fire Regulations.

CONTRACTORS AND SUB-CONTRACTORS

Contractors and sub-contractors appointed by the client or by Beta Bar and Gallery on behalf of the client, must at all times abide by the venue regulations and any instructions given by venue management, whilst on the premises. Regulations include and are not limited to the following:

- All contractors must provide a detailed list of equipment and staff members that they wish to bring onsite for your event to Beta Bar and Gallery.
- Contractors and Sub-Contractors must provide proof of insurance policies in effect: - workers compensation and public liability - to Beta Bar and Gallery at least fourteen (14) days prior to your event.
- All contractors must report to the venue manager, located at the venue prior to commencement of work.
- Beta Bar and Gallery reserves the right to reject any request for venue access for any Contractor and Sub-Contractor they do not deem as not suitable or safe.

FORCE MAJEURE

Should performance by Beta Bar and Gallery be interfered with or prevented by an event or condition beyond its reasonable control (Force Majeure), including but not limited to: acts of God, government authority, disaster, actual or threatened terrorist attack, epidemic, war, public emergency or calamity, fire, civil insurrection, riot, earthquake, flood, labour dispute, strike, the unavailability of any necessary utility, or other emergencies, any of which make it illegal or impossible for Beta Bar and Gallery to perform its obligations, then Beta Bar and Gallery party shall not be liable for such delay or failure to perform its obligations and this contract may be terminated for any one or more of such reasons by written notice from Beta Bar and Gallery to the client without financial liability, and Beta Bar and Gallery will be entitled to retain deposits already paid.

INSURANCE

Beta Bar and Gallery will take all possible care, but accepts no responsibility for any loss or damage to merchandise or other property in the venue prior to, during or after the function. Organisers must arrange their own security and insurance, including personal liability insurance.



beta

Beta Bar and Gallery Sydney

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