

b e t a

Weddings

*Sydney's most stylish venue
awaits your unforgettable arrival*





Weddings at Beta

Celebrate in style

Thank you for considering Beta Bar and Gallery Sydney to be a part of your special day.

Let the celebrations and excitement begin as you plan how your wedding will unfold. Allow our dedicated events team to weave special moments and personalised touches into your love story.

Beta Bar is a spectacular venue in which to bring your dream wedding to life in style.

Conveniently set in Sydney's CBD above Alpha Restaurant, Beta's stunning bar and expansive adjacent Gallery set the scene for unforgettable marriage ceremonies, bridal party photos and wedding receptions.

Awarded "Best Bar Australia & Pacific" at the prestigious international Restaurant & Bar Design Awards 2017, and designed by DS17's Paul Papadopoulos, Beta Bar is the perfect backdrop for weddings, ready to be transformed to meet your theming and styling dreams.

At the heart of every significant 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 restaurant quality creations, with everything lovingly made by hand onsite using the best fresh produce available.

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

Share your full event requirements with us and we would be honoured to curate a fully inclusive package tailored to your needs, from ceremony to reception and beyond.

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

Our spaces

Bring your wedding to life our three event spaces – Beta Bar, Beta Bar II and the Gallery. Combine all three together and utilise for your event exclusively, or separate and transform individual spaces into a variety of venue configurations to create a progressive experience for your guests.

Venue capacities

Beta Bar, Beta Bar II and Gallery combined

Cocktail style – up to 200 guests

Beta Bar II and Gallery

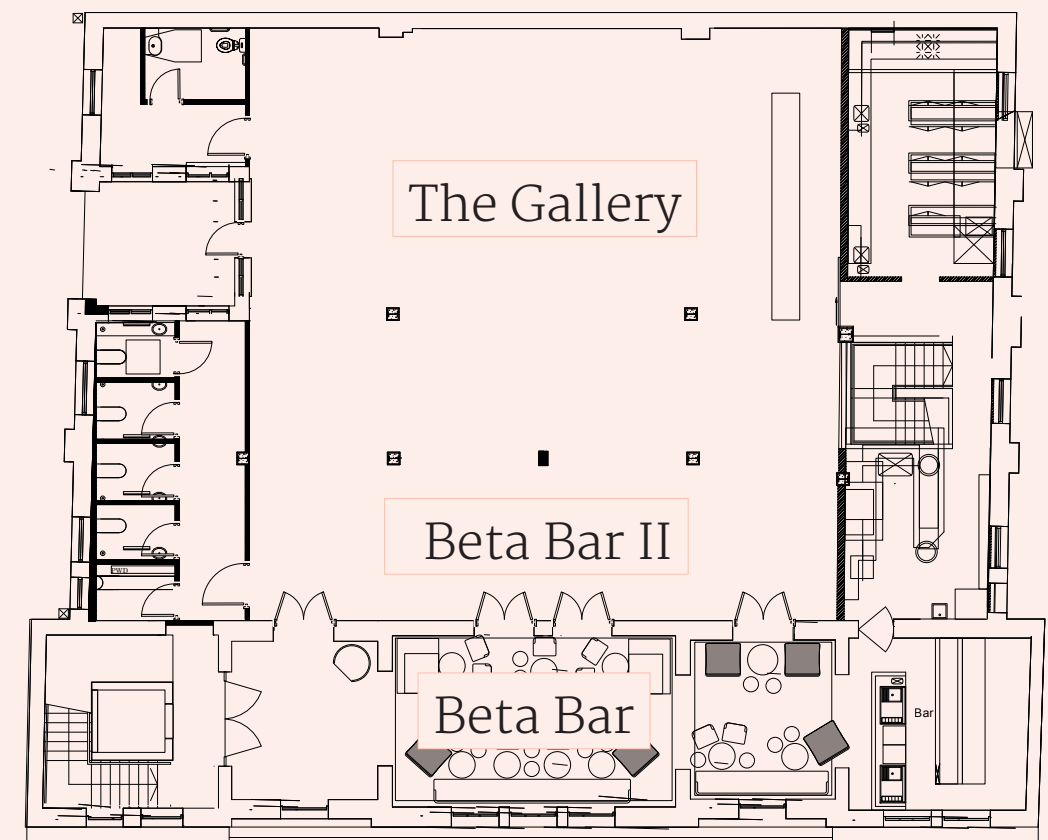
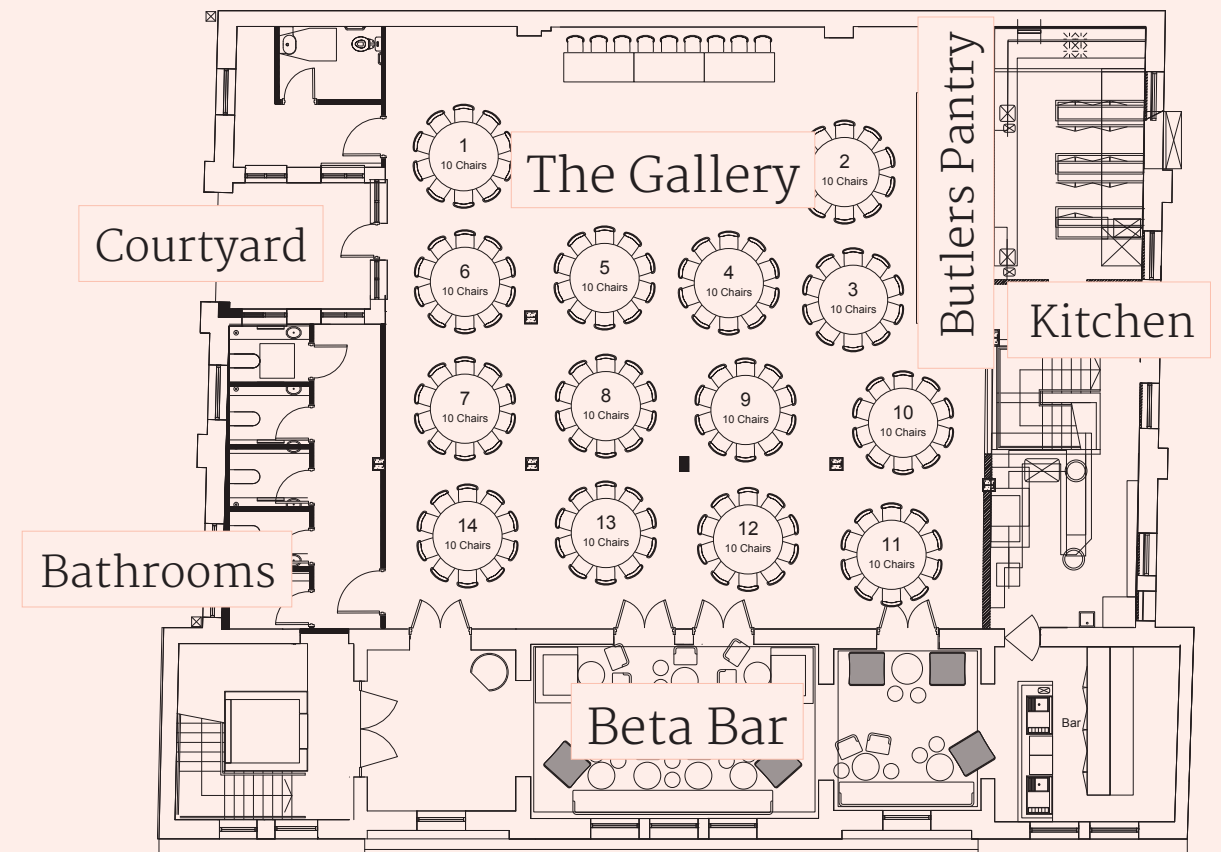
Cocktail style – up to 180 guests

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

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

Ceremony theatre style – up to 160 guests

Capacities may vary slightly with staging requirements.





Cocktail-style weddings

Treat your guests to some of Sydney's most delicious canapés, as they toast to your life together as newlyweds at your stunning cocktail-style celebration. Beta Bar is the perfect venue for a stand-up soiree, with the flexibility of multiple spaces and configurations, a roving canapé and drinks service, bountiful grazing tables, and plenty of space for guests to mingle and move around, in an elegant yet relaxed setting.

Canapé packages

3 x Cold Canapé Selection

3 x Hot Canapé Selection

2 x Substantial Canapé Selection

2 x Grazing Tables (min 80 pax per station)

Cocktail-style weddings

Cold Canapés

Vine leaf dolmades, black cherries, preserved lemon, chive oil (V, GF)
Zucchini, artichoke and goat's feta rolls (V, GF)
Sesame tartlet, smoked eggplant jam, marinated feta (V)
Sydney rock oysters, cucumber, green olive, sumac dressing (GF)
Poached Kinkawooka mussels, pine nut, lemon and currant 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

Suggested package:

Cocktail-style wedding

Canapés package

+

5 hour standard beverage package

Hot Canapés

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
Hiramasa kingfish skewers, wild oregano, lemon chilli dressing (GF)
Roasted sea scallops on the shell, spetsofai, black olive crumbs (GF)
Chicken souvlaki, ouzo flavours, roast fennel tzatziki (GF)
Wagyu beef keftedes, roast chilli and tomato salsa

Substantial Canapés

Greek salad sliders, sheep's milk feta, green olive butter (V)
Kataifi wrapped king prawns, garlic butter, preserved lemon
Vine leaf wrapped quail, caramelised fig, salted almonds and saffron ricotta (GF)
Roast sea scallops, prosciutto, Sriracha, preserved lemon (GF)
Chargrilled sheftalies, roast tomato jam, coriander salad
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
Lamb shoulder, black olive and feta rolls

Dessert Canapés

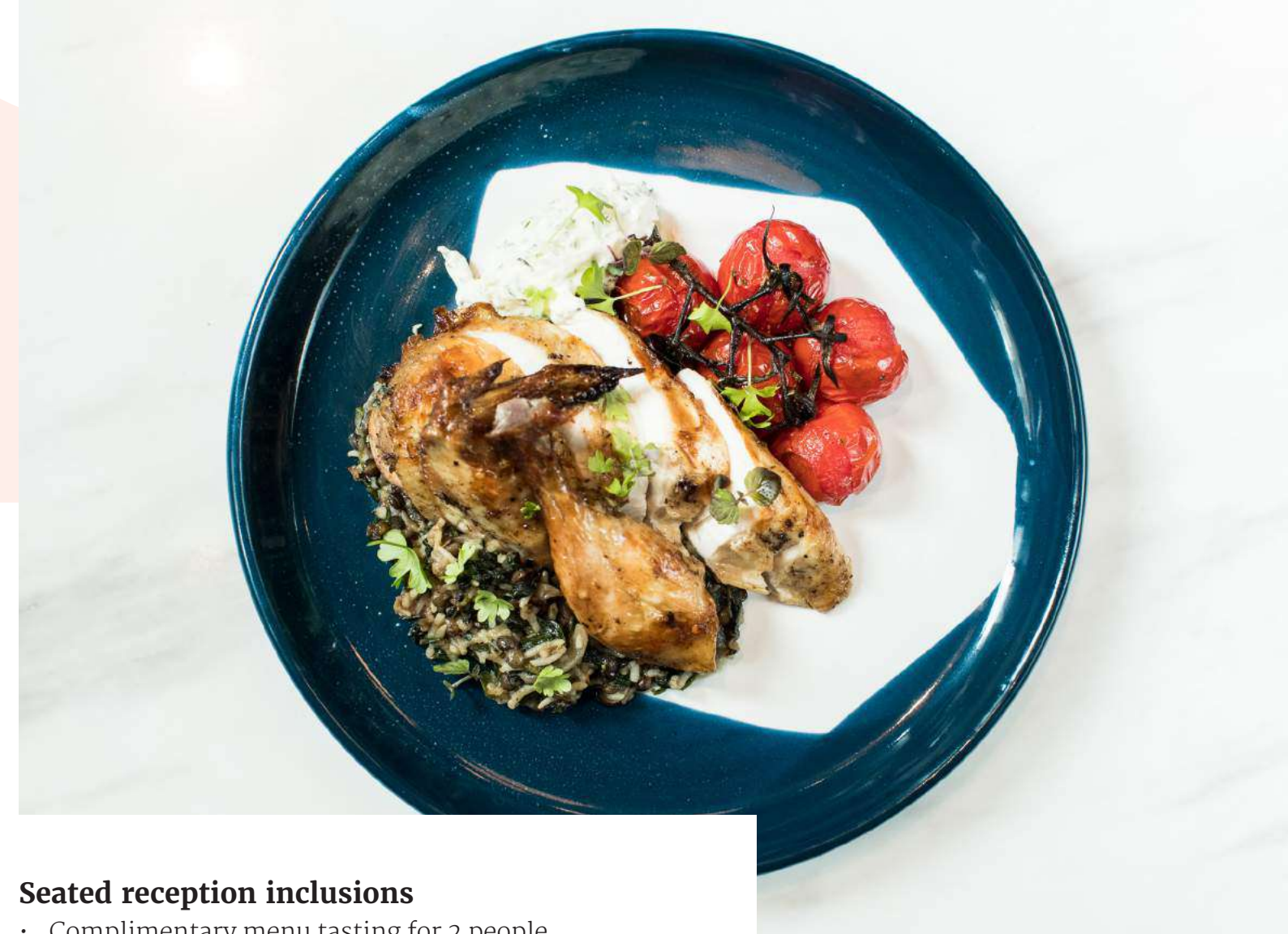
Mastic and white chocolate sorbet pots (V, GF)
Raspberry and rosewater marshmallows (V)
Chocolate baklava filo cigars (V)
Rosewater Turkish delight cigars (V)
Beta mess, ouzo meringue, berries (V)
Chocolate halva brownies, dates, candied walnuts (V)

Grazing Tables

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

Seated reception

Indulge your guests in a culinary experience to remember, transforming the Gallery space into an elegant dining room for your spectacular seated wedding reception. Choose from an array of dining options to wow your friends and family, from individually plated multi-course menus or a shared-style feast of delights, with the addition of arrival canapés also available.



Seated reception inclusions

- Complimentary menu tasting for 2 people within 6 weeks of your event date. Tasting to include 2 entrees, 2 mains and 2 desserts
- Complimentary service of your wedding cake, cut into finger slices and served on platters on guest tables
- Plunger coffee and tea served with your wedding cake
- Printed menus, 2 per guest table (1 menu per every 5 guests)
- Placement of guest favours and place cards
- Easel for seating chart

Plated lunch and dinner

2 Course Plated Set Menu

3 Course Plated Set Menu

Includes alternate service for all courses, and grilled pita bread, dips and marinated olives are available on the table for guests' arrival. Main courses are served with a vegetable side and a Greek salad.

Additional Chef's selection canapés available upon arrival at an additional cost.

Seated reception



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 à 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

Suggested package:

Sit-down wedding

Three-course dinner

+

5 hour standard beverage package

Main

Please select two dishes.

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

Shellfish saganaki, squid ink orzo, tomato cream, manouri

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

Yia Yia is the Greek name for grandmother, and our popular Yia Yia's Table menus are ideal for a family-style shared feast. This is a wonderful way to serve your wedding meal, as it gets all your guests talking and interacting as they serve themselves and their neighbours.

Yia Yia's Sharing Menu

Taramosalata, white cod's roe dip, avgotarho
Melitzanosalata, smoked eggplant dip, grilled pita bread (V, GF)

+

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

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

King prawn saganaki filo cigar, artichoke puree, a'la greque

+

11hr 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)

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 offering 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 (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 still and sparkling water and a selection of assorted soft drink and juice.

Sparkling Wine

BTW Chardonnay Pinot Noir, Murray Darling, VIC

Varichon et Clerc Blanc de Blancs, Burgundy, FR

White Wine

Kumeu River Village Chardonnay, Kumeu, NZ

BTW Sauvignon Blanc, Murray Darling, VIC

The Source Pinot Gris, Adelaide Hills, SA

Red Wine

Pike and Joyce Pinot Noir, Adelaide Hills, SA

BTW Shiraz, Murray Darling, VIC

The Source Cabernet Sauvignon, Coonawarra, SA

Beer

Mythos Beer

James Boag Premium Light

Deluxe Beverage Package

Please select one sparkling, one white and one red wine to be served in conjunction with still and sparkling water and a selection of assorted soft drink and juice.

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

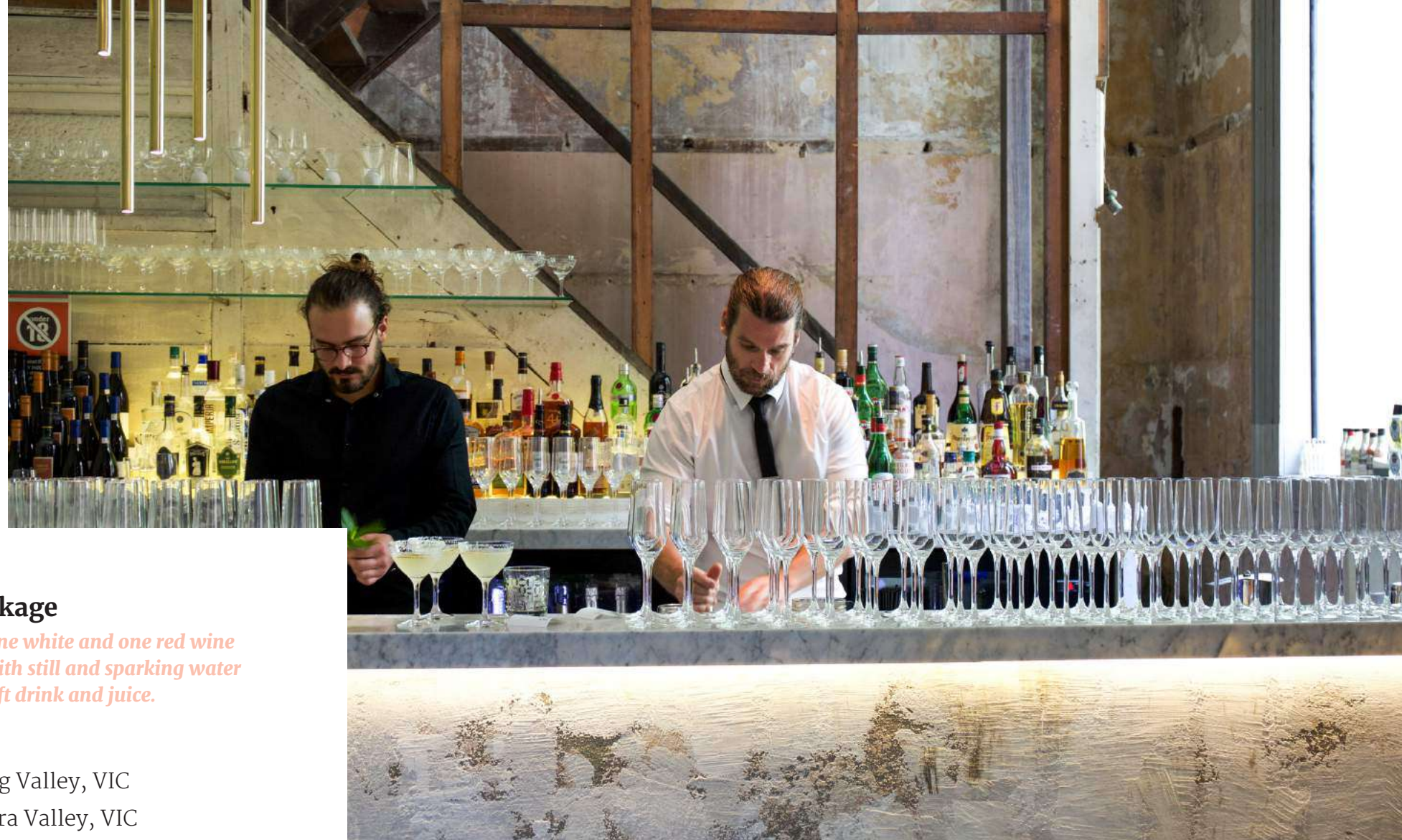
Parker Terra Rossa Cabernet Sauvignon, Coonawarra, SA

Beer

Fix Hellas Premium Lager

Asahi Super Dry

Mountain Goat Pale Ale





Beta Bar and Gallery - Weddings

Terms & conditions

BOOKING AGREEMENT

To confirm your event space, the terms and conditions of booking agreement must be signed and returned to Beta Bar and Gallery 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 space will be automatically released. Beta Bar and Gallery reserves the right to pre-authorize 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 that 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-authorize / 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 (14) days prior to the event as well as dietary requirements and audio-visual requirements.

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.

Continued on the next page

Terms & conditions

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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.

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 Sydney.
- 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.

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 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.

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. Organizers must arrange their own security and insurance, including personal liability insurance.



beta

Beta Bar and Gallery Sydney
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