

beta
WEDDINGS



Welcome to Beta

A historic Victorian building in the heart of Sydney's CBD is home to Alpha Restaurant and Beta. Two contemporary & elegant venues that represent a new vision for hospitality and events in Sydney.

Step inside 238 Castlereagh St, to find a collection of spaces to host from 5-500 guests, culinary experiences designed to bring people together, a building designed to tell a story, a striking balance between new age and timeless details and all housed within a stunning heritage-listed building and sitting in the admired company, between Hyde Park and Castlereagh street.

Beta Events offer a diverse range of catering options designed by acclaimed Executive Chef Peter Conistis, and dedicated event planners to create the occasion exactly as you dreamed it. We also work closely with third-party suppliers who offer services in styling, entertainment, audio visual and floral design. Inspire and delight with our unique Beta Bespoke packages for a truly unforgettable experience.





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The Gallery

Open, understated and utterly breathtaking, the Gallery's soaring five-metre ceilings and signature exposed brickwork will fill your special occasion with an indefinable air of magic. Enter via the sun-soaked lobby – where the marriage of the building's original structural character and chic décor creates a transitional aesthetic of classic and contemporary – before arriving in the Gallery through ornately stencilled doors. The space also features a charming outdoor terrace and a bridal dressing room or green room.





The Grand

Opened February 2022, The Grand, both by name and nature, instantly transports guests to a place of refined sophistication. Natural light pours throughout the expansive, versatile space, illuminating its original Victorian era feature walls. Stunning original arches are complemented by bespoke lighting installations and antique brass accents, with elegant details throughout the space.

Our Wedding Packages

Our exclusive wedding package has been expertly designed to take care of all the details. Based on a minimum spend our Beta Wedding Packages include:

- Pita bread and a selection of house made dips followed by Your chosen menu
- Complimentary Menu tasting for two people with the full Standard Beverage Package menu (menu tasting not available for canapes, sides or grazing stations).
- Service of the wedding cake, cut into finger slices and served on platters to guest tables
- Personal Wedding Coordinator to assist throughout the planning process
- Exclusive bridal suite in The Grand and Couples room in The Gallery
- Complimentary venue access 1.5 hours prior to your event start time for supplier bump in and 1-hour post event conclusion for bump out. Saturday/Sunday Weddings can be offered ALL day bump in, speak to your sales representative.
- Printed menus - three per guest table
- Placement of guest favours and place cards by the Beta Team
- Personal bridal attendant to tend to the bridal party for the duration of your wedding
- Venues standard cocktail furniture, tables, dining chairs and table numbers
- A selection of black or white linen and black or white napery
- Cake and Gift table as well as easel for seating chart, if required
- Beta security guard for the entire duration of your event





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Sample Menus



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Nothing brings people together like the warm authenticity of a meal shared family-style. Our selection is inspired by the YiaYia's menu at alpha Restaurant, encouraging family and friends to connect in a way that food does best.

YIAYIA SHARE FEAST MENU

- Grilled Pita Bread, Marinated Olives, Sheep's Milk Feta
- Taramosalata, White Cod's Roe Dip, Bottarga
- Tzatziki, Yoghurt Dip, Garlic, Dill, Cucumber
- +
- Pan Roasted Halloumi, Ouzo, Poached Figs, Sesame (V,GF)
- Spanakopita, Spinach pie, Aged feta, Leek, Dill
- Yellow Fin Tuna Plaki, Tabouleh, Cracked Wheat, Smoked Eggplant
- +
- Slow Roasted Lamb Shoulder, Lemon Potatoes, Panada
- BBQ Bannockburn Chicken, Pomegranate, Melitzanosalata
- Horiatiki, heirloom tomato, cucumber, Kalamata olives, feta (V, GF)
- Mixed Leaf Salad (V, GF)
- +
- Baklava, figs, chocolate halva brownie, Chocolate ice cream

*All menu items are subject to change according to seasonality and availability

YIAYIA DELUXE SHARE FEAST MENU

Canapes to start

- Mini eggplant and seared sea scallop moussaka
- Z'atar tartlet, Beetroot Hommous, Poached Pear, Basil (Vegan)
- +
- Grilled Pita Bread, Marinated Olives, Sheep's Milk Feta
- Taramosalata, White Cod's Roe Dip, Bottarga
- Tzatziki, Yoghurt Dip, Garlic, Dill, Cucumber
- +
- Pan Roasted Halloumi, Ouzo, Poached Figs, Sesame (V,GF)
- Spanakopita, Spinach pie, Aged feta, Leek, Dill
- Yellow Fin Tuna Plaki, Tabouleh, Cracked Wheat, Smoked Eggplant
- +
- Slow Roasted Lamb Shoulder, Lemon Potatoes, Panada
- BBQ Bannockburn Chicken, Pomegranate, Melitzanosalata
- Horiatiki, heirloom tomato, cucumber, Kalamata olives, feta (V, GF)
- Mixed Leaf Salad (V, GF)
- +
- Baklava, figs, chocolate halva brownie, Chocolate ice cream

BANQUET MENU

Served on an alternate basis

Grilled pita bread, dips Pre-set on The Table

Entrée

Roast broccolini, ladolemono, pine nuts, burrata (Hot, V, GF)

Baked feta in filo, roast pumpkin, zucchini, candied walnuts, thyme honey (V, Hot)

Twice cooked octopus, braised white beans, black olive dressing (Hot, DF, GF)

Grilled king prawns, spanakorizo, pomegranate glaze (Hot)

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

Main

Served with a Mixed Leaf and a Greek Salad

Barramundi, spetses style, butternut squash skordalia, roast tomatoes, olives

Spit roasted chicken, spanakorizo, roasted truss tomatoes, Greek yoghurt

Stuffed pork loin, braise artichokes hearts, peas, soy beans

Wagyu beef sirloin, whole roasted, pastourmas, confit potatoes, tomato salad

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

Dessert

Chocolate hazelnut baklava, poached figs, tahini cream

Galaktoboureko, Greek coffee, dates, walnut ice cream

Karidopita, chocolate ice cream, poached dates honeycomb

Lemon Kataifi, yoghurt parfait, burnt marshmallow, raspberry

*All menu items are subject to change according to seasonality and availability



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SAMPLE CANAPE MENU

Cold Canapes

Z'atar tartlet, Beetroot Hommous, Poached Pear, Basil (Vegan)
Sydney rock oysters, cucumber, green olive, sumac dressing (GF)
Smoked salmon, taramosalata, dill, prawn crisp
Mini moussaka, seared scallop, taramosalata
Seared Tuna, Pita Crostini, Smoked Eggplant, Lemon (LF)

Hot Canapes

Chickpea falafel, smoked eggplant, herb salad (GF, DF, Vegan)
Spanakopita, spinach leek and feta filo triangles (V)
Zucchini fritters, mint, feta, zhoug yoghurt (V)
BFC Greek style fried chicken, wild oregano, honey and lemon
Keftedes, spicy wagyu meat balls, black olives, dirty eggplant dip

Substantial Canapés

Kataifi garlic prawns, ouzo aioli, lemon dressing
Cheeseburger filo cigars, tomato mustard sauce
Mini lamb burgers, feta, black olives, tomato jam
Butternut squash, mint and halloumi filo pies

*All menu items are subject to change according to seasonality and availability

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COCKTAIL EVENT

Beautifully designed, eye-catching and uniquely styled, our canapés will be a talking point of the day or evening, bringing a delicate touch to your event menu.

From freshly-shucked oysters and ouzo-cured kingfish, to sweets like chocolate baklava filo cigars, we have options to perfectly enhance any occasion.



Pre –Event 45 minute duration

Chef's selection of 2 cold and 1 hot canape

Up to 1.5 hour

4 Standard Canapés (2 Cold or Dessert & 2 Hot)
+ 1 Substantial Canapés

Up to 2.5 hours

5 standard Canapés (3 Cold or Dessert & 2 Hot)
+ 2 Substantial Canapés

Up to 3.5 hours

6 standard Canapés (3 Cold or Dessert & 3 Hot)
+ 2 Substantial Canapés

Up to 4.5 hours

6 standard Canapés (3 Cold or Dessert & 3 Hot)
+ 3 Substantial Canapés

Up to 5.5 hours

7 standard Canapés (4 Cold or Dessert & 3 Hot)
+ 4 Substantial Canapés



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Classic Beverage Package

Our beverage offerings is as high quality as it is adaptable. You will select one sparkling, one white wine, one red wine. Beers available, cider and non-alcoholic options are all-inclusive

2 Hour Beverage package

3 Hour Beverage package

4 Hour Beverage package

5 Hour Beverage package

6 Hour Beverage package

7 Hour Beverage package

Sparkling Wine

NV Ate' Sparkling Brut, AU

Babydoll Sparkling Blush, Pinot Gris, Marlborough, NZ

White Wine

Ate' Sauvignon Blanc, AU

Semeli Feast, Moschofilero, Mantinia, GR

Rose Wine

Gaia 4-6 H, Agiorgitiko, Peloponnese, GR

Red Wine

Ate' Shiraz, AU

Semeli Feast, Agiorgitiko, Nemea, GR

Beer

Mythos

James Squires 150 Lashes Pale Ale

James Squire Orchard Crush Apple Cider

*A note from Management: Products & Vintages are subject to change without notice based on availability and stock





Your Ceremony

Our Bridal shoots, editorials and ceremony options are only available to our booked Couples. Ask the Beta Team today how you can include a ceremony option as part of your package.



"Your wedding should be as unique and breathtaking as the story it took to get you there"

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