



beto
BUSINESS EVENTS

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, multi-level events and 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.

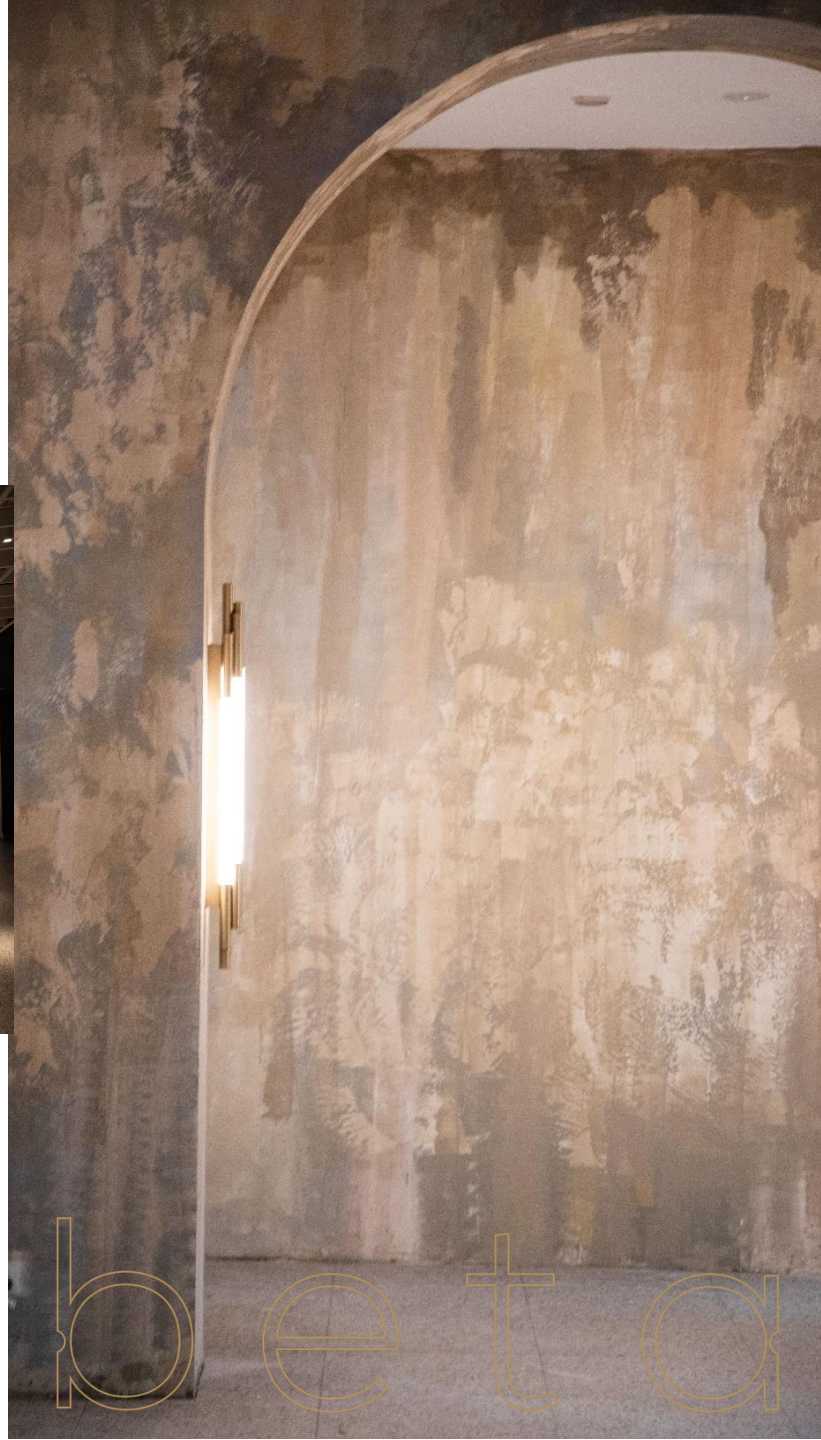
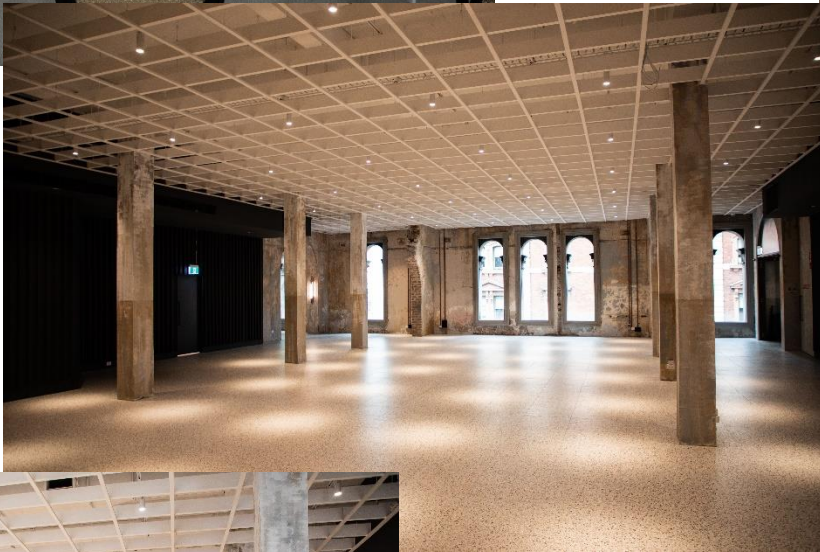


The Gallery

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.



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The Grand

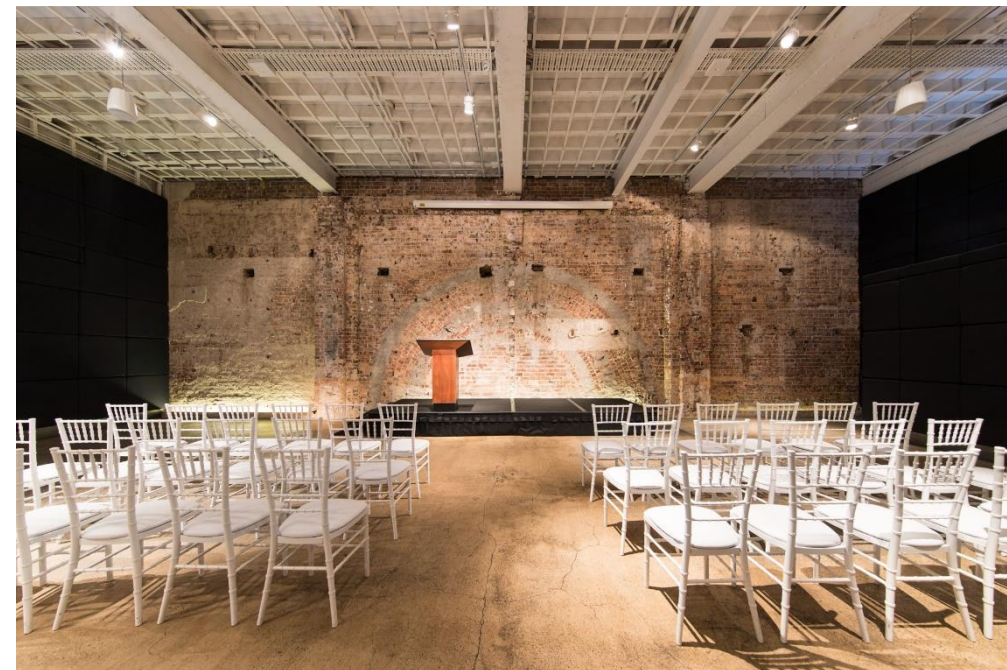
Opened February 2022, The Grand, both by name and nature, instantly transports guests to a place of refined sophistication. Natural light pours throughout the expansive, versatile space, illuminating its original Victorian era feature walls. Stunning original arches are complemented by bespoke lighting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

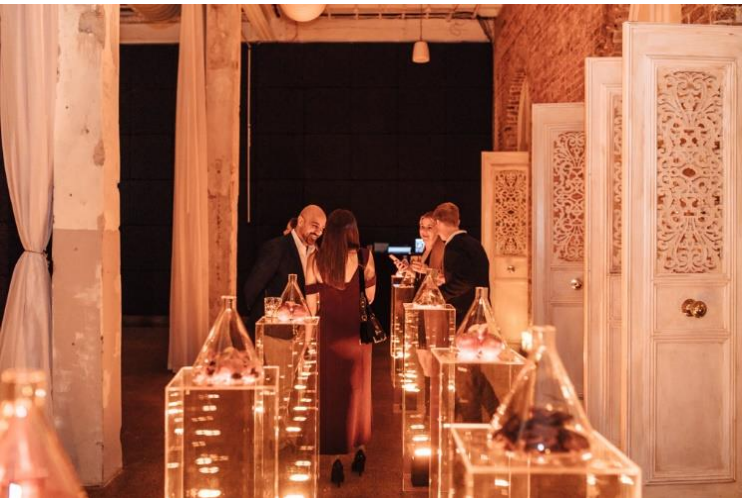
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Business at Beta

Our business packages has been expertly designed to take care of all the details. Based on a minimum spend our Beta Business packages include:

- Pita bread and a selection of house made dips followed by Your chosen menu
- Personal Coordinator to assist throughout the planning process
- Exclusive Green room in The Grand and 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.
- Printed menus - three per guest table
- Placement of gift or product bags by the Beta Team
- Personal Function Manger to tend to the clients needs for the entire event duration.
- Venues standard cocktail furniture, tables, dining chairs and table numbers
- A selection of black or white linen and black or white napery
- Beta security guard for the entire duration of your event





Sample Menus



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Breakfast

Start the morning with Beta's selection of beautiful canapés, shared platters and individual dishes. From light refreshments to hearty selections, we have a varied array of packages to keep your guests satisfied. All breakfasts are complimented with a rainbow of juices, sparkling water and freshly brewed coffee.

Breakfast Grazing Station

Pre-set on grazing station:

Coconut yogurt chia, fig, berries
Pastourmas, Kasseri mini croissant
Frittata, smoked salmon
Beta muesli bar, pepitas, fruit, nuts
Beta Quiche Lorraine

Juices, Sparkling Water,
Freshly brewed coffee and tea

Light Working Style Breakfast

Pre-set on tables:

Seasonal fruit platter (V, GF)
A selection of rolls and pastries (V)
Jams, preserves and honey

Juices, Sparkling Water,
Freshly Brewed Coffee and Tea

Breakfast Canapés

Please select 5 canapés:

Mini spanakopita triangles (V)
Mini bacon and egg pita rolls
Mini baklava muffins (V)
Mini spanakopita muffins (V)
Spinach frittata, sheep's milk feta, tomato (V, GF)
Scrambled egg tartlet, smoked salmon, and dill
Greek yogurt parfait, walnut muesli, berries (V)
Lemon Yogurt Syrup Cakes (V)

Juices, Sparkling Water,
Freshly Brewed Coffee and Tea

Hearty Working Style Breakfast

Pre-set on guest dining tables:

Seasonal fruit platter (V, GF)
Greek yoghurt, maple walnut granola (V)
A selection of rolls and pastries (V)
Jams, preserves and honey

Please select two (2) plated options to be served alternatively:

Eggplant papoutsakia, baked eggs, ricotta (V)
Baked omelet, 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)
Scrambled eggs, maple bacon, chipolata sausages (80pax and less)

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

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Conference

Memorable events lie in the details.

Ensure your work dinner, gala or conference is an unforgettable dining experience.

Upon Arrival

Tea, pressed coffee, orange juice and mineral water

Morning Tea

Your selection of 2 items

Tea, pressed coffee, orange juice and mineral water

Mini spanakopita muffins (V)

Mini baklava muffin (V)

Kourambiedes, Greek style almond shortbread (V)

Greek yoghurt, maple walnut granola. (V)

Fruit salad, Greek yogurt, berries (V GF)

Frittata, feta, spring onion, tomato (V GF)

Afternoon Tea

Your selection of 2 items

Tea, pressed coffee, orange juice and mineral water

Loukoumi (GF) and Baklava

Tiropites, three cheese filo pastries (V)

Selection of Aegean style sandwiches

Working style stand up buffet lunch

Your selection of one from each option below

Option 1 - Grill (served with pita bread)

Free range chicken souvlaki, red pepper, tzatziki (GF)

Lamb cutlets, Greek spices, broad bean hummus (GF)

Kingfish skewers, siracha, lemon, honey (GF)

Halloumi skewers, cherry tomatoes, zucchini (V GF)

Wagyu beef souvlaki, eggplant, mint feta pesto (GF)

Option 2 - Braise/Tray Bake

Stuffed vegetable yemistes, rice, chickpeas, dill (V GF)

Spanakopita, spinach, leek and feta pie (V)

Kapama, tomato braised chicken, green beans, feta (GF)

Lamb shoulder kleftiko, roast peppers, wild oregano (GF)

Moussaka, braised beef, eggplant, celeriac, ricotta (GF)

Fish (daily) and seven vegetable Tagine (GF)

Option 3 - Sides

Almond rice pilaf, saffron, burnt butter (V GF)

Orzo, baby spinach, pomegranate dressing (V)

Couscous, lemon, sumac dressing (V)

Greek fries, sumac, oregano, feta (V)

Lemon roasted potatoes, garlic, thyme (V GF)

Chickpea falafels, citrus dressing, mint (V GF)

Option 4 - Vegetables/Salads

Greek salad, tomatoes, cucumber, feta, olives (V GF)

Mixed leaf salad, green goddess dressing (V GF Vegan)

Tomatoes, mozzarella, basil, Greek balsamic (V GF)

Aegean slaw, fennel, yoghurt dressing (V GF)

Roast pumpkin salad, rocket, pinenut dressing (V GF Vegan)

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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

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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

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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, slow cooked, pastourmas, confit potatoes, tomato salad

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

Dessert (V)

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)

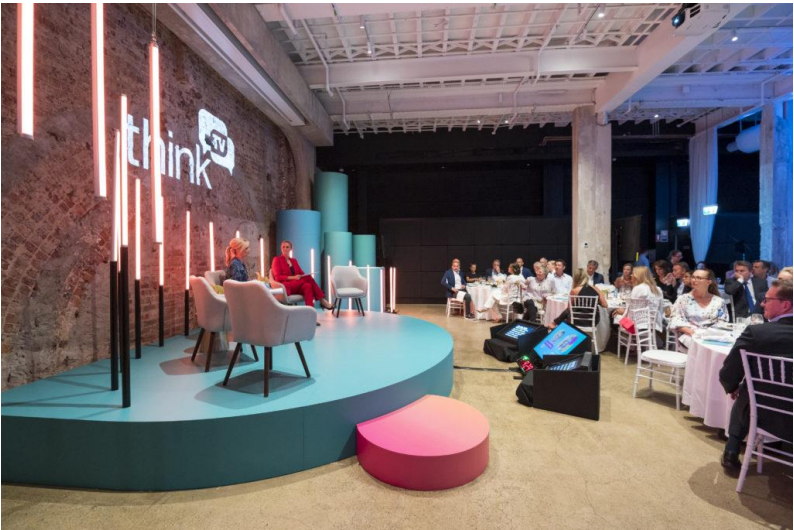
Hot Canapes

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



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





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