

Beau



Let us create the perfect experience at Beau.



Beau Bar

Looking for an intimate space for your next event? Beau Bar is the perfect spot for any occasion.

40 Seated
60 standing
Wifi
AV

A beautiful large open bar is the feature of this space and gives guests the opportunity to watch all the action.

Enjoy canapés and champagne on arrival in Fracks Lane before making your way into the bar for the main event.

With tailored menu & beverage offerings, our team is here to work with you and assist in delivering a memorable experience for you and your guests.

A minimum food & beverage spend will apply when this space is booked exclusively.



Beau Kitchen

Located across from Beau Bar and connected by Fracks Lane, Beau Kitchen can be hired exclusively on its own or as an additional space to the Bar.

20 seated
40 standing
Wifi
AV

Whether it's a corporate meeting, a breakfast event or utilised as a backstage space for your main soiree, our team are here to work with you and accommodate all your event needs.

A minimum food & beverage spend will apply when this space is booked exclusively.



Rooftop

Enter through Fracks Lane and make your way up the lift to the Beau rooftop, with stunning views of the city, this is a space that will be sure to impress.

50 Seated
50 standing
Wifi
AV

Featuring a long bar with cooking facilities and flexible options for cocktail or seated events, the rooftop provides sun or shelter when needed.

Whether it's a breakfast launch featuring mimosas and manoush or a corporate networking event with canapés and beverages selected by our Sommelier and Head Chef, our team is here to work with you and help create exceptional events for you and your guests.

A minimum food & beverage spend will apply when this space is booked exclusively.



Complete hire - all three venues

With three beautiful and unique spaces to choose from, including a rooftop and a laneway, Beau really is the perfect spot for your next event.

Take your guests on a Beau journey.

Contact our team to enquire.

Sample Menu

ON ICE

Oysters served with Pink Peppercorn Granita
Caviar served with Crème Fraîche, Hash Brown
Southern Rock Lobster, Nori Salsa Verde, Marie Rose
Chef's Market Selection + Condiments

FROM THE KITCHEN

Marinated Olives
Pioik Ciabatta, Whipped Almond, Chilli & Garlic Oil
Jamon Iberico, Preserved Tomato
Padron Peppers, Ortiz Anchovies, Fried Bread
Cucumber, Roast Garlic, Isot Pepper, Whipped Feta
Blooming Oyster Mushroom, Kombu, Macadamia
Ramarro Farm Tomatoes, Peach, Caper Leaf
Slow Roasted Lamb Neck, XO, Labneh
Coral Trout, Radish Chimichurri, Lobster Beurre Blanc
Leaves, Soft Herbs, Palm Sugar Vinaigrette
Fries, Anchovy Taramasalata

TO FINISH

Cheese, Fried Polenta, Wild Honey
Yoghurt Sorbet, Pomegranate, Fig Leaf Granita
Soft Chocolate, Extra Virgin Olive Oil, Sea Salt



To Drink

COCKTAILS

Beau Beginnings

+ Never Never Ginache, apricot brandy, orgeat, absinthe, citrus, wonder foam

Dopamine

+ Calvados, dark rum, Maurin Quina Le Pay, papaya citrus, wonder foam

Foray down Fracks Lane

+ Bourbon, peated whisky, Chartreuse yellow, beetroot, citrus

Garibaldi Gazoz

+ Campari, Turkish orange gazoz

197 Steps

+ Halva chocolate brownie rye whisky, Citadelle Garden D'Ete, Benedictine D.O.M., sweet Vermouth, absinthe, Peychaud's

Please contact our team for the full wine list.



Gallery



Gallery



Gallery



Terms & Conditions

MINIMUM SPEND

A minimum spend and room hire applies for your event. Any expenses incurred above the minimum spend will be charged accordingly & added to the final bill at the completion of your event. Please provide as much detail as possible so we can create the perfect experience for you.

SERVICE CHARGE

A discretionary service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

HOST / SECURITY

A Security/Host is required for the duration of your event for a minimum 4-hour charge. Please see rates below. We book 1 host/guard for every 100 guests pending service requirements. Security/Host will be from 30 mins prior to bump in and 30 mins after bump out based on the above times. Rates are per host/guard: Monday-Sunday \$40per hour, Public Holidays \$80 per hour & Special Event Days \$100 per hour.

BOOKING STATUS

Enquiry only, we are currently not holding a reservation for your event, so availability cannot be guaranteed. Please contact the Reservations team to proceed, your reservation is secured once we have received your deposit and credit card details.

Deposit

25% of the minimum spend requirement is payable to secure your reservation. 30 days out from your event we require the remain 75% of the event to be paid.

Room Inclusions

Wait staff: ratio approx. 1 for 25-30 for cocktail events pending service requirements. Free Wi-Fi on request. In house background music.

GENERAL

Beau is a fully licensed premises, please let us know if minors are attending. The full bill is to be paid at completion of your event. Please note that Beau does not invoice clients after the event and payment must be made in full.

SURCHARGE

All credit card payments will incur a processing fee depending on the card type. A 10% surcharge is applicable on Sundays & 15% Public Holidays.

WHO TO CONTACT

02 9280 3395 or email us at eat@beau.sydney.

Let's get together to create a very
special event for you & your
guests.

Beau

eat@beau.sydney
+61 2 9280 3395

52 Reservoir Street, Surry Hills NSW, 2010