

# BÉCASSE

Located in the heart of Sydney's CBD, Bécasse restaurant offers various spaces ideal for groups, parties and corporate functions. We would be delighted to assist in creating an enjoyable and professionally run event that your guests will remember.

Bécasse's function spaces are part of the restaurant so enjoy the atmosphere of the restaurant while still providing an intimate environment.

Following is information about the restaurant's capacity and menus that apply to bookings of 9 people or more.

We also offer a range of canapés that are available in addition to our set and degustation menus.

## LUNCH BOOKINGS:

Lower level: for 10-16 people, there are four menu options:  
Degustation menu \$120.00 (\$170.00 with matched wines)  
3 course set menu \$95.00 with 3 choices per course.  
2 course set menu \$85.00 with 3 choices per course.  
3 set courses with no choice \$80.00 per person.

Upper level: for 20-40 people, there are four menu options:  
Degustation menu \$120.00 (\$170.00 with matched wine)  
3 course set menu \$95.00 with 3 choices per course.  
2 course set menu \$85.00 with 3 choices per course.  
3 set courses with no choice \$80.00 per person.

Whole restaurant: The restaurant seats a maximum of 85 people.  
Minimum charge is \$10,000.00.  
Degustation menu \$120.00 with no choice.  
3 course set menu \$95.00 with no choice.

# BÉCASSE

## DINNER BOOKINGS:

Lower level: for 10-16 people, there are two menu options:  
Degustation menu \$130.00 (\$190.00 with matched wines)  
3 course set menu \$95.00 with 3 choices per course.

Upper level: for 20-40 people, there are two menu options:  
Minimum charge is \$4000.00 Friday, Saturday only.  
Degustation menu \$130.00 (\$190.00 with matched wine)  
3 course set menu \$95.00 with 3 choices per course.

Whole restaurant: the restaurant seats a maximum of 85 people.  
Minimum charge is \$9,000.00 Monday, Tuesday, Wednesday.  
Minimum charge is \$12,000.00 Thursday.  
Minimum charge is \$15,000 Friday, Saturday.  
Degustation menu \$130.00 with no choice.  
3 course set menu \$95.00 with 1 option per course.

## TERMS AND CONDITIONS:

- Please note that a 10% service charge applies to all bookings over 8 people.
- We require 48 hours notice for cancellation and changes in the booking number; otherwise cancellation fees of \$50 per person apply.
- To ensure an adequate quantity, please advise us of your wine choices 1 week prior to your event.

# BÉCASSE

In order to confirm your reservation, would you kindly fill out the following. We do **require a signature** so please either return by fax to (02) 9283 3441 or scan and return by email to [bookings@becasse.com.au](mailto:bookings@becasse.com.au):

NAME / COMPANY NAME:

CREDIT CARD TYPE: VISA / MCARD / AMEX / OTHER .....

CREDIT CARD NUMBER: .....

SIGNATURE: .....

EXPIRY ON CARD: ...../.....

DAY & DATE OF RESERVATION:

TIME OF BOOKING:

CONTACT NAME:

CONTACT TEL:

CONTACT NAME AT EVENT:

CONTACT TEL:

NUMBER OF PEOPLE ATTENDING:

MENU CHOICE:

SIDE DISHES:

WINE CHOICE:

BOTTLED WATER:

DIETARY REQUIREMENTS:

Please note that menus change regularly.

# BÉCASSE

## SAMPLE MENU

### **Entrée**

Salad of marinated autumn vegetables

pea mousseline, purple carrot purée, black olive and lemon balm

Sautéed yabby tails and heirloom tomatoes

green zebra gazpacho, golden tomato and olive oil sorbet

Confit chicken wings

seared scallops, Jerusalem artichoke and pine mushrooms

### **Main Course**

Low temperature cooked blue-eye fillet

braised leeks and baby onions, clam beignets, curry and crème fraiche

12 hour braised shoulder of salt bush lamb

roast loin, aubergine, black olive oil, thyme jus

Roast dry aged organic gundooee grass fed wagyu

sauté of mushrooms, red wine and bone marrow

### **Dessert**

Baked granny smith apple crumble

cheesecake mousse and rhubarb sorbet

Banana crème brûlée

salted peanut brittle and milk coffee sorbet

Dark chocolate and caramel 'cadeau'

milk sorbet

This is just a sample menu and allows us to give you an idea of how we do things here at Bécasse. As we visit the markets on a daily basis our menu's change regularly therefore we ask that you leave the selecting of your menu to our Head chef and his brigade. Of course if there is a certain dish you wish to try, let us know and we will happily do our utmost to incorporate this into your menu.

# BÉCASSE

Degustation

Canapé

Amuse bouche

**Salad of marinated autumn vegetables**

pea mousseline, purple carrot purée, black olive and lemon balm  
*2007 Hirsch "Heiligenstein", Grüner Veltliner, Kamptal*

**Yabby tails and heirloom tomatoes**

green zebra gazpacho, golden tomato and olive oil sorbet  
*2008 Sorrenberg Semillon Sauvignon Blanc, Beechworth*

**Low temperature cooked Hapuka fillet**

braised leeks and baby onions, clam beignets, curry and crème fraiche  
*2009 Allies "Saône", Viognier, Mornington Peninsula*

**Fricassée of king prawns and hand rolled macaroni**

local prosciutto and smoked crustacea butter  
*2007 Heinrich Hartl St. Laurent Classic, Wachau*

**Braised pork tails and smoked scallops**

caramelised calves sweetbreads, celeriac and congo potatoes  
*2008 Vynfields Pinot Noir, Martinborough*

**Roast dry aged Gundooee grass fed wagyu**

sauté of mushrooms, red wine and bone marrow  
*2008 Bress Shiraz, Heathcote & Bendigo*

or

**12 hour braised shoulder of salt bush lamb**

roast loin, aubergine, black olive oil, savoury jus  
*2007 Te Mata "Awatea", Cabernets Merlot, Hawkes Bay*

**Pink grapefruit crème légère**

buttermilk and beetroot

**Banana crème brûlée**

salted peanut brittle and milk coffee sorbet  
*2007 Vinden Estate Botrytis Semillon, Hunter Valley*

or

**Zokoko 66% Uganda chocolate and caramel 'cadeau'**

organic vanilla and milk sorbet  
*2005 Mas Amiel Reserve, Maury, Roussillon*

*One hundred and thirty dollars per person*

*One hundred and ninety dollars with recommended wines*

*Additional cheese selection available upon request*

*Extra courses twenty five dollars*

Please note our degustation menus are available for the whole table only

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## **Canapé selection**

*All canapés are priced at five dollars per piece*

Oysters natural, herb vinaigrette or sorbet  
Garlic and lemon thyme prawns  
Trout and scallop tartare with green apple and ginger

Tomato and olive tart with lemon mascarpone cream  
Parmesan and cepe mushroom risotto  
Petit veloute shots – hot or cold

Duck and Madeira pie  
Corned wagyu beef hash pie  
Pork and fennel sausage rolls  
Spiced lamb kofti skewer

Dessert canapés available upon request