

be  
sk

# FUNCTIONS + EVENTS

Besk (*adjective*).

1. [-Danish besk.] Flavour profiles (rare)
2. A public bar, kitchen & bottleshop  
Located in West Leederville

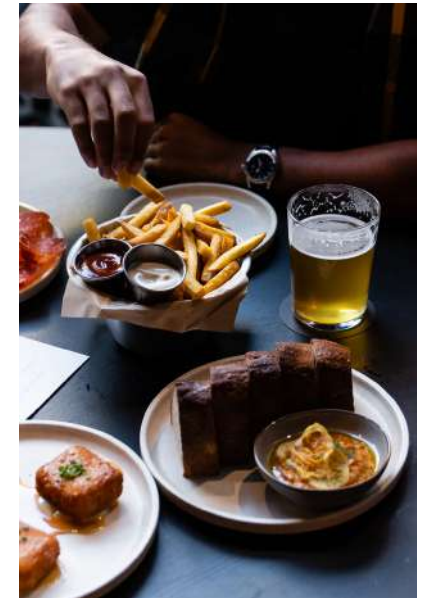


## WELCOME

Besk is a public house influenced by our love of the great local dining and drinking establishments from around the world.

We are located on Railway Parade in West Leederville, opposite West Leederville train station. Besk is a bar, kitchen and bottle shop.

We strive to offer the community a safe and diverse environment that allows focus on quality, seasonal produce and a considered selection of beers and wine to enjoy on premise or to take away.





## KITCHEN

With a declared direction to embrace relaxed, fun & engaging dining, our a la carte and function menus are focused on fresh, contemporary dishes with a strong emphasis on food to be shared family style.

We've partnered with our favourite local and regional producers to create an offering that showcases seasonal ingredients and premium WA produce.

We recognise the increasing need for consumers food allergen and dietary requirements to be met, and have created our menus with this in mind.

The Besk kitchen is open from 4pm Monday to Wednesday and 12 midday Thursday to Sunday.



## BEVERAGE

With a focus on independent WA and Australian producers, alongside leading brands from around the world, we champion the product as the 'hero' of Besk.

Our beverage offerings are highly rotational, with an emphasis on local producers and unique products that our staff share passions for.





#### **CORKAGE PER ITEM**

Cans & stubbies +\$4

Large format beer +\$7

Wine +\$20



## **BOTTLE SHOP**

All beer and wine at Besk Bottle Shop are available for both take-away and drink-in for a corkage fee. Please speak to our staff if you would like to purchase from the bottle shop for your event at Besk.

Our Bottle Shop features more than 800 wines and in excess of 500 beers with considered and rotating selection of beer, wine and spirits from local, national and international producers.

Guests are invited to browse our bottle shop at their leisure, with our friendly staff available for informed and personalised recommendations.

## CELLAR

Accessible via a flight of 15 stairs, the Besk cellar is a beautiful hidden space to suit any special occasion.

The cellar hosts a range of events in this space, where it also has the capacity to host our casual bookings and both partial & exclusive functions.

With it's own bar, the cellar offers 4 beer taps and a selection of wines, premium spirits and house cocktails for its guests.

The cellar showcases a mix of custom made furniture suited for both cocktail style & seated arrangements. It is equipped with a projector and microphone which are available free of charge, along with its own bathroom.





## WEEKDAY SPACE HIRE

Elevate your weekday seminar, speaker event, or meeting by hosting it in the Besk Cellar, available Monday through Thursday from 9 am to 4 pm. Enjoy complimentary access to a microphone, AV equipment, and the flexibility of a custom floor plan. Our straightforward room hire fee covers all costs.

Enhance your event with the option to bring your own breakfast or lunch catering. West Leederville boasts several cafes and bakeries we'd be happy to put you in touch with to coordinate.

Alternatively, enquire with our function staff to upgrade your event to a function with food and beverage service.

Minimum spend applies.

## FUNCTIONS

The Besk cellar can cater for both private and semi-private events. You will receive access to a tended bar, with the option to arrange grazing tables or canapes for your guests.



### EXCLUSIVE

The Besk cellar may be booked exclusively for cocktail functions of 45-80 guests. Check with our function staff for availability and applicable minimum spend for exclusive use.

### PARTIAL

Perfect for smaller groups of 16-40, we will allocate a designated space in the cellar for your event. Fits up to 40 people in a cocktail style setting.

*PARTIAL FUNCTIONS ARE UNAVAILABLE ON FRIDAY & SATURDAY EVENINGS*

# GRAZING

## TABLE

20/per person

Ethos Deli meats, local & imported cheese, house focaccia, Goods sourdough, crackers, Great Southern Olives, pickled guindilla pickles, house dips, curdites and dark chocolate.



## INDIVIDUAL BOARDS

Cheese board; Chef selection of 3 cheeses, lavosh, chutney, quince, fresh honeycomb & fruit	70
Charcuterie board; Selection of charcuterie, house pickles, Goods sourdough	60
Flatbread & dips; House-made dips, served with confit garlic, herb flatbreads and pickles	45

*PLEASE ALERT YOUR FUNCTION COORDINATOR OF ANY FOOD ALLERGIES AT THE TIME OF ORDERING  
(nf) nut free | (df) dairy free | (gf) gluten free | (v) vegetarian | (vg) vegan*

*\* PRICES SUBJECT TO CHANGE WITHOUT NOTICE*

*\*\* ALL FOOD AND BEVERAGE INCUR A 15% SURCHARGE ON PUBLIC HOLIDAYS*



# CANAPES

30 piece minimum per item

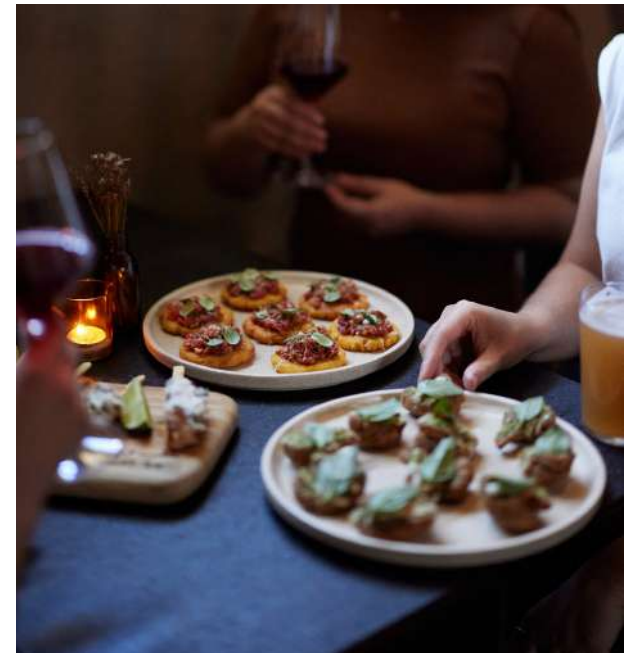
EACH

Shucked oyster, mignonette, citrus <i>nf, df, gf</i>	6
Eggplant skewer, Szechuan pepper, macadamia <i>gf, df, vg</i>	6
Jamon serrano, hashbrown, romesco <i>nf, gf</i>	6
Cheese bread, guava, Cambay farmhouse gold <i>nf, gf, v</i>	6
Pumpkin croquette, miso mayo, hot honey <i>v</i>	6
Salmon tostada, avocado, chili, soy <i>nf, df</i>	8
Abrolhos Island scallops, seaweed butter <i>nf, gf</i>	9
Steak tartare arepa, hot sauce, horseradish <i>nf, df, gf</i>	8
Crispy spiced cauliflower, peanut sauce, toasted pepita <i>gf, vg</i>	6
Chargrilled chicken skewer, red chimmichuri, feta <i>nf, gf</i>	8
Lamb shoulder crisp taco, minted aioli, pickled onion <i>nf, gf</i>	9
Salted dulce de leche tart, toasted coconut <i>nf, gf, v</i>	6

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## SEATED DINING

\$75/guest (Add dessert +\$10/pp) Available for bookings of 6-30 guests

Indulge in our Feed Me menu, carefully crafted by chef Tom Harper and the Besk kitchen team, featuring a selection of signature and seasonal shared dishes.

Preview our sample menu below,

Salmon tostada, avocado, fermented chilli, soy, lime  
Butternut pumpkin, scamorza, hot honey croquettes, miso mayo  
Bang bang fried chicken, peanut, little gem  
Stracciatella, cabecera, piquillo pepper vinaigrette, radish  
Chargrilled lamb rump, feta, courgette, pine nuts, raisins  
Beetroot salad, crema, hazelnut, plum, balsamic  
Chips, aioli

## CUSTOM MENU

Elevate your event with the exclusive touch of bespoke menu curated by Chef Tom Harper.

Available for gatherings of 25 to 50 guests, Chef Tom will curate a custom menu tailored to your preferences.

This can range from wine dinners, to delicacy food items or seasonal influences.

For an enhanced experience, Sommelier Trent is available to assist in creating custom wine and beverage pairings if desired.

Custom menu bookings will be seated in the Besk cellar across a mix of high and low tables.

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## GETTING TO BESK

### BY TRAIN:

Besk is directly opposite West Leederville train station, located on the Fremantle line, 2.7 kilometres from Perth station on the boundary between West Leederville and Subiaco.

### BY CAR:

Free parking is available on Railway Parade and Rosslyn Street in accordance with time restrictions.

Ticketed parking is available on Northwood Street in accordance with time restrictions.



## ENQUIRIES

To enquire, please contact our  
functions team;  
[functions@besk.com.au](mailto:functions@besk.com.au)

264 Railway Parade,  
West Leederville  
(08) 6319 2290  
[hello@besk.com.au](mailto:hello@besk.com.au)

[www.besk.com.au](http://www.besk.com.au)  
[www.beskbottleshop.com.au](http://www.beskbottleshop.com.au)  
[@beskbar](https://www.instagram.com/beskbar)  
[@beskbottleshop](https://www.instagram.com/beskbottleshop)

### OPENING HOURS:

BAR

MON - WED: 4pm - late

THUR - SUN: 12pm - late

### BOTTLE SHOP

MON - SUN: 11am - 9pm

