

A photograph of a chef in a kitchen, wearing a black shirt and a blue and white striped scarf, focused on preparing food. The chef is in the center, looking down at a small bowl. To the left, another person is partially visible, also working. To the right, a man in a dark vest is standing. In the background, a woman is seated at a table with glasses. The kitchen has a stainless steel counter and various cooking utensils. The text 'BIG SAM YOUNG EXPERIENCE' is overlaid in large, white, bold, sans-serif capital letters.

BIG SAM YOUNG EXPERIENCE



BIG SAM YOUNG EXPERIENCE

It takes more than just flavours to elevate food from good to great, it's the complete experience that comes with it and that's what the BSY Experience is all about. Whether you're planning a milestone celebration, a wedding or corporate event, we are here to take your event to the next level.

A minimum spend applies for all events. Travel fees may be applicable for some locations where additional travel time is required.

SAM YOUNG

Embark on a culinary adventure with Sam Young (AKA @bigamyong), owner and chef of S'more in Sydney, Australia.

Inspired by the taste of his travels to Italy, Canada, Hong kong, Vietnam and Malaysia to name a few, he has worked in Sydney's top restaurants like Mr. wong, Ms.g's, Queen chow, Totti's and more recently as Lotus's head chef.

Currently, Sam Young runs S'more bistro with his partner Grace, hosts exclusive dinners as a private chef and is a creative collaborator with the industry's brightest talents and go-to eateries. His specialities include sourcing only the finest Australian produce, innovating crowd favourite dishes, and pairing his dining experiences with his one-of-a-kind big personality.





THE MENUS

These menus are our standard offerings filled with our most loved, signature dishes. Fancy something different? We love creating bespoke menus and the sky's the limit! Get in touch to discuss your ideas further. We cater for groups of all sizes, seated and cocktail.

SIGNATURE MENU

\$500 PER PERSON

ENTREE

Sydney Rock Oysters with Aged Ponzu

BSY Signature Fruits de Mer aka BSY Seafood Platter

PASTA COURSE

BSY's Signature Local Rock Lobster Pasta

MAIN

Chargrilled 2GR Full Blood Wagyu Rib Eye
Steak with BSY Signature Soy Glaze

Selection of 3 Seasonal Sides

DESSERT

Surprise!





PREMIUM MENU

\$650 PER PERSON

includes complimentary waiter

SNACKS

Lobster Roll

Hand Picked Seasonal Australian Crab with Potato Chips

Caviar Service

ENTREE

Sydney Rock Oysters with Aged Ponzu

BSY Signature Fruits de Mer aka BSY Seafood Platter

PASTA COURSE

BSY Signature Rock Lobster Pasta with Truffle*
(*when in season)

MAIN

Certified Hida A5 Wagyu Sirloin

Selection of 3 Seasonal Sides

DESSERT

Surprise!

CLIENT RESPONSIBILITIES

WHAT YOU NEED TO KNOW ABOUT HOSTING A BSY EXPERIENCE IN YOUR HOME
OR CHOSEN LOCATION.

Dependent on guest numbers, service staff may be required. We will advise you of the cost for your event.

**FOR BSY DINING EXPERIENCES THE FOLLOWING ITEMS ARE
REQUIRED AND THE RESPONSIBILITY OF THE CLIENT:**

-

- Table and chairs for all guests
- Plates/bowls for each course for every guest
- Platters/bowls for shared dining service and several smallbowls for sauces/condiments
- Cutlery for all courses (entrée cutlery can be washed and reused for dessert if necessary)
- Tablecloth (or placemats for each guest)
- Napkins for each guest
- Serving utensils for shared dining

KITCHEN REQUIREMENTS

- Oven and multiple oven trays
- Minimum 4 x burner stovetop
- Microwave
- Basic pots and pans - we will provide any specialist items
- Easy access to water and sink
- Enough cleared bench space for plating up each course
- Rubbish bins
- Cutting boards x 2

BIG SAM YOUNG EXPERIENCE

CONTACT FOR MORE INFO

#BSYEXPERIENCE

WWW.BIGSAMYOUNG.COM.AU

INFO@BIGSAMYOUNG.COM.AU