

Celebrations





THIS IS YOUR HOUSE



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Be Our Guest

Celebrations

Trippas White Group is honoured to be an events partner for Australia's most recognised destination, The Sydney Opera House. With over 30 years of experience in the hospitality industry, we draw upon our extensive expertise with the finest event management team and exceptional food and beverage service standards.

Trusted to operate within the hallowed walls of Australia's most iconic event venue, our experienced event specialists work with you and your style to honour the timeless beauty of the Sydney Opera House and curate an event that is uniquely yours.

Yallamundi Rooms

Celebrate in style at Sydney Opera House's newest venue, with dramatic floor to ceiling glass windows streaming with natural light and an unobstructed view of Sydney Harbour. Enjoy the room's original Danish-designed furniture and make the space yours with flexible room set up and circular dividing walls.

The space can be split into three separate rooms for more intimate events, or fully opened to offer the complete expansive of this stunning new venue with a private outside space, perfect for watching the sun set. The room also offers direct access from the Northern Broadwalk.

- Features:**
- Full harbour views
 - Private outside space
 - Performance acoustics
 - AUX access
 - Internal screens and projector
 - Lighting

- Perfect for:**
- Cocktail events
 - Christmas and birthday parties
 - Anniversaries
 - Seated lunch or dinners

Location
Access via the Northern Broadwalk,
Bennelong Point
[View map](#)



Room Capacities:

East
50 Seated | 80 Cocktail

Central (with curved walls)
60 Seated | 100 Cocktail

Central (without curved walls)
90 Seated | 130 Cocktail

West
60 Seated | 130 Cocktail

Entire Room
180 Seated | 400 Cocktail



Utzon Room



Sydney Opera House architect Jørn Utzon completed the design for only one interior space – now called the Utzon room, and it's not your average venue. This unique venue offers your guests a stunning closeup of the house's extraordinary architectural features; an original Utzon designed iconic wall tapestry, dramatic concrete beams, Danish-designed furniture and floor to ceiling windows overlooking Sydney Harbour to the Botanic Gardens.

The space has its own private entrance and a versatile floor plan, making it a perfectly unique venue to host your next private dinner or cocktail event.

Features:
Eastern harbour views
Performance acoustics
Inbuilt AV
AUX access
Timber floors
Lighting

Perfect for:
Cocktail events
Christmas and birthday parties
Anniversaries
Seated lunch or dinners
Small musical performances

Capacity:
100 Seated | 200 Cocktail
80 Seated with dance floor

Location
East Wing [View Map](#)



Portside

Celebrate under the sails of the Sydney Opera House with uninterrupted views of the Sydney Harbour Bridge. Dine alfresco with our contemporary Australian menu, celebrating only the best native flavours. Ask our event specialists about exclusive hire.

Features
Full harbour views
Alfresco dining
Exclusive areas

Perfect for:
Small cocktail events
Christmas or birthday parties
Anniversaries
Seated lunch or dinners
Post work drinks

Exclusive hire is subject to Sydney Opera House's performance schedule.

Capacity:
60 Seated | 150 Cocktail

Location:
Western Broadwalk
[View map](#)



THE CULINARY EXPERTS

Meet the Chefs



**Executive Chef,
Elton Inglis**

Born in South Africa and raised in Australia since age 4, Elton's incredible pedigree was developed during a nine-year stint in the UK working alongside Jamie Oliver at London's Fifteen and with Gordon Ramsay at several of his Michelin-starred restaurants.

Returning to Sydney in 2013 to help relaunch the Tilbury Hotel in Woolloomooloo, Elton was quickly noticed for his pure, no-nonsense food approach and serious love of Australian produce.

Elton is no stranger to Trippas White Group, having previously held the Sydney Tower's Executive Chef role from 2015–2019. Most recently he was National Executive Chef for Emirates Lounges 2019–2020.



**Head Chef,
Karl Patrick Thomas**

From South London and with 17 years in the hospitality and events sector, Karl is an accomplished Head chef with a strong fine dining background. In his early years, Karl received the opportunity to hone his skills working for the Roux family at Roux fine dining and Roux at Parliament Square. Hungry to learn more Karl found his way to Alison Price & Co where he curated bespoke events for clients such as Cartier, Louis Vuitton and Ferrari. He has also catered for VIP clients across the globe in Johannesburg, Greece, and Paris.

With all of the VIP's he has cooked for, his favourite memories still stem from childhood. "My passion for food stems from my grandparents. The memories I have of my Irish grandmother preparing Sunday lunch for the whole family, while I would be sat on the stool next to the stove listening to stories of yester years watching her every move. She executed cooking with such simplicity, yet the aromas and big flavours would have us all in food comas for hours."



“Cooking is all about the people. Food is quite possibly the only universal thing that really has the power to bring us all together. No matter what culture, religion or nationality, everywhere around the world, people eat together,” says Elton Inglis, Executive Chef. “My food philosophy is ‘It’s simple. Great ingredients make great food.’”

**Executive Chef,
Elton Inglis**

Curate a menu suited to your extraordinary event, with help from our dedicated chefs and event specialists.

[Download our
Events Menu Packages](#)

**Sample
Menus**

Cocktail Sample Menu

Cold Canapés

- Confit tomato, almond ricotta, oregano (df, gf, v)
- Chèvre, currant & artichoke salad, dried olive, crostini (df, v)
- Sydney rock oyster, verjuice, compressed cucumber, lemon balm (df, gf)
- Ocean trout cornetto, kohlrabi, cultured cream, shiso
- Yellowfin tuna, ponzu, avocado, white pickled ginger (df, gf)
- Hiramasa kingfish pastrami, crème fraîche, finger lime, linseed cracker (gf)
- Chicken liver parfait, fig paste, sherry vinegar jelly, walnut crostini
- Wagyu bresaola, truffle aioli, parmesan, mustard fruits, crostini

Hot Canapés

- Confit garlic & prune crema tartlet, macadamia (v)
- Haloumi, currants, cauliflower & almond dukkah tartlet (v)
- Sweet potato croquette, chipotle aioli (gf, v)
- Flash fried squid, jalapeño tartare sauce (df, gf)
- Seared scallop, cauliflower, caviar (gf)
- Pastry cigar, confit spiced chicken, ras el hanout, pistachio dukkah, honey
- Spiced roast duck & crepe, Davidson plum bush pepper sauce (df)
- Pork belly, rosemary scented apple, smoked black salt crackle (df, gf)

Substantial Canapés Selection

- Soba noodle, tofu, pickled enoki mushrooms, edamame, yuzu dashi dressing (df, vg)
- Fiery pinto & butter bean “Ponzone”, almond, ricotta salata (gf, v)*
- Calamari fritti, crispy potato, lime leaf mayonnaise (df)
- Fried prawn, kewpie mayo, prawn cracker crumble (df, gf)
- Barramundi fish cake sandwich, Italian tartare, lemon, iceberg
- Chicken drumettes, sweet gochujang chilli & sesame sauce (df)
- Classic toasted Rye Reuben, wagyu pastrami, sauerkraut, raclette

Dessert Canapés

- Raspberry & riberry marshmallow (df, gf)
- Tiny fruit sugar doughnut, dulce de leche
- Chocolate tart, raspberry gel
- Bounty chocolate tartlet, coconut, raw cacao (gf)
- Lemon myrtle coconut biscuit slice
- The Martini Tim Tam

*Vegan option available

Food Stations

Sample Menu

Static

Antipasto Station

Sliced cured meats, parmesan cheese, dips, grissini, lavosh

Cheese Station

Selection of 4 artisan cheeses, condiments, lavosh, toasted walnut raisin bread.

Cold seafood Station

Peeled prawns, mary rose & shredded iceberg for DIY prawn cocktails and oyster's natural or mignonette served on ice.

Crudities & dips Station

Colorful display of seasonal vegetables, three types of dips & bread

Sweet Station

Selection of small sweet items
(i.e. opera cake, native flavored macaroons)

Live

Morocco

Baharat spiced lamb shoulder, grilled pita breads, tabouli, pearl couscous, hummus, labneh

Mexico

Adobo roasted chicken, black bean, corn, tomato, salsa, shaved cheddar, jalapeños, hot sauces

by Executive Chef Elton Inglis
in collaboration with Head Chef Karl Patrick Thomas



Seated Sample Menu

Entrée

Pickled beetroot & goat’s curd ravioli,
burnt butter hazelnut dressing, pickling syrup (gf, v)

Hiramasa kingfish “pastrami”, fennel, crème fraîche,
finger lime, salt & vinegar kale (gf)

Torched ocean trout, abalone xo vinaigrette,
white pickled ginger, nori cracker (df, gf)

Australian king prawn, saké cured watermelon,
toasted sesame, fennel, house ponzu dressing (df, gf)

Potato bark galette, scallops, whipped roe,
pink peppercorn, cucumber, dill

Pressed chicken & truffled shitake terrine, fenugreek mayonnaise,
grilled soft focaccia (df)

Jamon Serrano, artichoke heart fritte,
toasted hazelnut vinaigrette, frisée (df, gf)

Main

Roasted cauliflower steak, zalook dressing, coriander,
almond yoghurt (gf, n, vg)

Confit ocean trout & skordalia, a la grecque mussels,
cauliflower and cucumber salad (gf)

Salt crust cone bay wild barramundi, dill, fennel, little neck clam sauce (gf)

Chicken supreme, sweetcorn polenta, puffed spiced grains,
chicken crackle, asparagus (gf)

Riverina lamb rump, slow cooked cannellini beans,
confit tomato, sauce mimosa (df, gf)

Seasoned pork neck, scallop, crackling, apple, pickled fig jus (gf, df)

Herb cured beef fillet, charred white onion,
parsnip purée, buckwheat (gf)

Dessert*

Mascarpone panna cotta, coffee sponge, choc shards,
whipped cream, crystallised hazelnuts

Dark chocolate mousse, mandarin olive oil cake,
citrus salad, almond tuile (gf)

Black & blueberry frangipane tart, wattle seed ice cream

Brown sugar meringue, vanilla mousse, summer berries,
lime-olive oil curd (gf)

Hazelnut chocolate mousse cake, caramel popcorn, raspberry gel

Fresh spiced pineapple, caramelised ginger blondie cake,
white chocolate ice cream

Apple tarte terrine, vanilla brulée, salted caramel

Tea & Coffee

Double roaster coffee and selection of T2 Teas

Sides

(Additional charges apply)

Shaved white cabbage, reggiano parmesan, peas & lemon (df, gf, v)

Roasted potato with garlic, rosemary (df, gf, vg)

Seasonal greens with lemon olive oil (df, gf, vg)

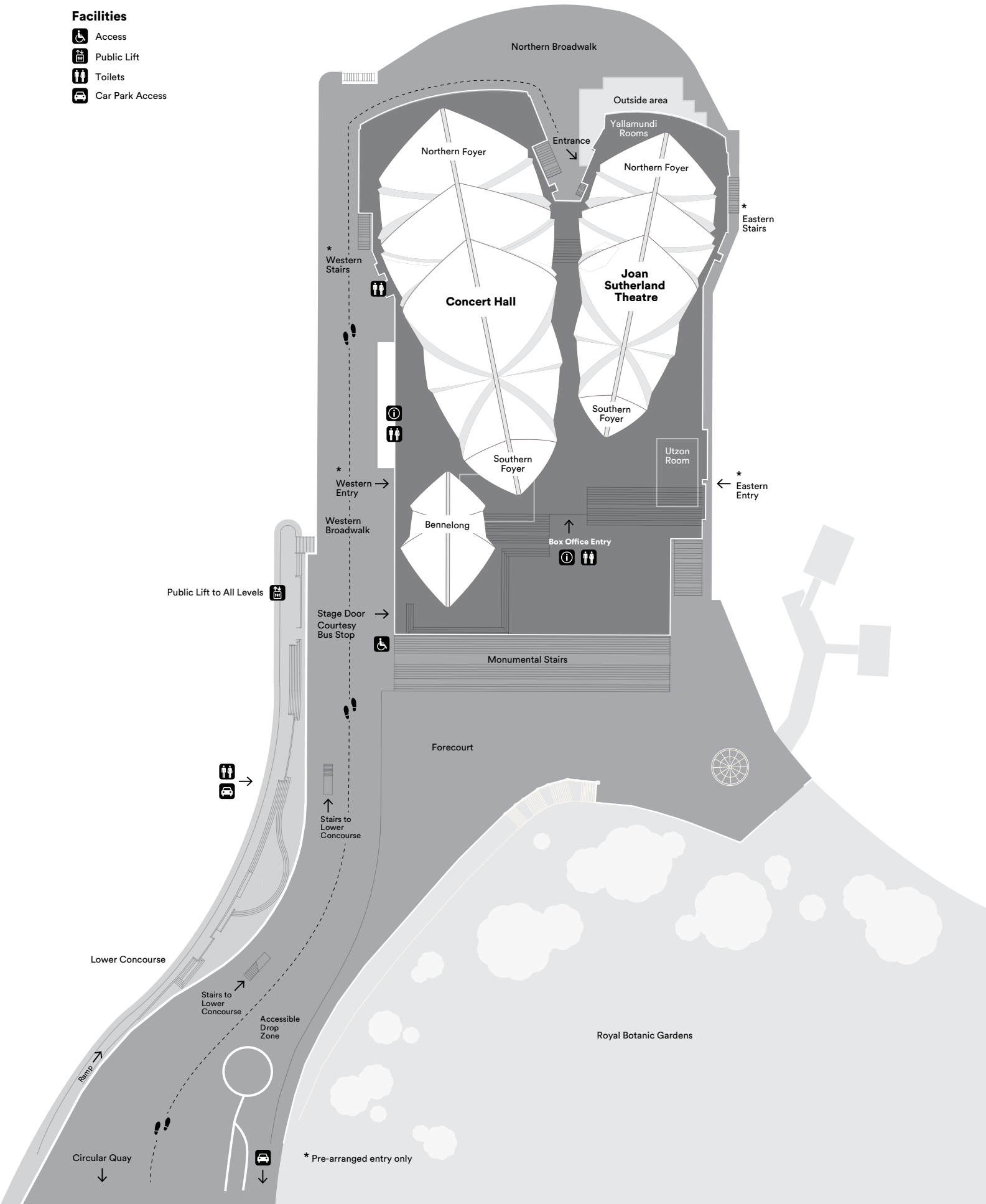
*Vegan option available

Map Key

- Lower Concourse
- Ground Level
- Upper Level
- Box Office

Facilities

- Access
- Public Lift
- Toilets
- Car Park Access



FAQs

Do you cater for special dietary requirements?

Yes, we do! We understand the wide range of dietary requirements that guests may have. Dietary requirements must be confirmed 7 working days prior to your event.

Can we bring our own food and alcohol?

External catering or self-catering within our venues is not permitted with the exception of a birthday or celebration cake. However, please speak with our events specialists for specific permissions in relation to BYO beverage, cakeage and applicable charges.

Can I utilise styling and theming items for my event?

Yes. Within your exclusive spaces there are no restrictions on styling, however, no naked flames are permitted. There are restrictions on styling external and public spaces, particularly in relation to branding. Please speak with our events specialists for more information. You may bring in your own suppliers or we can recommend.

Are there any noise restrictions for live music?

All bands/live music must have public liability insurance and be tagged and tested if they bring in their own equipment. There may be noise restrictions depending on which venue your event is held.

How do I confirm my event?

There will be two contracts issued to you; one from Sydney Opera House Venue Hire and one from Trippas White Group (TWG). For TWG, this is done directly with our events team pending availability (availability will be confirmed through SOH Venue Hire). Your food and beverage will be confirmed once we receive your signed catering agreement and your deposit payment of 25% of the minimum spend.

Is your venue wheelchair friendly?

If you have guests with accessibility issues, please advise your event specialist who will be happy to provide additional information. We do have a buggy service available for guests with mobility access, dependent on which venue your event is held.

Can my guests smoke at the venue?

Sydney Opera House is a non-smoking venue. Please view our house map for designated smoking areas.

Where do my guests park?

Sydney Opera House car park is the closest parking area and is operated by Wilson Parking, located at 2A Macquarie Street. For rates and more information, please visit wilsonparking.com.au

Can I leave anything on site when my event has finished?

All equipment/styling must be fully bumped out on the same day unless previously agreed differently with your coordinator.

How do my suppliers deliver to your venue?

The Opera House loading dock is the main location for collections and deliveries. You will need an access code to enter the dock and this can be arranged through your event coordinator, who will also schedule and manage your deliveries.

What time can my suppliers access the venue before my event?

Supplier access to your venue is generally two hours prior to your event start time and bump out must be complete one hour after your event finish time. If you have a full day hire or a more substantial set up, then additional bump in and bump out time can be organised with your coordinator. Additional charges may apply.

Next steps

From the most intimate to the most lavish of events, we systematically conjure experiences that are a joy for all the senses. We'll work with you and your favourite tastes and styles, to honour the timeless beauty of Sydney Opera House and curate an event that is uniquely yours.

For all your catering and event needs please contact Trippas White Group's dedicated event specialists on:

1300 305 529

SOH.events@trippaswhitegroup.com.au

To discuss venue availability and venue hire inclusions, please contact the SOH Functions Team by filling out the [Enquiry Form](#)

SYDNEY OPERA HOUSE
Bennelong Point
Sydney NSW 2000



