

Weddings





THE PERFECT LOVE SCENE



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Be Our Guest

Weddings

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 beloved wedding venue, our experienced wedding specialists can help you with every detail, from food to flowers, styling to sounds, planning to execution - all to create a truly extraordinary event.

Explore our venues...

Yallamundi Rooms

Weddings

Celebrate your love in Sydney Opera House's newest venue and make your day unique, with dramatic floor to ceiling glass windows streaming with natural light and an unobstructed view of Sydney Harbour. Take advantage of our dedicated bridal room 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. The room also offers direct access from the Northern Broadwalk.

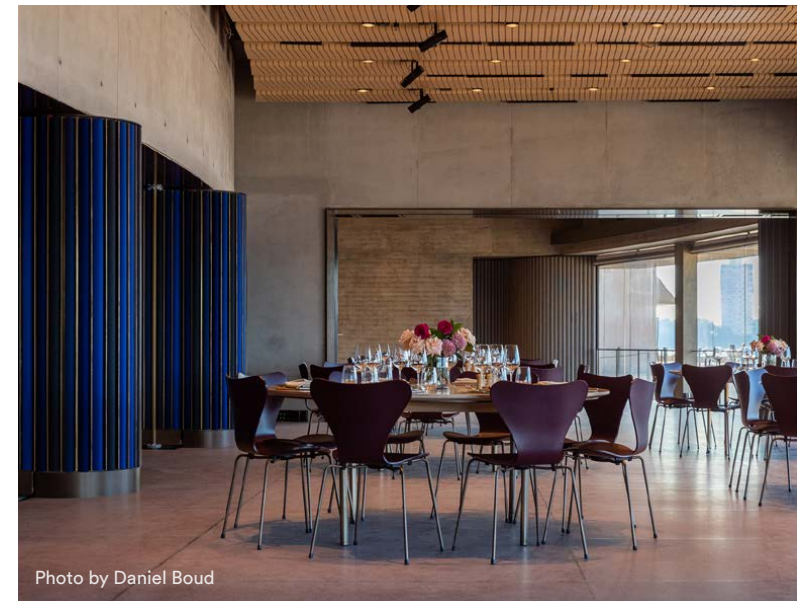
Features:

- Full harbour views
- Exclusive hire
- Private outside space
- Use of bridal room
- Bridal and cake table
- Versatile and flexible space
- Full AV options
- Lighting
- Fritz Hansen chairs

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

Weddings



Utzon Room

Sydney Opera House architect Jørn Utzon completed the design for only one interior space – now called the Utzon Room. The western wall is adorned with a vibrant tapestry of Utzon’s own design. The ceiling features dramatic concrete beams and the eastern wall is composed of floor to ceiling windows that look across Sydney Harbour to the Botanic Gardens. This room is perfect for both ceremonies and more intimate seated receptions.

- Features:**
- Eastern harbour views
 - Performance acoustics
 - Inbuilt AV and lighting
 - AUX access
 - Timber floors
 - Fritz Hansen chairs

Portside Restaurant & Bar
Host your guests under the sails of the Opera House while your photographer whisks you around the house. Portside is the perfect alfresco dining area with uninterrupted views of the Harbour Bridge, away from the crowds.



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

Location
East Wing
[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."



Wedding Packages

Weddings

“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**

We find great joy in the creation of memorable dishes with flavours that resonate long after the meal. Curate a menu suited to your extraordinary event, with help from our dedicated chefs and event specialists.

[Download our
Wedding Menu Packages](#)





Wedding Packages

Weddings

**Seated wedding reception
from \$239 per person***

Inclusions

- Chef's selection of canapés on arrival
- 3 course alternate serve
- 5 hour Classic beverage package
- Dedicated wedding coordinator from Trippas White Group
- Menu tasting for 2
- Venue selection of furniture; Tasmanian Blue gum dining and cocktail rounds, Series 7 chairs, bronze bar units, linen, crockery, glass & tableware
- Easel for seating chart
- Customised floorplan
- Placement of name cards & bonbonniere
- Gift table & cake table
- Wedding cake cut into petit fours, served platter style with Double Roasters coffee & T2 selection

**Cocktail wedding reception
from \$205 per person***

Inclusions

- 8 x cold/hot canapés
- 2 x substantial canapés
- 1 x static food station
- 5 hour Classic beverage package
- Dedicated wedding coordinator from Trippas White Group
- Venue selection of furniture; Tasmanian Blue gum dining and cocktail rounds, Series 7 chairs, bronze bar units, linen, crockery, glass & tableware
- Easel for seating chart
- Customised floorplan
- Gift table & cake table
- Wedding cake cut into petit fours, served platter style with Double Roasters coffee & T2 selection

* Minimum 100 guests seated, minimum 120 guests cocktail, subject to availability and block out dates apply.
Not valid in conjunction with any other offer. Prices quoted are exclusive of venue hire.

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

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





FAQs

Do you offer tailored wedding packages?

Yes, of course! We have a standard wedding package, however, we know that every wedding is unique, so we are more than happy to create a personalised package for your special day.

Can I hold my wedding ceremony at Sydney Opera House?

Yes, you can! There are specific venues within the Opera House that are well suited to holding your wedding ceremony, dependent on your guest numbers. Please speak to our events specialists for more information.

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 wedding cake. However, please speak with our events specialists for specific permissions in relation to BYO beverage, cakeage and applicable charges may apply.

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 the venue.

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 the events team who will be happy to provide more information. We do have a buggy service available for guests with mobility access (dependant on the venue).

What are the parking rates at Sydney Opera House?

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 my guests smoke at the venue?

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

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.



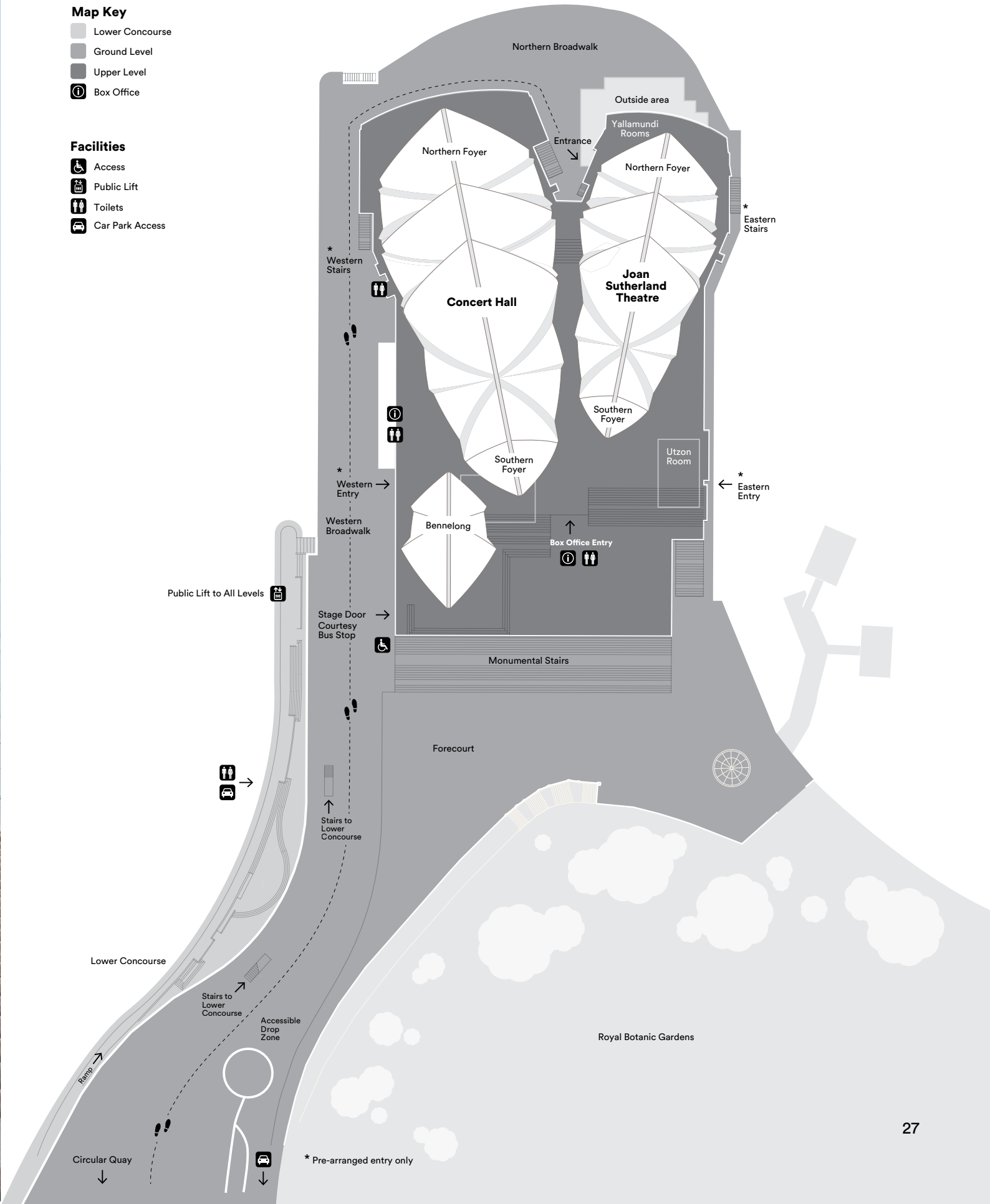
House Map

Map Key

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

Facilities

- Access
- Public Lift
- Toilets
- Car Park Access



Next Steps

Our dedicated event specialists will guide you on each step, and pay attention to every detail. From the seating plan to the flower arrangements, nothing is left to chance. Our careful preparation means you can relax and enjoy your special day, as we bring your unique vision to life.

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

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

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Sydney NSW 2000



