

# WEDDINGS

WALSH  
BAY  
KITCHEN

Roslyn  
Packer  
Theatre  
Walsh Bay



# THIS IS YOUR SHOW

You are the producer and the creative mastermind.

Picture your theme, send the invites. It's time to shine.

Walsh Bay Kitchen prides itself on being the backstage hero of the show with creative plates reflecting our sustainable and artistic food philosophy that will put you and your guests in the limelight. We are the trouper you have been looking for.

# THE STAGE IS SET

## Walsh Bay Kitchen

Located on the Ground Floor of Roslyn Packer Theatre and with the culinary orchestra in sight, Walsh Bay Kitchen is downstage. A relaxed contemporary restaurant setting can be transformed into the show you desire the most. Perfect for cocktail weddings, your guests are given the space to explore like an interactive play full of show stopping nibbles and tipples.

### CAPACITY

100 seated (dinner)  
180 standing

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### DIMENSIONS

15.1m x 14.8m



IT'S  
SHOW  
TIME

## The Richard Wherrett Studio

Located in the original Bond Store, The Richard Wherrett Studio features all the grandeur of yesteryear with high ceilings, historic and rustic brickwork, iron bark beams and remnants of the original industrial equipment.

The Studio makes an outstanding venue for your wedding, its heritage character creates a uniquely intimate atmosphere.

### CAPACITY

110 seated (dinner)  
110 seated (theatre/conference)  
200 standing

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### DIMENSIONS

13.2m x 11.8m

# Roslyn Packer Theatre

# FULL HOUSE

The Roslyn Packer Theatre is a purpose-built 896-seat proscenium arch theatre, designed for the presentation for high quality medium scale drama and dance, musical theatre, conferences and events.

The theatre boasts the latest in theatre design and technology, and can accommodate up to 896 people.

Seating is arranged over two levels with a capacity of up to 578 in the stalls and 318 in the circle and boxes. Sightlines throughout the auditorium are impressive, guaranteeing an unsurpassed experience for guests in both the stalls and circle.

## CAPACITY

537 stalls (+ optional 41)  
318 circle and boxes  
896 stalls, circle and boxes

## FACILITIES

8 Dressing Rooms  
Artists Green Room  
Loading Dock



# The Ruth Cracknell Room

The Ruth Cracknell Room is Roslyn Packer Theatre's dedicated function room and features original brickwork, beams and columns, giving it evocative warmth.

## CAPACITY

60 seated (dinner)  
50 seated (meeting/conference)  
70 standing

## DIMENSIONS

9.2m x 12m

# SET THE SCENE



# BEHIND <sup>THE</sup> SCENES

## MENUS & PACKAGES

Chef Voltaire Silva's menu combines a variety of Filipino culinary methods with innovative modern flavours, with an emphasis on freshness and balancing flavour with texture. He gained experience at some of Sydney's thriving restaurants, where he honed his culinary skills.





## CANAPÉS MENU

For any cocktail event we recommend serving the canapé packages together with additional substantial canapé selections or grazing stations. This will ensure there is ample food for attendees and maintain the responsible service of alcohol for the duration of the event.

1 HOUR	2 HOURS	3 HOURS	4 HOURS
4 Canapés per person \$32 per person	8 Canapés, 4 varieties \$62 per person	10 Canapés, 5 varieties \$78 per person	12 Canapés, 6 varieties \$100 per person
<b>ADDITIONAL CANAPÉS</b> \$8 per person			

### COLD CANAPÉS

Duck, cucumber, shallots & hoi sin pancake df  
 Scallop, date, cauliflower & pancetta gf  
 Parmesan biscuit, chicken, mango salsa, coriander  
 Beetroot, goat curd, candy walnut & olive tartlet v  
 Tuna tataki, cucumber, ponzu & crispy garlic and shallot gf,df  
 Potato, beef tartar, horseradish, gherkin, chives gf  
 Betel leaves, pulled pork, ssâm sauce, kimchi & puff rice gf,df  
 Heirloom tomato, olive crumb, stracciatella, aged balsamic and crispy basil v

### HOT CANAPÉS

Blue cheese & caramelised onion arancini with sugo sauce gf  
 Chicken & shitake suimai, oyster sauce, coriander df  
 Tofu, black sesame, snow pea sprout and torgarashi vg, gf, df  
 Mixed vegetable frittata with harissa gf  
 Leek, thyme and cheddar quiche v  
 Karaage chicken and pickled cucumber skewer with wasabi mayo gf  
 Lamb kofta, smoked eggplant, cucumber yoghurt, sumac gf  
 Roasted prawn, garlic, parsley, rosemary gf,df

### DESSERT CANAPÉS

Coconut panna cotta, mango, passion fruit, blood orange gf,df,v  
 Chocolate ganache tart & matcha v  
 Selection of mini éclair with custard v  
 Selection of macarons gf  
 Orange almond cake, vanilla mascarpone gf,v  
 Tiramisu v

### SUBSTANTIAL CANAPÉS

#### \$13 PER PERSON

Pulled beef slider, gherkin, cheddar, tomato relish, mustard  
 BBQ pork fried rice/ Vegetarian fried rice gf, df, v  
 Roasted pumpkin with mixed grains, currant, apple, hazelnut vg, gf, df  
 Soba noodle, cabbage, egg, carrot, sesame dressing, green shallots v,df  
 Chicken chipolata sausage and mashed potato & onion gravy gf  
 Butter chicken with pilaf & cucumber raita gf  
 Cajun chicken, cabbage salad and corn puree gf  
 Pork belly bao, pickled daikon, jelapeno aioli

*Selected menu items can be modified to be vegetarian and gluten free.  
 Speak to your Event Manager for further details.*

## LUNCH & DINNER MENU

### TWO COURSE

\$95 per person

### THREE COURSE

\$109 per person

with complementary tea & coffee

### ENTRÉE

includes freshly baked bread

Miso eggplant rolls, feta, parmesan, spiced tomato sugo v, gf  
Seared scallops, cauliflower, mixed herb salad, palm sugar dressing gf, df  
Raw king salmon, shallot, lemon, Korean chili dressing gf, df  
Crispy rice balls, forest mushroom, pickled mustard, sambal yoghurt v  
Poached chicken, avocado, pawpaw, Shaoxing glaze gf, df

### MAIN

(includes salad bowls per table)

Cauliflower, quinoa, radicchio, macadamia cream  
Salmon, grapefruit, fennel, carrot crisps, orange gel gf  
Barramundi, slow cooked leek, spring onion, ponzu sauce gf  
Lamb rump, roast pumpkin, cocktail onion, hoisin glaze  
12 hours cooked brisket, oyster mushroom, daikon, sichuan sauce

### DESSERT

Vanilla panna cotta, burnt pear, sechuan pepper corn gf  
Chocolate mousse, raspberry Chantilly cream, cassia bark sauce gf  
Flourless chocolate slice, compressed melon, vanilla mascapone gf  
Selection of Australian cheese, fruit paste, lavosh, fruit

### TEA & COFFEE

Tea & freshly brewed coffee for two course option

**\$4.50 PER PERSON**

### ADDITIONAL OPTIONS

Chef's selection of arrival canapés (3 pieces per person)

**\$20 PER PERSON**

Antipasto & cheese platters per table (minimum 20 guests)

**\$19.50 PER PERSON**

Crew meal (main meal & unlimited soft drinks)

**\$45 PER PERSON**





## GRAZING STATIONS

### BREAD AND DIP STATION

**\$15 PER PERSON**

Selection of dips, beetroot, hummus, capsicum, sourdough, flatbread, crackers, olives

### ANTIPASTO STATION

**\$23 PER PERSON**

Serrano jamon, salami, charred vegetable, semi-dried tomato, cheddar cheese, pickles, marinated olives, grissini, sourdough

### CHEESE STATION

**\$25 PER PERSON**

Selection of Australian & International cheeses, lavosh, fruit paste, grapes, dried fruit

### SEAFOOD STATION

**SUBJECT TO MARKET PRICE & AVAILABILITY**

Selection of Pacific & Rock oysters, sashimi of king salmon & tuna, wasabi, pickled ginger, soy sauce, cooked king tiger prawns, lemon

# DEGUSTATION MENU

## SAMPLE MENU

### FIRST

Citrus cured salmon, radish, young beetroot, mandarin  
Raw kingfish, daikon, baby basil, lime dressing  
Raw scallops, finger lime, endive, orange gel  
(matching wine)

### SECOND

Cabbage wrap, asparagus, enoki, shitake, gochujang sauce  
Braised baby corn, carrot, celery on shiso leaf  
Cauliflower three textures, togarashi, baby mint, ponzu gel  
(matching wine)

### THIRD

Drunken chicken, Chinese cabbage, herb salad, Shaoxing sauce  
Jasmine tea smoked duck breast, compressed pear, raspberry gel  
Braised pork shoulder, pistachio, Shaoxing glaze  
(matching wine)

### FOURTH

Korean BBQ glazed lamb cutlet, heirloom tomato, slow cooked leek  
Beef fillet, asparagus, king brown mushroom, honey soy glaze  
Crispy duck leg, potato fondant, ginger & basil emulsion  
(matching wine)

### FIFTH

Cassia bark infused melon, grapefruit, caramelized banana sauce  
Compressed apple, szechuan pepper, raspberry, frangelico gel  
Strawberries, coffee jelly, pandan infused curd  
(matching wine)

### SIXTH

Flourless chocolate cake, dulce de leche, meringue  
Lemon curd tartlet, blueberries, fairy floss  
Pressed ricotta, manuka honey, sable dust  
(matching wine)

*Speak to your event manager for further details & costs.*



# THE SUPPORT ACT

## BEVERAGE PACKAGES

One martini is all right. Two are too many, and three are not enough. Complete with an impressive wine list, creative house cocktails and a signature sherry/digestives list, Walsh Bay Kitchen will be able to shake up a beverage package to your liking.





## BEVERAGE PACKAGES

### CLASSIC

3 HOURS // \$55 per person  
 4 HOURS // \$65 per person  
 5 HOURS // \$75 per person

**SPARKLING** Here and Now Sparkling, NSW  
**WHITE** Here and Now Sauvignon Blanc, NSW  
**RED** Here and Now Cabernet Merlot, NSW  
**BEER** James Boags Premium Light  
 Heineken Premium Lager  
**NON-ALC** Heaps Normal 'XPA' Non-Alc Ale  
 Lyres 'Classico' Sparkling, AUS

### PREMIUM

3 HOURS // \$75 per person  
 4 HOURS // \$85 per person  
 5 HOURS // \$95 per person

**SPARKLING** See Saw Prosecco, Orange, NSW  
**WHITE** *Please select two*  
 Hesketh Sauvignon Blanc, Adelaide Hills, SA  
 Pikes 'Luccio' Pinot Grigio, Clare Valley, SA  
 Robert Oatley 'Signature Series' Chardonnay, Margaret River, WA  
**ROSÉ** Chain of Ponds 'Novello' Adelaide Hills, SA  
**RED** *Please select two*  
 First Creek 'Botanica' Pinot Noir, Hunter Valley, NSW  
 Hentley Farm 'Villian & Vixen' Grenache, Barossa Valley, SA  
 Robert Oatley 'Signature Series' Shiraz, McLaren Vale, SA  
**BEER** James Boags Premium Light  
 Heineken Premium Lager  
 James Squire 'One Fifty Lashes' Pale Ale  
**NON-ALC** Heaps Normal 'XPA' Non-Alc Ale  
 Lyres 'Classico' Sparkling, AUS

### DELUXE

3 HOURS // \$90 per person  
 4 HOURS // \$100 per person  
 5 HOURS // \$110 per person

**SPARKLING** Mumm Marlborough 'Brut Prestige Sparkling' Marlborough, NZ  
**WHITE** *Please select two*  
 Catalina Sounds Sauvignon Blanc, Marlborough, NZ  
 Handpicked Pinot Gris, Mornington Peninsula, VIC  
 Orlando 'Hilary' Chardonnay, Adelaide Hills, SA  
**ROSÉ** Rameau 'Petit Amour' Méditerranée IGP, FRA  
**RED** *Please select two*  
 Storm Bay Pinot Noir, Coal River Valley, VIC  
 B. Ricasoli Sangiovese, Chianti, Tuscany, ITA  
 Elderton 'Estate' Shiraz, Barossa Valley, SA  
**BEER** *Please select two*  
 James Boags Premium Light  
 Heineken Premium Lager  
 Young Henry's 'Newtown' Pale Ale  
 James Squire 'One Fifty Lashes' Pale Ale  
 Young Henry's 'Cloudy' Apple Cider  
**NON-ALC** Heaps Normal 'XPA' Non-Alc Ale  
 French Bloom 'Le Blanc' Sparkling, AUS

ADD \$15 FOR COCKTAIL ON ARRIVAL

ADD \$25 FOR CHAMPAGNE ON ARRIVAL

*Please note all packages come with soft drinks, orange juice, sparkling water.  
 Beverage packages may be subject to change.*

WALSH  
BAY  
KITCHEN

IT'S SHOWTIME

Contact our Events Team  
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