



Wedding Packages



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Step inside

Located minutes from the CBD & surrounded by rolling green lawns with views of the iconic Sydney skyline, Terrace on the Domain offers a leafy park oasis with the convenience of a city location. Natural & contemporary in its design, the space nestles seamlessly into the lush garden surrounds whilst the vast glass windows bathe the venue in natural light.

The light filled lawns & sun-drenched outdoor terraces that surround the venue also provide an option to create a multi-layered event experience for your guests – think pre-dinner drinks before moving inside for the main event.

Capacities

Whether you're planning an intimate wedding celebration or a grand & lavish reception, Terrace on the Domain offers the perfect setting to cater for all styles of weddings, ensuring your special day is truly unforgettable.

Cocktail – 350

Sit-down – 180 or 140 with dancefloor

Features

- Garden location
- City skyline views
- Moments from the CBD, public transport & parking
- Bespoke menus & grazing stations
- Modern features with an intimate gardens atmosphere
- Vast glass windows beaming with natural light
- Eclectic mix of contemporary furniture
- Complimentary dining voucher to celebrate your 1 Year Anniversary with us

Seated Packages

Two Course Menu

Three Course Menu

Select two options to be served alternately

Served with bread roll per person & shared seasonal leaf salad per table

Chef's Selection Arrival Canapés

(three varieties)

Inclusions

- Wait staff, event supervisor, event coordinator & security personnel
- Cutting of your wedding cake served with espresso coffee & tea
- Cake table & gift table
- In-house printed menus to share on the tables
- Placement of place cards & wedding favours
- Cordless microphone for speeches
- Easel for seating plan
- Tea light candle scattered on tables
- Customised floor plan with Terrace on the Domain furniture
- White linen table cloths with white linen napkins *(optional)*
- Complimentary group menu tasting for the couple

Sample menus subject to change based on seasonality

Additional

Crew Meals

Kids Meals (3-12yrs)

Cheese Platter

Fruit platter

Main course & soft drink



Seated Menu

Entrée

Beetroot salad, goat curd, hazelnut & bulls blood v, GF

Burrata, heirloom tomato, balsamic, basil & kalamata v, GF

Seared scallops, cauliflower, raisin, crispy prosciutto & parsley oil GF

Gin cured gravlax, caperberry, cucumber, eshallots, crème fraiche & salmon roe GF

Beef carpaccio, kipfler, black truffle mayo, caper, parmesan & salsa verde GF, DFO

Main

Pumpkin ravioli, goat cheese, sage, burnt butter, currant & gastrique v

Chicken roulade & breast, corn, sugar snaps, nduja & fennel GF, DF

Lamb rump, mint & pea, polenta, caponata & radicchio GF

Beef tenderloin, confit onion, potato, mushrooms, cavolo nero & sherry jus GF

Barramundi, carrot, cuttle fish, tendril, lemon & watermelon radish GF, DF

Dessert

Signature tiramisu, coffee, savoiardi & cocoa v

Cheesecake, berry compote & white chocolate crumb v

Hazelnut chocolate terrine, salty dulce de leche & pop corn

Mandarin jelly, almond sponge, yuzu mousse, dill & white chocolate

Mango, passionfruit & coconut sago pudding GF, DF, VG

Sides

Roasted potato with truffle & parmesan GF

Rocket, pear, walnut & parmesan salad & lemon dressing GF, DF

Honey roasted carrots, hazelnuts & fetta v, GF, VGO

Sample menus subject to change based on seasonality



Shared Package

Shared Menu	Antipasto + 2 mains, 2 sides & 2 desserts
Upgrade your feast	Antipasto + 2 mains, 3 sides & 3 desserts Served with bread roll per person
Arrival Canapés <i>Chef's selection</i>	3 varieties

Inclusions

- Wait staff, event supervisor, event coordinator & security personnel
- Cutting of your wedding cake served with espresso coffee & tea
- Cake table & gift table
- In-house printed menus to share on the tables
- Placement of place cards & wedding favours
- Cordless microphone for speeches
- Easel for seating plan
- Tea light candle scattered on tables
- Customised floor plan with on the Domain furniture
- White linen table cloths with white linen napkins (optional)
- Complimentary group menu tasting for the couple

Additional

Cheese Platter

Fruit Platter

Crew Meals

Kids Meals (3-12)

Main course & soft drink 2 courses & soft drinks



Shared Menu

To share

Entrée

Antipasti platters with prosciutto, mortadella, salami, grissini, olives, pickles, duo of dips & flat breads

Mains

Roasted chicken, beetroot, chick pea & fattoush GF, DF

Oven baked salmon, tomato, parsley, dill yoghurt & shaved fennel salad GF

Beef cheek ragu rigatoni & Grana Panado

Pork porchetta, red cabbage, charred apricot & gremolata GF, DF

Slow cooked lamb shoulder, apple, celeriac remoulade & skordalia

Sides

Chat potatoes with truffle & parmesan GF, V

Rocket, pear, walnut & parmesan salad with balsamic dressing GF, V

Honey roasted carrots, hazelnuts & fetta V, GF, VGO

Dessert

Classic tiramisu, coffee, savoiardi & cocoa

Dark chocolate hazelnut brownie, honeycomb, caramel sauce & raspberry GF

Passionfruit pavlova, mascarpone, berries & vanilla fairy floss GF

Almond orange cake, white chocolate, crème fraiche, spiced almond & citrus salad

Sample menus subject to change based on seasonality



Canapé Packages

3 hour canapé package

3x cold, 3x hot, 2x substantial & antipasto station

4 hour canapé package

4x cold, 4x hot, 3x substantial & antipasto station

Inclusions

- Desert Canapé
- Wait staff, event supervisor, event coordinator & security personnel
- Cutting of your wedding cake served with espresso coffee & tea
- Cake table & gift table
- Cordless microphone for speeches
- Easel for welcome sign
- Tea light candle scattered on tables
- Customised floor plan with Terrace on the Domain furniture

Elevate your Experience

Consider an additional food station for the complete cocktail experience

Late Night Snack

Couscous, pumpkin, parsley, currant & pine nut salad
VG, DF

Prawn slider, cucumber, chives & Marie rose sauce

Mini beef cheeseburger with house burger sauce & dill pickle

Fritto misto whiting, chilli prawn, squid, chips & lemon DF

Additional

Canapés

Desserts

Substantial Desserts



Canapé Menu

Hot

Meat

Moroccan lamb parcel & harissa aioli

Chicken yakitori & truffle soy ^{DF, GF}

Chorizo, apple & puff pastry

Vegetarian

Arancini & lemon mayo ^{GF, V}

Stuffed pumpkin flowers, goat's cheese & herbs ^V

Cauliflower & parsley gazpacho & crostoli
^{GFO, VG, DF}

Corn, potato, manchego croquette & tomato relish ^V

Seafood

Prawn cigar & coriander palm sugar dip ^{GF}

Scallop, corn, salsa verde & caper crumb ^{GF, DF}

Blue swimmer crab, mozzarella, jalapeno, shallot,
corn & wasabi

Substantial

Fusilli, pea, pesto, Parmigiano-Reggiano & basil ^V

Couscous, pumpkin, parsley, currant & pinenut salad
^{VG, DF}

Sage butter chicken, saffron risotto & tzatziki ^{GF}

Prawn slider, cucumber, chives & Marie rose sauce

Mini beef cheeseburger with house burger sauce
& dill pickle

Fritto misto whiting, chilli prawn, squid, chips & lemon ^{DF}

Dessert

Fruit skewers ^{GF, DF, VG}

Assorted cream filled lamingtons & coconut

Nutella filled mini donuts & icing sugar ^V

Mango, passionfruit & coconut sago pudding
^{GF, DF, VG}

Ricotta cannoli & pistachio

Hazelnut brownie, ganache & raspberry ^{V, GF}

Oat milk panna cotta, berry compote, corn crunches
& fairy floss ^{GF, DF}

Cold

Meat

Petite roasted duck crepe, hoi sin & cucumber ^{DF}

Beef tartar, potato, bagna cauda aioli &
parmesan snow ^{GF}

Prosciutto, melon & vino cotto ^{DF, GF}

Betel leaves, pulled pork, chilli BBQ,
Grana Padano & pangrattato ^{DF, GF}

Vegetarian

Black olive, tomato, caramelized onion, feta
& basil tarts ^{V, GF}

Smashed minted pea tartlet, zatar, Persian fetta
^{V, GF}

Tofu, shiitake mushroom rice paper roll, lime
& chili sauce ^{V, DF, GF}

Gorgonzola, fig, membrillo & charcoal cone

Seafood

Oysters, apple & horseradish ^{DF, GF}

Salmon carpaccio, jalapeño, finger lime
& smoked soy ^{DF}

Crab mousse, salmon roe, chives & blini





Food Stations

Seafood Station

Sydney Rock oyster served with lemon & condiments

Queensland tiger prawn, cocktail sauce & lemon
Marinated black mussels

Upgrade

Alaska king crab legs, bugs & lobster - available for market price

Sashimi selection

Cheese Station

(3 kinds cheese)

Selection of

Local Australian cheeses, quince paste, fresh fruit, marinated olives, nuts, apricots

Served with

baguettes & crackers

Antipasto Station

(3 kinds salumi)

Selection of

Local cured meats, roasted vegetables, pickles, olives, duo dips, grissini with baguettes & crackers

Pizza Station

Selection of

Margherita | Prosciutto | Gamberi | Pepperoni | Funghi alfredo

Served with

Tomato, olives, bocconcini & basil pesto penne salad v

Garden salad vG

Rotisseries Station

(choice of 2)

Lamb shoulder | Beef brisket | Roasted chicken |
Pork porchetta | Maple mustard glazed ham

Served with

Italian bread

Tomato, olives, bocconcini & basil pesto penne salad v

Roasted potato GF, V

Garden salad DF, GF, VG

Honey roasted carrots, hazelnuts & fetta v, GF

Upgrade

Wagyu beef brisket

Dessert Station

(choice of 4)

Fruit skewers GF, DF, VG

Assorted cream filled lamingtons & coconut

Nutella filled mini donuts & icing sugar v

Mango, passionfruit & coconut sago pudding
GF, DF, VG

Ricotta cannoli & pistachio

Hazelnut brownie, ganache & raspberry v, GF





Beverage Packages

Soft drinks, still & sparkling water are also included in package prices.

Classic

3 hours	Sparkling	Here and Now Sparkling, NSW
4 hours	White Wine	Here and Now Sauvignon Blanc, NSW
5 hours	Red Wine	Here and Now Cabernet Merlot, NSW
	Bottled beer	Heineken Premium Lager James Boag's Premium Light

Premium

To upgrade from our classic beverage package add additional cost

3 hours	Sparkling	Bandini Prosecco, Veneto, ITA
4 hours	White Wine (choose two)	Quilty & Gransden Sauvignon Blanc, Orange, NSW
5 hours		Pikes 'Luccio' Pinot Grigio, Clare Valley, SA Alte Chardonnay, Orange, NSW
	Red Wine (Choose two)	Philip Shaw 'Wire Walker' Pinot Noir, Orange, NSW
		Handpicked Shiraz, Hilltops, NSW First Creek Cabernet Sauvignon, Central Ranges, NSW
	Bottled beer	James Boag's Premium Light Travla Mid Strength Low Carb Lager Heineken Premium Lager James Squire 150 Lashes Pale Ale
	Non-Alcoholic	Lyre's 'Classico' Sparkling Heaps Normal 'XPA' Non-Alc Beer

Deluxe

3 hours	Sparkling	Mumm 'Brut Prestige', Marlborough, NZ
4 hours	White Wine (choose two)	Henschke 'Peggy's Hill' Riesling, Eden Valley, SA
5 hours		Loveblock Sauvignon Blanc, Marlborough, NZ Oakridge Pinot Gris, Yarra Valley, VIC Handpicked Chardonnay, Yarra Valley, VIC
	Red Wine (choose two)	Holm Oak 'Estate' Pinot Noir, Tamar Valley, TAS
		Oliver's Taranga Grenache, McLaren Vale, SA Ricasoli Sangiovese, Chianti, Tuscany, ITA Two Hands 'Gnarly Dudes' Shiraz, Barossa, SA
	Rosé	Maison AIX, Aix-en-Provence, FRA
	Bottled beer (choose three)	James Boag's Premium Light
		Travla Mid Strength Low Carb Lager Sydney Beer Co. Lager James Squire '150 Lashes' Pale Ale James Squire 'Orchard Crush' Cider
	Non-Alcoholic	Lyre's Classico Sparkling Heaps Normal XPA Non Alc Beer
	RTD's (choose two)	Isla Vodka, Soda, Lime
		Young Henry's Gin & Tonic Archie Rose Whisky and Dry with Finger Lime

Add more sparkle to your day

Wow the crowd with Champagne magnums popped & served on arrival to your guests or for your speeches & toasts. (Price on application)

Excite your guests from the start

Have your guests arrive to the aromas of paella or barbequed meat. The uniqueness of our venue allows for an array of different interactive options such as a live cooking station with our chef, to treat your guests.

Bespoke newlywed cocktails

Create cocktails to serve to your guests throughout the evening. Maximum 2x varieties.

Cocktail bartender charged per bartender, minimum 4 hour call, ratio of 1x bartender to 50 guests.

5hrs Non-alcoholic Beverage Package

includes soft drinks, juices & sparkling water

Bespoke Additions

Champagne on arrival

additional cost

Cocktail on arrival

additional cost

Spirits

Would you like house spirits on your special day?

Include a separate bar tab for spirits, or provide your guests with a cash bar where they can purchase their own spirits from our bar throughout the event.

or

Pre-purchase spirit bottles from the existing Terrace on the Domain spirits menu.

or

Prefer to BYO? We allow up to a maximum of ten litres of spirits with a corkage fee.



On the Lawn Package

*Start your journey with a garden wedding
in the heart of the domain, overlooking
rolling green lawns & the iconic city skyline*

Standard Canapé (3 items) 1 hour
Choose three canapés, 3 pieces per person
Includes sparkling wine, mineral water, full strength & light beer

Standard Canapé (6 items) 2 hours
Choose three canapés, 6 pieces per person
Includes sparkling wine, mineral water, full strength & light beer

Have drinks & canapés served on one of the stunning lawns within the Domain after your ceremony or for pre-drinks before the reception begins.
(Minimum 50 guests).

Cartage fee includes professional service staff, all equipment including plateware, glassware, service ware, & napkins.

Costing also includes set-up & pack-down, as well as the disposal of all waste.

Additional Options

Ceremony Furniture Package

30 white cushioned ceremony chairs
Signing table & 2 chairs
Delivery, set-up & pack down



Ceremonies in the Royal Botanic Gardens

Ceremonies in the Royal Botanic Gardens (the Gardens) are organised by the Royal Botanic Gardens Trust (the Trust). Please contact the Trust directly to discuss ceremony options:

P: +61 2 9231 8111

E: events@rbgsyd.nsw.gov.au

W: www.rbgsyd.nsw.gov.au/Venue-Hire/Weddings

Wedding & Engagement Photography

If you have booked your ceremony in the Gardens & have received your permit from the Trust, you do not need to secure a photography permit. All other instances (including if you are having your reception at the Terrace on the Domain & your ceremony elsewhere) will require a photography permit to take photos in the Gardens.

For more details, please contact the Trust.

Ceremonies at Our Venues

You may utilise the Terrace on the Domain (the Terrace) for your indoor or outdoor ceremony location prior to your reception at our venue. Charges & timing restrictions apply. Please contact our Wedding Team for more information & pricing.

Wet Weather Ceremonies

If you are getting married in the Gardens & are having your reception at the Terrace, you may have a wet weather option available pending your guest numbers & reception set-up. The wet weather option must be discussed & tentatively held during your event coordination stage. Charges will apply if the wet weather option is used & payment is due 7 days after your wedding. Any cancellations to the wet weather plan made after 12pm on the day will be charged at the full amount.

Venue Location

The Terrace on the Domain is located on Art Gallery Road, across the street from the Art Gallery of NSW. There is a map located at the end of this document to assist you.

Parking at the Domain

There is plenty of paid parking around the Gardens – including at the Art Gallery of NSW, along Mrs Macquaries Road & at the Domain.

Marquees, Flooring & Marquee Extensions

Please note that marquees are not permitted in the Royal Botanic Gardens & Domain, & as such, we are unable to host them at the Terrace.

Venue Hire Inclusions

Our packages will always include the following

- Exclusive use of the event space (noting that the outdoor kiosk area of the venue 'Terrace Eatery' may also be open to the public pending your reception time)
- Wait staff & a dedicated Wedding Team
- Existing quantities of long banquet tables with chairs for maximum 180 guests
- White linen table cloths with white linen napkins
- Easel for seating plan
- Cordless microphone
- Placement of place cards, bonbonnières (must be provided in order by table number)
- Group menu tasting for two people (applies to shared/plated menu only)
- One security guard for any wedding up to 200 guests

Venue Capacity

The capacity of Terrace on the Domain:

Cocktail style

- 350 guests

Seated lunch or dinner

- Up to 160 guests on long tables or round table with a dance floor
- Up to 200 guests on long tables or round table without a dance floor

Reception Timings

As a guide, we host evening Wedding Receptions from 6.00pm–11.00pm with all guests departed by 11:30pm.

Daytime Weddings Receptions are hosted 11.00am–3.00pm with all guests departed by 3.30pm.

Venue Tables

Round Tables:

- 1.6m in diameter, seating 10 adult guests or 12 children (3 in venue)

Long Tables

- 80cm x 2.4m, seating 8 guests (22 in venue)

Early Guest Arrival

In between your afternoon ceremony & evening reception, you may wish to have your guests arrive early to the venue for drinks & canapes while your photographs are taken in the Gardens. Please note that an early arrival fee will apply (exclusive of your minimum spend), & is subject to availability. Please speak with our Wedding Team for more information.

Additional Furniture

Subject to availability, you are welcome to use our on-site furniture which includes

- 8 x cocktail tables & 32x bar chairs, as well as low wooden top tables, & outdoor decking furniture.

Complimentary In-House Audio Visual

The Terrace has a built-in PA speaker system appropriate for light background music & speeches. We recommend hiring an external sound system to provide louder music for dancing, for example. We also have a wireless hand-held microphone that can be used for speeches if required.

Supplier Access & Bump-Out

Supplier access is available 2 hours prior to the start of your reception. If you would prefer to secure an earlier access time, please ask our Wedding Team for venue hire pricing. All decorations must be removed from the venue by your suppliers during your bump-out, between 11:30pm & 12:30am.

Our Weddings Team

Your wedding is extremely important to us. At The Terrace we have a dedicated team of wedding professionals who are here to help you. Throughout every stage of the coordination process you will be guided by a member of our team.

Your dedicated Wedding Coordinator will oversee the logistics & planning of your special day, including your menu tasting & selections, customised floor plans, run sheet timings & every other finer detail. Once every part of the coordination is finalised, your Wedding Coordinator will then hand over responsibility of your wedding to our Event Operations Manager. Our Event Operations Manager will be there for the duration of your wedding to make sure everything provided by the venue is seamless & perfect!

In addition to your Events Manager, your wedding will also have 1 bartender & 1 staff member for every 20 guests (seated reception), or 1 staff member for every 30 guests (cocktail/canapé reception).

External Suppliers

External suppliers may include photographers, videographers, DJ/band, stylists, florists, lighting, cake, photo booths etc. We request that you contract/book your own suppliers for your wedding. We will provide you with a list of our preferred suppliers who we are pleased to recommend for weddings as they know our venue extremely well & provide a high level of service. You are also welcome to utilise your own trusted suppliers. Please note that all suppliers must have Public Liability Insurance which must be provided to our Wedding Team on request.

Menu Tasting

Menu Tastings for plated & grazing menus are hosted approximately 4 times a year, usually on a weekday evening. We do not offer menu tastings for our canapé menu. Tastings are complimentary for the wedding couple only. If you would like to invite others to attend the tasting with you, additional charges will apply.

Place Cards & Bonbonnières

Please deliver place cards & bonbonnières (if being used), together with your other minor items, to our venue at a time pre-scheduled with your wedding coordinator.

Our Wedding Team will place your items according to the instructions you have communicated to your Wedding Coordinator, noting that your items must be organised in order, by table & seating position.

Additional Table Items

We provide complimentary printed menus (2 per table), & tea lights (2-3 per table). Please advise your Wedding Team if you require these items.

Seating List Template

We will forward you a seating list template, which shows the venue where your guests are seating on the specific table, their dietary requirements, if they are a child/teenager & if a high chair is required.

Client Seating Chart

In order for your guests to know where they are seated, you will need to provide your own display seating chart. Please ensure this is attached to cardboard or in a frame, so it will stand by itself.

You are more than welcome to use our easel for your seating list – our easel can hold up to an A0 size.

Dietary Requirements

Dietary requirements are provided for separately by our Head Chef. To ensure your guest receives their specific 'dietary' meal, we need to know where they are seated. As previously indicated, you will do this by completing your 'Seating List Template'. We can cater to special dietary restrictions for up to 10% of your guest list.

Wedding Planner Document

We will provide you with a wedding planning document & timeline to assist you in the preparation for your special day. The planning document will guide you through the decision making process & ensure you have covered every detail.

You will complete the planning document prior to your final wedding meeting with your Wedding Coordinator who will then create your event sheet.

Meetings & Communication

Due to the busy nature of our venue, we aim to respond to all communication within 24–48 hours. We ask that all requests are made via email so that there is always a written record of any communication. Please do not hesitate to contact our Wedding Team to make an appointment if you wish to have a face-to-face meeting during the coordination process.

FAQs

Questions asked by previous clients

Can I have an earlier/later reception?

An earlier reception start time is subject to availability. For a daytime reception, it may be possible to extend your reception, subject to availability. For an evening reception, all weddings must conclude by 11:30pm with a midnight guest departure, due to licensing regulations. Please speak with our Wedding Team for extension hire fees & availability.

What can guests do in between ceremony & reception timing?

You may wish to book our On The Lawn packages which we bring directly to your ceremony site within the Park. Otherwise, you might wish to suggest to your guests that they retreat to a venue located just outside the Park, for example in the Sydney CBD or Rocks area.

When can I deliver my items for my wedding?

You can deliver minor items on the day prior to your wedding date at a time pre-scheduled with your wedding coordinator. Note that we do not have a large amount of storage space in the venue, therefore we are unable to store larger items overnight.

Do I need my own Stylist or Wedding Planner?

This will really depend on your vision for the day, especially if you have many incoming suppliers requiring supervision & direction. Our Wedding Team is responsible for the delivery of food & beverage service & the initial set-up of the space as per your customised floor plan. A stylist/planner will typically oversee & manage your table decorations & venue styling.

Can I create a bespoke menu or make changes to the existing menu?

All bespoke menu or menu change requests are on application only. Please speak with our Wedding Team about your vision & specific requirements. Please note additional charges will apply.

Can I provide additional candles?

Yes, candles must be placed in holders (to catch any wax). You will need to arrange your stylist/florist or family member to set this up for you.

Can I have a barista at my wedding?

We can certainly provide you with a barista on site to offer your guests barista style coffee & tea. There will be an additional cost for the barista. Teas & coffees are charged on a per head or consumption basis. Alternatively, plunger tea & coffee are included in our packages & are served complimentary to your guests.

Is there somewhere the Bridal Party can freshen up?

We do have a bridal room called the 'Green Room' for you & your bridal party to enjoy, as well as store any personal items.

What happens to my items at the end of my reception?

Please assign someone to look after collecting your items at the end of your reception. This will include the wishing well, gifts, guestbook, signage, any decorations, leftover cake etc. Because of the busy nature of the venue & our limited storage space, we are unable to store any items for you so please make sure everything is collected at the end of the night.

When are final guest numbers due?

Your final guest numbers will need to be submitted to our Wedding Team 2 weeks prior to your wedding. After this time, we will be unable to make any further changes to your run sheet & menu selections.

How do I pay for my wedding?

Final payment for your wedding is due 1 week prior to your wedding date. You may pay via EFT or credit card (1.5% surcharge applies to all cards). Please speak with our Wedding Team regarding international money transfers (SWIFT/BIC codes etc.)

FAQs

Questions asked by external suppliers

Is it possible for an earlier bump-in access to the room for suppliers?

Yes, subject to availability - please ask our Wedding Team for additional hire fee.

Are there any restrictions for live music or DJs?

You are most certainly welcome to have live music or DJs in the venue. Please note there is a noise restriction of 70 decibels from the Gardens boundaries & music must finish at 11.00pm. All bands/DJs are required to bring their own sound equipment & speakers (this is fairly standard & should be explicit in their contracts).

Can you store my wedding cake overnight or can it be delivered earlier on the day?

Unfortunately, due to the busy nature of the venue we are unable to store cakes or desserts overnight in our cool room or have cakes delivered earlier than 4:30pm.

Can I install additional lighting or a dance floor?

Yes, please ensure your suppliers are familiar with the venue & are aware of their bump-in access time & have Public Liability Insurance.

Where is your loading zone for deliveries?

Please speak with our Wedding Team for specific Delivery instructions for The Terrace. Please note that items are only to be delivered during your designated bump-in time & must be made through the 'service access road'. There are vehicle restrictions in place to protect the Gardens, & as such, all suppliers must adhere to these regulations - fines apply.

What is prohibited at the venue?

Please note due to the sensitive nature of the Royal Botanic Gardens & The Domain, the following are prohibited at Terrace on the Domain:

- Living plants, weeds, any soil or seeds
- Animals (except guide dogs)
- Bat & ball games
- Confetti (incl. biodegradable confetti)
- Fireworks / pyrotechnics
- Naked flame (including kerosene lamps & bamboo torches)
- Glitter
- Party streamers
- Release of any lanterns (biodegradable or otherwise)
- Rice (i.e. as wedding confetti)
- Shade structures & marquees
- Signs affixed





Beyond the Aisle

Part of Trippas White Group, spanning 25 years in the hospitality industry – Terrace on the Domain encapsulates years of expertise, showcasing the best in event management, service, food & beverage delivery.

Our team are here to work with you on your event from concept to completion. We have connections to leading industry suppliers who can help you add that extra sparkle to your next event.

From engagements to bridal showers, kitchen teas to anniversaries, Trippas White Group has a venue for all of your event needs.

Speak with our Wedding Specialist about your celebration today!

Contact our Wedding Specialists

1300 306 932

events@trippaswhitegroup.com.au

terraceonthedomain.com.au

