

WEDDINGS AT

BENNELONG



Congratulations on your engagement
and thank you for considering celebrating with us.

Located beneath the sails of the extraordinary
Sydney Opera House, Bennelong is one of the country's most
celebrated restaurants, led by one of Australia's most illustrious
chefs Peter Gilmore. Bennelong embodies a uniquely Australian
dining experience where food, culture, people and place are
rejoiced. Housed within one of the most iconic buildings in the
world, every element of Bennelong, from the Australian produce
and wine, to the intimate and attentive service, is a star player in
its culinary performance centre stage Sydney Harbour.

A romantic mix of culture, heritage and beauty, Bennelong is an
Australian wedding destination like no other. Our dedicated
events team are on hand to work with you to create an
unforgettable celebration with memories to last a lifetime.



TESTIMONIALS

*What an incredible day in an iconic location!
I cannot thank you all enough for making our day smooth,
elegant, tasty and simply perfect.*

*So much goes into an event like this and what made it
easy for us was your rigorous planning, professional
service and superb food. The atmosphere through the day
and into the night was just what we wanted.*

*We truly hope you enjoyed hosting as much as
we loved being there.*

*Anthony
and Chris*

*Thanks for all your help and patience -
you have been wonderful to deal with and have made
everything so easy! So appreciative!*

*It was truly memorable and faultless. The guys did a
fantastic job and everyone was super happy!*

*Scott and
Vanessa*

*Our guests and ourselves very much enjoyed the
entire menu and loved the desserts.
I especially loved the Bellini!*

*Also, your staff went above and beyond, making
everyone feel so welcome, comfortable and
informed about their menu choices. Our guests
can't speak highly enough of them as well as the
food on the menu!*

*We cannot thank you enough and look forward to
dining at Bennelong again. One thing we know for
sure is we will be there every year to celebrate our
wedding anniversary!*

*Kylie-Rae
and Michelle*

THE CITY CIRCLE



Housed within the World Heritage listed Sydney Opera House, Bennelong is arguably one of the most impressive wedding venues in the country, with views spanning the extraordinary Opera House architecture, and across Circular Quay to the Royal Botanic Gardens.

With exclusive hire of the City Circle, Bennelong can accommodate up to 100 guests for a seated event, or 300 guests for a cocktail event. Wedding events also have the option of enjoying the dazzling upper tier for pre-dinner drinks and canapés.

The grandeur of the Sydney Opera House, synonymous with inspiration, imagination and entertainment, make this space one of Sydney's most sought after wedding destinations for your most special celebration.



Seated Lunch Capacity - 100 guests

Lunch Menus	Set	Choice
Three-course menu	\$190	\$215
Four-course menu	\$250	n/a

Lunch Minimum Spend

January - October		
Monday		POA
Wednesday and Thursday		\$18,000
Friday and Saturday		\$40,000
November		
Monday		POA
Wednesday and Thursday		\$18,000
Friday and Saturday		\$40,000
December		
Monday		POA
Wednesday and Thursday		\$23,000
Friday and Saturday		\$40,000

Seated Dinner Capacity - 100 guests

Dinner Menus	Set	Choice
Three-course menu	\$190	\$215
Four-course menu	\$250	n/a

Dinner Minimum Spend

January - October		
Monday - Saturday		\$60,000
November - December		
Monday - Thursday		\$60,000
Friday and Saturday		\$70,000

Our three- and four-course set menus offer a single choice in each course.

Our three-course alternate menus offer two dishes per course, served alternately.

Our three-course choice menu offers two options per course and is available for up to 50 guests.

Please note, for all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for staff. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST and are valid for 3 months. Prices are inclusive of GST and valid to 31st of May 2024.





Cocktail Wedding Capacity - 300 guests | Dinner only

Cocktail Menu Price Guide

Canapés (<i>per piece</i>)	\$7- \$42
Bowls (<i>per dish</i>)	from \$18
Desserts (<i>per piece</i>)	\$7 - \$15

Recommendations

Three hour wedding – 8 canapés + 2 bowls + 2 desserts
(*please select 7 different canapés, 2 bowls, 2 desserts*)

Four hour wedding – 9 canapés + 3 bowls + 3 desserts
(*please select 7 different canapés, 2 bowls, 3 desserts*)

Five hour wedding – 12 canapés + 3 bowls + 3 desserts
(*please select 8 different canapés, 3 bowls, 3 desserts*)

**Pricing is dependent on menu selections.*

Dinner Minimum Spend

January - October	
Monday - Saturday	\$60,000
November - December	
Monday - Thursday	\$60,000
Friday and Saturday	\$70,000

Please note, for all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for staff. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST and are valid for 3 months. Prices are inclusive of GST and valid to 31st of May 2024.





SAMPLE WEDDING MENU

City Circle Three-Course

available for up to 100 guests

ENTRÉE

set or alternate serve

Salad of autumn figs, cucumbers
pistachio, Meyer lemon, oxalis
stracciatella, verjus

Sashimi scallops
oyster cream, daikon, seaweed,
aged vinegar, virgin soy

Mud crab congee
chawanmushi, palm heart

Tartare of Wagyu
Ssamjang crème fraîche, seaweed and crisp grains

MAIN

set or alternate serve

Wild caught fish
Brassicas, Vichyssoise

Roasted Black Angus fillet
cipollini onion, wasabi

Lamb short loin
agretti, green olives, zucchini
spinach purée, nasturtium

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
cipollini onion, wasabi

additional \$50 per person

DESSERT

set or alternate serve

Crème caramel vs mille-feuille
The Chocolate Crackle
Australian cheese plate



City Circle Four-Course

available for up to 100 guests

set serve

FIRST COURSE

Salad of autumn figs, cucumbers
pistachio, Meyer lemon, oxalis
stracciatella, verjus

SECOND COURSE

Sashimi scallops
oyster cream, daikon, seaweed,
aged vinegar, virgin soy

THIRD COURSE

Roasted Black Angus fillet
cipollini onion, wasabi

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
cipollini onion, wasabi

additional \$50 per person

FOURTH COURSE

The Chocolate Crackle



SAMPLE COCKTAIL WEDDING MENU

City Circle

available for up to 300 guests

CANAPÉS

Sydney rock oysters, lemon pepper, granita	\$9
Caviar, buckwheat blinis, cultured cream	\$42
Young pea, liquorice kombu, crème fraîche tart	\$13
Ocean trout tartlet, trout roe	\$14
Poached yabbies, lemon jam, cultured cream, buckwheat pikelets	\$14
Cured bresaola and polenta hot cake	\$12
Zucchini, goat's curd, pepita and hemp seed arancini	\$9
Suckling pig sausage roll	\$9
Prawn toast, chilli aioli	\$9
Crostini of Ventricina salami and green olive butter	\$9

BOWLS

Roasted carrots, sheep's milk feta, smoked almonds	\$19
Truffle risotto	\$21
Spanner crab congee	\$19
Seasonal salad	\$18

DESSERT CANAPÉS

Vovo biscuit	\$7
Mini citrus meringue tart	\$7
The Chocolate Crackle	\$10
Raspberry macarons	\$7
Cherry Jam Lamington (bowl)	\$12

Please note, menu selections are subject to change without notice based on seasonality and availability.

THE OPERA CIRCLE



Our more intimate event space, the Opera Circle, is ideal for wedding celebrations with your most special guestlist. The Opera Circle has been designed as a stunning platform on the upper level of Bennelong, with views over the restaurant to the city and the Botanic Gardens.

Offering a semi-private space that is both discretely separated from the restaurant yet open enough to enjoy the beautiful interiors, the Opera Circle is the ideal location for an intimate seated wedding of up to 28 guests.



Seated Lunch Capacity - 28 guests exclusive

Lunch Menu

Three-course menu \$190

Lunch Minimum Spend

January - October \$6,000
Wednesday and Thursday

November - December \$7,000
Wednesday and Thursday

The Opera Circle menu format offers alternate serve entrées, followed by a choice main course and choice dessert.

Please note, for all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for staff. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST and are valid for 3 months. Prices are inclusive of GST and valid to 31st of May 2024.





SAMPLE WEDDING MENU

Opera Circle Three Course

available for up to 28 guests

ENTRÉE

Set or alternate serve

Salad of autumn figs, cucumbers
pistachio, Meyer lemon, oxalis
stracciatella, verjus

Sashimi scallops
oyster cream, daikon, seaweed,
aged vinegar, virgin soy

MAIN

Choice

Wild caught fish
Brassicas, Vichyssoise

Roasted Black Angus fillet
cipollini onion, wasabi

Roasted corn tart
soft polenta, goat's curd
sunflower seeds, pine nuts

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
wasabi emulsion, cipollini onion
additional \$50 per person

DESSERT

Choice

Crème Caramel vs Mille-Feuille
The Chocolate Crackle

FOOD AND DRINK



Bennelong embodies the quintessential Australian dining experience. The very best of the country's produce and wine are showcased, with each and every element shining as a star performer.

With one of Australia's most celebrated chefs, Peter Gilmore, at the helm, Bennelong showcases the flavour, diversity and quality of Australian produce. The menu is crafted in partnership with Australian farmers, fisherman, and producers from across the land.

The restaurant's world-class service, paired with exceptional food and wine, deliver an unforgettable wedding day celebration in the heart of Sydney Harbour.



Bennelong Menu Additions

Seated Menu Supplements

Chef's selection canapés (3 pieces) \$27pp

Sydney rock oysters, lemon pepper granita
Zucchini, goats curd, pepita and hemp seed arancini
Crostoni of Ventricina salami & green olive butter

Additional canapés on arrival \$7-\$42 ea

Available for City Circle events only

Appetisers

Served to the dining tables for guests to share

Mount Zero marinated olives \$9 per bowl

House smoked Wilunga almonds \$9 per bowl

Australian Cheese Plate \$40 ea

Bennelong Gifts

Signed Peter Gilmore Books

From The Earth \$65

Bennelong Candle

\$85

SAMPLE WEDDING BEVERAGES



BEER AND CIDER

4 Pines, Ultra Low Sydney, NSW (non-alcoholic)	\$11
Heads of Noosa, Lager 3.5 (mid-strength) Noosa, QLD	\$14
Sydney Beer Co, lager, Sydney, NSW	\$13
Bridge Road Brewers, Beechworth Pale Ale Beechworth, VIC	\$15

SODAS BY STRANGELOVE

Soda Water	\$8
Fancy Lemonade	\$9
Tonic Water	\$9
Ginger Ale and Ginger Beer	\$9
Coca Cola or Coca Cola No Sugar	\$10

WATER

Strangelove Still / Strangelove Sparkling	\$13
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COFFEE by Single O

Killerbee Blend	\$7
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TEAS by Ttotaler

Organic Pekoe, French Earl Grey, Organic Chamomile, After Dinner Mint, Organic Lemon and Ginger, Chai Yoga, Sencha Green Tea	\$7
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SPIRITS, DIGESTIFS, AND FORTIFIED

Bennelong is also pleased to offer our extensive bar list for guests who would like to include the service of spirits and digestifs.

COCKTAILS

Both cocktails and mocktails are available by the glass with a predetermined number of cocktails confirmed prior to your event. We suggest cocktails to be served within the first hour of your event.

Hemingway's Toll <i>Havana Club 3yo rum, eucalyptus & honey syrup, pink grapefruit, lime, mint</i>	\$28
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Southside <i>Tanqueray London dry gin, lime, mint, sugar</i>	\$27
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Vilage Vanguard <i>Tanqueray London dry gin, Mary St. raspberry gin, green juice blend, yuzu & honey syrup, lemon</i>	\$30
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Bennelong Martini <i>Strawberry & Coconut infused vodka, passionfruit, mandarin and vanilla syrup</i>	\$28
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Tommie's <i>Don Julio Blanco Tequila, organic agave, fresh lime</i>	\$29
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Espresso Martini <i>Ketel One vodka, Mr Black coffee liqueur, coffee, sugar</i>	\$28
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Seven Seas of Rye <i>Ron Zacapa 23, Bulleit Rye, Cynar, honey, two kinds of bitters</i>	\$30
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MOCKTAILS

Passionfruit & Vanilla <i>Passionfruit, mandarin oil, vanilla syrup</i>	\$20
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Raspberry & Eucalyptus <i>Seedlip Grove, raspberry puree, honey & eucalyptus syrup, lemon, dry mandarin soda</i>	\$20
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SAMPLE WEDDING WINE LIST

SPARKLING

Arras Blanc de Blancs, Sparkling Wine \$105
TAS, NV

ROSÉ

Spinifex Rosé, \$74
Barossa Valley, SA, 2022

CHAMPAGNE

Charles Heidsieck, Brut Réserve, \$215
Reims, France, NV

RED WINE

Shadowfax, Pinot Noir \$95
Macedon Ranges, 2022

Ruinart Blanc de Blancs, Brut \$425
Champagne, France, NV

Onannon, Pinot Noir \$98
Mornington Peninsula, VIC, 2023

WHITE WINE

Woods Crampton, Riesling \$75
Clare Valley, SA, 2022

Serafino, Grenache \$88
McLaren Vale, SA, 2022

Voyager Estate, Sauvignon Blanc Semillon \$76
Margaret River, WA, 2022

Vinea Marson, Sangiovese \$96
Heathcote, VIC, 2018

Wines of Merritt, Chenin Blanc \$108
Margaret River, WA, 2021

**The Coldstream Guard by Levantine Hill
Cabernet Sauvignon** \$94
Yarra Valley, VIC, 2017

Sherrah, Fiano \$74
McLaren Vale, SA, 2022

Domaine A 'petit a', Cabernet Sauvignon \$130
Coal River Valley, TAS, 2017

Haddow & Dineen 'Grain of Truth', Pinot Gris \$125
Tasmania, 2022

**Yalumba 'The Signature'
Cabernet / Shiraz** \$180
Barossa Valley, SA, 2018

Clarence House, Pinot Blanc \$83
Tasmania, 2019

Spinifex 'Bete Noir' \$100
Barossa Valley, SA, 2021

Tyrrell's Vat 1, Semillon \$205
Hunter Valley, NSW, 2017

Domaine Naturaliste 'Floris', Chardonnay \$90
Margaret River, WA, 2022

Shaw + Smith 'M3', Chardonnay \$140
Adelaide Hills, SA, 2022



RECOMMENDED SUPPLIERS

FLORALS AND STYLING:

Form Over Function

02 9328 6541

www.formoverfunction.com.au

VIDEOGRAPHY:

Paper Cranes

1300 99 66 10

www.creative@papercranes.com.au

WEDDING DJ:

Impressions DJ

02 9949 5009

www.impressiondjs.com.au

FLORISTS:

Susan Avery Florist

02 9363 1168

www.susanavery.com.au

PHOTOGRAPHY:

Blumenthal Photography

02 9371 9360

www.blumenthalphotography.com.au

Chenard Entertainment

0414 230 976

www.chenardentertainment.com

Grandiflora

02 9357 7902

www.grandiflora.net

Charlie Ralph Photography

0456 626 676

www.charlieralph.photography

CELEBRANT:

Stephanie Bardsley

0401 295 229

www.stephaniebardsley.com.au

Seed Flora

0419 153 642

flowers@seedflora.com.au

Mandy Zieren Photography

0404 009 409

www.mandyzierenphotography.com

Mr Cook

02 9693 1593

www.mrcook.com.au



CONTACT

Endeavouring to bring your special day to life, our events team are available to discuss your wedding day vision at Bennelong.

To get in touch, please telephone us on 02 8275 8290 or email us at events@finkgroup.com.au

Alternatively, visit our website at bennelong.com.au/events to complete our online event enquiry form.



BENNELONG

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