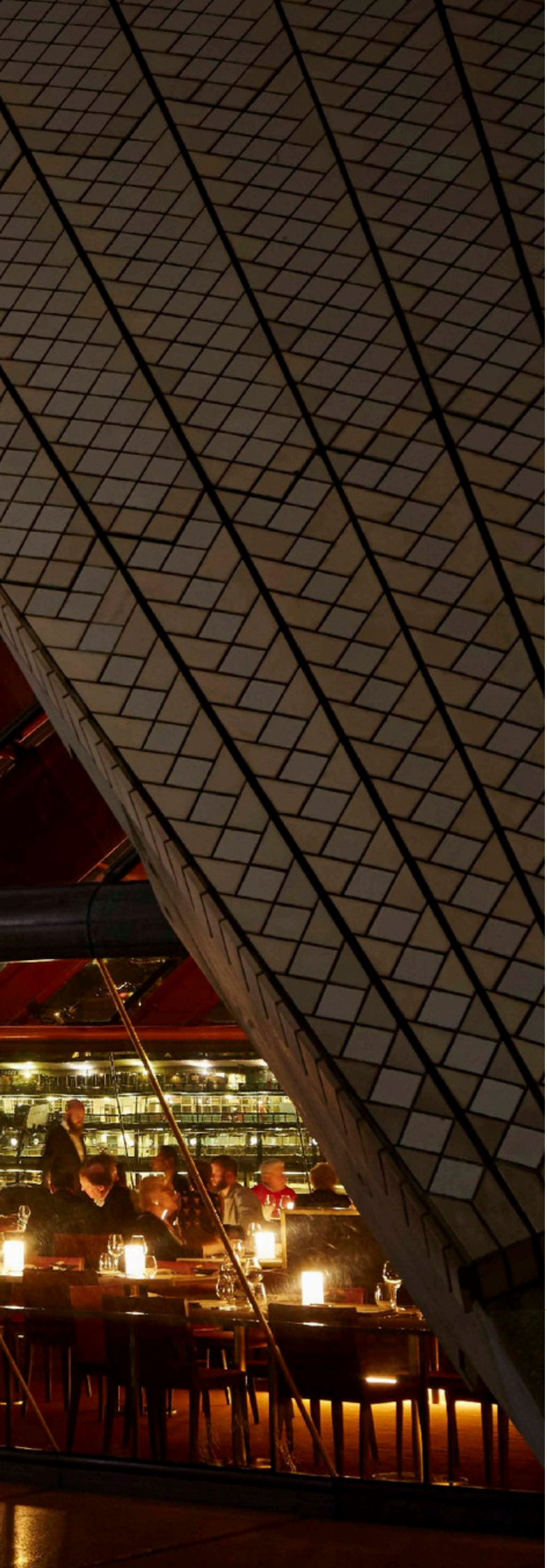
BENNELONG

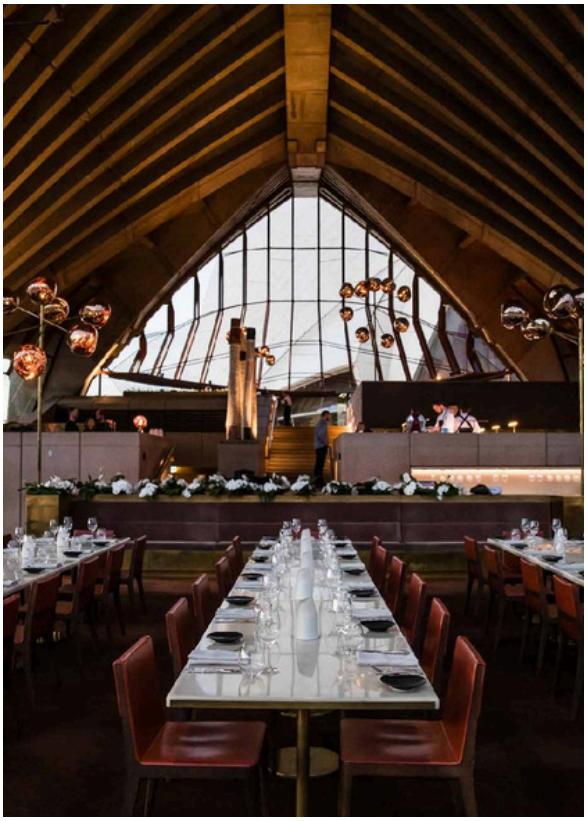


BENNELONG

Located in the Sydney Opera House, ‘the most recognisable building on the planet’. Bennelong is a truly unique dining location; a pinnacle of Sydney’s premier dining experiences. The different levels within the World Heritage listed Bennelong space provide the opportunity to engage with guests across a broad level of needs.

CITY CIRCLE

Seated in the City Circle you will have exclusive use of the venue with views over Circular Quay to the city, and across to the Royal Botanic Gardens. Hold your event in Sydney's most spectacular dining room for up to 100 guests seated.



CAPACITY
SEATED | 100 guests

AVAILABILITY
LUNCH - Seated only | Monday - Sunday
DINNER | Monday - Sunday

PRICE GUIDE

Three-Course Menu	$240pp
Set menu or alternative serve - 2 options per course	
Three-Course Choice Menu	$270pp
Choice of two options per course - limited to 50 guests	
Four-Course Set Menu	$290pp
**available for dinner only*	

MINIMUM SPEND

LUNCH | January - November	
Monday - Thursday	$18,000
Friday - Sunday	$40,000
LUNCH | December	
Monday - Thursday	$23,000
Friday - Sunday	$40,000
DINNER	
Sunday - Thursday	$68,000
Friday - Saturday	$75,000

Prices are inclusive of GST. For all event bookings a discretionary 10% service charge is added to the final bill as a gratuity paid directly to staff. Please note the service charge is not included in the minimum spend.
Menu selections are subject to change without notice based on seasonality and availability.
All beverages are charged on consumption.

SAMPLE EVENT MENU

CITY CIRCLE THREE-COURSE

available for up to 100 guests

ENTRÉE

set or alternate serve

New season asparagus, pickled crosnes
hazelnut and rye praline, lemon jam
Bruny Island C2 cheddar cream

Marron, finger lime
cultured cream
cucumber, ume
Manjimup, WA, Australia

Spanner crab dumpling
brown butter emulsion
golden tapioca
Fraser Island, QLD, Australia

Raw yellowfin tuna
kohlrabi remoulade, anchovy aioli
seaweed
Mooloolaba, QLD, Australia

MAIN

set or alternate serve

Aquna Murray Cod
wilted garden greens
bergamot
Griffith, NSW, Australia

Grassfed O'Connor Angus beef
Shiitake mushrooms
potato purée, Madeira

Gundagai lamb
Tuscan kale, garden herb purée
green olive emulsion

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
Shiitake mushrooms
potato purée, Madeira
additional $50 per person

SIDES

Dutch cream potatoes, seaweed, anchovy
Red velvet lettuce, fine herbs, Cabernet Sauvignon vinaigrette

DESSERT

set or alternate serve

Pineapple, crème caramel, lime, vanilla

Chocolate velvet, prunes
hazelnuts, Holy Zabaione

Rob Cockerill
Executive Head Chef

SAMPLE EVENT MENU

CITY CIRCLE FOUR-COURSE

set serve

FIRST COURSE

New season asparagus, pickled crosnes
hazelnut and rye praline, lemon jam
Bruny Island C2 cheddar cream

SECOND COURSE

Raw yellowfin tuna
kohlrabi remoulade
anchovy aioli, seaweed
Mooloolaba, QLD, Australia

THIRD COURSE

Grassfed O'Connor Angus beef
Shiitake mushrooms
potato purée, Madeira

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
Shiitake mushrooms
potato purée, Madeira
additional $50 per person

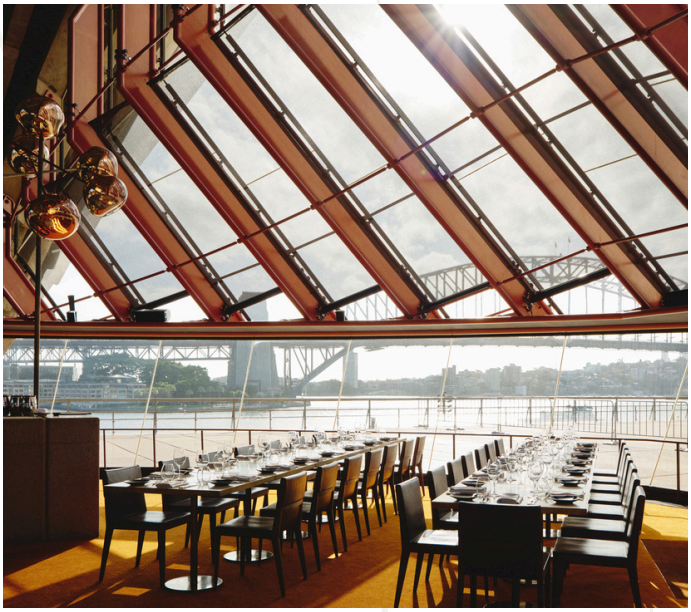
FOURTH COURSE

Chocolate velvet, prunes
hazelnuts, Holy Zabaione

Rob Cockerill
Executive Head Chef

DRESS CIRCLE

Create an intimate, exclusive event in the Dress Circle with spacious seating on the top tier of the restaurant featuring views of the Harbour Bridge.
This is the perfect space for a seated lunch event for up to 30 guests.



CAPACITY | 30 GUESTS

Up to 30 Guests over two tables

AVAILABILITY

LUNCH

Monday - Thursday	30 guests
Friday - Sunday	20 guests

DINNER

Sunday - Wednesday	20 guests

MENU

LUNCH I Monday - Thursday
Three-course menu $240
Alternate serve entrée, choice main & choice dessert

LUNCH I Friday - Sunday
Three-course menu $240
Alternate serve entrée, main & dessert

DINNER I Sunday - Wednesday
Three-course menu $240
Alternate serve entrée, main & dessert

MINIMUM SPEND

LUNCH | January - October

Monday - Thursday	$6,000
Friday - Sunday	$8,000

LUNCH | November - December

Monday - Thursday	$7,000
Friday - Sunday	$9,000

DINNER I Sunday - Wednesday	POA

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. We will be pleased to honour the minimum food and beverage spending requirement quoted at the time of booking, however menu and beverage pricing is subject to change.

Pricing for bookings enquiries 12 months in advance is not available with minimum spend requirements, menu and beverage pricing to be confirmed. As dates become available, 12 months in advance, we will be pleased to advise pricing applicable at that time. Should you wish to go ahead, the minimum spend confirmed at the time of booking will be honoured, however, any subsequent increases in menu and beverage pricing will apply. Prices are inclusive of GST.

SAMPLE EVENT MENU

DRESS CIRCLE THREE-COURSE

available for up to 28 guests

ENTRÉE

set or alternate serve

New season asparagus, pickled crosnes
hazelnut and rye praline, lemon jam
Bruny Island C2 cheddar cream

Raw yellowfin tuna
kohlrabi remoulade
anchovy aioli, seaweed
Mooloolaba, QLD, Australia

MAIN

choice of three

Aquna Murray Cod
wilted garden greens
bergamot
Griffith, NSW, Australia

Grassfed O'Connor Angus beef
Shiitake mushrooms
potato purée, Madeira

Tortellini of sweetcorn,
mascarpone and Jerusalem artichoke
smoked almonds

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
Shiitake mushrooms
potato purée, Madeira

additional $50 per person

SIDES

Dutch cream potatoes, seaweed, anchovy
Red velvet lettuce, fine herbs, Cabernet Sauvignon vinaigrette

DESSERT

choice of two

Pineapple, crème caramel, lime, vanilla

Chocolate velvet, prunes
hazelnuts, Holy Zabaione

Rob Cockerill
Executive Head Chef

MENU ADDITIONS

Chef's selection canapés (3 pieces) — $29 pp
Available for Dress Circle and City Circle events

Sydney Rock oysters, lemon pepper granita
South Coast, NSW, Australia

Pumpkin arancini, pinenut, pepitas and goat's feta

Wagyu bresaola panisse, brown butter aioli

Canapés on arrival
Available for City Circle events only

Sydney Rock oysters, lemon pepper granita *South Coast, NSW, Australia*	$9
Caviar, buckwheat blinis, cultured cream *Imported from Uruguay*	$42
Young pea, liquorice kombu, crème fraîche tart	$10
Scallop tart, finger lime *Hervey Bay. QLD, Australia*	$14
Poached marron, lemon jam, cultured cream buckwheat pikelets *Manjimup, WA, Australia*	$18
Wagyu bresaola panisse, brown butter aioli	$11
Pumpkin arancini, pinenut, pepitas and goat's feta	$9
Suckling pig sausage roll	$9
Prawn toast, fermented chilli *Mooruchydoore, QLD, Australia*	$11
Crostini of Ventricini salami, green olive butter	$9

Appetisers
Served to the dining tables for guests to share

Mount Zero marinated olives	$9 per bowl
House smoked Wilunga almonds	$9 per bowl
Sydney Rock oysters, lemon pepper granita *South Coast, NSW, Australia*	$54 per half-dozen
Australian cheese plate	$48 ea

SAMPLE EVENT WINE LIST

CHAMPAGNE

Charles Heidsieck, Brut Réserve 220
Reims, France, NV

NV Ruinart Rosé Brut 445
Reims, Champagne, France, NV

KRUG 'Grande Cuvée 173ème' Brut 665
Reims, Champagne, France, NV

SPARKLING

Arras 'Blanc de Blancs', Sparkling Wine 105
Tas, NV

WHITE WINE

Best's 'Great Western', Riesling 85
Grampians, Vic

Yabby Lake, Pinot Gris 95
Mornington Peninsula, Vic

Clarence House, Pinot Blanc 83
Coal River Valley, Tas

Craggy Range 'Te Muna Road' 95
Sauvignon Blanc
Martinborough, NZ

Cullen, Sauvignon, Semillon Blend 95
Margaret River, WA

Tyrrell's 'HVD', Semillon 100
Hunter Valley, NSW

Tyrrell's 'Vat 1', Semillon 220
Hunter Valley, NSW

Wines of Merritt, Chenin Blanc 115
Margaret River, WA,

Shaw + Smith 'M3', Chardonnay 155
Adelaide Hills, SA

Elanto Vineyards, Chardonnay 250
Mornington Peninsula, Vic

ROSÉ

Spinifex Rosé 79
Barossa Valley, SA

Vinden 'The Headcase' 100
Hunter Valley, NSW

RED WINE

Shadowfax, Pinot Noir 105
Macedon Ranges, Vic

Elanto Vineyards, Pinot Noir 250
Mornington Peninsula, Vic

Protero, Nebbiolo 125
Adelaide Hills, SA

Ashbrook Estate, Cabernet Sauvignon 95
Margaret River, WA

Hickinbotham 'Trueman' 310
Cabernet Sauvignon
McLaren Vale, SA

Yalumba 'Samuel's Collection' 70
Cabernet, Shiraz Blend
Barossa Valley, SA

Craggy Range, 'Gimblett Gravels', Syrah 145
Hawke's Bay, NZ

Tyrrell's 'Old Hillside', Shiraz 155
Hunter Valley, NSW

Hentley Farm 'The Beast', Shiraz 295
Barossa Valley, SA

Bennelong's Sommelier would be happy to consult with you regarding your wine selection. Please reach out to our events team for further information

Dessert and Fortified wine selections may be offered on request.

Please note, we require wine selections no later than 7 days prior to your event to ensure delivery. Every effort is made to provide you with your selection, however vintages and pricing is subject to change with.

SAMPLE EVENT BEVERAGES

BEER AND CIDER

Hiatus Beers NAPL (non-alcoholic) 12
Sydney, NSW

Heads of Noosa, Lager 3.5 (mid-strength) 14
Noosa, Qld

Burleigh Brewing Co, Slow Brewed Lager 14
Gold Coast, Qld

Bridge Road Brewers, Beechworth Pale Ale 15
Beechworth, Vic

SODAS BY FEVER TREE

Soda Water 10
Lemonade 10
Indian Tonic Water 10
Dry Ginger Ale 10
Non-alcoholic Ginger Beer 12

Coca Cola or Coca Cola No Sugar 10

WATER

Apani Still 13
Apani Sparkling 13

COFFEE 8

Coffee By Vittoria – Cinque Stelle

TEA 8

Ttotaler Teas
Organic Pekoe, French Earl Grey
Organic Chamomile, After Dinner
Mint Organic Lemon and Ginger
Chai Yoga, Sencha Green Tea

EVENT COCKTAIL LIST

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

COCKTAILS

Aussie Gimlet 28
Tanqueray London Dry Gin, Lemon Myrtle syrup, lime

Ain't it Fun 28
Strawberry & Coconut infused vodka, passionfruit, mandarin and vanilla

Tommie's 29
Don Julio Blanco Tequila, organic agave, lime

Espresso Martini 28
Ketel One vodka, White Possum coffee liqueur, coffee, agave

Rye & Macadamia 30
Bulleit Rye, Mac by Brookie's and bitters

MOCKTAILS

Passionfruit & Vanilla 22
Passionfruit, mandarin oil, vanilla

Raspberry & Eucalyptus 22
Barnes & Brown Countess Cora, raspberry, honey and eucalyptus, lemon, yuzu, lime soda

Badu Gili Bula "Water Light" 22
Four Pillars Bandwagon Dry, super lemon fizz, purple basil essence

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.

SAMPLE EVENT BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

2 Hour Duration	$95 per adult
3 Hour Duration	$110 per adult
4 Hour Duration	$125 per adult
5 Hour Duration	$135 per adult

SPARKLING
NV Arras Blanc de Blancs, Tas

RIESLING
Best's Great Western, Grampians, Vic

ROSÉ
Spinifex, Barossa Valley, SA

SHIRAZ
Yalumba Samuel's Collection, Barossa Valley, SA

BEER
Hiatus Beers, NAPL Lager (non-alc.), Sydney
Burleigh Brewing Co., Slow Brewed Lager, Gold Coast

Sparkling Mineral Water, Soft Drinks, Juice

PREMIUM BEVERAGE PACKAGE

2 Hour Duration	$135 per adult
3 Hour Duration	$160 per adult
4 Hour Duration	$180 per adult
5 Hour Duration	$195 per adult

SPARKLING
MV Clover Hill Exceptionelle, Tas

CHARDONNAY
Seguinot Bordet, Chablis, France

ROSÉ
Clos Sainte Magdeleine, Côtes de Provence, France

SYRAH
Craggy Range, Gimblett Gravels, Hawke's Bay, NZ

BEER
Hiatus Beers, NAPL Lager (non-alc.), Sydney
Burleigh Brewing Co., Slow Brewed Lager, Gold Coast

Sparkling Mineral Water, Soft Drinks, Juice

PACKAGE CHAMPAGNE SUPPLEMENT

Replace the sparkling wine in either beverage package with
Charles Heidsieck Champagne for an additional $95 per adult.

OPTIONAL TOAST ADDITIONS

Optional toast – Sparkling (for speeches) per bottle
NV Arras Blanc de Blancs, Tasmania $105
NV DAOSA 'Natural Reserve 8th Release' Adelaide Hills, SA $120

Optional toast - Champagne (for speeches) per bottle
NV Charles Heidsieck Brut Reserve, Reims, France $220
NV Charles Heidsieck Rosé Reserve, Reims, France $390

Please note, wine inclusions may change and will be confirmed closer to the date of your event.
We require wine selections no later than 14 days prior to your event to ensure delivery.

Every effort is made to provide you with your selection, however vintages and pricing is subject to change without notice.

Changes or additions to the beverage packages are not available.

BENNELONG

Sydney Opera House
Bennelong Point
Sydney, NSW 2000

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