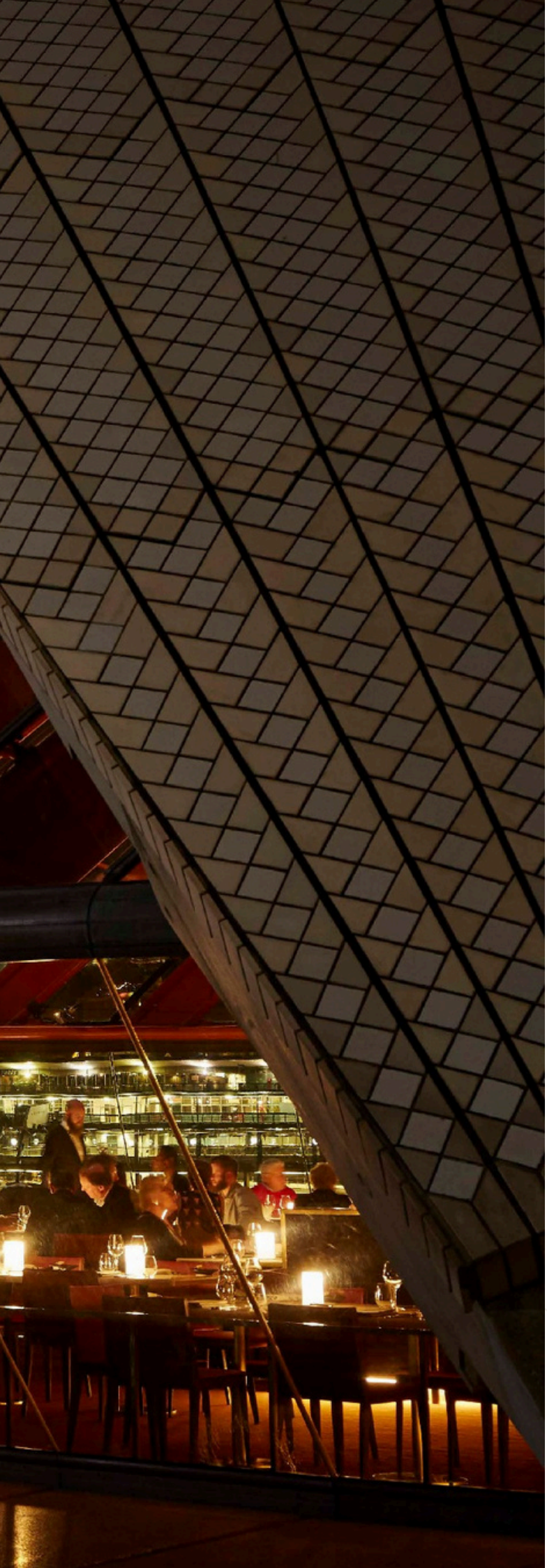
# BENNELONG

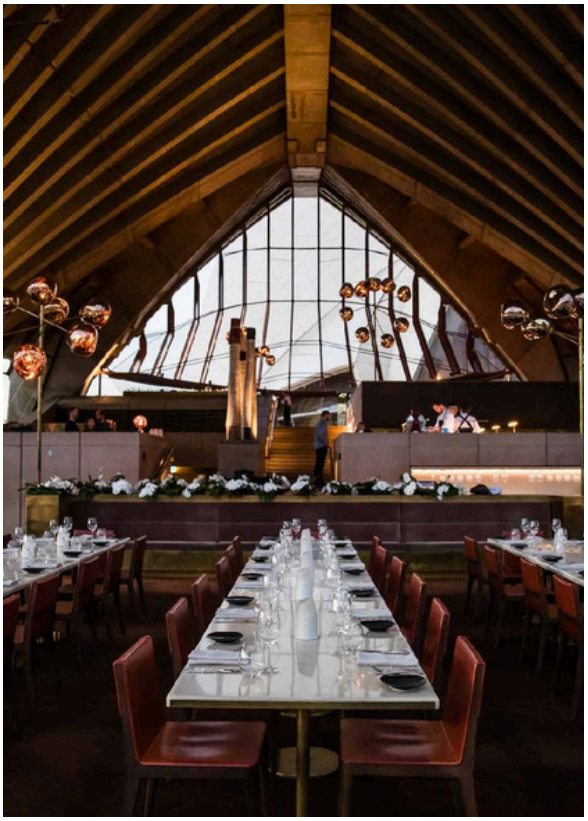


# BENNELONG

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
eggplant cream, cherry tomatoes
saffron sauce

### 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*

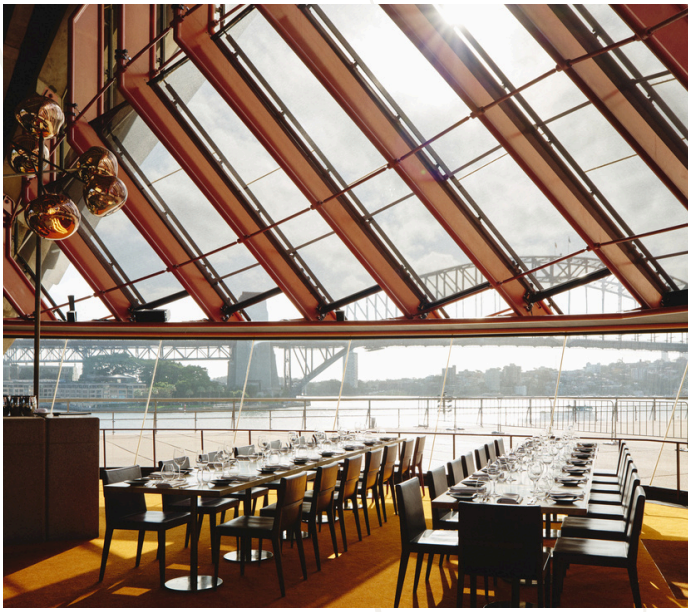
### FOURTH COURSE

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
Maximum 15 guests on one table.

## AVAILABILITY

LUNCH | Monday, Tuesday, Wednesday and Thursday

## PRICE GUIDE

| | |
|---|---|
| Three-Course Menu | $240pp |

*Alternate serve entrée, choice main & choice dessert*

## MENU ADDITIONS

| | |
|---|---|
| Chef's selection canapés (3 pieces) | $29pp |
| Appetisers | from $9 |
| Australian cheese plate | $48 |
| Sydney Rock oysters, lemon pepper granita<br>*South Coast NSW, Australia* | $54 per half-dozen |

## MINIMUM SPEND

| | |
|---|---|
| LUNCH \| January - October<br>Monday to Thursday | $6,000 |
| LUNCH \| November and December<br>Monday to Thursday | $7,000 |

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. 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

Raviolo 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<br>*South Coast, NSW, Australia* | $9 |
| Caviar, buckwheat blinis, cultured cream<br>*Imported from Uruguay* | $42 |
| Young pea, liquorice kombu, crème fraîche tart | $10 |
| Scallop tart, finger lime<br>*Hervey Bay. QLD, Australia* | $14 |
| Poached marron, lemon jam, cultured cream buckwheat pikelets<br>*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<br>*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<br>*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

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