



Corporate Events





**THE
PERFECT
BUSINESS
PARTNER**

Contents



Photo by Daniel Boud

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Be Our Guest

Corporate Events

Trippas White Group is honoured to be an events partner for Australia's most recognised destination, The Sydney Opera House. With over 30 years of experience in the hospitality industry, we draw upon our extensive expertise with the finest event management team and exceptional food and beverage service standards.

Trusted to operate within the hallowed walls of Australia's most iconic event venue, our experienced event specialists work with you to create an extraordinary business event.

Yallamundi Rooms

Host your next event in Australia's newest, most iconic venue, with unobstructed views of the Sydney Harbour Bridge and state of the art AV options. Take advantage of our private dressing room for a key note speaker or make the space yours with flexible room set up and circular dividing walls.

The space can be split into three separate rooms for smaller workshops, or fully opened to offer the expansive space for larger corporate functions with a private outside area, ideal for networking. The room also offers direct access from the Northern Broadwalk.

Features:

- Full harbour views
- Private outdoor space
- Performance acoustics
- Full AV options available
- Colour spectrum lighting
- Green room for keynote speaker
- Flexible room set-up
- Sound proof dividing walls

Perfect for:

- Cocktail events
- Seated lunch or dinner with formal presentations
- Product launches
- PR events
- Fashion showcases

Location

Access via the Northern Broadwalk, Bennelong Point [View map](#)



Room Capacities:

East

50 Seated | 80 Cocktail

Central (with curved walls)

60 Seated | 100 Cocktail

Central (without curved walls)

90 Seated | 130 Cocktail

West

60 Seated | 130 Cocktail

Entire Room

180 Seated | 400 Cocktail

Utzon Room



Photo by Will Hartl



Photo by Daniel Boud

Capacity:
100 Seated | 200 Cocktail
80 Seated with dance floor

Sydney Opera House architect Jørn Utzon completed the design for only one interior space – now called the Utzon room, and it's not your average conference venue. Impress your guests with Utzon's iconic wall tapestry, original Danish designed furniture, full AV and lighting options, dramatic concrete beams, and floor to ceiling windows overlooking Sydney Harbour to the Botanic Gardens.

Features:
Eastern Harbour views
Performance acoustics
Inbuilt AV and lighting
AUX access
Timber floors

Perfect for:
Cocktail events
Christmas parties
Seated lunch or dinner with formal presentations
Training days/workshops
Small musical performances

Location
East Wing [View Map](#)



Photo by Daniel Boud

Western Foyers

Portside Restaurant & Bar

Needing a pre or post event breakout space or after work drinks with an amazing view? Portside is the perfect alfresco dining area, tucked under the Opera House sails with uninterrupted views of the Harbour Bridge.

Ask our event specialists about securing an exclusive area. Larger parties and exclusive hire availability is subject to Sydney Opera House's performance schedule.

Maximum Capacity:
60 Seated | 150 Cocktail

Location
Western Foyers
[View map](#)



Concert Hall

Northern Foyers

Set over three levels, Sydney Opera House's largest venue is nothing short of spectacular. Treat your guests to dramatic 200-degree views of Sydney Harbour Bridge, Sydney City and surrounds. Set against a backdrop of sunsets and twinkling lights of the evening harbour, this venue is one your guests won't forget.

With a private balcony, high vaulted ceilings and an atmosphere of grandeur, the venue is a spectacular setting for large formal dinners, cocktail events or large day time workshops.

Executive Boardroom

Our elegant boardroom, a private internal space hidden in the Concert Hall corridors, offers the ideal location for any high-profile client meeting. The room features a private balcony and entrance with full harbour views, inbuilt AV, AUX access and can seat up to 40 guests, or 50 guests cocktail. Ask our event specialists about availability.

Please note that the Concert Hall is undergoing extensive refurbishment between 2020 and late 2021/early 2022, so will be closed during this period.

Location

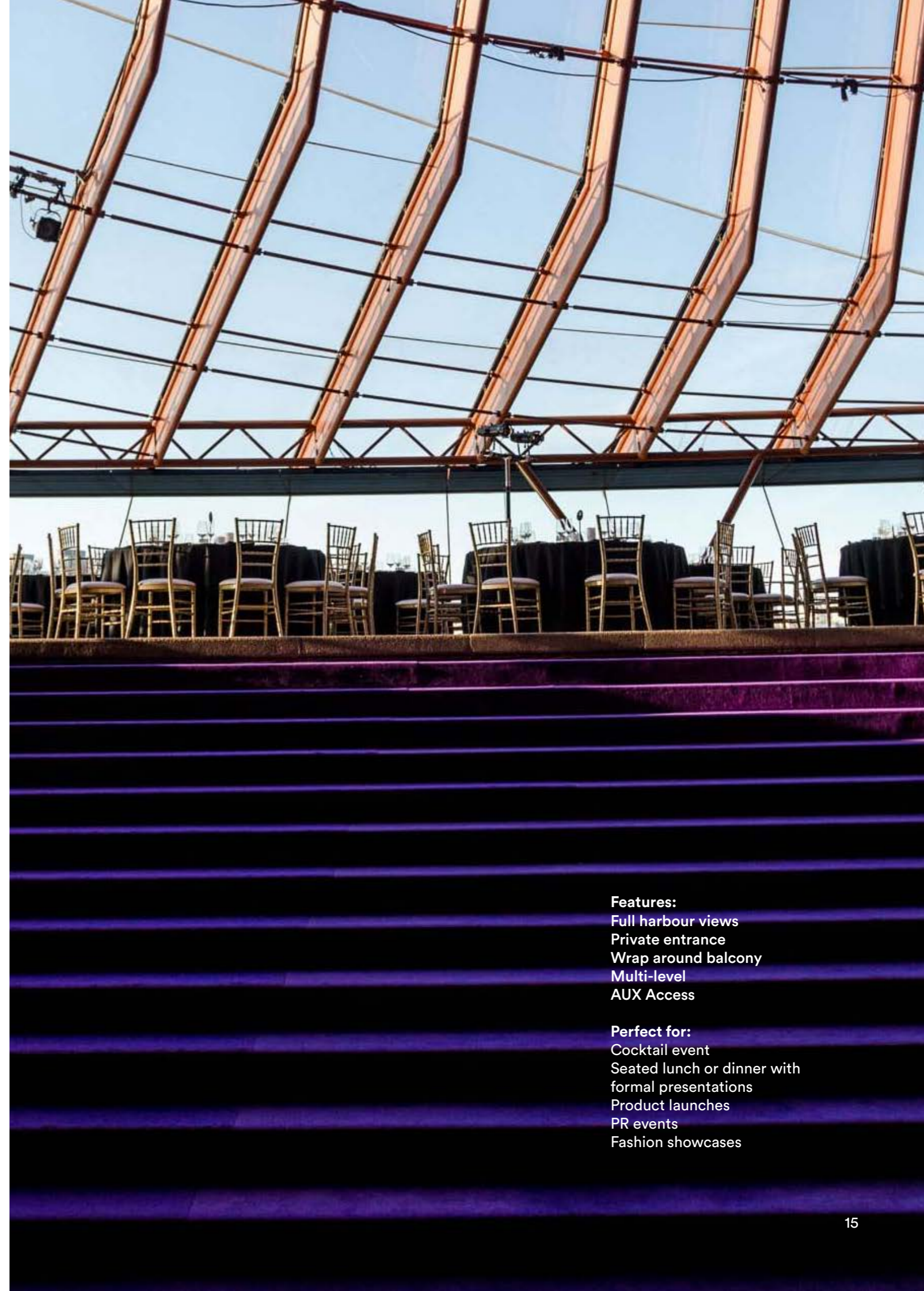
Concert Hall Northern Foyers
[View Map](#)

Capacity:
Single Level
230 Seated | 400 Cocktail

All Levels
500 Seated | 1000 Cocktail



Photo by Daniel Boud



Features:

- Full harbour views
- Private entrance
- Wrap around balcony
- Multi-level
- AUX Access

Perfect for:

- Cocktail event
- Seated lunch or dinner with formal presentations
- Product launches
- PR events
- Fashion showcases



Joan Sutherland Theatre

Northern Foyers



Wrapping the famous theatre space, the Joan Sutherland Theatre Northern Foyers are simply breathtaking. With three levels available, a private wrap-around balcony, spectacular views of the Sydney Harbour Bridge, high glass ceilings, red carpeted stairs and iconic beams, this venue provides a sophisticated yet relaxed atmosphere for any business event.

This venue is primarily available for small to medium evening events.

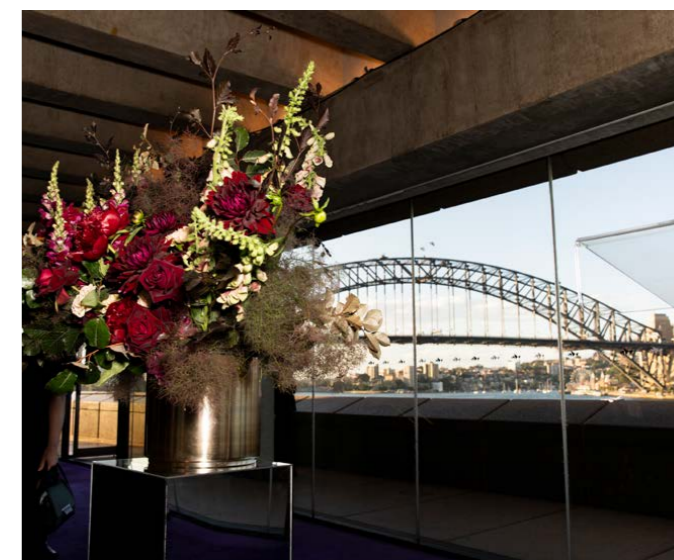
Features:

- Full harbour views
- Private entrance
- Wrap around balcony
- Multi-level
- AUX access

Perfect for:

- Cocktail event
- Seated lunch or dinner with formal presentations
- Product launches
- PR events
- Fashion showcases

Talk to our event specialists about availability, as this venue is subject to the Sydney Opera House performance schedule.



Capacity:

Single Level
100 Seated | 350 Cocktail

All Levels
200 Seated | 700 Cocktail

Location

Joan Sutherland Theatre
Northern Foyers

[View map](#)



THE CULINARY EXPERTS

Meet the Chefs



**Executive Chef,
Elton Inglis**

Born in South Africa and raised in Australia since age 4, Elton's incredible pedigree was developed during a nine-year stint in the UK working alongside Jamie Oliver at London's Fifteen and with Gordon Ramsay at several of his Michelin-starred restaurants.

Returning to Sydney in 2013 to help relaunch the Tilbury Hotel in Woolloomooloo, Elton was quickly noticed for his pure, no-nonsense food approach and serious love of Australian produce.

Elton is no stranger to Trippas White Group, having previously held the Sydney Tower's Executive Chef role from 2015–2019. Most recently he was National Executive Chef for Emirates Lounges 2019-2020.

Curate a menu suited to your extraordinary event, with help from our dedicated chefs and event specialists.

[Download our Events Menu Packages](#)



**Head Chef,
Karl Patrick Thomas**

From South London and with 17 years in the hospitality and events sector, Karl is an accomplished Head chef with a strong fine dining background. In his early years, Karl received the opportunity to hone his skills working for the Roux family at Roux fine dining and Roux at Parliament Square. Hungry to learn more Karl found his way to Alison Price & Co where he curated bespoke events for clients such as Cartier, Louis Vuitton and Ferrari. He has also catered for VIP clients across the globe in Johannesburg, Greece, and Paris.

With all of the VIP's he has cooked for, his favourite memories still stem from childhood. "My passion for food stems from my grandparents. The memories I have of my Irish grandmother preparing Sunday lunch for the whole family, while I would be sat on the stool next to the stove listening to stories of yester years watching her every move. She executed cooking with such simplicity, yet the aromas and big flavours would have us all in food comas for hours."



Cocktail Sample Menu

Cold Canapés

Confit tomato, almond ricotta, oregano (df, gf, v)

Chèvre, currant & artichoke salad, dried olive, crostini (df, v)

Sydney rock oyster, verjuice, compressed cucumber, lemon balm (df, gf)

Ocean trout cornetto, kohlrabi, cultured cream, shiso

Yellowfin tuna, ponzu, avocado, white pickled ginger (df, gf)

Hiramasa kingfish pastrami, crème fraiche, finger lime, linseed cracker (gf)

Chicken liver parfait, fig paste, sherry vinegar jelly, walnut crostini

Wagyu bresaola, truffle aioli, parmesan, mustard fruits, crostini

Hot Canapés

Confit garlic & prune crema tartlet, macadamia (v)

Haloumi, currants, cauliflower & almond dukkah tartlet (v)

Sweet potato croquette, chipotle aioli (gf, v)

Flash fried squid, jalapeño tartare sauce (df, gf)

Seared scallop, cauliflower, caviar (gf)

Pastry cigar, confit spiced chicken, ras el hanout, pistachio dukkah, honey

Spiced roast duck & crepe, Davidson plum bush pepper sauce (df)

Pork belly, rosemary scented apple, smoked black salt crackle (df, gf)

Substantial Canapés Selection

Soba noodle, tofu, pickled enoki mushrooms, edamame, yuzu dashi dressing (df, vg)

Fiery pinto & butter bean “Ponzole”, almond, ricotta salata (gf, v)*

Calamari fritti, crispy potato, lime leaf mayonnaise (df)

Fried prawn, kewpie mayo, prawn cracker crumble (df, gf)

Barramundi fish cake sandwich, Italian tartare, lemon, iceberg

Chicken drumettes, sweet gochujang chilli & sesame sauce (df)

Classic toasted Rye Reuben, wagyu pastrami, sauerkraut, raclette

Dessert Canapés

Raspberry & riberry marshmallow (df, gf)

Tiny fruit sugar doughnut, dulce de leche

Chocolate tart, raspberry gel

Bounty chocolate tartlet, coconut, raw cacao (gf)

Lemon myrtle coconut biscuit slice

The Martini Tim Tam

*Vegan option available

Food Stations

Sample Menu

Static

Antipasto Station

Sliced cured meats, parmesan cheese, dips, grissini, lavosh

Cheese Station

Selection of 4 artisan cheeses, condiments, lavosh, toasted walnut raisin bread.

Cold seafood Station

Peeled prawns, mary rose & shredded iceberg for DIY prawn cocktails and oyster's natural or mignonette served on ice.

Crudités & dips Station

Colorful display of seasonal vegetables, three types of dips & bread

Sweet Station

Selection of small sweet items
(i.e. opera cake, native flavored macaroons)

Live

Morocco

Baharat spiced lamb shoulder, grilled pita breads, tabouli, pearl couscous, hummus, labneh

Mexico

Adobo roasted chicken, black bean, corn, tomato, salsa, shaved cheddar, jalapeños, hot sauces

by Executive Chef Elton Inglis
in collaboration with Head Chef Karl Patrick Thomas



Seated Sample Menu

Entrée

Pickled beetroot & goat's curd ravioli,
burnt butter hazelnut dressing, pickling syrup (gf, v)

Hiramasa kingfish "pastrami", fennel, crème fraîche,
finger lime, salt & vinegar kale (gf)

Torched ocean trout, abalone xo vinaigrette,
white pickled ginger, nori cracker (df, gf)

Australian king prawn, saké cured watermelon,
toasted sesame, fennel, house ponzu dressing (df, gf)

Potato bark galette, scallops, whipped roe,
pink peppercorn, cucumber, dill

Pressed chicken & truffled shitake terrine, fenugreek mayonnaise,
grilled soft focaccia (df)

Jamon Serrano, artichoke heart fritte,
toasted hazelnut vinaigrette, frisée (df, gf)

Main

Roasted cauliflower steak, zalook dressing, coriander,
almond yoghurt (gf, n, vg)

Confit ocean trout & skordalia, a la grecque mussels,
cauliflower and cucumber salad (gf)

Salt crust cone bay wild barramundi, dill, fennel, little neck clam sauce (gf)

Chicken supreme, sweetcorn polenta, puffed spiced grains,
chicken crackle, asparagus (gf)

Riverina lamb rump, slow cooked cannellini beans,
confit tomato, sauce mimosa (df, gf)

Seasoned pork neck, scallop, crackling, apple, pickled fig jus (gf, df)

Herb cured beef fillet, charred white onion,
parsnip purée, buckwheat (gf)

Dessert*

Mascarpone panna cotta, coffee sponge, choc shards,
whipped cream, crystallised hazelnuts

Dark chocolate mousse, mandarin olive oil cake,
citrus salad, almond tuile (gf)

Black & blueberry frangipane tart, wattle seed ice cream

Brown sugar meringue, vanilla mousse, summer berries,
lime-olive oil curd (gf)

Hazelnut chocolate mousse cake, caramel popcorn, raspberry gel

Fresh spiced pineapple, caramelised ginger blondie cake,
white chocolate ice cream

Apple tarte terrine, vanilla brulée, salted caramel

Tea & Coffee

Double roaster coffee and selection of T2 Teas

Sides

(Additional charges apply)

Shaved white cabbage, reggiano parmesan, peas & lemon (df, gf, v)

Roasted potato with garlic, rosemary (df, gf, vg)

Seasonal greens with lemon olive oil (df, gf, vg)

*Vegan option available



FAQs

How do my suppliers deliver to your venue?

The Opera House loading dock is the main location for collections and deliveries. You will need an access code to enter the dock and this can be arranged through your event coordinator, who will also schedule and manage your deliveries.

What time can my suppliers access the venue before my event?

Supplier access to your venue is generally two hours prior to your event start time and bump out must be complete one hour after your event finish time. If you have a full day hire or a more substantial set up, then additional bump in and bump out time can be organised with your coordinator. Additional charges may apply.

Is styling included for my event?

We provide a range of tables, chairs, linen, napkins, cutlery, plates and glassware (house selection). Any additional styling needed can be arranged with your event specialist.

Where do my guests park?

Sydney Opera House car park is the closest parking area and is operated by Wilson Parking, located at 2A Macquarie Street. For rates and more information, please visit wilsonparking.com.au

Is your venue wheelchair friendly?

If you have guests with accessibility issues, please advise your event specialist who will be happy to provide additional information. We do have a buggy service available for guests with mobility access, dependent on which venue your event is held.

Can we bring our own food and alcohol?

External catering or self-catering within our venues is not permitted with the exception of a birthday or celebration cake. However, please speak with our events specialists for specific permissions in relation to BYO beverage, cakeage and applicable charges.

Do you cater for special dietary requirements?

Yes we do! We understand the wide range of dietary requirements that guests may have. Dietary requirements must be confirmed 7 working days prior to your event.

Can I utilise styling and theming items for my event? e.g. can I bring a media wall?

Yes. Within your exclusive spaces there are no restrictions on styling, however, no naked flames are permitted. There are restrictions on styling external and public spaces, particularly in relation to branding. Please speak with our events specialists for more information. You may bring in your own suppliers or we can recommend.

Can I leave anything on site when my event has finished?

All equipment/styling must be fully bumped out on the same day, unless previously agreed otherwise with your event specialist.

Can my guests smoke at your venue?

Sydney Opera House is a non-smoking venue. Please view our house map for designated smoking areas.

What audio-visual equipment is available?

Please speak with our friendly event specialists about any audio-visual requirements. Please note, there is a charge for any audio-visual equipment hire.

How do I confirm my event?

There will be two contracts issued to you; one from Sydney Opera House Venue Hire and one from Trippas White Group (TWG). For TWG, this is done directly with our events team pending availability (availability will be confirmed through SOH Venue Hire). Your food and beverage will be confirmed once we receive your signed catering agreement and your deposit payment of 25% of the minimum spend.



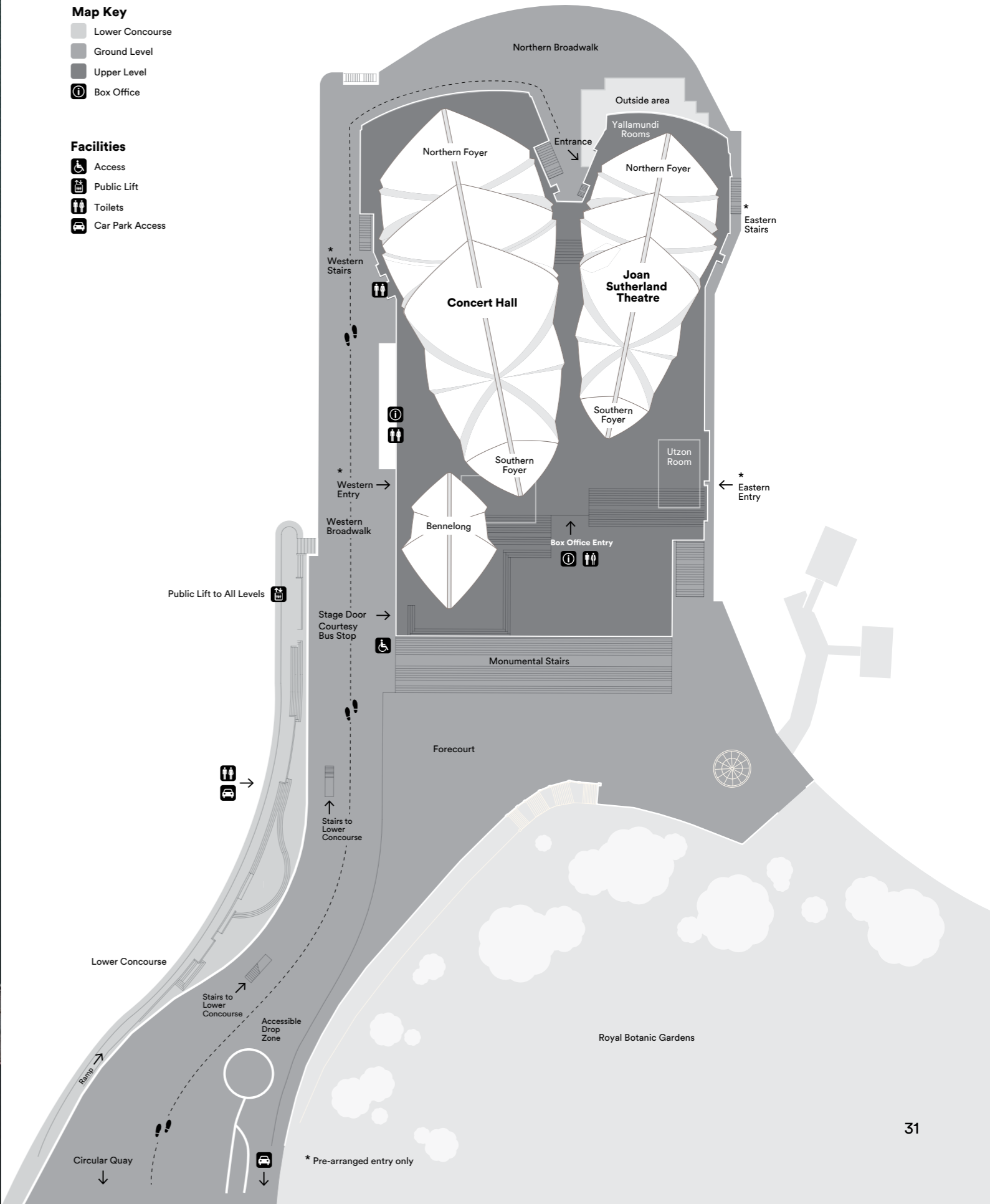
House Map

Map Key

- Lower Concourse
- Ground Level
- Upper Level
- Box Office

Facilities

- Access
- Public Lift
- Toilets
- Car Park Access



Next steps

Our dedicated event specialists will guide you on each step, and pay attention to every detail. From the catering to correspondence, presentations to personal styles nothing is left to chance. We treat every detail with the respect it deserves.

For all your catering and event needs please contact Trippas White Group's dedicated event specialists on:

1300 305 529

SOH.events@trippaswhitegroup.com.au

To discuss venue availability and venue hire inclusions, please contact the SOH Functions Team by filling out the [Enquiry Form](#)

SYDNEY OPERA HOUSE
Bennelong Point
Sydney NSW 2000



