

Celebrations





**THIS
IS YOUR
HOUSE**

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Be Our Guest

Celebrations

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 curate an event that is uniquely yours.

Yallamundi Rooms

Celebrate in style at the Sydney Opera House, with dramatic floor to ceiling glass windows streaming with natural light and an unobstructed view of Sydney Harbour. Enjoy the room's original Danish-designed furniture and make the space yours with flexible room set up and circular dividing walls.

The space can be split into three separate rooms for more intimate events, or fully opened to offer the complete expansive of this stunning venue with a private outside space, perfect for watching the sun set. The room also offers direct access from the Northern Broadwalk.

Features:

- Full harbour views
- Private outside space
- Performance acoustics
- AUX access
- Internal screens and projector
- Lighting

Perfect for:

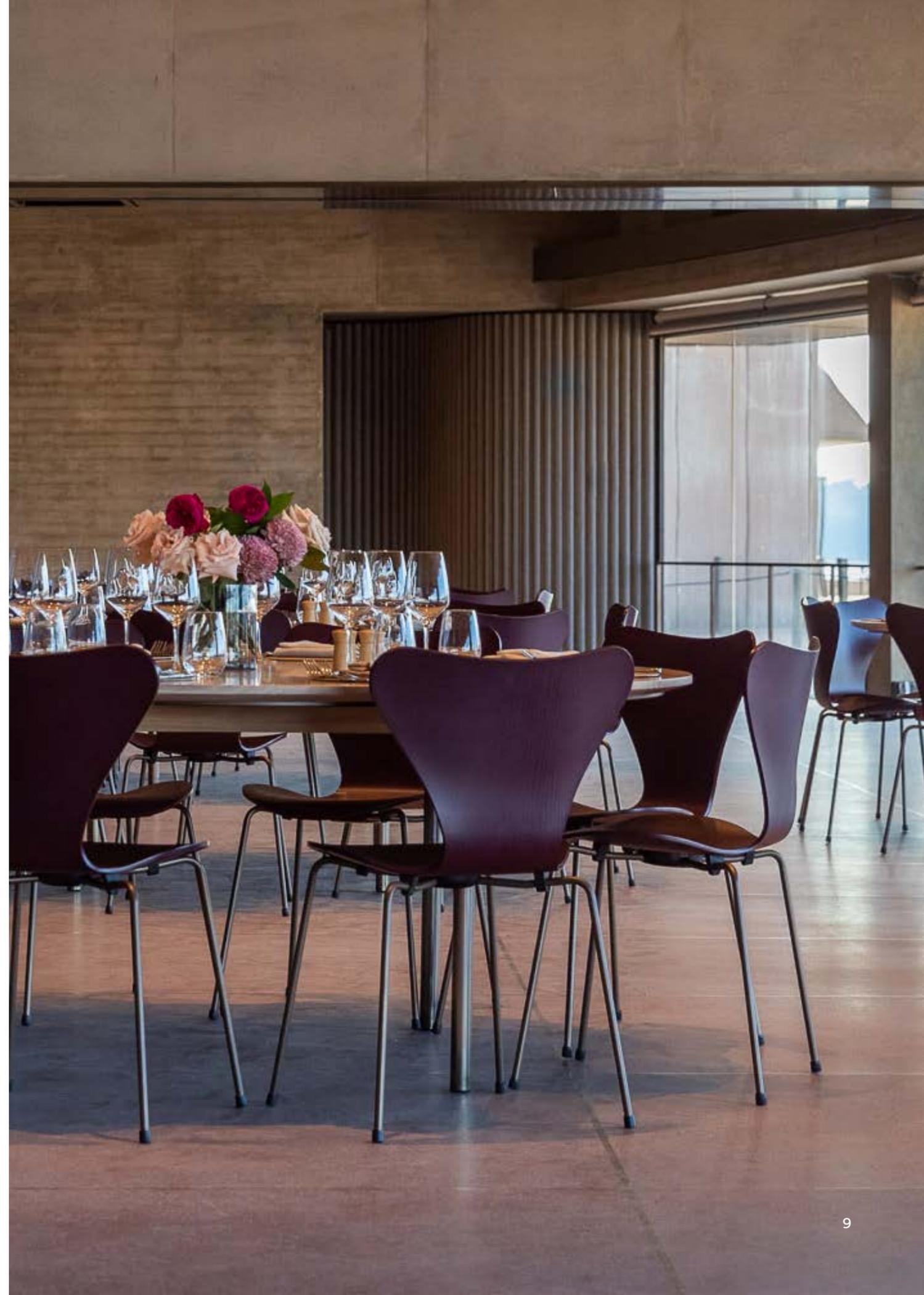
- Cocktail events
- Christmas events
- Birthday parties
- Seated breakfast, lunch or dinners

Location:

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



Capacities:	SEATED	COCKTAIL
East	50	80
Central (with curved walls)	60	100
Central (without curved walls)	90	130
West	60	130
Entire Room	180	400



Utzon Room



Yaya Stempler



Photo by Daniel Boud

Location:
Access via Box Office Foyer.
[View Map](#)

The Sydney Opera House architect Jørn Utzon completed the design for only one interior space – the Utzon Room, and it's not your average venue. This unique venue offers your guests a stunning close-up of the House's extraordinary architectural features: an original Utzon designed iconic wall tapestry, dramatic concrete beams, Danish designed furniture and floor to ceiling windows overlooking Mrs Macquarie's Chair and to the Botanic Gardens.

The space has its own private entrance and a versatile floor plan, making it a perfectly unique venue to host your next private dinner or cocktail event.

Features:
Eastern harbour views
Performance acoustics
Inbuilt AV
AUX access
Timber floors
Lighting

Perfect for:
Cocktail events
Christmas parties
Anniversaries
Seated breakfast, lunch or dinners
Small musical performances

Capacities:	SEATED + DANCE FLOOR	SEATED	COCKTAIL
Utzon Room	80	100	200



THE CULINARY EXPERTS



Meet the Executive Chef



**Executive Chef,
Lee Thompson**

Lee Thompson brings a wealth of experience to her role as the Executive Chef of the Yallamundi Rooms. With a distinguished career that began in the Melbourne restaurant scene including The Baths at Middle Brighton and Studley Park Boathouse, plus tenures at Crown Casino Melbourne, Opera Bar, Rydges Hotels and Resorts, and David Jones, Lee has honed her skills in leading high-performing kitchen teams and crafting bespoke menus.

Her journey in the culinary world has been marked by a commitment to excellence and an unwavering passion for the art of gastronomy. Lee's innovative approach to menu design showcases her remarkable culinary acumen, creating dining experiences that resonate with guests on a profound level.

As the driving force behind the culinary operations for functions at the Sydney Opera House, Lee Thompson continues to elevate the standard of gastronomy, weaving together her diverse experiences and creative flair to offer patrons a truly extraordinary culinary journey.



*All menus are seasonal and subject to availability



Sample Menus

Cocktail Sample Menu

Cold Canapés

Mixed seeds, cultured cashew, artichoke, Alto olive, lemon gel (vg, gf)

Compressed watermelon, Pernod, whipped feta, pistachio (v, gf)

Local prawns, lime, dill, coriander, cracker (gf)

Smoked salmon, mustard & brown sugar dressing, dill, candied lemon zest (df, gf)

Squid ink wafer, tuna crudo, pickled ginger, togarashi (gf, df)

Riverina beef tartare, pommes pave, salt cured egg yolk (gf)

Brioche crostini, Prosciutto San Daniele, whipped ricotta, vin cotto

Wagyu bresaola, focaccia crumb, mustard fruit (df)

Hot Canapés

Shitake & water chestnut wonton, ponzu gel (vg)

Panisse, romesco, spiced chickpeas, coriander (vg, gf)

Sesame crusted prawn toast with lemongrass, ginger, shiso (df)

Grilled miso salmon, nori cracker, ginger mayo, furikaki (gf, df)

Chicken & chervil croquette, black garlic, Parmigiano Reggiano

Pithivier of duck, cherry, eschalots, pinot noir

Lamb cigar, Malfroy's honey yoghurt, pistachios

Berkshire pork belly, hoisin, pickled cucumber, roasted peanuts, garlic chives (df)

Angus beef skewer, spiced potato, herbed fetta, pepper (gf)

Substantial Canapés

Sesame crusted tofu, teriyaki sauce, wakame, edamame (vg,gf)

Desiree gnocchi, roasted eggplant & tomato ragu, pangrattato (vg)

Beetroot salad, goat's cheese, burnt citrus, hazelnut crumble (gf, v)

Lemon-saffron risotto, melted leeks, gremolata, Parmesan crisp (gf, v)

Crystal Bay prawns, pepperberry mayo, iceberg, milk bun

Lamb shoulder, minted peas, potato cream, shallot, herb crumb

Duck rilette, blackberry jam, toasted brioche

Beef slider with gruyère, bush tomato relish, pickle

Dessert Canapés

Chocolate financier with hazelnut, wattleseed mousse, espresso gel

Davidson Plum craquelin, roasted strawberry jam, vanilla cream

Pepperberry sponge, honey mousse, spiced orange syrup

White chocolate & raspberry tart

*Vegan options available

Food Stations Sample Menu

Static

Antipasto Station

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

Cheese Station

Selection of four artisan cheeses, condiments, lavosh,
toasted walnut raisin bread

Cold Seafood Station

Peeled prawns, marie rose & shredded iceberg for DIY prawn cocktails
and oysters natural or mignonette served on ice

Crudities & Dips Station

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

Sweet Station

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

Live

Moroccan Station

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

Mexican Station

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

by Executive Chef Lee Thompson



*All menus are seasonal and subject to availability
*Image reflects a 300 persons event

Seated Sample Menu

Entrée

Spiced roasted cauliflower, capers, raisins, pickled grapes, mint (gf, vg)

Pickled beetroot and goat's cheese ravioli, burnt butter, hazelnut dressing (gf, v)

Fried semolina gnocchi, asparagus, broad beans, whipped ricotta, marjoram oil (v)

Hiramasa Kingfish, boquerones, ruby grapefruit, citrus dressing,
soft herbs, red vein sorrel (df, gf)

Chicken roulade, truffle, parsley velouté, red vein sorrel

Wagyu bresaola, artichoke and swiss brown fricasse, pickled onion,
hazelnut, truffled pecorino (gf)

Main

Spiced eggplant, tomato and date chutney, chickpea, labneh (gf, vg)

Wild mushroom and pumpkin wellington, parsnip purée,
caramelised root vegetables (v)

Olive oil poached Huon Valley salmon fillet,
citrus beurre blanc, cavolo nero, green beans (gf)

Barramundi, confit fennel, crushed cassava, sauce vierge, saffron oil (df, gf)

Roasted chicken supreme, mushroom fregola, leeks, jus gras (gf)

Berkshire pork, cauliflower, pearl barley, roasted onion, apple cider jus (df)

Braised Riverina lamb shoulder, puy lentil, glazed shallots,
celeriac puree, charred cabbage (gf)

Angus beef brisket, beetroot puree, broccolini, carrot, red wine jus (df, gf)

Dessert*

Vanilla coconut panna cotta, strawberry gel,
strawberry gum meringue, fresh berries (gf, vg)

Baked lemon tart, citrus segments, lemon crisp, meringue

Whipped almond ganache, yuzu sorbet, matcha,
lime curd, candied almond

Mille-feuille of Cointreau roasted strawberries and
Manuka honey mascarpone

Passionfruit crème brûlée, vanilla ganache, raspberries (gf)

Chocolate tart, wattleseed mousse,
griotte cherry jam, peanut brittle

Tea & Coffee

The Cats Pyjamas coffee and T2 tea selections

Sides

(Additional charges apply)

Spring leaf salad, orange, walnut, seeded mustard dressing (gf, v)

Roasted potato, garlic, rosemary (gf, vg)

Grilled balsamic radicchio, hazelnut crumb, parmesan (v)

Roasted cauliflower, parmesan, breadcrumbs (v)

*Vegan option available

*All menus are seasonal and subject to availability

by Executive Chef Lee Thompson

Introducing Danielle Alvarez

In her role as Culinary Director of the Yallamundi Rooms, Danielle Alvarez has left an indelible mark with her meticulously crafted menus, tailored to perfection for a range of occasions.

From intimate cocktail gatherings to grand gala dinners, Alvarez's creations are a testament to her unwavering commitment to seasonality and the profound joy that comes from sharing a meal.

Her menus also pay homage to the wealth of local producers, showcasing a dedication to championing their extraordinary contributions to the culinary world.

To find out more, please reach out to one of our events team members who will happily assist.



*All menus are seasonal and subject to availability.



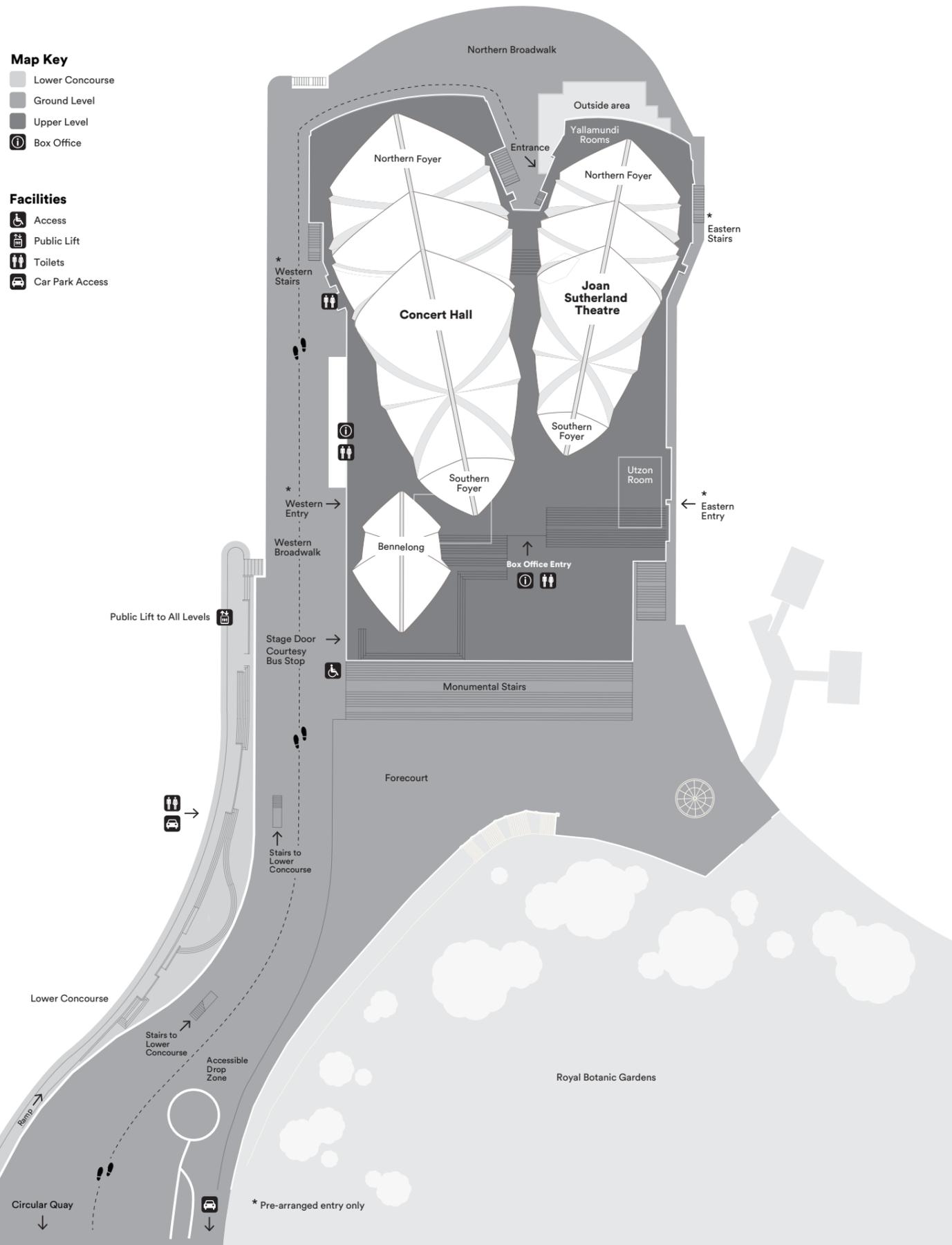
House Map

Map Key

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

Facilities

- Access
- Public Lift
- Toilets
- Car Park Access



FAQs

How do my suppliers deliver to your venue?

The Sydney 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 completed 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. Subject to availability.

Is styling included for my event?

We provide banquet rounds & cocktail 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?

The 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 mobility needs, please advise your event specialist who will be happy to provide additional information. We do have a buggy service available for guests with mobility needs, 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 10 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?

The Sydney Opera House is a non-smoking venue.

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 the Sydney Opera House (SOH) 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.

Next steps

From the most intimate to the most lavish of events, we systematically conjure experiences that are a joy for all the senses. We'll work with you and your favourite tastes and styles, to honour the timeless beauty of the Sydney Opera House and curate an event that is uniquely yours.

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

02 9250 7994

SOH.events@trippaswhitegroup.com.au

SYDNEY OPERA HOUSE
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Sydney NSW 2000

