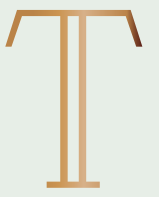




Artist: Kingdom Home Design

TERRACE ON THE DOMAIN



Events Packages



The Domain is Sydney's playful heart - a vibrant, living, community space shared and enjoyed by all. Located on the garden's tourist trail and setting the scene for a casual bar & dining experience, Terrace on the Domain is a modern entertainment precinct like no other.



Capacities

Whether you're looking to host an intimate gathering to launch your latest product or planning a large and lavish party, Terrace on the Domain has capacity to cater for all style of events.

Cocktail - 350

Sit-down - 180 | 140 *with dancefloor*



Features

Garden location

City skyline views

Moments from the CBD, public transport & parking

Bespoke menus & grazing stations

Sweeping outdoor terrace and lawn area

Modern features with an intimate gardens atmosphere

Vast glass windows beaming with natural light

Eclectic mix of contemporary furniture

Step inside

Located minutes from the CBD & surrounded by rolling green lawns with views of the iconic Sydney skyline, Terrace on the Domain offers a leafy park oasis with the convenience of a city location. Natural and contemporary in its design, the space nestles seamlessly into the lush garden surrounds whilst the vast glass windows bathe the venue in natural light.

The light filled lawns and sundrenched outdoor terraces that surround the venue also provide an option to create a multi-layered event experience for your guests – think pre-dinner drinks before moving inside for the main event or team building exercises on the lawn post conference.





Terrace on the Domain

Breakfast Events

Breakfast Canapés

6 Canapés, 3 varieties

8 Canapes, 4 varieties

Smoked salmon bruschetta DF
 Frittata, guacamole, crispy pancetta
 Rosti chorizo, quail egg GF
 Polenta, goat's cheese, tomato GF,V
 Kale and fetta mini quiche V
 Mini croissant, fontina, prosciutto
 Nutella mini croissant
 Red fruit mini donuts
 Mini muffin
 Mini pancake, sweet ricotta, blueberry, honeycomb

Package includes juice, tea and filtered coffee

Seated Menu

Alternate serve available

Platter on Arrival

Select one, served per table

Seasonal fruit
 Mixed muffins
 Selection of Danishes
 Sweet & savoury croissant

Plated Meal

Select one

Rosti, poached eggs, sautéed mushrooms, pancetta, truffle hollandaise GF
 Prosciutto cotto and cheese omelette, avocado puree GF
 Parmesan cream, grilled zucchini, guacamole, poached egg on sourdough V
 Baked egg, chorizo, parmesan, homemade Neapolitan sauce, crispy pancetta GF
 Smoked salmon, kale hollandaise, poached eggs, grilled white polenta GF
 Acai cream, fresh berries, seeds and granola bowl V

Package includes juice, tea and filtered coffee

GF gluten free, V vegetarian, DF dairy free
 Sample menu, subject to change based on seasonality

Additional Selections

Barista

Minimum 4hr call

Minimum ratio of 1 barista to 40 guests

Barista made coffee

for unlimited coffee

or charged on consumption

Conference

Package One

Full day

Includes morning tea, lunch & afternoon tea

Half day

Includes lunch & choice of morning or afternoon tea

On Arrival

Filtered coffee, tea, orange juice & mineral water

Morning Tea

Selection of Danishes V
English muffin, bacon, hollandaise
Granola & yoghurt mini pots V

Lunch

Chef's selection of 4 types of sandwiches
(include vegetarian option)
Mix leaf salad GF, DF, V
Roasted potatoes GF, DF, V

Afternoon Tea

Seasonal fruit platter
Cheese & dip platter, duo of dips, chef's selection
of two cheese varieties, crispy bread & breadsticks

Package includes juice, tea & filtered coffee

Package Two

Full day

Includes morning tea, lunch & afternoon tea

Half day

Includes lunch & choice of morning or afternoon tea

On Arrival

Filtered coffee, tea, orange juice & mineral water

Morning Tea

Selection of Danishes V
English muffin, bacon, hollandaise
Granola & yoghurt mini pots V

Lunch grazing menu

Select Grazing or BBQ menu

Italian Grazing Menu

Vegetarian risotto V

Prosciutto and sage wrapped pork steaks GF
Cod, tomato sauce, garlic, olive, capers GF, DF
Sides: garden salad, roasted potatoes,
green beans, bread rolls

OR

Italian BBQ Menu

Beef/chicken/vegetarian skewers GF, DF
Sides: roasted potato, chef's pasta salad, green beans,
garden salad, bread rolls

Afternoon Tea

Seasonal fruit platter
Cheese & dip platter, duo of dips, chef's selection
of two cheese varieties, crispy bread & breadsticks

Package includes juice, tea & filtered coffee



GF gluten free, V vegetarian, DF dairy free
Sample menu, subject to change based on seasonality



Terrace on the Domain

Enhance Your Breaks

Conference Additions

Muesli, natural yoghurt, fruit compote pots GF
Mini friands
Mini fruit muffins V
Smashed avocado, lemon, dukka, feta, sourdough V
Parmesan & chive scrambled eggs, mini brioche V, GF on request
Frittata, chorizo, spinach, potato, red onion GF
Breakfast wrap, corn, tomato, guacamole, black beans, spicy aioli V
Miniature Croque Monsieur
Fruit salad, passion fruit syrup GF

Additional Selections

Fresh juice & smoothie bar
Barista
Minimum 4hr call
Minimum ratio of 1 barista to 40 guests
Barista made coffee
for unlimited coffee
or charged on consumption

GF gluten free, V vegetarian, DF dairy free
Sample menu, subject to change based on seasonality

Seated Menu

Two courses

Three courses

Chef's selection canapés on arrival, 3 varieties
Alternate serve available
Complimentary plunger tea & coffee

Entrée

Prosciutto, honeydew, celery pesto, stracciatella GF
Beef carpaccio, garlic oil, black truffle dressing, parmesan chips GF
Tartare of tuna, tomato, capers, black olive, mustard, crostini DF
Porcini mushroom risotto GF, V
Vitello tonnato – seared veal loin, truffle tuna mayonnaise, fried capers, bitter leaves DF
Warm smoked beetroot salad, hollandaise, goat's cheese, golden raisins, crispy beer chips V

Main

Roasted lamb rump, herbs, peperonata, pomme dauphine
Barramundi, wild garlic fregola, braised fennel, cherry tomato, crab butter
Grilled duck breast, red wine risotto, plum purée, endive & veal jus
Beef tenderloin, potato cake, caramelised eshalotte, king mushrooms, veal jus
White polenta, kale, polenta croquettes, blistered cherry tomato, fennel GF, V
Chicken supreme, polenta, baby carrot, truffle sauce GF

Dessert

Panna cotta, caramelised strawberry sauce, balsamic, micro basil GF
Caprese cake, crème fraîche, peanut crumb, poached baby pears GF
White chocolate fondant, hazelnut caramel, sesame brittle
Tiramisu slice dusted with chocolate & Italian cocoa
Ricotta cheesecake, passion fruit purée, fruit tartare, orange

GF gluten free, V vegetarian, DF dairy free
Sample menu, subject to change based on seasonality

Sides

Select two to be shared per table
Mixed leaf salad
Rosemary & garlic potatoes
Charred broccolini with chilli lemon oil

Additional Selections

Assorted cheese platters
Petit fours



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Terrace on the Domain

Shared Feast Menu

**Shared entrée, choice of 2 mains,
3 sides, 3 desserts**

Shared Entrée

Antipasti platters with prosciutto, bresaola, salami, grissini, olives, marinated grilled vegetables, duo of dips, grilled breads & flat bread

Mains

Shared style dining served on platters to the table
Select two

Tuscan roasted chicken, braised cavolo nero, roasted tomato, olives, lemon GF, DF

Wagyu rump steak, truffled polenta, salsa verde, mushrooms GF, DF

Oven baked salmon, potato, artichoke shaved fennel salad, herbs GF,DF

Beef cheek ragu pasta, yellow squash, ricotta salata

Sides

Rosemary & garlic potatoes GF, V, DF

Charred broccolini with chilli lemon oil GF, V, DF

Mixed leaf salad GF, V, DF

Dessert

Cannoli, ricotta, pistachio cream, hazelnut cream

Tiramisu

Caprese cake

Additional Meal Options

Crew Meals

Main course & soft drink

Teens Meal

13-17yrs, shared feast & soft drink

Kids Meals

3-12yrs, 2-courses & soft drink

Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce

Chocolate brownie OR Ice-cream

Additional Main Course Selections

GF gluten free, V vegetarian, DF dairy free
Sample menu, subject to change based on seasonality



Cocktail Menu

Six canapés per person

(3 selections from hot/cold menu)

Eight canapés per person

(4 selections from hot/cold menu)

Ten canapés per person

(5 selections from hot/cold menu)

Hot Canapé Selection

Meat

Capocollo wrapped scamorza, rosemary mayo GF

Salami pizzette

Bread, sirloin, caramelised onion, beetroot hollandaise

Vegetarian

Seasonal arancini V

Involtini, spinach, ricotta, semi dried tomato V

Margherita pizzette V

Stuffed pumpkin flowers, goat's cheese, tomato & herbs V

Seafood

Baked half shell scallop, herb pangrattato DF

Prawns in chilly crumbs, parsley aioli DF

Squid rings, burned chilli mayo DF

Cold Canapé Selection

Meat

Sirloin carpaccio, truffle, parmesan & garlic oil

Bresaola crostini, bagna cauda aioli DF

Beer chips, guanciale, honey mayo, gherkin DF

Prosciutto mousse, chives, bread

Vegetarian

Black olive ,tomato, feta tarts V

Beetroot, rice, artichoke salad GF, V

Mini skewers, olive, cheese, zucchini GF, V

Mushroom cream, parmesan crostini GF, V

Seafood

Oysters, smoked tomato gel DF

Passion fruit prawn DF

Kingfish carpaccio, jalapeño, lime, coriander DF

Smoked salmon cream, black chips GF

Substantial Canapé Selection

Penne pasta, pesto, cherry tomato,
baby mozzarella bocconcini V

Fregola, beetroot, pumpkin salad,
smoked goat's cheese, pinenuts V

Roast pork slider, plum purée, crispy onion,
gherkin, salad DF

Spinach & fetta roll

Meatball sub

Fritto misto - squid, prawns, fish fillet, white bait,
zucchini, sage GF

Northern tacos: salami, salsa verde,
cabbage, gherkin, cheese

Dessert Canapé Selection

Chocolate tart, sweet mascarpone, raspberries

Honey panna cotta, sour cherry,
peanut crunch GF

Ciambelline - mini fried doughnuts, dusted sugar

Lemon meringue tart





Terrace on the Domain

Food Stations

Australian Seafood

Live oyster shucker available per hour (min 3 hour required)
 Sydney Rock oyster served with lemon & condiments
 Queensland tiger prawn, cocktail sauce & lemon
 Marinated green lip mussels & clams served with lemons & marie-nore mignonette

Cheese Station

Selection of local Australian cheeses, honeycomb, quince paste, fresh fruit, seeded mustard served with baguettes & crackers

Piadina Station

Selection of mini piadinas (ham, prosciutto, vegetable)

Paella Station

Choice of
 Vegetable, seafood, meat or mixed paella

Antipasti Station

A selection of cheeses, salumi, marinated olives, green apples, dried figs & apricots served with carte di musica

Grill Station

Tuscan chicken skewer GF, DF
 Meat & vegetable skewers (pork & beef) GF, DF
 Lemon & parsley prawn skewer GF, DF
 Italian bread
 Fusilli, tomato, olives, fetta V
 Potato salad GF, V
 Garden salad GF, V

Dessert Station - choice of four

Chocolate tart, sweet mascarpone, raspberries
 Honey pannacotta, sour cherries, peanut cruch GF
 Ciambelline - mini fried doughnuts dusted with sugar
 Lemon meringue tart
 Tiramisu chocolate cups
 Cannoli

GF gluten free, V vegetarian, DF dairy free
 Sample menu, subject to change based on seasonality



Terrace on the Domain

Make Your Event Sparkle

Drinks on arrival

Champagne on Arrival
Cocktail on Arrival

Champagne Magnums

Wow your guests with Champagne magnums popped & served on arrival. Upgrade to Beverage Package Two and add on magnums for the first hour of your event.

Price on application

Late Night Options

Why not consider adding extra food options as an additional treat for your guests. Served after 10pm.

Penne pasta, pesto, cherry tomato, baby
mozzarella bocconcini V
Fregola, beetroot, pumpkin salad, smoked
Goat's cheese, pinenuts V
Spinach & fetta roll V
Fritto misto - squid, prawns, fish fillet, white bait, zucchini, sage GF

Help Yourself

Have an unlimited selection of roasted nuts and olives on cocktail tables for guests to graze at their leisure from arrival and throughout your event.

Beverage Packages

Classic

2 hours
3 hours
4 hours
5 hours

Sparkling NV Aura Sparkling Brut Cuvée, South Eastern Australia

Wine

White Aura Sauvignon Blanc, South Eastern Australia
(Choose one) Aura Chardonnay, South Eastern Australia

Red Aura Shiraz, South Eastern Australia
(Choose one) Aura Cabernet Merlot, South Eastern Australia

Bottled beer James Boag's Premium Light
Peroni

Soft drinks and sparkling water are also included in package prices.

Deluxe

2 hours
3 hours
4 hours
5 hours

Sparkling Petit Cordon by Maison Mumm, Hawkes Bay, NZ

Wine

White Forest Hill Highbury Fields Sauvignon Blanc, Great Southern WA
(Choose two) Black Cottage Pinot Grigio, Marlborough, NZ
Tellurian Toolen Blanc Fiano, Heathcote, VIC
Tormaresca Chardonna, Puglia, Italy

Red Riposte The Dagger Pinot Noir, Adelaide Hills
(Choose two) Antinori Santa Cristina Sangiovese, Tuscany, Italy
Paxton MV Shiraz, McLaren Vale, SA
Wynns The Gables Cabernet Sauvignon, Coonawarra SA

Rosé Galli Çamelback' Rosé Nebbiolo, Heathcote, VIC
(Rosé can be substituted for one red/white selection)

Bottled beer James Boag's Premium Light
(Choose two James Squire 150 Lashes Pale Ale
full strength) Peroni
Birra Moretti
Menebrea Lager
The Hills Apple Cider

Soft drinks and sparkling water are also included in package prices.

Premium

2 hours
3 hours
4 hours
5 hours

Sparkling Viticoltori Ponte Prosecco, Veneto, Italy

Wine

White Geoff Merrill 'Pimpala Rd' Çhardonnay, McLaren Vale,SA
(Choose two) Nobody's Hero Sauvignon Blanc, Marlborough, NZ
McW High Altitude 480 Pinot Grigio, Tumbarumba, NSW

Red First Creek Botanica Pinot Noir, Tumbarumba, NSW
(Choose two) Geoff Merrill 'Pimpala Rd Shiraz, McLaren Vale, SA
Lamura Nero D'Avola, Sicily, Italy

Rosé Parlez Vous Rosé? Field Blend, Riverina, NSW
(Rosé can be substituted for one red/white selection)

Bottled beer James Boag's Premium Light
James Squire 150 Lashes Pale Ale
Peroni

Soft drinks and sparkling water are also included in package prices.

Sydney's Best Kept Secret



Be our Guest

Part of Trippas White Group, spanning 25 years in the hospitality industry
- Botanic House encapsulates years of expertise, showcasing the best in event management, service, food & beverage delivery.

Our team are here to work with you on your event from concept to completion.
We have connections to leading industry suppliers who can help you add that extra sparkle to your next event.



PORTSIDE
SYDNEY OPERA
HOUSE



BOTANIC HOUSE
ROYAL BOTANIC GARDEN
SYDNEY



**Roslyn
Packer
Theatre**
Walsh Bay

ESQUIRE
DRINK • DINE



**WALSH
BAY
KITCHEN**

beach house
AVALON



MARY
Mac's



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Event Packages







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