

Congratulations on your engagement and thank you for considering celebrating with us.

Located beneath the sails of the extraordinary

Sydney Opera House, Bennelong is one of the country's most celebrated restaurants, led by one of Australia's most illustrious chefs Peter Gilmore. Bennelong embodies a uniquely Australian dining experience where food, culture, people and place are rejoiced. Housed within one of the most iconic buildings in the world, every element of Bennelong, from the Australian produce and wine, to the intimate and attentive service, is a star player in its culinary performance centre stage Sydney Harbour.

A romantic mix of culture, heritage and beauty, Bennelong is an Australian wedding destination like no other. Our dedicated events team are on hand to work with you to create an unforgettable celebration with memories to last a lifetime.



TESTIMONIALS

What an incredible day in an iconic location!
I cannot thank you all enough for making our day smooth, elegant, tasty and simply perfect.

So much goes into an event like this and what made it easy for us was your rigorous planning, professional service and superb food. The atmosphere through the day and into the night was just what we wanted.

We truly hope you enjoyed hosting as much as we loved being there.

Anthony and Chris

Thanks for all your help and patience you have been wonderful to deal with and have made everything so easy! So appreciative!

It was truly memorable and faultless. The guys did a fantastic job and everyone was super happy!

Scott and Vanessa

Our guests and ourselves very much enjoyed the entire menu and loved the desserts.

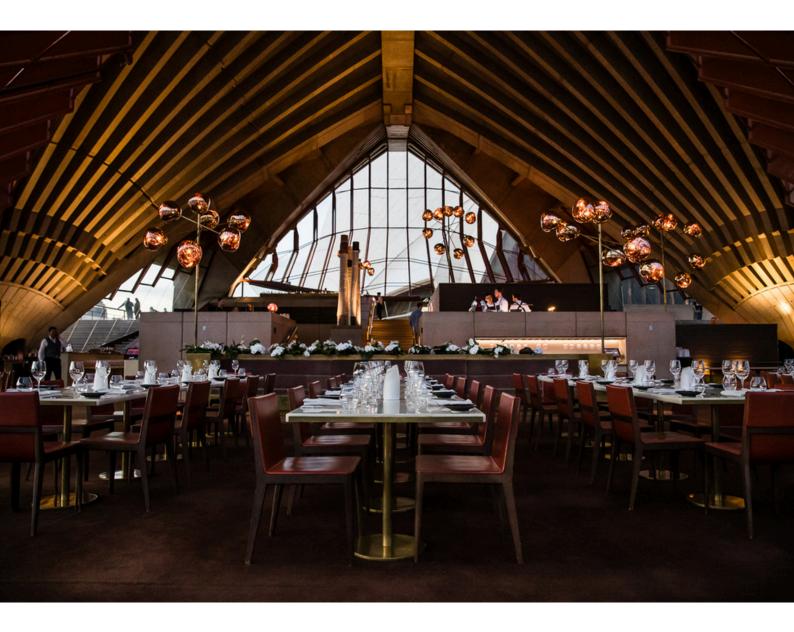
I especially loved the Bellini!

Also, your staff went above and beyond, making everyone feel so welcome, comfortable and informed about their menu choices. Our guests can't speak highly enough of them as well as the food on the menu!

We cannot thank you enough and look forward to dining at Bennelong again. One thing we know for sure is we will be there every year to celebrate our wedding anniversary!

Kylie-Rae and Michelle

THE CITY CIRCLE



Housed within the World Heritage listed Sydney Opera House, Bennelong is arguably one of the most impressive wedding venues in the country, with views spanning the extraordinary Opera House architecture, and across Circular Quay to the Royal Botanic Gardens.

With exclusive hire of the City Circle, Bennelong can accommodate up to 100 guests for a seated event, or 300 guests for a cocktail event. Wedding events also have the option of enjoying the dazzling upper tier for pre-dinner drinks and canapés.

The grandeur of the Sydney Opera House, synonymous with inspiration, imagination and entertainment, make this space one of Sydney's most sought after wedding destinations for your most special celebration.



Seated Lunch Capacity - 100 guests

Lunch Menus	Set	Choice
Three-course menu	\$200	\$230
Lunch Minimum Spend		
January - November		
Monday		POA
Wednesday and Thursday		\$18,000
Friday and Saturday		\$40,000
December		
Monday		POA
Wednesday and Thursday		\$23,000
Friday and Saturday		\$40,000

Seated Dinner Capacity - 100 guests

Dinner Menus

Three-course menu	\$200	\$230
Four-course menu	\$260	n/a
Dinner Minimum Spend January - October Monday - Saturday		\$60,000
November - December Monday - Thursday Friday and Saturday		\$60,000 \$70,000

Set

Choice

Our three- and four-course set menus offer a single choice in each course.

Our three-course alternate menus offer two dishes per course, served alternately.

Our three-course choice menu offers two options per course and is available for up to 50 guests.

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. Prices are inclusive of GST and valid to 30th of December 2024.





Cocktail Wedding Capacity - 300 guests | Dinner only

Cocktail Menu Price Guide

Canapés (per piece) \$9-\$42 Bowls (per dish) from \$18 Desserts (per piece) \$7-\$12

Recommendations

Three hour wedding – 8 canapés + 2 bowls + 2 desserts (please select 7 different canapés, 2 bowls, 2 desserts)

Four hour wedding - 9 canapés + 3 bowls + 2 desserts (please select 7 different canapés, 2 bowls, 3 desserts)

Five hour wedding – 12 canapés + 3 bowls + 2 desserts (please select 8 different canapés, 3 bowls, 3 desserts)

Dinner Minimum Spend

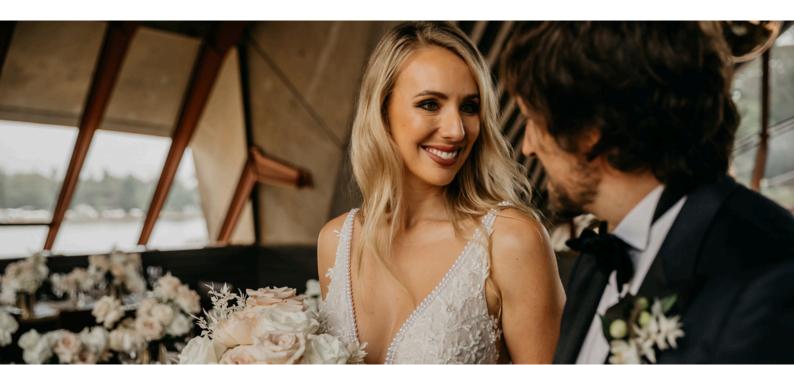
January - October Monday - Saturday \$60,000

November - December Monday - Thursday

Friday and Saturday

\$60,000 \$70,000

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. Prices are inclusive of GST and valid to 30th of December 2024.



^{*}Pricing is dependent on menu selections.



SAMPLE WEDDING MENU

City Circle Three-Course

available for up to 100 guests

ENTRÉE

set or alternate serve

Salad of pickled green apple broad beans, kohlrabi, stracciatella pistachio, ice plant, verjus

Sashimi scallops oyster cream, daikon, seaweed, aged vinegar, virgin soy

Mud crab congee chawanmushi, palm heart

Tartare of Wagyu Ssamjang crème fraîche, seaweed and crisp grains

MAIN set or alternate serve

Wild caught fish Florence fennel, kai-lan whole lemon purée, Beurre Blanc

Roasted Black Angus fillet cipollini onion, wasabi

Lamb short loin ice plant, green olives, zucchini spinach purée, capers, pea shoots

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+ cipollini onion, wasabi

additional \$50 per person

DESSERT set or alternate serve

Creme caramel vs mille-feuille
The Chocolate Crackle
Australian cheese plate



City Circle Four-Course available for up to 100 guests

set serve

FIRST COURSE

Salad of pickled green apple broad beans, kohlrabi, stracciatella pistachio, ice plant, verjus

SECOND COURSE

Sashimi scallops oyster cream, daikon, seaweed, aged vinegar, virgin soy

THIRD COURSE

Roasted Black Angus fillet cipollini onion, wasabi

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+ cipollini onion, wasabi

additional \$50 per person

FOURTH COURSE

The Chocolate Crackle



SAMPLE COCKTAIL WEDDING MENU

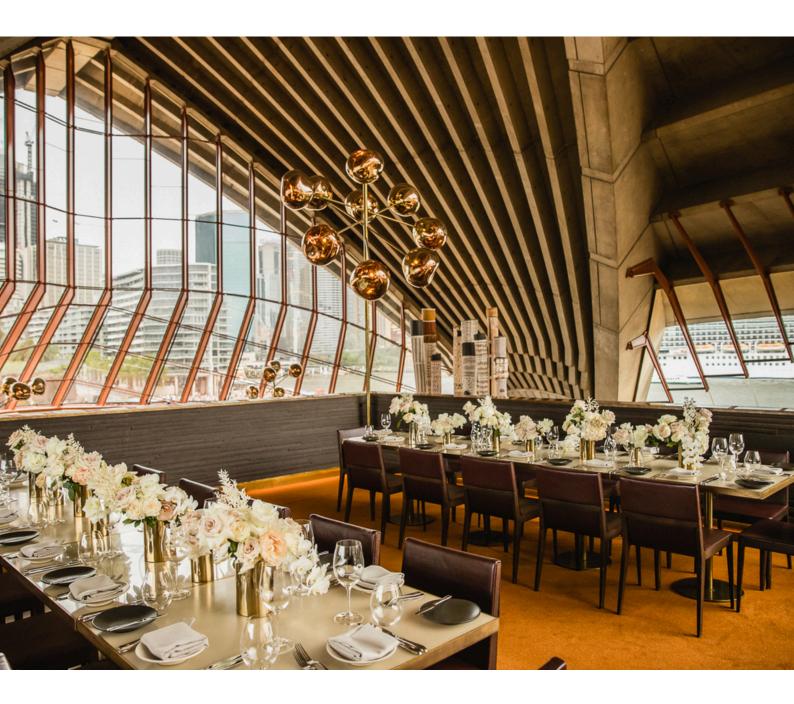
City Circle

available for up to 300 guests

CANAPÉS

Sydney rock oysters, lemon pepper, granita	\$9
Caviar, buckwheat blinis, cultured cream	\$42
Young pea, liquorice kombu, crème fraîche tart	\$13
Ocean trout tartlet, trout roe	\$14
Marron, lemon jam, cultured cream, buckwheat pikelets	\$18
Cured bresaola and polenta hot cake	\$12
Zucchini, goat's curd, pepita and hemp seed arancini	\$9
Suckling pig sausage roll	\$9
Prawn toast, chilli aioli	\$9
Crostini of Ventricina salami and green olive butter	\$9
BOWLS	
Roasted carrots, sheep's milk feta, smoked almonds	\$19
Truffle risotto	\$21
Spanner crab congee	\$19
Seasonal salad	\$18
DESSERT CANAPÉS	
Vovo biscuit	\$7
Mini citrus meringue tart	\$7
The Chocolate Crackle	\$10
Raspberry macarons	\$7
Cherry Jam Lamington (bowl)	\$12

THE OPERA CIRCLE



Our more intimate event space, the Opera Circle, is ideal for wedding celebrations with your most special guestlist. The Opera Circle has been designed as a stunning platform on the upper level of Bennelong, with views over the restaurant to the city and the Botanic Gardens.

Offering a semi-private space that is both discretely separated from the restaurant yet open enough to enjoy the beautiful interiors, the Opera Circle is the ideal location for an intimate seated wedding of up to 28 guests.

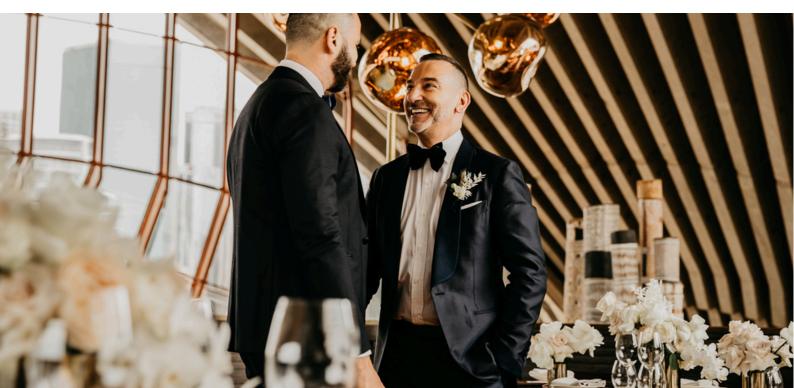


Seated Lunch Capacity - 28 guests exclusive

Lunch Menu Three-course menu	\$200
Lunch Minimum Spend	
January - October Wednesday and Thursday	\$6,000
November - December Wednesday and Thursday	\$7,000

The Opera Circle menu format offers alternate serve entrées, followed by a choice main course and choice dessert.

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. Prices are inclusive of GST and valid to 30th of December 2024.





SAMPLE WEDDING MENU Opera Circle Three Course

available for up to 28 guests

ENTRÉE

Set or alternate serve

Salad of pickled green apple broad beans, kohlrabi, stracciatella pistachio, ice plant, verjus

Sashimi scallops oyster cream, daikon, seaweed, aged vinegar, virgin soy

> MAIN Choice

Wild caught fish Florence fennel, kai-lan whole lemon purée, Beurre Blanc

Roasted Black Angus fillet cipollini onion, wasabi

Spring vegetable tart soft polenta, citrus

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+ wasabi emulsion, cipollini onion additional \$50 per person

DESSERT

Choice

Créme Caramel vs Mille-Feuille The Chocolate Crackle

FOOD AND DRINK



Bennelong embodies the quintessential Australian dining experience. The very best of the country's produce and wine are showcased, with each and every element shining as a star performer.

With one of Australia's most celebrated chefs, Peter Gilmore, at the helm, Bennelong showcases the flavour, diversity and quality of Australian produce. The menu is crafted in partnership with Australian farmers, fisherman, and producers from across the land.

The restaurant's world-class service, paired with exceptional food and wine, deliver an unforgettable wedding day celebration in the heart of Sydney Harbour.



Bennelong Menu Additions

Seated Menu Supplements

Chef's selection canapés (3 pieces) \$27pp

Sydney rock oysters, lemon pepper granita Zucchini, goats curd, pepita and hemp seed arancini Crostini of Ventricina salami & green olive butter

Additional canapés on arrival \$7-\$42 ea

Available for City Circle events only

Appetisers

Served to the dining tables for guests to share

Mount Zero marinated olives \$9 per bowl

House smoked Wilunga almonds \$9 per bowl

Australian Cheese Plate \$40 ea

Bennelong Gifts

Signed Peter Gilmore Books

From The Earth \$65

Bennelong Candle \$85

SAMPLE WEDDING BEVERAGES



DEEK AND CIDEK		COCINILO	
4 Pines, Ultra Low Sydney, NSW (non-alcoholic)	\$11	Both cocktails and mocktails are available by the glass with a predetermined number of cocktails confirmed prior to your event. We suggest cocktails to be served within the first hour of your event.	
Heads of Noosa, Lager 3.5 (mid-strength)	\$14		
Noosa, QLD		The Bee Keeper Tanqueray London Dry gin, local honey, yuzu juice & essence, lemon	\$28
Burleigh Brewing Co. Slow Brewed Lager,	\$14	runqueruy London Dry giri, local honey, yaza jaice & essence, lemon	
Burleigh Heads, QLD		Snow White	¢00
Bridge Road Brewers, Beechworth Pale Ale	\$15	Don Julio blanco & Herradura ultra añejo tequilas, Espadin mezcal,	\$30
Beechworth, VIC		clarified mandarin, lime & lemon myrtle (max 25)	
SODAS BY STRANGELOVE		Ain't it Fun	\$28
Soda Water	\$8	Strawberry & Coconut infused vodka, passionfruit, mandarin and	Ψ20
Fancy Lemonade	\$9	vanilla syrup	
Tonic Water	\$9 \$9		
Ginger Ale and Ginger Beer	\$9 \$9	Tommie's Don Julio Blanco Tequila, organic agave, fresh lime	\$29
Coca Cola or Coca Cola No Sugar	\$10	Espresso Martini	\$28
WATER	\$13	Ketel One vodka, Mr Black coffee liqueur, coffee, agave	ΨΖ
Strangelove Still / Strangelove Sparkling	ΨΞΟ		
		Seven Seas of Rye	\$32
COFFEE by Single O	\$8	Ron Zacapa 23, Bulleit Rye, Cynar, honey, two kinds of bitters	
Killerbee Blend		MOCKTAILS	
TEAS by Ttotaler	\$8	Passionfruit & Vanilla	\$20
Organic Pekoe, French Earl Grey,	ΨΟ	Passionfruit, mandarin oil, vanilla syrup	
Organic Chamomile, After Dinner Mint,			
Organic Lemon and Ginger, Chai Yoga,		Raspberry & Eucalyptus Seedlip Grove, raspberry puree, honey & eucalyptus syrup, lemon,	\$20
		dry mandarin soda	
Sencha Green Tea		dry mandarin soda	

Guava & Pomegranate

Purified guava, pomegranate & dry spice reduction, light fizz

\$20

SPIRITS, DIGESTIFS, AND FORTIFIED

like to include the service of spirits and digestifs.

Bennelong is also pleased to offer our extensive bar list for guests who would

SAMPLE WEDDING WINE LIST

SPARKLING Arras Blanc de Blancs, Sparkling Wine TAS, NV	\$105	ROSÉ Spinifex Rosé, Barossa Valley, SA, 2023	\$74
CHAMPAGNE Charles Heidsieck, Brut Réserve, Reims, France, NV	\$220	RED WINE Shadowfax, Pinot Noir Macedon Ranges, 2022	\$105
WHITE WINE		Onannon, Pinto Noir Mornington Peninsula, VIC, 2024	\$98
Woods Crampton, Riesling Clare Valley, SA, 2023	\$75	Vinea Marson, Sangiovese Heathcote, VIC, 2018	\$96
Voyager Estate, Sauvignon Blanc Semillon Margaret River, WA, 2023	\$76	Ashbrook Estate, Cabernet Sauvignon	\$94
Wines of Merritt, Chenin Blanc Margaret River, WA, 2023	\$108	Margaret River, WA, 2019 Moss Wood Amy's, Cabernet Sauvignon	\$125
Sherrah, Fiano	\$74	Margaret River, WA, 2023	·
McLaren Vale, SA, 2023 Haddow & Dineen 'Grain of Truth', Pinot Gris	\$125	Spinifex 'Bete Noir', Shiraz Barossa Valley, SA, 2021	\$100
Tasmania, 2022 Clarence House, Pinot Blanc	\$83	Hently Farm 'The Beast', Shiraz Barossa Valley, SA, 2022	\$295
Tasmania, 2021	φου		
Tyrrell's Vat 1, Semillon Hunter Valley, NSW, 2017	\$220		
Mac Forbes, Chardonnay Yarra Valley, VIC, 2020	\$90		
Shaw + Smith 'M3', Chardonnay Adelaide Hills, SA, 2022	\$140		



RECOMMENDED SUPPLIERS

FLORALS AND STYLING: Form Over Function 02 9328 6541 www.formoverfunction.com.au

FLORISTS: Susan Avery Florist 02 9363 1168 www.susanavery.com.au

Grandiflora
02 9357 7902
www.grandiflora.net

Seed Flora 0419 153 642 flowers@seedflora.com.au

Mr Cook 02 9693 1593 www.mrcook.com.au VIDEOGRAPHY: Paper Cranes 1300 99 66 10

www.creative@papercranes.com.au

PHOTOGRAPHY:

02 9371 9360 www.blumenthalphotography.com.au

Charlie Ralph Photography 0456 626 676 www.charlieralph.photography

Blumenthal Photography

Mandy Zieren Photography 0404 009 409 www.mandyzierenphotography.com WEDDING DJ: Impressions DJ 02 9949 5009 www.impressiondjs.com.au

Chenard Entertainment 0414 230 976 www.chenardentertainment.com

CELEBRANT: Stephanie Bardsley 0401 295 229 www.stephaniebardsley.com.au



CONTACT

Endeavouring to bring your special day to life, our events team are available to discuss your wedding day vision at Bennelong.

To get in touch, please telephone us on 02 8275 8290 or email us at events@finkgroup.com.au

Alternatively, visit our website at bennelong.com.au/events to complete our online event enquiry form.



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