



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.



PETER GILMORE

Menus are developed by Peter Gilmore, who has been the enigmatic Head Chef at Quay restaurant in Sydney for the last 20 years. Peter's creative and original cuisine has seen the restaurant receive an unprecedented number of Australian and international awards, and establish itself at the forefront of Australia's food scene. Peter describes his cuisine as "food inspired by nature." Peter's cuisine philosophy of Nature, Intensity, Texture and Purity can be seen in every dish he creates.

"My aim is to create original, beautifully crafted food with a big emphasis on texture, harmony of flavours and a sense of overall balance. Over the years my food philosophy has evolved into a personal style that celebrates being a cook in Australia. It embraces nature's diversity and seeks to achieve a sense of balance and purity through produce, technique, texture, flavour and composition."

Peter Gilmore



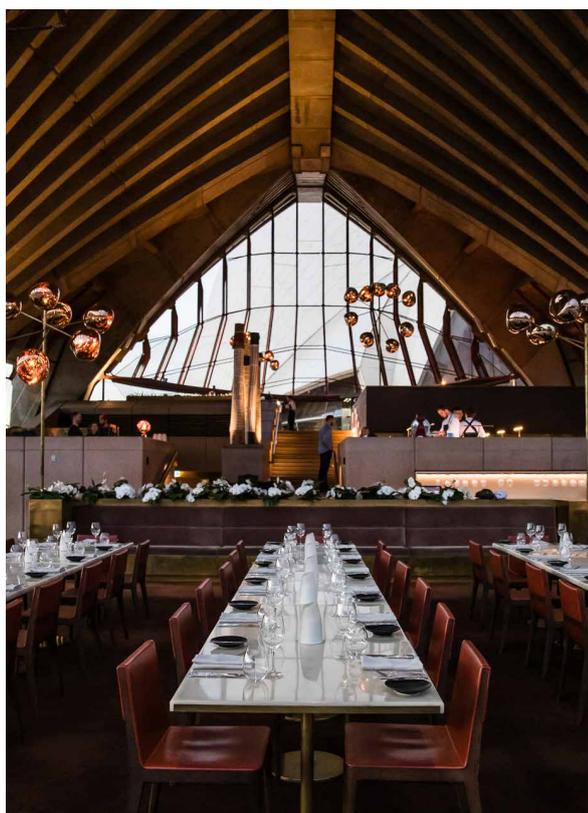
“FOOD
INSPIRED
BY
NATURE”

PETER GILMORE



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 29 to 100 guests.



CAPACITY | 29 - 100 GUESTS

AVAILABILITY

LUNCH | Monday, Thursday, Friday & Saturday

DINNER | Thursday - Monday

PRICE GUIDE

3 Course Menu \$170 pp
Set menu or alternative serve - 2 options per course

3 Course Choice Menu \$190 pp
Choice of 2 options per course - limited to 60 guests

4 Course Set Menu \$195 pp

MENU ADDITIONS

Appetisers from \$5.50
Australian cheese plate \$25 pp

MINIMUM SPEND

LUNCH | February - December

Monday \$35,000

Thursday - Saturday \$12,000

DINNER | February - October

Monday & Sunday \$35,000

Thursday - Saturday \$50,000

DINNER | November - December

Monday & Sunday \$35,000

Thursday \$50,000

Friday & Saturday \$70,000

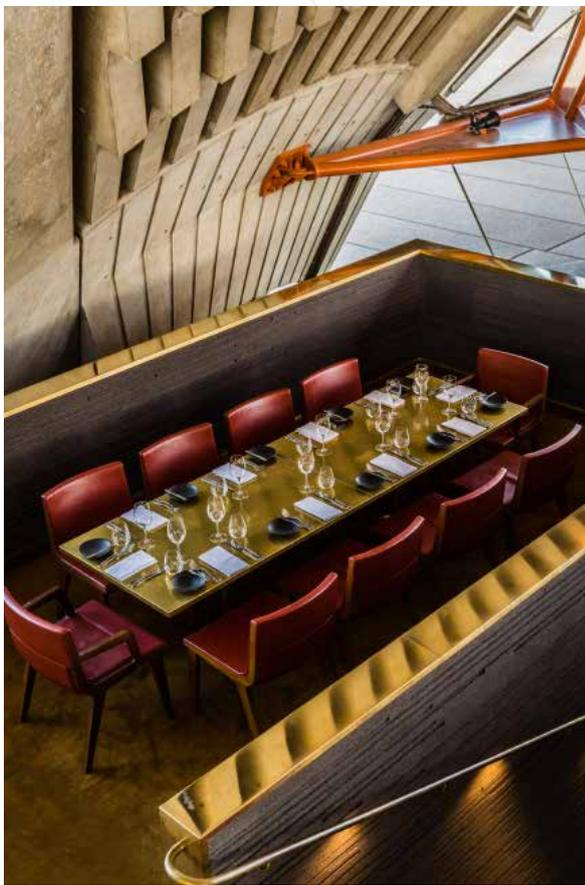
Prices are inclusive of GST and valid to 30th June 2021. For all event bookings a discretionary 10% service charge is added to the final bill as a gratuity paid directly to staff. Please note the service charge is not included in the minimum spend.

*Menu selections are subject to change without notice based on seasonality and availability.
All beverages are charged on consumption.*

THE TABLE

The Table offers an exclusive and intimate dining space in the heart of the restaurant. This semi-private dining room provides discretion and privacy without being removed from the buzz of the restaurant.

With a dedicated waiter providing exceptional service, The Table is the perfect space for an intimate lunch or dinner in one of Australia's greatest venues. The table seats up to 10 guests.



CAPACITY | 10 GUESTS

AVAILABILITY

LUNCH | Sunday

DINNER | Thursday, Friday & Saturday

PRICE GUIDE

3 Course Menu

\$170 pp

MENU ADDITIONS

Appetisers

from \$5.50

Cheese Course

\$25 pp

MINIMUM SPEND

LUNCH | Sunday

\$2,500

DINNER | Thursday – Saturday

\$2,500

Menu selections are subject to change without notice based on seasonality and availability.

All beverages are charged on consumption.

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST. Prices valid until 30th June 2021.

OPERA CIRCLE

Create an intimate, exclusive event in the Opera Circle with spacious seating on the top tier of the restaurant featuring views of the Opera House sails and the city beyond. This is the perfect space for a seated event for up to 28 guests.



CAPACITY | 28 GUESTS

Up to 14 Guests on 1 table - Non-exclusive
up to 28 Guests over two tables - Exclusive
Maximum 14 guests on one table.

AVAILABILITY

LUNCH | Thursday, Friday, Saturday & Sunday
DINNER | Thursday, Friday & Saturday

PRICE GUIDE

3 Course Menu \$170 pp
Alternate serve entree, choice main & dessert

4 Course Set Menu \$195 pp

MENU ADDITIONS

Canapés on arrival \$5.50 -25 ea
Appetisers from \$5.50
Australian cheese plate \$25 pp

MINIMUM SPEND

LUNCH | Thursday - Saturday
Exclusive for up to 28 Guests \$6,000

LUNCH | Sunday
Exclusive for up to 28 Guests \$6,000
Non-exclusive for up to 14 Guests \$3,000

DINNER | Thursday - Saturday
Exclusive for up to 28 Guests \$6,000
Non-exclusive for up to 14 Guests \$3,000

Prices are inclusive of GST and valid to 30th June 2021. 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.

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SAMPLE EVENT MENU

3 COURSE

ENTREE

Raw scallops, oyster cream
pickled white radish, virgin soy, laver

Salad of young vegetables
feta, pepitas & verjuice

MAIN

Roast fillet of beef
wasabi emulsion, caramelised cipollini onion

Wild caught fish
steamed Goolwa pippies & garden greens

Young kipfler potatoes, sesame & seaweed butter
Oak leaf lettuce, cabernet dressing

DESSERT

Pine lime

Chocolate cake from across the water



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT MENU

4 COURSE *set serve*

FIRST COURSE

Salad of young vegetables
feta, pepitas & verjuice

SECOND COURSE

Raw scallops, oyster cream
pickled white radish, virgin soy, laver

THIRD COURSE

Roast fillet of beef
wasabi emulsion, caramelised cipollini onion

FOURTH COURSE

Pine lime



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT MENU

CANAPÉS - THE OPERA CIRCLE

PRE-LUNCH OR DINNER CANAPÉ MENU

Sydney rock oysters, lemon pepper, granita *With caviar	\$5.50 \$25	Zucchini, goats curd, pepita & hemp seed arancini	\$7
Caviar, buckwheat blinis, cultured cream	\$25	Crostini of Ventricina salami & green olive butter	\$8
Raw ocean trout tart	\$9		

DESSERT CANAPES

Mini Citrus meringue tart	\$9
Berry Macaron	\$8
Mini five texture chocolate cake	\$9

MENU ADDITIONS

SERVED TO THE TABLE TO SHARE

Warm olives \$9

Roasted almonds & lime \$9

Ventricina salami
pickled barletta onion, green olive butter \$28

CHEESE

Australian Cheese \$25pp



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT WINE LIST

CHAMPAGNE

Charles Heidsieck, Brut Réserve 192
Reims, France, NV

SPARKLING

Arras Blanc de Blancs 80
Pipers River, Tasmania, NV

WHITE WINE

Stefano Lubiana, Sauvignon Blanc 90
Derwent Valley, Tasmania, 2019

Garden of Earthly Delights, Riesling 95
Heathcoate, 2018

Spinifex, Vermentino 88
Barossa Valley, 2019

Tyrrell's Vat 1, Semillon 170
Hunter Valley, 2015

Stonier, Jimjoca, Chardonnay 84
Mornington Peninsula, 2017

ROSE

Domenica, Nebbiolo Rose 82
Beechworth, 2020

RED WINE

Shadowfax, Pinot Noir 82
Macedon Ranges, 2019

Mount Majura, Tempranillo 130
Canberra District, 2018

Adelina, Shiraz, Mataro 90
Clare Valley, 2019

Hentley Farm, The Beauty Shiraz 152
Barossa Valley, 2017

DESSERT WINE

Top Note Rose, Red Semillon 375ml 78
Adelaide Hills, 2017

Crawford River 'Nektar' Riesling 375ml 120
Henty, 2016

FORTIFIED

Pfeiffer 'Classic' Muscat 60
Rutherglen, NV

Rockford, P.S. Marion, Tawny 147
Barossa Valley, NV

SAMPLE EVENT BEVERAGES

COCKTAILS

Clouds of Passion <i>Strawberry infused Ketel One vodka passionfruit, mandarin, vanilla</i>	30
Antoinette <i>Oates blanco apple spirit, Ketel One vodka raspberry, rosemary & coriander</i>	27
Yellow Submarine <i>Tanqueray gin, saffron, Campari lavender, lemon</i>	24
House Always Wins <i>House spiced Pampero anejo rum Calle 23 blanco tequila charred rosemary, smoked cacao</i>	27

NON-ALCOHOLIC COCKTAILS

Raspberry & Vanilla <i>Raspberry puree, vanilla, yuzu Strangelove mandarin</i>	17
Spice & Passionfruit <i>Seedlip spice, passionfruit, rosemary & coriander syrup, lime, light tonic</i>	17

SPIRITS, DIGESTIFS & FORTIFIED

Bennelong is also pleased to offer our extensive bar list for guests who would like to include the service of spirits & digestifs.

BEER & CIDER

Holgate Brewhouse, Love All Pale Ale Woodend, VIC (non-alcoholic)	11
Eagle Bay Brewing Co. XPA Margaret River, WA (mid-strength)	12
Sydney Beer Co, lager Sydney, NSW	12
Gage Roads, Atomic Beer Project American Pale Ale, Sydney NSW	13
Prancing Pony Brewery American Amber Ale, SA	13
Willie Smith's, organic apple cider Huon Valley, TAS	14

SODAS 8

Coca-Cola Diet Coke Strangelove Fancy Lemonade Strangelove Light Tonic Strangelove Ginger Ale Strangelove Ginger Beer
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WATER

San Pellegrino 1L	15
Acqua Panna 1L	15

COFFEE 7

Coffee By Single O – Killerbee Blend

TEA 7

Ttotaler Teas
Organic Pekoe, French Earl Grey
Organic Chamomile, After Dinner Mint
Organic Lemon & Ginger
Chai Yoga, Sencha Green Tea



BENNELONG

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Bennelong Point
Sydney, NSW 2000

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