



TERRACE ON THE DOMAIN

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Wedding 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 something small & intimate or large & lavish, Terrace on the Domain can accommodate any style of wedding.

Cocktail - 350

Sit-down - 180 | 150 *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 and 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 sundrenched outdoor terraces that wrap around the venue offer an additional space for guests to enjoy welcome drinks or can be used as a ceremony location.





Terrace on the Domain

# Seated Packages

5.5 hours exclusive venue hire  
Chef's selection arrival canapés  
Alternate serve three course menu  
Seasonal leaf salad & bread roll  
Classic beverage package for 5 hour duration

## Inclusions

Wait staff, event supervisor & security personnel  
Cake cut & served with espresso coffee & tea  
Cake table & gift table  
Personalised printed menus to share on the tables  
Placement of place cards & bomboniere  
Cordless microphone for speeches  
Easel for seating plan  
Tea light candle table centres  
Customised floor plan with Terrace on the Domain furniture  
White linen table cloths with white linen napkins  
Menu tasting for the couple  
Buggy pick up & drop off at venue for the couple

## Additional Options

Crew Meals - Main course & soft drink  
Teens Meal - 3-17yrs, 3-courses & 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



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Terrace on the Domain

# Seated Menu

## 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

## Mains

- 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

## Sides \$9 each (to be shared per table)

- Mixed leaf salad
- Rosemary & garlic potatoes
- Charred broccolini with chilli lemon oil

## Additional Selections

- Chef's selection of canapés on arrival
- Cheese platters
- Petit fours

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



Terrace on the Domain

# Shared Feast Packages

5.5 hours exclusive venue hire  
Chef's selection arrival canapes  
Starters, 2 mains, 3 sides & dessert platters  
Classic Beverage Package for 5 hour duration

## Inclusions

Wait staff, event supervisor & security personnel  
Cake cut & served with espresso coffee & tea  
Cake table & gift table  
Personalised printed menus to share on the tables  
Placement of place cards & bomboniere  
Cordless microphone for speeches  
Easel for seating plan  
Tea light candle table centres  
Customised floor plan with Terrace on the Domain furniture  
White linen table cloths with white linen napkins  
Menu tasting for the couple  
Buggy pick up & drop off at venue for the couple

## Additional Options

Crew Meals \$40 per person - Main course & soft drink  
Teens Meal \$100 per person - 3-17yrs, shared feast & soft drink  
Kids Meals \$45 per person - 3-12yrs, 2-courses & soft drink  
Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce  
Chocolate brownie OR Ice-cream



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Terrace on the Domain

# Shared Feast Menu

## Starters

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

## Mains (choice of two)

Shared style dining served on platters to the table

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

Served on platters to the table

Cannoli, ricotta, pistachio cream, hazelnut cream

Tiramisu

Caprese cake

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

Terrace on the Domain

# Cocktail Packages

5.5 hours exclusive venue hire  
Six standard canapés plus  
two substantial canapés per person  
Charcuterie grazing station  
Classic Beverage Package for 5 hours

## Inclusions

Champagne cocktail on arrival  
Wait staff, event supervisor & security personnel  
Cake cut and served with espresso coffee & tea  
Cake table & gift table  
Cordless microphone for speeches  
Easel for welcome sign  
Tea light candle scattered on tables  
Customised floor plan with Terrace on the Domain furniture  
Buggy pick up & drop off at the venue for the couple



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Terrace on the Domain

# Cocktail Menu

## Hot

### **Meat**

Capocollo wrapped scamorza, rosemary mayo GF  
Salami pizzette  
Bread, sirloin, caramelised onion, beetroot hollandaise

### **Vegetarian**

Seasonal arancini  
Involtini, spinach, ricotta, semi dried tomato  
Margherita pizzette  
Stuffed pumpkin flowers, goat's cheese, tomato & herbs

### **Seafood**

Baked half shell scallop, herb pangrattato DF  
Prawns in chilly crumbs, parsley aioli DF  
Squid rings, burned chilli mayo DF

## Cold

### **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  
Beetroot, rice, artichoke salad GF  
Mini skewers, olive, cheese, zucchini GF  
Mushroom cream, parmesan crostini GF

### **Seafood**

Oysters, smoked tomato gel DF  
Passion fruit prawn DF  
Kingfish carpaccio, jalapeño, lime, coriander DF  
Smoked salmon cream, black chips GF

## Substantial

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

## Dessert

Chocolate tart, sweet mascarpone, raspberries  
Honey panna cotta, sour cherry, peanut crunch GF  
Ciambelline - mini fried doughnuts, dusted sugar  
Lemon meringue tart

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



Terrace on the Domain

# Bespoke Additions

## Add more sparkle to your day

Wow the crowd with Champagne magnums popped and served on arrival to your guests or for your speeches and toasts.

## Excite your guests from the start

Have your guests arrive to the aromas of paella or barbequed meat. The uniqueness of our venue allows for an array of different interactive options such as a live cooking station with our chef, to treat your guests.

## Newlywed cocktails

Work with our mixologist to create your favourite cocktail flavours served throughout the evening, and tell a story to your guests.

## Pop up bar

A styled pop up bar featuring festoon lighting, white wood finishing and greenery is available to add to your special day serving cocktails, champagne or even whiskey.

## Late night hunger busters

Beat the late night hunger buster with some of your favourite party foods served after 10pm. Choose from the Late night snack menu or work with our chef to tailor a menu especially for you.



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# Food Stations

## Australian Seafood

Live oyster shucker available (min 3 hour required)  
Sydney Rock oyster served with lemon & condiments  
Queensland tiger prawn, cocktail sauce & lemon  
Marinated green lip mussels

## 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





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# On the Lawn Package

## 1 Hour

Choose three canapés, three pieces per person

Includes sparkling wine, mineral water, full strength & light beer

## 2 Hours

Choose three canapés, six pieces per person

Includes sparkling wine, mineral water, full strength & light beer

Have drinks & canapés served on one of the stunning lawns within the Royal Botanic Garden after your ceremony or for pre-drinks before the reception begins. (Minimum 50 guests).

Cartage fee includes professional service staff, all equipment including plate ware, glassware, service ware, and napkins. Costing also includes set-up and pack-down, as well as the disposal of all waste.

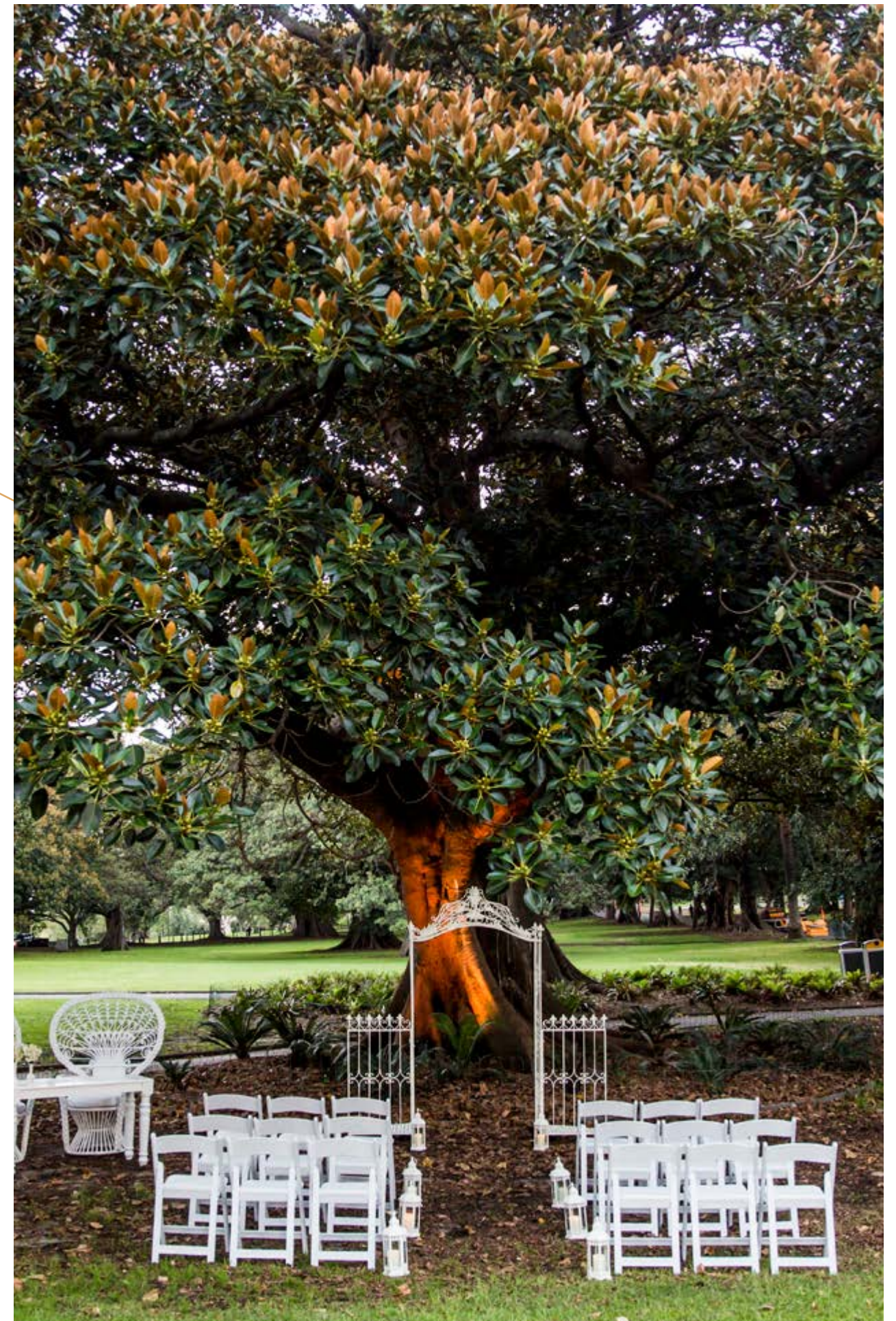
## Additional Options

### **Ceremony Furniture Package**

30 white cushioned ceremony chairs

A signage table

Delivery, set-up & packdown



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# Beverage Packages

## Classic

5 hours classic beverage package included in all wedding packages

<u>Sparkling</u>	NV Aura Sparkling Brut Cuvée, South Eastern Australia
<u>Wine</u>	
<u>White</u> (Choose one)	Aura Sauvignon Blanc, South Eastern Australia Aura Chardonnay, South Eastern Australia
<u>Red</u> (Choose one)	Aura Shiraz, South Eastern Australia Aura Cabernet Merlot, South Eastern Australia
<u>Bottled beer</u>	James Boag's Premium Light, Peroni

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

## Premium

To upgrade from the classic beverage package

<u>Sparkling</u>	Viticoltori Ponte Prosecco, Veneto, Italy
<u>Wine</u>	
<u>White</u> (Choose two)	Geoff Merill 'Pimpala Rd' Çhardonnay, McLaren Vale,SA Nobody's Hero Sauvignon Blanc, Marlborough, NZ McW High Altitude 480 Pinot Grigio, Tumbarumba, NSW
<u>Red</u> (Choose two)	First Creek Botanica Pinot Noir, Tumbarumba, NSW Geoff Merill 'Pimpala Rd Shiraz, McLaren Vale, SA Lamura Nero D'Avola, Sicily, Italy
<u>Rosé</u>	Parlez Vous Rosé? Field Blend, Riverina, NSW <i>(Rosé can be substituted for one red/white)</i>
<u>Bottled beer</u>	James Boag's Premium Light, Peroni, James Squire 150 Lashes Pale Ale

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

## Deluxe

To upgrade from the classic beverage package

<u>Sparkling</u>	Petit Cordon by Maison Mumm, Hawkes Bay, NZ
<u>Wine</u>	
<u>White</u> (Choose two)	Forest Hill Highbury Fields Sauvignon Blanc, Great Southern WA Black Cottage Pinot Grigio, Marlborough, NZ Tellurian Toolen Blanc Fiano, Heathcote, VIC Tormaresca Chardonna, Puglia, Italy
<u>Red</u> (Choose two)	Riposte The Dagger Pinot Noir, Adelaide Hills Antinori Santa Cristina Sangiovese, Tuscany, Italy Paxton MV Shiraz, McLaren Vale, SA Wynns The Gables Cabernet Sauvignon, Coonawarra SA
<u>Rosé</u>	Galli Çamelback' Rosé Nebbiolo, Heathcote, VIC <i>(Rosé can be substituted for one red/white)</i>
<u>Bottled beer</u> (Choose two)	James Boag's Premium Light James Squire 150 Lashes Pale Ale Peroni, Birra Moretti, Menebrea Lager The Hills Apple Cider

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

<u>Additional</u>	Champagne on Arrival Cocktail on Arrival
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# Sydney's Best Kept Secret





# Beyond the Aisle

From engagements to bridal showers, kitchen teas to anniversaries, Trippas White Group has a venue for all of your event needs.

Speak with our Wedding Specialist  
about your celebration today!



Wedding Packages







## Contact our Wedding Specialists

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