

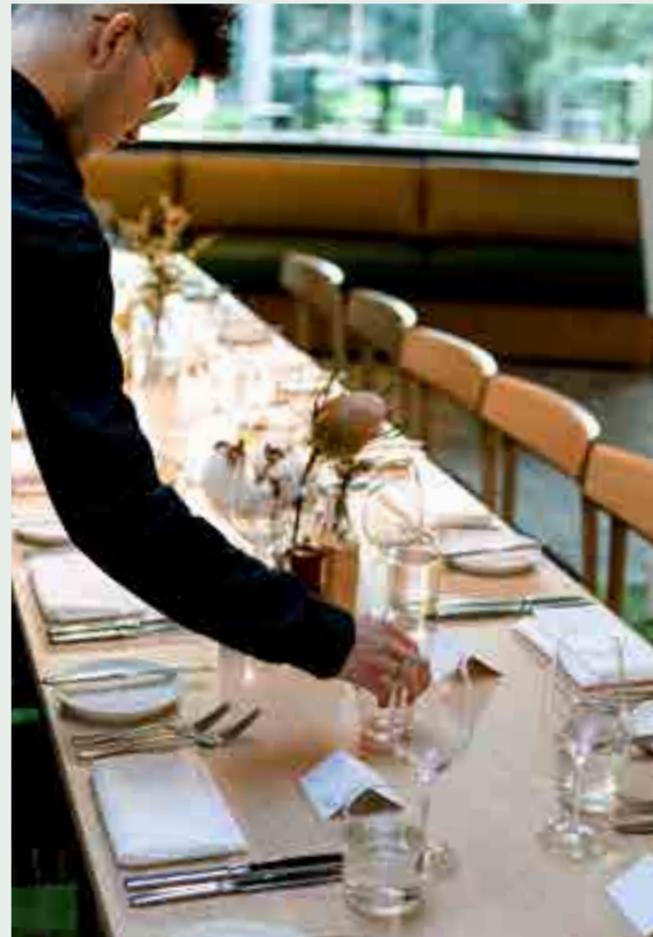


Artist: Kingdom Home Design

TERRACE ON THE DOMAIN



Events Packages



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*



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.



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.



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Terrace on the Domain

Breakfast Events

Breakfast Canapés

6 Canapés, 3 varieties
8 Canapés, 4 varieties

(Includes juice, tea and filtered coffee)

- 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

Seated Menu

Alternate serve additional

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

Platter on Arrival

Select one, served per table

- Seasonal fruit
- Mixed muffins
- Selection of Danishes
- Sweet & savoury croissant

Additional Selections

Barista

Minimum 4hr call, minimum ratio of 1 barista to 40 guests

Barista made coffee

charged on consumption

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

Conference

Package One - Working Lunch

Full day

Includes morning tea, lunch & afternoon tea

Half day

Includes lunch & choice of morning or afternoon tea

On Arrival

Plunger 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
(includes 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 & plunger coffee

Package Two - Grazing Lunch

Full day

Includes morning tea, lunch & afternoon tea

Half day

Includes lunch & choice of morning or afternoon tea

On Arrival

Plunger 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 & plunger coffee

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



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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 coffee
 Charged on consumption

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

Terrace on the Domain

Seated Menu

Two courses

Three courses

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

Sides

Shared per table

Mixed leaf salad

Rosemary & garlic potatoes

Charred broccolini with chilli lemon oil

Additional Selections

Chef's selection canapés on arrival
3 varieties

Alternate serve

Assorted cheese platter

Petit fours

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



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Terrace on the Domain

Shared Feast Menu

Shared entrée, 2 mains, 3 sides, 2 desserts

Shared entrée, 3 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

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 Options

Crew Meals

Main course & 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

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



Cocktail Menu

2 hour canapé package

(3 x cold, 2 x hot and 1 x substantial)

3 hour canapé package

(3 x cold, 3 x hot and 2 x substantial)

4 hour canapé package

(4 x cold, 4 x hot and 3 x substantial)

Additional canape selections

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

Enhance your package

Consider adding a food station for the complete cocktail experience

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



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Terrace on the Domain

Food Stations

Australian Seafood

Live oyster shucker available

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 per person)

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

Make Your Event Sparkle



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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

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

Classic

3 hours
4 hours
5 hours

<u>Sparkling</u>	Here and Now Sparkling, NSW
<u>White Wine</u>	Here and Now Sauvignon Blanc, NSW
<u>Red Wine</u>	Here and Now Cabernet Merlot, NSW
<u>Bottled beer</u>	James Boag's Premium Light Travla Low Carb Mid Strength Lager Peroni Nastro Azzuro Lager
<u>Non-Alcoholic</u>	Lyre's 'Classico' Sparkling Heaps Normal 'XPA' Non-Alc Beer

Premium

3 hours
4 hours
5 hours

<u>Sparkling</u>	Bandini Prosecco, Veneto, ITA
<u>White Wine</u> (Choose two)	Hesketh Sauvignon Blanc, Adelaide Hills, SA Pikes 'Luccio' Pinot Grigio, Clare Valley, SA Alte Chardonnay, Orange, NSW
<u>Red Wine</u> (Choose two)	First Creek 'Botanica' Pinot Noir, Hunter Valley, NSW Hentley Farm 'Villain & Vixen' Grenache, Barossa Valley, SA Handpicked Shiraz, Hilltops, NSW
<u>Rosé</u>	Poggio Anima 'Raphael' Sicily, ITA
<u>Bottled beer</u>	James Boag's Premium Light Travla Mid Strength Low Carb Lager Peroni Nastro Azzuro Lager James Squire 150 Lashes Pale Ale
<u>Non-Alcoholic</u>	Lyre's 'Classico' Sparkling Heaps Normal 'XPA' Non-Alc Beer

Deluxe

3 hours
4 hours
5 hours

<u>Sparkling</u>	Mumm 'Brut Prestige', Marlborough, NZ
<u>White Wine</u> (Choose two)	Catalina Sounds, Sauvignon Blanc, Marlborough, NZ Handpicked Pinot Gris, Mornington Peninsula, VIC Orlando 'Hilary' Chardonnay, Adelaide Hills, SA
<u>Red Wine</u> (Choose two)	Storms Bay Pinot Noir, TAS Ricasoli Sangiovese, Chianti, Tuscany, ITA Elderton Shiraz, Barossa Valley, SA
<u>Rosé</u>	Rameau 'Petit Amour' Méditerranée, FRA
<u>Bottled beer</u> (Choose two full strength)	James Boag's Premium Light Travla Mid Strength Low Carb Lager Peroni Nastro Azzuro James Squire 150 Lashes Pale Ale Young Henry's Newtowner Pale Ale The Hills Apple Cider
<u>Non-Alcoholic</u>	French Bloom 'Le Banc' Sparkling, FRA Heaps Normal 'XPA' Non-Alc Beer

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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.

Event Packages







Contact our Events Specialists

1300 306 932
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