



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 accomodate any style of wedding.

Cocktail - 350 Sit-down - 180 | 150 with dancefloor







#### <u>Features</u>

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



# Seated Packages

Monday to Thursday Friday & Saturday Sundays

5.5 hours exclusive venue hire

Chef's selection arrival canapés (3 pieces)

Alternate serve three course menu

Shared seasonal leaf salad per table & bread roll per person

Classic beverage package for 5 hour duration

#### Inclusions

Wait staff, event supervisor, event coordinator & security personnel

Cutting of your wedding cake served with espresso coffee & tea

Cake table & gift table

In-house printed menus to share on the tables

Placement of place cards & wedding favours

Cordless microphone for speeches

Easel for seating plan

Tea light candle scattered on tables

Customised floor plan with Terrace on the Domain furniture

White linen table cloths with white linen napkins (optional)

Complimentary group menu tasting for the couple

### Elevate your Experience

Cheese platters

Petit fours

Fruit platters with seasonal berries (v, gf)

### Additional Options

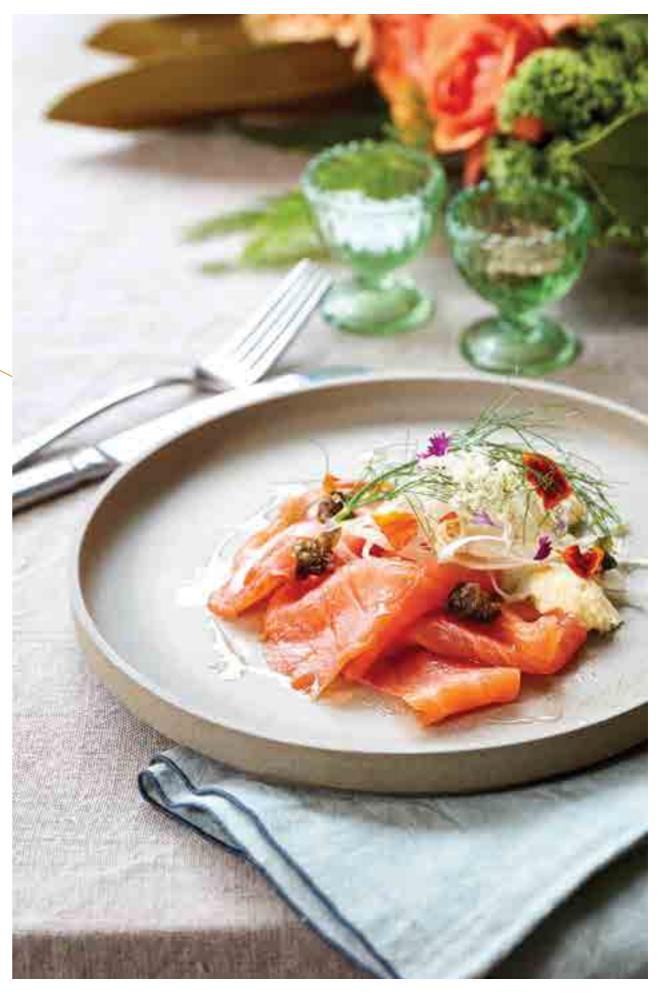
Crew Meals - Main course & soft drink

Teens Meal - 13-17 yrs, 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



# Seated Menu

Entrée Prosciutto

Prosciutto, honeydew, celery pesto, stracciatella  $\ensuremath{\mathsf{GF}}$ 

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

(Shared per table)

Mixed leaf salad

Rosemary & garlic potatoes

Charred broccolini with chilli lemon oil



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

# Shared Feast Packages

Monday to Thursday Friday & Saturday Sundays

5.5 hours exclusive venue hire

Chef's selection arrival canapés (3 pieces)

Antipasti starter, 2 mains, 3 sides & 2 desserts

Classic Beverage Package for 5 hour duration

### Inclusions

Wait staff, event supervisor, event coordinator & security personnel

Cutting of your wedding cake served with espresso coffee & tea

Cake table & gift table

In-house printed menus to share on the tables

Placement of place cards & wedding favours

Cordless microphone for speeches

Easel for seating plan

Tea light candle scattered on tables

Customised floor plan with on the Domain furniture

White linen table cloths with white linen napkins (optional)

Complimentary group menu tasting for the couple

#### Elevate your Experience

Upgrade your feast to 3 mains, 3 sides and 3 desserts for an additional

#### Additional Options

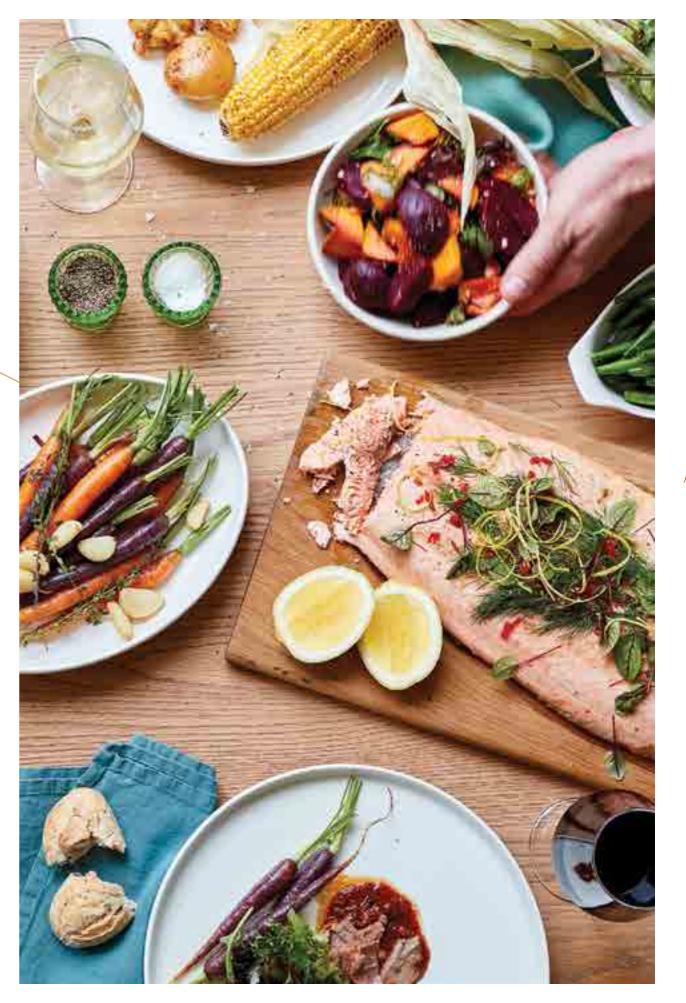
Crew Meals - Main course & soft drink

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







Wedding Packages

Terrace on the Domain

# Shared Feast Menu

## 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

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

Monday to Thursday Friday & Saturday Sundays

5.5 hours exclusive event

4 cold and 4 hot canapés, plus 2 substantial canapés per person

Antipasti grazing station

Classic Beverage Package for 5 hours

#### Inclusions

Wait staff, event supervisor, event coordinator & security personnel

Cutting of your wedding cake served with espresso coffee & tea

Cake table & gift table

Cordless microphone for speeches

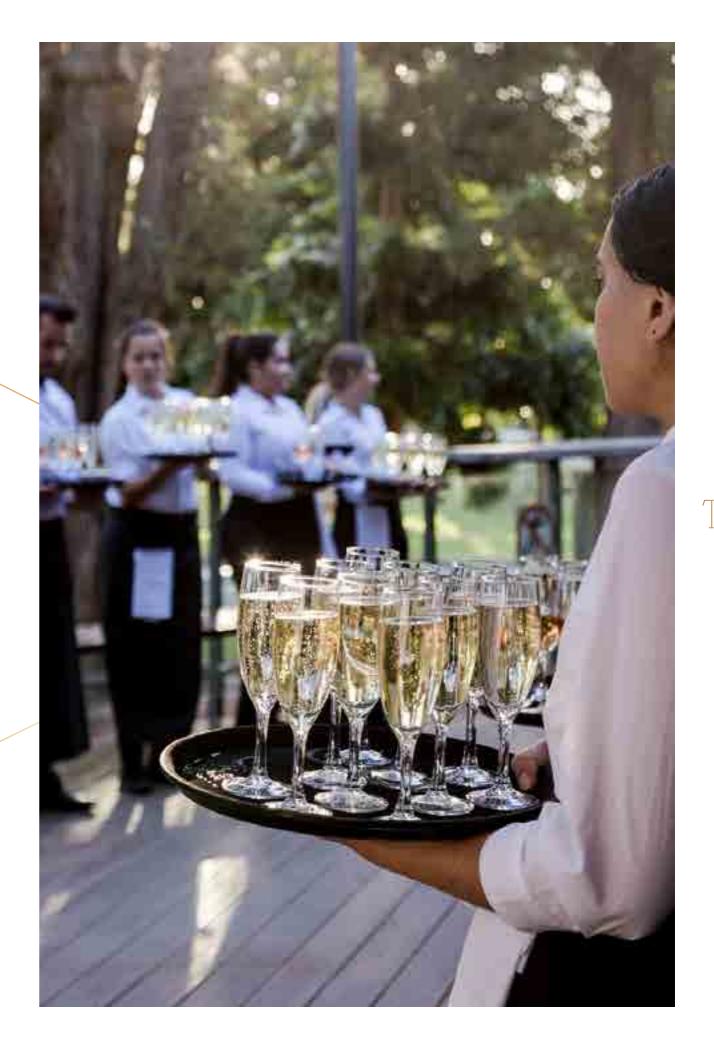
Easel for welcome sign

Tea light candle scattered on tables

Customised floor plan with Terrace on the Domain furniture

### Elevate your Experience

Consider an additional food station for the complete cocktail experience.



Wedding Packages

Wedding Packages

# Cocktail Menu

### Standard Canapés

Additional canapés \$8 per item, per person

#### 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

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

#### 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 V

Meatball sub

Fritto misto - squid, prawns, fish fillet, white bait, zucchini, sage  $\ensuremath{\mathsf{GF}}$ 

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

#### Dessert

peanut crunch GF

Chocolate tart, sweet mascarpone, raspberries Honey panna cotta, sour cherry,

Ciambelline – mini fried doughnuts, dusted sugar Lemon meringue tart

# 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.

Price on application

### 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.

### Bespoke Newlywed cocktails

Create cocktails to serve to your guests throughout the evening. Maximum  $2\,x$  varieties. Cocktail bartender, minimum  $4\,hr$  call, ratio of  $1\,x$  bartender to  $50\,guests$ .

#### Late night hunger busters

Beat the late night hunger buster with some of your favourite party foods served after 9pm. Choose from the Late night snack menu or work with our chef to tailor a menu especially for you.

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



#### Wedding Packages

# Food Stations

#### Australian Seafood

Live oyster shucker (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 Additional \$5 per person for seafood or mixed option.

#### 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

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

# On the Lawn Package

#### 1Hour

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

Signing table and 2 chairs
Delivery, set-up & packdown

#### Canapé menu

Sirloin carpaccio, truffle, parmesan & garlic oil

Bresaola crostini, bagna cauda aioli DF

Beer chips, guanciale, honey mayo, gherkin DF

Prosciutto mousse, chives, bread

Black olive ,tomato, feta tarts

Beetroot, rice, artichoke salad GF

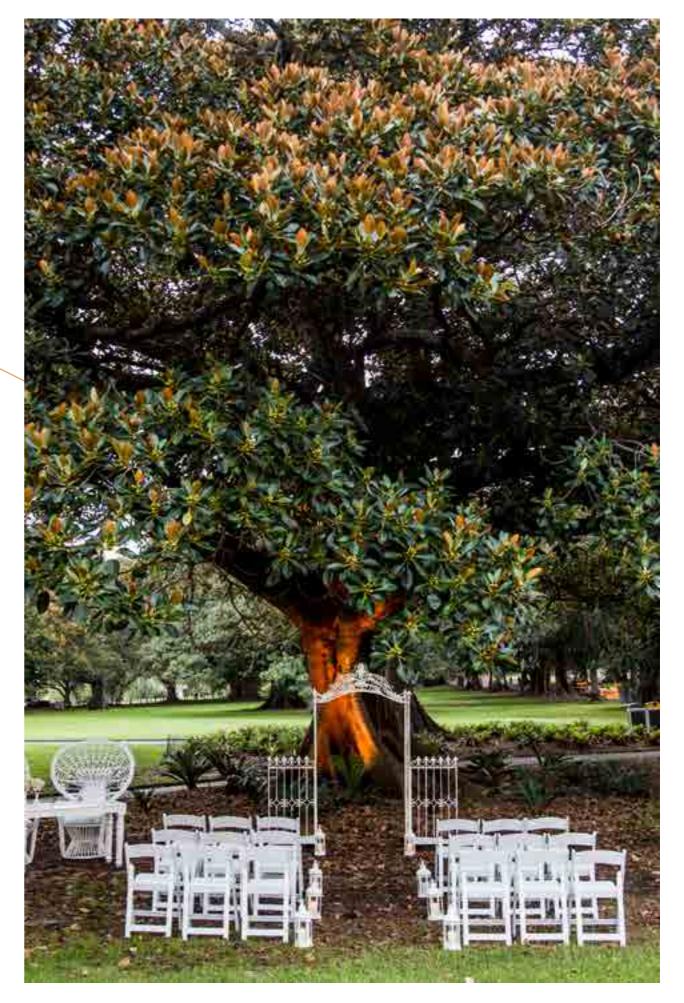
Mini skewers, olive, cheese, zucchini GF

Mushroom cream, parmesan crostini GF

Oysters, smoked tomato gel DF

Passion fruit prawn DF

Kingfish carpaccio, jalapeño, lime, coriander



Terrace on the Domain

# Beverage Packages

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

Classic

5 hour classic beverage package included in all wedding packages

**Sparkling** 

Here and Now Sparkling, NSW

White Wine

Here and Now Sauvignon Blanc, NSW

Red Wine

Here and Now Cabernet Merlot, NSW

Bottled beer

James Boag's Premium Light

Travla Low Carb Mid Strength Lager

Peroni Nastro Azzuro Lager

Non-Alcoholic Lyre's 'Classico' Sparkling

Heaps Normal 'XPA' Non-Alc Beer

Premium

Upgrade from our classic beverage package. Additional costs apply.

**Sparkling** 

Bandini Prosecco, Veneto, ITA

White Wine

Hesketh Sauvignon Blanc, Adelaide Hills, SA

(Choose two)

Pikes 'Luccio' Pinot Grigio, Clare Valley, SA

Alte Chardonnay, Orange, NSW

Red Wine

First Creek 'Botanica' Pinot Noir, Hunter Valley, NSW

(Choose two)

Hentley Farm 'Villain & Vixen' Grenache, Barossa Valley, SA

Handpicked Shiraz, Hilltops, NSW

<u>Rosé</u>

Poggio Anima 'Raphael' Sicily, ITA

Bottled beer

James Boag's Premium Light

Travla Mid Stength Low Carb Lager

Peroni Nastro Azzuro Lager

James Squire 150 Lashes Pale Ale

Non-Alcoholic Lyre's 'Classico' Sparkling

Heaps Normal 'XPA' Non-Alc Beer

## Deluxe

Upgrade from our classic beverage package. Additional costs apply.

Sparkling Mumm 'Brut Prestige' Marlborough, NZ

 $\underline{White\ Wine} \qquad \text{Catalina Sounds, Sauvignon Blanc, Marlborough, NZ}$ 

(Choose two) Handpicked Pinot Gris, Mornington Peninsula, VIC

Orlando 'Hilary' Chardonnay, Adelaide Hills, SA

Red Wine Storms Bay Pinot Noir, TAS

(Choose two) Ricasoli Sangiovese, Chianti, Tuscany, ITA

Elderton Shiraz, Barossa Valley, SA

Rameau 'Petit Amour' Méditérranée, FRA

Bottled beer James Boag's Premium Light

(Choose two Travla Mid Stength Low Carb Lager

full strength) Peroni Nastro Azzuro

James Squire 150 Lashes Pale Ale Young Henry's Newtowner Pale Ale

The Hills Apple Cider

Non-Alcoholic French Bloom 'Le Banc' Sparkling, FRA

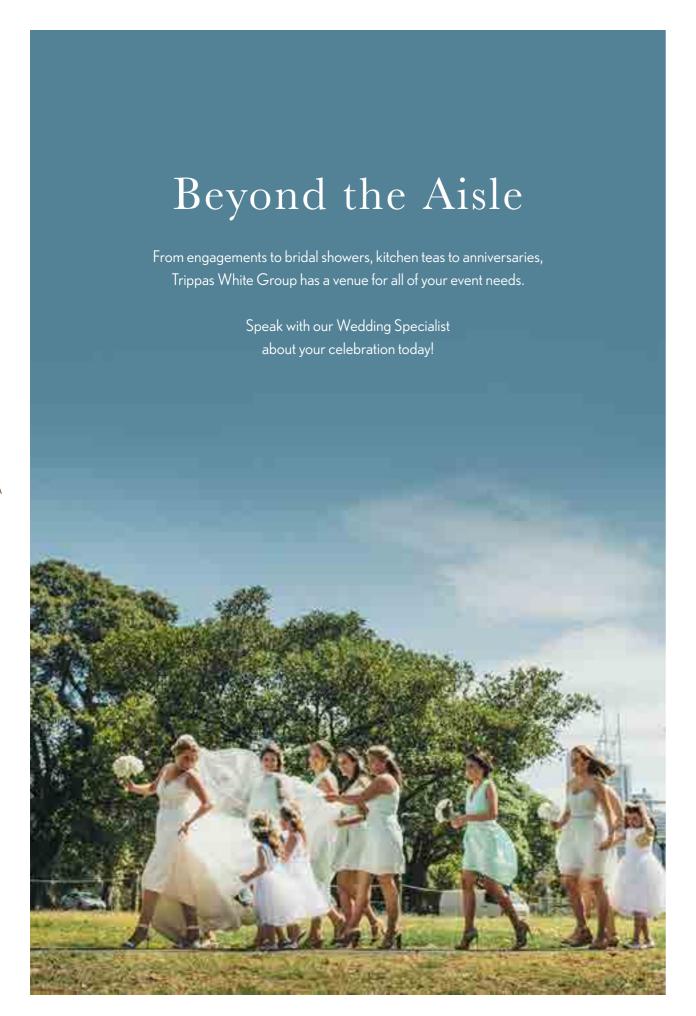
Heaps Normal 'XPA' Non-Alc Beer

## Additional

Champagne on Arrival | Cocktail on Arrival

 $\mathbb{T}$ 





Wedding Packages



