



TERRACE ON THE DOMAIN



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

**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 - 13-17yrs, 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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# Seated Menu



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## 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

- (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



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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.



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# 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

### 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 GF

Northern 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.

Price on application

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## 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.

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## 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.

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## 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



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# 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

## 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  
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



# 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 (Choose two)  
Hesketh Sauvignon Blanc, Adelaide Hills, SA  
Pikes 'Luccio' Pinot Grigio, Clare Valley, SA  
Alte Chardonnay, Orange, NSW

Red Wine (Choose two)  
First Creek 'Botanica' Pinot Noir, Hunter Valley, NSW  
Hentley Farm 'Villain & Vixen' Grenache, Barossa Valley, SA  
Handpicked Shiraz, Hilltops, NSW

Rosé 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

White Wine (Choose two)  
Catalina Sounds, Sauvignon Blanc, Marlborough, NZ  
Handpicked Pinot Gris, Mornington Peninsula, VIC  
Orlando 'Hilary' Chardonnay, Adelaide Hills, SA

Red Wine (Choose two)  
Storms Bay Pinot Noir, TAS  
Ricasoli Sangiovese, Chianti, Tuscany, ITA  
Elderton Shiraz, Barossa Valley, SA

Rosé Rameau 'Petit Amour' Méditerranée, FRA

Bottled beer (Choose two full strength)  
James Boag's Premium Light  
Travla Mid Stength Low Carb Lager  
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

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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