

Terrace
ON THE DOMAIN

CONFERENCE & EVENTS

MENUS & PACKAGES



Serenity on Sydney's skyline.

BLISS WHERE FRESH AIR,
ABUNDANT LIGHT,
& WELLNESS UNITE.



Introducing TERRACE ON THE DOMAIN.

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 & 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 & sun-drenched 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.



Step *inside.*

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.

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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 OR 150 WITH DANCE FLOOR

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 garden atmosphere
- * Vast glass windows beaming with natural light
- * Eclectic mix of contemporary furniture



food

MENU SELECTIONS



Conference

Full Day Conference

EIGHT HOURS

Package Inclusions

Dedicated event supervisor for the duration of your event

Still water per table

Mints, notepads and pens

Tea and filtered coffee station

Mixed pastry platter on arrival

Chef's Selection: Morning Tea, Afternoon Tea & Working Lunch

Served with a selection of juices, soft drinks and water

Half Day Conference

FOUR HOURS

Package Inclusions

Dedicated event supervisor for the duration of your event

Still water per table

Mints, notepads and pens

Tea and filtered coffee station

Chef's Selection: Morning Tea or Afternoon Tea & Working Lunch

Served with a selection of juices, soft drinks and water

Add Stations To Your Package

Additional morning or afternoon tea items per guest

Post Conference Canapé Option

45 MIN - 1 HR

Chef's selection of 3 canapés

Own selection of 3 canapés

Included in all conference packages

AV - one cordless microphone, background music and AUX connection*

**Additional microphones can be included for a fee.*



Breakfast

BREAKFAST ON ARRIVAL

Select two items below

Package includes juice, tea & filtered coffee

Cold Items

Chia pudding, coconut, berry compote VG, GF

Mini French toast, lemon curd, icing sugar

Banana bread bite, vanilla mascarpone, raspberry

Petite friands, pistachio & cream GF

Warm Items

Kale, pumpkin and fetta mini quiche V

Mini bacon and egg roll, smoky tomato relish

Corn fritters, avocado, chilli jam V, GF

Chorizo and potato frittata, harissa aioli GF

ADD ADDITIONAL SELECTIONS TO
YOUR PACKAGE PER PERSON

Menu subject to change with seasonality.

*df - dairy free, gf - gluten-free, nf - nut free, v - vegetarian,
vg - vegan. Anything with 'o' means option available.*

CANAPÉ BREAKFAST

Select 3 sweet or savoury items

Package includes juice, tea & filtered coffee

On Arrival

Platter served to the table

Assorted breakfast pastries

Bircher Muesli pots

Sweet

Chia pudding, coconut, berry compote VG, GF

Mini French toast, lemon curd, icing sugar

Banana bread bite, vanilla mascarpone, raspberry

Petite friands, pistachio & cream GF

Madeleines, lemon icing and zest

Savoury

Petite croissant, fontina, prosciutto

Kale, pumpkin and fetta mini quiche V

Mini bacon and egg roll, smoky tomato relish

Corn fritters, avocado, chilli jam V, GF

Chorizo and potato frittata, harissa aioli GF

SEATED BREAKFAST

Select 2 plated meals to be served alternately

Package includes juice, tea & filtered coffee

On Arrival

Platter served to the table

Breakfast panna cotta, granola clusters V, N

Mini Pastries V, N

Seasonal smoothie shot V

Fruit platter, seasonal Australian fruit V, GF

Plated

Select two items below

Acai chia, granola, berry, banana, kiwi, passionfruit
VG, GF

Grilled halloumi, poached egg, beetroot hummus,
sauteed kale on tortilla V

Shakshuka, Persian feta, dukkha, poached egg,
grilled Turkish bread V

Crumbed eggs, smoked salmon, crème fraiche,
zucchini, basil oil, sourdough

Tomato gratin, crispy bacon, asparagus,
soft boiled egg, focaccia

GF BREAD OPTION AVAILABLE





Morning & Afternoon Tea

Select two sweet and two savoury
Whole fruit
Package includes juice, tea & filtered coffee
Add additional food selections per guest

Working Lunches

Stand-up style lunch menu
A selection of house made sandwiches
Seasonal house produced salad
Package includes juice, tea & filtered coffee



Sweet Items

Chocolate brownie GF
Selection of mini cupcakes GF
Banana bread bite, vanilla mascarpone, raspberry
Petite friands, pistachio & cream GF

Savoury Items

Tofu, carrot and mint rice paper roll, chilli lime dressing VG, GF
Kale, pumpkin and fetta mini tartlet V
Chorizo and potato frittata, harissa aioli GF
Pork and fennel sausage rolls, smoked tomato relish

Sandwich Fillings

SELECT THREE

Falafel, hummus, minted yoghurt, za'atar, alfalfa V
Roasted pumpkin, eggplant, chickpea, tomato relish, arugula VG, DF
Tuna, capers, onion, lemon aioli, lettuce DF
Cured salmon, cream cheese, caper, dill
Chicken, mayo, tarragon, celery DF
Peri peri chicken, tomato, tasty cheese, mesclun
Roasted beef pastrami, sauerkraut, mustard aioli, cheese
Mortadella, buffalo mozzarella, salsa verde, rocket
Mozzarella, beef brisket, caramelised onion (toasty)

Salads

SELECT ONE

Kale, quinoa, pumpkin, pickle cucumber, carrot, sesame dressing VG, GF
Classic Caesar, crispy bacon, crouton, anchovies, boiled egg, parmesan
Black bean, wild rice, charred corn, cherry tomato, Spanish onion, mesclun, lime dressing VG, GF
Greek salad, leaves, tomato, cucumber, olives, fetta, oregano V, GF
Apple and cabbage slaw, walnut, parsley, chardonnay vinegar dressing VG, GF

Menu subject to change with seasonality.

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Seated Lunch & Dinner

Two course - alternate serve

Entrée and main or main and dessert served with Artisan bread, lightly salted churned butter, Australian sea salt flakes and shared seasonal leaf salad per table.

Three course - alternate serve

Entrée, main and dessert served with Artisan bread, lightly salted churned butter, Australian sea salt flakes and shared seasonal leaf salad per table.



Pre-Dinner Canapés

CHEF'S SELECTION (3)

OWN SELECTION (3)

Select two options for each course to be served alternately

ENTRÉE

Maize, baja mayo, avocado, charred corn, fried bean, queso panela and coriander *v, GF*

Burrata, crunch chilli, leatherwood honey, hazelnut, green oil and crispy basil *v, GF*

Niçoise, cherry tomato, tuna, quail egg, bean, kalamata, bagna cauda aioli *GF*

Prawn sphere, pea, asparagus, beurre blanc, salmon roe and finger lime *GF*

Wagyu Bresaola, goat curd, heirloom tomato, black radish, petite cress *GF*

Roasted duck raviolo, sage cream, pea, forest mushrooms & Grana Padano

MAIN

Panisse, chickpea, caponata, broccolini, sage, mojo Verde *VG, GF*

Pan fried Barramundi, cannellini, citrus emulsion, crisps, sauce Vierge *GF, DF*

Chicken Breast, maple carrot, pancetta soil, sugar snap, potato terrine, jus *GF*

Pork belly, octopus, lentil, apple, paprika, black garlic, fennel *GF*

Pressed lamb shoulder, pea cream, date labneh, charred radicchio, herb crumb

Grilled beef tenderloin, Tuscan cabbage, potato, eschalots rings, Chimichurri, bordelaise sauce *GF*

DESSERT

Pana cotta, rhubarb compote, lychee, blood orange, fairy floss *VG*

Signature tiramisu, seven miles coffee, savoiardi, cocoa *V*

Mango and coconut mousse, baked Breton, passionfruit, mango

Meringue, strawberry, earl grey cream diplomat, hazelnut praline, mascarpone *GF*

Grilled banana tart, dulce de leche, chocolate curls, Biscoff crumb

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Shared Menu

Shared antipasti, select two proteins, two sides and one dessert

Additional protein per person per item

Additional side per person per item

Additional dessert per person per item

Entrée

Antipasti platters with prosciutto, mortadella, salami, grissini, grilled vegetables, olives, pickles, duo of dips & lavosh

Protein

Cauliflower, macadamia cream, romesco, tomatillos and almond cluster VG, GF

Roasted salmon with caper, parsley, lemon and cucumber ribbon and radish GF

Pork porchetta, cabbage, charred apricot & gremolata GF, DF

Slow cooked lamb shoulder, cabbage tarragon slaw & salsa verde GF, DF

Roasted chicken, honey, lemon myrtle & spiced chick pea salad GF

Beef cheek, truffle mashed potato, peas & pancetta crumb

Sides

Roasted potatoes with truffle and parmesan V, GF

Charred green bean, chardonnay vinaigrette, almond V, GF

Rocket, radish and shaved parmesan GF

Honey roasted carrots, hazelnuts & fetta GF

Dessert

Classic tiramisu, coffee, savoiardi & cocoa

Dark chocolate hazelnut brownie, honeycomb, caramel sauce & raspberry GF

Passionfruit pavlova, mascarpone, berries & vanilla fairy floss GF

Almond orange cake, white chocolate, crème fraiche, spiced almond & citrus salad

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Canapés

2 hours

5x canapés
1x substantial item

3 hours

6x canapés
2x substantial item

4 hours

8x canapés
3x substantial item

Add additional cold, hot
or sweet canapés
PER PERSON

Add additional substantial item
PER PERSON

Speak with your event
coordinator about
available upgrade
options.

Menu subject to change with seasonality.

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v - vegetarian, vg - vegan. Anything with 'o'
means option available.*

COLD ITEMS

Tofu, shiitake mushroom rice paper roll, lime & chili sauce *vg, gf*

Oysters, apple, kombu oil *df, gf*

Crab mousse, salmon roe, chives, blini

Salmon, mustard, avocado, yuzu jalapeno cream *gf*

Petite roasted duck crepe, plum sauce, cucumber *df*

Beef tartar, potato, bagna cauda aioli, parmesan snow *gf*

HOT ITEMS

Arancini, lemon mayo *v, gf*

Corn, potato, Manchego croquette, tomato relish *v*

Prawn cigar, coriander palm sugar dip *df*

Scallop, cauliflower, raisin, prosciutto, green oil *gf, df*

Chorizo, apple, puff pastry

Pepper berry beef skewer, smoked bbq sauce, parsley *gf*

SUBSTANTIAL ITEMS

Gnocchi, passata, pangrattato *v*

Black rice, quinoa, pumpkin, currant, pinenut and tahini salad *vg, gf*

Chicken lollipop, honey chilli, crushed almond

Wagyu beef slider, cheese, pickle, house sauce

Sage butter chicken, saffron rice, tzatziki *gf*

SWEETS

Fruit skewers *vg, gf*

Assorted cream filled lamingtons, coconut

Nutella filled mini donuts, icing sugar *v*

Ricotta cannoli, pistachio

Hazelnut brownie, ganache, raspberry *v, gf*

Coconut panna cotta, rhubarb compote, lychee, fairy floss *gf, df*







drink

MENU SELECTIONS



Beverage Packages

YOUR SELECTION FROM CLASSIC PREMIUM AND DELUXE PACKAGE

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

Classic

3 hours

4 hours

5 hours

Sparkling

Here and Now Sparkling, NSW

White Wine

Here and Now Sauvignon Blanc, NSW

Red Wine

Here and Now Cabernet Merlot, NSW

Bottled beer

4 Pines Pacific Ale

Peroni 'Nastro Azzuro'

Non Alcoholic

Lyre's 'Classico' Sparkling, AUS

Atlina 'Finger Lime' Sauvignon Blanc, AUS

NON 3 Yuzu, Valencia - Orange & Toasted Cinnamon, VIC

Lyre's 'Pink London' Spritz, AUS

Heaps Normal XPA, AUS

Premium

3 hours

4 hours

5 hours

Sparkling

Dal Zotto 'Pucino' Prosecco, King Valley, SA

White Wine

(choose two)

Quilty & Gransden Sauvignon Blanc, Orange, NSW

Pikes 'Luccio' Pinot Grigio, Clare Valley, SA

Audrey Wilkinson Chardonnay, Hunter Valley, NSW

Rosé Wine

Handpicked 'Trial Batch' Rose, Pyreenees, VIC

Red Wine

(choose two)

Philip Shaw 'Wire Walker' Pinot Noir, Orange, NSW

Handpicked Shiraz, Hilltops, NSW

Bremerton Cabernet Blend, Langhorne Creek, SA

Bottled beer

(choose two)

4 Pines Pacific Ale

Peroni

4 Pines Pale Ale

Non-Alcoholic

Lyre's 'Classico' Sparkling, AUS

Atlina 'Finger Lime' Sauvignon Blanc, AUS

NON 3 Yuzu, Valencia - Orange & Toasted Cinnamon, VIC

Lyre's 'Pink London' Spritz, AUS

Heaps Normal XPA, AUS

Deluxe

3 hours

4 hours

5 hours

Sparkling

A by Arras Premium Cuvee

White Wine

(choose two)

Loveblock Sauvignon Blanc, Marlborough, NZ

Nick Spencer Pinot Gris, Hilltops, NSW

Oakride Chardonnay, Yarra Valley, VIC

Rosé Wine

Château La Gordonne, Côtes de Provence, FRA

Red Wine

(choose two)

Holm Oak Estate Pinot Noir, TAS

Barone Ricasoli Sangiovese, Chianti, ITA

Two Hands 'Gnarly Dudes Shiraz, Barossa Valley, SA

Bottled beer

(choose three)

4 Pines Pacific Ale

Peroni

4 Pines Pale Ale

Hawkes Lager

Balter XPA

Cider

Young Henry's Cloudy Cider

Non-Alcoholic

Lyre's 'Classico' Sparkling, AUS

Atlina 'Finger Lime' Sauvignon Blanc, AUS

NON 3 Yuzu, Valencia - Orange & Toasted Cinnamon, VIC

Lyre's 'Pink London' Spritz, AUS

Heaps Normal XPA, AUS

RTD's

(choose three)

Isla Vodka, Soda, Lime

Young Henry's Gin & Tonic

Archie Rose Whisky and Dry with Finger Lime

Hard Fizz Seltzer (Watermelon Berry or Pina Colada)

Archie Rose Australian Vodka, Lime & Soda

Archie Rose Australian Gin & Peach Soda

Archie Rose Australian Whiskey & Ginger Beer

Non-Alcoholic

Includes soft drinks, juices, still & sparkling mineral water

3 hours

4 hours

5 hours

Premium Non-Alcoholic

Includes soft drinks, juices, still & sparkling mineral water

3 hours

4 hours

5 hours

Sparkling

Lyre's 'Classico' Sparkling, AUS

White Wine

Atlina 'Finger Lime' Sauvignon Blanc, AUS

NON 3 Yuzu, Valencia - Orange & Toasted Cinnamon, VIC

Mocktail

Lyre's 'Pink London' Spritz, AUS

Beer

Heaps Normal XPA, AUS



Make it *Sparkle*

Spirits

Would you like house spirits for your event?

Your options are:

- Separate bar tab for spirits
- Cash bar where your guests can purchase their own spirits from our bar throughout the event.
- Pre-purchased spirit bottles from our existing spirits menu

As duty of care, TWG venue policies are that no spirits are to be served without a mixer. As per standard RSA guidelines, the bar closes 30 minutes prior event conclusion.

Cocktails

Start your event with a seasonal cocktail, a classic favourite, or collaborate with our mixologist to craft a signature drink that tells your unique story.

- Serve up to two cocktail varieties for your guests throughout the evening, selected from our venue's cocktail menu or classic options upon request.
- For a truly bespoke experience, custom cocktails can be created for an additional cost and require a minimum one month lead time.
- A dedicated bartender for cocktail service is available for an additional cost.
- 1x bartender to 50 guests (min. 4-hour call) to ensure seamless service and expertly crafted drinks for your event.

Drinks on Arrival

Champagne on Arrival PER PERSON

Cocktail on Arrival PER PERSON

Champagne Magnums

Wow your guests with Champagne magnums popped and served on arrival. Upgrade to Beverage Package Two and add on magnums for the first hour of your event.

Price on application.



Frequently Asked Questions

When are final guest numbers due?

Your final guest numbers will need to be submitted to our team 2 weeks prior to your event. After this time, we will be unable to make any further changes to your run sheet & menu selections

How do I pay for my event?

This will be outlined in your event contract upon booking, subject to the lead time of your event. Payment can be made by direct deposit or credit card. Credit card transactions will incur an administration charge of 1.5% or such other amount which is in the reasonable opinion of the Service Provider an accurate estimate of its costs in accepting payment by credit card.

Can I provide candles?

Yes, candles must be placed in holders to catch any wax. This will need to be arranged by you or set up by your stylist.

Can I create a bespoke menu or make changes to the existing menu?

All bespoke menu or menu change requests are on application only. Please speak with your coordinator about specific requirements. Please note additional charges will apply.

Dietary requirements

Dietary requirements are provided for separately by our Head Chef. To ensure your guest receives their specific 'dietary' meal, we need to know where they are seated. You will do this by completing a 'Seating List Template'. We can cater to special dietary restrictions for up to 10% of your guest list. Beyond 10% and there will be an additional chef charge.

Can I have a barista at my event?

We can certainly provide you with a barista on site to offer your guests barista style coffee & tea. There will be an additional cost for the barista. Alternatively, plunger tea & coffee are included in selected packages & are served complimentary to your guests.

When can I deliver my items for my event?

You can deliver minor items on the day prior to your event at a time pre-scheduled with your coordinator. Note that we do not have a large amount of storage space in the venue, therefore we are unable to store larger items overnight.

Where is your loading zone for deliveries?

Please speak with our team for specific delivery instructions for The Terrace. Please note that items are only to be delivered during your designated bump-in time & must be made through the 'service access road'. There are vehicle restrictions in place to protect the Gardens, & as such, all suppliers must adhere to these regulations – fines apply.

Is it possible for earlier bump-in access to the room for suppliers?

Yes, subject to availability – please ask your coordinator for additional hire fee.

Are there any restrictions for live music or DJ's?

You are most certainly welcome to have live music or DJs in the venue. Please note there is a noise restriction of 70 decibels from the Gardens boundaries & music must finish at 11.00pm. All bands/ DJs are required to bring their own sound equipment & speakers (this is fairly standard & should be explicit in their contracts).

Can I use my phone/ iPod for background music?

You can plug a device into our sound system via AUX (please bring a cable adapter). Please note this is for background music only and will not be audible from the decking.

Do you provide a projector with a screen?

We do not provide a screen. The AV included is one microphone and our in-house sound system for background music only. All additional AV can be hired through our preferred suppliers, as outlined in your contract.

Client Seating Chart and Place Cards

To ensure your guests can easily find their seats, you will need to provide a display seating chart and place cards. Please note this is a compulsory requirement for all seated events. You are welcome to use our easel to display your seating chart, which can accommodate up to A1 size.

If you would like our team to set the place cards according to your seating plan, please deliver them, along with any other minor items to the venue at a time agreed with your coordinator.

What is prohibited at the venue?

Please note due to the sensitive nature of the Royal Botanic Gardens & The Domain, the following are prohibited at Terrace on the Domain:

- Living plants, weeds, any soil or seeds
- Animals (except guide dogs)
- Bat & ball games
- Confetti (incl. biodegradable confetti)
- Fireworks / pyrotechnics
- Naked flame (including kerosene lamps & bamboo torches)
- Glitter
- Party streamers
- Release of any lanterns (biodegradable or otherwise)
- Shade structures & marquees
- Signs affixed

Be our Guest

Part of Trippas White Group, spanning 25 years in the hospitality industry - Terrace on the Domain 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.

Contact our Events Specialists

1300 306 932

twg.events@trippaswhitegroup.com.au

terraceonthedomain.com.au



