



BENNELONG



BENNELONG

Located in the Sydney Opera House, 'the most recognisable building on the planet'. Bennelong is a truly unique dining location; a pinnacle of Sydney's premier dining experiences. The different levels within the World Heritage listed Bennelong space provide the opportunity to engage with guests across a broad level of needs.



PETER GILMORE

Menus are developed by Peter Gilmore, who has been the enigmatic Head Chef at Quay restaurant in Sydney for the last 20 years. Peter's creative and original cuisine has seen the restaurant receive an unprecedented number of Australian and international awards, and establish itself at the forefront of Australia's food scene. Peter describes his cuisine as "food inspired by nature." Peter's cuisine philosophy of Nature, Intensity, Texture and Purity can be seen in every dish he creates.

"My aim is to create original, beautifully crafted food with a big emphasis on texture, harmony of flavours and a sense of overall balance. Over the years my food philosophy has evolved into a personal style that celebrates being a cook in Australia. It embraces nature's diversity and seeks to achieve a sense of balance and purity through produce, technique, texture, flavour and composition."

Peter Gilmore



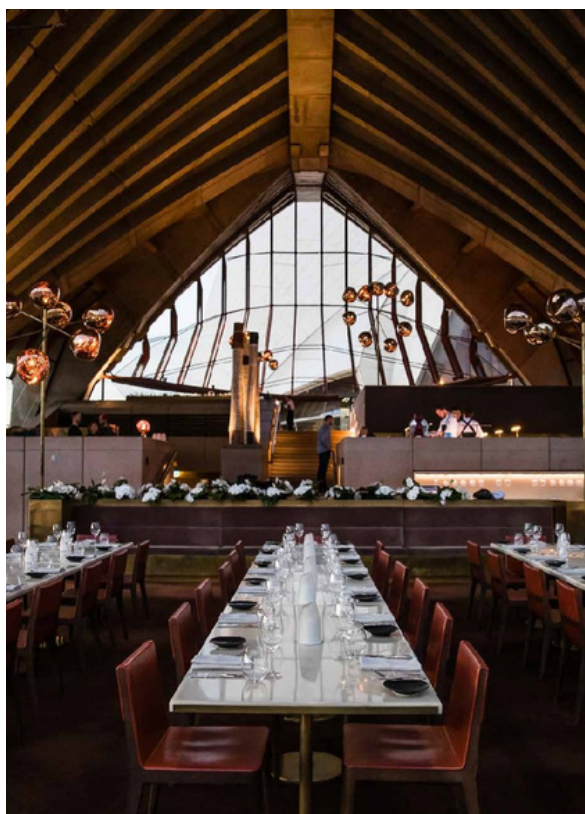
“FOOD
INSPIRED
BY
NATURE”

PETER GILMORE



CITY CIRCLE

Seated in the City Circle you will have exclusive use of the venue with views over Circular Quay to the city, and across to the Royal Botanic Gardens. Hold your event in Sydney's most spectacular dining room for up to 100 guests seated, or up to 300 guests for a cocktail event.



CAPACITY

SEATED | 100 guests

COCKTAIL | 300 guests *Dinner events only

AVAILABILITY

LUNCH - Seated only | Wednesday - Saturday

DINNER | Monday - Saturday

PRICE GUIDE

Three-Course Menu \$190 pp
Set menu or alternative serve - 2 options per course

Three-Course Choice Menu \$215pp
Choice of two options per course - limited to 50 guests

Four-Course Set Menu \$250pp

MINIMUM SPEND

LUNCH | January - November
Monday POA
Wednesday and Thursday \$18,000
Friday and Saturday \$40,000

LUNCH | December
Monday POA
Wednesday and Thursday \$23,000
Friday and Saturday \$40,000

DINNER | January - October
Monday - Saturday \$60,000

DINNER | November - December
Monday - Thursday \$60,000
Friday and Saturday \$70,000

Prices are inclusive of GST and valid to 30th of June 2024. For all event bookings a discretionary 10% service charge is added to the final bill as a gratuity paid directly to staff. Please note the service charge is not included in the minimum spend. Menu selections are subject to change without notice based on seasonality and availability. All beverages are charged on consumption.

SAMPLE EVENT MENU

CANAPÉS - CITY CIRCLE

CANAPÉS		DESSERT CANAPÉS	
Sydney rock oysters, lemon pepper, granita	\$9	Vovo biscuit	\$7
Caviar, buckwheat blinis, cultured cream	\$42	Mini citrus meringue tart	\$7
Young pea, liquorice kombu, crème fraîche tart	\$13	The Chocolate Crackle	\$10
Ocean trout tartlet, trout roe	\$14	Raspberry macarons	\$7
Poached marron, lemon jam, cultured cream buckwheat pikelets	\$14	Cherry Jam Lamington (bowl)	\$12
Cured bresaola and polenta hot cake	\$12	BOWLS	
Zucchini, goat's curd, pepita, hemp seed arancini	\$9	Roasted carrots, sheep's milk feta, smoked almonds	\$19
Suckling pig sausage roll	\$9	Truffle risotto	\$21
Prawn toast, chili aioli	\$9	Spanner crab congee	\$19
Crostini of Ventricina salami and green olive butter	\$9	Seasonal salad	\$18

RECOMMENDATIONS

THREE HOUR CANAPÉ EVENT | 8 canapés + 2 bowls + 2 desserts
(please select 6 different canapés, 2 bowls and 2 desserts)

FOUR HOUR CANAPÉ EVENT | 9 canapés + 3 bowls + 3 desserts
(please select 7 different canapés, 2 bowls and 3 desserts)

FIVE HOUR CANAPÉ EVENT | 12 canapés + 3 bowl + 3 dessert
(please select 8 different canapés, 3 bowl and 3 dessert)

*Pricing is dependent on menu selections.



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT MENU

CITY CIRCLE THREE-COURSE

available for up to 100 guests

ENTRÉE

set or alternate serve

Salad of confit root vegetables
goat's feta, smoked almonds
Sherry vinegar caramel

Sashimi scallops
oyster cream, daikon, seaweed
aged vinegar, virgin soy

Mud crab congee
chawanmushi, palm heart

Tartare of Wagyu
Ssamjang, crème fraîche,
seaweed and crisp grains

MAIN

set or alternate serve

Wild Caught Fish
Brassicas, Vichyssoise

Roasted Black Angus fillet
cipollini onion, wasabi

Lamb short loin
ice plant, green olives, zucchini
spinach purée, capers, pea shoots

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
cipollini onion, wasabi

additional \$50 per person

SIDES

Baby kipfler potatoes, seaweed, anchovy
Green beans, parsley and lime butter

DESSERT

set or alternate serve

Crème Caramel vs Mille-Feuille
The Chocolate Crackle
Australian cheese



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT MENU

CITY CIRCLE FOUR-COURSE

set serve

FIRST COURSE

Salad of confit root vegetables
goat's feta, smoked almonds
Sherry vinegar caramel

SECOND COURSE

Sashimi scallops
oyster cream, daikon, seaweed
aged vinegar, virgin soy

THIRD COURSE

Roasted Black Angus fillet
cipollini onion, wasabi

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
cipollini onion, wasabi

additional \$50 per person

FOURTH COURSE

The Chocolate Crackle



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

OPERA CIRCLE

Create an intimate, exclusive event in the Opera Circle with spacious seating on the top tier of the restaurant featuring views of the Opera House sails and the city beyond. This is the perfect space for a seated lunch event for up to 28 guests.



CAPACITY | 28 GUESTS

Up to 28 Guests over two tables
Maximum 14 guests on one table.

AVAILABILITY

LUNCH | Wednesday and Thursday

PRICE GUIDE

Three-Course Menu \$190 pp
Alternate serve entrée, choice main & choice dessert

MENU ADDITIONS

Chef's selection canapés (3 pieces) \$27pp
Appetisers from \$9
Australian cheese plate \$40
Sydney rock oysters, lemon
pepper granita \$54 per half-dozen

MINIMUM SPEND

LUNCH | January - October
Wednesday and Thursday \$6,000

LUNCH | November and December
Wednesday and Thursday \$7,000

Prices are inclusive of GST and valid to 30th of June 2024. For all event bookings a discretionary 10% service charge is added to the final bill as a gratuity paid directly to staff. Please note the service charge is not included in the minimum spend.

Menu selections are subject to change without notice based on seasonality and availability.
All beverages are charged on consumption.

SAMPLE EVENT MENU

OPERA CIRCLE THREE-COURSE

available for up to 28 guests

ENTRÉE

set or alternate serve

Salad of confit root vegetables
goat's feta, smoked almonds
Sherry vinegar caramel

Sashimi scallops
oyster cream, daikon, seaweed
aged vinegar, virgin soy

MAIN

choice of three

Wild Caught Fish
Brassicas, Vichyssoise

Roasted Black Angus fillet
cipollini onion, wasabi

Soft polenta and taleggio tart
Maitake, golden enoki, black garlic
chestnut, cipollini

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
cipollini onion, wasabi

additional \$50 per person

SIDES

Baby kipfler potatoes, seaweed, anchovy
Green beans, parsley and lime butter

DESSERT

choice of two

Crème Caramel vs Mille-Feuille
The Chocolate Crackle



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef



MENU ADDITIONS

MENU ADDITIONS

Chef's selection canapés (3 pieces) \$27pp
 Sydney rock oysters, lemon pepper granita
 Zucchini, goat's curd, pepita and hemp seed arancini
 Crostini of Ventricina salami and green olive butter

Additional canapés on arrival \$7-\$25 ea
Available for City Circle events only

Appetisers
Served to the dining tables for guests to share

Mount Zero marinated olives \$9 per bowl
 House smoked Wilunga almonds \$9 per bowl
 Sydney rock oysters, lemon pepper granita \$54 per half-dozen

Australian cheese plate \$40 ea



BENNELONG GIFTS

Bennelong Candle \$85

Signed Peter Gilmore book

From the Earth \$65



SAMPLE EVENT WINE LIST

CHAMPAGNE

Charles Heidsieck, Brut Réserve <i>Reims, France, NV</i>	215
Ruinart Blanc de Blancs, Brut, <i>Champagne, France, NV</i>	425

SPARKLING

Arras Blanc de Blancs, Sparkling <i>TAS, NV</i>	105
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WHITE WINE

Woods Crampton Riesling <i>Clare Valley, SA, 2022</i>	75
Voyager Estate Sauvignon Blanc Semillon <i>Margaret River, WA, 2022</i>	76
Wines of Merritt, Chenin Blanc <i>Margaret River, WA, 2021</i>	108
Sherrah, Fiano <i>McLaren Vale, SA, 2022</i>	74
Haddow & Dineen 'Grain of Truth' Pinot Gris <i>Tasmania, 2022</i>	125
Clarence House, Pinot Blanc <i>Tasmania, 2019</i>	83
Tyrrell's Vat 1, Semillon <i>Hunter Valley, NSW, 2017</i>	205
Domaine Naturaliste 'Florist', Chardonnay <i>Margaret River, WA, 2022</i>	90
Shaw + Smith 'M3', Chardonnay <i>Adelaide Hills, SA, 2022</i>	140

ROSÉ

Spinifex Rosé <i>Barossa Valley, SA, 2022</i>	74
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RED WINE

Shadowfax, Pinot Noir <i>Macedon Ranges, 2022</i>	95
Onannon, Pinot Noir <i>Mornington Peninsula, VIC, 2023</i>	98
Serafino, Grenache <i>McLaren Vale, SA, 2022</i>	88
Vinea Marson, Sangiovese <i>Heathcote, VIC, 2018</i>	96
The Coldstream Guard by Levantine Hill Cabernet Sauvignon <i>Yarra Valley, VIC, 2017</i>	94
Domaine A 'petit a' Cabernet Sauvignon <i>Coal River Valley, TAS, 2017</i>	130
Yalumba 'The Signature' Cabernet / Shiraz <i>Barossa Valley, SA, 2018</i>	180
Spinifex "Bete Noir" <i>Barossa Valley, SA, 2021</i>	100

Bennelong's Sommelier would be happy to consult with you regarding your wine selection. Please reach out to our events team for further information

Dessert and Fortified wine selections may be offered on request.

Please note, we require wine selections no later than 7 days prior to your event to ensure delivery. Every effort is made to provide you with your selection, however vintages and pricing is subject to change with.

SAMPLE EVENT BEVERAGES

BEER AND CIDER

4 Pines, Ultra Low 11
Sydney, NSW (non-alcoholic)

Heads of Noosa, Lager 3.5 (mid-strength) 14
Noosa, QLD

Sydney Beer Co, Lager 13
Sydney, NSW

Bridge Road Brewers, Beechworth Pale Ale 15
Beechworth, VIC

SODAS BY STRANGELOVE

Soda Water 8

Fancy Lemonade 9

Tonic Water 9

Dry Ginger Ale or Ginger Beer 9

Very Mandarin 12

Coca Cola or Coca Cola No Sugar 10

WATER

Strangelove Still 13

Strangelove Sparkling 13

COFFEE 7

Coffee By Single O – Killerbee Blend

TEA 7

Ttotaler Teas
Organic Pekoe, French Earl Grey
Organic Chamomile, After Dinner
Mint Organic Lemon and Ginger
Chai Yoga, Sencha Green Tea

EVENT COCKTAIL LIST

Both cocktails and mocktails are available by the glass with a predetermined number of cocktails confirmed prior to your event. We suggest cocktails are served within the first hour of your event.

COCKTAILS

Hemmingway's Toll 28
Havana Club 3yo rum, eucalyptus & honey syrup, pink grapefruit, lime, mint

Southside 27
Tanqueray London dry gin, lime, mint, sugar

Village Vanguard 30
Tanqueray London dry gin, Mary St. raspberry gin, green juice blend, yuzu & honey syrup, lemon

Bennelong Martini 28
Strawberry & Coconut infused vodka, passionfruit, mandarin and vanilla syrup

Tommie's 29
Don Julio Blanco Tequila, organic agave, fresh lime

Espresso Martini 28
Ketel One vodka, Mr Black coffee liqueur, coffee, sugar

Seven Seas of Rye 30
Ron Zacapa 23, Bulleit Rye, Cynar, honey, two kinds of bitters

MOCKTAILS

Passionfruit & Vanilla 20
Passionfruit, mandarin oil, vanilla syrup

Raspberry & Eucalyptus 20
Seedlip Grove, raspberry puree, honey & eucalyptus syrup, lemon, dry mandarin soda

SPIRITS, DIGESTIFS AND FORTIFIED

Bennelong is also pleased to offer our extensive bar list for guests who would like to include the service of spirits and digestifs.



BENNELONG

Sydney Opera House
Bennelong Point
Sydney, NSW 2000

(61 2) 8275 8290

events@finkgroup.com.au