



BENNELONG

Celebrate your Milestones with *fink*

Gildas

FIREDOOR BENNELONG QUAY

Beach
BYRON BAY

OTTO





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



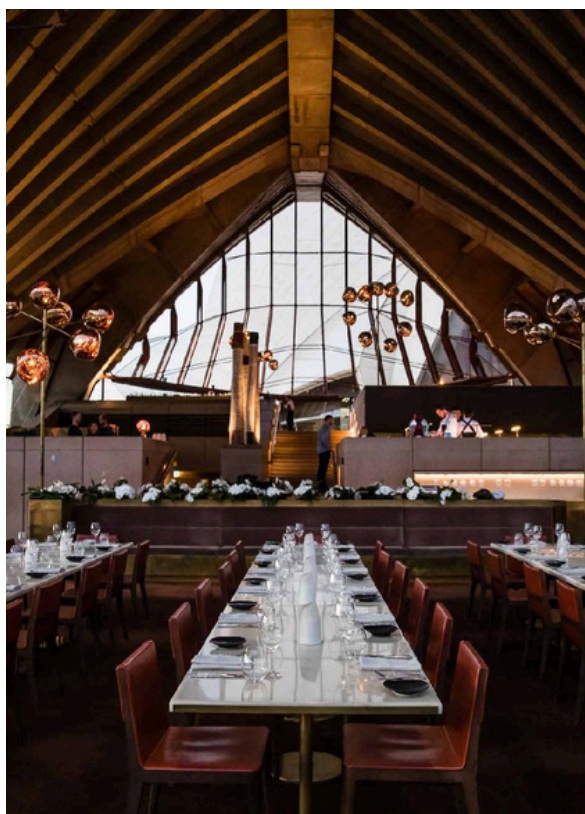
“FOOD
INSPIRED
BY
NATURE”

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 \$200pp
Set menu or alternative serve - 2 options per course

Three-Course Choice Menu \$230pp
Choice of two options per course - limited to 50 guests

Four-Course Set Menu \$260pp

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 December 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	\$18	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 + 2 desserts
(please select 7 different canapés, 2 bowls and 3 desserts)

FIVE HOUR CANAPÉ EVENT | 12 canapés + 3 bowl + 2 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 Japanese white turnip
pickled apple, kohlrabi, stracciatella
pistachio, ice plant, verjus

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
broad beans, fennel, pea shoots, capers
whole lemon purée, Beurre Blanc

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
Fioretto, vinaigrette

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 Japanese white turnip
pickled apple, kohlrabi, stracciatella
pistachio, ice plant, verjus

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 \$200pp
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 December 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 Japanese white turnip
pickled apple, kohlrabi, stracciatella
pistachio, ice plant, verjus

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

MAIN

choice of three

Wild caught fish
broad beans, fennel, pea shoots, capers
whole lemon purée, Beurre Blanc

Roasted Black Angus fillet
cipollini onion, wasabi

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

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
cipollini onion, wasabi

additional \$50 per person

SIDES

Baby kipfler potatoes, seaweed, anchovy
Fioretto, vinaigrette

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		ROSÉ	
Charles Heidsieck, Brut Réserve <i>Reims, France, NV</i>	215	Spinifex Rosé <i>Barossa Valley, SA, 2022</i>	74
SPARKLING		RED WINE	
Arras Blanc de Blancs, Sparkling <i>TAS, NV</i>	105	Shadowfax, Pinot Noir <i>Macedon Ranges, 2022</i>	95
		<i>Onannon, Pinot Noir</i>	98
		<i>Mornington Peninsula, VIC, 2023</i>	
WHITE WINE		Vinea Marson, Sangiovese <i>Heathcote, VIC, 2018</i>	96
Woods Crampton Riesling <i>Clare Valley, SA, 2022</i>	75	Ashbrook Estatel Cabernet Sauvignon <i>Margaret River, WA, 2019</i>	94
Voyager Estate Sauvignon Blanc Semillon <i>Margaret River, WA, 2022</i>	76	Joshua Cooper Cabernet Blend <i>Pyrenees, VIC, 2023</i>	150
Wines of Merritt, Chenin Blanc <i>Margaret River, WA, 2021</i>	108	Spinifex "Bete Noir" <i>Barossa Valley, SA, 2021</i>	100
Sherrah, Fiano <i>McLaren Vale, SA, 2022</i>	74	Hently Farm 'The Beat' Shiraz <i>Barossa Valley, SA, 2018</i>	295
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>	220		
Domaine Naturaliste 'Florist', Chardonnay <i>Margaret River, WA, 2022</i>	90		
Shaw + Smith 'M3', Chardonnay <i>Adelaide Hills, SA, 2022</i>	140		

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

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