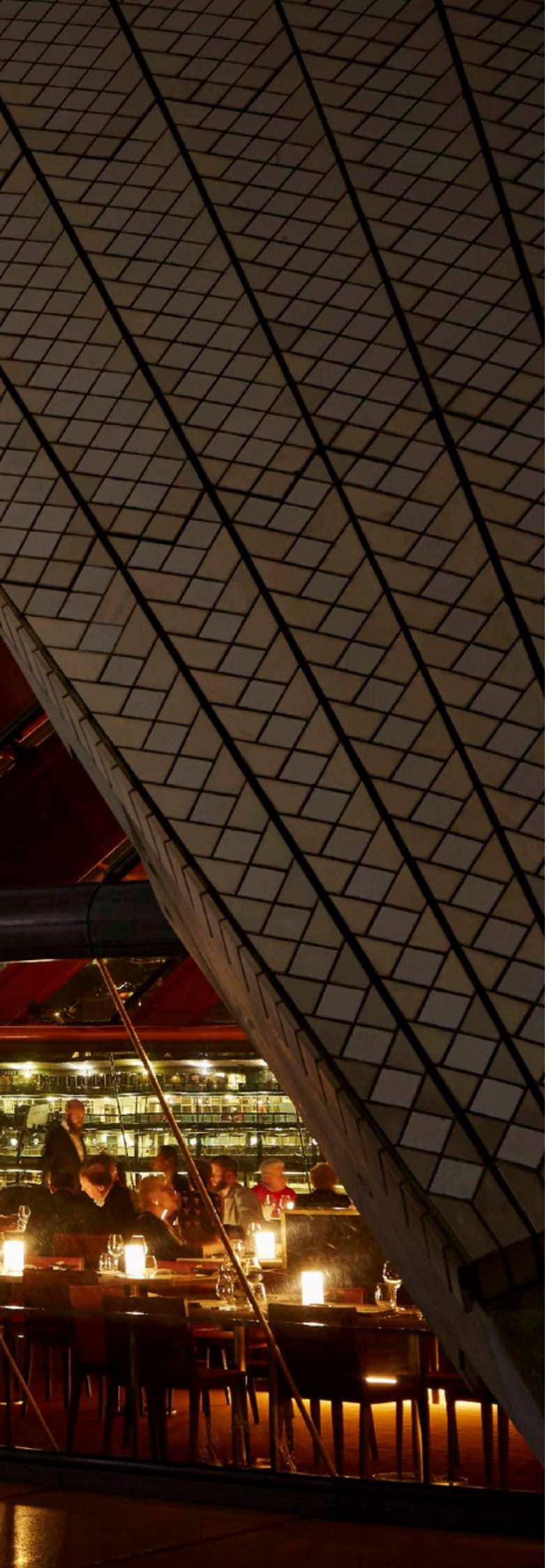
BENNELONG

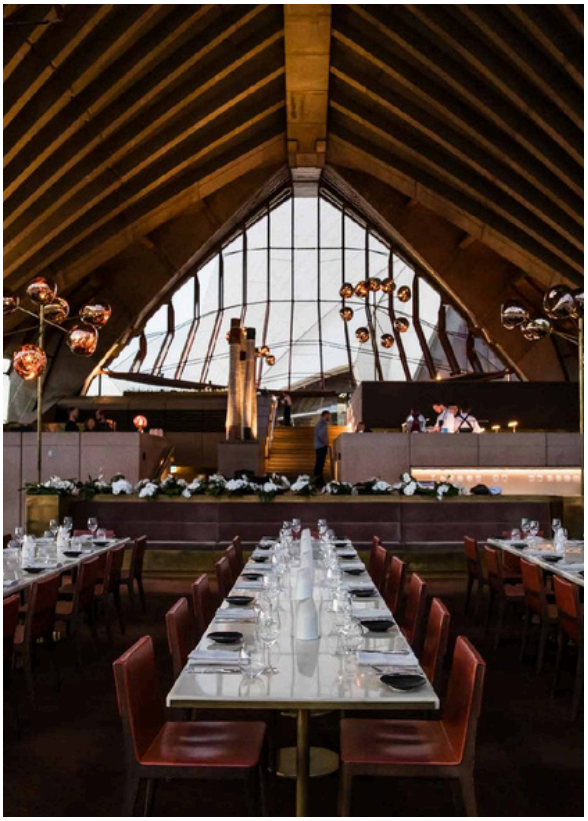


BENNELONG

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.

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,



CAPACITY
SEATED | 100 guests

AVAILABILITY
LUNCH - Seated only | Monday - Sunday
DINNER | Monday - Sunday

PRICE GUIDE

Three-Course Menu	$235pp
Set menu or alternative serve - 2 options per course	
Three-Course Choice Menu	$265pp
Choice of two options per course - limited to 50 guests	
Four-Course Set Menu	$285pp
**available for dinner only*	

MINIMUM SPEND

LUNCH | January - November	
Monday - Thursday	$18,000
Friday - Sunday	$40,000
LUNCH | December	
Monday - Thursday	$23,000
Friday - Sunday	$40,000
DINNER	
Sunday - Thursday	$65,000
Friday - Saturday	$71,000

Prices are inclusive of GST. 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

CITY CIRCLE THREE-COURSE

available for up to 100 guests

ENTRÉE

set or alternate serve

Salad of persimmon and golden beetroot
goats' feta, hazelnut
caramelised Chardonnay vinegar

Marron, finger lime
cultured cream
cucumber, ume
Manjimup, WA, Australia

Spanner crab dumpling
brown butter emulsion
golden tapioca
Fraser Island, QLD, Australia

Raw yellowfin tuna
kohlrabi remoulade, anchovy aioli
seaweed
Mooloolaba, QLD, Australia

MAIN

set or alternate serve

Aquna Murray Cod
wilted garden greens
bergamot
Griffith, NSW, Australia

Grassfed O'Connor Angus beef
Shiitake mushrooms
potato purée, Madeira

Gundagai lamb
Tuscan kale, garden herb purée
green olive emulsion

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
Shiitake mushrooms
potato purée, Madeira
additional $50 per person

SIDES

Dutch cream potatoes, seaweed, anchovy
Red velvet lettuce, fine herbs, Cabernet Sauvignon vinaigrette

DESSERT

set or alternate serve

Crème caramel, pineapple, lime, vanilla

Chocolate velvet, prunes
hazelnuts, Holy Zabaione

Rob Cockerill
Executive Head Chef

SAMPLE EVENT MENU

CITY CIRCLE FOUR-COURSE

set serve

FIRST COURSE

Salad of persimmon and golden beetroot
goats' feta, hazelnut
caramelised Chardonnay vinegar

SECOND COURSE

Raw yellowfin tuna
kohlrabi remoulade
anchovy aioli, seaweed
Mooloolaba, QLD, Australia

THIRD COURSE

Grassfed O'Connor Angus beef
Shiitake mushrooms
potato purée, Madeira

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
Shiitake mushrooms
potato purée, Madeira
additional $50 per person

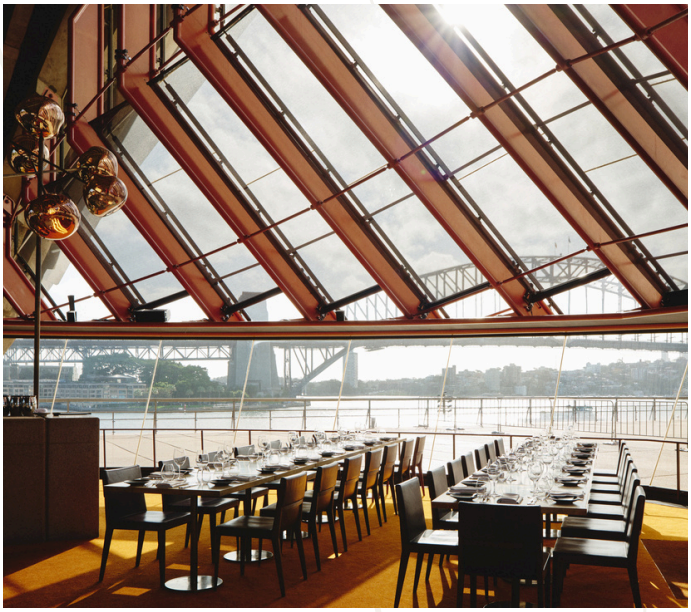
FOURTH COURSE

Chocolate velvet, prunes
hazelnuts, Holy Zabaione

Rob Cockerill
Executive Head Chef

DRESS CIRCLE

Create an intimate, exclusive event in the Dress Circle with spacious seating on the top tier of the restaurant featuring views of the Harbour Bridge.
This is the perfect space for a seated lunch event for up to 30 guests.



CAPACITY | 30 GUESTS

Up to 30 Guests over two tables
Maximum 15 guests on one table.

AVAILABILITY

LUNCH | Monday, Tuesday, Wednesday and Thursday

PRICE GUIDE

Three-Course Menu	$235pp

Alternate serve entrée, choice main & choice dessert

MENU ADDITIONS

Chef's selection canapés (3 pieces)	$27pp
Appetisers	from $7
Australian cheese plate	$48
Sydney Rock oysters, lemon pepper granita *South Coast NSW, Australia*	$54 per half-dozen

MINIMUM SPEND

LUNCH | January - October Monday to Thursday	$6,000
LUNCH | November and December Monday to Thursday	$7,000

Please note, for all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for staff. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST and are valid for 3 months. We will be pleased to honour the minimum food and beverage spending requirement quoted at the time of booking, however menu and beverage pricing is subject to change.

Pricing for bookings enquiries 12 months in advance is not available with minimum spend requirements, menu and beverage pricing to be confirmed. As dates become available, 12 months in advance, we will be pleased to advise pricing applicable at that time. Should you wish to go ahead, the minimum spend confirmed at the time of booking will be honoured, however, any subsequent increases in menu and beverage pricing will apply. Prices are inclusive of GST.

SAMPLE EVENT MENU

DRESS CIRCLE THREE-COURSE

available for up to 28 guests

ENTRÉE

set or alternate serve

Salad of persimmon and golden beetroot
goats' feta, hazelnut
caramelised Chardonnay vinegar

Raw yellowfin tuna
kohlrabi remoulade
anchovy aioli, seaweed
Mooloolaba, QLD, Australia

MAIN

choice of three

Aquna Murray Cod
wilted garden greens
bergamot
Griffith, NSW, Australia

Grassfed O'Connor Angus beef
Shiitake mushrooms
potato purée, Madeira

Raviolo of chestnut and ricotta
black garlic
Jerusalem artichoke

ADDITIONAL SUPPLEMENT

Roasted Wagyu fillet 5+
Shiitake mushrooms
potato purée, Madeira

additional $50 per person

SIDES

Dutch cream potatoes, seaweed, anchovy
Red velvet lettuce, fine herbs, Cabernet Sauvignon vinaigrette

DESSERT

choice of two

Crème caramel, pineapple, lime, vanilla

Chocolate velvet, prunes
hazelnuts, Holy Zabaione

Rob Cockerill
Executive Head Chef

MENU ADDITIONS

Chef's selection canapés (3 pieces)

Available for Dress Circle and City Circle events

Sydney Rock oysters, lemon pepper granita — $27 pp
South Coast, NSW, Australia

Chestnut, truffle and shiitake arancini

Wagyu bresaola panisse, brown butter aioli

Canapés on arrival

Available for City Circle events only

Sydney Rock oysters, lemon pepper granita *South Coast, NSW, Australia*	$9
Caviar, buckwheat blinis, cultured cream *Imported from Uruguay*	$42
Young pea, liquorice kombu, crème fraîche tart	$10
Scallop tart, finger lime *Hervey Bay. QLD, Australia*	$14
Poached marron, lemon jam, cultured cream buckwheat pikelets *Manjimup, WA, Australia*	$18
Wagyu bresaola panisse, brown butter aioli	$11
Chestnut, truffle and shiitake arancini	$7
Suckling pig sausage roll	$9
Prawn toast, fermented chilli *Mooruchydoore, QLD, Australia*	$11
Crostini of Ventricini salami, green olive butter	$9

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 *South Coast, NSW, Australia*	$54 per half-dozen
Australian cheese plate	$48 ea

SAMPLE EVENT WINE LIST

CHAMPAGNE

Charles Heidsieck, Brut Réserve *Reims, France, NV*	220
NV Ruinart Rosé Brut *Reims, Champagne, France, NV*	445
KRUG 'Grande Cuvée 173ème' Brut *Reims, Champagne, France, NV*	665

SPARKLING

Arras 'Blanc de Blancs', Sparkling *Tas, NV*	105

WHITE WINE

Best's 'Great Western', Riesling *Grampians, Vic*	85
Yabby Lake, Pinot Gris *Mornington Peninsula, Vic*	95
Clarence House, Pinot Blanc *Coal River Valley, Tas*	83
Craggy Range 'Te Muna Road' Sauvignon Blanc Martinborough, NZ	95
Cullen, Sauvignon, Semillon Blend *Margaret River, WA*	95
Tyrrell's 'HVD', Semillon *Hunter Valley, NSW*	100
Tyrrell's 'Vat 1', Semillon *Hunter Valley, NSW*	220
Wines of Merritt, Chenin Blanc *Margaret River, WA,*	115
Shaw + Smith 'M3', Chardonnay *Adelaide Hills, SA*	155
Elanto Vineyards, Chardonnay *Mornington Peninsula, Vic*	250

ROSÉ

Spinifex Rosé *Barossa Valley, SA*	79
Vinden 'The Headcase' *Hunter Valley, NSW*	100

RED WINE

Shadowfax, Pinot Noir *Macedon Ranges, Vic*	105
Elanto Vineyards, Pinot Noir *Mornington Peninsula, Vic*	250
Protero, Nebbiolo *Adelaide Hills, SA*	125
Ashbrook Estate, Cabernet Sauvignon *Margaret River, WA*	95
Hickinbotham 'Trueman' Cabernet Sauvignon *McLaren Vale, SA*	310
Yalumba 'Samuel's Collection' Cabernet, Shiraz Blend *Barossa Valley, SA*	70
Craggy Range, 'Gimblett Gravels', Syrah *Hawke's Bay, NZ*	145
Tyrrell's 'Old Hillside', Shiraz *Hunter Valley, NSW*	155
Hentley Farm 'The Beast', Shiraz *Barossa Valley, SA*	295

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

Hiatus Beers NAPL (non-alcoholic) 12
Sydney, NSW

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

Burleigh Brewing Co, Slow Brewed Lager 14
Gold Coast, Qld

Bridge Road Brewers, Beechworth Pale Ale 15
Beechworth, Vic

SODAS BY FEVER TREE

Soda Water 10
Lemonade 10
Indian Tonic Water 10
Dry Ginger Ale 10
Non-alcoholic Ginger Beer 12

Coca Cola or Coca Cola No Sugar 10

WATER

Apani Still 13
Apani Sparkling 13

COFFEE 8

Coffee By Vittoria – Cinque Stelle

TEA 8

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

The Bee Keeper 28
Tanqueray London Dry gin, local honey, yuzu, lemon

Sunburnt Letter
Bird's of Isle Bunya Nut rum, honey & eucalyptus, sparkling, lime 29

Ain't it Fun
Strawberry & Coconut infused vodka, passionfruit, mandarin and vanilla 28

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

Espresso Martini
Ketel One vodka, White Possum coffee liqueur, coffee, agave 28

Seven Seas of Rye
Ron Zacapa 23, Bulleit Rye, Cynar, local honey, two kinds of bitters 34

MOCKTAILS

Passionfruit & Vanilla
Passionfruit, mandarin oil, vanilla 22

Raspberry & Eucalyptus
Barnes & Brown Countess Cora, raspberry, honey and eucalyptus, lemon, yuzu, lime soda 22

Lychee & Mint Tea 22
Milk clarified lychee & teas, citruses & honey, after-dinner mint

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.

SAMPLE EVENT BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

2 Hour Duration	$95 per adult
3 Hour Duration	$110 per adult
4 Hour Duration	$125 per adult
5 Hour Duration	$135 per adult

SPARKLING
NV Arras Blanc de Blancs, Tas

RIESLING
Best's Great Western, Grampians, Vic

ROSÉ
Spinifex, Barossa Valley, SA

SHIRAZ
Yalumba Samuel's Collection, Barossa Valley, SA

BEER
Hiatus Beers, NAPL Lager (non-alc.), Sydney
Burleigh Brewing Co., Slow Brewed Lager, Gold Coast

Sparkling Mineral Water, Soft Drinks, Juice

PREMIUM BEVERAGE PACKAGE

2 Hour Duration	$135 per adult
3 Hour Duration	$160 per adult
4 Hour Duration	$180 per adult
5 Hour Duration	$195 per adult

SPARKLING
MV Clover Hill Exceptionelle, Tas

CHARDONNAY
Seguinot Bordet, Chablis, France

ROSÉ
Clos Sainte Magdeleine, Côtes de Provence, France

SYRAH
Craggy Range, Gimblett Gravels, Hawke's Bay, NZ

BEER
Hiatus Beers, NAPL Lager (non-alc.), Sydney
Burleigh Brewing Co., Slow Brewed Lager, Gold Coast

Sparkling Mineral Water, Soft Drinks, Juice

PACKAGE CHAMPAGNE SUPPLEMENT

Replace the sparkling wine in either beverage package with
Charles Heidsieck Champagne for an additional $95 per adult.

OPTIONAL TOAST ADDITIONS

Optional toast – Sparkling (for speeches) per bottle
NV Arras Blanc de Blancs, Tasmania $105
NV DAOSA 'Natural Reserve 8th Release' Adelaide Hills, SA $120

Optional toast - Champagne (for speeches) per bottle
NV Charles Heidsieck Brut Reserve, *Reims, France* $220
NV Charles Heidsieck Rosé Reserve, *Reims, France* $390

Please note, wine inclusions may change and will be confirmed closer to the date of your event.
We require wine selections no later than 14 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 without notice.

Changes or additions to the beverage packages are not available.

BENNELONG

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Bennelong Point
Sydney, NSW 2000

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