



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 18 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



BENNELONG EXPERIENCES

Enhance your event with a curated Bennelong experience. Please speak with our Events Team for further information and pricing.

CHEF EXPERIENCES

Welcome & Introduction to Bennelong

Add a special touch to your event with a welcome from Executive Chef Peter Gilmore or Head Chef Rob Cockerill. Once your guests have taken a seat, the chef will welcome your party and talk through the Bennelong menu.

Welcome, Introduction and Q & A Session with Peter Gilmore*

Chef Peter Gilmore is celebrated all over the world. Enhance your event with Peter welcoming your guests once seated, talking through the menu and then giving them the opportunity to ask questions and chat with the chef who has guided Bennelong and Quay to being two of Australia's most awarded restaurants.

*Q&A is only available for exclusive hire events and Monday – Wednesday lunch events.

Cured & Cultured Masterclass

Join our talented chefs beneath the sails of the Sydney Opera House for a masterclass at the Cured & Cultured Counter. A truly unique and exclusive experience, guests gather around the counter to gain insights and learn everything from where Bennelong sources ingredients, through to how we prepare a selection of signature Bennelong dishes. At the end of the masterclass, guests will take their seat in The Circle to enjoy a menu specially selected for them by the chef, matched with premium Australian wines.

SOMMELIER EXPERIENCES*

Blind Tasting Masterclass

On arrival enjoy the fun of a blind wine tasting. Bennelong's sommelier will present a mystery white and red wine, guiding you through a deductive tasting process used by the world's best wine experts. Your personal sommelier will then be on hand for the duration of your lunch or dinner, to assist with wine selections throughout.

Choose Your Own Wine Adventure

Love South Australian wine? Hunter Shiraz? Have you always wanted to compare Chardonnay from Australia's different wine regions? Choose your own wine journey across our three course lunch or dinner menu. A step-by-step process designed by our head sommelier will allow you to select the regions and varietals that most appeal to you. Your personal sommelier will present these wines throughout including insights into the specifics of particular regions and grapes.

Bennelong Wine Club

Hosted by Bennelong's Head Sommelier, Wine Club is the ideal lunch gathering for wine enthusiasts. Choose your favourite wine region or varietals, enjoy canapes and Champagne on arrival, followed by a 30 minute Masterclass including regional history, climate, soils, vintages and top producers. Our three course menu will then be matched with wine flights per course; your personal sommelier introducing each with tasting notes and insights.

*Sommelier Experiences are available in The Circle or at The Table.



THE SPACES



THE VENUE

Housed within the World Heritage listed Sydney Opera House precinct, this venue is arguably one of the most iconic Australian venues available today.

With views over Circular Quay and the The Royal Botanic Gardens, The Venue offers Sydney's most spectacular dining room for larger events. Exclusively seating up to 100 guests with the option of enjoying the dazzling upper tier for pre-dinner drinks and canapés. The venue also holds up to 300 guests for a cocktail canapé event.

With a limited number of exclusive restaurant hires per year, Bennelong is arguably one of the most impressive Sydney event venues available today.



THE VENUE

SEATED - CAPACITY | 100 GUESTS

SIT DOWN - PRICE GUIDE

LUNCH

2 Course Venue Menu (Mon - Wed)	\$115 pp
3 Course Venue Menu (2 options per course alternate serve)	\$150 pp

DINNER 3 Course Venue Menu (2 options alternate serve)	\$150 pp
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Choice menu surcharge (2 options choice menu - limited to 60 guests)	\$15 pp
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4 Course Set Menu	\$185 pp
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OPTIONS

Cheese Course	\$15 pp
Canapés on arrival	\$6 -25 ea

CANAPÉS - CAPACITY | 300 Guests (evening events only)

CANAPÉS - PRICE GUIDE (food only)

Piece canapes	\$6 -25 ea
Bowl food	\$16-25ea
Dessert canapes	\$7 -12 ea

MINIMUM SPEND

LUNCH - SIT DOWN

Monday - Wednesday January - December	\$8,000
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LUNCH - SIT DOWN

Thursday - Sunday January - October	\$30,000
November - December	\$40,000

DINNER

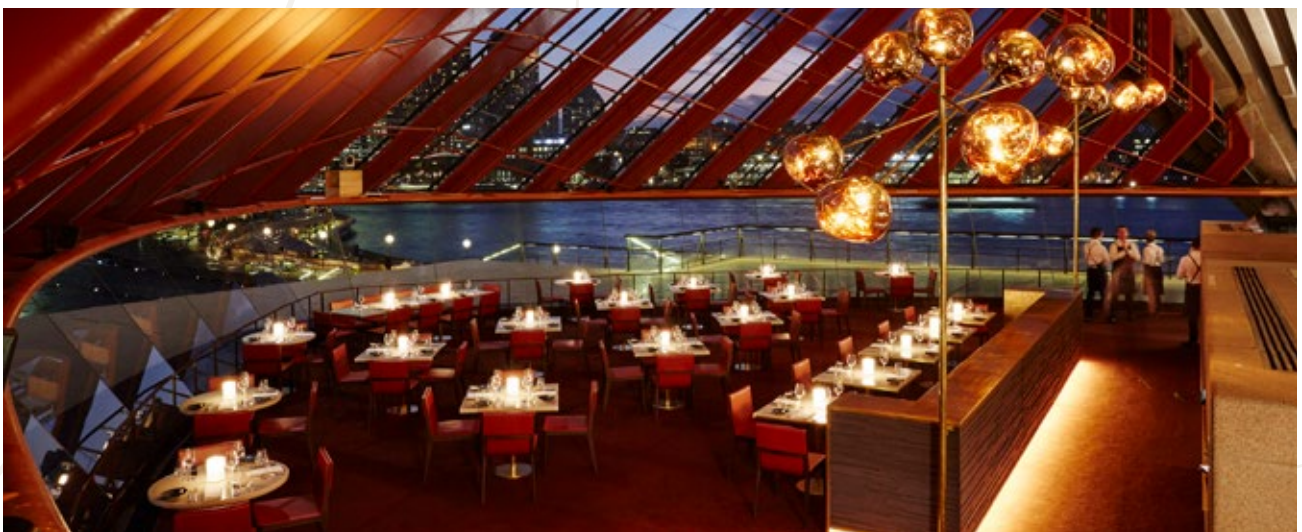
January - October	\$50,000
Sunday - Thursday	\$70,000
Friday - Saturday	\$70,000
November - December	\$70,000
Sunday - Thursday	\$70,000
Friday - Saturday	\$80,000

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend.

All prices quoted are inclusive of GST

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

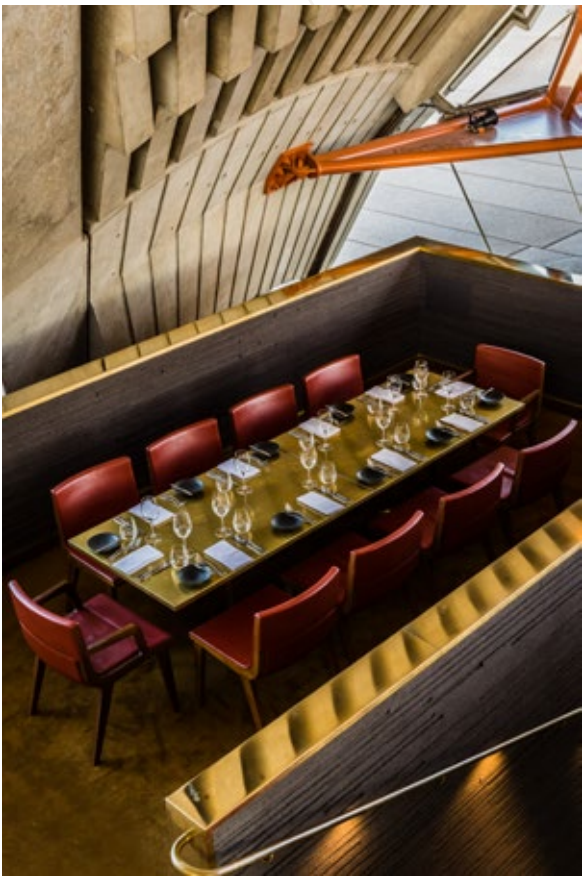
Prices valid for 3 months.



THE TABLE

The Table offers an exclusive and intimate dining space in the heart of the restaurant. This semi-private dining room provides discretion and privacy without being removed from the buzz of the restaurant.

With a dedicated waiter providing exceptional service, The Table is the perfect space for an intimate lunch or dinner in one of Australia's greatest venues. The table seats up to 10 guests.



CAPACITY LUNCH OR DINNER | 10 GUESTS

PRICE GUIDE

LUNCH | Thursday - Sunday

3 Course Group Menu \$150 pp

DINNER | Monday - Sunday

3 Course Group Menu \$150 pp

OPTIONS

Additional Appetisers from

Cured and Cultured \$9 - \$36

Cheese Course \$15 pp

Menu selections are subject to change without notice based on seasonality and availability.

All beverages are charged on consumption.

MINIMUM SPEND

LUNCH | Thursday - Sunday \$2,500

DINNER | Monday - Sunday \$2,500

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend. All prices quoted are inclusive of GST Prices valid for 3 months.

THE CIRCLE

SEATED EVENT

The Circle dining room has been designed as a spacious platform, offering a view over the entire restaurant. Situated on the top tier of the venue featuring views across the water. Perfect for a seated or cocktail event or celebration.



CAPACITY | LUNCH OR DINNER

Up to 14 Guests on 1 table - Non-exclusive
 up to 28 Guests over two tables - Exclusive
 Maximum 14 guests on one table.

PRICE GUIDE

LUNCH

2 Course Circle Menu (Mon - Wed)	\$115 pp
3 Course Circle Menu	\$150 pp

DINNER 3 Course Circle Menu	\$150 pp
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Canapés on arrival	\$6 -25 ea
Additional Cheese Course	\$15 pp

The 3 course The Circle menu is made up of entrees designed to share from Bennelong's Cured & Cultured menu, followed by a choice main and dessert.

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

MINIMUM SPEND

LUNCH Monday - Wednesday	\$3,000
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LUNCH Thursday-Sunday	
Non exclusive for up to 14 Guests	\$2,000
Exclusive for up to 28 Guests	\$3,000

DINNER Sunday - Thursday	
Non exclusive for up to 14 Guests	\$2,500
Exclusive for up to 28 Guests	\$5,000

DINNER Friday & Saturday	
Non exclusive for up to 14 Guests	\$2,500
Exclusive for up to 28 Guests	\$6,000

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the minimum spend.

The total bill for the booking is to be paid in full at the completion of your meal.

All prices quoted are inclusive of GST Prices valid for 3 months.

THE CIRCLE

CANAPE EVENT

The Circle can also hold up to 60 guests for a cocktail canapé style event.



CAPACITY & AVAILABILITY

LUNCH & DINNER

Monday - Sunday

60 guests

PRICE GUIDE (FOOD ONLY)

Piece canapes

\$6 - 25 ea

Bowl food

\$16 - 25 ea

Dessert canapes

\$7 - 12 ea

MINIMUM SPEND

LUNCH | Monday - Sunday

\$4,000

DINNER | Monday - Sunday

\$6,000

For all group reservations a discretionary 10% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the minimum spend.

The total bill for the booking is to be paid in full at the completion of your meal.

All prices quoted are inclusive of GST Prices valid for 3 months.

SAMPLE EVENT MENU

THE VENUE

For groups 28 - 100 guests Bennelong exclusive venue hire

ENTREE

Raw ocean trout
green apple, fennel, cultured cream
smoked roe & finger lime

Salad of stracciatella, zucchini, falafel, lemon jam
nuts, herbs & summer blossoms

Blue Swimmer crab congee
umami custard, roasted seaweed

Smoked wagyu tartare
pickled mushrooms, crispy tendon
sesame, miso, cultured cream

MAIN

Wild caught fish
agretti, baby leeks, ice plant
oyster cream, salted lime

Aged Kurobuta pork chop
young garlic, barletta onions
liquorice kombu, sorrel, apple vinegar

Roasted fillet of beef
truffle, black garlic, hazelnut

Koshihikari rice, silken tofu
shiitake mushrooms, nori
sesame & perilla

DESSERT

White peach granita & ice cream

Chocolate cake from across the water

Australian cheese



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT MENU

THE TABLE MENU

For groups 9-12 guests at The Table

ENTRÉE

Salad of stracciatella, zucchini, falafel, lemon jam
nuts, herbs & summer blossoms

Smoked wagyu tartare
pickled mushrooms, crispy tendon
sesame, miso, cultured cream

Squid shiitake noodles
koji butter, crisp chicken skin
sesame, black garlic, broomcorn

Blue Swimmer crab congee
umami custard, roasted seaweed

MAIN

Wild caught fish
agretti, baby leeks, ice plant
oyster cream, salted lime

Aged Kurobuta pork chop
young garlic, barletta onions
liquorice kombu, sorrel, apple vinegar

Tasmanian free-range chicken
hazelnut emulsion, autumn truffle

Three-milk curd ravioli
green almonds, preserved lemon
sourdough crumb, cucumber flowers

DESSERT

White peach Bellini

Chocolate cake from across the water

Australian Cheese



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT MENU

THE CIRCLE

For groups of 12 - 28 guests in the Circle

ENTRÉE ALL SERVED TO SHARE

Salad of stracciatella, zucchini, falafel, lemon jam
nuts, herbs & summer blossoms

Raw ocean trout
green apple, fennel, cultured cream
smoked roe & finger lime

Crostini of Ventricina salami & green olive butter

MAIN

Wild caught fish
agretti, baby leeks, ice plant
oyster cream, salted lime

Roasted fillet of beef
truffle, black garlic, hazelnut

Koshihikari rice, silken tofu
shiitake mushrooms, nori
sesame & perilla

DESSERT

White peach Bellini

Chocolate cake from across the water

Australian Cheese

Dessert canapes available in place of individually plated desserts



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT MENU

CANAPÉS - THE VENUE

PIECE CANAPES

Sydney rock oysters, lemon pepper, granita *With caviar	\$5.50 \$25
Caviar, buckwheat blinis, cultured cream	\$25
Young pea, licorice kombu creme fraiche tart	\$7
Mini crumpet, smoked trout roe	\$8
King prawn sesame toast	\$9
Raw ocean trout, apple, fennel tart	\$7
Yabby, lemon jam, cultured cream buckwheat pikelets	\$9
Suckling pig sausage roll, black garlic	\$7
Wagyu tartare, toasted pitta	\$7
Crostini of Ventricina salami & green olive butter	\$8
Zucchini, goats curd, pepita & hemp seed arancini	\$7

SUBSTANTIAL CANAPES

Young vegetable and stracciatella salad (bowl)	\$16
Roasted pumpkin & pine nut risotto (bowl)	\$16
Blue swimmer crab custard, roasted seaweed (bowl)	\$20
Braised beef cheek yorkie	\$10
DESSERT CANAPES	
Vovo biscuit	\$7
Mini citrus meringue tart	\$7
Mini five textured chocolate cake	\$8
Cherry jam lamington (bowl)	\$15

RECOMMENDATIONS

2 HOUR CANAPE EVENT | 6 canapes + 1 bowl + 1 dessert

*Available for lunch events only

(please select 6 different canapes, 1 bowl & 1 dessert)

3 HOUR CANAPE EVENT | 8 canapes + 2 bowls + 2 desserts

(please select 7 different canapes, 2 bowls & 2 desserts)

4 HOUR CANAPE EVENT | 10 canapes + 3 bowls + 2 desserts

(please select 8 different canapes, 3 bowls & 2 desserts)

*Pricing is dependent on menu selections



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT MENU

CANAPÉS - THE CIRCLE

PRE-LUNCH OR DINNER CANAPÉ MENU

Sydney rock oysters, lemon pepper, granita *With caviar	\$5.50 \$25	King prawn sesame toast	\$9
Caviar, buckwheat blinis, cultured cream	\$25	Crostini of Ventricina salami & green olive butter	\$8
Yabby, lemon jam, cultured cream buckwheat pikelets	\$9	Suckling pig sausage roll, black garlic	\$7
		Zucchini, goats curd, pepita & hemp seed arancini	\$7

CANAPÉ EVENT MENU

PIECE CANAPES

Sydney rock oysters, lemon pepper, granita *With caviar	\$5.50 \$25
Caviar, buckwheat blinis, cultured cream	\$25
Young pea, licorice kombu creme fraiche tart	\$7
Wagyu tartare, toasted pitta	\$7
King prawn sesame toast	\$8
Yabby, lemon jam, cultured cream buckwheat pikelets	\$9
Suckling pig sausage roll, black garlic	\$7
Crostini of Ventricina salami & green olive butter	\$8
Zucchini, goats curd, pepita & hemp seed arancini	\$7

SUBSTANTIAL CANAPES

Young vegetable and stracciatella salad (bowl)	\$16
Blue swimmer crab, roasted seaweed (bowl)	\$20

DESSERT CANAPES

Vovo biscuit	\$7
Mini citrus meringue tart	\$7
Mini five textured chocolate cake	\$8



Peter Gilmore, Executive Chef

Rob Cockerill, Head Chef

SAMPLE EVENT WINE LIST

SPARKLING

Stefano Lubiana, Brut <i>Granton, Tasmania, NV</i>	90
Arras, EJ Carr, Late Disgorged, Brut <i>Pipers River, Tasmania, 2004</i>	376
Henschke, Johanne Ida Selma'. MD <i>Blanc des Noirs, Lenswood, South Australia, MV</i>	159
Clover Hill, Brut Rose <i>Pipers River, Tasmania, NV</i>	96

CHAMPAGNE

Charles Heidsieck, Brut Réserve <i>Reims, France, NV</i>	190
Ruinart, Blanc de Blancs <i>Reims, France, NV</i>	270
Louis Roederer, Blanc de Blancs <i>Reims, France, 2011</i>	290
Krug 'Grand Cuvée' 166eme Edition <i>Reims, France, MV</i>	525
Taittinger, Prestige Brut Rosé <i>Reims, France, NV</i>	245

MEDITERRANEAN VARIETALS

Chalmers, Vermentino <i>Heathcote, Victoria, 2018</i>	80
Jim Barry, Assyrtiko <i>Clare Valley, South Australia, 2018</i>	80

CONTINENTAL VARIETALS

Symphonia, Pinot Grigio <i>King Valley, Victoria, 2019</i>	60
Yabby Lake, Pinot Gris <i>Mornington Peninsula, Victoria, 2019</i>	80

RIESLING

Vickery 'Watervale' <i>Clare Valley, South Australia, 2018</i>	60
Massena, Stonegarden Vineyard <i>Eden Valley, South Australia, 2017</i>	70
Rieslingfreak, No 2 - Polish Hill River <i>Clare Valley, South Australia, 2018</i>	90
Frankland Estate, Poison Hill <i>Frankland River, Western Australia, 2018</i>	98
Grosset, Springvale <i>Clare Valley, South Australia, 2019</i>	114
Crawford River, Reserve <i>Henty, Victoria, 2008</i>	210

SAUVIGNON BLANC

The Lane, Block 10 <i>Adelaide Hills, South Australia, 2019</i>	65
Voyager Estate, Sauvignon Blanc Blend <i>Margaret River, Western Australia, 2018</i>	68
Gembrook Hill <i>Yarra Valley, Victoria, 2017</i>	88
Mount Mary, Triolet Sauvignon Blanc Blend <i>Yarra Valley, Victoria, 2017</i>	195

SEMILLON

Brokenwood <i>Hunter Valley, New South Wales, 2019</i>	60
Andrew Thomas, Braemore <i>Hunter Valley, New South Wales, 2014</i>	132
Tyrrell's, Vat 1 <i>Hunter Valley, New South Wales, 2014</i>	160

CHARDONNAY

McWilliams, 660 Reserve <i>Tumbarumba, New South Wales, 2018</i>	60
Oakridge, Barkala Ridge <i>Yarra Valley, Victoria, 2018</i>	80
Thompson Estate, <i>Margaret River, Western Australia, 2018</i>	85
Shaw + Smith, M3 <i>Adelaide Hills, South Australia, 2018</i>	110
Tyrrell's, Vat 47 <i>Hunter Valley, New South Wales, 2017</i>	150
Lake's Folly <i>Hunter Valley, New South Wales, 2018</i>	210
Mount Mary <i>Yarra Valley, Victoria, 2017</i>	212
Leeuwin Estate, Art Series <i>Margaret River, Western Australia, 2016</i>	260

ROSÉ

Ministry of Clouds <i>McLaren Vale, South Australia, 2019</i>	80
Montalto <i>Mornington Peninsula, Victoria, 2018</i>	90

PINOT NOIR

McWilliam's, 660 Reserve <i>Tumbarumba, New South Wales, 2018</i>	60
Giant Steps <i>Yarra Valley, Victoria, 2018</i>	75
Pooley <i>Coal River Valley, Tasmania, 2018</i>	98
Ashton Hills, Estate <i>Adelaide Hills, South Australia, 2018</i>	130

Yabby Lake, Single Vineyard <i>Mornington Peninsula, Victoria, 2018</i>	160
Tolpuddle <i>Coal River Valley, Tasmania, 2018</i>	198

CONTINENTAL VARIETALS

Farr Rising, Gamay <i>Geelong, 2018</i>	112
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MEDITERRANEAN VARIETALS

Sangiovese, Vinea Marson <i>Healthcote, Victoria, 2014</i>	96
Henschke, Stone Jar, Tempranillo <i>Eden Valley, South Australia, 2017</i>	120

GRENACHE

Serafino, Reserve <i>McLaren Vale, South Australia, 2017</i>	80
Swinney, Tirra Lirra <i>Great Southern, Western Australia, 2017</i>	105

CABERNET

Mitchell, Sevenhill <i>Clare Valley, South Australia, 2012</i>	75
Cullen, Wilyabrup <i>Margaret River, Western Australia, 2017</i>	80
Oliver's Taranga, DJ Reserve <i>McLaren Vale, South Australia, 2016</i>	115
Tapanappa, Whalebone Vineyard Cabernet Blend <i>Wrattonbully, South Australia, 2016</i>	136
Parker, First Growth <i>Coonawarra, South Australia, 2015</i>	195
Lake's Folly <i>Hunter Valley, New South Wales, 2017</i>	210
Moss Wood <i>Margaret River, Western Australia, 2016</i>	270

SWEET WINE

Lillypilly, Noble Harvest Botrytis Semillon Blend <i>Riverina, New South Wales, 2016</i>	75
Symphonia, Late Harvest Petit Manseng <i>King Valley, Victoria, 2019</i>	75
Mount Horrocks, Cordon Cut' Riesling <i>Clare Valley, South Australia, 2019</i>	95
Grosset, Noble Riesling' <i>Clare Valley, South Australia, 2011</i>	145

SHIRAZ

Battle of Bosworth <i>McLaren Vale, South Australia, 2017</i>	66
Syrahmi, Demi <i>Heathcote, Victoria, 2017</i>	80
Tim Smith <i>Barossa Valley, South Australia, 2017</i>	90
Heathcote Estate, Single Vineyard <i>Heathcote, Victoria, 2017</i>	110
Two Hands, Bella's Garden <i>Barossa Valley, South Australia, 2017</i>	135
Tyrrell's, Vat 9 <i>Hunter Valley, New South Wales, 2017</i>	190
Rockford, Basket Press <i>Barossa Valley, South Australia, 2015</i>	255

FORTIFIED

Pfeiffer Muscat <i>Rutherglen, Victoria, NV</i>	57
Stanton and Killeen, Classic, Topaque <i>Rutherglen, Victoria, NV</i>	82
Rockford, P.S. Marion, Tawny <i>Barossa Valley, South Australia, NV</i>	147

EVENT BEVERAGES

COCKTAILS

Clouds of Passion <i>Strawberry infused Ketel One vodka passionfruit, mandarin, vanilla</i>	24
Rose of Sharon <i>Ketel One vodka, hibiscus, violet aperitif lemon myrtle, lemon, egg white</i>	26
Yellow Submarine <i>Tanqueray gin, saffron, Campari lavender, lemon</i>	24
House Always Wins <i>Calle 23 blanco tequila, house spiced rum, rosemary syrup, charred rosemary smoked cacao</i>	27
Thriller <i>Pampero Anejo rum, dry spices, DOM Benedictine, macadamia & black pepper syrup, green apple, lime, Amontillado Apera</i>	26

SPIRITS, DIGESTIFS & FORTIFIED

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

BEER & CIDER

Sydney Beer Co, lager	12
Fortitude Brewing Co, Pacer 2.8 ale	11

SODAS

Coca-Cola	8
Diet Coke	
Strangelove Fancy Lemonade	
Strangelove Light Tonic	
Strangelove Ginger Ale	
Strangelove Ginger Beer	

WATER

San Pellegrino 1L	15
Acqua Panna 1L	15

COFFEE

Coffee By Single O - Killerbee Blend	7
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TEA

Ttotaler Teas	7
Organic Pekoe, French Earl Grey	
Organic Chamomile, After Dinner Mint	
Organic Lemon & Ginger	
Chai Yoga, Sencha Green Tea	



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