



TERRACE ON THE DOMAIN



Wedding Packages



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.

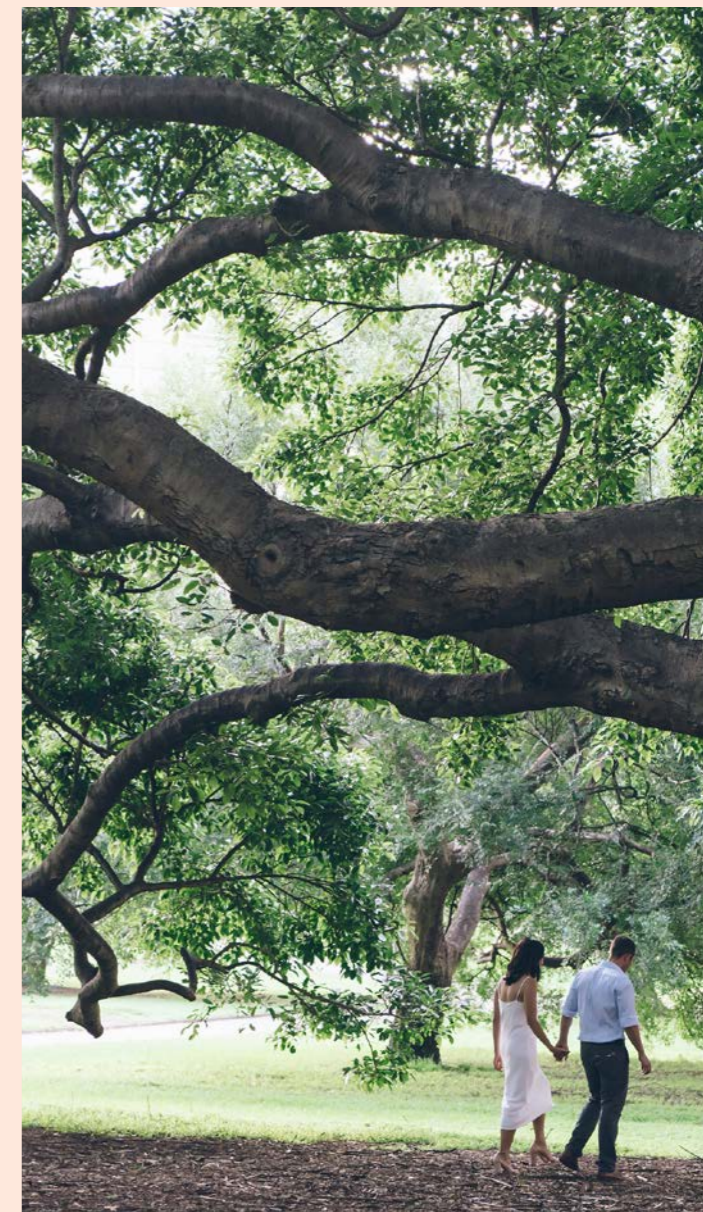


Capacities

Whether you're looking to host something small & intimate or large & lavish, Terrace on the Domain can accommodate any style of wedding.

Cocktail - 350

Sit-down - 180 | 150 *with dancefloor*



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

Step inside

Located minutes from the CBD and 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 and 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 sundrenched outdoor terraces that wrap around the venue offer an additional space for guests to enjoy welcome drinks or can be used as a ceremony location.



Terrace on the Domain

Seated Packages

5.5 hours exclusive venue hire
Chef's selection arrival canapés
Alternate serve three course menu
Shared seasonal leaf salad per table & bread roll per person
Classic beverage package for 5 hour duration

Inclusions

Wait staff, event supervisor & security personnel
Cake cut & served with espresso coffee & tea
Cake table & gift table
Personalised in-house printed menus to share on the tables
Placement of place cards & bomboniere
Cordless microphone for speeches
Easel for seating plan
Tea light candle scattered on tables
Customised floor plan with Terrace on the Domain furniture
White linen table cloths with white linen napkins (optional)
Menu tasting for the couple

Additional Options

Crew Meals - Main course & soft drink
Teens Meal - 13-17yrs, 3-courses & soft drink
Kids Meals - 3-12yrs, 2-courses & soft drink
Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce
Chocolate brownie OR Ice-cream



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Seated Menu



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Wedding Packages

Entrée

Prosciutto, honeydew, celery pesto, stracciatella GF

Beef carpaccio, garlic oil, black truffle dressing, parmesan chips GF

Tartare of tuna, tomato, capers, black olive, mustard, crostini DF

Porcini mushroom risotto GF, V

Vitello tonnato - seared veal loin, truffle tuna mayonnaise, fried capers, bitter leaves DF

Warm smoked beetroot salad, hollandaise, goat's cheese, golden raisins, crispy beer chips V

Mains

Roasted lamb rump, herbs, peperonata, pomme dauphine

Barramundi, wild garlic fregola, braised fennel, cherry tomato, crab butter

Grilled duck breast, red wine risotto, plum purée, endive & veal jus

Beef tenderloin, potato cake, caramelised eshalotte, king mushrooms, veal jus

White polenta, kale, polenta croquettes, blistered cherry tomato, fennel GF, V

Chicken supreme, polenta, baby carrot, truffle sauce GF

Dessert

Panna cotta, caramelised strawberry sauce, balsamic, micro basil GF

Caprese cake, crème fraîche, peanut crumb, poached baby pears GF

White chocolate fondant, hazelnut caramel, sesame brittle

Tiramisu slice dusted with chocolate & Italian cocoa

Ricotta cheesecake, passion fruit purée, fruit tartare, orange

Sides (to be shared per table)

Mixed leaf salad

Rosemary & garlic potatoes

Charred broccolini with chilli lemon oil

Additional Selections

Chef's selection of canapés on arrival

Cheese platters

Petit fours

GF gluten free, V vegetarian, DF dairy free
Sample menu, subject to change based on seasonality

Terrace on the Domain

Shared Feast Packages

5.5 hours exclusive venue hire
Chef's selection arrival canapes
Antipasti starter, 2 mains, 3 sides & dessert platters
Classic Beverage Package for 5 hour duration

Inclusions

Wait staff, event supervisor & security personnel
Cake cut & served with espresso coffee & tea
Cake table & gift table
Personalised in-house printed menus to share on the tables
Placement of place cards & bomboniere
Cordless microphone for speeches
Easel for seating plan
Tea light candle scattered on tables
Customised floor plan with Terrace on the Domain furniture
White linen table cloths with white linen napkins (optional)
Menu tasting for the couple

Additional Options

Crew Meals - Main course & soft drink
Teens Meal - 13-17yrs, shared feast & soft drink
Kids Meals - 3-12yrs, 2-courses & soft drink
Schnitzel, salad, chips & aioli OR Fish & chips, salad, tartare sauce
Chocolate brownie OR Ice-cream



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Terrace on the Domain

Shared Feast Menu

Shared Entrée

Antipasti platters with prosciutto, bresaola, salami, grissini, olives, marinated grilled vegetables, duo of dips, grilled breads & flat bread

Mains (choice of two)

Shared style dining served on platters to the table

Tuscan roasted chicken, braised cavolo nero, roasted tomato, olives, lemon GF, DF

Wagyu rump steak, truffled polenta, salsa verde, mushrooms GF, DF

Oven baked salmon, potato, artichoke shaved fennel salad, herbs GF, DF

Beef cheek ragu pasta, yellow squash, ricotta salata

Sides

Rosemary & garlic potatoes GF, V, DF

Charred broccolini with chilli lemon oil GF, V, DF

Mixed leaf salad GF, V, DF

Dessert

Served on platters to the table

Cannoli, ricotta, pistachio cream, hazelnut cream

Tiramisu

Caprese cake

GF gluten free, V vegetarian, DF dairy free
Sample menu, subject to change based on seasonality

Terrace on the Domain

Cocktail Packages

5.5 hours exclusive venue hire
Six standard canapés plus
two substantial canapés per person
Charcuterie grazing station
Classic Beverage Package for 5 hours

Inclusions

Champagne cocktail on arrival
Wait staff, event supervisor & security personnel
Cake cut and served with espresso coffee & tea
Cake table & gift table
Cordless microphone for speeches
Easel for welcome sign
Tea light candle scattered on tables
Customised floor plan with Terrace on the Domain furniture



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Cocktail Menu



Hot

Meat

Capocollo wrapped scamorza, rosemary mayo GF
Salami pizzette
Bread, sirloin, caramelised onion, beetroot hollandaise

Vegetarian

Seasonal arancini
Involtini, spinach, ricotta, semi dried tomato
Margherita pizzette
Stuffed pumpkin flowers, goat's cheese, tomato & herbs

Seafood

Baked half shell scallop, herb pangrattato DF
Prawns in chilly crumbs, parsley aioli DF
Squid rings, burned chilli mayo DF

Cold

Meat

Sirloin carpaccio, truffle, parmesan & garlic oil
Bresaola crostini, bagna cauda aioli DF
Beer chips, guanciale, honey mayo, gherkin DF
Prosciutto mousse, chives, bread

Vegetarian

Black olive ,tomato, feta tarts
Beetroot, rice, artichoke salad GF
Mini skewers, olive, cheese, zucchini GF
Mushroom cream, parmesan crostini GF

Seafood

Oysters, smoked tomato gel DF
Passion fruit prawn DF
Kingfish carpaccio, jalapeño, lime, coriander DF
Smoked salmon cream, black chips GF

Substantial

Penne pasta, pesto, cherry tomato, baby mozzarella bocconcini V

Fregola, beetroot, pumpkin salad, smoked goat's cheese, pinenuts V

Roast pork slider, plum purée, crispy onion, gherkin, salad DF

Spinach & fetta roll V

Meatball sub

Fritto misto - squid, prawns, fish fillet, white bait, zucchini, sage GF

Northern tacos: salami, salsa verde, cabbage, gherkin, cheese

Dessert

Chocolate tart, sweet mascarpone, raspberries

Honey panna cotta, sour cherry, peanut crunch GF

Ciambelline - mini fried doughnuts, dusted sugar

Lemon meringue tart

GF gluten free, V vegetarian, DF dairy free
Sample menu, subject to change based on seasonality

Terrace on the Domain

Bespoke Additions

Add more sparkle to your day

Wow the crowd with Champagne magnums popped and served on arrival to your guests or for your speeches and toasts.

Excite your guests from the start

Have your guests arrive to the aromas of paella or barbequed meat. The uniqueness of our venue allows for an array of different interactive options such as a live cooking station with our chef, to treat your guests.

Newlywed cocktails

Work with our mixologist to create your favourite cocktail flavours served throughout the evening, and tell a story to your guests.

Pop up bar

A styled pop up bar featuring festoon lighting, white wood finishing and greenery is available to add to your special day serving cocktails, champagne or even whiskey.

Late night hunger busters

Beat the late night hunger buster with some of your favourite party foods served after 9pm. Choose from the Late night snack menu or work with our chef to tailor a menu especially for you.

Penne pasta, pesto, cherry tomato, baby mozzarella bocconcini V

Fregola, beetroot, pumpkin salad, smoked goat's cheese, pinenuts V

Spinach & fetta roll V

Fritto misto - squid, prawns, fish fillet, white bait, zucchini, sage GF



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Food Stations



Australian Seafood

Live oyster shucker available for \$150 per hour (min 3 hour required)
Sydney Rock oyster served with lemon & condiments
Queensland tiger prawn, cocktail sauce & lemon
Marinated green lip mussels

Cheese Station

Selection of local Australian cheeses, honeycomb, quince paste, fresh fruit, seeded mustard served with baguettes & crackers

Piadina Station

Selection of mini piadinas (ham, prosciutto, vegetable)

Paella Station

Choice of
Vegetable, seafood, meat or mixed paella

Antipasti Station

A selection of cheeses, salumi, marinated olives, green apples, dried figs & apricots served with carte di musica

Grill Station

Tuscan chicken skewer GF, DF
Meat & vegetable skewers (pork & beef) GF, DF
Lemon & parsley prawn skewer GF, DF
Italian bread
Fusilli, tomato, olives, fetta V
Potato salad GF, V
Garden salad GF, V

Dessert Station (choice of four)

Chocolate tart, sweet mascarpone, raspberries
Honey pannacotta, sour cherries, peanut cruch GF
Ciambelline - mini fried doughnuts dusted with sugar
Lemon meringue tart
Tiramisu chocolate cups
Cannoli

GF gluten free, V vegetarian, DF dairy free
Sample menu, subject to change based on seasonality

On the Lawn Package

1 Hour

Choose three canapés, three pieces per person

Includes sparkling wine, mineral water, full strength & light beer

2 Hours

Choose three canapés, six pieces per person

Includes sparkling wine, mineral water, full strength & light beer

Have drinks & canapés served on one of the stunning lawns within the Royal Botanic Garden after your ceremony or for pre-drinks before the reception begins. (Minimum 50 guests).

Cartage fee includes professional service staff, all equipment including plate ware, glassware, service ware, and napkins. Costing also includes set-up and pack-down, as well as the disposal of all waste.

Additional Options

Ceremony Furniture Package

30 white cushioned ceremony chairs

A signage table

Delivery, set-up & packdown

Canapé menu

Sirloin carpaccio, truffle, parmesan & garlic oil

Bresaola crostini, bagna cauda aioli DF

Beer chips, guanciale, honey mayo, gherkin DF

Prosciutto mousse, chives, bread

Black olive ,tomato, feta tarts

Beetroot, rice, artichoke salad GF

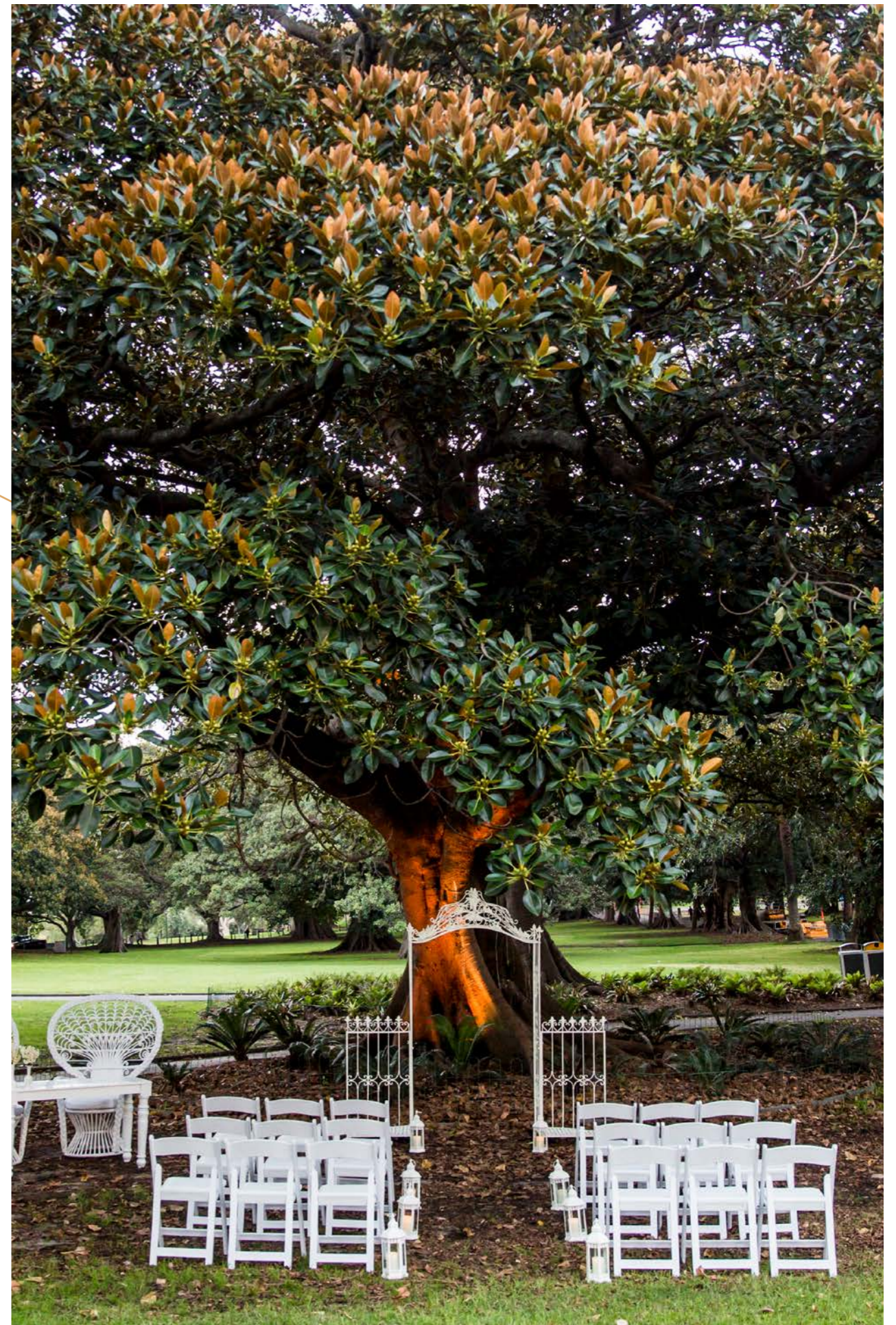
Mini skewers, olive, cheese, zucchini GF

Mushroom cream, parmesan crostini GF

Oysters, smoked tomato gel DF

Passion fruit prawn DF

Kingfish carpaccio, jalapeño, lime, coriander



Beverage Packages

Classic

5 hours classic beverage package included in all wedding packages

Sparkling NV Aura Sparkling Brut Cuvée, South Eastern Australia

Wine

White Aura Sauvignon Blanc, South Eastern Australia
(Choose one) Aura Chardonnay, South Eastern Australia

Red Aura Shiraz, South Eastern Australia
(Choose one) Aura Cabernet Merlot, South Eastern Australia

Bottled beer James Boag's Premium Light, Peroni

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

Premium

To upgrade from the classic beverage package

Sparkling Viticoltori Ponte Prosecco, Veneto, Italy

Wine

White Geoff Merrill 'Pimpala Rd' Chardonnay, McLaren Vale, SA
(Choose two) Nobody's Hero Sauvignon Blanc, Marlborough, NZ
McW High Altitude 480 Pinot Grigio, Tumbarumba, NSW

Red First Creek Botanica Pinot Noir, Tumbarumba, NSW
(Choose two) Geoff Merrill 'Pimpala Rd' Shiraz, McLaren Vale, SA
Lamura Nero D'Avola, Sicily, Italy

Rosé Parlez Vous Rosé? Field Blend, Riverina, NSW
(Rosé can be substituted for one red/white)

Bottled beer James Boag's Premium Light, Peroni,
James Squire 150 Lashes Pale Ale

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

Deluxe

To upgrade from the classic beverage package

Sparkling Petit Cordon by Maison Mumm, Hawkes Bay, NZ

Wine

White Forest Hill Highbury Fields Sauvignon Blanc, Great Southern WA
(Choose two) Black Cottage Pinot Grigio, Marlborough, NZ
Tellurian Toolen Blanc Fiano, Heathcote, VIC
Tormaresca Chardonna, Puglia, Italy

Red Riposte The Dagger Pinot Noir, Adelaide Hills
(Choose two) Antinori Santa Cristina Sangiovese, Tuscany, Italy
Paxton MV Shiraz, McLaren Vale, SA
Wynns The Gables Cabernet Sauvignon, Coonawarra SA

Rosé Galli Camelback' Rosé Nebbiolo, Heathcote, VIC
(Rosé can be substituted for one red/white)

Bottled beer James Boag's Premium Light
(Choose two) James Squire 150 Lashes Pale Ale
Peroni, Birra Moretti, Menebrea Lager
The Hills Apple Cider

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

Additional

Champagne on Arrival | Cocktail on Arrival

Sydney's Best
Kept Secret



Beyond the Aisle

From engagements to bridal showers, kitchen teas to anniversaries, Trippas White Group has a venue for all of your event needs.

Speak with our Wedding Specialist about your celebration today!



Wedding Packages





Contact our Wedding Specialists

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