



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 accomodate 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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Wedding Packages

Terrace on the Domain

# Seated Menu

## 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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Terrace on the Domain

# 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 & feta 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





Terrace on the Domain

# 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

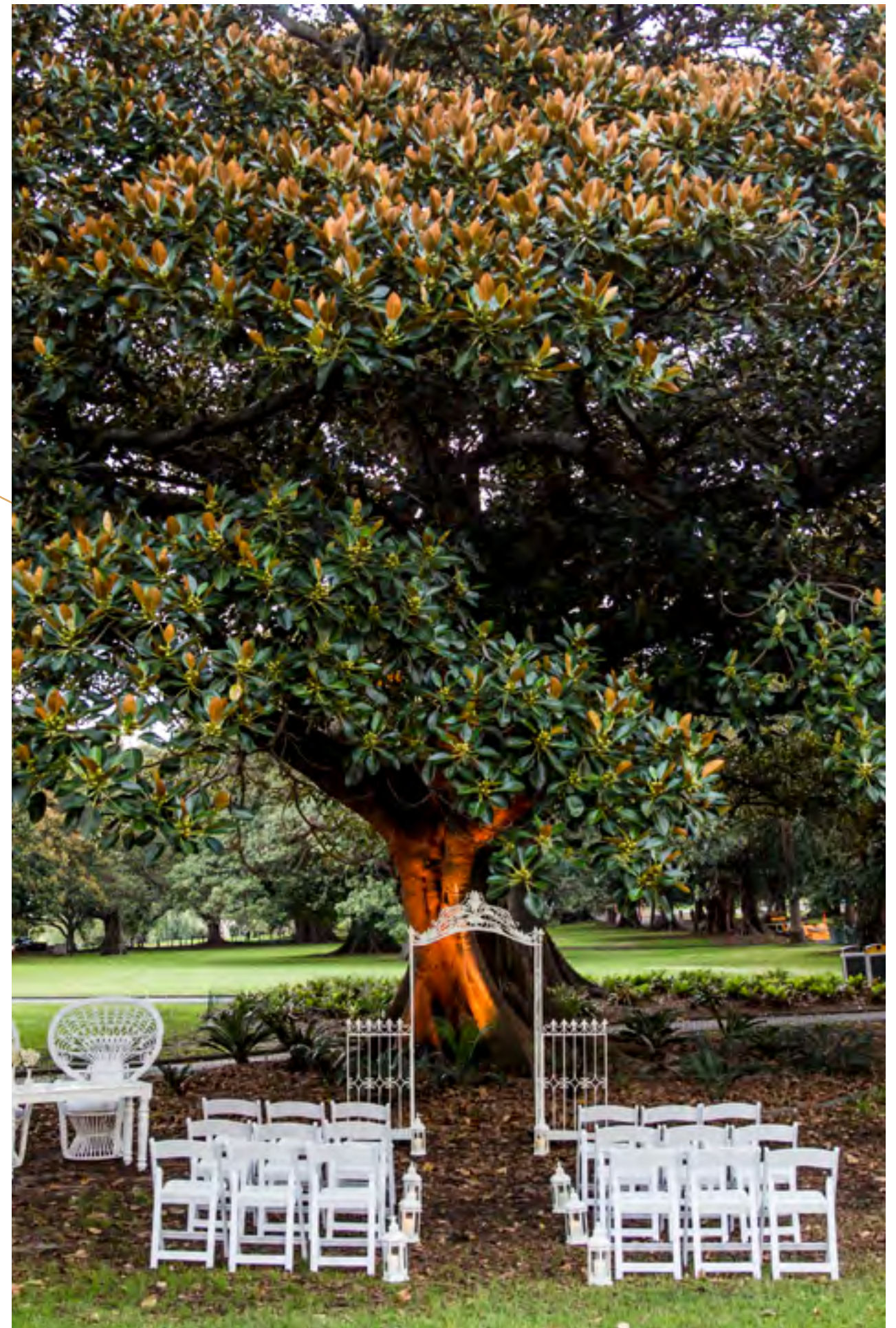
Mini skewers, olive, cheese, zucchini GF

Mushroom cream, parmesan crostini GF

Oysters, smoked tomato gel DF

Passion fruit prawn DF

Kingfish carpaccio, jalapeño, lime, coriander



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# Beverage Packages

## Classic

5 hours classic beverage package included in all wedding packages

Sparkling NV Aura Sparkling Brut Cuvée, South Eastern Australia

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

Red Wine 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

White Wine Geoff Merrill 'Pimpala Rd' Çhardonnay, McLaren Vale, SA  
(Choose two) First Creek Botanica Sauvignon Blanc, Hunter Valley, NSW  
Norkfolk Rise Pinot Grigio, Mount Benson, VIC

Red Wine First Creek Botanica Pinot Noir, Central Ranges, NSW  
(Choose two) First Creek Botanica Shiraz, Hunter Valley, SA  
Antinori Santa Cristina Sangiovese, Tuscany, Italy

Rosé Twelve Sign Field Blend, Hilltops, NSW  
*(Rosé can be substituted for one red/white selection)*

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

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

White Wine Totara Sauvignon Blanc, Marlborough, NZ  
(Choose two) Pikes Luccio Pinot Grigio, Clare Valley, SA  
Reverend V Chardonnay, Margaret River, WA

Red Wine Stoneleigh Wild Ferment Pinot Noir, Marlborough, NZ  
(Choose two) Barone Ricasoli Chianti Sangiovese, Tuscany, Itay  
Paxton MV Shiraz, McLaren Vale, SA  
Juniper Small Batch Cabernet Sauvignon, Margaret River, WA

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

Bottled beer James Boag's Premium Light  
(Choose two full strength) 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

1300 306 932

[events@trippaswhitegroup.com.au](mailto:events@trippaswhitegroup.com.au)

[terraceonthedomain.com.au](http://terraceonthedomain.com.au)

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