

Celebrations





THIS IS YOUR HOUSE

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BE OUR GUEST

Trippas White Group is honoured to be an events partner for Australia's most recognised destination, the Sydney Opera House. With over 30 years of experience in the hospitality industry, we draw upon our extensive expertise with the finest event management team and exceptional food and beverage service standards.

Trusted to operate within the hallowed walls of Australia's most iconic event venue, our experienced event specialists work with you to curate an event that is uniquely yours.



Yallamundi Rooms

Celebrate in style at the Sydney Opera House, with dramatic floor to ceiling glass windows streaming with natural light and an unobstructed view of Sydney Harbour. Enjoy the room’s original Danish-designed furniture and make the space yours with flexible room set up and circular dividing walls.

The space can be split into three separate rooms for more intimate events, or fully opened to offer the complete expansive of this stunning venue with a private outside space, perfect for watching the sun set. The room also offers direct access from the Northern Broadwalk.

- Features:**
 - Full harbour views
 - Private outside space
 - Performance grade acoustics
 - AUX access
 - Internal screens and projector
 - Lighting

- Perfect for:**
 - Cocktail events
 - Christmas events
 - Birthday parties
 - Seated breakfast, lunch or dinners

Location:

Access via the Northern Broadwalk

[View map](#)

Capacities:	SEATED	COCKTAIL
East	50	80
Central (with curved walls)	60	100
Central (without curved walls)	90	130
West	60	130
Entire Room	180	400





Utzon Room

The Sydney Opera House architect Jørn Utzon completed the design for only one interior space – the Utzon Room, and it's not your average venue. This unique venue offers your guests a stunning close-up of the House's extraordinary architectural features: an original Utzon designed iconic wall tapestry, dramatic concrete beams, Danish designed furniture and floor to ceiling windows overlooking Mrs Macquarie's Chair and to the Botanic Gardens.

The space has its own private entrance and a versatile floor plan, making it a perfectly unique venue to host your next private dinner or cocktail event.



Capacities:	SEATED + DANCE FLOOR	SEATED	COCKTAIL
Utzon Room	80	100	200

Features:

Eastern harbour views
Performance grade acoustics
Inbuilt AV
AUX access
Timber floors
Lighting

Perfect for:

Cocktail events
Christmas parties
Anniversaries
Seated breakfast, lunch or dinners
Small musical performances

Location:

Access via Box Office Foyer.

[View Map](#)



Photo by Daniel Boud



Photo by Daniel Boud



PACKAGES





Seated Packages

2 Course Seated

2 Hours | \$155.00 per person

Warmed sourdough bread roll
2 course set menu by Danielle Alvarez
featuring entrée and main or main and dessert

3 Course Seated

3 Hours | \$200.00 per person

Chef's selection of 2 canapés served on arrival
Warmed sourdough bread roll
3 course set menu by Danielle Alvarez
featuring entrée, main and dessert

3 Course Seated

4 Hours | \$215.00 per person

Chef's selection of 3 canapés served on arrival
Warmed sourdough bread roll
3 course set menu by Danielle Alvarez
featuring entrée, main and dessert

3 Course Seated

5 Hours | \$225.00 per person

Chef's selection of 3 canapés served on arrival
Warmed sourdough bread roll
3 course set menu by Danielle Alvarez
featuring entrée, main and dessert

All packages inclusive of:

Seven Miles coffee and Remy & Max tea selection

Dedicated on-site event coordinator to ensure seamless planning

Experienced event supervisor and attentive staff dedicated to delivering a flawless event experience

Exclusive venue furnishings, including dining and cocktail tables, elegant dining chairs, linen, fine crockery, glassware, and tableware.

Optional add ons:

Canapés from \$11.00 pp

Substantial canapés from \$18.00 pp

Sides from \$11.00 pp

Food stations from \$29.00 pp

Live food stations from \$43.00 pp

Upgrade beverage package from \$15.00 pp

Mocktails on arrival from \$18.00 pp

Cocktail on arrival from \$22.00 pp

Champagne on arrival from \$150.00 per bottle

Please view page 27 to view our Beverage Packages available to complement your event.

Cocktail Packages

2 Hours
\$85.00 per person

5 standard canapés (3x cold, 2x hot)
1 substantial canapé

3 hours
\$115.00 per person

6 standard canapés (3x cold, 3x hot)
2 substantial canapés

4 Hours
\$160.00 per person

8 standard canapés (4x cold, 4x hot)
3 substantial canapés

5 Hours
\$180.00 per person

8 standard canapés (4x cold, 4x hot)
4 substantial canapés

All packages inclusive of:

Seven Miles coffee and Remy & Max tea selection

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Meet Danielle Alvarez

Danielle Alvarez Culinary Director of the Yallamundi Rooms and Events

Renowned chef Danielle Alvarez, Culinary Director of the Yallamundi Rooms and Events at the iconic Sydney Opera House, brings her celebrated culinary artistry to exclusive event menus that elevate every occasion.

Known for her vibrant approach to seasonal produce and bold, innovative flavours, Danielle's menus reflect her passion for local ingredients and refined simplicity. Her commitment to quality and creativity shines through in each dish, adding a fresh and exciting dimension to the Opera House's celebrated events.

From intimate gatherings to grand occasions, Danielle's culinary vision delivers unforgettable dining experiences that resonate with the magic of this world-famous venue.





**Danielle on her
cooking style today:**

“The food I love to make has seasonality at its core. After many years of cooking, the one thing I know is that food picked or harvested at its peak is going to taste better. My food is deeply rooted in old world traditions, mostly of Italy, Spain, France or elsewhere along the Mediterranean and of course, I cannot neglect my Caribbean and Hispanic heritage which may also present itself at the right moment. It can be as eclectic as that sounds but it should never feel chaotic, it should always have a clear thread running through it, which is driven by what’s in season. I am also not afraid to play around with modern techniques and flavour combinations as long as the ingredients remain the stars of the show. I believe that great farming also leads to better tasting food so therefore I try and source from people I know and trust that grow organically and regeneratively.”

**Championing
Seasonality**

Q&A with Danielle Alvarez



Photo by Alan Benson

What inspired you to pursue a career in the culinary arts, and how has your journey shaped your cooking philosophy?

I grew up in a family that loves food, with parents from Miami and Cuba and grandparents from Spain (Asturias). Our home was the gathering place where my mum hosted amazing dinners, and I fell in love with food and the way it made people feel welcomed and loved. My path wasn't straightforward—I initially studied history and worked

in an art gallery before deciding to attend culinary school. An internship at The French Laundry, a 3-Michelin-starred restaurant in California's Napa Valley, changed everything. I worked both in the kitchen and on the floor, which gave me a deep appreciation for all aspects of a restaurant. Moving to California opened my eyes to farm-to-table cuisine, where everything is sourced directly from the garden. It inspired me to cook simply and let the ingredients shine.

You've become known for your focus on seasonal and sustainable ingredients. What drives your commitment to these principles, and how do they influence your menu creation?

I'm inspired by ingredients that come from people who grow them with care—whether it's organic produce or grass-fed meats from local butchers in Sydney. I try to source from farms and work with suppliers who look after the land. Knowing where the food comes from adds a layer of meaning to every dish.

Can you share any particular experiences or mentors that have had a lasting impact on your approach to food and hospitality?

Alice Waters, who owns the iconic Chez Panisse in Berkeley, has been a big influence. She wanted to create a space where friends and family could gather, and her approach to sourcing ingredients directly from farmers shaped the farm-to-table movement. Her passion for making food a central part of life inspired me to emphasise the importance of fresh, quality ingredients.

How do you stay creatively inspired when developing new dishes or concepts for your menus?

Travel is a big inspiration for me, along with Instagram and other chefs. I love going out to eat, trying new things, and talking to fellow chefs. It's important to stay open to new ideas and not let stress stifle creativity.

What is your ultimate goal when people experience your food? What do you hope they take away from the experience?

I want food to complement the overall experience rather than dominate it. My dishes don't have a lot of ego; they're meant to be enjoyed and to tell a story about where the ingredients come from. It's about sharing a moment and a connection.

What challenges have you faced in maintaining your ethos in the competitive restaurant industry, and how do you overcome them?

Sourcing ingredients for large events can be tricky, especially as the business grows. The bigger the group, the harder it is to order from small farms. There are also logistical challenges with long distances. I try to stick to cooking on the fly, using what's available and in season, rather than over-complicating things.

Your approach is often described as soulful and ingredient-driven. How do you balance innovation with staying true to the ingredients and their natural flavours?

I don't push too much on technique; I keep it more classic. It's about letting the ingredients speak for themselves and not over-complicating the flavours.

As a chef, what are your personal favourite ingredients to work with, and why?

I love seasonal fruits and vegetables, especially at the end of summer going into autumn. Figs, tomatoes, pumpkin, grapes, and strawberries are some of my favourites. There's something special about seeing the first strawberries of the season at the farm.

As a leader in the culinary world, how do you mentor and inspire the next generation of chefs in your kitchen?

I enjoy working with people who may not have a lot of experience but have the right attitude. It's important to respect the process and be humble. I encourage young chefs to enjoy the journey—it's not just about putting something on a plate, but understanding every step that goes into it.

Can you share a memorable moment in your career where a dish didn't go as planned, but it led to something unexpectedly wonderful?

There was a time when I was cooking for a set menu of 80-100 guests using a wood-burning fireplace. I had to make a rabbit paella, something I'd never done before, and I ended up burning it. I had to tell the owner, but it taught me a lot about improvisation and dealing with setbacks.

Which would you say is the best event you've cooked at?

Probably VIVID. The combination of art, culture, and cuisine, especially working alongside Kate Noonan, made it a special experience.

What signature dishes or seasonal ingredients would you recommend highlighting in our menu for upcoming events?

For summer, anything with tomatoes is a must. For desserts, mango, passion fruit, and raspberries are wonderful. Fresh seafood, like oysters, also feels festive and fits perfectly with the Sydney setting.

Are there any signature techniques or presentations you're excited to showcase that align with the elegance of the Opera House?

I prefer to keep things authentic. I want the food to look like it is, celebrating the natural beauty of Australia.

Do you include native ingredients in your menus?

Yes, but only if they make sense from a flavour perspective. I use lemon aspen in my lemon tart and finger limes on occasion. I'm happy to explore bespoke menus that incorporate more native ingredients.

How do you minimize food waste in your kitchens?

We do things like making bread crackers out of leftover bread. As an event space, we try to find creative ways to reduce food waste wherever possible.

What are some considerations when guests have specific requests, like dietary preferences?

We can accommodate changes, such as removing coriander from a tuna tartare or adjusting the cooking level of a beef fillet. The important thing is to maintain flavour, tenderness, and the overall quality of the dish.

How often do you refresh your menus, and where do you find inspiration for new ideas?

We change the menu every six months. I'm constantly inspired by cookbooks and the changing seasons, allowing for natural shifts in the ingredients we use.



MENU BY
DANIELLE
ALVAREZ



Canapé Menu

Cold Canapés

- Potato terrine with beef tartare and cured egg yolk mayonnaise (gf)
- Crunchy pita with taramasalata and radish
- Crostini with duck liver parfait, apple relish and aged balsamic
- Tuna tartare on crispy rice with avocado and jalapeño (df, gf)
- Seeded cracker, pesto cashew ricotta, roasted tomato and herbs (gf, vg)
- Pepperberry cured fish and pickles gilda (gf) 🍷
- Puff pastry with caramelised onion, capsicum, Cantabrian anchovy
- Tartlet with hot smoked trout rillette, capers and salmon roe

Hot Canapés

- Crumbed and fried green olive filled with nduja (df)
- Crispy polenta with mushrooms and black truffle fonduta (v)
- Filo pastry with greens, feta and dill (v)
- Japanese chicken skewers with shiso and tare (gf, df)
- Spiced lamb cigar, yogurt and lemon thyme
- Panisse with red wine braised beef brisket and pickled onion (gf, df)
- Spanner crab croquette with chili and finger lime aioli (df) 🍷
- Chickpea and coriander fritter with green pea and coconut yogurt (vg, gf)
- Scallop in the shell with cauliflower, currants and café de Paris butter (gf) (+\$pp)

Substantial Canapés

- Crispy calamari with black pepper aioli (gf, df)
- Grass fed hamburger slider, cheddar, b&b pickle, burger sauce
- Crispy eggplant with miso yuzu aioli, pickled ginger and fresh herbs (vg, gf)
- Pork belly bao with Davidson plum hoisin, spring onion and pickled daikon 🍷
- “French fries” with tarragon aioli and fried herbs (v, df, *vegan option available*)

Dessert Canapés

- Financier with whipped white chocolate ganache and plum compote
- Lemon meringue tartlet (v)
- Choux craquelin filled with chocolate cremeux (v)
- Chocolate truffles with coconut and wattleseed caramels (vg, gf) 🍷

*All menus are seasonal and subject to availability.
(df) - dairy free, (gf) - gluten free, (nf) - nut free, (v) - vegetarian, (vg) - vegan, (🍷) indigenous ingredient

Seated Menu

Entrée	Vannella mozzarella with prosciutto, sweet and sour silverbeet, and pinenuts (gf)
	Cured fish with herbed goats cheese, seedy bread, pickles and cress
	Baharat spiced cauliflower and pickled beetroot salad with whipped tahini, chickpeas, mint and lemon (vg, gf)
	Spicy yellowfin tuna tartare, coriander and crispy bread wafers (df)
	Beef carpaccio with green olive, fennel and parmigiano reggiano (gf)
	Crispy king prawn cutlets with sauce ravigote and potato puree (+\$pp)
	Poached organic chicken breast with carrots, cucumber, spring onion, Szechuan pepper vinaigrette
	Duck, pork, pistachio and fig terrine with whole grain mustard, cress and crostini
Main	Spinach and ricotta cannelloni with fontina, brown butter, sage (v)
	Steamed Murray cod fillet with bok choy and savoury white pepper sauce (gf)
	Pan fried snapper fillet with celeriac, warrigal greens and finger lime beurre blanc (gf) ✱
	Sweet and sour “chicken al mattone” with capers and potatoes (gf)
	Porchetta with soft polenta and salsa verde (gf)
	Slow roasted lamb shoulder with smashed oregano and lemon potato, and salmoriglio yogurt (gf)
	Eggplant braciola with salsa verde and tomato sugo (vg, gf)
Sides	Beef fillet steak with fresh horseradish, slow cooked peas and onion rings (+\$pp)
	Salt and vinegar crispy potato, tarragon mayonnaise (gf, v)
	Young lettuce mix with fine herbs, sherry vinaigrette (v, gf)
	Green beans with rosemary, tomato and almonds (v, df, gf)
	Grilled broccolini with brown butter, anchovy and lemon (gf)
Dessert	Chocolate, coconut, caramel and banana brulee lamington
	White chocolate sabayon tiramisu (v)
	Coconut tapioca with passionfruit and pineapple sorbet, kiwi and pistachio praline (vg, gf)
	Chocolate sabayon tart, citrus, crème cru (v)
	Chocolate mousse with whipped crème fraiche, mint and feuilletine (v)
	Pavlova with chamomille cream and roasted strawberries (gf)
	Lemon meringue tart, pistachio praline, candied lemon aspen (v) ✱
	Passionfruit and vanilla mille feuille (v)

*All menus are seasonal and subject to availability.

(df) - dairy free, (gf) - gluten free, (nf) - nut free, (v) - vegetarian, (vg) - vegan, (✱) indigenous ingredient



Photos by Alan Benson

Food Stations

Static Station from \$29.00 pp

Antipasto Station

Sliced cured meats, parmesan cheese, dips, grissini, lavosh

Cheese Station

Selection of four artisan cheeses, condiments, lavosh, toasted walnut raisin bread

Cold Seafood Station

Peeled prawns, marie rose & shredded iceberg for DIY prawn cocktails and oysters natural or mignonette served on ice

Crudities & Dips Station

Colourful display of seasonal vegetables, three types of dips & bread

Sweet Station

Selection of small sweet items
(i.e. opera cake, native flavoured macaroons)

Live Station from \$43.00 pp

Moroccan Station

Baharat spiced lamb shoulder, grilled pita breads, tabouli, pearl couscous, hummus, labneh

Mexican Station

Adobo roasted chicken, black bean, corn, tomato, salsa, shaved cheddar, jalapeños, hot sauces



Beverages

Non-Alcoholic

2 hours \$45.00 Includes soft drinks, juices and
3 hours \$60.00 a selection of non-alcoholic
4 hours \$75.00 sparkling, non-alcoholic white
5 hours \$90.00 wine, non-alcoholic red wine and
non-alcoholic beer

Sparkling
Lyres ‘Classico’ Sparkling, AUS

White
Ara Sauvignon Blanc, Marlborough, NZ

Red
Altina ‘Pepperberry’ Shiraz, AUS

Beer
Heaps Normal Quiet XPA, NSW

Non-Alcoholic
Coke, Coke No Sugar, Sprite,
Orange Juice, Sparkling Water

Classic

2 hours \$65.00 Includes soft drinks, juices
3 hours \$80.00 and a selection of 1 sparkling,
4 hours \$95.00 1 white wine, 1 red wine,
5 hours \$110.00 2 full strength beers

Sparkling
Here and Now ‘Brut Cuvée’, NSW

White
Here and Now Sauvignon Blanc, NSW

Red
Here and Now Cabernet Merlot, NSW

Beer & Cider
Travla Low Carb Mid Strength, NSW
Hawke’s Lager, NSW
Young Henrys ‘Newtownner’ Pale Ale, NSW

Non-Alcoholic
Lyres ‘Classico’ Sparkling, AUS
Heaps Normal Quiet XPA, NSW
Coke, Coke No Sugar, Sprite, Orange Juice,
Sparkling Water

Premium

2 hours \$80.00 Includes soft drinks, juices
3 hours \$95.00 and a selection of 1 sparkling,
4 hours \$110.00 2 white wines, 2 red wines,
5 hours \$125.00 2 full strength beers

Sparkling
See Saw ‘Organic’ Prosecco, Orange, NSW

White
Quilty & Gransden Sauvignon Blanc, Orange, NSW
Annais ‘Organic’ Pinot Grigio, Mudgee, NSW
Alte Chardonnay, Orange, NSW

Rose
Dal Zotto ‘Rosato’ King Valley, VIC

Red
Cloud Street Pinot Noir, VIC
Handpicked Shiraz, Hilltops, NSW
Block 50 Cabernet Sauvignon, Central Ranges, NSW

Beer & Cider
Travla Low Carb Mid Strength, NSW
Hawke’s Lager, NSW
Young Henrys ‘Newtownner’ Pale Ale, NSW
James Squire ‘One Fifty Lashes’ Pale Ale, NSW
James Squire ‘Orchard Crush’ Apple Cider, NSW

Non-Alcoholic
Lyres ‘Classico’ Sparkling, AUS
Heaps Normal ‘XPA’ Non Alc Ale, NSW
Coke, Coke No Sugar, Sprite,
Orange Juice, Sparkling Water

Deluxe

2 hours \$100.00 Includes soft drinks, juices
3 hours \$115.00 and a selection of 1 sparkling,
4 hours \$130.00 2 white wines, 2 red wines,
5 hours \$145.00 3 full strength beers, 2 RTD’s

Sparkling
A by Arras ‘Premium Cuvée - Brut’, TAS

White
Henschke ‘Peggy’s Hill’ Riesling, Eden Valley, SA
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA
Oakridge Pinot Gris, Yarra Valley, VIC
Handpicked Chardonnay, Yarra Valley, VIC

Rose
Château La Gordonne ‘Vérité du Terroir’ Rosé,
Côtes de Provence, FRA

Red
Swinging Bridge ‘M.A.W’ Pinot Noir, Orange, NSW
Pikes ‘Assemblage’ Grenache Blend, Clare Valley, SA
Bremerton ‘Special Release’ Malbec,
Langhorne Creek, SA
Elderton ‘Estate’ Shiraz, Barossa, SA

Beer & Cider
Travla Low Carb Mid Strength, NSW
Hawke’s Lager, NSW
Young Henrys ‘Newtownner’ Pale Ale, NSW
James Squire ‘One Fifty Lashes’ Pale Ale, NSW
Stone & Wood ‘Pacific’ Ale, NSW
James Squire ‘Orchard Crush’ Apple Cider, NSW

RTD’s
Archie Rose Australian Vodka & Soda w/ Native
Blood Lime
Archie Rose Australian Gin & Peach Soda w/ Passionfruit
Archie Rose Australian Whisky & Dry Ginger Beer
w/ Finger Lime

Non-Alcoholic
Altina ‘Celebrate Collection - Brut’ Sparkling, AUS
Heaps Normal ‘XPA’ Non Alc Ale, NSW
Coke, Coke No Sugar, Sprite,
Orange Juice, Sparkling Water

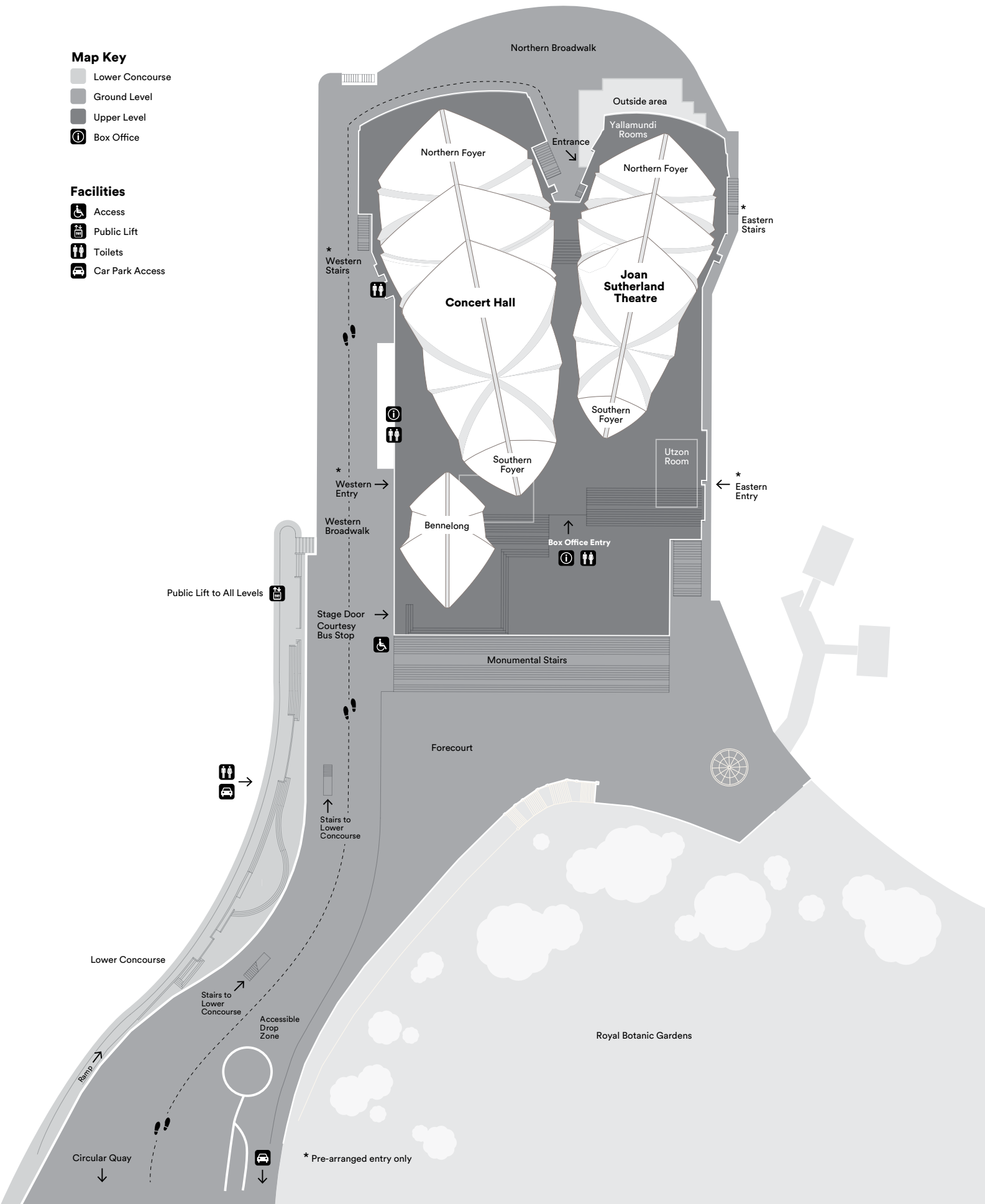
House Map

Map Key

- Lower Concourse
- Ground Level
- Upper Level
- Box Office

Facilities

- Access
- Public Lift
- Toilets
- Car Park Access



FAQs

How do my suppliers deliver to your venue?

The Sydney Opera House loading dock is the main location for collections and deliveries. You will need an access code to enter the dock and this can be arranged through your event coordinator, who will also schedule and manage your deliveries.

What time can my suppliers access the venue before my event?

Supplier access to your venue is generally two hours prior to your event start time and bump out must be completed one hour after your event finish time. If you have a full day hire or a more substantial set up, then additional bump in and bump out time can be organised with your coordinator. Additional charges may apply. Subject to availability.

Is styling included for my event?

We provide banquet rounds & cocktail tables, chairs, linen, napkins, cutlery, plates and glassware (house selection). Any additional styling needed can be arranged with your event specialist.

Where do my guests park?

The Sydney Opera House car park is the closest parking area and is operated by Wilson Parking, located at 2A Macquarie Street. For rates and more information, please visit wilsonparking.com.au

Is your venue wheelchair friendly?

If you have guests with mobility needs, please advise your event specialist who will be happy to provide additional information. We do have a buggy service available for guests with mobility needs, dependent on which venue your event is held.

Can we bring our own food and alcohol?

External catering or self-catering within our venues is not permitted with the exception of a birthday or celebration cake. However, please speak with our events specialists for specific permissions in relation to BYO beverage, cakeage and applicable charges.

Do you cater for special dietary requirements?

Yes we do! We understand the wide range of dietary requirements that guests may have. Dietary requirements must be confirmed 10 working days prior to your event.

Can I utilise styling and theming items for my event? e.g. can I bring a media wall?

Yes. Within your exclusive spaces there are no restrictions on styling, however, no naked flames are permitted. There are restrictions on styling external and public spaces, particularly in relation to branding. Please speak with our events specialists for more information. You may bring in your own suppliers or we can recommend.

Can I leave anything on site when my event has finished?

All equipment/styling must be fully bumped out on the same day, unless previously agreed otherwise with your event specialist.

Can my guests smoke at your venue?

The Sydney Opera House is a non-smoking venue.

What audio-visual equipment is available?

Please speak with our friendly event specialists about any audio-visual requirements. Please note, there is a charge for any audio-visual equipment hire.

How do I confirm my event?

There will be two contracts issued to you; one from the Sydney Opera House (SOH) Venue Hire and one from Trippas White Group (TWG). For TWG, this is done directly with our events team pending availability (availability will be confirmed through SOH Venue Hire). Your food and beverage will be confirmed once we receive your signed catering agreement and your deposit payment of 25% of the minimum spend.

Terms and Conditions

Packages require a minimum of 100 guests. Larger events with more complex requirements may involve higher staffing ratios and additional setup considerations. Please consult with our event specialists for more information. Staffing ratios: Cocktail Party 1:30, Sit Down 1:20. Prices are valid for 2025/2026 and are subject to change. A 20% surcharge is applied to staffing costs on public holidays. A 15% surcharge is applied to staffing costs on Sundays. A 10% surcharge is applied to staffing costs on Saturdays. It is a requirement that Trippas White Group has a minimum of two hours to bump in and one hour to bump out from any event. Minimum spend apply.

Next steps

From the most intimate to the most lavish of events, we systematically conjure experiences that are a joy for all the senses. We'll work with you and your favourite tastes and styles, to honour the timeless beauty of the Sydney Opera House and curate an event that is uniquely yours.

For all your catering and event needs, please contact Trippas White Group's dedicated event specialists on:

(02) 9250 7639

SOH.events@trippaswhitegroup.com.au

SYDNEY OPERA HOUSE
Bennelong Point
Sydney NSW 2000

