

Conferences Events





**THE
PERFECT
BUSINESS
PARTNER**

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An aerial, black and white photograph of the Sydney Opera House. The image shows the three iconic white, shell-like roofs of the building, which are covered in a repeating geometric pattern. The roofs are set against a dark, paved plaza. Numerous small figures of people are scattered across the plaza, some walking in groups and others alone, providing a sense of scale. The lighting creates strong shadows, highlighting the architectural details and the texture of the roofs. The overall composition is symmetrical and emphasizes the unique, sculptural form of the building.

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 create an extraordinary business event.



Yallamundi Rooms

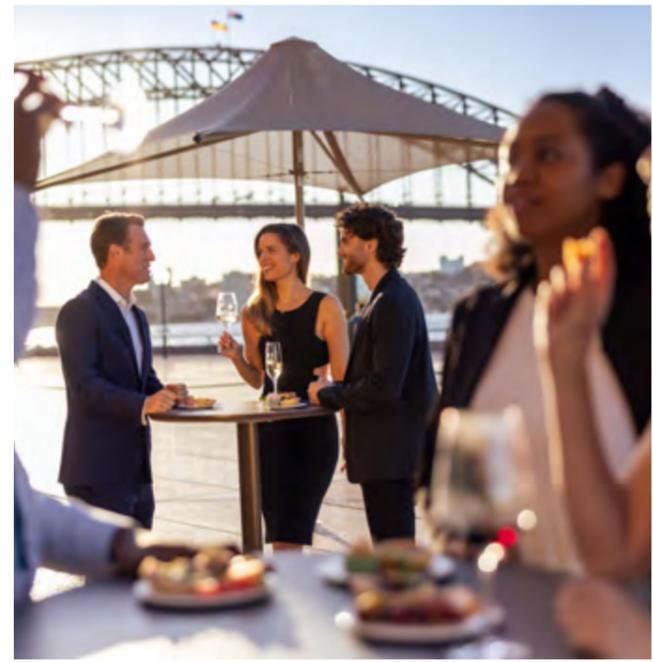
Host your next event in Australia's most iconic venue, with unobstructed views of the Sydney Harbour Bridge and state of the art AV options.

Take advantage of our private dressing room for a key note speaker or make the space yours with flexible room set up and circular dividing walls. The space can be split into three separate rooms for smaller workshops, or fully opened to offer the expansive space for larger corporate functions with a private outside area, ideal for networking. The room also offers direct access from the Northern Broadwalk.

- Features:**
- Full harbour views
 - Private outdoor space
 - Performance grade acoustics
 - Full AV options available
 - Colour spectrum lighting
 - Flexible room set-up
 - Sound proof dividing walls

- Perfect for:**
- Cocktail events
 - Product launches
 - Conferences
 - Fashion showcases
 - Team building

Location:
Access via the Northern Broadwalk
[View map](#)



Capacities:	SEATED	COCKTAIL	CABARET	THEATRE
East	50	80	-	-
Central (with curved walls)	60	100	-	-
Central (without curved walls)	90	130	-	-
West	60	130	-	-
Entire Room	180	400	120	120

Photos by Daniel Boud



P A C K A G E S



Conference Packages

Half Day Conference

6 Hours | \$120.00 per person

Seven Miles coffee, selection of Remy & Max tea, juice and water available throughout the duration of the event

Arrival: Seasonal fruit platter

Morning Tea: Selection of 2 food items

Lunch: Grazing-style lunch

Inclusive of:

Exclusive use of the conference room, foyer, breakout areas, and exterior footprint

Complimentary high-speed Wi-Fi for attendees

Dedicated event supervisor during the event and a coordinator for seamless planning

Exclusive venue furnishings, including dining and cocktail tables, elegant dining chairs, bar units, linen, fine crockery, glassware, tableware, and outdoor furniture equipped with umbrellas for sun protection

Security, cloakroom service, and cleaning

Optional add ons:

Extra morning tea items from \$7.00

Unlimited barista coffee \$11.00 pp

Full Day Conference

8 Hours | \$140.00 per person

Seven Miles coffee, selection of Remy & Max tea, juice and water available throughout the duration of the event

Arrival: Seasonal fruit platter

Morning Tea: Selection of 2 food items

Lunch: Grazing-style lunch

Afternoon Tea: Selection of 2 food items

Inclusive of:

Exclusive use of the conference room, foyer, breakout areas, and exterior footprint

Complimentary high-speed Wi-Fi for attendees

Dedicated event supervisor during the event and a coordinator for seamless planning

Exclusive venue furnishings, including dining and cocktail tables, elegant dining chairs, bar units, linen, fine crockery, glassware, tableware, and outdoor furniture equipped with umbrellas for sun protection

Security, cloakroom service, and cleaning

Optional add ons:

Extra morning or afternoon tea items from \$7.00

Unlimited barista coffee \$11.00 pp



Meet the Chef

Jimmy Ryu, Executive Chef Yallamundi Rooms

Jimmy began his culinary journey in his family's restaurant in Korea, where his mother's exceptional cooking sparked his passion for food and hospitality.

With over 20 years of experience, he has honed his craft in fine dining, catering, and multi-outlet operations. Career highlights include serving as Head Chef for Jamie's Italian with the Jamie Oliver Group, helping launch Australian locations, and contributing to QT Sydney's Gowings, earning a One Hat in the Good Food Guide.

Now a casual instructor at Le Cordon Bleu and Executive Chef of the Yallamundi Rooms at the Sydney Opera House, Jimmy is dedicated to inspiring future chefs with a focus on seasonal ingredients, teamwork, and unforgettable dining experiences in one of Sydney's most iconic venues.



Conference Menu

- On arrival** Seasonal fruit platters
- Morning Tea** Sweet dusted mini assorted Danish
Freshly baked scone, house made preserve, crème chantilly
Banana & manuka honey smoothie (lg, v)
Chocolate & walnut brownie
Mushroom, artichoke & feta tart
Potato pancake, smoked salmon, crème fraîche
- Grazing Station Lunch** A curated selection of seasonal hot dishes and sides
Complemented with breads, salads, desserts, juices, water
- Afternoon Tea** Roast pepper, onion & cauliflower quiche, goat's curd, tomato, leaves
Mini fruit muffins (v)
Dark chocolate mousse tartlet, raspberry gel
Lime meringue tart
Assortment of macaroons
Handmade cookie
- Seven Miles coffee, Remy & Max tea, orange juice and water available throughout the duration of the event

*All menus are seasonal and subject to availability.

(nad) - no added dairy, (lg) - low gluten, (nan) - no added nuts, (v) - vegetarian, (pb) - plant based





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.



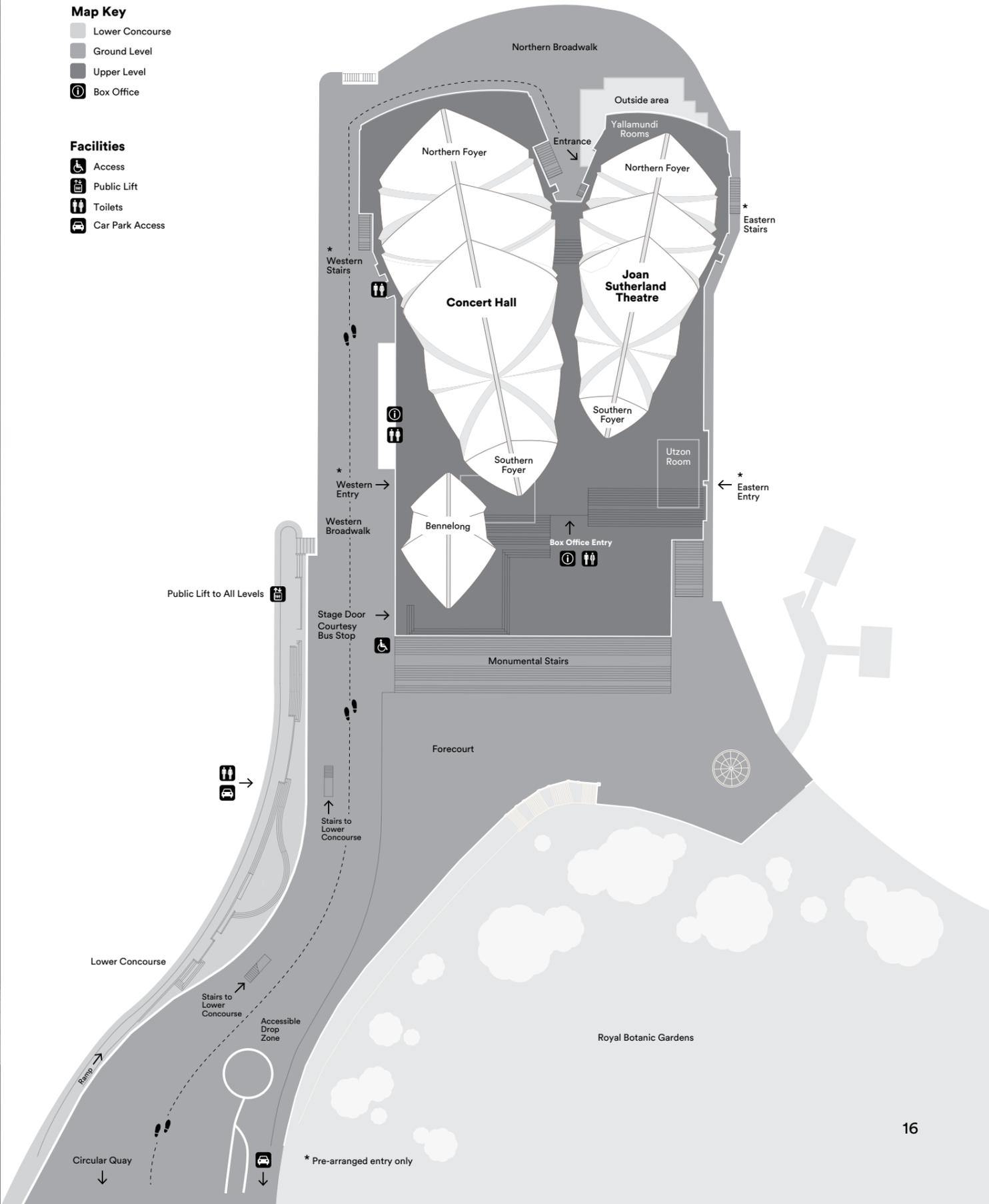
House Map

Map Key

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

Facilities

- Access
- Public Lift
- Toilets
- Car Park Access



Next steps

Our dedicated event specialists will guide you on each step, and pay attention to every detail. From the catering to correspondence, presentations to personal styles, nothing is left to chance. We treat every detail with the respect it deserves.

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

(02) 9250 7653
SOH.events@trippaswhitegroup.com.au

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Sydney NSW 2000

