



Weddings



**THE
PERFECT
LOVE
SCENE**



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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 beloved wedding venue, our experienced wedding specialists can help you with every detail, from food to flowers, styling to sounds, planning to execution - all to create a truly extraordinary event.

Yallamundi Rooms

Meaning “storyteller” in the Gadigal language, the Yallamundi Rooms is a place to celebrate your love and show the world your story. Sydney Opera House’s hero venue space provides dramatic floor to ceiling glass windows streaming with natural light and an unobstructed view of Sydney Harbour. Take advantage of our dedicated dressing room and make the space yours with flexible room set ups and circular dividing walls.

The space can be split into three separate rooms for more intimate events, or fully opened to offer the complete expanse of this stunning venue with a sectioned outdoor space.

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

Video Walk-through
[Click here](#)

3D Venue Map
[Click here](#)

Wedding Gallery
[Click here](#)

Capacities:	 	
	SEATED	COCKTAIL
Yallamundi Rooms	180	400
Yallamundi Rooms with dance floor	150	230



Performing Arts Venues



Utzon Room

Sydney Opera House architect Jørn Utzon completed the design for only one interior space – the Utzon Room. The western wall is adorned with a vibrant tapestry of Utzon’s own design whilst the ceiling features dramatic concrete beams. The eastern wall is composed of floor to ceiling windows that look across Sydney Harbour to the Botanic Gardens.

This room is perfect for both ceremonies and/or more intimate seated receptions. For those booking the Yallamundi Rooms for their wedding reception, you may also book the Utzon Room for your ceremony. For those couples wishing to host their ceremony and have booked receptions at an alternate location, the Utzon Room provides the most flexible options in relation to time and date availability.

Please note that like all events hosted at the Sydney Opera House, ceremony only events have a venue hire fee and minimum spend on food and beverage services.

For further information for hosting a ceremony, please [click here](#)

Talk to our event specialists about availability, as this venue is subject to the Sydney Opera House performance schedule.

				
Capacities:	CEREMONY ONLY	SEATED + DANCEFLOOR	SEATED	COCKTAIL
Utzon Room	150	80	100	200



Joan Sutherland Theatre Northern Foyers

Providing spectacular views of the Sydney Harbour Bridge, the Northern Foyers of the Joan Sutherland Theatre are simply breathtaking. With four levels available, a private wrap-around balcony, high glass ceilings, red carpeted stairs and iconic beams, this venue provides a sophisticated yet relaxed atmosphere for any event.

The Northern Foyers of the Joan Sutherland Theatre are directly adjacent to our performance space. With our performance schedules in mind, date availability for this space is sporadic and only available for private hire approximately 3 to 6 months in advance, with Sunday – Thursday dates presenting the best possibilities for availability. Talk to our event specialists about availability, as this venue is subject to the Sydney Opera House performance schedule.

Please [click here](#) for more detailed insight into this space.



Location:
Access via Box Office Foyer to the Joan Sutherland Theatre Northern Foyers.
[View map](#)

Video Walk-through:
[Click here](#)



Capacities:	SEATED
Ceremony & Reception	100
Ceremony	120
Reception Seated	100
Reception Cocktail	300



Concert Hall Northern Foyers

Set over four levels, Sydney Opera House’s largest venue is nothing short of spectacular. Treat your guests to dramatic 200-degree views of Sydney Harbour Bridge, Sydney and surrounds.

The Northern Foyers of the Concert Hall are directly adjacent to our performance space. With our performance schedules in mind, date availability for this space is sporadic and only available for private hire approximately 3-6 months in advance.

Talk to our event specialists about availability, as this venue is subject to the Sydney Opera House performance schedule.

Please [click here](#) for more detailed insight into this space.

Location:
Access via Box Office Foyer
to the Concert Hall
Northern Foyers
[View map](#)



Capacities:	SEATED
Ceremony & Reception	200
Ceremony	200
Reception Seated	200
Reception Cocktail	400



Photo by Salt Atelier Photography



Photo by Daniel Boud



PACKAGES



Wedding Packages

5 Hour Seated Wedding Reception

from \$210.00 per person*

- Inclusive of:**
- Chef's selection of 3 canapés on arrival
 - Warmed sourdough bread roll
 - 3-course alternate serve menu
 - Menu tasting for 2
 - Dedicated wedding coordinator throughout the planning process
 - Exclusive venue furnishings, including dining and cocktail tables, elegant dining chairs, bar units, linen, fine crockery, glassware and tableware
 - Easel for seating chart
 - Table numbers
 - Placement of name cards & bonbonniere
 - Gift table & cake table
 - Wedding cake cut into petit fours, served platter style
 - Served with Seven Miles coffee and Remy & Max tea selection

**Add your ceremony in our breathtaking external footprint for an extra \$20.00 pp (valid only for the Yallamundi Rooms)*

Please go to page 31 to view our Beverage Packages to complement your reception.

5 Hour Cocktail Wedding Reception

from \$170.00 per person*

- Inclusive of:**
- 6 standard canapés (3x cold and 3x hot)
 - 3 substantial canapés
 - 1 stationary food station
 - Dedicated wedding coordinator throughout the planning process
 - Exclusive venue furnishings, including dining and cocktail tables, elegant dining chairs, bar units, linen, fine crockery, glassware and tableware
 - Gift table & cake table
 - Wedding cake cut into petit fours, served platter style
 - Served with Seven Miles coffee and Remy & Max tea selection

**Add your ceremony in our breathtaking external footprint for an extra \$20.00 pp (valid only for the Yallamundi Rooms)*

- Optional add ons:**
- Canapés from \$11.00 pp
 - Substantial canapés from \$18.00 pp
 - Sides from \$11.00 pp
 - Stationary 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
 - Cocktails on arrival from \$22.00 pp
 - Champagne on arrival from \$150.00 per bottle

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.





Championing Seasonality

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.”

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) Beef fillet steak with fresh horseradish, slow cooked peas and onion rings (+\$pp)
Sides	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

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

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

FAQs

Do you offer tailored wedding packages?

Yes, of course! We have a standard wedding package, however, we know that every wedding is unique, so we are more than happy to create a personalised package for your special day.

Is styling included for my wedding?

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

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 wedding?

Supplier access to your venue is generally two hours prior to your wedding start time and bump out must be completed one hour after your wedding 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.

Can my guests smoke at your venue?

The Sydney Opera House is a non-smoking venue.

Is your venue wheelchair friendly?

If you have guests with accessibility issues, please advise your wedding 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 wedding 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 wedding.

Can I utilise styling and theming items for my wedding?

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 wedding has finished?

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

What audio-visual equipment is available?

Please speak with our friendly wedding 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

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.

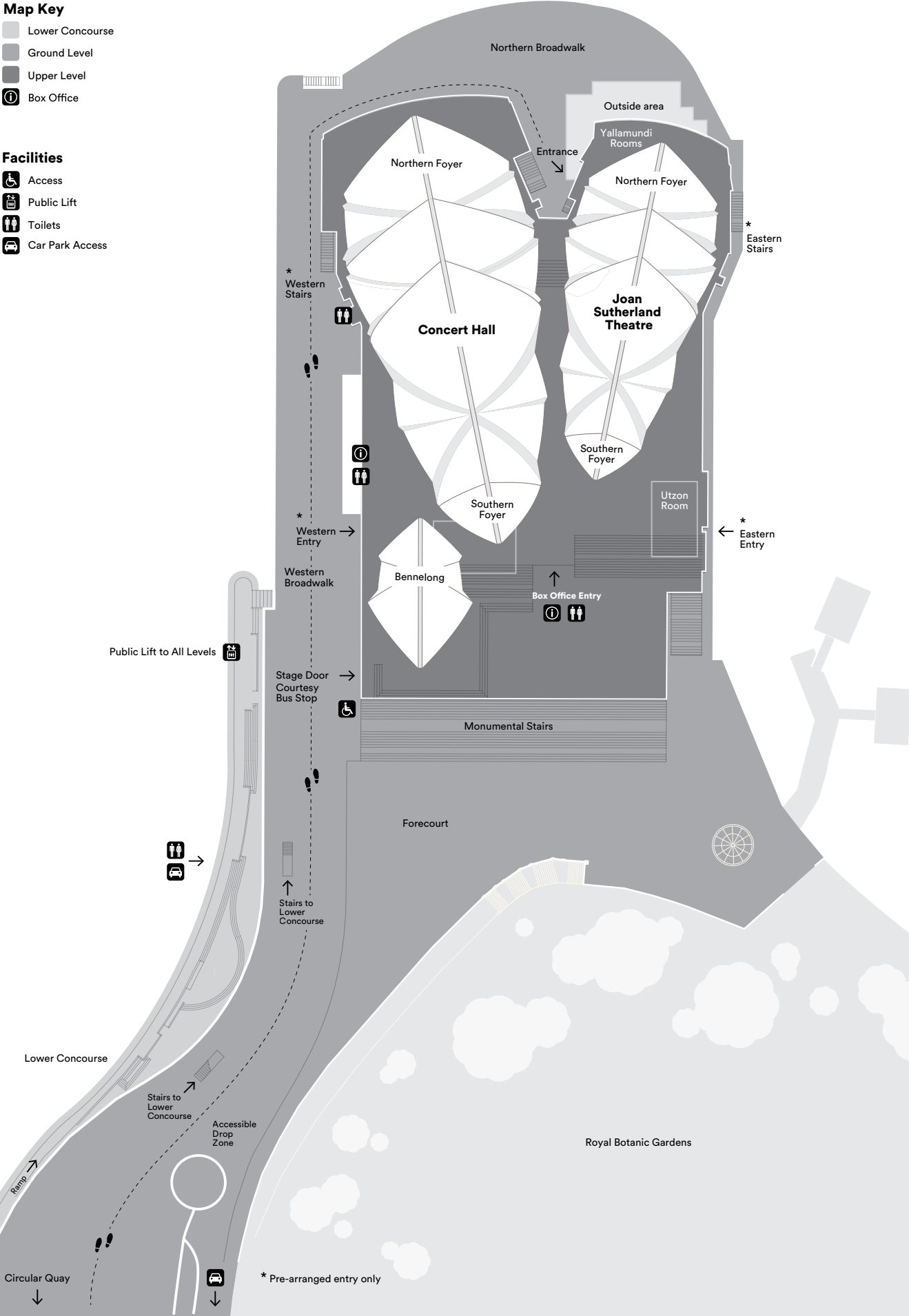
House Map

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 seating plan to the flower arrangements, nothing is left to chance. Our careful preparation means you can relax and enjoy your special day, as we bring your unique vision to life.

[Click here](#) to see our *Under the Sails* wedding testimonials

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

