

SHOW STOPPING EVENTS

WALSH
BAY
KITCHEN

Roslyn
Packer
Theatre
Walsh Bay



THIS IS YOUR SHOW

You are the producer and the creative mastermind. Picture your theme, send the invites. It's time to shine. Walsh Bay Kitchen prides itself on being the backstage hero of the show with creative plates reflecting our sustainable and artistic food philosophy that will put you and your guests in the limelight. We are the trouper you have been looking for.

THE STAGE IS SET

Walsh Bay Kitchen

Located on the Ground Floor of Roslyn Packer Theatre and with the culinary orchestra in sight, Walsh Bay Kitchen is downstage. A relaxed contemporary restaurant setting can be transformed into the show you desire the most. Perfect for cocktail events, your guests are given the space to explore like an interactive play full of show stopping nibbles and tipples.

USES

Private functions
Corporate lunches
Christmas parties
Breakfast workshops

CAPACITY

100 seated (dinner)
180 standing

DIMENSIONS

15.1m x 14.8m



IT'S SHOW TIME

The Richard Wherrett Studio

Located in the original Bond Store, The Richard Wherrett Studio features all the grandeur of yesteryear with high ceilings, historic and rustic brickwork, iron bark beams and remnants of the original industrial equipment.

The Studio makes an outstanding venue for special events including dinners, cocktail functions, product launches and business presentations, for which its heritage character creates a uniquely intimate atmosphere.

USES

Product launches
Seated dinner events
Cocktail functions
Conference presentations
Workshops and team building days
Fashion Parades
Weddings

CAPACITY

110 seated (dinner)
110 seated (theatre/conference)
200 standing

DIMENSIONS

13.2m x 11.8m

Roslyn Packer Theatre

The Roslyn Packer Theatre is a purpose-built 896-seat proscenium arch theatre, designed for the presentation for high quality medium scale drama and dance, musical theatre, conferences and events.

The theatre boasts the latest in theatre design and technology, and can accommodate up to 896 people.

Seating is arranged over two levels with a capacity of up to 578 in the stalls and 318 in the circle and boxes. Sightlines throughout the auditorium are impressive, guaranteeing an unsurpassed experience for guests in both the stalls and circle.

FULL HOUSE

CAPACITY

537 stalls (+ optional 41)
318 circle and boxes
896 stalls, circle and boxes

FACILITIES

8 Dressing Rooms
Artists Green Room
Loading Dock

SET THE SCENE

The Ruth Cracknell Room

The Ruth Cracknell Room is Roslyn Packer Theatre's dedicated function room and features original brickwork, beams and columns, giving it evocative warmth.

USES

Small Exhibitions
Intimate/lunch dinner events
Cocktail functions
Board Room or Theatre Style Meetings
Team Building and Staff Development Workshops
Conferences and presentations

CAPACITY

60 seated (dinner)
50 seated (meeting/conference)
70 standing

DIMENSIONS

9.2m x 12m

BEHIND ^{THE} SCENES

MENUS & PACKAGES

With an emphasis on seasonality and balancing flavour with texture, Chef Juo Chao's menu combines a mix of ancient Chinese cooking techniques with innovative modern flavours. Chef Juo Chao developed her culinary skills working in Sydney's leading restaurants alongside top chefs including Kylie Kwong and Neil Perry.



BREAKFAST MENU

ALL PACKAGES INCLUDE

Chilled juices including, apple, orange & pineapple juice
Just brewed coffee & tea selection

CONTINENTAL BREAKFAST

\$26 PER PERSON

Buttery croissant, house made preserves (v)
Sweet dusted mini assorted danish (v)
Mini assorted fruit muffin (v)

Creamed rice, roast pear, hazelnut, vanilla (gf)
Fruits of the season, cut & whole (v, gf)

BUFFET BREAKFAST

\$35 PER PERSON

Cold Selection

Buttery croissants, house made preserves (v)
Sweet dusted mini assorted danish (v)
Fruits of the season, cut & whole (v, gf)

Hot Selections

Bacon rashers, hash brown, scorched tomato
Veal chipolata, sautéed mushrooms

Please select one egg option:

Scrambled, sour cream, chives (v, gf)
Traditional fried sunny side up eggs (v, gf)
Poached free range eggs (v, gf)

PLATED BREAKFAST

\$40 PER PERSON

Buttery croissant, house made preserves (v)
Mini assorted fruit muffin (v)
Fruits of the season, cut & whole (v)

Please select one of the following:

Eggs benedict, poached free range eggs, english muffin, shaved ham, hollandaise sauce
Scrambled eggs, sour cream, chives, organic sourdough, thick cut bacon, scorched tomato, hash brown
Two poached eggs, cauliflower, gremolata, parmesan, crushed avocado (v)
Eggs ‘Florentine’ style, thick cut sourdough, wilted spinach, grain mustard hollandaise (v)

\$5 SUPPLEMENT TO UPGRADE TO ALTERNATE SERVE

Additional \$4 for each item per person

Bacon rashers, hash brown, scorched tomato,
Veal chipolata, sautéed mushroom





MORNING OR AFTERNOON TEA

MORNING TEA

\$21.50 PER PERSON

Includes 1 serve of filtered tea & coffee per person,
orange juice & 2 items from our morning tea menu

Please select two items:

- Sweet dusted mini assorted danish (v)
- Freshly baked scones, house made preserves, crème Chantilly (v)
- Sunflower seed protein ball (v, gf)
- Potato pancake, smoked salmon, crème fraîche
- Chocolate & walnut brownie (v)
- Banana & Manuka honey smoothie (v, gf)
- Mushroom, artichoke & feta tart (v)

AFTERNOON TEA

\$21.50 PER PERSON

Includes 1 serve of filtered tea & coffee per person,
orange juice & 2 items from our afternoon tea menu

Please selection two items:

- Fruits of the season, cut & whole (v, gf)
- Mini assorted fruit muffin (v)
- Roast pepper, onion & cauliflower quiche, goat’s curd, tomato, leaves (v)
- Dark chocolate mousse tartlet, raspberry gel*
- Assortment of macaron (v)
- Lime meringue tartlet*
- Handmade cookie

ADDITIONAL ITEMS

Morning/Afternoon tea
\$6 PER ITEM PER PERSON

Filtered coffee & tea selection
\$2.50 (1 SERVE)

Filtered coffee, tea selection, orange juice
\$5.00 (1 SERVE)

Espresso coffee, tea selection
PRICE ON APPLICATION

**Can be made gluten free*

CONFERENCE PACKAGES

WORKING LUNCH

HALF DAY // \$55 per person

Morning Tea OR Afternoon Tea + Working Lunch
Filtered coffee, selection of tea, orange juice on arrival

FULL DAY // \$72 per person

Morning Tea + Working Lunch + Afternoon Tea
Filtered coffee, selection of tea, orange juice on arrival

MORNING TEA

Selection of two items from our morning tea menu

WORKING LUNCH

Choice of 2 sandwiches/wraps,
1 salad, handmade cookie

GOURMET SANDWICH SELECTION

Roast beef, gruyère, rocket & tomato relish on sourdough
Roast lamb, artichokes, black olive on turkish
Roast chicken waldorf on rye

WRAPS SELECTION

BLAT - bacon, lettuce, avocado & tomato
Chargrilled chicken, corn, iceberg & tarragon mayonnaise
Vegetable & cow's feta spinach wrap (v)

SALADS SELECTION (choose 1)

Roasted mediterranean vegetable & chickpea salad, yoghurt dressing (v, gf)
Fusili salad, kale, cajun chicken, cumin ranch dressing
Caesar salad

Roasted butternut pumpkin, pepita seeds, cumin, lemon oil (v, gf, df)

AFTERNOON TEA

Selection of 2 items from our Afternoon Tea Menu





CONFERENCE PACKAGES

COLD GRAZING LUNCH

HALF DAY // \$58 per person
Morning Tea OR Afternoon Tea + Cold Grazing Lunch
Filtered coffee, selection of tea, orange juice on arrival

FULL DAY // \$75 per person
Morning Tea + Cold Buffet Lunch + Afternoon Tea
Filtered coffee, selection of tea, orange juice on arrival

MORNING TEA
Selection of 2 items from our Morning Tea Menu

COLD GRAZING LUNCH
Roast chicken waldorf on rye
Charred lamb, slaw, smoked paprika aioli wrap
Miso roasted eggplant, young spinach, wombok, sesame mayo (v, gf)
Fusili salad, kale, cajun chicken & cumin ranch dressing
Fruits of the season, cut & whole (v, gf)

AFTERNOON TEA
Selection of 2 items from our Afternoon Tea Menu

HOT GRAZING LUNCH

HALF DAY // \$64 per person
Morning Tea OR Afternoon Tea + Hot Grazing Lunch
Filtered coffee, selection of tea, orange juice on arrival

FULL DAY // \$82 per person
Morning Tea + Hot Grazing Lunch + Afternoon Tea
Filtered coffee, selection of tea, orange juice on arrival

MORNING TEA
Selection of 2 items from our Morning Tea Menu

HOT GRAZING LUNCH
Roasted mediterranean vegetable & chickpea salad, yoghurt dressing (v, gf)
Penne rigati, pork sausage, red wine ragu
Grilled lemon chicken, garlic potato (gf)
Grilled salmon, eggplant relish, ancient grain pilaf
Fruits of the season, cut & whole (v, gf)

AFTERNOON TEA
Selection of 2 items from our Afternoon Tea Menu



CANAPÉS MENU

For any cocktail event we recommend serving the canapé packages together with additional substantial canapé selections or grazing stations. This will ensure there is ample food for attendees and maintain the responsible service of alcohol for the duration of the event.

1 HOUR 4 canapes per person \$25 per person	2 HOURS 8 canapes per person \$48 per person	3 HOURS 10 canapes per person \$60 per person	ADDITIONAL CANAPES \$6.25 per person
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COLD CANAPES

- Bruschetta of smashed minted peas, ricotta (v, gf)
- Compressed watermelon, sangria, mint, lemon (v, gf, df)
- Cured kingfish, cucumber gel, salted apple, fennel cream (gf)
- Smoked trout tartlet, moroccan eggplant jam, preserved lemon
- Oyster – verjus, chive dressing (gf,df)
- Whipped cod roe, crostini, beetroot tartare
- Chicken liver parfait, fig chutney, grape, crostini
- Peking duck crepe roll, shallot, hoi sin (df)

HOT CANAPES

- Mushroom arancini, sambal yoghurt (v)
- Goat’s cheese, onion jam & thyme quiche (v)
- Roast scallop, cauliflower purée, beetroot caviar (gf)
- Crispy oyster, brioche crumbs, gribiche
- Salmon nori roll tempura, wasabi, sticky soy (df)
- Grilled octopus brochette, saffron, piquillo pepper, fennel jam (gf)
- Crispy Korean chicken & pork dumpling, citrus soy (df)
- Salted cod croquette, almond skordalia

DESSERT CANAPÉS

- Green tea panna cotta, star-anise gel, fairy floss (gf)
- Yuzu, coffee jelly, sesame crumbles (gf, df)
- Callebaut chocolate mousse, raspberry cream, mixed berry
- Lemon curd tartlet, dusted fresh berries
- Chocolate ganache, soft cocoa meringue

SUBSTANTIAL CANAPÉS

\$10 PER PERSON

- Fusili salad, kale, cajun chicken, cumin ranch dressing
- Soba noodle, carrot, cabbage, shallot, egg, sesame dressing
- Lamb, whipped feta, pickled beetroot slider
- Wagyu beef slider, cheddar, tomato jam, mustard aioli
- Toasted reuben, pastrami, sauerkraut, gruyère
- Penne rigati, pork sausage, red wine ragu

Selected menu items can be modified to be vegetarian and gluten free.
Speak to your Event Manager for further details.

LUNCH & DINNER MENU

TWO COURSE

\$72 per person

THREE COURSE

\$84 per person

with complementary tea & coffee

ENTRÉE

includes freshly baked bread

- Miso eggplant rolls, feta, parmesan, spiced tomato sugo (v, gf)
- Seared scallops, cauliflower, mixed herb salad, palm sugar dressing (gf, df)
- Raw king salmon, shallot, lemon, Korean chili dressing (gf, df)
- Crispy rice balls, forest mushroom, pickled mustard, sambal yoghurt (v)
- Poached chicken, avocado, pawpaw, Shaoxing glaze (gf, df)

MAIN

(includes salad bowls per table)

- Cauliflower, quinoa, radicchio, macadamia cream
- Salmon, grapefruit, fennel, carrot crisps, orange gel (gf)
- Barramundi, slow cooked leek, spring onion, ponzu sauce (gf)
- Lamb rump, roast pumpkin, cocktail onion, hoisin glaze
- 12 hours cooked brisket, oyster mushroom, daikon, sichuan sauce

DESSERT

- Vanilla panna cotta, burnt pear, sechuan pepper corn (gf)
- Chocolate mousse, raspberry Chantilly cream, cassia bark sauce (gf)
- Flourless chocolate slice, compressed melon, vanilla mascapone (gf)
- Selection of Australian cheese, fruit paste, lavosh, fruit

TEA & COFFEE

Tea & freshly brewed coffee for two course option

\$4.50PER PERSON

ADDITIONAL OPTIONS

Chef's selection of arrival canapés (3 pieces per person)

\$18.75 PER PERSON

Antipasto & cheese platters per table (minimum 20 guests)

\$15 PER PERSON

Crew meal (main meal & unlimited soft drinks)

\$45 PER PERSON

WALSH BAY KITCHEN





GRAZING STATIONS

BREAD AND DIP STATION

\$15 PER PERSON

Selection of dips, beetroot, hummus, capsicum, sourdough, flatbread, crackers, olives

ANTIPASTO STATION

\$23 PER PERSON

Serrano jamon, salami, charred vegetable, semi-dried tomato, cheddar cheese, pickles, marinated olives, grissini, sourdough

CHEESE STATION

\$25 PER PERSON

Selection of Australian & International cheeses, lavosh, fruit paste, grapes, dried fruit

SEAFOOD STATION

SUBJECT TO MARKET PRICE & AVAILABILITY

Selection of Pacific & Rock oysters, sashimi of king salmon & tuna, wasabi, pickled ginger, soy sauce, cooked king tiger prawns, lemon

DEGUSTATION MENU

SAMPLE MENU

FIRST

Citrus cured salmon, radish, young beetroot, mandarin
Raw kingfish, daikon, baby basil, lime dressing
Raw scallops, finger lime, endive, orange gel
(matching wine)

SECOND

Cabbage wrap, asparagus, enoki, shitake, gochujang sauce
Braised baby corn, carrot, celery on shiso leaf
Cauliflower three textures, togarashi, baby mint, ponzu gel
(matching wine)

THIRD

Drunken chicken, Chinese cabbage, herb salad, Shaoxing sauce
Jasmine tea smoked duck breast, compressed pear, raspberry gel
Braised pork shoulder, pistachio, Shaoxing glaze
(matching wine)

FOURTH

Korean BBQ glazed lamb cutlet, heirloom tomato, slow cooked leek
Beef fillet, asparagus, king brown mushroom, honey soy glaze
Crispy duck leg, potato fondant, ginger & basil emulsion
(matching wine)

FIFTH

Cassia bark infused melon, grapefruit, caramelized banana sauce
Compressed apple, szechuan pepper, raspberry, frangelico gel
Strawberries, coffee jelly, pandan infused curd
(matching wine)

SIXTH

Flourless chocolate cake, dulce de leche, meringue
Lemon curd tartlet, blueberries, fairy floss
Pressed ricotta, manuka honey, sable dust
(matching wine)

Speak to your event manager for further details & costs.



THE SUPPORT ACT

BEVERAGE PACKAGES

One martini is all right. Two are too many, and three are not enough. Complete with an impressive wine list, creative house cocktails and a signature sherry/digestives list, Walsh Bay Kitchen will be able to shake up a beverage package to your liking.





BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

1 HOUR // \$28 per person
2 HOURS // \$35 per person
3 HOURS // \$43 per person
4 HOURS // \$50 per person
5 HOURS // \$56 per person

SPARKLING	Aura Sparkling Brut Cuvée, South East Australia
WHITE (please select one)	Aura Semillon Sauvignon Blanc, South East Australia Aura Chardonnay, South East Australia
RED (please select one)	Aura Shiraz, South East Australia Aura Cabernet Merlot, South East Australia
BEER	James Boag’s Premium James Boag’s Premium Light Soft drinks, orange juice, mineral water

PREMIUM BEVERAGE PACKAGE

1 HOUR // \$36 per person
2 HOURS // \$45 per person
3 HOURS // \$53 per person
4 HOURS // \$60 per person
5 HOURS // \$66 per person

SPARKLING	First Creek Botanica NV Sparkling, Hunter Valley, NSW
WHITE (please select two)	Mandoletto Pinot Grigio, ITA Nobodys Hero by Framingham Winery, Sauvignon Blanc, NZ Church Road Chardonnay, Hawke’s Bay, NZ
RED (please select two)	Ingram Road Pinot Noir, VIC El Payador Malbec, Mendoza, ARG Mountadam 550 Shiraz, Barossa Valley, SA
BEER	James Boag’s Premium James Boag’s Premium Light James Squire One Fifty Lashes Pale Ale Peroni Soft drinks, orange juice, sparkling water

DELUXE BEVERAGE PACKAGE

1 HOUR // \$46 per person
2 HOURS // \$55 per person
3 HOURS // \$63 per person
4 HOURS // \$70 per person
5 HOURS // \$76 per person

SPARKLING	NV Petit Cordon by Maison Mumm Pinot Noir, Chardonnay, Marlborough, NZ Please select four wines from the list below
WHITE	Mountadam Pinot Gris, Eden Valley, SA Howard Park Miamup Chardonnay, Margaret River, WA Printhie MCC Riesling, Orange, NSW Nobodys Hero by Framingham Winery, Sauvignon Blanc, NZ
ROSÉ	Les Trois Cotes de Provence Rosé, Provence, FRA
RED	Nobody’s Hero by Framingham Winery Pinot Noir, Marlborough, NZ Mitchell Peppertree Shiraz, Clare Valley, SA Four Winds Sangiovese, Canberra District, ACT House of Plantagenet ‘Aquitaine’ Cabernet Sauvignon, WA
BEER	Peroni James Squire 150 Lashes Pale Ale James Boag’s Premium Light 4 Pines Kolsch James Boags Premium Soft drinks, orange juice, sparkling water

*Please note beverage packages
may be subject to change.*

WALSH
BAY
KITCHEN

IT'S SHOWTIME

Contact our Events Team
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22 Hickson Road, Walsh Bay