

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

FULL HOUSE

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.

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

Chef Voltaire Silva's menu combines a variety of Filipino culinary methods with innovative modern flavours, with an emphasis on freshness and balancing flavour with texture. He gained experience at some of Sydney's thriving restaurants, where he honed his culinary skills.



BREAKFAST MENU

ALL PACKAGES INCLUDE

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

CONTINENTAL BREAKFAST

\$33 PER PERSON

Buttery croissant, house made preserves (v)
Sweet dusted mini assorted danish (v)
Mini assorted fruit muffin (v)
Banana, apple, brown sugar porridge
Fruits of the season, cut & whole (v, gf)

BUFFET BREAKFAST

\$45 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
Chicken 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

\$52 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:

Ham benedict, poached free range eggs, english muffin, hollandaise sauce
Scrambled eggs, sour cream, chives, sautéed mushrooms, organic sourdough,
Choice of eggs, bacon rashers, scorched tomato, hash brown
Two poached eggs, cauliflower, dukkah, parmesan, crushed avocado (v)
Eggs 'Florentine' style, english muffin, 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

WALSH BAY KITCHEN





MORNING OR AFTERNOON TEA

MORNING TEA

\$25 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)
Coconut, chocolate protein ball
Mini pancake, smoked salmon, crème fraîche
Chocolate & walnut brownie (v)
Banana & Manuka honey smoothie (v, gf)
Mushroom, leek & feta tart (v)

AFTERNOON TEA

\$25 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)
Roasted cauliflower, onion, goat curd quiche
Chocolate ganache tart & matcha
Assortment of macaron (v)
Orange almond cake, vanilla mascarpone (gf, v)
Selection of mini éclair with custard (v)

ADDITIONAL ITEMS

Morning/Afternoon tea
\$7 PER ITEM PER PERSON

Filtered coffee & tea selection
\$3 (1 SERVE)

Filtered coffee, tea selection, orange juice
\$5 (1 SERVE)

Espresso coffee, tea selection
PRICE ON APPLICATION

**Can be made gluten free*

WALSH BAY KITCHEN

CONFERENCE PACKAGES

WORKING LUNCH

HALF DAY // \$70 per person

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

FULL DAY // \$87 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

Roasted beef, gruyere, honey mustard, rocket & rye
Turkey, cranberry jam, brie & rosemary sourdough
Pulled pork, gherkin, apple slaw and BBQ sauce & plaza roll
Beetroot, avocado, tomato, cucumber, leafs & olive and rosemary roll
Oyster mushroom po boy, thousand Island sauce, iceberg and pickle & milk bun roll
Sausage, caramelised onion, crispy shallot, siracha mayo, coriander & laugen roll

WRAPS SELECTION

Chicken schnitzel, cheddar, mixed cabbage, lemon aioli & wrap
Falafel, tahini, pickled turnip, lettuce & pita
Tuna, olives, egg, tomato, green bean, lemon aioli & wrap
Kofta, hummus, grilled eggplant, baby spinach, yoghurt dressing & pita

SALADS SELECTION (choose 1)

Roasted beetroot, walnut, baby spinach, feta & lemon vinaigrette
Grilled chicken salad, chats potato, crispy bacon, caper, chives & mustard
Roasted pumpkin, chickpea, haloumi, Israel cous cous, kale and ranch dressing
Orecchiette pesto salad with green pea, cavola nero, mint & pecorino
Poached salmon, broccoli, pui lentil, edamame, herbs & sesame dressing
Fattoush salad, onion, cucumber, tomato, radish, mint, crispy khubz, sumac & pomegranate

AFTERNOON TEA

Selection of 2 items from our Afternoon Tea Menu





CONFERENCE PACKAGES

COLD GRAZING LUNCH

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

FULL DAY // \$92 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 // \$80 per person
Morning Tea OR Afternoon Tea + Hot Grazing Lunch
Filtered coffee, selection of tea, orange juice on arrival

FULL DAY // \$97 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	2 HOURS	3 HOURS	4 HOURS
4 Canapés per person \$32 per person	8 Canapés, 4 varieties \$62 per person	10 Canapés, 5 varieties \$78 per person	12 Canapés, 6 varieties \$100 per person
ADDITIONAL CANAPÉS \$8 per person			

COLD CANAPÉS

- Duck, cucumber, shallots & hoi sin pancake (df)
- Scallop, date, cauliflower & pancetta (gf)
- Parmesan biscuit, chicken, mango salsa, coriander
- Beetroot, goat curd, candy walnut & olive tartlet (v)
- Tuna tataki, cucumber, ponzu & crispy garlic and shallot (gf,df)
- Potato, beef tartar, horseradish, gherkin, chives (gf)
- Betel leaves, pulled pork, ssâm sauce, kimchi & puff rice (gf,df)
- Heirloom tomato, olive crumb, stracciatella, aged balsamic and crispy basil (V)

HOT CANAPÉS

- Blue cheese & caramelised onion arancini with sugo sauce (gf)
- Chicken & shitake suimai, oyster sauce, coriander (df)
- Tofu, black sesame, snow pea sprout and torgarashi (vg, gf, df)
- Mixed vegetable frittata with harissa (gf)
- Leek, thyme and cheddar quiche (v)
- Karaage chicken and pickled cucumber skewer with wasabi mayo (gf)
- Lamb kofta, smoked eggplant, cucumber yoghurt, sumac (gf)
- Roasted prawn, garlic, parsley, rosemary (gf,df)

DESSERT CANAPÉS

- Coconut panna cotta, mango, passion fruit, blood orange (gf,df,v)
- Chocolate ganache tart & matcha (v)
- Selection of mini éclair with custard (v)
- Selection of macarons (gf)
- Orange almond cake, vanilla mascarpone (gf,v)
- Tiramisu (v)

SUBSTANTIAL CANAPÉS

\$13 PER PERSON

- Pulled beef slider, gherkin, cheddar, tomato relish, mustard
- BBQ pork fried rice/ Vegetarian fried rice (gf, df, v)
- Roasted pumpkin with mixed grains, currant, apple, hazelnut (vg, gf, df)
- Soba noodle, cabbage, egg, carrot, sesame dressing, green shallots (v,df)
- Chicken chipolata sausage and mashed potato & onion gravy (gf)
- Butter chicken with pilaf & cucumber raita (gf)
- Cajun chicken, cabbage salad and corn puree (gf)
- Pork belly bao, pickled daikon, jelapeno aioli

*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

\$95 per person

THREE COURSE

\$109 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

\$4.50 PER PERSON

ADDITIONAL OPTIONS

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

\$20 PER PERSON

Antipasto & cheese platters per table (minimum 20 guests)

\$19.50 PER PERSON

Crew meal (main meal & unlimited soft drinks)

\$45 PER PERSON





GRAZING STATIONS

BREAD AND DIP STATION

\$15 PER PERSON

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

ANTIPASTO STATION

\$30 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

CLASSIC

- 1 HOUR // \$40 per person
- 2 HOURS // \$50 per person
- 3 HOURS // \$60 per person
- 4 HOURS // \$70 per person
- 5 HOURS // \$80 per person

- SPARKLING** Here and Now Sparkling, NSW
- WHITE** Here and Now Sauvignon Blanc, NSW
- RED** Here and Now Cabernet Merlot, NSW
- BEER** James Boags Premium Light
Heineken Premium Lager
- NON-ALC** Heaps Normal 'XPA' Non-Alc Ale
Lyres 'Classico' Sparkling, AUS

PREMIUM

- 1 HOUR // \$55 per person
- 2 HOURS // \$65 per person
- 3 HOURS // \$75 per person
- 4 HOURS // \$85 per person
- 5 HOURS // \$95 per person

- SPARKLING** See Saw Prosecco, Orange, NSW
- WHITE** **Please select two**
Hesketh Sauvignon Blanc, Adelaide Hills, SA
Pikes 'Luccio' Pinot Grigio, Clare Valley, SA
Robert Oatley 'Signature Series' Chardonnay, Margaret River, WA
- ROSÉ** Chain of Ponds 'Novello' Adelaide Hills, SA
- RED** **Please select two**
First Creek 'Botanica' Pinot Noir, Hunter Valley, NSW
Hentley Farm 'Villian & Vixen' Grenache, Barossa Valley, SA
Robert Oatley 'Signature Series' Shiraz, McLaren Vale, SA
- BEER** James Boags Premium Light
Heineken Premium Lager
James Squire 'One Fifty Lashes' Pale Ale
- NON-ALC** Heaps Normal 'XPA' Non-Alc Ale
Lyres 'Classico' Sparkling, AUS

DELUXE

- 1 HOUR // \$70 per person
- 2 HOURS // \$80 per person
- 3 HOURS // \$90 per person
- 4 HOURS // \$100 per person
- 5 HOURS // \$110 per person

- SPARKLING** Mumm Marlborough 'Brut Prestige Sparkling' Marlborough, NZ
- WHITE** **Please select two**
Catalina Sounds Sauvignon Blanc, Marlborough, NZ
Handpicked Pinot Gris, Mornington Peninsula, VIC
Orlando 'Hilary' Chardonnay, Adelaide Hills, SA
- ROSÉ** Rameau 'Petit Amour' Méditerranée IGP, FRA
- RED** **Please select two**
Storm Bay Pinot Noir, Coal River Valley, VIC
B.Ricasoli Sangiovese, Chianti, Tuscany, ITA
Elderton 'Estate' Shiraz, Barossa Valley, SA
- BEER** **Please select two**
James Boags Premium Light
Heineken Premium Lager
Young Henry's 'Newtown' Pale Ale
James Squire 'One Fifty Lashes' Pale Ale
Young Henrys 'Cloudy' Apple Cider
- NON-ALC** Heaps Normal 'XPA' Non-Alc Ale
French Bloom 'Le Blanc' Sparkling, AUS

FROM \$18 FOR COCKTAIL ON ARRIVAL

| ADD \$25 FOR CHAMPAGNE ON ARRIVAL

*Please note all packages come with soft drinks, orange juice, sparkling water.
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