



# Weddings





**T H E  
P E R F E C T  
L O V E  
S C E N E**

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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



# Northern Foyers of the Joan Sutherland Theatre

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 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 Northern Foyers of the Joan Sutherland Theatre.  
[View map](#)

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



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





# Northern Foyers of the Concert Hall

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.

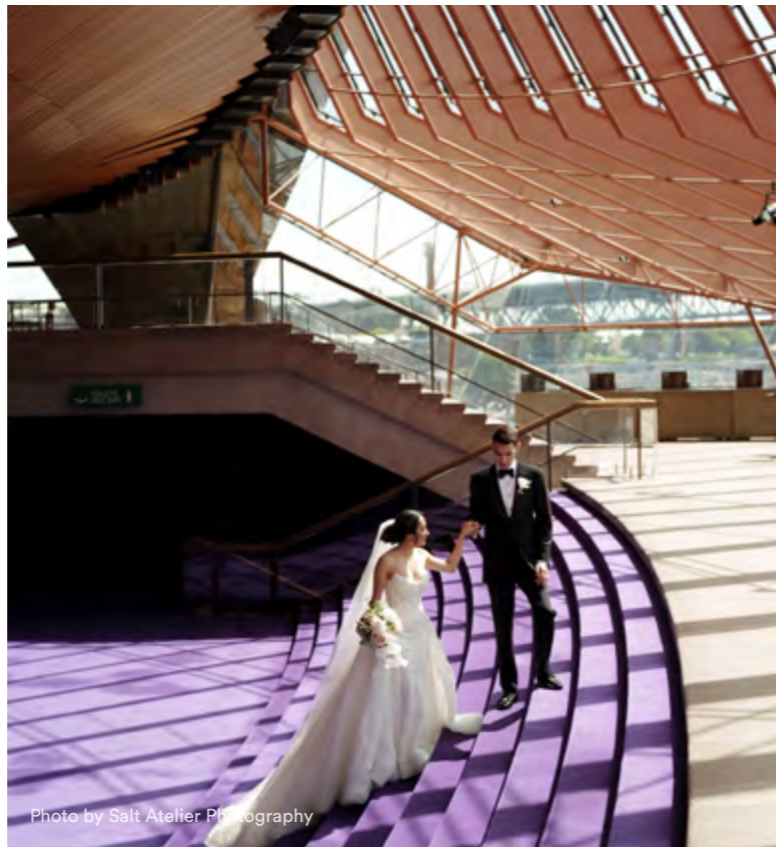
Talk to our event specialists about availability, as this venue is subject to the Sydney Opera House performance schedule.

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

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



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



# 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  
**Hunger busters** from \$18.00 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



## 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**

# Seated Menu

## Entrée

Vannella mozzarella with tomatoes, prosciutto, farinata (nf)  
Panisse with courgette, cucumbers, tomato, grilled peppers and garlic vinaigrette (gf, vg)  
Green pea hummus, charred scallions, sugar snap peas, preserved lemon dressing, herb lavosh (vg, nf)  
Spicy yellowfin tuna tartare, coriander and crispy bread wafers (df, nf)  
Beef carpaccio with green olive, fennel and parmigiano reggiano (gf, nf)  
Prawn cocktail with tomato chutney, crème fraiche, lime and cos (gf, nf)  
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, nf)  
Swordfish with borlotti beans, confit lemon, charred red pepper (df, nf)  
Snapper with sauce vierge and zucchini and basil coulis (gf, df, nf)  
Sweet and sour “chicken al mattone” with capers and potatoes (gf, nf)  
Porchetta with soft polenta and salsa verde (gf, nf)  
Slow roasted lamb shoulder with courgette gratin, tomato, black olive (nf)  
Eggplant and cauliflower braciola with salsa verde (vg, nf, gf)  
Beef fillet steak with fresh horseradish, slow cooked peas and onion rings (nf) (+\$15pp)

## Sides

Salt and vinegar crispy potato terrine mayonnaise (gf, nf, v)  
Young lettuce mix with fine herbs, sherry vinaigrette (v, nf, gf)  
Green beans with rosemary, tomato and almonds (v, df, gf)  
Grilled broccolini with brown butter, anchovy and lemon (nf, gf)

## Dessert

Chocolate, coconut, caramel and banana lamington  
White chocolate sabayon tiramisu (v)  
Coconut tapioca with passionfruit and pineapple sorbet, mango and coconut tuille (vg, nf)  
Chocolate sabayon tart, preserved cherries, crème cru (v)  
Chocolate mousse with mint ice milk and mint chocolate feuilletine (v, nf)  
Pavlova with chamomille cream and roasted strawberries (gf)  
Lemon meringue tart, pistachio praline, candied lemon aspen (v)  
Passionfruit and vanilla mille feuille (nf)

\*All menus are seasonal and subject to availability.

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



Photos by Alan Benson





# Canapé Menu

- Cold Canapés**
- Potato terrine with beef tartare and cured egg yolk mayonnaise
  - Crostini with whipped cod roe, radish (nf)
  - Sydney rock oyster with tomato and cucumber (gf, df, nf)
  - Tuna tartare on crispy rice with avocado and jalapeño (df, gf, nf)
  - Seeded cracker, pesto ricotta, roasted tomato and herbs (gf, nf, v)
  - Garlic panisse with pickled mushrooms and chives (gf, vg)
  - Puff pastry with caramelised onion, capsicum, Cantabrian anchovy (nf)
  - Tartlet with hot smoked trout rilette, capers and salmon roe (nf)
- Hot Canapés**
- Green olive all'ascolane filled with nduja (df, nf)
  - Scallops in the shell with café de paris butter (gf, nf)
  - Filo pastry with greens, feta and dill (v, nf)
  - Japanese chicken skewers with shiso and tare (gf, df)
  - Lamb merguez cigar with yogurt and lemon thyme (nf)
  - Five spice duck, crepe, davidson plum hoisin (df, nf) 🌱
  - Spanner crab croquette with chili and finger lime aioli (df) 🌱
  - Chickpea and coriander fritter with whipped tahini and greens (vg, nf, gf)
- Substantial Canapés**
- Prawn roll, potato brioche, remoulade and iceberg lettuce
  - Crispy calamari with black pepper aioli (gf, df, nf)
  - Grass fed hamburger slider, cheddar, b&b pickle, burger sauce (nf)
  - Slow roasted lamb shoulder with smashed oregano and lemon potato and salmoriglio yoghurt (gf, nf)
  - Ricotta gnocchi with sweet corn, parmiggiano reggiano and crispy garlic (v, nf)
  - “French fries” with tarragon aioli and fried herbs (v, nf, df)
- Dessert Canapés**
- Financier with whipped white chocolate ganache and plum compote
  - Lemon meringue tartlet (v)
  - Choux craquelin filled with chocolate cremeux (v, nf)
  - Medjool date filled with marzipan and pistachio (v, gf)

\*All menus are seasonal and subject to availability.

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

# 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

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**Sparkling**  
Lyres 'Classico' Sparkling, AUS

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**White**  
Ara Sauvignon Blanc, Marlborough, NZ

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**Red**  
Altina 'Pepperberry' Shiraz, AUS

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**Beer**  
Heaps Normal Quiet XPA, NSW

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**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

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**Sparkling**  
Here and Now 'Brut Cuvée', NSW

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**White**  
Here and Now Sauvignon Blanc, NSW

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**Red**  
Here and Now Cabernet Merlot, NSW

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**Beer & Cider**  
James Boag's Light, TAS  
James Boag's 'Premium' Lager, TAS  
Young Henrys 'Newtown' Pale Ale, NSW

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**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

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**Sparkling**  
See Saw 'Organic' Prosecco, Orange, NSW

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**White**  
Quilty & Grandsden Sauvignon Blanc, Orange, NSW  
Annais 'Organic' Pinot Grigio, Mudgee, NSW  
Alte Chardonnay, Orange, NSW

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**Rose**  
Dal Zotto 'Rosato' King Valley, VIC

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

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**Beer & Cider**  
James Boag's Light, TAS  
James Boag's 'Premium' Lager, TAS  
Young Henrys 'Newtown' Pale Ale, NSW  
James Squire 'One Fifty Lashes' Pale Ale, NSW  
James Squire 'Orchard Crush' Apple Cider, NSW

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**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** 2 full strength beers, 2 RTD's

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**Sparkling**  
NV Mumm 'Brut Prestige' Sparkling, TAS/NZ

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**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

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**Rose**  
Maison AIX, Coteaux d'Aix-en-Provence, FRA

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**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

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**Beer & Cider**  
James Boag's Light, TAS  
James Boag's 'Premium' Lager, TAS  
Sydney Beer Co. Lager, NSW  
Young Henrys 'Newtown' Pale Ale, NSW  
James Squire 'One Fifty Lashes' Pale Ale, NSW  
Stone & Wood 'Pacific' Ale, NSW  
James Squire 'Orchard Crush' Apple Cider, NSW

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**RTD's**  
Archie Rose True Cut Vodka, Soda w/ Native Blood Lime  
Young Henry's Gin & Tonic  
Archie Rose Whisky and Dry w/ Finger Lime  
Hard Fizz Seltzer (Watermelon Berry or Pina Colada)

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**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](http://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](mailto:SOH.events@trippaswhitegroup.com.au)

SYDNEY OPERA HOUSE  
Bennelong Point  
Sydney NSW 2000

