

WEDDINGS

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 weddings, your guests are given the space to explore like an interactive play full of show stopping nibbles and tipples.

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 your wedding, its heritage character creates a uniquely intimate atmosphere.

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.

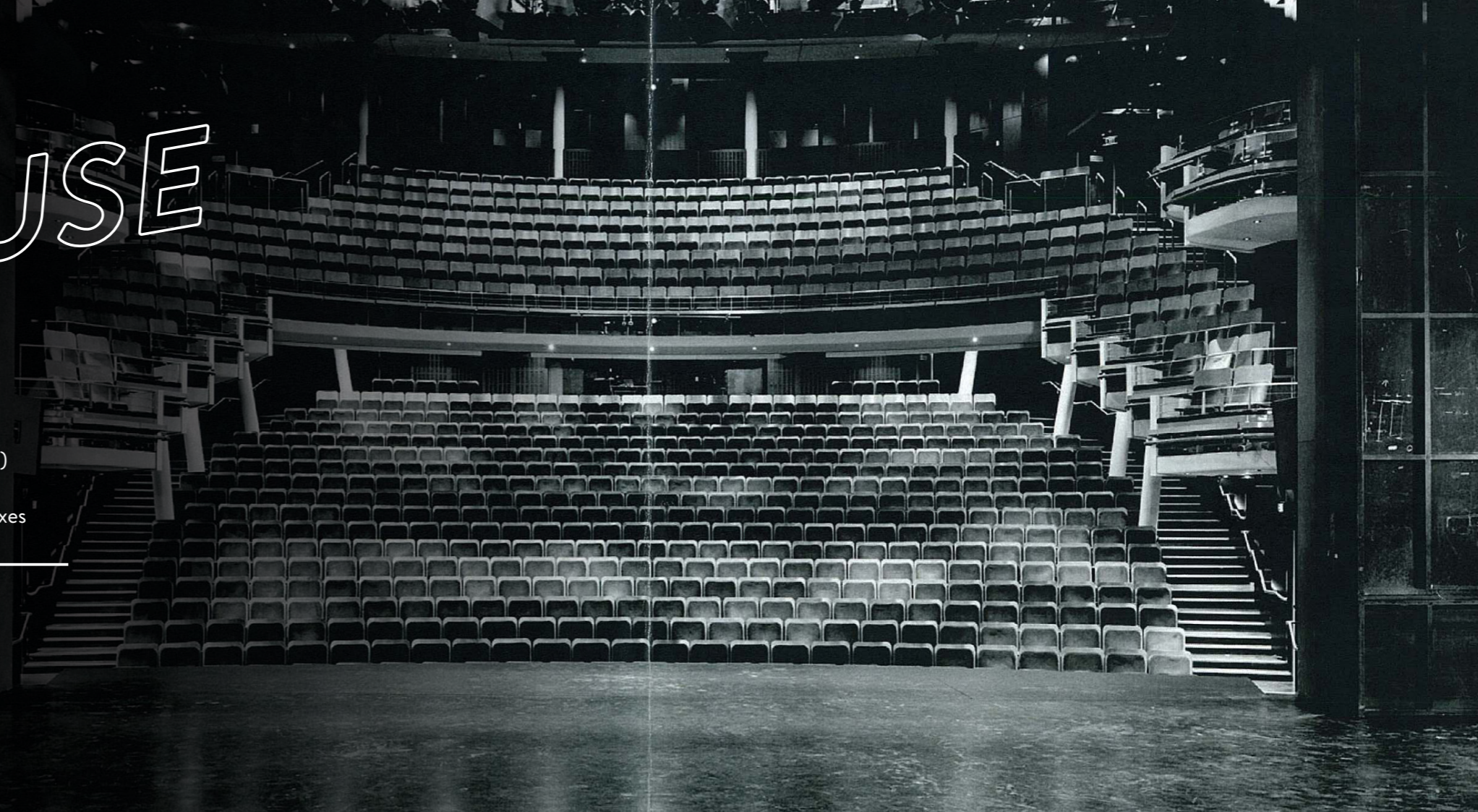
FULL HOUSE

CAPACITY

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

FACILITIES

8 Dressing Rooms
Artists Green Room
Loading Dock



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.

CAPACITY

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

DIMENSIONS

9.2m x 12m

SET THE SCENE



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.





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	8 Canapés, 4 varieties	10 Canapés, 5 varieties	12 Canapés, 6 varieties

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, ssäm 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 togarashi 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

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

THREE COURSE

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

ADDITIONAL OPTIONS

Chef's selection of arrival canapés (3 pieces per person)
Antipasto & cheese platters per table (minimum 20 guests)
Crew meal (main meal & unlimited soft drinks)





GRAZING STATIONS

BREAD AND DIP STATION

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

ANTIPASTO STATION

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

CHEESE STATION

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

SEAFOOD STATION

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

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

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

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

*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