

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

Our chef Christopher Stevens, weaves together flavours and textures into the Sydney dining scene. He matches his Michelin starred experience in San Francisco with his training from Sydney's Neil Perry to offer an upscale yet casual dining experience.



BREAKFAST MENU

ALL PACKAGES INCLUDE

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

BREAKFAST CANAPES

Includes 4 options per person

Please select four items:

- Sweet dusted mini assorted danish (v)
- Mini assorted fruit muffin (v)
- Banana, apple, coconut bircher muesli pots (v, df)
- Fruit salad skewers (vg, gf)
- Mini ham, cheese, tomato tarts
- Mini avocado toast, fetta, dukkha (v)
- Veggie frittata with chipotle aioli (v, gf)
- Smoked Salmon, potato crisp, and chive sour cream (gf)

PLATED BREAKFAST

Please select two items (alternate serve):

- Corn fritters, smashed avocado, cherry tomato and a poached egg (gf, v)
- Soft scrambled eggs on toast with bacon, roasted tomato, mesclun and parmesan
- Baked brioche French toast, with banana, dulce de leche, and coffee crumb (v)
- Nourishing breakfast bowl with poached egg, sweet potato, broccoli, cherry tomato, quinoa, edamame, fried chickpeas, honey soy dressing (v, gf, df)
- Mediterranean plate, grilled flatbread, smoked salmon, hummus, poached egg, cherry tomato, and cucumber, with sumac yogurt

Additional \$4 for each item:

- Bacon rashers
- Hash brown
- Scorched tomato
- Chicken chipolata
- Sautéed mushrooms

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





MORNING OR AFTERNOON TEA

MORNING TEA

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)
- Dairy free yogurt pots, berry compote, granola (v, df)
- Mini avocado toast, fetta, dukkah (v)
- Blini, smoked salmon, chive sour cream
- Vegetable frittata, chipotle aioli (v, gf)
- Mini ham and cheese toasty
- Mini muffins (v)
- Fruit salad skewers (vg, gf)

AFTERNOON TEA

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

Please selection two items:

- Mini assorted fruit muffin (v)
- Cocktail sausage rolls
- Ricotta tart with pumpkin, caramelized onion (v)
- 3 cheese croquette, tomato relish (v)
- Bruschetta, whipped cheese, prosciutto
- Boutique mini éclair (v)
- Lemon meringue tart (v)
- Arancini caramelized onion and blue cheese (v)

ADDITIONAL ITEMS

Morning/Afternoon tea

Priced per person

Filtered coffee & tea selection

Priced per serve

Filtered coffee, tea selection, orange juice

Priced per serve

Espresso coffee, tea selection

PRICE ON APPLICATION

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

CONFERENCE PACKAGES

WORKING LUNCH

WORKING LUNCH // priced per person

HALF DAY // priced per person

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

FULL DAY // priced 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 and two salads

GOURMET SANDWICH SELECTION

Roast beef, Swiss cheese, honey mustard, rocket
Smoked ham, caramelized onion jam, brie cheese, rocket
Danish salami, cheddar cheese, roast capsicum, balsamic glaze, pesto aioli
Roasted eggplant, grilled zucchini, cucumber, hummus, olive tapenade (vg)
BBQ chicken, cheddar cheese, grilled onion and capsicum, iceberg, tomato wrap
Unbeatable falafel, tomato, cucumber, parsley, pickles, tahini sauce, spinach wrap (vg)

SALADS SELECTION

Marinated fetta, spinach, roast beetroot, walnuts, sherry vinegarette (v, gf)
Sesame chicken, Asian slaw, spring onion, fried shallot, sesame dressing (v, gf)
Orecchiette pasta salad, green pea pesto, red capsicum, cherry tomato, spinach, grana Padano (v)
Bacon Caesar, cos lettuce, boiled egg, croutons, parmesan, Caesar dressing
Turkish chickpea salad, cucumber, tomato, onion, parsley, sumac, cumin, tahini dressing (vg, gf)

AFTERNOON TEA

Selection of 2 items from our Afternoon Tea Menu

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





CONFERENCE PACKAGES

GRAZING LUNCH

GRAZING LUNCH // priced per person
Selection of 2 hot dishes, 1 sides and 1 salad

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

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

Additional sides and salads for extra cost

MORNING TEA

Selection of 2 items from our Morning Tea Menu

HOT DISHES

Salmon, creamed spinach, lemon (gf, df)
Whole roast chicken, pan dripping jus, bread stuffing (df)
Beef ragu, penne pasta, parmesan
Cheese stuffed mushrooms (v)
Crispy skin pork belly, sweet n sour cabbage (gf, df)
K fried chicken, glazed sesame sauce, green shallot (gf, df)
Coconut red curry, carrots, potato, tofu puffs, snow peas (vg, gf)

SIDE DISHES

Crispy garlic potatoes (vg, gf)
Steamed greens, almonds, lemon dressing (vg, gf)
Peas and carrots, sweet onion sauce (vg, gf)
Ancient grains, cranberry, carrot, celery, herbs, sumac dressing (vg)
New potato salad, lemon, herbs, seeded mustard (gf, df)
Basket of bread, butter (v)

SALADS

Tuscan Kale, sultanas, shaved carrot, flaked almonds, palm sugar vinegarette (vg, gf)
Corn, fetta, black beans, capsicum, tomato, coriander, in chipotle dressing (v)
Marinated fetta, spinach, roast beetroot, walnuts, sherry vinegarette (v)
Asian slaw, spring onion, fried shallot, sesame dressing (vg, gf)
Bacon Caesar, cos lettuce, croutons, parmesan, Caesar dressing
Turkish chop salad, cucumber, tomato, onion, parsley, sumac, cumin,
lemon tahini dressing (vg, gf)

AFTERNOON TEA

Selection of 2 items from our Afternoon Tea Menu

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



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 canapes per person 2 varieties Priced per person	8 canapes per person 4 varieties Priced per person	10 canapes per person 5 varieties Priced per person	12 canapes per person 6 varieties Priced per person

ADDITIONAL CANAPES priced per piece

COLD CANAPES

Beet cured salmon, blini, radish, crème fraîche, chives
 Bay prawns with wasabi mayo, flying fish roe, and cucumber (gf, df)
 Olive oil poached tuna, celery, capers on lettuce cup (gf, df)
 Duck pancake, cucumber, hoisin (df)
 Parmesan crostini, roast beef, sundried tomato, olive pesto
 Rice paper rolls, tofu, cucumber, carrot, mint sweet chili (vg, gf)
 Eggplant caviar, cumin mayo on crispy flat bread (vg, df)
 Ricotta tart with pumpkin and caramelized onion (v)

HOT CANAPES

Mushroom arancini, pesto mayo (v)
 Sweet n sour Pork belly with pineapple (df)
 Coconut prawns with green goddess dressing (df)
 Salt n pepper calamari with chili aioli (df)
 Honey sesame chicken skewers with sweet soy, green shallots (df)
 Pakora veggie skewers, tamarind plum sauce (vg, gf)
 Spiced lamb skewers, smoked eggplant, tomato sugo (gf)
 Seafood and chive dumpling, oyster sauce (df)

DESSERT CANAPÉS

Walnut brownie, chocolate ganache, raspberry gel (v)
 Boutique mini eclairs with vanilla cream (v)
 Red velvet petite fours, whipped cream (v, gf)
 Lemon curd tartlet, dusted fresh berries (v)
 Chocolate ganache, soft cocoa meringue (v)

SUBSTANTIAL CANAPÉS

Beer battered snapper, apple slaw (gf, df)
 Crispy pork noodle salad, almonds, cucumber, pickled carrot,
 mint lemon dressing (gf, df)
 BBQ beef sliders, cheddar cheese, pickles, cherry tomato
 Tempura eggplant, pickled red onion, plum sauce (vg, gf)
 Gnocchi caccio pepe with mushrooms (v)
 Vietnamese chicken meatballs, pickled veg, mixed herbs, dipping sauce (gf, df)

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LUNCH & DINNER MENU

TWO COURSE // Priced per person

THREE COURSE // Priced per person
with complementary tea & coffee

ENTRÉE

inclusive of freshly baked bread per person

- Crispy cauliflower, blue lentils, tomato basil sauce (v, gf)
- Citrus cured kingfish, ocean trout, ruby grapefruit, crushed edamame, rice crackers (gf, df)
- Pork belly, sweet n sour papaya, oyster sesame sauce, chili caramel (gf, df)
- Bloody Mary baked prawns, cauliflower puree, artichokes, tomato and capers (gf)
- Lemon myrtle chicken, fennel, orange, macadamia, truffle sauce (gf, df)
- Sherry glazed beetroot, mixed fruit tabouleh, almond flakes, beetroot hummus (vg)

MAIN

inclusive of shared salad bowls per table

- Heirloom pumpkin, jewelled cous cous, kale and broccolini in lemon tahini (vg)
- Slow roasted tenderloin, truffle mash, yellow squash, shimeji mushrooms, green peppercorn sauce (gf)
- Atlantic salmon, carrot puree, asparagus, salmon roe, velouté, dill (gf, df)
- Chicken breast, fresh corn polenta, green beans, romesco sauce (gf)
- Confit duck leg, apple celeriac remoulade, charred radicchio, crispy sage, red currants (gf, df)
- Barramundi, spinach, fava beans, saffron mussel broth (gf, df)

DESSERT

- Vanilla pavlova, pistachio crumble, orange honey, sechuan pepper corn (gf)
- Chocolate mousse, raspberry cream, hazelnut sauce (gf)
- Brownie and Maltesers trifle, mixed berries, vanilla ice cream (v)
- Pineapple coconut cake in lemon curd sauce, roasted coconut, meringue, blueberries (v)

ADDITIONAL OPTIONS

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

Priced per person

Selection of arrival canapés (3 pieces per person)

Priced per person

Antipasto & cheese platters per table (minimum 20 guests)

Priced per person

Crew meal (main meal & unlimited soft drinks)

Priced per person

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GRAZING STATIONS

BREAD AND DIP STATION

Priced per person

Selection of dips, beetroot, hummus, capsicum, sourdough, flatbread, crackers, olives (v)

ANTIPASTO STATION

Priced per person

Virginia Ham, salami, charred vegetable, semi-dried tomato, pickles, marinated olives, grissini, herb focaccia

CHEESE STATION

Priced per person

Selection of Australian & International cheeses, lavosh crackers, baguette, dried fruits

SEAFOOD STATION

Priced per person

Selection of Pacific & Rock oysters, champagne sauce, smoked king salmon, cooked king tiger prawns, lemon, mary rose sauce

DESSERT STATION

Priced per person // Choice of 3 options

Lemon meringue tart (v)

Chocolate ganache tart (v)

Mini caramel donuts (v)

Raspberry brownies (v)

Red velvet cake (gf, v)

Vanilla Panna cotta, white chocolate (gf, v)

Fresh fruit platter (vegan, gf)

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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
2 HOURS
3 HOURS
4 HOURS
5 HOURS

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
2 HOURS
3 HOURS
4 HOURS
5 HOURS

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
2 HOURS
3 HOURS
4 HOURS
5 HOURS

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 'Newtownner' 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

ADD COCKTAIL ON ARRIVAL | ADD 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