SHOW STOPPING EVENTS
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.
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
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
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

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

**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
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 select 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 tartlets*
- 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
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
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 aoli 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

CONFERENCE PACKAGES
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.

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, hoisin (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.

WALSH BAY KITCHEN
LUNCH & DINNER MENU

**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, sichuan 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)
  - $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

TWO COURSE
$72 per person

THREE COURSE
$84 per person
with complementary tea & coffee
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, shiitake, 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.
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

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<th>Duration</th>
<th>Cost per Person</th>
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**SPARKLING**
- Aura Sparkling Brut Cuvée, South East Australia

**WHITE**
- Aura Semillon Sauvignon Blanc, South East Australia
- Aura Chardonnay, South East Australia

**RED**
- 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

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<td>4 HOURS</td>
<td>$60</td>
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<td>5 HOURS</td>
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**SPARKLING**
- First Creek Botanica NV Sparkling, Hunter Valley, NSW

**WHITE**
- Mandaleta Pinot Grigio, ITA
- Nobodys Hero by Framingham Winery, Sauvignon Blanc, NZ
- Church Road Chardonnay, Hawke’s Bay, NZ

**RED**
- 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 Cin50 Fifty Lashes Pale Ale
- Peroni

- Soft drinks, orange juice, sparkling water

### DELUXE BEVERAGE PACKAGE

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<td>$70</td>
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<td>$76</td>
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**SPARKLING**
- NV Petit Cordon by Maison Mumm
- Pinot Noir, Chardonnay, Marlborough, NZ

**WHITE**
- Mountadam Pinot Gris, Eden Valley, SA
- Howard Park Mamup Chardonnay, Margaret River, WA
- Prinithie MCC Riesling, Orange, NSW
- Nobodys Hero by Framingham Winery, Sauvignon Blanc, NZ

**RED**
- Nobody’s Hero by Framingham Winery Pinot Noir, Marlborough, NZ
- Mitchell Pergamrose Shiraz, Clare Valley, SA
- Four Winds Sangiovese, Canberra District, ACT
- House of Plantagenet ‘Aquitaine’ Cabernet Sauvignon, WA

**ROSE**
- Les Trois Cotes de Provence Rosé, Provence, FRA

**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

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Please note beverage packages may be subject to change.
IT’S SHOWTIME

Contact our Events Team
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22 Hickson Road, Walsh Bay