



Conference & Event Experiences



Serenity on Sydney's Skyline.

Bliss where fresh air, abundant
light, & wellness unite.





Introducing Terrace on the Domain

Located minutes from the CBD & surrounded by rolling green lawns with views of the iconic Sydney skyline, Terrace on the Domain offers a leafy park oasis with the convenience of a city location. Natural & contemporary in its design, the space nestles seamlessly into the lush garden surrounds whilst the vast glass windows bathe the venue in natural light.

The light filled lawns & sun-drenched outdoor terraces that surround the venue also provide an option to create a multi-layered event experience for your guests – think pre-dinner drinks before moving inside for the main event.

  [terraceonthedomain](#)



Step inside

The Domain is Sydney's playful heart – a vibrant, living, community space shared and enjoyed by all. Located on the garden's tourist trail and setting the scene for a casual bar & dining experience, Terrace on the Domain is a modern entertainment precinct like no other.

Located minutes from the CBD & surrounded by rolling green lawns with views of the iconic Sydney skyline, Terrace on the Domain offers a leafy park oasis with the convenience of a city location. Natural and contemporary in its design, the space nestles seamlessly into the lush garden surrounds whilst the vast glass windows bathe the venue in natural light.

The light filled lawns and sun drenched outdoor terraces that surround the venue also provide an option to create a multi-layered event experience for your guests – think pre-dinner drinks before moving inside for the main event or team building exercises on the lawn post conference.

Capacities

Whether you're looking to host an intimate gathering to launch your latest product or planning a large and lavish party, Terrace on the Domain has capacity to cater for all style of events.

Cocktail – 350

Sit-down – 180 or 150 with dance floor

Features

Garden location

City skyline views

Moments from the CBD, public transport & parking

Bespoke menus & grazing stations

Sweeping outdoor terrace and lawn area

Modern features with an intimate gardens atmosphere

Vast glass windows beaming with natural light

Eclectic mix of contemporary furniture

Breakfast Events

Breakfast Canapés

6 Canapés, 3 varieties priced per person
8 Canapes, 4 varieties priced per person
Package includes juice, tea & filtered coffee

Seated Menu

Priced per person
Alternate serve priced per person
Package includes juice, tea and filtered coffee

Breakfast Canapés

Muesli, natural yoghurt, fruit compote pots GF
Smoked salmon blini
Rosti, chorizo, egg GF
Kale and fetta mini quiche V
Frittata, goat cheese, tomato & guacamole V
Mini croissant, fontina, prosciutto
Mini pancake, ricotta, blueberry V

Platter on Arrival

Select one, served per table
Seasonal fruit & mixed muffins V
Selection of Danishes sweet & savoury croissant

Platter Meal

Select one
House made granola, fresh fruit with yoghurt & berry compote GF, V
Eggs benedict – double smoked ham or smoked salmon, poached eggs, hollandaise, English muffin
Crispy bacon, roasted tomato, mushroom, avocado, scrambled egg and sourdough
Smashed avocado, cherry tomato, feta & dukka on focaccia V
Smashed avocado, cherry tomato, feta & dukka on focaccia V
Smoked salmon, pickled onions, capers, crème fraiche, lemon zest on sour dough



Additional Options

Barista
Priced per barista
Minimum ratio of 1 barista to 40 guests

Barista made coffee
Priced per coffee
Charged on consumption



Conference

Package One – Working Lunch

Full day priced per person
Includes morning tea, lunch & afternoon tea

Half day priced per person
Includes lunch & choice of morning or afternoon tea

On Arrival
Plunger coffee, tea, orange juice & mineral water

Morning Tea
Selection of Danishes ^v
Mini croissant, fontina, prosciutto
Granola & yoghurt mini pots ^{vgo}

Lunch Chef's selection
(includes vegetarian option)

2 types of sandwiches
2 types of pastas
2 types of pizzas

Sides
Mix leaf salad ^{GF, DF, V}
Chips with paprika salt ^{GF, DF}

Afternoon Tea
Seasonal fruit platter ^{VEGAN}
Cheese & dip platter, duo of dips, two cheese varieties, lavosh & breadsticks

Package includes
Juice, tea & plunger coffee

Package Two – Grazing lunch

Full day priced per person
Morning tea, lunch & afternoon tea

Half day
Lunch & choice of morning or afternoon tea

On Arrival
Plunger coffee, tea, orange juice & mineral water

Morning Tea
Selection of Danishes ^v
Mini croissant, fontina, prosciutto
Granola & yoghurt mini pots ^{VEGAN OPTION}

Lunch
Select Grazing Menu or Rotisseries Menu

Italian Grazing Menu
Wild mushroom risotto ^{v, GF}
Oven baked salmon, tomato, parsley, pomegranate yoghurt & shaved fennel salad ^{GF}
Pork and fennel sausage with caramelised onion and kale

Sides
Garden salad | roasted potatoes | bread rolls ^{GF, DF, V}

Italian Rotisseries Menu
Field mushroom and garlic crumb ^v | Chicken with Italian herbs ^{GF} | Porchetta grilled apricot ^{GF, DF}

Sides
Garden salad | roasted potatoes | bread rolls ^{GF, DF, V}

Afternoon Tea
Seasonal fruit platter
Cheese & dip plat duo of dips, two cheese varieties, lavosh & breadsticks

Package includes
Juice, tea & plunger coffee

[Continued >](#)



Enhance Your Breaks

Conference Additions
Priced per item per person

- Muesli, natural yoghurt, fruit compote pots ^{GF}
- Fruit salad, passion fruit pulp ^{GF}
- Smoked salmon bruschetta ^{DF}
- Rosti chorizo, scrambled egg ^{GF}
- Kale and fetta mini quiche ^v
- Frittata, goat cheese, tomato & guacamole
- Mini croissant & Danish
- Mini muffin
- Mini friands
- Mini pancake, ricotta, blueberry



Plated Menus

Two courses Priced per person
Three courses Priced per person Complimentary plunger tea & coffee
*For alternate serve *priced per person per course*

Package includes juice, tea & filtered coffee

Served with bread roll per person and shared seasonal leaf salad per table

Entrée

Beetroot salad, goat curd, hazelnut & bulls blood ^{v, GF}

Burrata, heirloom tomato, balsamic, basil & kalamata ^{v, GF}

Seared scallops, cauliflower, raisin, crispy prosciutto & parsley oil ^{GF}

Gin cured gravlax, caperberry, cucumber, eshallots, crème fraiche & salmon roe ^{GF}

Beef carpaccio, kipfler, black truffle mayo, caper, parmesan & salsa verde ^{GF, DFO}

Main

Pumpkin ravioli, goat cheese, sage, burnt butter, currant & gastrique ^v

Chicken roulade & breast, corn, sugar snaps, 'nduja & fennel ^{GF, DF}

Lamb rump, mint & pea, polenta, caponata & radicchio ^{GF}

Beef tenderloin, confit onion, potato, mushrooms, cavolo nero & sherry jus ^{GF}

Barramundi, carrot, cuttle fish, tendril, lemon & watermelon radish ^{GF, DF}

Dessert

Signature tiramisu, coffee, savoiardi & cocoa ^v

Cheesecake, berry compote & white chocolate crumb ^v

Hazelnut chocolate terrine, salty dulce de leche & pop corn

Mandarin jelly, almond sponge, yuzu mousse, dill & white chocolate

Mango, passionfruit & coconut sago pudding ^{GF, DF, VG}

Sides

Priced per person, per side

Shared per table

Roasted potato with truffle & parmesan ^{GF}

Rocket, pear, walnut & parmesan salad with balsamic dressing ^{GF, DF}

Honey roasted carrots, hazelnuts & fetta ^{v, GF, VGO}



Additional Selections

3 Canapes on arrival
Priced per person

Cheese platter
Priced per person

Fruit platter
Priced per person



Shared Feast Menu

Shared Menu	Priced per person	Antipasti, 2 mains, 2 sides, 2 desserts
Upgrade to	Priced per person	Antipasti, 2 mains, 3 sides, 3 desserts

To Share

Served with bread roll per person

Antipasti platters with prosciutto, mortadella, salami, grissini, olives, pickles, duo of dips & flat breads

Mains

Roasted chicken, beetroot, chick pea & fattoush GF, DF

Oven baked salmon, tomato, parsley, dill yoghurt & shaved fennel salad GF

Beef cheek ragu rigatoni & Grana Panado

Pork porchetta, red cabbage, charred apricot & gremolata GF, DF

Slow cooked lamb shoulder, apple, celeriac remoulade & skordalia

Sides

Chat potatoes with truffle & Parmesan GF, V

Rocket, pear, walnut & Parmesan salad with balsamic dressing GF, V

Honey roasted carrots, hazelnuts & fetta V, GF, VGO

Dessert

Classic tiramisu, coffee, savoiardi & cocoa

Dark chocolate hazelnut brownie, honeycomb, caramel sauce & raspberry GF

Passionfruit pavlova, mascarpone, berries & vanilla fairy floss GF

Almond orange cake, white chocolate, crème fraiche , spiced almond & citrus salad

Sample menus subject to change based on seasonality

Additional Options

3 Canapés on arrival
Priced per person

Cheese platter
Priced per person

Fruit platter
Priced per person



Canapé Packages

2 hour canapé package Priced per person
3x cold, 2x hot and 1x substantial

3 hour canapé package Priced per person
3x cold, 3x hot and 2x substantial

4 hour canapé package Priced per person
4x cold, 4x hot and 3x substantial

Cold

Meat

Petite roasted duck crepe, hoi sin & cucumber ^{DF}

Beef tartar, potato, bagna cauda aioli
& Parmesan snow ^{GF}

Prosciutto, melon & vino cotto ^{DF, GF}

Betel leaves, pulled pork, chilli BBQ, Grana Padano
& pangrattato ^{DF, GF}

Vegetarian

Black olive, tomato, caramelised onion, feta
& basil tarts ^{V, GF}

Smashed minted pea tartlet, zatar, Persian fetta ^{V, GF}

Tofu, shiitake mushroom rice paper roll,
lime & chili sauce ^{V, DF, GF}

Gorgonzola, fig, membrillo & charcoal cone

Seafood

Oysters, apple & horseradish ^{DF, GF}

Salmon carpaccio, jalapeño, finger lime
& smoked soy ^{DF}

Crab mousse, salmon roe, chives & blini

Additional Pieces

Priced per canapé

Priced per substantial

Priced per dessert

Hot

Meat

Moroccan lamb parcel & harissa aioli

Chicken yakitori & truffle soy ^{DF, GF}

Chorizo, apple & puff pastry

Vegetarian

Arancini & lemon mayo ^{GF, V}

Stuffed pumpkin flowers, goat's cheese & herbs ^V

Cauliflower & parsley gazpacho & crostoli ^{GFO, VG, DF}

Corn, potato, manchego croquette & tomato relish ^V

Seafood

Prawn cigar & coriander palm sugar dip ^{GF}

Scallop, corn, salsa verde & caper crumb ^{GF, DF}

Blue swimmer crab, mozzarella, jalapeno, shallot,
corn & wasabi

Substantial

Fusilli, pea, pesto, Parmigiano-Reggiano & basil ^V

Couscous, pumpkin, parsley, currant & pine nut salad
^{VG, DF}

Sage butter chicken, saffron risotto & tzatziki ^{GF}

Prawn slider, cucumber, chives & Marie rose sauce

Mini beef cheeseburger with house burger sauce
& dill pickle

Fritto misto whiting, chilli prawn, squid, chips & lemon ^{DF}

Dessert

Fruit skewers ^{GF, DF, VG}

Assorted cream filled lamingtons & coconut

Nutella filled mini donuts & icing sugar ^V

Mango, passionfruit & coconut sago pudding ^{GF, DF, VG}

Ricotta cannoli & pistachio

Hazelnut brownie, ganache & raspberry ^{V, GF}

Oat milk panna cotta, berry compote, corn crunches
& fairy floss ^{GF, DF}



Late Night Options

Priced per person per item
Why not consider adding extra food options as an additional treat for your guests. Served after 10pm.

Penne pasta, pesto, cherry tomato, baby mozzarella, bocconcini ^V

Fregola, beetroot, pumpkin salad, smoked goat's cheese, pinenuts ^V

Spinach & feta roll ^V

Fritto misto – squid, prawns, fish fillet, white bait, zucchini, sage ^{GF}

Food Stations

Seafood Station

Priced per person

Sydney Rock oyster served with lemon & condiments

Queensland tiger prawn, cocktail sauce & lemon

Marinated black mussels

Upgrade

Alaska king crab legs, bugs & lobster – available for market price

Sashimi selection Priced per person

Cheese Station (3 varieties)

Priced per person

Selection of

Local Australian cheeses, quince paste, fresh fruit, marinated olives, nuts, apricots

Served with

baguettes & crackers

Antipasto Station (3 varieties salumi)

Priced per person

Selection of

Local cured meats, roasted vegetables, pickles, olives, duo dips, grissini with baguettes & crackers

Pizza Station

Priced per person

Selection of

Margherita | Prosciutto | Gamberi | Pepperoni |

Funghi Alfredo

Served with

Tomato, olives, bocconcini & basil pesto penne salad v

Garden salad vG

Rotisseries Station

Priced per person (choice of 2)

Lamb shoulder | Beef brisket | Roasted chicken | Porchetta | Maple mustard glazed ham

Served with

Italian bread

Tomato, olives, bocconcini & basil pesto penne salad v

Roasted potato GF, V

Garden salad DF, GF, VG

Honey roasted carrots, hazelnuts & fetta v, GF

Upgrade for an additional cost per person for Wagyu beef brisket

Dessert Station

Priced per person (choice of 4)

Fruit skewers GF, DF, VG

Assorted cream filled lamingtons & coconut

Nutella filled mini donuts & icing sugar v

Mango, passionfruit & coconut sago pudding

GF, DF, VG

Ricotta cannoli & pistachio

Hazelnut brownie, ganache & raspberry v, GF





Beverage Packages

Soft drinks, still and sparkling water are also included in package prices.

Classic

3 hours Per person	Sparkling	Here and Now Sparkling, NSW
4 hours Per person	White Wine	Here and Now Sauvignon Blanc, NSW
5 hours Per person	Red Wine	Here and Now Cabernet Merlot, NSW
	Bottled beer	James Boag's Premium Light Peroni 'Nastro Azzuro'

Premium

3 hours Per person	Sparkling	Dal Zotto 'Pucino' Prosecco, King Valley, SA
4 hours Per person	White Wine (choose two)	Quilty & Gransden Sauvignon Blanc, Orange, NSW Pikes 'Luccio' Pinot Grigio, Clare Valley, SA Alte Chardonnay, Orange, NSW
5 hours Per person	Rosé Wine	Poggio Anima 'Raphael' Rose, Sicily, ITA
	Red Wine (choose two)	Philip Shaw 'Wire Walker' Pinot Noir, Orange, NSW Handpicked Shiraz, Hilltops, NSW First Creek Cabernet Sauvignon, Central Ranges, NSW
	Bottled beer (choose two)	James Boag's Premium Light Travla Mid Stength Low Carb Lager Peroni 'Nastro Azzuro' James Squire 150 Lashes Pale Ale
	Non-Alcoholic	Lyre's Classico Sparkling Heaps Normal XPA Non Alc Beer

Deluxe

3 hours Per person	Sparkling	Mumm 'Brut Prestige', Marlborough, NZ
4 hours Per person	White Wine (choose two)	Henschke 'Peggy's Hill' Riesling, Eden Valley, SA Loveblock Sauvignon Blanc, Marlborough, NZ Oakridge Pinot Gris, Yarra Valley, VIC Handpicked Chardonnay, Yarra Valley, VIC
5 hours Per person	Red Wine (choose two)	Holm Oak 'Estate' Pinot Noir, Tamar Valley, TAS Barone Ricasoli Sangiovese, Chianti, Tuscany, ITA Oliver's Taranga Grenache, McLaren Vale, SA Two Hands 'Gnarly Dudes' Shiraz, Barossa Valley, SA
	Rosé	Maison AIX, Aix-en-Provence, FRA
	Bottled beer (choose three)	James Boag's Premium Light Travla Mid Strength Low Carb Lager Peroni 'Nastro Azzuro' James Squire '150 Lashes' Pale Ale James Squire 'Orchard Crush' Cider
	Non-Alcoholic	Lyre's Classico Sparkling Heaps Normal XPA Non Alc Beer
	RTD's (choose two)	Isla Vodka, Soda, Lime Young Henry's Gin & Tonic Archie Rose Whisky and Dry with Finger Lime Hard Fizz Seltzer (Watermelon Berry or Pina Colada)

Make it Sparkle

Spirits

Would you like house spirits on your special day?

Your options are:

- Separate bar tab for spirits
- Cash bar where your guests can purchase their own spirits from our bar throughout the event.
- Pre-purchased spirit bottles from our existing spirits menu

As duty of care, TWG venue policies are that no spirits are to be served without a mixer.
As per standard RSA guidelines, the bar closes 30 minutes prior event conclusion.

Cocktails

Start your event with a seasonal cocktail, a classic favourite, or collaborate with our mixologist to craft a signature drink that tells your unique story.

Serve up to two cocktail varieties for your guests throughout the evening, selected from our venue's cocktail menu or classic options upon request.

For a truly bespoke experience, custom cocktails can be created. They are priced per drink and require a minimum one month lead time.

A dedicated bartender for cocktail service is available for an additional cost.

1x bartender to 50 guests (min. 4-hour call) to ensure seamless service and expertly crafted drinks for your event.

Drinks on Arrival

Champagne on Arrival

Priced per person

Cocktail on Arrival from

Priced per person

Champagne Magnums

Wow your guests with Champagne magnums popped and served on arrival. Upgrade to Beverage Package Two and add on magnums for the first hour of your event.

Price on application.





Be our Guest

Part of Trippas White Group, spanning 25 years in the hospitality industry – Terrace on the Domain encapsulates years of expertise, showcasing the best in event management, service, food & beverage delivery.

Our team are here to work with you on your event from concept to completion. We have connections to leading industry suppliers who can help you add that extra sparkle to your next event.

Contact our Events Specialists

1300 306 932

events@trippaswhitegroup.com.au

terraceonthedomain.com.au





TERRACE ON THE DOMAIN

T