



opera point events
at Sydney Opera House



Menu

welcome

Welcome to Opera Point Events at Sydney Opera House.

In the following pages, you will find our current Autumn/Winter menu for 2010 designed by Opera Point Events' Head Chef, Simon Sandall. These items have been created using the finest of produce available in Australia and are designed specially for your event in any one of our spectacular venues.

In putting this menu together, Simon and the team at Opera Point Events, thought long and hard about what you want to ensure your guests overall experience is exactly what you want it to be. From perfectly sized canapés to delicate impressive entrees, we have developed this menu to suit every style of event in true elegance and style.

We believe in the importance of choice and flexibility therefore as a point of difference in our menus, you will notice in our Main Courses, you as the host, can put together the dish of your choice for your guests. Of course, Simon has a number of favourite combinations that your Event Producer will go through with you so that you can guarantee that what you serve at your event will be the talking point for time to come.

Please remember to discuss menu options with your Event Producer who can give you a recommended menu tailored to your event requirements.

Enjoy.



Menu

canapés

cold canapé selection

Yellow fin tuna and avocado rice paper roll with yuzu dip
Prawn and avocado sandwich
Peking duck pancake with shallots
Smoked salmon roulade with salmon roe and dill
Pacific oyster with Vietnamese dressing
Goats curd tartlet with basil pesto
Kingfish tartare with daikon and sesame tuile
Blueswimmer crab crostini with lemon mayonnaise
Corned wagyu beef with piccalilli on a crouton
Lightly smoked ocean trout with lime bavarois
Prawn and green mango wrap
Parmesan sable with eggplant



hot canapé selection

Pumpkin and spinach frittata with cauliflower cream
Silken tofu with ponzu jelly and pickled ginger
Vegetable pastia with chili jam
Chicken and porcini mushroom pie
Baked prawns with aioli
Coconut chicken with red curry sauce
Duck and apple dumpling with soy dressing
Ricotta and parmesan gnocchi with herb vinaigrette
Rangers valley beef pops with tarragon salsa
Margarita pizza, tomato, basil and mozzarella
Hickory smoked pork belly with coleslaw
Celeriac soup with croutons

Menu

canapés

dessert canapés

Mini lime meringue pies
Assorted mini ice-cream cones
White chocolate and macadamia nut brownie
Chocolate cigars with raspberries
Strawberry shots with yoghurt ice cream
Warm treacle tarts

substantial canapé selection

Bangladeshi beef curry with steamed rice and papadum
Salt and pepper squid with coriander and lime
Mini wagyu burgers
Char grilled lamb cutlet with mint salsa
Steamed Asian chicken buns
Fish and chips with tartare sauce
Chicken pad thai noodles with crispy onions
Orecchiette salad with vegetables, basil pesto and feta cheese
Mini Merguez rolls with caramelized onions and rocket
Caesar salad with quail egg
Tandoori lamb with cucumber salad and mint yogurt

stations

For events over 100 guests
Chicken and chorizo paella
Traditional seafood paella
Imported and local cheeses with fruit and breads
Chocolate and dessert decadence
Charcuterie station
Oyster station



Menu

lunch & dinner

Alternate service is complimentary. Please select two entrées, two main courses and two dessert items for your menu. Menu includes two green salads per table.



entrée

Jerusalem artichoke soup with jamon and croutons
Seared tuna with daikon and avocado
Smoked salmon salad with pickled cucumber, dill and aioli
Buffalo mozzarella with Serrano ham, asparagus, rocket and salsa verde
Slow roasted milk fed veal "vitello tonnato" with beans and capers
Slow cooked pork belly with yuzu and nashi pear
Crab cocktail with baby lettuce and pink grapefruit
Mushroom tortellini with pumpkin veloute **
Duck terrine with beetroot carpaccio, walnut dressing and sourdough



main course

Please choose your main course and accompaniment to custom-design your dish

Main course

Roasted chicken
Roast lamb rack
Fillet of beef
Crispy duck confit
Roasted barramundi
Grilled swordfish
Grilled Petuna ocean trout

Accompaniment

Baby leeks, potatoes and tarragon sauce
Ratatouille, olive tapenade and croquette potato
Creamy mushrooms, potato and bacon cake and watercress
Paris mash, sugar snaps and shallots
Hummus, sumac and tabouli salad
Roasted capsicums, olives and basil oil
Celeriac remoulade, apple and lemon vinaigrette

Vegetarian

Artichokes Barigold with kohlrabi, asparagus and radish**
Baked zucchini with peas, broad beans and mint**

**Vegetarian option

Menu

lunch & dinner

dessert

Champagne jelly with mixed berries

Lemon meringue pie with candied lemon

Chocolate delice with raspberries

Espresso parfait with sesame tuile

Warm banana pudding with vanilla custard and caramel sauce

Passionfruit cheese cake with toasted coconut

Crispy date cannelloni with lime cream, mango and fairy floss

Kaleidoscope of melon and sorbets

Pressed plunger coffee, teas and infusions accompanied
by hand made petit fours.

Please note menu is subject to change with seasonal



Menu

additional lunch and dinner menu items

variation of produce.

antipasto platter

Smoked and cured meats, pickled and roasted vegetables served with a selection of breads

mezze plate

Fresh dips, Turkish bread and marinated olives

cheese platter

A selection of Australian and imported cheese with dried fruit and walnut bread

seafood platter

Selection of cold seafood including prawns, oysters and sashimi



sides dishes

Rocket and parmesan salad

Steamed green beans with pesto

Roast potatoes

Green salad

Note: Each side serves 4-5 guests.

We therefore recommend a minimum of 2 sides per table



childrens menu

main course

Chicken with mashed potato and gravy

Spaghetti bolognese with shaved parmesan

Fish and chips with tartare sauce

Baked macaroni cheese



dessert

Strawberry jelly with fresh strawberries

Fruit salad with ice cream

Mixed ice creams with chocolate sauce

Chocolate brownie with whipped cream

Menu

breakfast

breakfast canapés

Croque monsieur

Mini friands

Smoked salmon roulade, crème fraîche & capers

Muesli bars with fresh yoghurt

Baked beans with black pudding

Egg, bacon and potato frittata

*Served with iced water, chilled orange juice, pressed
plunger coffee, teas and infusions*

table buffet breakfast menu

Please choose 4 items from selections below:

Oven baked muesli

Bircher muesli

Banana bread with butter and jams

Assorted Danish pastries and muffins

Seasonal fruit platter with natural yoghurt and passionfruit

Buttermilk pancakes with ricotta and seasonal berries

Smoked salmon croissant with dill crème fraîche

Double smoked ham and cheese croissant

Croque monsieur

Bacon and egg baps

Grilled pannini with goats cheese and vine tomatoes

*Served with iced water, chilled orange juice, pressed
plunger coffee, teas and infusions*

Add one hot breakfast item to table buffet breakfast

Please choose 1 item from the selection below:

Eggs Benedict with smoked ham

Poached eggs with smoked salmon and spinach on
a toasted muffin with hollandaise sauce

Scrambled eggs and bacon on a toasted muffin with oven dried tomatoes

Field mushrooms on toast with roasted trellis tomatoes



Menu

day delegate package

*Available daily from 8am until 5pm
Including note pads, pens, mints and iced water*

on arrival

Pressed plunger coffee, tea and infusions
Fresh orange juice

morning tea

Pressed plunger coffee, tea and infusions
Assorted pastries and cupcakes

working lunch

Selection of any three sandwiches
Whole fresh fruit
Fresh orange juice
Pressed plunger coffee, teas and infusions

lunch sandwich menu

Smoked salmon bagel with crème fraiche
Chicken Caesar wrap
Roast beef and horseradish on grain
Grilled vegetable and feta wrap
Assorted finger sandwiches
Pastrami and Dijon mustard on ciabatta
Bacon and avocado on Turkish
Club sandwich
Chicken schnitzel baguette

afternoon tea

Sweet canapé of your choice
Selection of gourmet biscuits
Pressed plunger coffee, tea and infusions



wine

classic selection

Please select one white wine and one red wine from the following list

sparkling wine

NV Leftbank Sparkling

white wine

2008 Leftbank Chardonnay

2009 Leftbank Sauvignon Blanc

red wine

2008 Leftbank Shiraz

2008 Leftbank Cabernet Merlot

beers

Carlton Draught

Carlton Sterling Light

soft drinks

Orange juice

Sparkling mineral water

Assorted soft drinks

Please note all wines and vintages are subject to change according to availability.



wine

premium selection

Please select one sparkling wine, one white wine, one red wine and one full strength beer from the following list

sparkling wine

NV Redbank Emily Brut Cuvee

NV Grandin Brut

white wine

2008 Symphonia Pinot Grigio

2008 East Sauvignon Blanc

2008 Forest Hill Boobook Sauvignon Blanc Semillon

2008 Tarrawarra Estate Chardonnay

red wine

2008 Sticks Pinot Noir

2006 Mt Langi Billi Billi Shiraz

2008 Primo Estate Merlesco

2005 Rymill MC2 Cabernet Merlot

beers

Cascade Premium

Crown Lager

Cascade Premium Light

soft drinks

Orange juice

Sparkling mineral water

Assorted soft drinks

Please note all wines and vintages are subject to change according to availability.



wine

sommeliers selection

Please select one sparkling wine, one white wine, one red wine and one full strength beer from the following list

sparkling wine

NV Jansz Rose

NV Jansz

white wine

2009 Wirra Wirra The Lost Watch Riesling

2008 The Ned Pinot Gris

2008 Crowded House Sauvignon Blanc

2007 Henschke Tilly's Vineyard White

2007 Knappstein Chardonnay

red wine

2008 Pencarrow Pinot Noir

2007 St Hallet Faith Shiraz

2007 La Vieille Ferme Cotes du Ventoux Rouge

2006 Madfish Cabernet Merlot

2005 Penley 'Phoenix' Cabernet Sauvignon

beers

Heineken

Peroni

soft drinks

Orange juice

Sparkling mineral water

Assorted soft drinks

Please note all wines and vintages are subject to change according to availability.



wine

beverages on consumption

Minimum spend of \$25.00 per person applies

Please select one sparkling, one white wine, one red wine and one full strength beer

sparkling wines

NV Leftbank Brut	Sth Australia	\$34
NV Redbank Emily Brut Cuvee	Central Victoria	\$40
NV Grandin Methode Brut	France	\$42
NV Jansz	Tasmania	\$52
NV Jansz Rose	Victoria	\$64
2005 Chandon Vintage	Victoria	\$78
NV Piper Heidsieck	France	\$130
NV Veuve Clicquot	France	\$160
NV Bollinger Special Cuvee	France	\$190
NV Krug Grande Cuvee	France	\$430

white wines

2008 Wirra Wirra The Lost Watch Riesling	Adelaide Hills SA	\$45
2007 Brokenwood Semillon	Hunter Valley NSW	\$48
2008 The Ned Pinot Gris	Marlborough NZ	\$48
2008 Symphonia Pinot Grigio	King Valley VIC	\$48
2009 Leftbank Sauvignon Blanc	South East Australia	\$34
2008 East Sauvignon Blanc	Marlborough NZ	\$45
2008 Crowded House Sauvignon Blanc	Marlborough NZ	\$52
2009 Logan Sauvignon Blanc	Orange NSW	\$58
2008 Rightbank Sauvignon Blanc Semillon	Margaret River WA	\$38
2008 Forest Hill Boobook Sauvignon Blanc Semillon	Great Southern WA	\$42
2007 Henschke Tilly's Vineyard White	Eden Valley SA	\$48
2008 Leftbank Chardonnay	South Australia	\$34
2007 Rightbank Chardonnay	Orange NSW	\$38
2008 Tarrawarra Estate Chardonnay	Yarra Valley VIC	\$50
2007 Knappstein Chardonnay	Clare Valley SA	\$48
2008 Kooyong Clonale Chardonnay	Mornington Peninsula VIC	\$80

rose wines

2007 East Pinot Noir Rose	Yarra Valley VIC	\$42
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Menu

beverages on consumption continued

red wine

2008 Rightbank Pinot Noir	Marlborough NZ	\$38
2008 Sticks Pinot Noir	Yarra Valley VIC	\$50
2008 Pencarrow Pinot Noir	Martinborough NZ	\$54
2007 Red Claw Pinot Noir	Mornington Peninsula VIC	\$80
2008 Leftbank Shiraz	Mudgee NSW	\$34
2007 Mt Langi 'Billi Billi' Shiraz	Grampians VIC	\$40
2007 St Hallet Faith Shiraz	McLaren Vale SA	\$50
2006 Yalumba Shiraz Viognier	Barossa SA	\$50
2007 La Vieille Ferme Cotes due Ventoux Rouge	Rhone FR	\$46
2008 Leftbank Cabernet Merlot	South Eastern VIC	\$34
2005 Rymill MC2 Merlot Cabernet	Coonawarra SA	\$42
2006 Madfish Cabernet Merlot	Margaret River WA	\$48
2008 Penley 'Phoenix' Cabernet Sauvignon	Coonawarra SA	\$56
2008 Rightbank Merlot	McLaren Vale SA	\$38
2008 Primo Estate Merlesco	Virginia SA	\$46

dessert wines

2006 Mitchelton Blackwood Park Botrytis Riesling	Nagambie VIC	\$50
2007 Two Hands Brilliant Disguise Moscato	Barossa Valley SA	\$55

beers

Carlton Draught	\$6.50
Cascade Premium	\$7.50
Crown Lager	\$8
Heineken	\$8.50
Peroni	\$8.50
Carlton Sterling	\$5.50
Cascade Premium Light	\$6

soft drinks

Orange juice	\$3
Sparkling mineral water	\$3
Assorted soft drinks	\$3

Please note all wines and vintages are subject to change according to availability.

cocktails

SPARKLING	\$12
TALL	\$15
MARTINI	\$15
FROZEN DAIQUIRI	\$10
MOCKTAIL	\$8



sparkling

- No. 1 Classic cranberry juice with a touch of rose water, topped with Leftbank Brut
- No. 2 A blend of Peach Liqueur or Chambord with Leftbank Brut
- No. 3 Sugar cube in Angostura Bitters, Chatelle Napoleon Brandy and Leftbank Brut

tall

- No. 4 Bacardi Superior with passionfruit pulp and ruby red grapefruit juice
- No. 5 Havana Special with fresh lime and mint over crushed ice, topped with soda
- No. 6 Absolut Vanilla with fresh raspberries and apple juice
- No. 7 Chambord and Strawberry Liqueur with apple juice and soda
- No. 8 Lychee Liqueur and Wyborowa Vodka with fresh lime and dry ginger ale

martini

- No. 9 Absolut Vanilla with elderflower cordial, vanilla syrup and pink grapefruit
- No. 10 Raspberry Infused Vodka with Vanilla Schnapps and classic cranberry juice
- No. 11 Midori and Patron Citronge (orange liqueur) with lemon juice
- No. 12 Olmecca Tequilla and Citronge with lime and lemon
- No. 13 Wyborowa Vodka and Citronge with lime and cranberry juice
- No. 14 Blueberry Infused Vodka with Peach Schnapps and cranberry juice

frozen daiquiri

- No. 15 A blend of White Rum and Orange Liqueur with lime
Available in strawberry, mango and lime

mocktails

- No. 16 Fresh orange with mango and peach puree, finished with
pink grapefruit and orange juice
- No. 17 Fresh lychee, lime and ginger with pink grapefruit juice and dry ginger ale
- No. 18 Raspberries and lime with apple juice and soda