



WINNER SPECIALTY VENUE

2008 National Meetings & Events Industry Awards

HHT venues | THE MINT

10 Macquarie Street, Sydney



The Mint is a multi-award-winning venue and contains innovative and stylish contemporary event spaces juxtaposed with magnificent historic staircases, decorative archways, stained-glass windows and a Juliet balcony. Wedding ceremonies are ideally located on the raised lawn with magnificent historic buildings as a backdrop. Drinks and canapés are provided in the purpose-built bar and adjoining courtyard prior to being seated in the Auditorium for your reception.



The events and catering team at The Mint are dedicated in providing superior service, outstanding quality of food and beverage and unique contemporary cuisine, and will work with you in every aspect of your wedding. Trippas White Group are the exclusive onsite caterer and have 20 years of special event catering experience. Packages and menus can be tailored to suit your every taste to provide a truly extraordinary food and beverage experience.



Located in the heart of Sydney's CBD, The Mint was constructed between 1811 and 1816 as the southern wing of the 'Rum Hospital' and expanded in 1854 to accommodate the first colonial branch of the British Royal Mint. The history of the site combined with contemporary event spaces and central location makes The Mint a perfect venue to celebrate your memorable day.

HISTORIC HOUSES TRUST



HHT venues | THE MINT

| CAPACITY | | TIME | PER PERSON ¹ | INCLUSIONS |
|----------------------------------------|-----------------------------------------------|--------------------------------------|--------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| AUDITORIUM BAR SANDSTONE COURTYARD | AUDITORIUM BAR COURTYARD 250 COCKTAILS | 5 HOURS | \$125 | <ul style="list-style-type: none"> 10 canapes & 2 substantial canapes (Menu 1) 4.5 hour premium beverage package |
| | 100 BANQUET OVALS 80 BRIDAL TABLE OVALS | 5 HOURS | \$145 | <ul style="list-style-type: none"> 2 course – alternate serve (Menu 1) 4.5 hour premium beverage package |
| | | | \$155 | <ul style="list-style-type: none"> 3 course – alternate serve (Menu 1) 4.5 hour premium beverage package <p>Inclusions</p> <ul style="list-style-type: none"> Pre-dinner canapés Wedding cake served on a platter with tea & coffee. Menu tasting for Bride and Groom (following booking confirmation) Lunch for two at The Mint Café (on your wedding anniversary)³ Complimentary table centre piece (1 x per table selected by venue) Lectern and microphone for speeches A private room for the Bridal party Access to The Mint for photography In-house audio system (IPOD compatible) Dedicated Wedding Coordinator Dedicated Bridal Attendant Professional service staff |
| CAPACITY | | TIME | FEE ¹ | INCLUSIONS |
| UPGRADES | WEDDING CEREMONY UPGRADE | 1 HOUR When booked with reception | \$450 | <ul style="list-style-type: none"> Hardwood bench chairs arranged in two rows – seats 24 people Signing table and two chairs |
| | FOOD & BEVERAGE UPGRADE | | \$6.00 | <ul style="list-style-type: none"> Menu 2 upgrade (canapes) |
| | | | \$6.00 | <ul style="list-style-type: none"> Menu 2 upgrade (2 course) |
| | | | \$8.00 | <ul style="list-style-type: none"> Menu 2 upgrade (3 course) |
| | | | \$10.00 | <ul style="list-style-type: none"> Cocktail on arrival |
| | | | \$4.50 | <ul style="list-style-type: none"> Deluxe Beverage Package |
| | | | \$9.50 | <ul style="list-style-type: none"> Superior Beverage Package |
| | | | \$5.00 | <ul style="list-style-type: none"> Premium Beverage Extension per ½ hour |
| | | | \$7.00 | <ul style="list-style-type: none"> Deluxe Beverage Extension per ½ hour |
| | WEDDING CEREMONY ONLY | 4 HOURS | \$2300 ⁴ | <ul style="list-style-type: none"> Event Coordinator & Supervisor Hardwood bench chairs arranged in two rows – seats 24 people Signing table and two chairs |
| WEDDING PHOTOGRAPHY ONLY | 9AM – 4.30PM | \$330 ⁴ | <ul style="list-style-type: none"> Museum representation Interior & exterior for photography | |

1. ALL PRICES INCLUDE GST. PACKAGES ARE BASED ON A MINIMUM OF 80 PEOPLE AND ARE VALID UNTIL 31 MARCH 2012

2. BOOKINGS TO CONCLUDE BY 12.00AM

3. CAFE OPEN MONDAY-FRIDAY ONLY.

4. VENUE HIRE FEE ONLY.

5. BUMP IN/OUT RATE CHARGED ON AN HOURLY BASIS UP TO 2 HOURS, THEREAFTER CHARGED AT FULL RATE.

HISTORIC HOUSES TRUST



AUDIOVISUAL

State-of-the-art AV equipment and access to an on-site AV Technician ensure that all AV requirements for your event are made possible. The technician is available for consultation with clients and will advise on complex requirements and compatibility. Additional in-house AV equipment available to clients includes:

| | | | |
|------------------------------|------------|----------------------|-------|
| Cordless microphones & stand | \$130 each | Courtyard speakers | \$220 |
| 50in plasma screen | \$440 | Parcon lights & gels | \$650 |
| * All prices include GST | | | |

CATERING

Food and Beverage services are available exclusively from the award winning Trippas White Group. The site Catering Manager will work with you to tailor your catering package that meets your specific requirements. Please note that due to conservation requirements to prevent permanent damage to the sandstone paving, red wine can only be served while guests are seated at tables for a banquet meal and not a cocktail event. T 02 8239 2219 | E mint@trippaswhite.com.au

SUPPLIERS

With our experience in managing wedding events we can recommend suppliers with whom we have worked successfully in the past. Whatever your requirements – a wedding cake, celebrant, cars or bonboniere we can assist you:

MUSIC

Many clients have engaged string groups to play background music in the courtyard. Please find following details of two string groups that have worked successfully at the HHT venues, alternatively DJs and bands are permitted.

Rachel Whealy – Bravura Entertainment

T 02 9923 1515 | E bravuraentertainment@bigpond.com

Roger Solomons – Opus IV

T 02 9873 2128 | E rsolomons@ravenswood.nsw.edu.au

PARKING

There is no on-site parking at The Mint. Conveniently located parking stations include:

Secure Parking

131 Macquarie St, Sydney, NSW, 2000 T 02 8912 4900. Open until midnight Thur – Sat / 11pm Sun – Wed

Metro Parking – Sydney Hospital

8 Hospital Rd, Sydney, NSW, 2000 T 02 9223 1166. Open until 9.30pm Mon – Fri / 8pm Sat / 6pm Sun

Domain Parking – Preferred supplied arrangement for event attendees

Access via St Mary's Rd, Sydney, NSW, 2000 T 02 9232 6944. Open until 9pm Mon – Sat / 6pm Sun

CONTACT

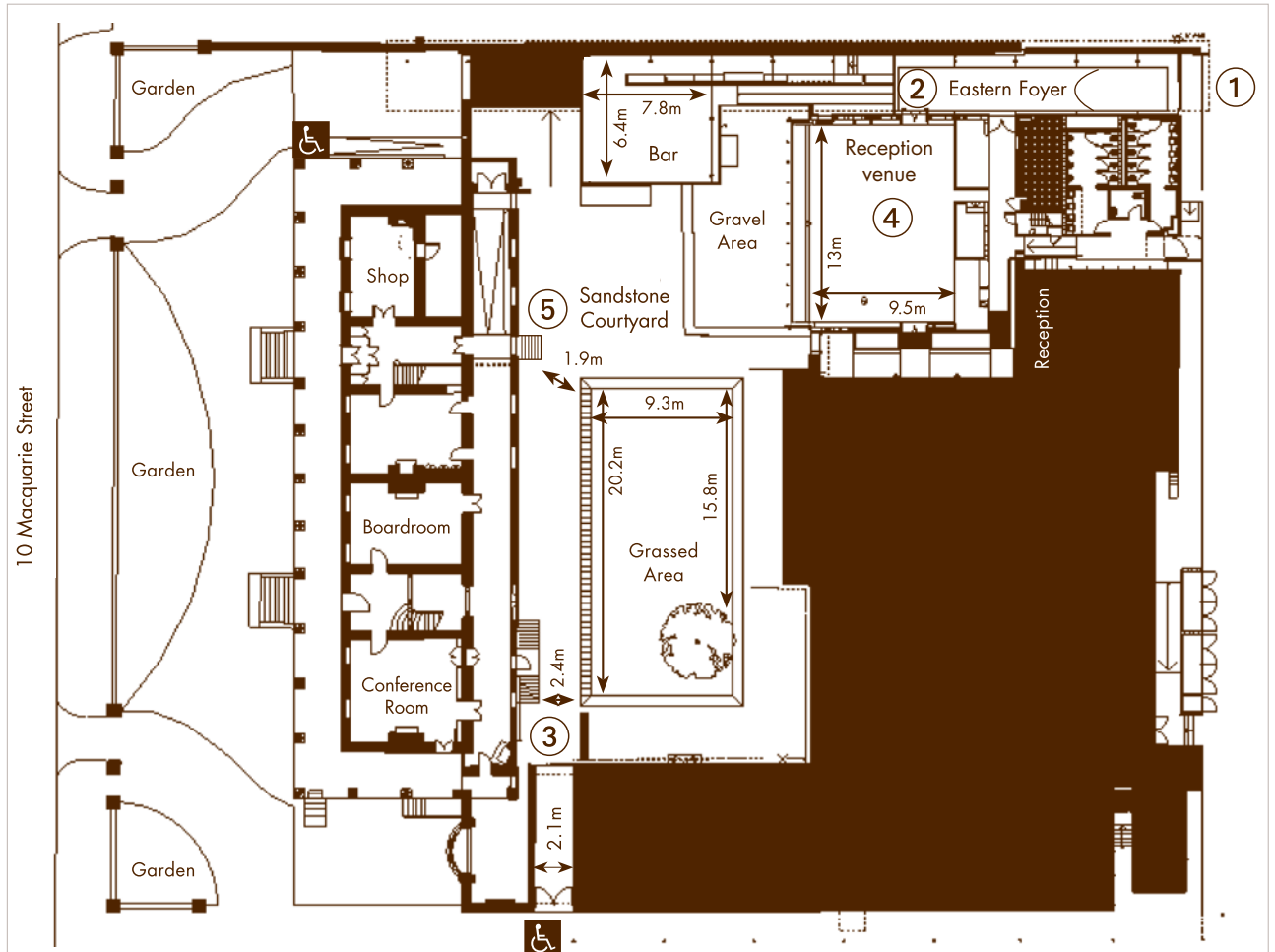
For more information regarding The Mint, or other HHT venues please contact:

Sales & Marketing Coordinator | HHT venues | Historic Houses Trust

The Mint, 10 Macquarie Street, Sydney, NSW 2000

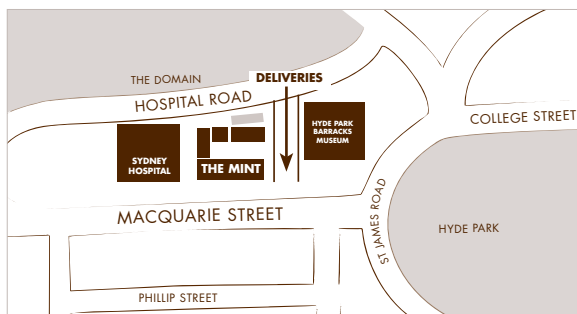
T +61 2 8239 2288 | F +61 2 8239 2400 | E venues@hht.net.au | www.hhtvenues.com.au

SITE PLAN



HYDE PARK BARRACKS MUSEUM

MAP



- ① Loading dock clearance: 1.8m
- ② Auditorium door clearance: 1.7m
- ③ Archway clearance: 2.4m
- ④ Wave ceiling 6.5m to 2.8m
- ⑤ Power: 1 x 240v, 1 x 3 phase
- ⑥ Bar alcove: 1m x 1.04m x 0.35m (WxHxD)
- ⑦ Bar ceiling 3.45m

MENU 1

CANAPÉS

Rare beef, horseradish cream crostini
 Spanner crab salad, coriander, chilli & lime
 Grilled harissa chicken skewer
 Pork & water chestnut dumpling
 Braised speck & split pea soup
 Artichoke, olive, tomato tartlet
 Wild mushroom palmier, herbed goat's cheese

ENTRÉE

Flamiche tart, crisp pancetta, endive & trevissio salad, red wine vinegar
 Gravlax of salmon, crème fraîche
 Crispy fried pork belly, asian herb salad
 Smoked duck, pickled pear, watercress & hazelnut dressing
 Roast vegetable terrine, olive toast, rocket, goat's curd salad

MAIN

Ocean trout, champ potato, sauce romesco
 Truffled free range chicken breast, peperonata, grilled asparagus
 Mustard & sage pork, braised lentils & spinach
 Sirloin of beef, garlic chats, green beans & rosemary reduction
 Lamb rump, cannellini bean purée, roasted root vegetable, parsley cream
 Baked buffalo ricotta, king brown mushrooms, truss cherry tomatoes
All main courses served with bread roll & butter

DESSERT

Chocolate albumin, seasonal fruits
 Sticky date pudding, vanilla bean ice cream
 Pear & mascarpone timbale, strawberries
 Passionfruit panna cotta & berry salad
 Selection of australian cheese, dried fruit,

MENU 2

CANAPÉS

Pissaladière, goat's cheese, caramelised onion, rosemary
 Seared lamb skewer, mint herb crust
 Peking duck pancakes with shallot & hoi sin
 Sesame beef & lemongrass, sugarcane
 Seared scallop & sauce vierge
 White anchovies, toast, parsley salad
 Coconut prawn, chilli jam
 Braised fennel & blue cheese tartlet

ENTRÉE

Seared scallops with a citrus & sprout salad
 Garlic king prawns, herb risotto cake, lime aioli
 Goat's cheese & red pepper tart, heirloom tomatoes
 Bresaola, fennel, lemon & olive salad, taleggio
 Confit duck breast, braised lentil salad, sherry vinegar, watercress

MAIN

Herb crusted barramundi, tarragon butter, white bean, olive & tomato salad
 Veal tenderloin, braised king brown mushrooms, soft polenta, broccolini
 Beef fillet, wild mushroom & potato fricassée, onion ring
 King salmon, verbena potato cake, zucchini noodle, sorrel sauce
 Lamb backstrap, ratatouille, rosemary potato
All main courses served with bread roll & butter

DESSERT

Chocolate marquise & white chocolate anglaise
 Lemon & vanilla bean bavarois, raspberry sauce
 Tiramisu with coffee anglaise
 Crème brûlée, crostoli
 Selection of tasmanian & victorian cheese, dried fruit, lavosh
 Filtered coffee, twinings tea & petit fours

COCKTAILS ON ARRIVAL

@ \$10.00 per person

| | |
|------------------------------|--------------------------------------------------|
| Apple & melon martini | apple schnapps, melon liqueur, apple juice |
| Passionfruit caipiroska | muddled passionfruit, vodka, fresh lime, gomme |
| Woo woo | vodka, peach schnapps, cranberry juice |
| French deligh | pineapple juice, crème de cassis, sparkling wine |
| Kir royale | crème de cassis, sparkling wine |
| Domain martini | gin, cucumber, elderflower |
| Watermelon & vanilla martini | vanilla vodka, watermelon, cranberry juice |

BEVERAGE PACKAGES

PREMIUM PACKAGE

The Duchess Sparkling Cuvee
 Grant Burge Benchmark Semillon Sauvignon
 Grant Burge Oakland Shiraz Cabernet
 Tooheys extra dry & james boags premium light
 Orange juice & mineral water

DELUXE PACKAGE

Four Sisters Chardonnay Pinot Noir
 Geoff Merrill 'Pimpala Road' Semillon Sauvignon Blanc, or
 Sandalford 'Element' Unwooded Chardonnay
 Republic 'Fleurieu' Shiraz, or
 Sandalford 'Element' Cabernet Sauvignon
 James boags premium & premium light
 Orange juice & mineral water

SUPERIOR PACKAGE

Bird In Hand Sparkling Pinot Noir
 Baby Doll Sauvignon Blanc &
 Domaine Chandon Chardonnay
 Devils Corner Pinot Noir &
 Mr Riggs 'The Gaffer' Shiraz
 James boags premium & premium light
 Birra moretti (italy) & heineken
 Orange juice & mineral water