biennaleofsydney

WHITE BAY POWER STATION

NSW GOVERNMENT

EXTRAORDINARY EVENTS | MENU
WHITE BAY POWER STATION | 25th Biennale of Sydney (2026)

Private dinner at White Bay Power Station 2024. Photograph: Jack Henry.

WHITE BAY POWER STATION

History of Building

The area now known as Bays West has for millennia been Gari Gurad / Nura (Saltwater Country) and Nattai Gurad / Nura (Freshwater Country), celebrated for its sandstone, cliffs, and shelters. White Bay, on the Balmain Peninsula, is a landmark of the precinct.

Its Power Station, built 1912–1917 to power Sydney's rail network, is the only one retaining pre-1950s machinery. Decommissioned in 1984, it was listed on the NSW Heritage Register in 1999 and also recognised by the National Trust and National Estate. Recent conservation by Placemaking NSW has safeguarded the site as a future public and cultural space.

Turbine Hall, White Bay Power Station. Photograph: Dan Boud.

MENU PACKAGES

- *Biennale Breakfast*
- *Biennale Dinner*
- *Biennale Dinner - Native Menu*
- *Biennale Social*
- *Art & Wine Tour*
- *High Tea*

MENU PACKAGES

Biennale Breakfast (Exclusive Venue Hire)

Enjoy a breakfast amongst the art at White Bay Power Station, featuring seasonal produce, artisan flavours, and vibrant energy to start the day.

Details*	
Package Price	$165.00 per person
Capacity	40 - 100 pax
Time	9.00 - 11.00AM
Menu	**To Start** Selection of breads, house cultured butter (v)(g) **Served with** Whipped ricotta, native honey (v)(m) Seasonal berries (ve) Honeycomb (v) Acai chia pots, almond butter, coconut, mango, cacao nibs (ve) **Main Course | To Share** Shakshuka: Middle Eastern baked eggs, tomato, capsicum, harissa, paprika, EVOO, parsley (v) House smoked salmon, crème fraiche, rocket, pickles (m) Corn & zucchini fritters, warrigal greens pesto (v)(m)
Drinks Package	• Still & sparkling water • Classic orange juice • Watermelon & mint juice • French press coffee and selection of tea by Origin Tea
Furniture	• 2 Banquet tables (seats 50 each) • Brown Bentwood chairs • Table underlay & white table cloth • White linen napkins
Venue Hire Fee	• $12,500 + GST plus Food & Beverage Package Price

*Exclusive hire of the entire venue.
All packages and guest numbers can be tailored to suit your event needs.
All prices are ex GST.

Image courtesy Cook & Waiter.

MENU PACKAGES

Biennale Dinner (Exclusive Venue Hire)

Host an unforgettable dinner amongst the art at White Bay Power Station, with canapes and a curated three-course menu paired with premium wines.

Details*	
Package Price	$295.00 per person
Capacity	40 - 100 pax
Time	6:00 - 9:00 PM
Menu	**Arrival Canape** Baby cucumber, sunflower seed ricotta, petite herbs, preserved lemon (v)(m) Beetroot, lime pickle, yuzu kosho aioli, nori cracker, sesame (v)(g)(m) Snapper crudo, green apple, wasabi furikake, pasta fritta (g) **Bread** Sourdough bread, house-churned butter & sea salt (v)(g)(m) **Plated Entrée (select one)** La stella stracciatella, heirloom tomato, nectarines, Davidson plum, basil (v)(m) NZ King salmon crudo, yuzu, nashi pear, kohlrabi, cucumber, shiso Chicken liver parfait, quince gel, pickled raisin puree, brown butter brioche crunch (g) Wagyu beef carpaccio, soy cured egg yolk, brown rice cracker, crispy onions, charcuterie **Plated Main (select one)** Baked ratatouille, basil pistou, baby herb salad (ve) Confit ocean trout, spring radish, charred baby leek, lemon myrtle beurre blanc (m) Chicken ballotine, asparagus, preserved lemon velouté (m) Roast Junee lamb rump, zucchini, broad bean, green olive, bush tomato jus **Plated Dessert (select one)** Hazelnut dacquoise, chocolate crémeux, baked stone fruit, berry coulis (v)(g)(m) Pandan panna cotta, macerated strawberries, meringue shards, pepperberry dust (v)(m) Caramelised apple tart, pistachio, candied lemon mascarpone, calvados foam (v)(m)(g) Valrhona chocolate crémeux, mirror glaze, hazelnut streusel, berries, wattleseed anglaise (v)(g)(m)

Private dinner at White Bay Power Station, 2024. Photograph: Pat Stevenson.

Drinks Package	**Sparkling** The Ten Sparkling Chardonnay NV | Limestone Coast, SA **White Wine** Weemala Pinot Gris | Mudgee, NSW **Rosé Wine** Days of Rose Dry Rosé | Barossa Valley, SA **Red Wine** Weemala Shiraz | Mudgee, NSW **Beers** Balter Cerveza Lager | Currumbin, QLD Hahn Premium Light | Sydney, NSW Heineken Zero Lager | The Netherlands **Non-Alcoholic** Still and sparkling water Softs and juice (on request)
Furniture	• 2 Banquet tables (seats 50 each) • Brown Bentwood chairs • Table Linen
Venue Hire Fee	$15,000 + GST plus Food & Beverage Package Price

*Exclusive hire of the entire venue.
All packages and guest numbers can be tailored to suit your event needs.
All prices are ex GST.

Private dinner at White Bay Power Station, 2024. Photograph: Pat Stevenson.

MENU PACKAGES

Biennale Dinner - Native Menu (Exclusive Venue Hire)

Host an unforgettable dinner amongst the art at White Bay Power Station, featuring canapés and a curated three-course menu showcasing native Australian ingredients, paired with premium wines.

Details*	
Package Price	$295.00 per person
Capacity	40 - 100 pax
Time	6:00 - 9:00 PM
Inclusion	
Menu	**Arrival Canape** Radish, Tasmanian kombu butter, wattle seed, flowers (v)(m) Macadamia butter, pickled kohlrabi, nori, linseed cracker (ve) Best oysters at market, marigold mignonette **Bread** Sourdough bread, botanical butter & sea salt (v)(g)(m) **Plated Entrée (select one)** Pickled QLD Spanner crab salad, macadamia, fennel, black pepper (m) Whipped ricotta, zucchini flower, sunflower seeds, ice lettuce (v)(m) Heirloom carrots, marinated goat's cheese, femernted bush honey, amaranth (v)(m) **Plated Main (select one)** Pan roast chicken, broccoli puree, wild mushrooms, saltbush (m) Steamed barramdundi, courgette, confit leeks, pickled muntries, sea herbs Roasted eggplant, macadamia cream, toasted seeds, herb oil (ve) **Plated Dessert (select one)** Strawberry gum cheesecake, green ants, wattleseed wafer, desert lime (v)(g)(m) Tasmanian leatherwood honey mousse, Murray River salted caramel, macadamia honeycomb (v)(g)(m) Coconut lemon myrtle panna cotta, poached illawarra plum (ve)

Private event at White Bay Power Station, 2024. Photograph: Jack Henry.

Drinks Package	**Sparkling**	
	The Ten Sparkling Chardonnay NV | Limestone Coast, SA	
	White Wine	
	Weemala Pinot Gris | Mudgee, NSW	
	Rosé Wine	
	Days of Rose Dry Rosé | Barossa Valley, SA	
	Red Wine	
	Weemala Shiraz | Mudgee, NSW	
	Beers	
	Balter Cerveza Lager | Currumbin, QLD	
	Hahn Premium Light | Sydney, NSW	
	Heineken Zero Lager | The Netherlands	
	Non-Alcoholic	
	Still and sparkling water	
	Softs and juice (on request)	
Furniture	• 2 Banquet tables (seats 50 each) • Brown Bentwood chairs • Table Linen	
Venue Hire Fee	$15,000 + GST plus Food & Beverage Package Price	

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Private dinner at White Bay Power Station, 2024. Photograph: Jack Henry.

MENU PACKAGES

Biennale Social (Exclusive Venue Hire)

Savour a selection of stand-up canapés and sweet treats while mingling amongst the art, complemented by a curated offering of wines and beverages.

Details*	
Package Price	$155.00 per person
Capacity	25 - 100 pax
Time	6:00 - 8:00 PM
Inclusion	
Menu	**Savoury Items (select six)** Baby cucumber, sunflower seed ricotta, petite herbs, preserved lemon (v)(m) Beetroot, lime pickle, yuzu kosho aioli, nori cracker, sesame (v)(g)(m) Goats curd tart, beetroot confit, hazelnut and saltbush dukkah (v)(g)(m) Best oysters at market with native finger lime, champagne vinegar Negroni cured salmon, baby cucumber, fennel, orange, blini (g) House poached prawns, preserved meyer lemon mayonnaise Snapper crudo, green apple, wasabi furikake, pasta fritta (g) Roast chicken, lemon, tarragon pillow sandwich (g) San Danielle prosciutto, savory ricotta, gnocco fritto, parmesan (g)(m) Beef tartare, truffled egg yolk, pressed potato, chives (m) **Sweet Items (select one)** Salted caramel éclair (v)(g)(m) Chocolate dipped strawberries, rose petals (v)(m) Lemon & lime canele, yuzu icing, dried raspberry (v)(m) Black forest, cherry compote, dark chocolate mousse (ve)

Partner preview at White Bay Power Station, 2024. Photograph: Katje Ford.

Drinks Package	**Sparkling** The Ten Sparkling Chardonnay NV | Limestone Coast, SA **White Wine** Weemala Pinot Gris | Mudgee, NSW **Rosé Wine** Days of Rose Dry Rosé | Barossa Valley, SA **Red Wine** Weemala Shiraz | Mudgee, NSW **Beers** Balter Cerveza Lager | Currumbin, QLD Hahn Premium Light | Sydney, NSW Heineken Zero Lager | The Netherlands **Non-Alcoholic** Still and sparkling water Softs and juice (on request)
Furniture	• 6 Cocktail tables • 18 Cocktail stools • Table Linen
Venue Hire Fee	$15,000 + GST plus Food & Beverage Package Price

*Exclusive hire of the entire venue.
All packages and guest numbers can be tailored to suit your event needs.
All prices are ex GST.

Private event at White Bay Power Station, 2024. Photograph: Jack Henry.

MENU PACKAGES

Wine & Art Tour (Exclusive Venue Hire)

Embark on a guided art tour before gathering around a grazing table of your choice, with a sommelier-led tasting of premium wines.

Details	
Package Price	$7,400.00
Capacity	25 pax
Time	5:30 - 8:30 PM (exclusive hire) 2:00 - 5:00 PM (non-exclusive hire)

Inclusion	
Menu	Mozzarella di Buffalo & Focaccia Grazing Table (v)(g)(m) Different shapes and grades of mozzarella & stracciatella Slabs of fresh baked, focaccias, flat breads & grissini Mixed salami, wagyu bresaola, 'nduja Freshly pounded pesto, anchovies, olive salad, vine tomatoes, preserved artichokes Aged balsamic, extra virgin olive oil, pepper grinders, sea salt
Drinks Package	A rotating NSW Winemaker Experience featuring leading independent wineries. Guests get to enjoy a premium sparkling on arrival, followed by guided tastings of four standout wines (50ml per wine), two whites and two reds, presented by the winemaker. Complete with dedicated service, glassware, and non-alcoholic options, this series celebrates NSW wine, culture, and the arts.
Furniture	• 6 Cocktail tables • Table Linen

*All packages and guest numbers can be tailored to suit your event needs.
All prices are ex GST.

Partner preview at White Bay Power Station, 2024. Photograph: Katje Ford.

Venue Hire Fee	$15,000 + GST plus Food & Beverage Package Price (exclusive hire outside exhibition hours) $7,500 + GST (non-exclusive hire during exhibition hours)
Additions	• Please note this package allows up to 25 guests only. Increases to guest numbers will require a new quote.

*All packages and guest numbers can be tailored to suit your event needs.
All prices are ex GST.
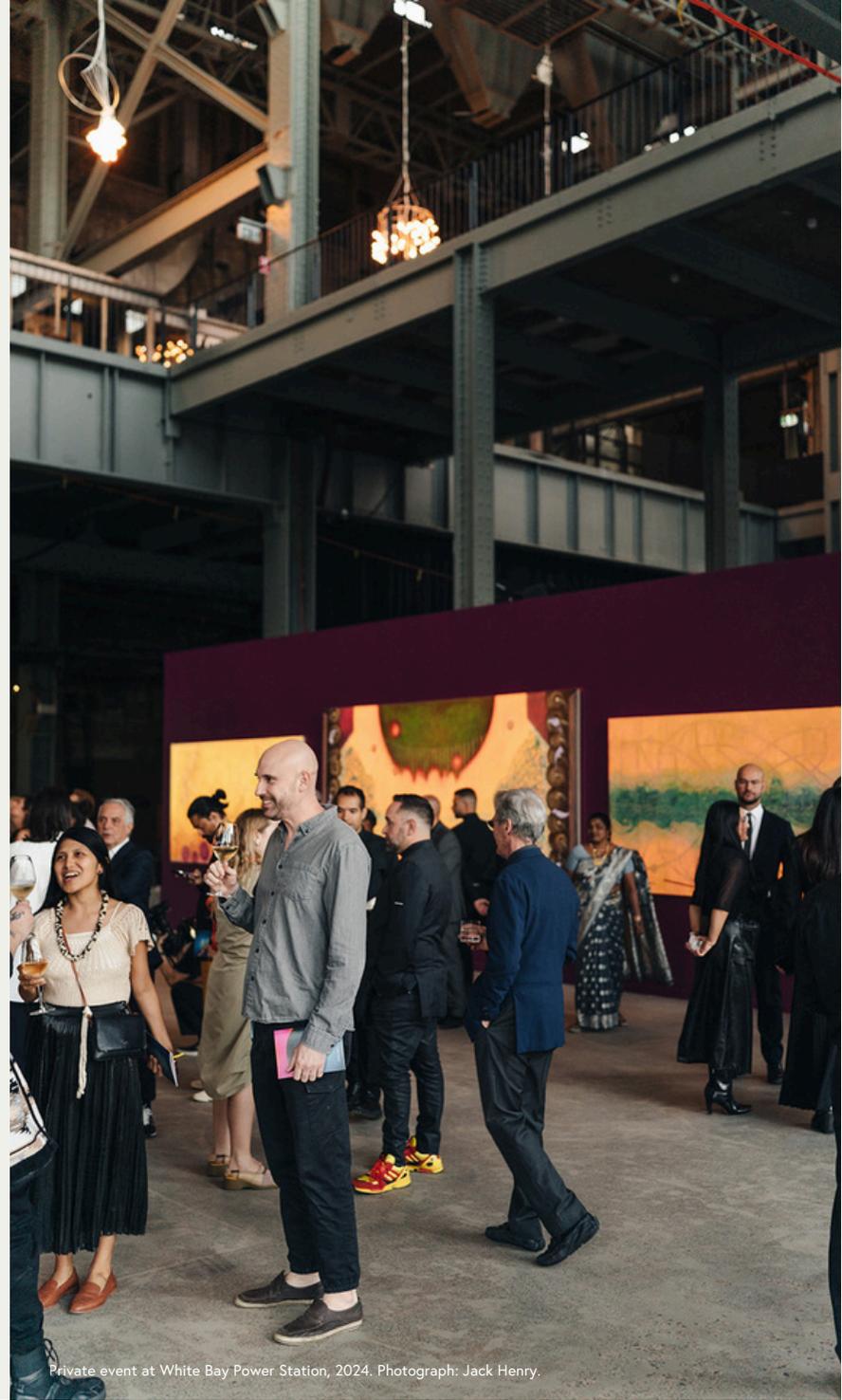
Private event at White Bay Power Station, 2024. Photograph: Jack Henry.

MENU PACKAGES

High Tea (Non-exclusive Venue Hire)

Treat your guests to a uniquely Australian high tea experience, crafted to delight and inspire against the striking industrial backdrop of the Biennale at White Bay Power Station. This curated menu blends refined classics with native flavours, showcasing the best of seasonal produce in both savoury and sweet creations.

Details	
Package Price	$205.00 per person
Capacity	35 - 100 pax
Time	2:00 - 4:00 PM
Inclusion	
Menu	**Savory Items** Aged Santa Claus melon, Davidson plum powder (v) Smoked roe, crème fraiche, tapioca, pea flowers (v)(m) Cured kingfish, brioche, crème fraiche, native pepper gel (g) Classic chicken, walnut & tarragon pillow sandwiches (g) Roast free-range duck breast, lemon aspen gel, semolina wafer (g) **Sweet Items** Mini scones, lavender cream, raspberry & Davidson plum jam (v)(g)(m) Assorted macarons (v)(g)(m) Vanilla pavlova, wattleseed cream, blueberry, pistachio (m)(v) Chocolate dipped strawberries (ve)
Drinks Package	**Champagne on arrival - allows 1 glass per person** Moet & Chandon Imperial Brut **Non-Alcoholic** Barista coffee and selection of tea by Single Origin Still and sparkling water Softs and juice (on request)

Seated High Tea event. This image is for illustration purposes only.

Furniture	• 2 Banquet tables (seats 50 each) • Brown Bentwood chairs • Table Linen
Venue Hire Fee	Venue hire fee available on request

*All packages and guest numbers can be tailored to suit your event needs.
 All prices are ex GST.

Seated High Tea event. This image is for illustration purposes only.

Cook & Waiter team. Image courtesy of Cook & Waiter.

OUR SUPPLIERS

COOK & WAITER
Food, Beverage & Furniture

Cook & Waiter are proudly engaged as the Biennale of Sydney's exclusive Food & Beverage partners for 2026 at White Bay Power Station. With a reputation for delivering refined, creative, and memorable dining experiences, Cook & Waiter will curate bespoke hospitality offerings that reflect the Biennale's spirit of innovation and cultural exchange. From premium corporate hosting to large-scale event catering, their tailored menus and impeccable service will elevate every occasion, ensuring guests enjoy an unforgettable culinary experience that matches the ambition and scale of the Biennale.

Cook & Waiter can also curate and manage every detail of furniture, crockery, and linen, creating a flawlessly styled environment that elevates your hospitality experience.

Please contact Bec for more details and a quote:

Rebecca Wheatly
E: bec@biennaleofsydney.com.au

Cook & Waiter event gallery. Image courtesy by Cook & Waiter.

Biennale of Sydney Partner's private event produced by Cook & Waiter at White Bay Power Station, 2024. Photograph: Jack Henry.

Production team setup shot. Image courtesy of dplr.

OUR SUPPLIERS

DPLR
Audio Visual, Lighting & Power

Dplr are the Biennale of Sydney's preferred partners for Audio Visual, Lighting, and Power at White Bay Power Station in 2026. As the team who manage all art installations across the Biennale, they bring unmatched knowledge of the venue's possibilities and limitations, ensuring every production is both innovative and achievable.

From immersive lighting to seamless audio-visual integration and reliable power solutions, Dplr deliver technically brilliant results that enhance the Biennale's ambitious vision. Their expertise, creativity, and precision make them the trusted choice for transforming White Bay Power Station into a dynamic stage for art and events.

Please contact Andy and Liz for more details and a quote:

Andy Lysle
E: andy@dplr.com.au

Liz Atsey
E: liz@dplr.com.au

Localwoman x Batemansbay, Art after dark series, 2024. Photograph: Bronte Godden.

Biennale of Sydney partner private event at White Bay Power Station, 2024. Lighting supplied by dplr. Photograph: Pat Stevenson.

Lights On, opening night of 24th Biennale of Sydney, 2024. Lighting supplied by dplr. Photograph: Katje Ford.

777,386

People visited the 24th Biennale of Sydney.

25% ⬆

From the 2022 visitation

ABOUT THE BIENNALE OF SYDNEY

AUDIENCE

77,739

International visitors

27% New Zealand
25% Europe
18% USA
13% Asia

27% OF VISITORS WERE UNDER THE AGE OF 35.

69% Visitors from Sydney

7% Intrastate visitors

14% Interstate visitors

4.1m

digital reach

The Biennale is one of the top biennials in the world – a leader in this global art movement – and the biggest drawcard to our major cultural institutions and public spaces.

Since 1973, the Biennale has commissioned and presented exceptional works of art by more than 2,400 national and international artists from more than 130 countries.

402

Artworks

400 schools visited *Ten Thousand Suns.*

4000

Revellers, enjoyed opening night at White Bay Power Station

30,652 TICKETS BOOKED

96

Exhibiting artists and collectives across seven sites.

46

New artist commissions

173,742

Visitors to White Bay Power Station for the inaugural cultural activation
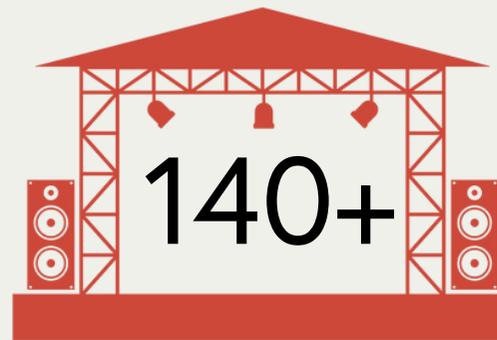
140+

Musicians and performers employed.

REMEMORY

Theme of the 25th Biennale of Sydney

14 March - 14 June 2026

R∃M∃MOᴙY
THE 25TH BIENNALE OF SYDNEY

Rememory connects the delicate space between remembering and forgetting.

Rememory explores the space between remembering and forgetting, reclaiming erased or repressed histories. The 25th Biennale will spotlight marginalised narratives, untold stories, and how memory shapes identity, belonging, and community.

Artistic Director Hoor Al Qasimi—recently named the world's most influential figure in contemporary art—will lead the Biennale with a community-driven curatorial approach, bringing together local and international artists to honour place, history, and innovation.

Hoor Al Qasimi, Artistic Director of the 25th Biennale of Sydney.
Photograph: Dan Boud.

Contact Us

Email us today!

Rebecca Wheatly | Festival Hospitality and Commercial Manager
E: bec@biennaleofsydney.com.au

MAJOR GOVERNMENT PARTNERS

Australian Government | Creative Australia   NSW GOVERNMENT   feel new south wales   Australian Government Visual Art, Craft and Design Framework   CITY OF SYDNEY

WHITE BAY POWER STATION   NSW GOVERNMENT

Bring your event to life at White Bay Power Station with the Biennale of Sydney.
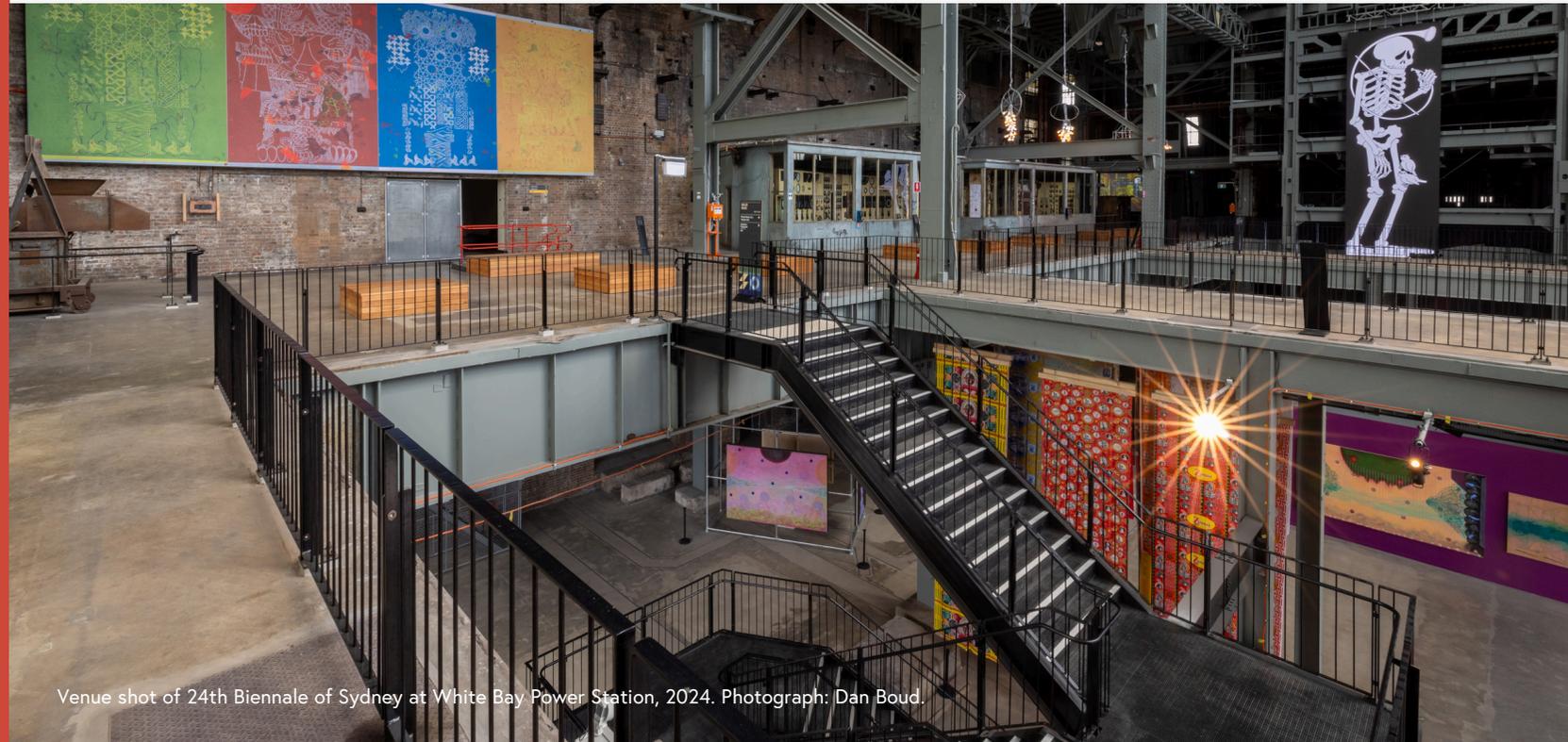
Venue shot of 24th Biennale of Sydney at White Bay Power Station, 2024. Photograph: Dan Boud.