

DRACULA

ROSLYN PACKER THEATRE



DRACULA

BY BRAM STOKER

DIRECTED BY KIP WILLIAMS

WORLD PREMIERE

A gothic masterpiece reimagined

First came *The Picture of Dorian Gray*. Then *Strange Case of Dr Jekyll and Mr Hyde*. Now comes the final and most ambitious part of Kip Williams' already-legendary Gothic trilogy, and with it – one of the most iconic figures in world literature: the prince of darkness, Count Dracula.

Williams reunites with Designer Marg Horwell and Lighting Designer Nick Schlieper to bring you this riveting study of the monster within. Starring the award-winning Zahra Newman (*Fences*, *Julius Caesar*) performing every single role, this sweeping, legendary adventure will combine live video, pre-recorded film and a superhuman live performance in the latest iteration of the hybrid-genre 'cine-theatre'.

Experience the paragon of horror stories anew in this radical and stupendous combination of cutting-edge technology, exquisite design, herculean acting, and visionary storytelling. This will be an unmissable night of theatre and the final piece in one of the most innovative theatrical feats in recent history.

2 JUL – 4 AUG | ROSLYN PACKER THEATRE



THE ROSLYN PACKER THEATRE EXPERIENCE



BIG THEATRE

Watch some of our biggest shows in the proscenium arch 896-seat Roslyn Packer Theatre.



STYLISH HERITAGE FEATURES

Entertain elegantly in our unique event spaces featuring exposed brick walls and polished wood floors.



VIBRANT ATMOSPHERE

Be immersed in the social buzz of theatre-goers.



END-TO-END EVENT SUPPORT

Assistance from our in-house theatre hospitality experts every step of the way.

PACKAGE OPTIONS

01.

PREMIUM TICKET PACKAGE

\$300pp + GST | Min. 10 patrons

BEST SEATS IN THE HOUSE

Have your guests seated front and centre with tickets reserved from our premium corporate allocation.

A SIGNED PROGRAM FOR ALL

Receive a program for each of your guests personally signed by the cast of the show.

02.

PRIVATE FUNCTION PACKAGE

\$500pp + GST | Min. 20 patrons

BEST SEATS IN THE HOUSE

Premium theatre seating and a signed program for each of your guests.

1.5HR CATERING PACKAGE

Host a pre-show cocktail event with a beverage package and your selection of canapés.

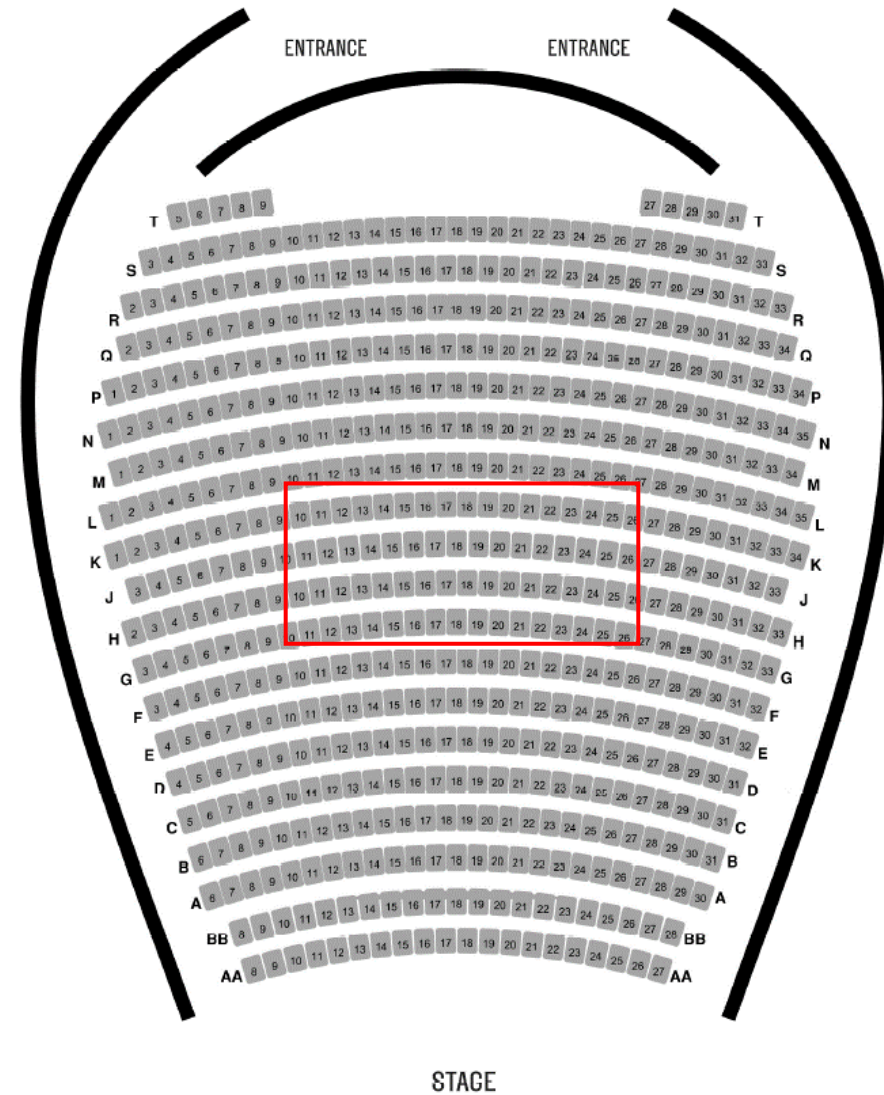
DEDICATED EVENT SPACE

Entertain in one of our private event spaces with venue hire and wait staff costs included.

FIRST-CLASS SEATING

ROSLYN PACKER THEATRE PACKAGE 01 AND 02

Premium theatre tickets are taken from our reserved corporate allocation. They are located in the centre of the stalls and are not available to the general public to purchase. These seats are considered the best in the house for optimal sound, visibility, and overall theatre experience.





CATERING

PACKAGE 02 ONLY
YOUR CHOICE OF EIGHT CANAPES
+ ALL BEVERAGES

BEVERAGES

Here and Now Sparkling, NSW
Here and Now Sauvignon Blanc, NSW
Here and Now Cabernet Merlot, NSW
James Boags Premium Light
Heineken Premium Lager
Heaps Normal 'XPA' Non-Alcoholic Ale
Lyres 'Classico' Non-Alcoholic
Sparkling, AUS
Soft drinks
Orange juice
Sparkling water

Upgrade options available on request

HOT

Blue cheese & caramelised onion arancini with sugo sauce (gf)
Chicken & shitake suimai, oyster sauce, coriander (df)
Tofu, black sesame, snow pea sprout and togarashi (vg, gf, df)
Mixed vegetable frittata with harissa (gf)
Leek, thyme and cheddar quiche (Sv)
Karaage chicken and pickled cucumber skewer with wasabi mayo (gf)
Lamb kofta, smoked eggplant, cucumber yoghurt, sumac (gf)
Roasted prawn, garlic, parsley, rosemary (gf,df)

COLD

Duck, cucumber, shallots & hoi sin pancake (df)
Scallop, date, cauliflower & pancetta (gf)
Parmesan biscuit, chicken, mango salsa, coriander
Beetroot, goat curd, candy walnut & olive tartlet (v)
Tuna tataki, cucumber, ponzu & crispy garlic and shallot (gf,df)
Potato, beef tartar, horseradish, gherkin, chives (gf)
Betel leaves, pulled pork, ssäm sauce, kimchi & puff rice (gf,df)
Heirloom tomato, olive crumb, stracciatella, aged balsamic and crispy basil (V)

DESSERT

Coconut panna cotta, mango, passion fruit, blood orange (gf,df,v)
Chocolate ganache tart & matcha (v)
Selection of mini éclair with custard (v)
Selection of macarons (gf)
Orange almond cake, vanilla mascarpone (gf,v)
Tiramisu (v)

**TAKE YOUR
EVENT**

**TO THE NEXT
LEVEL**

ADD A CREATIVE TOUCH

PRE-THEATRE WELCOME SPEECH | \$3,000 + GST

Receive a warm welcome by an STC Executive or Artist during your pre-show cocktail function.

POST-SHOW ON STAGE TOUR | \$3,000 + GST

Have our stage manager take your guests on a guided tour of the set after the show. Get the professional scoop on what it takes to bring the show to life!





CONTACT US

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