



PARLIAMENTARY CATERING EVENTS BROCHURE

2025 – 2026



PARLIAMENTARY CATERING

Dining, art and history

The award-winning culinary team at New South Wales Parliament House have long played host to a high calibre of esteemed guest. From Heads of State, World Leaders, Consul Generals and Ambassadors, to Hollywood stars and members of Royal families. Famous names include King Charles III, the late Her Majesty Queen Elizabeth II, Queen Mary of Denmark and actress Audrey Hepburn to name a few.

Parliamentary Catering are proud to showcase the wonderful delicacies, fresh flavours and unique regions of New South Wales, whilst supporting local communities who practice ethical and sustainable farming methods.

The art exhibits surrounding the central fountain rotate throughout the year and are free to explore.

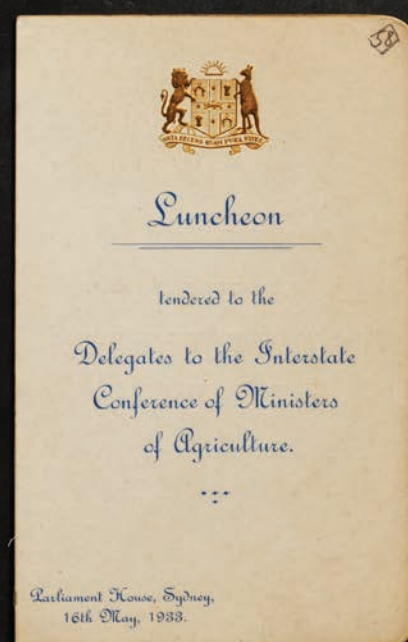
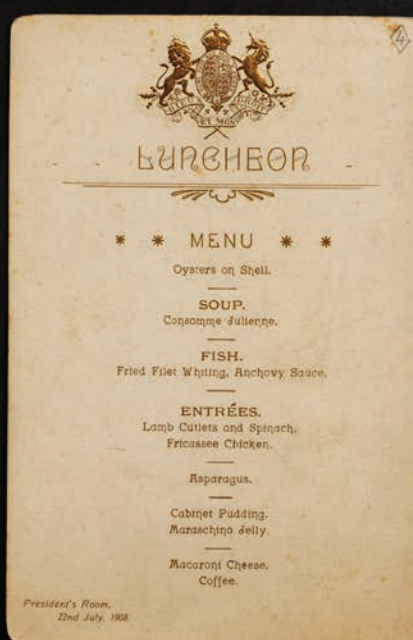
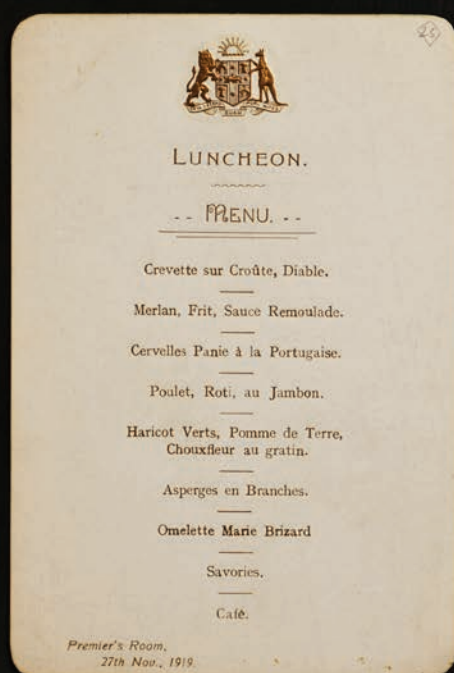
Menus are correct at time of printing and are subject to seasonal changes throughout the year.

Guide to dietaries on the menu and allergen disclaimer

V: Vegetarian VE: Vegan GF: No intentional gluten added

DF: No intentional dairy / milk added NF: No intentional added nuts

Parliamentary Catering makes food safety our highest priority. We make every effort to prevent cross contamination in our kitchens, however traces of allergens may remain. If you or your guests suffer from allergies or intolerances, you must inform our catering team in advance. Where possible alternative meal options will be provided.



Dining at Parliament House has a long tradition with historical evidence dating back to the 1850's, an era when farm animals roamed The Domain parklands to service Members of Parliament. Historic Menus: 1919, 1908 and 1933 which feature in the Dining at New South Wales Parliament, cookbook published 2022.

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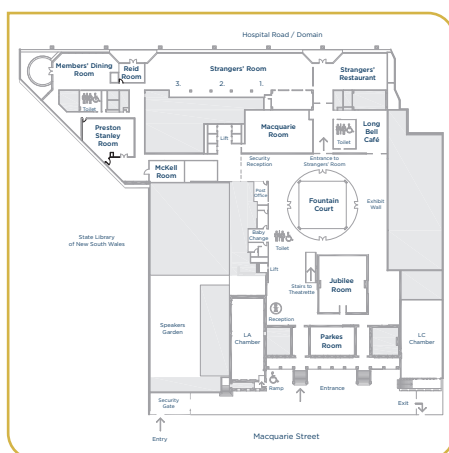
Venue Hire

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Floor Plan

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Image: Selection of morning & afternoon tea items from the conference menu.

CONFERENCE PACKAGES

Minimum 20 people

Full Day Conference \$95.00 pp

Designed for 7 to 8 hours

Inclusions:

Arrival tea & coffee with Byron Bay cookies
Morning & afternoon tea with your selection
of two catering items per break
Your selection of one working lunch package
Freshly brewed tea & coffee, juice and water
served with the breaks

Half Day Conference \$72.00 pp

Designed for 4 to 5 hours

Inclusions:

Arrival tea & coffee with Byron Bay cookies
Morning **or** afternoon tea with your
selection of two catering items
Your selection of one working lunch package
Freshly brewed tea & coffee, juice and water
served with the breaks

Morning or Afternoon Tea Break \$30.00 pp

Designed for 1 to 3 hours

Inclusions:

Your selection of two catering items
Freshly brewed tea & coffee,
juice and water

Working Lunch Only \$52.00 pp

Designed for 1 to 3 hours

Inclusions:

Your selection of one working lunch package
Freshly brewed tea, coffee, juice & water
with the break

Optional Extras

Arrival tea & coffee only \$8.50 pp

Includes freshly brewed tea & coffee with Byron Bay cookies

Additional break items - \$7.00 per piece

Self-serve Nespresso coffee pod machine upgrade - \$6.00 per person

Post Conference 1hr Canapes & Drinks \$58 pp*

Inclusions:

1hr classic drinks package and your selection of
four canapes from the classic canape package

*Must be booked in conjunction with
a full or half day conference package.



Image: Working Lunch
Option 4. (Central American)

CONFERENCE MENUS

Minimum 20 people

Morning & Afternoon Tea Items - Your selection of two items per break

Sweet

Byron Bay twin pack cookies (V)
Snack pack – nut & fruit mix with dark chocolate (VE, GF)
Portuguese tart (V)
Homemade scones with jam & cream (V)
Chocolate filled churros (2pp) (V)
Lemon meringue pie (GF)
Banana bread served with butter (V, GF)
Raw Snickers slice (VE, GF, DF)
Vegan brownie (VE, GF, DF, NF)
Spiced carrot, turmeric & sultana muffin (V, GF, DF)
Selection of tarts: Sticky date & walnut (V),
chocolate ganache & frangipane (V),
berry & frangipane (V)

Savoury

Smokey Australian saltbush roasted nuts
snack pack (VE, GF)
Sweet potato croquettes (VE, GF)
Spinach & fetta triangles (V)
Chicken & leek pie
Moroccan chickpea pastie (VE)
Cornish Pastie
Creamy vegetable pie with tomato relish (VE, GF)
Pumpkin & fetta quiche (V)
Pork & fennel sausage roll with tomato chutney
Sweet potato & corn empanada with spicy dipping sauce (V)
Aloo bonda – Indian potato with mango chutney (VE, GF, DF)
Salmon, pea & dill croquettes with lemon myrtle aioli
Mediterranean focaccia

Working Lunch Options – Your selection of one working lunch package

Chef's selection of internationally themed healthy lunch packages, designed to be eaten as a 'fork & talk' stand-up lunch.

Packages include freshly brewed tea & coffee, juice and water

Option 1 (Mediterranean)

Lamb kofta with tzatziki
Pumpkin, spinach & pumpkin kibbeh (VE)
Halloumi fingers with pomegranate (V)
Lemon chicken, fetta, risoni & parsley
Pita bread & baba ghanoush (VE)
Moroccan roasted eggplant salad (VE)
Vine leaves (VE, GF)
Sweet date fingers & almond crescents (V)

Option 2 (Light & Healthy)

Chicken, chickpea, sweet potato & honey tagine (V, GF)
Wholemeal roll (V)
Flaky salmon salad – edamame, dill, mint & parsley (GF)
Kimchi cabbage (VE, GF)
Mini vegetable roll with turmeric yoghurt (V)
Mini pumpkin quiche (V)
Baby cos lettuce wedges with parmesan & radish (VE, GF)
Fruit platter (VE, GF, DF, NF)
Mini lemon meringue pie (GF)

Option 3 (Asian)

Vegetarian fried rice (V)
Slow-cooked pork belly with soy & ginger
Vegetarian spring rolls (V)
Chicken dim sims served with
sweet cucumber dipping sauce
Prawn chips
Gai Lan with vegan oyster sauce (VE, GF)
Crispy noodle salad with wombok (V)
Panna cotta with mandarin jelly
Fortune cookies (V)

Option 4 (Central American)

Mini sweet potato empanada (V)
Spiced black beans (VE)
Slow-cooked pulled chicken
Blue Tortillas & corn chips (VE, GF)
Avocado guacamole, sour cream
& tomato salsa (VE, GF)
Baby gem salad with blackened corn,
tomato, radish & Oaxaca cheese (GF)
Steamed rice (VE, GF)
Chocolate filled churros (V)



Image: Entrée - Yellowfin tuna crudo with finger lime, native river mint, yuzu dressing & sesame wafer (GF, DF)

LUNCH AND DINNER PACKAGES

Minimum 20 people

Lunch

2 Course Plated Lunch \$80.00 pp | 3 Course Plated Lunch \$95.00 pp

Dinner

2 Course Plated Dinner \$85.00 pp | 3 Course Plated Dinner \$100.00 pp

2 Course – Your selection of one entrée & main or main & dessert

3 Course – Your selection of one entrée, main & dessert

Packages include tea & coffee, bread roll, butter & chilled water

Optional Extras

Alternate Meal Service

\$6.50 pp for 1 course | \$8.00 pp for 2 courses | \$10.00 pp for 3 courses

Canapes on arrival from \$22.00 pp

Your choice of three canapés from the classic canape menu

Petit Fours \$5.50 per piece

Maximum two choices, minimum 20

Mini lemon myrtle meringue pie

Strawberry gum marshmallow

Macadamia Florentine with wattleseed

Davidson plum chocolate tart (GF)

Printed souvenir menu cards with gold embossed Parliament House Crest

- \$6.00 per card (minimum order of 20)

Printed souvenir name cards with Parliament House Crest

- \$4.50 per card (minimum order of 20)

Crew meal (main only) – \$35.00 per person

Cakeage – \$3.00 per person

Cheese platter (one per a table – serves 10) - \$180 each

Customised dietaries \$20.00 per person

Our menus are thoughtfully designed to accommodate common dietary needs, including vegetarian, vegan, gluten-free/coeliac and dairy-free/lactose-free options at no additional charge. Requests for any other specific dietary requirements (e.g. keto, paleo, fructose free etc.) will incur a supplementary fee.

Late dietary request \$35.00 per person

Any additional dietary requests made on the day of the event that require adjustments to the menu will incur a supplementary fee. Any such changes will need to be approved by the event organiser on the day.



Image: Entrée - Marinated fetta with oregano, baby vegetables, carrot, snap peas, radish & artichoke (V, GF)

LUNCH & DINNER MENU OPTIONS

Entrée

Wagyu bresaola with asparagus, lemon ricotta, Manchego cheese, preserved green peach & croutons
Yellowfin tuna crudo with finger lime, native river mint, yuzu dressing & sesame wafer (GF, DF)
Smoked ocean trout with horseradish mousse, fennel salad, caper berries & vine leaves (GF)
Marinated fetta with oregano, baby vegetables, carrot, snap peas, radish & artichoke (V, GF)
Tamarind prawns, tomato kasundi, turmeric potatoes, paprika oil & crisp mustard leaf (GF)
Mexican-spiced black beans with avocado, tomato salsa, plantain crisp & paprika oil (VE, GF, DF)
Stracciatella with San Daniele prosciutto, olive dust & basil oil (GF)
Free-range chicken & tarragon terrine with slow-cooked leek, pear & champagne chutney (GF)
Cured kangaroo & native anise myrtle, macadamia cream, Davidson plum & beetroot chutney (GF)

Mains

Barramundi with sauce vierge, mashed potatoes, broccolini & savoury granola (GF)
Duck confit with red cabbage marmalade & Dutch honey carrots (GF)
Lamb rump with whipped fetta, preserved zucchini, oyster mushrooms & sour cherry sauce (GF)
Beef medallion with onion purée, eggplant miso, wattle seed preserve, saltbush crisp & chat potatoes (GF)
Maple-glazed pumpkin, smoked macadamia nuts, puffed wild rice, chestnut mushrooms with macadamia cream & basil oil (VE, GF)
Salmon fillet with creamy mustard leeks, shiraz onions, basil oil, topped with herb & radish salad (GF)
Grilled harissa chicken breast with garlic toum, piparras peppers, roasted heirloom carrots & hazelnut crumb (GF, DF)
Chicken supreme with olive crust, sweet potato purée, caponata & slow-cooked cherry tomatoes (GF)
Slow-cooked beef cheek on cauliflower purée with fennel, macadamia pesto & cauliflower blossom (GF)

Dessert

Chocolate fondant with hazelnut praline cream
Vanilla panna cotta with champagne, pear & saffron jelly (GF)
Pistachio meringue with poached rhubarb & lemon curd (GF)
Native spiced petit fours - mini lemon myrtle meringue pie, strawberry gum marshmallow, macadamia Florentine with wattle seed & Davidson plum chocolate tart (GF)
Chocolate raspberry tart with cherry purée (VE)
Persian orange & almond cake with rosebud syrup & orange cream (V, GF)
Australian cheese trio with blue cheese, cream brie, aged cheddar, muscatels, quince & lavosh
Davidson plum & berry cheesecake
Rum & raisin apple tart, crème pâtissier topped with crumble



Image: Dessert - Pistachio meringue with poached rhubarb & lemon curd (GF)

CANAPÉ PACKAGES

Minimum 20 people

Classic \$44.00 pp

Pea & mint croquette with fennel pollen aioli (VE, GF)
Assorted vegetable sushi (GF, DF)
Beef, ale & peppercorn pie with mushy peas
Brazilian chicken coxinha
with pink peppercorn mayonnaise (GF)
Smoked salmon blini with salmon roe & chives
Aloo bonda – crisp Indian potato
with a mango chutney (VE, GF, DF)
Chicken & water chestnut siu mai
with black vinegar & ginger sauce (DF)

Premium \$48.00 pp

Lobster spring roll with yuzu aioli
Braised lamb & olive empanada
with jalapeño, lime & yoghurt sauce
Vegan crêpe (VE)
Beef chilli brisket in a cornbread crust
Bocconcini, tomato & basil skewers (V, GF)
Spinach & onion Bhaji
with turmeric yoghurt (VE, GF, DF)
Salmon, pea & dill croquettes
with lemon myrtle aioli

Deluxe \$52.00 pp

Peking duck pancake wrapped in chive
Fresh king prawns with chive crème fraîche (GF)
Mini smoked salmon bagel with cream cheese
Roasted quail & thyme pithivier
Sugar cane skewer with coconut chicken & peanut
Mini shiitake & vegetable dumpling
with sake, soy & mirin sauce (VE, GF)
Yellow Split Pea Pie (VE)

Plant Based \$50.00 pp

Pea & mint croquette with fennel pollen aioli (VE, GF)
Cauliflower & leek pot pie (V)
Spinach & onion bhaji (VE, GF)
Bocconcini, tomato & basil skewers (V, GF)
Aloo bonda – crisp Indian potato
with chutney (VE, GF, DF)
Vegan sushi (VE)
Beetroot & goat's cheese tart
with orange glaze (V)

Optional Upgrades

Substantial Canape \$10 per piece

Minimum numbers 20

Cheeseburger slider
Fresh prawn roll with
iceberg lettuce & sriracha mayo
Kale patty slider with
tomato & vegan mayo (VE)

Additional Canapes or Bespoke Selection

Minimum numbers 20

Deluxe – \$7.90 per piece
Premium – \$6.90 per piece
Classic or Plant based – \$6.50 per piece



Image: Sparkling High Tea Package.
Available every Friday in the Strangers' Restaurant
from 12pm to 3pm or as a function menu option.

FOOD STATIONS

Minimum 30 people
Only available in conjunction with a canape package

Cheese Station \$30.00 pp

Trio of Australian cheeses, blue, cheddar, brie
with lavosh, muscatels & quince paste

Vegetable Station \$20.00 pp

Seasonal vegetables with dips, olives,
dolmades & artisan breads (VE)

Charcuterie Station \$35.00 pp

Selection of Australian cured meats, pork pies,
breads, pickled vegetables, dips, crackers & olives

Antipasto Station \$40.00 pp

Cheese & Charcuterie Station combined

HIGH TEA PACKAGE

Minimum numbers 20

Traditional High Tea Package \$70.00 pp

Chef's selection of sweet and savoury high tea items

Sparkling High Tea Package \$80.00 pp

Traditional high tea with one glass of sparkling wine per person on arrival

Rose Sparkling High Tea Package \$85.00 pp

Traditional high tea with one glass of rose sparkling wine per person on arrival

Sample Menu - changes monthly

Includes freshly brewed tea & coffee

Sweet

White & dark chocolate opera cake (GF)
Strawberry & pistachio éclair
Lemon myrtle brulee tart
Homemade black sultana scones,
jam with clotted cream
Yuzu lemon pavlova & berries (GF)

Savoury

Chilli beef empanada with chimichurri mayonnaise (DF)
Mini Croque Monsieur croissant
Pumpkin arancini & avocado dressing (VE, GF)
Leek, pea & mint quiche
Smoked salmon, cream cheese, rocket,
onion caper finger sandwich



Image: Sit-down plated breakfast main:
Potato rosti with smoked salmon, lemon,
chives, rocket & cherry tomatoes (GF)

BREAKFAST PACKAGES

Minimum 20 people

Sit-down Plated Breakfast \$50.00 pp

Your selection of one shared plate, one entrée & one main

Includes freshly brewed tea & coffee, orange juice & water

Share Plate (one per table – select one)

Seasonal fruit platter (VE, GF, DF, NF)

Assorted mini-Danishes (2pp) (V)

Fruit & nut slice (VE, GF, DF)

Entree (individual serve – select one)

Greek yoghurt topped with homemade granola (V)

Potted bircher muesli (V)

Assorted mini-Danishes (2pp) (V)

Mains (individual serve – select one)

Kale & chickpea fritter with halloumi, field mushroom, avocado & roasted cherry tomato (V, GF)

Cheddar, chive & bacon tart with cooked tomatoes, mushroom, rocket & balsamic dressing

Potato rosti with smoked salmon, lemon, chives, rocket & cherry tomatoes (GF)

Mini chive cheddar frittata, bacon, hash brown, English breakfast sausage & cooked tomato

Toasted brioche with mushrooms, lemon whipped ricotta & gremolata (V)

Smashed avocado on sourdough with cherry tomato, parsley salsa & Persian fetta (V)

Baked eggs with ham hock, cannellini beans, slow-cooked tomato sauce, Greek yoghurt & croutons

Optional Extras

Alternate serve (main only) - \$6.50 per person

Sliced fresh fruit platter – (one per table) \$65.00 serves 10

Stand-up Breakfast \$40.00 pp

Minimum 20 people

Includes freshly brewed tea, coffee, orange juice & water

Your selection of four items

Morning wellness juice - carrot, apple & ginger (VE, GF, DF)

Bacon and egg slider with spinach & smoky tomato chutney

Mini slider potato bun, kale patty & tomato (VE, GF, DF)

Mediterranean focaccia

Potted bircher muesli (V)

Mini spinach & mushroom jaffle (V)

Potted yoghurt with stewed rhubarb (V, GF)

Coconut sago topped with mango & strawberry (VE, GF, DF)

Mini waffles with fresh cream & berries (V)

Greek yoghurt topped with homemade granola (V)

Assorted mini-Danishes (2pp) (V)

Spiced carrot & sultana muffin (GF)

Optional Extras

Additional Breakfast item - \$7.00 per item, per item (minimum 20)

Sliced fresh fruit platter - \$65.00 serves 10

Self-serve Nespresso coffee pod machine upgrade - \$6.00 per person



Image: Entrée: Tamarind prawns,
tomato kasundi, turmeric potatoes,
paprika oil & crisp mustard leaf (GF)

BEVERAGE PACKAGES

Minimum 20 people
Packages include mineral water, soft drinks & juice

Classic

2 hours \$40.00 pp | 2.5 hours \$44.00 pp | 3 hours \$48.00 pp | 3.5 hours \$52.00 pp | 4 hours \$58.00 pp

Inclusions: Parliament House labelled red wine - Tyrrell's Shiraz
Parliament House labelled white wine - Carillion Sauv. Blanc, Chardonnay
Moore's Creek N/V Sparkling Wine Brut
Lashes Premium Pale Ale James Squire
Hahn Premium Light Beer

Premium

2 hours \$42.00 pp | 2.5 hours \$46.00 pp | 3 hours \$52.00 pp | 3.5 hours \$56.00 pp | 4 hours \$59.00 pp

Inclusions: Parliament House labelled premium red wine - Angullong Shiraz Viognier
Parliament House labelled premium white wine - Tyrrell's Semillon
Peterson House N/V Sparkling Wine Gateway
Kosciuszko Pale Ale
Lashes Premium Pale Ale James Squire
Hahn Premium Light Beer

Deluxe

2 hours \$55.00 pp | 2.5 hours \$60.00 pp | 3 hours \$65.00 pp | 3.5 hours \$70.00 pp | 4 hours \$75.00 pp

Inclusions: Lerida Estate 'Cullerin' Pinot Noir
Heifer Station Handpicked Shiraz
Tyrrell's Estate Grown Chardonnay
Swift Sparkling Wine Brut
Bunnamagoo Estate Rose
Stone & Wood Green Coast Crisp
Kosciuszko Pale Ale
Hahn Premium Light Beer

NON-ALCOHOLIC BEVERAGE PACKAGES

Zero Alcoholic Wines & Beer Package

2 hours \$30.00 pp | 2.5 hours \$35.00 pp | 3 hours \$40.00 pp | 3.5 hours \$44.00 pp | 4 hours \$47.00 pp

Inclusions: Non-alcoholic white, red and sparkling wine
Non-alcoholic beer - James Squire

Soft Drinks Package

2 hours \$19.00 pp | 2.5 hours \$23.00 pp | 3 hours \$28.00 pp | 3.5 hours \$32.00 pp | 4 hours \$36.00 pp

Inclusions: Mineral water, soft drinks & orange juice

Alcohol packages can only be purchased with an adequate food package
Drinks on consumption, spirits and cash bars are not available
Drinks can not be purchased during an event, there is no bar or cash options
NSW Parliamentary Catering practices *Responsible Service of Alcohol*



Image: Dessert: Persian orange
& almond cake with rosebud syrup
& orange cream (V, GF)

STRANGERS' RESTAURANT

Open for lunch Monday to Friday, 12 pm to 3 pm

Strangers' Restaurant provides a rare opportunity for the public to experience fine dining at Parliament House. The award-winning culinary team design rotating menus throughout the year to showcase the wonderful delicacies and unique regions of New South Wales.

Dining with history

Historically, guests to Parliament including visiting dignitaries, consulate representatives and members of the Royal family were referred to as 'strangers', thus the restaurant became known as the place 'where strangers become friends'. Today, we invite people to continue this tradition.

"There are no strangers here, only friends you haven't yet met".

William Butler Yeats (1865 – 1939) poet

À la carte menu sample

Entrée

Sydney Rock Oysters with mignonette dressing (GF, DF),
paired with Nick O'Leary Riesling, Yass Valley

Peach, prosciutto, goats' cheese & pistachio salad (GF),
paired with Lerida Estate Pinot Grigio, Lake George

Stuffed zucchini flowers with three cheese & romesco sauce,
paired with Belena Pinot Grigio, The Riverina

Lobster and prawn ravioli served with lobster butter & raw zucchini salad,
paired with Toppers Mountain Manseng, New England

Mains

Apple wood smoked trout served on a cream corn & summer tomato salsa (GF),
paired with Montrose Stoney Creek Chardonnay, Mudgee

Char grilled spatchcock marinated in lemon, thyme & garlic with eggplant puree, pangrattato & asparagus,
paired with Lerida Estate Cullerin Pinot Noir, Lake George

300g Rib eye from Riverina NSW served with porcini sauce, crispy onions,
crispy Hasselback potatoes & watercress salad (GF),
paired with Gallagher Shiraz, Yass Valley

Crispy artichokes, asparagus, broad beans, pea puree, cashew ricotta (V),
paired with Tyrrell's Chardonnay, Hunter Valley

Dessert

Chocolate indulgence – Chocolate mousse, summer berries & hot chocolate sauce (V),
paired with NV De Bortoli 'Old Boys' 21-Year-Old Tawny, The Riverina

Guava & rose marshmallow, cherry sorbet, watermelon, mint, berry & pomegranate salad (V, GF, DF),
paired with Krinklewood Verdelho, Hunter Valley

Meringue, almond nest filled with a quenelle of ricotta cheesecake (V),
paired with Bunnamagoo Semillon, Eurunderee

Cheese selection, blue, brie, cheddar with lavosh & quince paste (V),
paired with Clonakilla Hill Tops Shiraz, Young

AUSTRALIA'S OLDEST PARLIAMENT HOUSE

Located within Sydney's historic precinct, this heritage-listed building is rich in history and full of hidden surprises.

Originally built in 1816 as Australia's first hospital, this remarkable building has evolved through careful expansion and restorative work to accommodate the two democratically elected Houses of New South Wales Parliament.

There are nine unique event spaces within NSW Parliament House, including a stunning auditorium, a large dining room with garden views and a historic library which dates back to 1905.

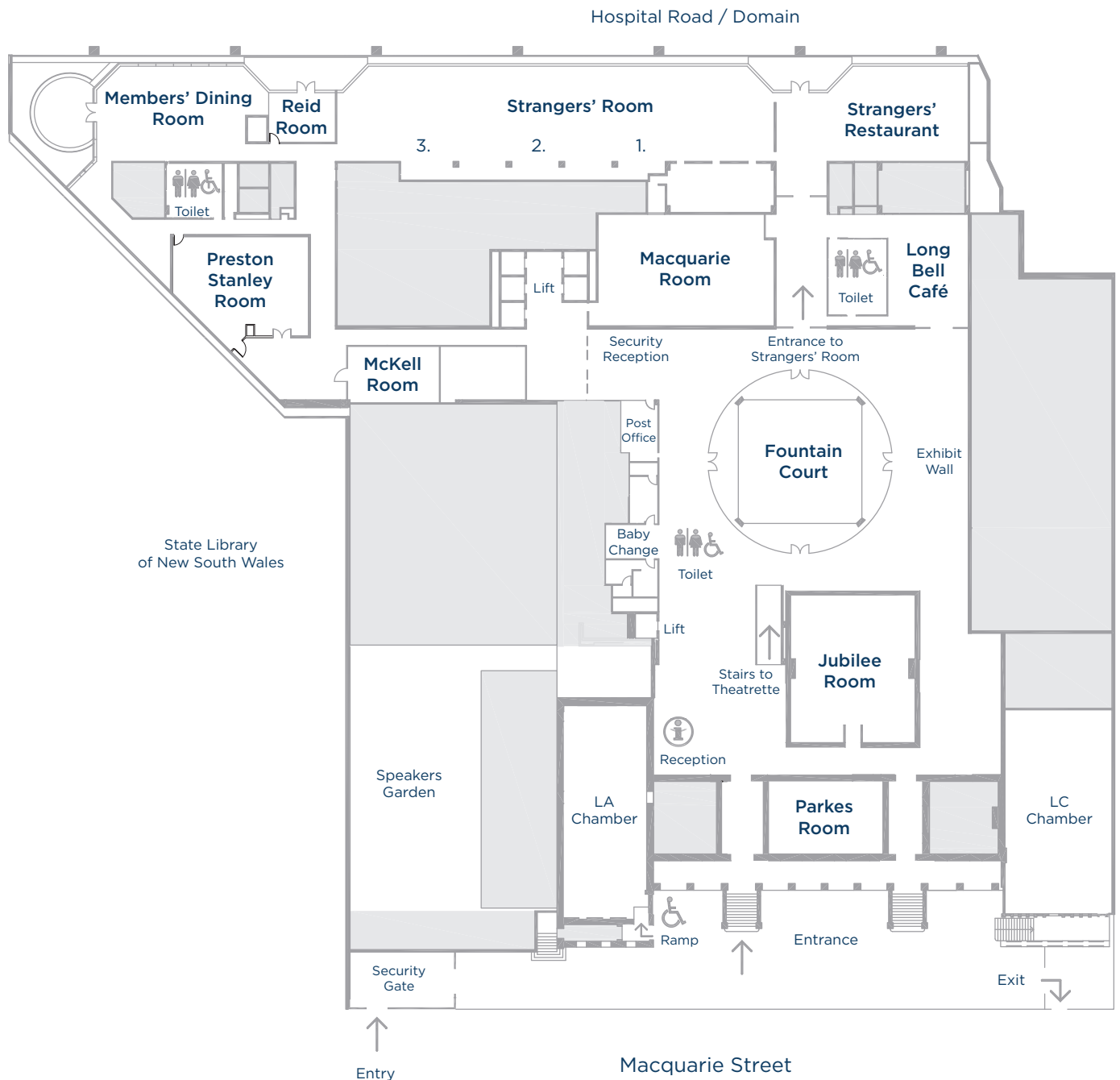


Image: New South Wales Parliament House, Macquarie Street, Sydney

FLOOR PLAN

The Members' Dining Room, the Preston Stanley Room, the McKell Room and the Reid Room are located within a restricted area of Parliament House. Your registration table for these rooms is located within the Fountain Court next to the Security Reception Desk. For these rooms, all guest must wear lanyards or name cards issued by you from your registration table that identifies them to your event.

The Theatrette is accessed via the central marble staircase or by the lift on the main floor.

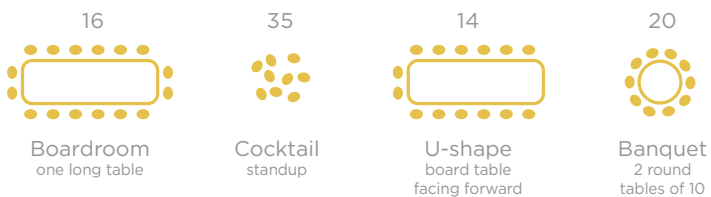


REID ROOM

This private dining room with garden views and an outdoor balcony is ideal for small meetings, private luncheons and as a breakout room. Historic black and white photographs line the walls, chronicling the transformation of Sydney since 1816. Named after Sir George Houstoun Reid, a founding father of the Australian Federation and the only person to serve as Premier of NSW (1894-1899), Prime Minister of Australia (1904-1905) and High Commissioner to London (1910-1916).

This room is within a restricted area. Your registration table is located within the Fountain Court.

Capacity



Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$100.00	\$700.00



Image: Round table set for 8.

Dimensions

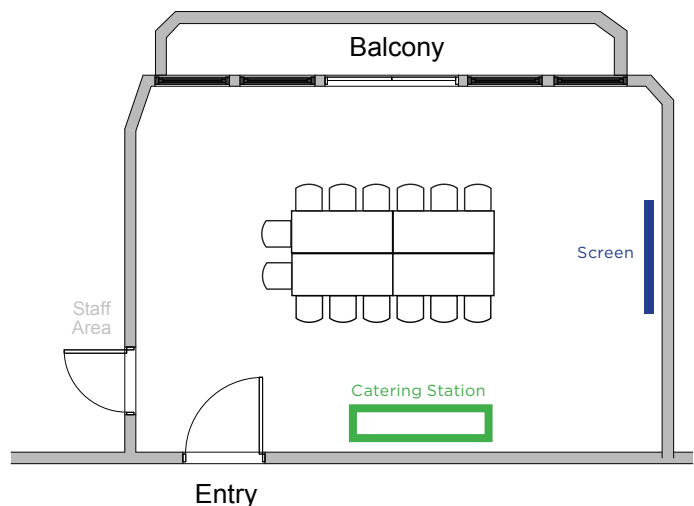
Height: 3.6m Width: 4.8m Length: 6.9m Area: 33sqm

Inclusions:

1 x Screen
Teams and Webex video conferencing
Conference chairs and wooden board table
Catering served in the room
Outside covered balcony 12 sqm

Audio Visual:

AV Setup fee: \$200.00 during business hours
Additional on request.



MCKELL ROOM

This stylish boardroom overlooking the atrium garden is ideal for small meetings, private luncheons and as a breakout room. Named after Sir William John McKell, Premier of NSW (1941-1947). A boilermaker turned politician, recognised for his achievements in social reform, particularly the establishment of the Housing Commission for soldiers returning from World War II.

This room is within a restricted area. Your registration table is located within the Fountain Court.

Capacity

22



Boardroom
one long table

18



U-shape
board table
facing forward

Hourly Hire Rate

Monday - Friday
8am - 5.30pm

After Hours
Weekends

\$150.00

\$700.00



Image: U-shape facing the screen.

Dimensions

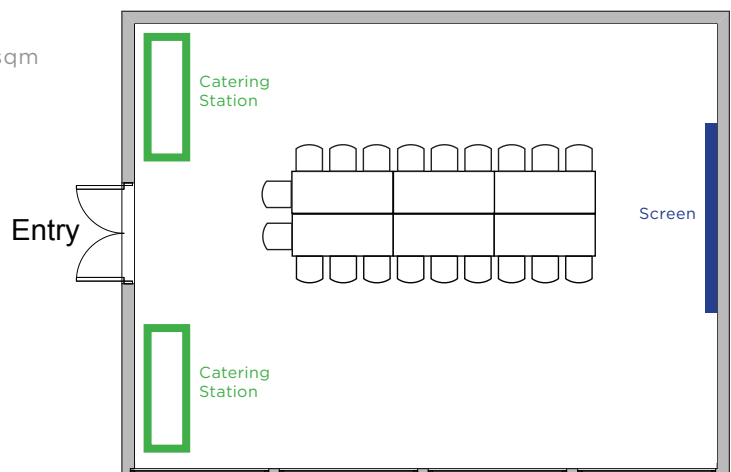
Height: 3.6m Width: 5.2m Length: 6.9m Area: 35sqm

Inclusions:

1 x Screen
1 x Smart lectern with microphone
Teams and Webex video conferencing
Classroom chairs and wooden table
Catering served in the room

Audio Visual:

AV Setup fee: \$200.00 during business hours
Digital branding on smart lectern \$100.00
Additional on request.



PRESTON STANLEY ROOM

This contemporary room overlooking the back of the State Library is ideal for small conferences, meetings and workshops. Named after Millicent Preston Stanley, the first female Member of NSW Parliament (1925 – 1927) who advocated fiercely for children’s welfare and women’s rights.

This room is within a restricted area. Your registration table is located within the Fountain Court.

Capacity

60	42	42	80	27	60
Banquet 6 round tables of 10	Cabaret 6 round tables of 7	Hollow Square Boardroom 14 rectangle tables of 3	Cocktail standup	U-shape 9 rectangle tables of 3	Theatre chairs only

Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$200.00	\$700.00



Image: U-shape setup with two screens and lectern.

Dimensions

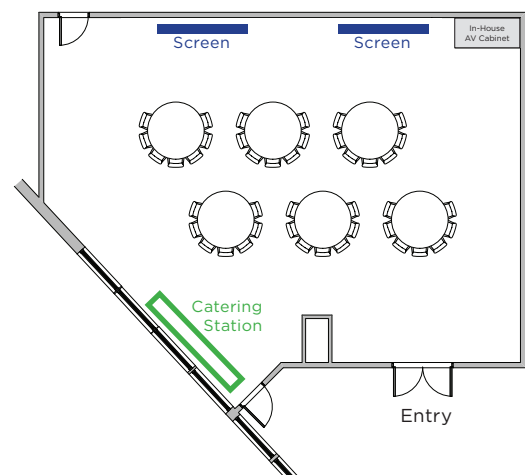
Height: 3.5m Width: 13.7m Length: 8m Area: 90sqm

Inclusions:

- 1 x Smart lectern & microphone
- 2 x Screens
- 2 x Handheld microphones
- Catering is normally served in the room

Audio Visual:

- AV Setup fee: \$200.00 during business hours
- Digital branding on smart lectern \$100.00
- Full day video conferencing (up to 8 hrs) from \$3,200.00
- ½ day video conference (up to 4 hrs) from \$2,000.00
- Table microphone \$50.00
- Dedicated AV technician \$155 /hr (min. 4hrs)



JUBILEE ROOM

This heritage-listed library built in 1905, embodies the history and elegance of Australia's first Parliament. With book-lined walls and a stained-glass ceiling, this room provides the perfect backdrop for stand-up cocktail reception events, small meetings and private lunches. If required, the adjoining Parkes Room can be booked as a breakout room.

Capacity

50	60	90	18
Banquet 5 round tables of 10	Theatre chairs only	Cocktail standup	U-shape board table facing forward 4 rectangle tables of 3, plus 6 chairs on the U table

Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$200.00	\$700.00



Image: U-shape setup. The heritage U-shape glass table and globes are fixed items.

Dimensions

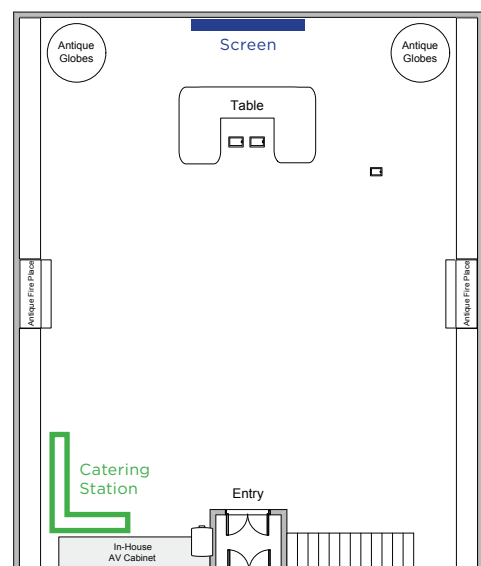
Height: 7.8m Width: 11m Length: 14.5m Area: 160sqm

Inclusions:

- 1 x Screen
- 1 x Smart lectern & microphone
- 2 x Handheld microphones
- Catering is served in the room

Audio Visual:




- AV Setup fee: \$200.00 during business hours
- Digital branding on smart lectern \$100.00
- Full day video conferencing (up to 8 hrs) from \$3,200.00
- ½ day video conference (up to 4 hrs) from \$2,000.00
- Table microphone \$50.00
- Dedicated AV technician \$155 /hr (min. 4hrs)



THEATRETTE

This purpose built auditorium located below the central fountain is ideal for public talks, presentations, lectures, awards and film screenings. The adjoining foyer can be used for registration and light catering. If numbers exceed 60 people for catering, a section of the Fountain Court can be requested. The Theatrette is connected to the main floor via a large marble staircase and lift.

Capacity

164*	60	164
		
Theatre chairs only	Foyer Area standup	Fountain Court standup

*Additional 4 wheelchair access spots.

Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$200.00	\$700.00



Image: Theatre setup with fixed tiered seating.

Dimensions

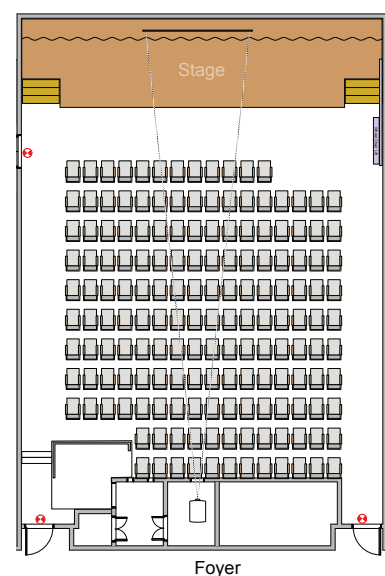
Height: 3.4m Width: 12m Length: 12.5m Area: 150sqm

Inclusions:

- 1 x Lectern & microphone
- 1 x Large screen
- 2 x Handheld microphones

Audio Visual:

- AV Setup fee: \$200.00 during business hours
- Full day video conferencing (up to 8 hrs) from \$3,200.00
- ½ day video conference (up to 4 hrs) from \$2,000.00
- Table microphone \$50.00
- Dedicated AV technician \$155 /hr (min. 4hrs)



FOUNTAIN COURT

This unique art gallery event space is ideal for stand-up cocktail reception events, pre-dinner drinks and post conference canapes and drinks. Featuring a marbled floor and ever-changing art exhibitions, the Fountain Court represents the heart of Parliament and links the old and the new precincts together. A section of the Fountain Court can be booked on non-sitting days of Parliament and requires the internal approval of both Presiding Officers.

Capacity

200
Non-sitting day



Cocktail
standup

Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$400.00	\$800.00

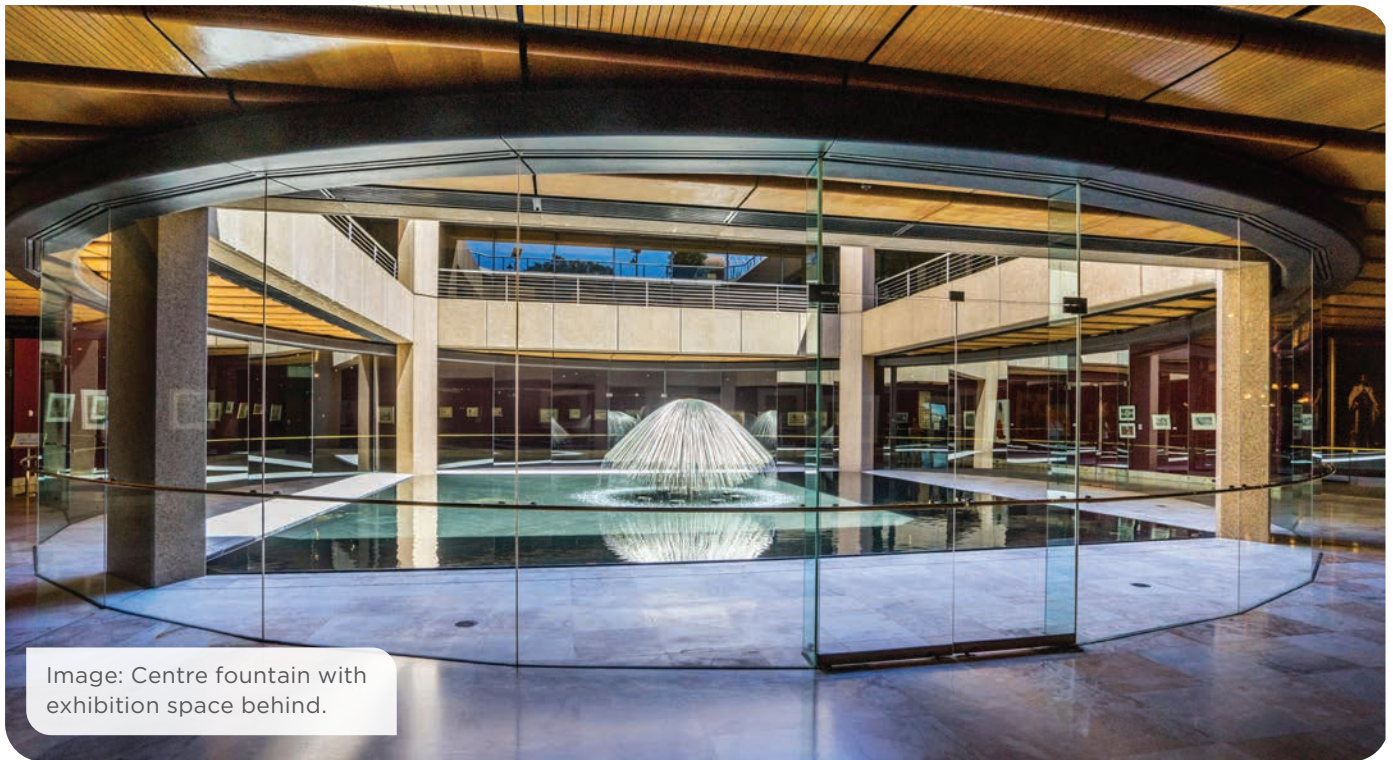


Image: Centre fountain with exhibition space behind.

Dimensions

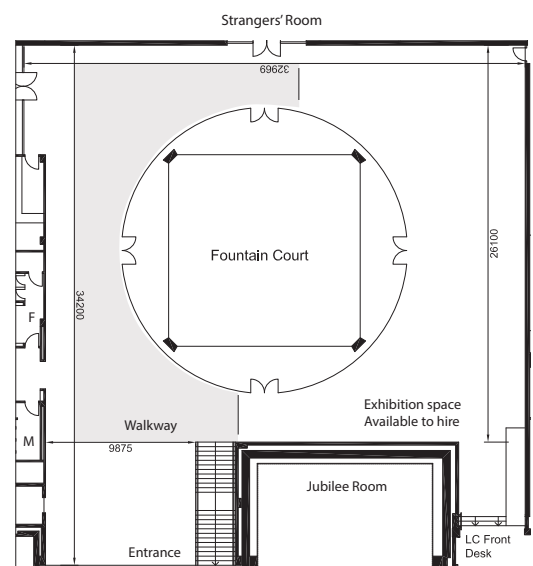
Height 4m Width 32m Length 26m Area 600 sqm

Inclusions:

1 x Lectern with microphone
High tables are used for stand-up cocktail events.
The art exhibits rotate throughout the year.

Audio Visual:

AV Setup fee: \$300.00 during business hours
Additional AV on request.



MEMBERS' DINING ROOM

This stunning room located within an exclusive part of the building features a beautifully restored antique fireplace, garden views and access to a private outdoor garden. It is ideal for conferences, luncheons, dinners, awards and cocktail events. On a Sitting Day of Parliament, this room can only be booked until 3pm and is not available on Parliament Sitting Nights.

This room is within a restricted area. Your registration table is located within the Fountain Court.

Capacity - Conference

64	48	26	100	60
Banquet 8 round tables of 8	Cabaret 8 round tables of 6	Hollow Square Boardroom 13 rectangle tables of 2	Cocktail stand up	Theatre chairs only

Lunch or Dinner

80	60
Banquet 10 round tables of 8	Cabaret 10 round tables of 6

Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$200.00	\$700.00



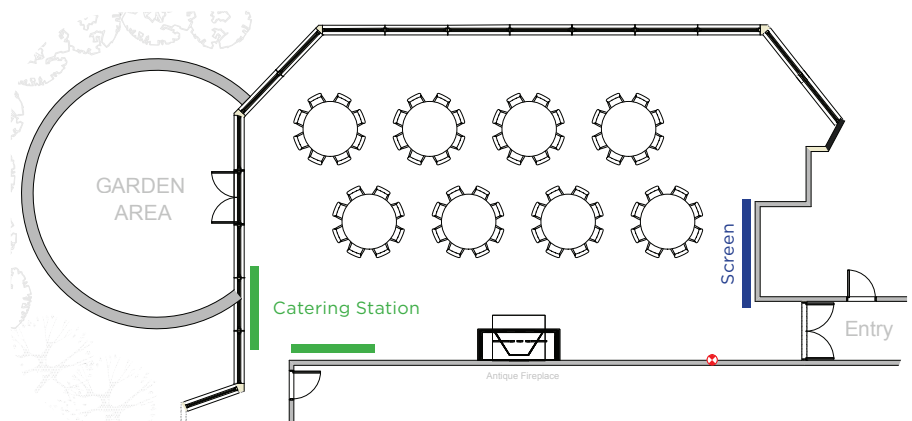
Image: Small round tables facing the Domain Gardens.

Dimensions

Height: 3.6m Width: 9.7m
Length: 15.3m Area: 148sqm

Inclusions:

- 1 x Smart lectern & microphone
- 2 x Handheld microphones
- Built-in sound system
- Catering is served in the room



MEMBERS' DINING ROOM AUDIO VISUAL

Individual Items	Description	Cost per a Unit
AV Setup fee	Includes pre-event audio visual setup assistance during business hours. Afterhours AV Setup fee \$400.00. Not applicable if a dedicated AV Technician is booked for the entire duration.	\$200.00
Screen	Drop-down 8800 lumen Panasonic data projector & screen. H: 2.1m x W: 3.4m. Resolution 1920 x 1080, 16:9. Clicker and laptop available upon request.	\$850.00
AV Technician	Dedicated AV specialist for your event. (4 hours minimum)	\$155 /hr
Handheld microphone	Shure digital handheld wireless microphone	\$150.00
Table microphone	Shure wireless gooseneck table microphone	\$50.00
Customised logo	Digital image, branding or logo on the lectern screen. High resolution.	\$100.00
Full day video conference package	4 to 8 hours. 2 x dedicated A/V technicians, 2x PTZ cameras, customised logo, MP4 recording, video conference integration, live broadcasting into the room	\$3,200.00
Half day	Up to 4 hours.	\$2,000.00
Full day premium live streaming package	4 to 8 hours. 2 x dedicated A/V technicians, 2x PTZ cameras, customised logo, hardwired uplink, MP4 recording, customised live streaming to platform of your choice	\$4,700.00
Half day	Up to 4 hours.	\$3,500.00



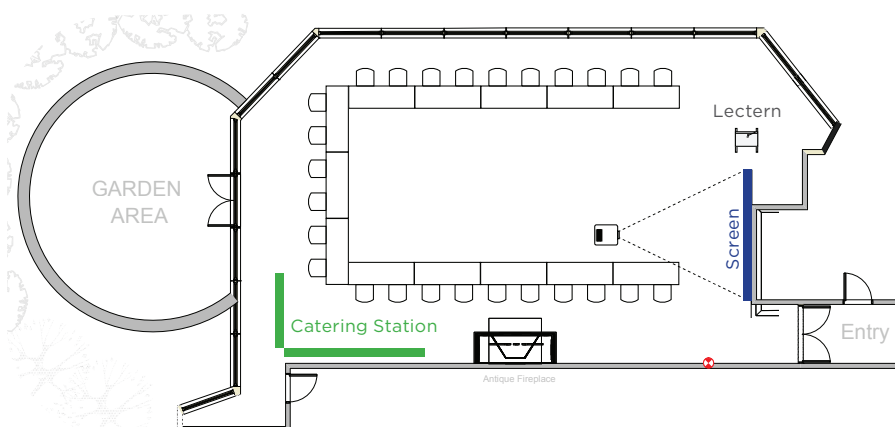
Notes:

The antique fireplace is fixed.

For a conference, catering is served at the back of the room.

Medium size banquet round tables and tub chairs are used in this room

The private outdoor garden area is partially undercover






STRANGERS' ROOM




This large versatile dining room overlooking the Domain Gardens is ideal for conferences, seminars, workshops, luncheons, gala dinners and stand-up cocktail events. On request, the Fountain Court event space can be booked for pre-dinner drinks or post conference canapes & drinks.

Traditionally, this room is a meeting place where Members of Parliament greet visiting dignitaries, ambassadors and even members of the Royal family. Historically, these guests were referred to as 'strangers', thus creating the saying 'a place where strangers become friends'.

Capacity – Conference

160	128	252
		
Banquet 16 round tables of 10	Cabaret 16 round tables of 8	Seminar 6 rows of 42

Lunch or Dinner

300	210	600
		
Banquet 30 round tables of 10	Cabaret 30 round tables of 7	Cocktail standup

Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$400.00	\$700.00

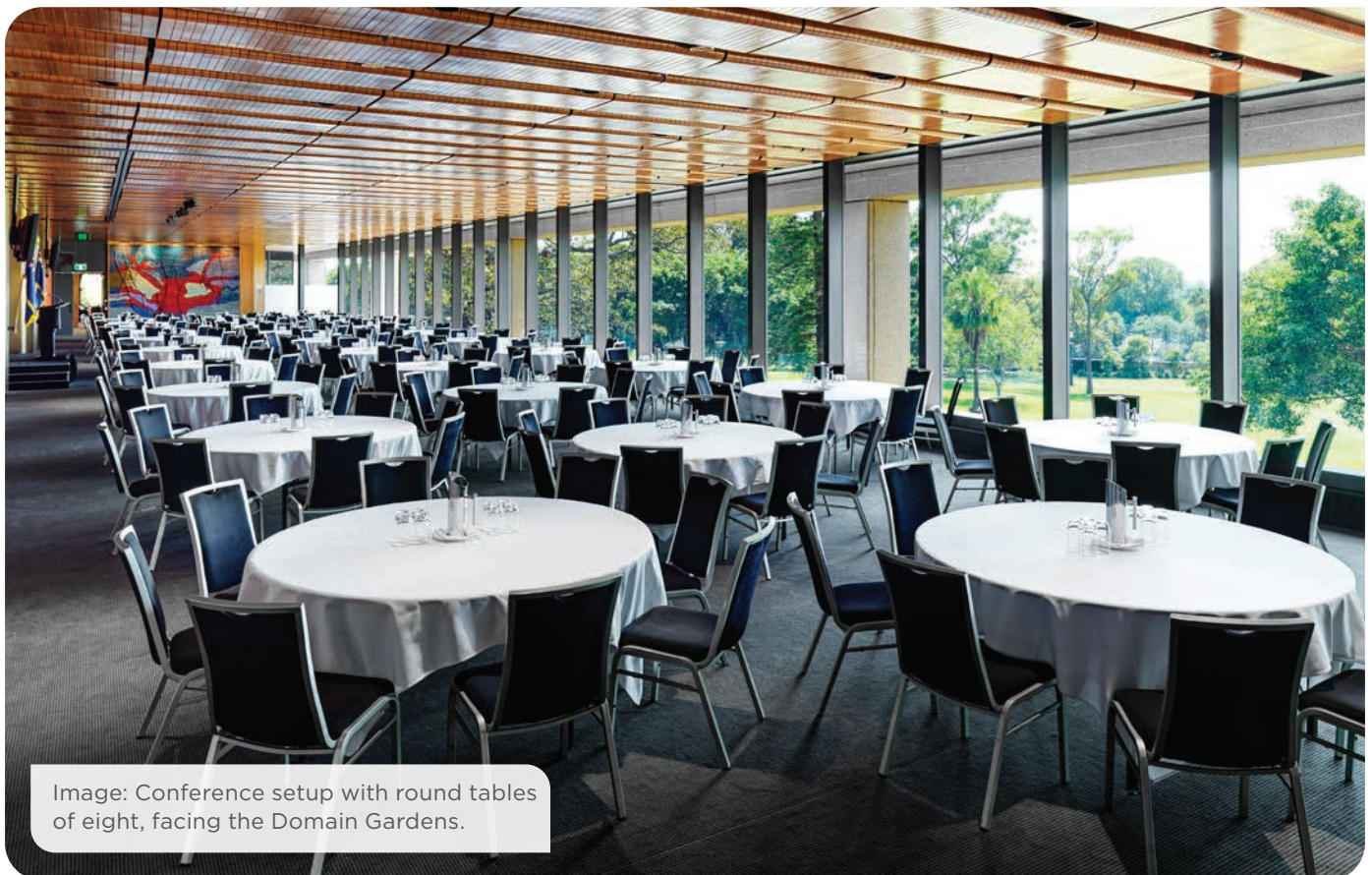


Image: Conference setup with round tables of eight, facing the Domain Gardens.

Lunch or dinner setup

Banquet lunch or dinner | Capacity 300 (30 round tables of 10) with extended 260 (26 round tables)

Dimensions

Height: 3.6m Width: 9.6m
Length: 43m Area: 422sqm

Inclusions:

1 x Smart lectern with microphone, 2 x Handheld microphone
1 x stage L:3.6m x W:1.8m x H: 0.4m

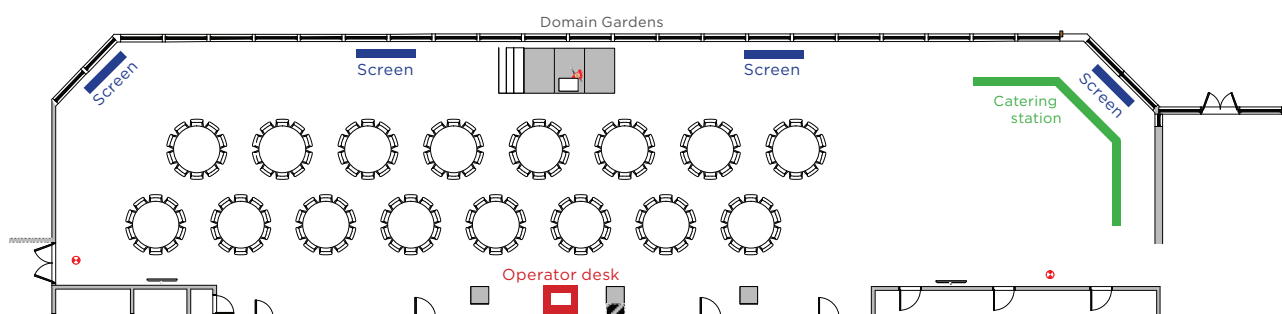
STRANGERS' ROOM AUDIO VISUAL

Individual Items	Description	Cost per a Unit
AV Setup fee	Includes pre-event audio visual setup assistance during business hours. Afterhours AV Setup fee \$400.00. Not applicable if a dedicated AV Technician is booked for the entire duration.	\$200.00
Screen	Drop-down 8800 lumen Panasonic data projector & screen. H: 2.1m x W: 3.4m. Resolution 1920 x 1200, 16:10. Clicker and laptop available upon request.	\$850.00
AV Technician	Dedicated AV specialist for your event. (4 hours minimum)	\$155 /hr
Handheld microphone	Shure digital handheld wireless microphone	\$150.00
Table microphone	Shure wireless gooseneck table microphone	\$50.00
Customised logo	Digital image, branding or logo on the lectern screen. High resolution.	\$100.00
Extended stage	W: 5.4m x 2.4m x 0.4m with black velcro skirting	\$300.00
Mobile screen	Samsung high resolution screen on wheels. 75"	\$400.00
Fixed screen	Fixed mounted to the wall screen. 75"	\$400.00
Mobile fold-back screen	Samsung high resolution fold-back screen. 43"	\$300.00
Full day video conference package	4 to 8 hours. 2 x dedicated A/V technicians, 2x PTZ cameras, customised logo, MP4 recording, video conference integration, live broadcasting into the room	\$3,200.00
Half day	Up to 4 hours.	\$2,000.00
Full day premium live streaming package	4 to 8 hours. 2 x dedicated A/V technicians, 2x PTZ cameras, customised logo, hardwired uplink, MP4 recording, customised live streaming to platform of your choice	\$4,700.00
Half day	Up to 4 hours.	\$3,500.00



Conference Setup

Capacity 160 (16 round tables of 10) or 128 (16 round tables of 8). For a conference section 1 is used for catering.



STRANGERS' ROOM FLOOR PLAN

Not to scale, guide use only

Seminar Setup

Also known as theatre.

Capacity 252 (6 rows of 42 chairs).

For a seminar or conference the catering is served in section 1.

The Foyer is a shared space.

The glass door between the restaurant and function room is on a sensor

Strangers' Restaurant is open Monday to Friday, 12pm to 3pm

Sitting nights 6pm to 9pm

Long Bell Café and Gift Shop is open Monday to Friday, 9:30am to 4pm

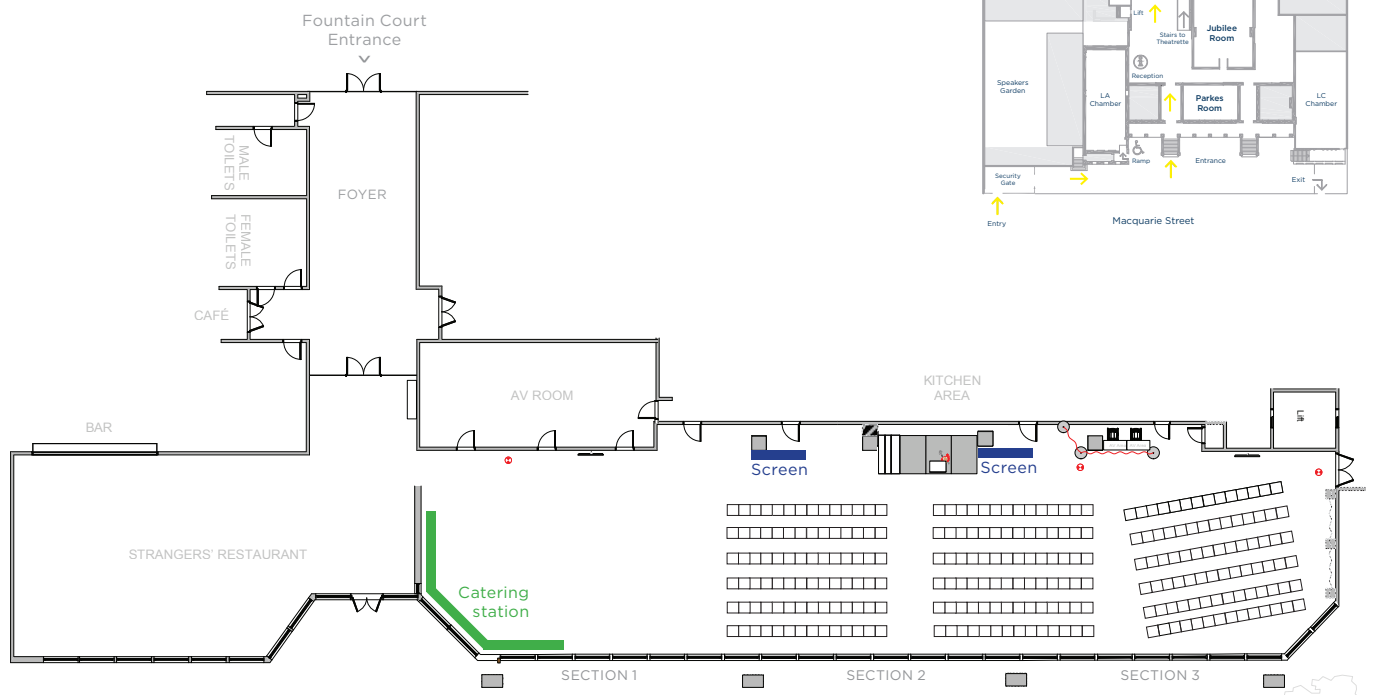


Image: Theatre setup with two screens, main stage and lectern, facing inwards.

ADDITIONAL INFORMATION

CONTACT

NSW Parliament

6 Macquarie Street, Sydney NSW 2000 Australia

Events Team

Email: sales.catering@parliament.nsw.gov.au

Phone: +61 (02) 9230 2924

FOOD AND BEVERAGE

All prices listed are in \$AUD and include GST. Package prices are per person, minimum numbers and spend may apply. The menus are subject to seasonal change and no outside food is permitted.

If menu items are not selected 10 days prior to the event date, Parliamentary Catering reserves the right to select items on your behalf.

Our menu may contain allergens as all food is prepared in a kitchen that handles nuts, shellfish and gluten.

Parliamentary Catering practices the responsible service of alcohol, under the Liquor Act 2007 (NSW) and Liquor Regulation 2018 (NSW).

NSW Parliament House is a non-smoking venue.

WEEKEND HIRE

15% surcharge on total spend for Saturday.

20% surcharge on total spend for Sunday.

PARKING

There is no parking onsite, however limited accessibility parking is available on request. Nearby Parking:

Wilson Parking: 131 Macquarie Street, Sydney

Domain Parking: Entry via St Mary's Road, Sydney

USE OF CAMERAS AND VIDEO RECORDING EQUIPMENT

The use of cameras and videos are only permitted within the function room hired.

ADVERTISING AND ENDORSEMENT

The Parliament branding, logo and crest cannot be used to publicly promote an event. No signage can be placed on Macquarie Street or within the public areas of Parliament House. Pull-up banners are permitted inside or at the entrance of the hired function room. You can reference NSW Parliament House and the function room name to promote your event.

BOOKING CONFIRMATION AND DEPOSIT

To confirm and secure bookings, a signed Event Agreement and deposit payment is required. By signing the agreement you indicate that you have read, understand and agree to be bounded by the terms and conditions of venue hire.

BELLS AND YELLOW LIGHTS

On sitting days, chamber bells will ring summoning members to their respective Chambers.

These bells will ring in the function room and cannot be turned off.

ACCOLADES

2025 – Contemporary Australian Restaurant, NSW Winner

2025 – Events Caterer – Under 200 Guest, NSW Winner

2025 – NSW Sommelier's Wine List Awards, NSW Finalist

2025 – 4.7 / 5 Star ranking based on over 1,000+ reviews

ENTERTAINMENT

Entertainment contractors must be pre-approved. The Event Supervisor will manage the sound levels on the day.

RESPONSIBLE PERSONS

All functions must nominate a 'responsible person' who will need to be in attendance during the entire function.

DRESS CODE

Guests attending events at NSW Parliament should observe an appropriate dress standard. Guests wearing t-shirts, thongs, singlets or provocative or offensive attire may be refused entry to a function. Consistent with the Parliament's Demonstrations Policy, clothing with demonstration related insignia or branding used during a demonstration is not permitted in the Parliamentary precincts.

SECURITY

All guests must go through security screening and inspection of personal possessions upon entrance. Items such as scissors, nail files, pocket knives or sharp items should not be brought into NSW Parliament. Visitors must comply with reasonable directions given by NSW Police Force Special Constables or an Authorised Officer.

Deliveries must be pre-booked. Loading dock times are from 7:00am – 1:00pm Monday to Friday.

All organisers must provide a guest list of all attendees on the day.

TRADING HOURS*

Parliament House Gates Open

Monday to Friday 8am to 5:30pm

Strangers' Restaurant Lunch Service

Monday to Friday 12:00pm to 3:00pm

Long Bell Café and Gift Shop

Open Monday to Friday 9:30am to 4:00pm

Parliament House Post Office

Open Monday to Friday 9:00am to 5:00pm

Functions & Events Office

Monday to Friday 9:00am to 4:30pm

*Sitting days impact these trading hours



Parliamentary Catering
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www.parliamentarycatering.com.au
www.parliament.nsw.gov.au