



PARLIAMENTARY CATERING

EVENTS BROCHURE

2023 – 2024





Dietary Guide to Menus:

Gluten free (GF), Dairy free (DF),
Vegetarian (V), Vegan (VE),
Lactose free (LF), Nut free (NF).

The menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.

PARLIAMENTARY CATERING

Dine with history and discover the flavours of New South Wales

Parliamentary Catering provides in-house event and day-to-day catering services to New South Wales Parliament House.

Parliamentary Catering has long played host to a high calibre of esteemed guests, from Heads of State, World Leaders, Consul Generals and Ambassadors, to Hollywood stars and British royalty. Guests among the famous names include the late Her Majesty Queen Elizabeth II, the late Diana, Princess of Wales, Prince Edward, Duke of Wessex, his Holiness the Dalai Lama and Actress Audrey Hepburn.

The very talented culinary team have a breadth of experience and strive to provide an equally high level of service while showcasing the wonderful delicacies, fresh flavours and unique food & wine regions of New South Wales.

Parliamentary Catering proudly supports local communities from rural New South Wales, who practice ethical and sustainable farming methods

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CONFERENCE PACKAGES

Full Day Conference \$88.00 pp

Designed for 7 to 8 hours

Includes :

Arrival tea & coffee with Byron Bay cookies

Your selection of two break items

Your selection of one working lunch package

Your selection of two break items

Freshly brewed tea, coffee, juice & water
served with all breaks

Half Day Conference \$68.00 pp

Designed for 4 to 5 hours

Includes:

Arrival tea & coffee with Byron Bay cookies

Your selection of two break items

Your selection of one working lunch package

Freshly brewed tea, coffee, juice & water
served with all breaks

Morning or Afternoon Tea Break \$28.00 pp

Designed for 1 to 3 hours

Includes:

Your selection of two break items

Freshly brewed tea, coffee, juice & water
with the break

Working Lunch \$48.00 pp

Designed for 1 to 3 hours

Includes:

Your selection of one working lunch package

Freshly brewed tea, coffee, juice & water
with the break

Audio Visual Inclusions

1 x lectern with a microphone

1 x whiteboard

1 x flipchart

Optional Extra

Self-serve Pod Coffee Machine \$5.00 pp

Post canapes & drinks

Parliament souvenirs

Image: Hazelnut chocolate
filled cinnamon churros (V)

Minimum numbers 20

CONFERENCE BREAK ITEMS

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

Sweet

Byron Bay twin pack cookies - GF and NF available (V)
Mini mixed berry filled muffin (V)
Chocolate croissant (V)
Portuguese tart (V)
Homemade Scones with Jam & cream (V)
Assorted mini-Danish (V)
Pear & raspberry banana bread served with whipped maple butter & sea salt (V, GF)
Chocolate fudge brownie (GF, VE, NF)
Mini cupcake (V, GF)
Lemon curd friand (V, GF)
Hazelnut chocolate filled cinnamon churros (2) (V)
Fig, nut & seed slice (VE, GF)

Savoury

Za-Atar scrolls crumbled feta (V)
White bean & sun-dried tomato roll with bush tomato chutney (VE)
Lamb & harissa sausage roll with bush tomato relish
Bacon & mushroom mini quiche
Leek, pea & mint mini quiche (V)
Beef & pomegranate croquette with garlic aioli
Roast capsicum, feta, Warrigal green frittata slice (V, GF)
Chicken & mushroom pie with bush tomato relish
Individual snack pack – almonds, cranberries, macadamias, pistachios, sunflower seeds, pepitas, pineapple & white chocolate (V, GF)
Mini croque monsieur croissant
Pumpkin arancini, avocado & herb aioli (VE, GF)
Creamy vegetable pie & tomato relish (VE, GF)



Image: Lemon curd friand
(GF, V)

WORKING LUNCH PACKAGES

Your selection of one working lunch package

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

Option 1 - NORTH AFRICAN

Flat breads selection

Selection of dips – beetroot (GF),
roasted carrot (VE, GF) & hummus (VE, GF)

Moroccan salad – tomato, capsicum, cucumber, onion,
coriander, preserved lemon dressing (VE, GF)

Couscous, kale, carrot & chickpea salad (VE)

Spiced lentil & pumpkin tagine (VE, GF)

Moroccan, thyme & lemon myrtle
spiced chicken skewers (GF)

Assorted Baklava & Fresh fruit platter (VE, GF)

Option 2 - MEDITERRANEAN

Bread roll (VE)

Antipasto - Shaved ham & salami,
mixed vegetables, olives (GF)

Dakos salad – tomato, feta, oregano, onion, olives,
croutons, lemon & olive oil (V)

Baby spinach, lentils, cherry tomatoes, cucumber,
fresh herbs & lemon dressing (VE, GF)

Fusilli Avellinesi pasta – creamy pesto,
semi-dried tomato, basil, parmesan (V)

Lamb skewers marinated in river mint seasoning (GF)

Orange & poppy seed cake (V) & Fresh fruit platter (VE, GF)



Image: Option 1. North African

Option 3 - JAPANESE

Assorted meat, fish & vegetarian sushi rolls (GF)
Buckwheat soba noodle salad with shredded vegetables, ginger & soy dressing (V)
Wakame salad with edamame, carrot & daikon
Steamed rice, sesame kombu (VE, GF)
Teriyaki chicken skewers (GF, DF)
Eggplant agedashi (VE, GF)
Green tea tiramisu slice
Fresh fruit platter (VE, GF)

Option 4 - LIGHT GRAZING

Assorted chicken & vegetable (V) rice paper rolls with sweet chilli sauce (GF)
Salmon baked with lemon, dill & capers (GF, DF)
Spinach & mushroom pastie, bush tomato relish (V)
Garden salad with cucumber, carrot & lemon dressing (VE, GF)
Black quinoa tabouli (VE, GF)
Felafel with lemon & sesame tahini sauce (VE)
Orange & pistachio mandorla biscuits (V)
Fresh fruit platter (VE, GF)

Option 5 - PLANT BASED (VE, GF)

Mushroom protein rice paper rolls with sweet chilli
Rainbow slaw, kale, capers, Asian herbs with lime dressing
Salad leaves, baby tomatoes, cucumber, chickpeas & sesame dressing
Steamed lemongrass scented rice
Sweet potato & chickpea curry
Red coconut curry with mixed vegetables & tofu
Fig & nut slice & Fresh fruit platter (VE, GF)

Optional Extras

Additional sweet or savoury break items \$6.00 each
Cheese Platter - \$160 (serves 10)
Vegetable crudites & dips (V) - \$60.00 serves 10

Substantial Canape \$9.00 each

(Refer to page 11 for selection)



LUNCH & DINNER PACKAGES

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

2 courses - Your selection of one entrée & main or main & dessert

Lunch includes tea & coffee, bread roll, butter & chilled water

LUNCH

2 Course Plated Lunch \$75.00 pp

3 Course Plated Lunch \$90.00 pp

DINNER

2 Course Plated Dinner \$80.00 pp

3 Course Plated Dinner \$95.00 pp

Optional Extras

Alternate meal service – \$6.50 pp for 1 course, \$8.00 pp for 2 courses, \$10.00 pp for 3 courses

Canapés on arrival - \$18.00 pp

(3 items per person) - Your selection of three standard canapés

Australian cheese selection, dried fruits, lavosh, quince paste - \$160.00 serves 10 (1 per table of 10)

Petit Fours – \$5.00 per piece

Assorted macaroons (GF, V) Lemon meringue pie (V) Chocolate truffles (GF, V)

White chocolate cheesecake tart (V) Pistachio cream mini éclair (V)

Menu Cards

Printed souvenir menu card with gold embossed Parliament House Crest – \$4.50 per card

Printed place cards with gold embossed Parliament House Crest – \$3.00 per card



Image: Beef fillet, pesto, potato puree, soffrito, Sicilian olives, red wine jus (GF)

Minimum numbers 20

LUNCH & DINNER MENU

Entrée

Riverine beef carpaccio, rocket, mustard vinaigrette, truffle mayonnaise, aged parmesan (GF)
Pickled beetroot, eschalots, ash goat's cheese, tarragon, mustard dressing (V, GF)
Kingfish sashimi, coconut & Kaffir lime cream, kombu salt, crispy shallots, sesame ginger sauce (GF)
Clarence river prawn, fennel & zucchini flower salad, cucumber gazpacho (GF)
Pumpkin kibbeh, hummus, beluga lentil salad, sweet red pepper drops, lemon & sesame tahini (VE)
Buckwheat soba noodle & rocket salad, cured pepper kangaroo, macadamia & finger lime dressing
Ocean trout rilletes, Salmon roe, sauce gribiche, caper berries & sourdough toast

Mains

Beef fillet, pesto, potato puree, sofrito, Sicilian olives, red wine jus (GF)
Grilled Lamb rump, chermoula, baba ghanoush, spiced cauliflower & pomegranate salad, jus (GF, DF)
Duck breast, Wimmera lentils, Davidson plum chutney, heirloom carrots, sherry jus (DF, GF)
Sumac chicken supreme, pumpkin puree, black quinoa tabouli, sauce velouté, kale crisp
Barramundi fillet, Romesco, lentil, freekeh & pistachio salad, green tomato & aspen lemon relish (GF, DF)
Salmon with tamarind & lemon grass, sesame & warrigal greens & grilled leek puree, Asian herb salad (DF, GF)
Broccoli tempeh & lentil cake, pea hummus, minted tahini, kale & black quinoa tabouli (VE, GF)

Dessert

Pavlova roulade, lemon myrtle custard, passion fruit, strawberry & mint salad (GF)
Kaffir lime panna cotta, lemongrass & camomile jelly, lychee (GF)
Ginger & blackberry steam pudding, buttermilk ice cream (V)
Desert lime cheesecake, wattle seed crust, Yuzu curd (V)
Coconut & mango semifreddo, toasted coconut, macadamia crumble (VE, GF)
Petit Fours - macaroon, white & dark chocolate opera cake, apple crumble, pate de fruit (V)
Individual Cheese plate - Trio of Australian cheeses, blue, soft & hard, dried fruits, grapes - Additional \$10.00 pp



Image: Kaffir lime panna cotta, lemongrass & camomile jelly, lychee (GF)

CANAPÉ PACKAGES

Option 1 - **STANDARD \$40.00 pp**

Prawn rice paper roll, lime, chilli & soy dipping sauce (GF)
Cucumber & shiitake mushroom protein sushi (VE, GF)
Mushroom & bacon mini quiche
Chicken & prawn Shumai, Black vinegar & soy
Mushroom & spinach arancini, garlic aioli (V, GF)
Indian vegetable pastie with Raita (V)
Beef Sambousek, coriander, lemon & tahini sauce

Option 2 - **PREMIUM \$44.00 pp**

Fresh prawns with Yuzu aioli (GF)
Blue cheese, Davidson plum & caramelised onion blini (V)
Peking duck spring roll with sour plum sauce
Beef & pomegranate croquette with tahini sauce
Thai curry puff, cucumber & chilli dipping sauce
Chilli beef empanada, coriander & lime vinaigrette
Teriyaki chicken skewer (DF, GF)

Option 3 - **DELUXE \$48.00 pp**

Smoked trout blini with horseradish cream & caviar
Butter chicken Wellington
Miso Kingfish sashimi (GF, DF)
Brisket croquette, Dijon mayo & caramelised onion
Lamb skewer with bush mint seasoning & pomegranate sauce (GF)
Prawn potato string with Aspen lemon aioli (GF, DF)
Saffron, Manchego & Fontina arancini, Yuzu aioli (V, GF)

Option 4 - **PLANT BASED \$45.00 pp**

White bean & sundried tomato roll, bush tomato relish (VE)
Wakame sushi (VE, GF)
Vegan rice paper roll with sesame dipping sauce (VE, GF)
Pumpkin kibbeh with tahini lemon sauce (VE)
Vegan bruschetta - radicchio cream, semidried tomato, hummus & pickled vegetable salad (VE)
Creamy vegetable pie, green tomato & lemon relish (VE, GF)
Vegetable mixed spring roll with sweet chilli (VE)



Image: From left to right
Beef brisket croquette, Dijon mayo & caramelised onion,
Blue cheese and Davidson plum, caramelised onion blini (V),
Vegan bruschetta - radicchio cream, semidried tomato,
hummus & pickled vegetable salad (VE),

Minimum numbers 20

FOOD STATIONS

Cheese Station \$28.00pp

Trio of Australian cheeses - blue, soft & hard, dried fruits, grapes, muscatels, nuts, homemade lavosh, crackers (V)

Charcuterie Station \$32.00 pp

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

Antipasto Station \$35.00pp

Australian cheese selection - blue, soft & hard, dried fruits, grapes, muscatels, nuts, homemade lavosh, crackers, Australian cured meats, pork pies, breads, pickled vegetables, dips, crackers, olives, marinated vegetables

Vegetable Crudites Station \$15.00pp

Seasonal vegetable platter with 3 dips, olives, dolmades & artisanal breads (VE)

Minimum numbers 30

Notes

The canape packages are designed for two hour events.

For events over two hours a substantial canape item or food station is recommended.

The Food Stations are designed for two hours and can only be booked in conjunction with a canape package.



Image: Option 3. Miso Kingfish sashimi (GF)

CANAPÉ UPGRADE OPTIONS

Substantial Canapé - \$9.00 per piece
(Maximum of 2 choices)

- Mini chorizo dog with chimichurri, mayonnaise & pickled onions
- Fish & chips cup with Aspen lemon aioli (DF)
- Kara-age chicken slider, Asian slaw & sriracha mayonnaise
- Paperbark smoked pork belly with coleslaw & Davidson plum chutney on a soft roll
- Lamb tagine, couscous & minted yoghurt cup
- Sweet potato & chickpea tagine, couscous & minted yoghurt cup (V)
- Mini Vegan dog with chimichurri, mayonnaise & pickled onions (Plant based - VE)
- Grilled haloumi, rocket, roasted capsicum & pesto slider (V)
- Grilled chorizo, rocket, roasted capsicum & pesto slider

Petit Fours - \$5.00 per piece
(Maximum of 2 choices)

- Assorted macaroons (GF, V)
- Lemon meringue pie (V)
- Chocolate truffles (GF, V)
- White chocolate cheesecake tart (V)
- Pistachio cream mini éclair (V)

Additional canapés
or bespoke packages

- Standard - \$6.00 per piece
- Premium - \$6.50 per piece
- Deluxe - \$7.50 per piece
- Plant based - \$6.50 per piece



Image: Substantial Canapé
Grilled haloumi, rocket, roasted capsicum & pesto slider (V), and
Grilled chorizo, rocket, roasted capsicum & pesto slider

BEVERAGE PACKAGES

Standard

Parliament House Red – Tyrrell's Shiraz, (Hunter Valley)
Parliament House White – Tyrrell's Carillion Sauvignon Blanc Chardonnay, (Hunter Valley)
Sparkling Wine – Tyrrell's Moore's Creek N/V Sparkling Brut, (Hunter Valley)
James Squire One Fifty Lashes Pale Ale, (Camperdown)
Hahn Premium Light Beer, (Camperdown)

Premium

Parliament House Premium Red – Angullong Shiraz Viognier, (Orange)
Parliament House Premium White – Tyrrell's Semillion, (Hunter Valley)
Premium Sparkling Wine – Peterson House N/V Sparkling Brut Gateway, (Hunter Valley)
James Squire One Fifty Lashes Pale Ale, (Camperdown)
Kosciuszko Pale Ale, (Jindabyne)
Hahn Premium Light Beer, (Camperdown)

Deluxe

Lerida Estate 'Cullerin' Pinot, (Lake George)
Lowe Wines Shiraz 'Block 8, (Mudgee)
Jon Darragh Chardonnay, (Orange)
Sparkling Wine - Swift Sparkling Brut, (Orange)
Rose - Margan 'Rose & Bramble', (Hunter Valley)
Stone & Wood Green Coast Lager 330ml, (Byron Bay)
Hahn Premium Light Beer, (Camperdown)

Packages

2hr Beverage Package - \$32.00 pp
2.5hr Beverage Package - \$36.00 pp
3hr Beverage Package - \$42.00 pp
3.5hr Beverage Package - \$46.00 pp
4hr Beverage Package - \$48.00 pp

2hr Beverage Package - \$36.00 pp
2.5hr Beverage Package - \$40.00 pp
3hr Beverage Package - \$44.00 pp
3.5hr Beverage Package - \$48.00 pp
4hr Beverage Package - \$52.00 pp

2hr Beverage Package - \$55.00 pp
2.5hr Beverage Package - \$60.00 pp
3hr Beverage Package - \$65.00 pp
3.5hr Beverage Package - \$70.00 pp
4hr Beverage Package - \$75.00 pp

Non-alcoholic Package

2hr \$28.00 pp | 3hr \$38.00 pp | 4hr \$44.00 pp
Includes non-alcoholic wine, beer, mineral water, soft drinks & orange juice

Soft Drink Package

2hr \$16.00 pp | 3hr \$24.00 pp | 4hr \$32.00 pp
Includes mineral water, soft drinks & orange juice

Minimum 20 guests.

Beverage packages include soft drinks, juice & mineral water.

Alcohol packages can only be purchased with an adequate food package.

Drinks on consumption or Cash Bars are not available.

Corkage fee: Wine \$12.50 per person, Wine & Beer \$19.00 per person



BREAKFAST PACKAGES

Sit-down Plated Breakfast \$48.00 pp*

Share Plate - your selection (one per table)

Seasonal fruit platter (VE, GF)

Assorted mini-Danishes (V)

Fruit & nut slice (VE, GF)

Individual Serves - your selection (one per person)

Apple & rhubarb yoghurt cup with oat crumble (V)

Soy milk chia pudding with acai puree & fresh berries (VE, GF)

Bircher muesli, caramelised fig & pear compote (V)

Individual Plated Main - your selection (one per person)

Slow cooked eggs, spinach & fried onions, Puy lentils, smoked paprika yoghurt, sourdough bread (V)

Slow cooked egg shakshuka - Tomato, smoked ham, cumin, onion, green capsicum sauce, fresh herbs, toasted sourdough bread

Roasted sweet potato, semi dried tomato & goats cheese breakfast tart, rocket & tomatoes (V)

Chorizo, caramelised onion & roasted capsicum breakfast tart, rocket & tomatoes

Avocado, cherry tomatoes, whipped lemon ricotta, balsamic fried onions, rocket leaves, toasted sourdough bread (V)

Avocado, cherry tomatoes, balsamic fried onions, rocket salad, grilled mushroom toasted sourdough bread (VE)



Image: Slow cooked eggs, spinach & fried onions, Puy lentils, smoked paprika yoghurt, sour dough bread (V)

Minimum numbers 20

BREAKFAST PACKAGES

Stand-up Breakfast \$38.00 pp*

Your selection of four items

Morning Wellness juice – carrot, watermelon, orange, apple, ginger & turmeric (VE, GF)

Sun dried tomato & ricotta tartlet (V)

Roast capsicum, feta cheese, Warrigal green frittata slice (V, GF)

Mini croque monsieur croissant

Apple & rhubarb yoghurt cup with oat crumble (V)

Bircher muesli, caramelised fig & pear compote (V)

Grilled haloumi, rocket, roasted capsicum & pesto slider (V)

Grilled chorizo, rocket, roasted capsicum & pesto slider

Hazelnut & chocolate filled cinnamon churros (V)

*Minimum numbers 20

Both packages include tea, coffee, juice & water

Optional Extras

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

Whole fruit basket - \$16.50 serves 10

Sliced fresh fruit platter - \$32.00 serves 5, \$60.00 serves 10

Nespresso Coffee Machine Upgrade - \$5.00 per person

Special Dietary Requirements

Vegetarian, Vegan, Gluten Free, Dairy Free – can be catered for when included in final catering orders



Image: Apple & rhubarb yoghurt cup with oat crumble (V)

Minimum numbers 20



Image: Traditional High Tea is available to the Public every Friday from 12pm to 3pm in the Strangers' Restaurant. Bookings are essential.

HIGH TEA PACKAGE

Traditional High Tea \$65.00 pp*

High Tea includes a selection of NSW teas & coffee

Sample Menu

Menu changes monthly

Sweet

White & dark chocolate opera cake (GF)

Strawberry & pistachio éclair

Lemon Myrtle brulee tart

Homemade black sultana scones, jam, clotted cream

Yuzu lemon pavlova, berries (GF)

Savoury

Chilli beef empanada, 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: Homemade black sultana scones, jam, clotted cream

Minimum numbers 20



Image: Clarence river king prawn Miang Kham - Betel leaves, coconut sauce, ginger peanuts, lime, eschalot (DF)

RESTAURANT

Strangers' Restaurant

Open to the public Monday to Friday, from 12pm to 3pm. Bookings are essential.

Monday to Thursday a la carte menu

Friday is a High Tea Menu

Sample Menu

Entrée

Sydney rock oyster apple & cucumber mignonette or natural with lemon, (GF, DF)

Angus beef carpaccio, rocket, mustard vinaigrette, truffle mayonnaise & aged parmesan (GF)

Caesar salad, romaine wedges, anchovy dressing, croutons, parmesan, bacon & poached egg

Clarence river king prawn Miang Kham – Betel leaves, coconut sauce, ginger peanuts, lime, eschalot, chilli (DF)

Wild mushroom Miang Kham – Betel leaves, coconut sauce, ginger peanuts, lime, eschalot, chilli (VE)

Mains

Riverine beef fillet 200gm, pesto, potato puree, Sicilian olive soffritto with red wine jus (GF)

Grilled Barramundi, Romesco, freekeh, lentil, almond & pepita salad, green tomato & lemon relish (DF, GF)

Stuffed free range chicken breast with sun-dried tomato, provolone & pine nuts, cauliflower puree, kale & black quinoa tabouli, chicken veloute (GF)

Pumpkin & ricotta rotolo, burnt sage butter, hazelnuts, spinach sauce, shaved parmesan, Warrigal greens (V)

Dessert

Peach & cinnamon Myrtle tart, white chocolate ice-cream (V)

Passionfruit semifreddo, strawberries de Verano (GF, V)

Pavlova roulade, lemon myrtle brulee cream, summer (GF, V)

Cheese plate with shadows of blue, aged Maffra cheddar & triple brie, lavosh, quince paste & dried fruit



Image: Pumpkin & ricotta rotolo, burnt sage butter, hazelnuts, shaved parmesan, Warrigal green (V)



Image: Stained-glass ceiling from the Jubilee Room, built 1905.

PARLIAMENT HOUSE

Discover and explore 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. Visitors can witness the working parliament, discover key moments in the history of Australian politics and explore the impressive collection of artwork.

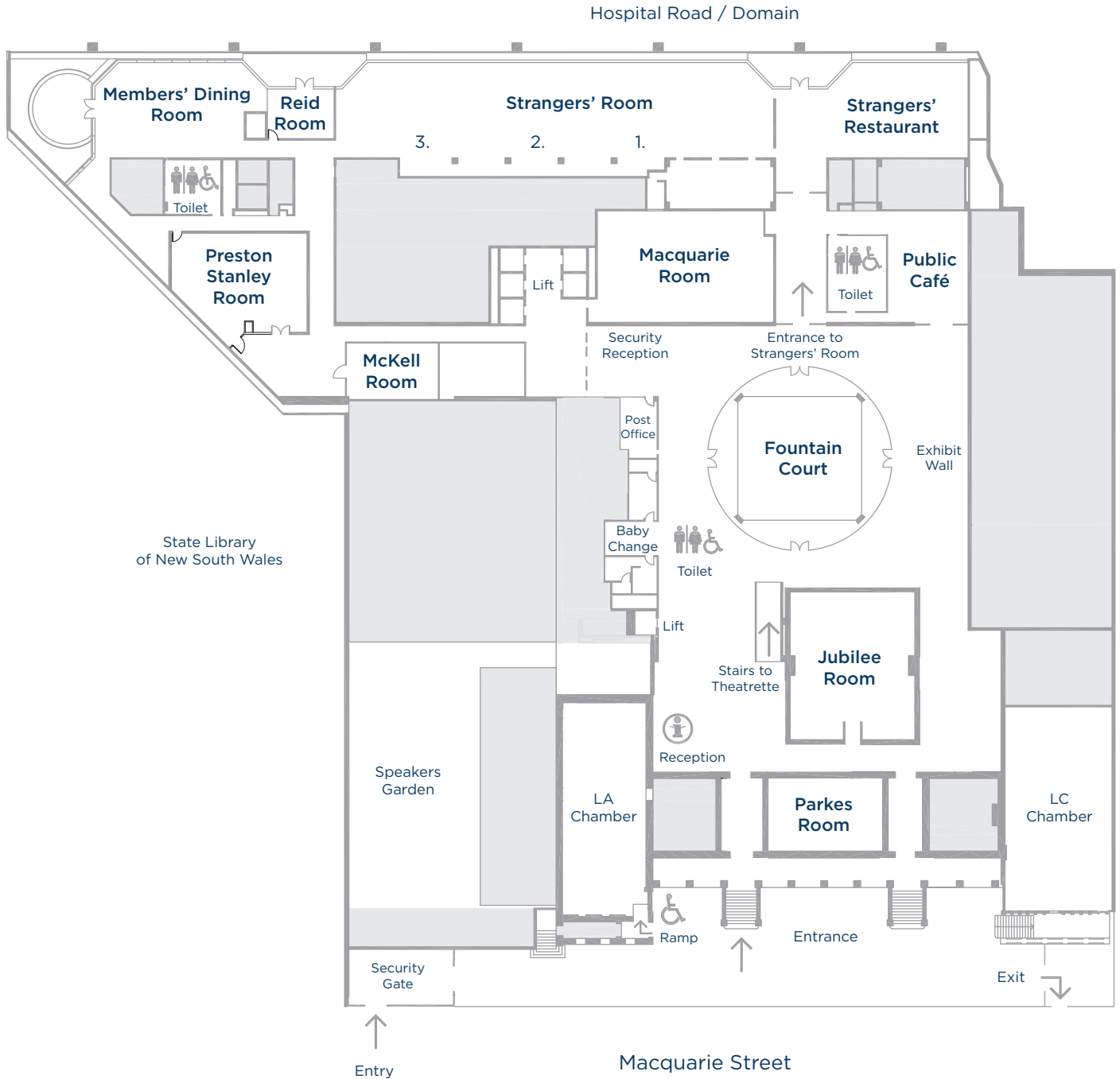
There are nine unique event spaces within Parliament House that are available to hire, including a stunning auditorium, a large dining room with garden views and a majestic library which dates back to 1905.



Image: January 1857, the first cricket match between New South Wales and Victoria, played behind Parliament House in the Sydney Domain. New South Wales Won.

Image credit: Samuel Thomas Gill (1818 – 1880),
National Library of Australia (nla.obj-134361456)

NSW PARLIAMENT FLOOR PLAN



CAPACITIES & HOURLY ROOM HIRE RATES

Name of Room	Capacity	Banquet Lunch or Dinner	Monday - Friday 8am - 5.30pm	After Hours Weekends
Parkes Room	Boardroom 10 Cocktail 20		\$100	\$700
Reid Room	Boardroom 16 U-shape 14 Cocktail 35			
McKell Room	Boardroom 20 U-shape 18		\$150	\$700
Preston Stanley Room	Boardroom 42 Cocktail 80	Banquet 60 Cabaret 42		
Theatrette*	Theatre 164*	Cocktail 164*		
Jubilee Room	Boardroom 18 Cocktail 90	U-shape 18 Theatre 60	\$200	\$700
Members' Dining Room	Boardroom 28 Cocktail 100 Banquet 64	U-shape 24 Theatre 60 Cabaret 48		
Strangers' Room	Conference 160 Cocktail 600	Cabaret 128 Seminar 252	\$400	\$700
Fountain Court	Cocktail 200	Sitting Day 100	\$400	\$800

Room hire is charged per hour.

Minimum of two hour hire applies for weekdays.

Minimum of four hour hire applies for weekends.

Setup access on request.

Room hire begins from when the first person accesses the building to when the last person vacates.

NSW Police Special Constables are onsite 24/7.

Minimum numbers and minimum spends may apply.

15% surcharge applies to the total spend on a Saturday.

20% surcharge applies to the total spend on a Sunday.

Refer to the terms and conditions of the venue hire.



Banquet
round tables
with chairs



Cabaret
round tables
with chairs



Boardroom
one long table



Cocktail
standup



U-shape
U board
table



Theatre
chairs only

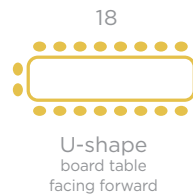
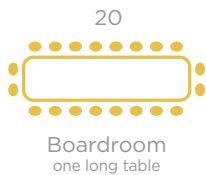
*The Fountain Court is bookable on a request basis and requires the approval of both Presiding Officers. The catering space for the Theatrette Foyer is 60 people, if numbers are over 60, the Fountain Court can be requested. The Fountain Court can accommodate 200 people on a non-sitting day and 100 on a sitting day.

MCKELL ROOM

This stylish boardroom overlooking Parliament's atrium garden is ideal for small meetings and private luncheons.

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.

Capacity



Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$150	\$700

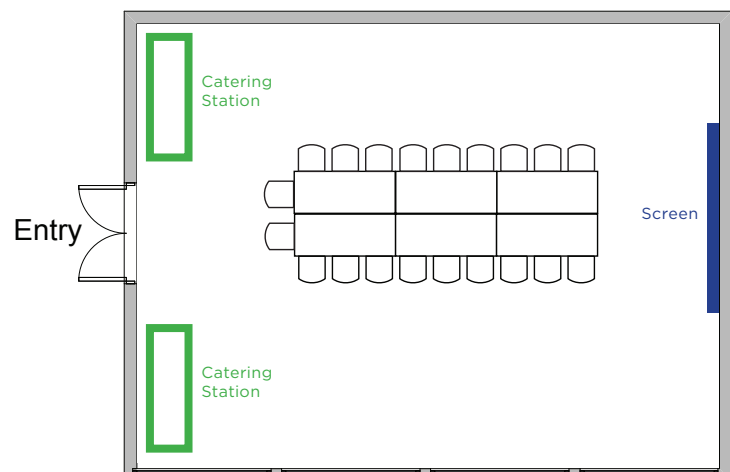


Dimensions

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

Inclusions:

- 1 x Overhead data projector & screen
- 1 x Lectern & microphone
- Classroom chairs and wooden board table
- Catering served in the room

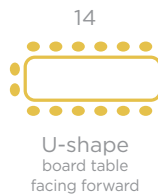


REID ROOM

This private dining room with garden views and an outdoor balcony is ideal for small meetings and luncheons. Historic black and white photographs line the walls, chronicling the transformation of Sydney from 1816.

Named after Sir George Houstoun Reid, one of the founding fathers of the Australian Federation and the only person to serve as Premier of NSW (1894-1899), Prime Minister of Australia (1904-5) and High Commissioner to London (1910-1916).

Capacity



Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$100	\$700

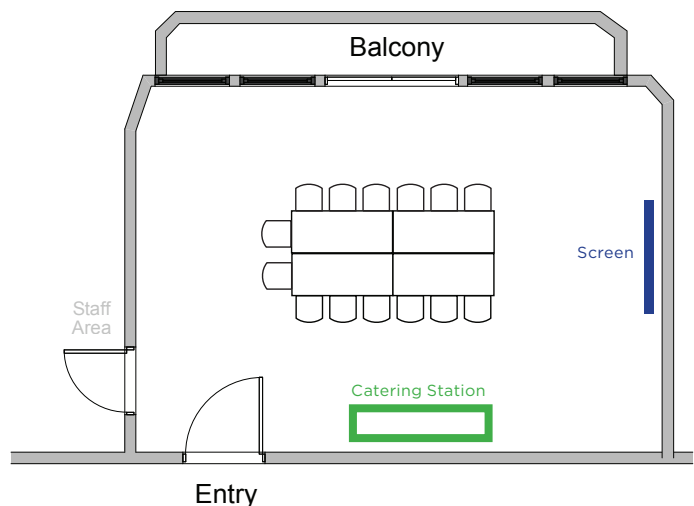


Dimensions

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

Inclusions:

- 1 x 75" screen with HDMI & USB ports
- Conference chairs and wooden board table
- Catering served in the room
- Outside covered balcony 12 sqm



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, meetings and private dinners. If required, the adjoining Parkes Room can be booked for catering overflow.

Capacity

50



Banquet
5 round
tables of 10

60



Theatre
chairs only

90



Cocktail
standup

18



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

\$200

After Hours
Weekends

\$700



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

Dimensions

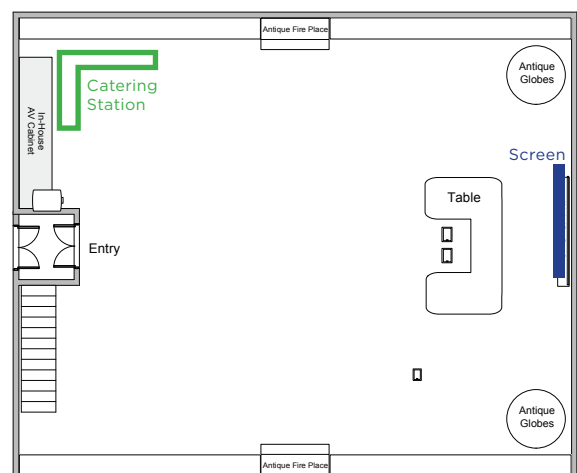
Height: 7.8m Width: 11m
Length: 14.5m Area: 160sqm

Inclusions:

- 1 x Overhead data projector & screen
- 1 x Lectern & microphone
- 2 x Hand-held microphone

Optional Extras:

- Table Microphones \$135.00 each
- Parliament Pens & Notepads

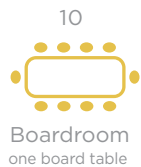


PARKES ROOM

This heritage boardroom, located opposite the Jubilee Room, forms part of the original building, built in 1816. The room features priceless art and historic artefacts from the Parliaments' rare antique collection. Ideal for small meetings or as breakout space for the Jubilee Room.

This room is named after Sir Henry Parkes (1815-1896), who is commonly referred to as the 'Father of the Federation' for his role in advocating for a Federal Council of the colonies of Australia. Arriving in New South Wales in 1839 as a 24-year old penniless migrant, he rose to become Premier of New South Wales for a record five times.

Capacity



Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$100	\$700

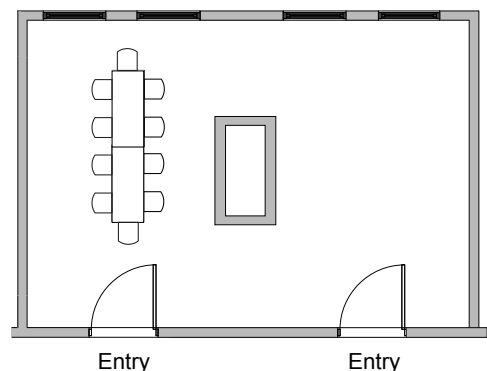


Dimensions

Height 3.6m Width 7.4m
Length 12m Area 88 sqm

Inclusions:




Fixed wooden board table with matching chairs.
Catering served in the room.



THEATRETTE

This purpose built auditorium located below the Fountain Court of Parliament House is ideal for public talks, presentations, lectures and film screenings. The adjoining foyer can be used for registration and light catering. If numbers exceed 60 people for catering, the Fountain Court can be requested for use.

Capacity

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

Maximum numbers for a Conference is 60 people.
For pre or post stand-up Canapes & Drinks, the maximum is 164 people and is served in the Fountain Court space upstairs.

Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$200	\$700

*Additional 4 wheelchair access spots.



Image: Theatre setup with fixed tiered seating.

Dimensions

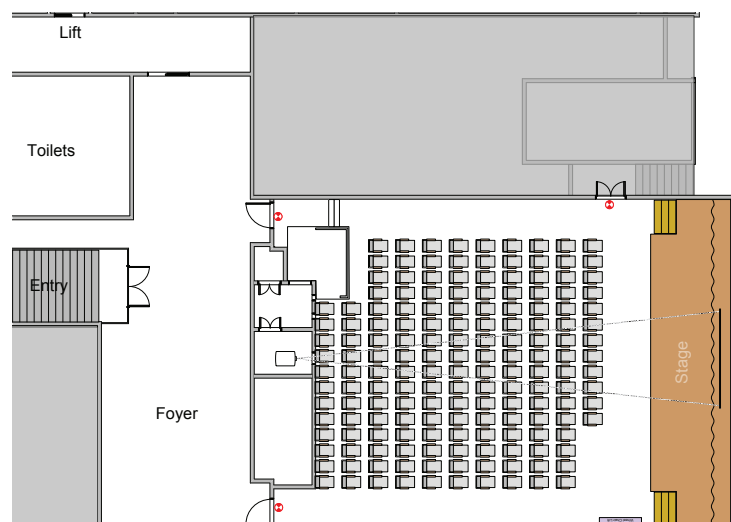
Height: 3.4m Width: 12m
Length: 12.5m Area: 150sqm

Inclusions:

1 x Overhead data projector & screen
1 x Lectern & microphone
1 x Hand-held microphone
Catering is served in the Theatre Foyer or Fountain Court.

Optional Extras:

Table microphone for a panel \$135.00 each.



FOUNTAIN COURT

This unique event space is ideal for pre dinner reception canapés & drinks. The open space features marbled floors and ever-changing art exhibitions. The fountain represents the heart of Parliament and links the old and the new precincts together. It is here that the 19th century, heritage foyers for the Legislative Assembly and Legislative Council meet the modern structures added throughout the years to serve NSW Parliament.

This space is not available to hire on sitting days of Parliament.

Capacity

200



Cocktail
standup

Hourly Hire Rate

Monday - Friday 8am - 5.30pm	After Hours Weekends
\$400	\$800

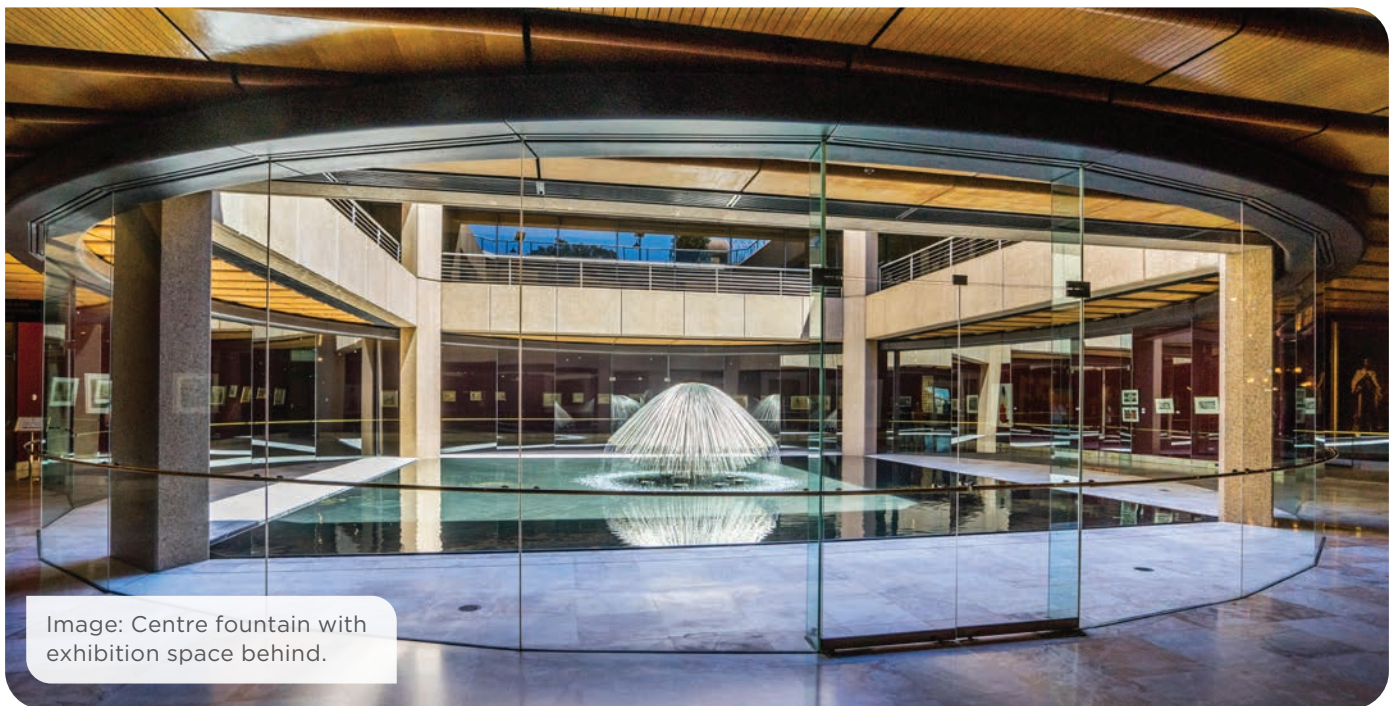


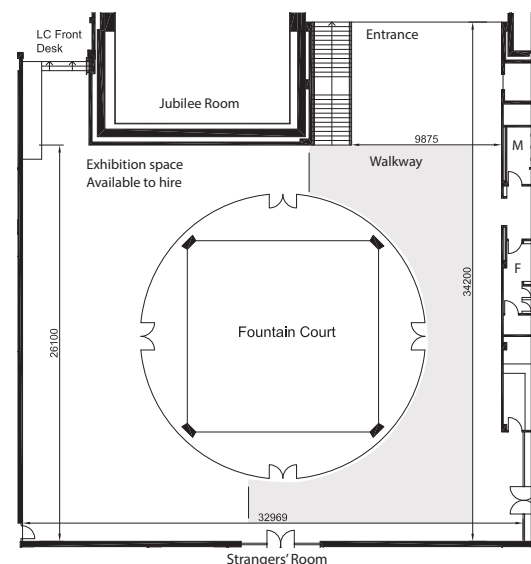
Image: Centre fountain with exhibition space behind.

Dimensions

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

Inclusions:

High tables are used for stand-up cocktail events.
White linen is used to cover the high cocktail tables.
The art exhibits rotate throughout the year.
The hire of this space is on a request basis.



PRESTON STANLEY ROOM

Overlooking the back of the State Library of NSW, this medium size room is ideal for small conferences, meetings and workshops. Named after Millicent Preston Stanley, Member of NSW Parliament (1925 – 1927), New South Wales’ first female Member of Parliament who advocated fiercely for child welfare reform and equal rights for women. This room is located within a restricted part of the building, the registration table for this room is located next to the security desk in 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
\$150	\$700



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

Dimensions

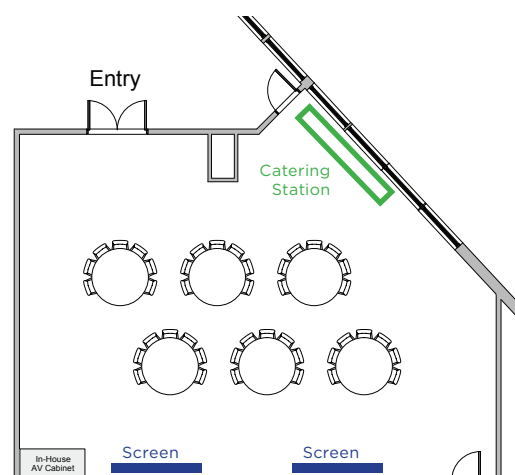
Height: 3.5m Width: 13.7m
Length: 8m Area: 90sqm

Inclusions:

1 x Smart lectern & microphone
2 x Hand-held microphones
Catering is served in the room.

Optional Extras:

2 x Data projectors with twin screens \$500.00
Customise logo on smart lectern \$100.00
Full Day Video Conferencing \$2,900.00
½ Day Video Conference \$1,900.00
Table Microphones \$135.00 each
Parliament Pens & Notepads



MEMBERS' DINING ROOM

This unique dining room features an antique fireplace, garden views and a private outdoor courtyard. It is ideal for conferences, luncheons and stand-up cocktail dinner events.

This exclusive room is located within a restricted part of the building and is used by Members of Parliament on a Sitting Night. The registration table for this room is located next to the security desk in the Fountain Court. On a Sitting Day of Parliament, this room can only be booked until 3pm and is not available on Parliament Sitting Nights.

Capacity – Conference

64	48	28	100	60
Banquet 8 round tables of 8	Cabaret 8 round tables of 6	Hollow Square Boardroom 14 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	\$700



Image: Small round tables facing the Domain Gardens.

Dimensions

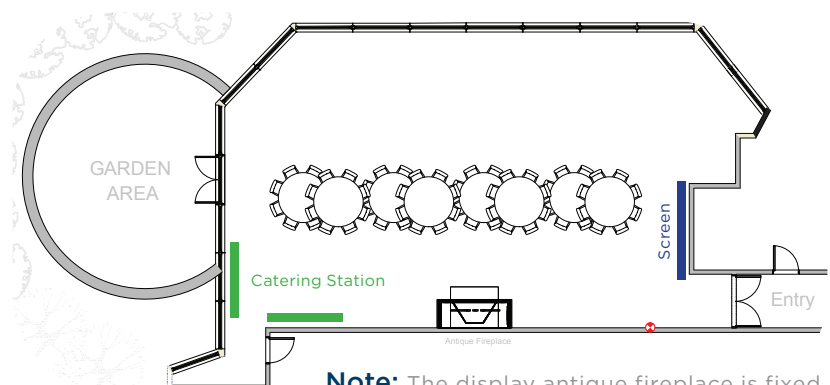
Height: 3.6m Width: 9.7m
Length: 15.3m Area: 148sqm

Inclusions:

1 x Smart lectern & microphone
1 x Hand-held microphone
Built-in sound system
Catering is served in the room

Optional Extras:

1 x Screen hire: \$850.00
Customise logo on smart lectern \$100.00
Full Day Video Conferencing \$2,900.00
½ Day Video Conference \$1,900.00
Table Microphones \$135.00 each
Parliament Pens & Notepads



Note: The display antique fireplace is fixed.

If pre-canapés and drinks are required, this is served in the room and will reduce the capacity of the room.




STRANGERS' ROOM

This large versatile dining room featuring panoramic garden views is ideal for conferences, seminars, luncheons, award dinners and stand-up cocktail reception events.




The Fountain Court area leading into the Strangers' Foyer can be booked in conjunction with the room for pre-dinner reception drinks.

The Strangers' Room is a meeting place where members of Parliament greet visiting dignitaries including consuls-generals, ambassadors and even members of the Royal family. Historically, these guests were referred to as 'strangers', thus creating the saying '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	\$700



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

Dimensions

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

Inclusions:

- 1 x Smart lectern & microphone
- 2 x hand-held microphones
- Built-in sound system
- 1 x Stage H3.6m x W1.8m x H40cm

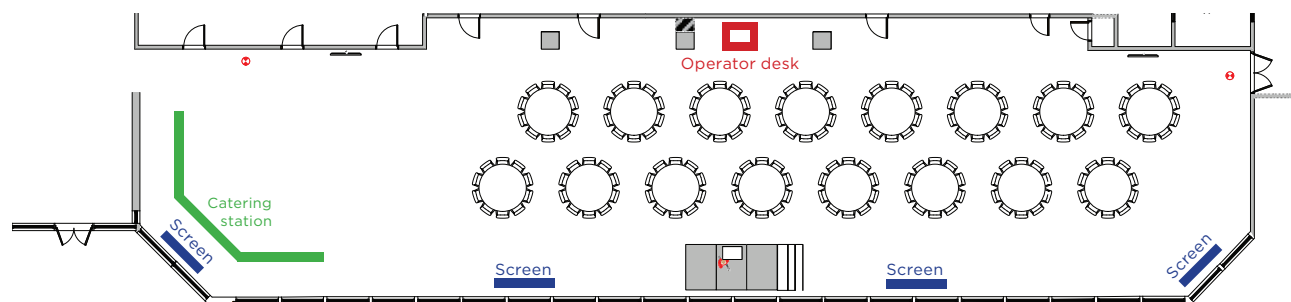
Optional Extras:

- Customise logo on smart lectern \$100.00
- Full Day Video Conferencing \$2,900.00
- ½ Day Video Conference \$1,900.00
- Table Microphones \$135.00 each
- Stage extension \$300.00
- Parliament Pens & Notepads

For a conference, catering is served in the room.
For pre-dinner canapés & drinks, the Fountain Court could be requested. For up to 200 people.

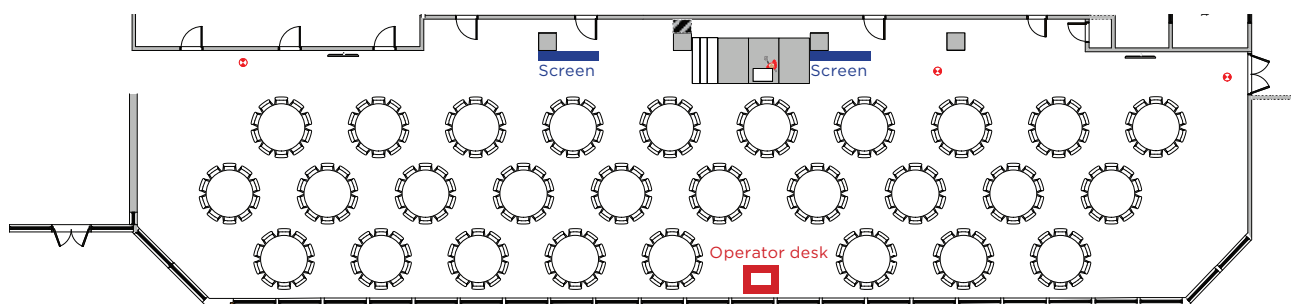
Conference Setup

Capacity 160 (16 round tables of 10) or 128 (16 round tables of 8).



Lunch or dinner banquet setup

Maximum capacity 300 (30 round tables of 10) With Audio Visual 280 (28 round tables of 10).



STRANGERS' ROOM FLOOR PLAN

Not to scale, guide use only

Seminar Setup

Also known as theatre.

Capacity 252 (6 rows of 42 chairs).

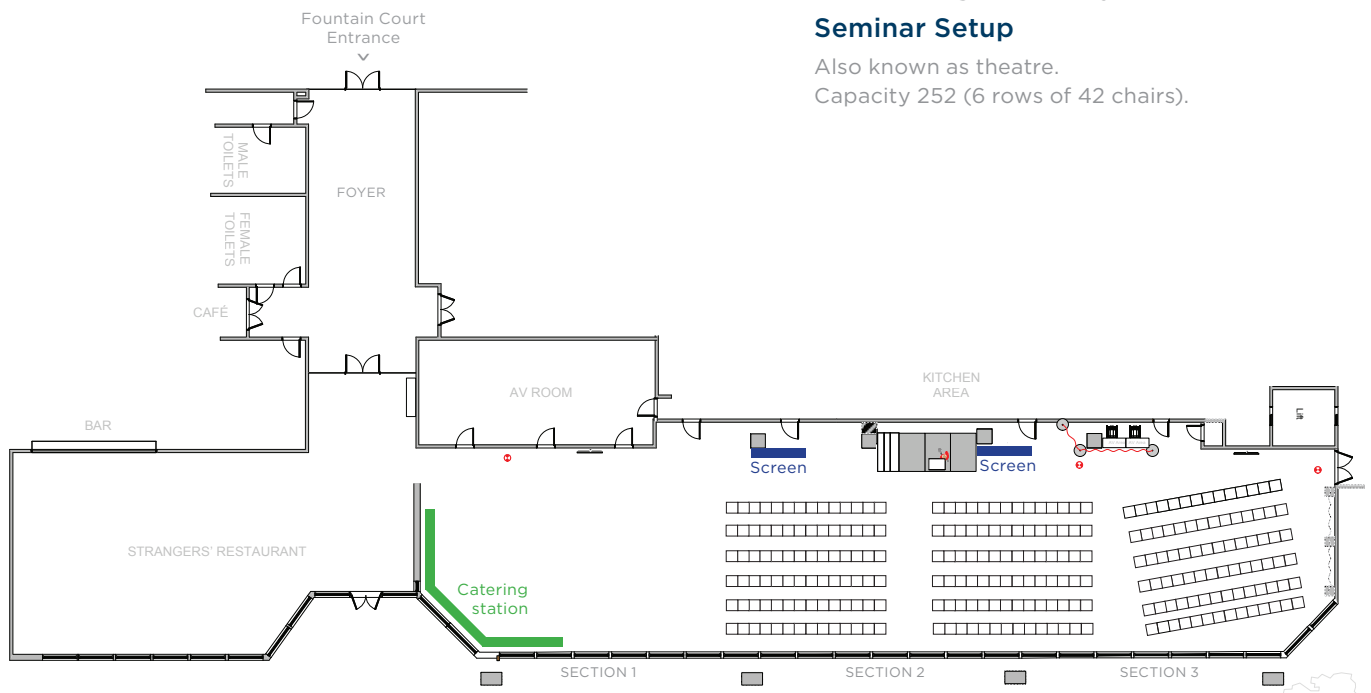


Image: Theatre setup with two screens, main stage and lectern, facing inwards.

AUDIO VISUAL HIRE

A/V Packages	Inclusions	Cost per a function	
Live Streaming/ Video Conferencing	2 x Operators and Mobile AV desk Internet and Recording 2 x IP-PTZ Cameras 20x Optical Zoom	1 x Smart Lectern with digital signage Outbound Streaming	Full Day (7-8 hours) \$2,900 1/2 Day or Dinner (4-5 hours) \$1,900
Individual Items	Description	Available items	Cost per a Unit
Handheld Microphones	SHR-ULXD2 Shure digital handheld wireless transmitter with a KSM8 capsule, delivers uncompromising audio quality and RF performance, AES 256-bit encryption for secure transmission.	4	\$135
Laptop	HP Laptop, Clicker available upon request	3	\$100
Additional Stage blocks	L: 2.4m x W: 1.2m x H:40cm with black velcro skirting each block	3	\$100 per block
A/V Technician	Onsite A/V specialist support technician		\$125/hr (Min. 4 hrs)
Table Microphone	SHR-ULX8L51 Shure wireless gooseneck transmitter. Delivers uncompromising audio quality and RF performance, and AES-256 encryption for secure transmission.	2	\$135
Lapel Microphone	SHR-ULXD1L51/WL185 Shure lapel microphone with bodypack transmitter. Up to 12 hours of use and 100m operating range.	2	\$135
Smart Lectern	2x fixed gooseneck microphone, 1x HDMI cable, 1x 3.5m audio jack Customised signage \$100, Compressed HD file 1080 x 1920, JPEG, PNG	3	\$350
Mobile fold-back screen	Samsung QB43R fold-back TD Display Screen 43". For presenters to monitor the screens.	2	\$300
Mobile AV Desk	Setup of Mobile AV desk includes 3x HDMI inputs, 2x HDMI outputs, 1x USB input, 4x XLR inputs, 2x XLR outputs, 1x 6.5mm output, table and two chairs	1	\$350
Mobile screen	Samsung QB75R Commercial TV Display Screen 75"	2	\$400
Drop-down data projector & screen	PT-RZ870BU 8800-Lumen WUXGA Laser DLP Panasonic Projector. ST-0616069-B Electricinema Motorised Frontal Screen, IP Control, Laptop included, Clicker available upon request. H: 2.1m x W: 3.4m. Resolution 1920 x 1200, 16:10	6	\$850



Image: Conference setup with two screens, blinds down, main stage and lectern, facing inwards.

GIFT IDEAS

Also available online

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

Online: <https://parliamentarycatering.com.au/shop/>

The Gift Shop stocks an incredible range of items sourced from local farmers, designers and artists. Items include a selection of soy candles, raw honey, artisan chocolates, organic skincare products, handcrafted ceramics, stationery items, rural postcards, parliamentary books and locally designed indigenous products.

The Gift Shop proudly supports regional and rural New South Wales.

Featured Items

Parliament Gift Box

- 1 x NSW Parliament labelled wine, 750ml, Hunter Valley
- 1 x Organic Candle, 200g, Canowindra
- 1 x Organic Honey 300g, Mudgee
- 1 x Organic Hand Wash Soap 500g, Wetherill Park
- 1 x Organic Chocolate Bar 85g, Emu Heights
- 1 x Extra Virgin Olive Oil 250ml, Blue Mountains
- 1 x Greeting Card 14.8cm x 10.50cm, Redern
- 1 x In-house made jam



Conference Stationery

Various stationery items including Parliament pens, notepads, journals and compendiums.



Dining at NSW Parliament Cook Book

Dining, art and history

Dining at NSW Parliament is the first publication of its kind from an Australian Parliament. With recipes, photographs, historical anecdotes and more, it's the perfect gift for any foodie or history buff.



ACTIVITIES

Team Building Activities

Team building activities are a powerful way to unite, develop and reward.

The iconic location at Parliament House helps to improve, enhance and develop creative skills through unique and personalised training experiences.

A range of activities can be held on-site, at the nearby gardens or within one of the historic museums. These activities may include yoga in the park, garden walks, history tours, outdoor games, interactive activities or a visit to one of local museums.

Explore the historic Macquarie Street precinct

- The State Library of New South Wales
- Hyde Park
- Hyde Park Barracks Museum
- The Mint Museum
- The Reserve Bank of Australia Museum

Explore The Royal Botanical Gardens of Sydney

- Aboriginal Heritage Tours
- The Botanical Museum
- Mrs Macquarie's Chair
- Government House
- The Art Gallery of New South Wales



Image: The Sydney Domain, facing the back of NSW Parliament House & the Sydney Eye Hospital.

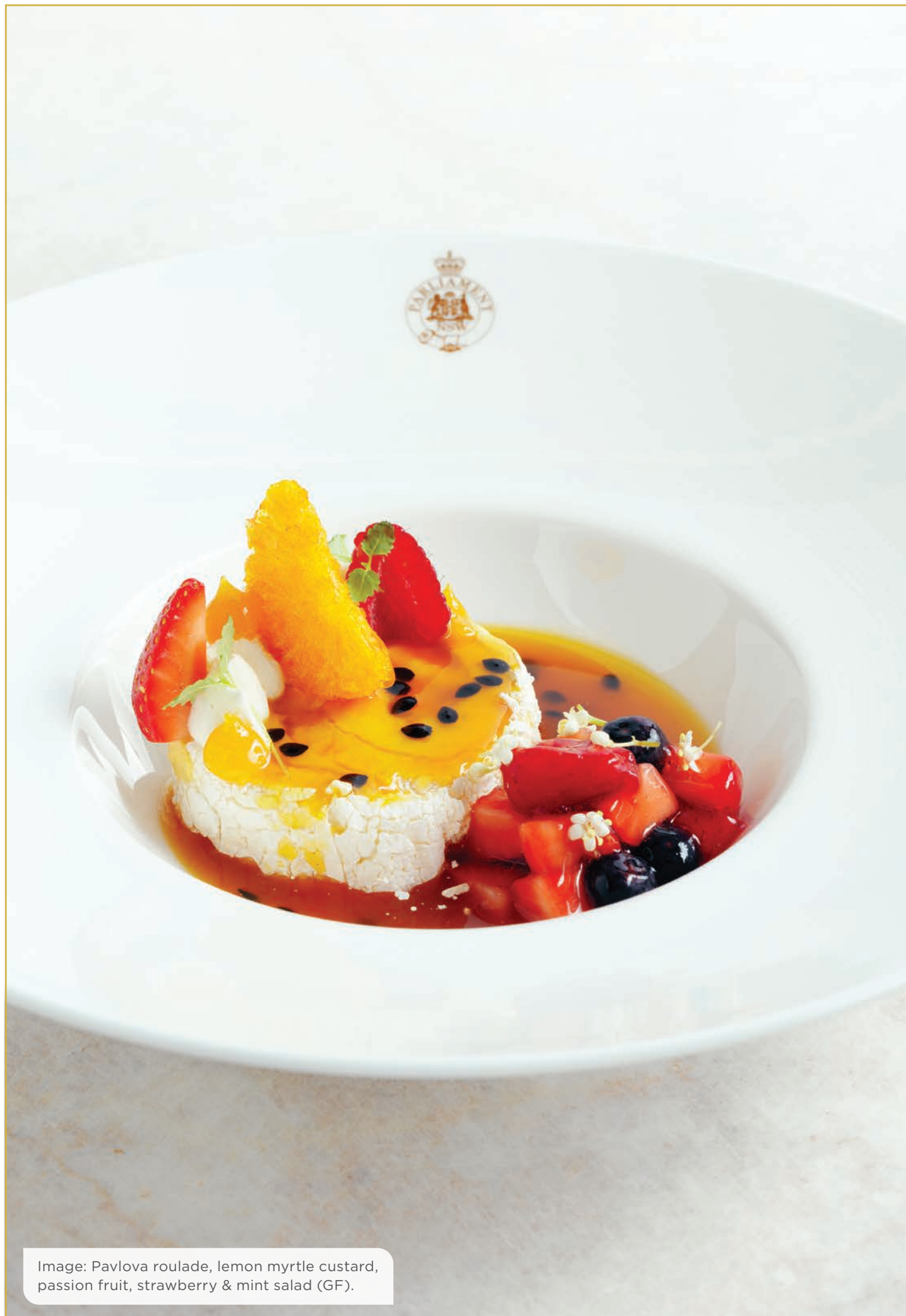


Image: Pavlova roulade, lemon myrtle custard, passion fruit, strawberry & mint salad (GF).

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 & 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.

WEEKEND HIRE

15% surcharge on total spend for Saturday.

20% surcharge on total spend for Sunday.

PARKING

There is no parking at NSW Parliament, however limited accessibility parking is available on request.

Nearby parking:

Wilson Parking: 131 Macquarie Street, Sydney

Metro Parking: 8 Hospital Road, Sydney

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

USE OF CAMERAS & VIDEO RECORDING EQUIPMENT

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

ADVERTISING & ENDORSEMENT

The name or branding of the Parliament (including the parliamentary crest) cannot be used to publicly advertise an event. Strictly no signage can be placed on the Macquarie street fence, or within the public areas of Parliament. Pull-up banners are only permitted inside the hired function room or at the entrance of the function room.

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.

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 pre-book. 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

Public Café and Gift Shop, Mon to Fri 9:30am to 4:00pm

Parliament Post Office, Mon to Fri 9:00am to 5:00pm

Strangers' Restaurant, Mon to Fri 12:00pm to 3:00pm

Sales Office, Mon to Fri 9:00am to 5:00pm



Parliamentary Catering acknowledges the Traditional Custodians of the lands where we work and live. We celebrate the diversity of Aboriginal peoples and their ongoing cultures and connections to the lands and waters of NSW. We pay our respects to Elders past and present.



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