



PARLIAMENTARY CATERING EVENTS BROCHURE

2024 – 2025



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 Edinburgh 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.

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

NSW Parliamentary catering makes food safety our highest priority. If you or your guests suffer from allergies or intolerances, you must inform the Event Organiser prior to an event or your waiter or waitress at the time of ordering. Upon request we can provide specific information on the ingredients within our menu items.

Our teams are trained to ensure customer safety with regards to food allergies, but we do operate in a kitchen where allergens are always present. We do make every effort to prevent cross contamination, but we are unable to guarantee that any food item on our menu is free from any specific allergen and all food items in our kitchens may contain traces of allergens.



Image: Items from the High Tea menu, from left to right
Guava & rose marshmallow with watermelon & strawberry (V, GF),
Blackberry & raspberry mille-feuille with pistachio cream (V),
Banoffee with banana, caramel sauce, cream, chocolate dust & caramelized popcorn (V, GF)

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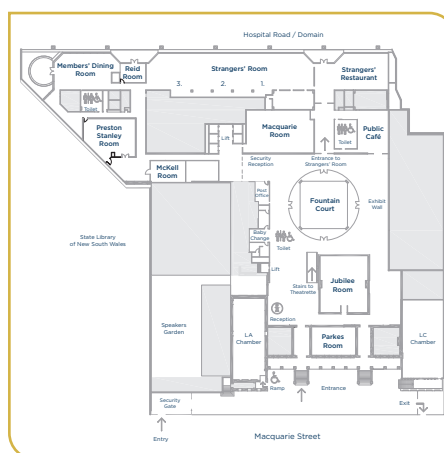




Image: Homemade date bread

CONFERENCE PACKAGES

Minimum 20 people

Full Day Conference \$88.00 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 a break
Your selection of one working lunch package
Freshly brewed tea & coffee, juice and water
served with the breaks

Half Day Conference \$68.00 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 \$28.00 pp

Designed for 1 to 3 hours

Inclusions:

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

Working Lunch \$48.00 pp

Designed for 1 to 3 hours

Inclusions:

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

CONFERENCE BREAK ITEMS

Minimum 20 people

Morning & Afternoon Tea Items

Your selection of two items per break

Sweet

Byron Bay twin pack cookies - GF & NF available (V)
Mini caramel filled muffin (V)
Mini cup cake (V, GF)
Ricotta cannoli (V)
Portuguese tart (V)
Strawberry milkshake trail mix pack (V, GF, NF)
Homemade scones with jam & cream (V)
Hazelnut chocolate filled cinnamon churros (2pp) (V)
Banana bread served with butter (V, GF)
Homemade date bread with salted butter
Chocolate fudge brownie (VE, GF, DF, NF)
Mini lemon meringue pie (V, GF)

Savoury

Snack pack - mix of roasted Australian almonds
& smokey BBQ corn (VE, GF, DF)
Tomato arancini with almond romesco (VE, GF, DF)
Spinach & feta triangles (V)
Aussie meat pie with spiced bush tomato relish
Butter chicken pie with cucumber yoghurt raita
Pork & fennel sausage roll with spiced bush tomato relish
Creamy vegetable pie & tomato relish (VE, GF)
Vegetable kibbeh filled with spinach & chickpeas,
with tahini dipping sauce (VE)
Sweet potato & corn empanada with a yoghurt jalapeño,
lime & coriander dipping sauce (V)



Image: Working Lunch
Option 1. Light & Healthy

WORKING LUNCH PACKAGES

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. Minimum 20 people.

Option 1 - LIGHT & HEALTHY

Smokey BBQ chicken skewers (GF)
Rice pilaf (GF)
Leek & gruyere tart (V)
Green risoni salad with peas, fetta & broccolini (V)
Roasted pumpkin wedges with raw zucchini
spaghetti & lemon dressing (VE, GF)
Fruit platter (VE, GF, DF, NF)
Carrot cake (V)

Option 2 - ITALIAN

Ricotta & spinach ravioli with napolitana sauce (V)
Rocket pear & parmesan salad (GF)
Mozzarella & tomato, basil & olive salad dressed
with fig vincotto (V, GF)
Rockmelon & prosciutto (GF)
Garlic bread (V)
Pickled vegetables (VE, GF)
Ricotta cannoli (V)

Option 3 - INDIAN

Butter chicken
Turmeric & mustard seed potatoes (VE, GF)
Basmati rice (VE, GF)
Vegetable samosa (V)
Carrot, currant & almond salad
with tamarind dressing (VE, GF)
Naan bread (V)
Pistachio & apricot cake (V)

Option 4 - THAI

Sticky caramelized pork skewers (GF)
Pickled green apple, mint, coriander, cos salad
with palm sugar vinaigrette (GF)
Coconut rice (VE, GF)
Vegetable curry puffs, sweet vinegar &
cucumber dipping sauce (V)
Steamed Chinese broccoli & oyster sauce (VE)
Roasted eggplant, crispy rice noodles, cashew nuts,
Thai basil, tamarind & palm sugar vinaigrette (VE, GF)
Strawberry, mint & coconut sago cup (VE, GF)

Optional Extras

Substantial Canapés - \$9.00 per piece

Booked in conjunction with a working lunch package

Minimum numbers 20

Mini cheeseburger
Lobster & prawn roll with watercress & aioli
Vegetable kibbeh filled with spinach & chickpeas
with tahini dipping sauce (VE)
Crispy pork belly bao bun with Asian slaw
& sriracha mayo

Optional Extras

Food Stations

Booked in conjunction with a working lunch package

Minimum numbers 20

Cheese Station - \$28.00 pp
Vegetable Station (VE) - \$15.00 pp
Charcuterie Station - \$32.00 pp
Antipasto Station - \$35.00 pp



Image: Entrée - Salmon roulade & goats' cheese, pickled green apple & celery salad, champagne dressing, dill oil, topped with salmon pearls (GF)

**We work with small producers & farmers, availability of ingredients may vary.*

LUNCH & DINNER BANQUET MENU

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. Minimum 20 people

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

Entrée

- Burrata, chargrilled zucchini, mint, tea-soaked currants, green hummus, river mint oil (V, GF)
- Salmon roulade & goats' cheese, pickled green apple & celery salad, champagne dressing, dill oil, topped with salmon pearls (GF)
- Char-grilled asparagus, chives, olive dust, San Danelle prosciutto & parmesan wafer (GF)
- House smoked trout, Indian spiced eggplant, turmeric potatoes, peanuts & crispy mustard leaf (GF, DF)
- Soft herb & zucchini flower salad, Pecora sheep curd*, pistachio & crisp rye bread (V)
- Roasted quail, black cherry glaze, pepper berry & Davidson plum dust on a lentil beetroot salad (GF, DF)
- Crab, prawn & chive timbale with corn puree, radish & soft herbs, (GF)
- Beef tataki with a ponzu dressing, daikon salad, radish, pickled ginger salad & crisp nori (GF, DF)
- Marinated octopus, taramasalata, fennel preserve, parsley & squid ink wafer (DF)

Mains

- Barramundi, fennel & potato puree, macadamia crumble & salsa verde greens (GF)
- Beef cheeks, creamed spinach, wattle seed, pickled eschalots with a beef jus (GF)
- Pork fillet wrapped in prosciutto, sage, green pea puree & crispy kale (GF)
- Roasted lamb rump on cauliflower puree, rosemary potatoes, minted salsa verde & pangrattato
- Chicken supreme, smoked onion & leek puree, seasonal greens, char-grilled globe artichoke, saffron wafer, lemon & thyme beurre blanc (GF)
- Slow cooked baby cauliflower, kale pakora, carrot puree, raw beetroot salad, marigold coconut yoghurt & kasundi (VE, GF, NF)
- Confit of duck, creamed mustard potato, Mussett Farm mushrooms* & green peas (GF)
- Beef fillet, Paris mash, enoki mushrooms, chive, parmesan, eschalots & pepperberry jus (GF)
- Ocean trout fillet, olive crust, caponata, Napolitana sauce & slow roasted cherry tomatoes (GF, DF)

Dessert

- Chocolate mousse tart with cherry compote & chocolate crumble (V, GF)
- Petit Fours - Lemon meringue pie, macaroon, cheesecake with native desert lime, pâté de fruit
- Saffron poached pear with vanilla crème pâtissier & hazelnut praline (V, GF)
- Frozen raspberry & coconut terrine, pineapple, vanilla & cinnamon salsa (VE, GF, DF)
- Almond meringue nest with a quenelle of ricotta cheesecake (V, GF)
- Vanilla bean pannacotta with blackberry & thyme gel (GF)
- Lemon meringue pie, blueberry gel & vanilla ice cream
- Guava & rose marshmallow, watermelon salad & pink lemonade sorbet (GF)
- Individual cheese platter with lavosh, muscatels & quince paste

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 (Your choice of three standard canapés)

Printed menu cards - \$5.00 per card, Printed name cards - \$3.50 per card

Petit Fours – \$5.00 per piece (maximum 2 choices, minimum 20)

Lemon meringue pie (V, GF), macaroon (V, GF), cheesecake with native desert lime (V), chocolate truffles (V, GF)



Image: From bottom to top: Haloumi fingers served with pomegranate molasses & fresh lemon (V), Sweet potato, corn empanada served with a yoghurt jalapeño, lime & coriander dipping sauce (V), Pumpkin & ricotta arancini with a saffron aioli (V, GF)

CANAPÉ PACKAGES

Minimum 20 people

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

Haloumi fingers served with pomegranate molasses & fresh lemon (V)

Mexican beef empanada (DF)

Aloo bonda – crisp Indian potato served with a tangy sweet mango chutney (VE, GF, DF)

Roast duck cigar pancake

Butter chicken pie topped with cucumber yoghurt raita

Prawn sushi, wasabi mayo & pickled ginger (GF)

Pumpkin & ricotta arancini with a saffron aioli (V, GF)

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

Lobster spring rolls served with a Champagne, lemon dipping sauce

Vegan rice paper rolls (VE, GF, DF)

Kale & onion pakora served with a turmeric yoghurt.

Cherry tomato, bocconcini, with a balsamic glaze (V, GF)

Beef bourguignon brisket filo pillow

Chicken & tarragon pithivier

Peking duck pancake wrapped with a chive

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

Spinach & cheese roll (V)

Betel leaf with wild mushrooms (VE, GF, DF)

Grilled scallops with baba ganoush & wasabi flying fish roe

Middle eastern lamb tart, pomegranate molasses

Vegetable samosa with a coconut curry dipping sauce (V)

Fresh prawns with mountain pepper aioli (GF, DF)

Sweet potato, corn empanada served with a yoghurt jalapeño, lime & coriander dipping sauce (V)

Option 4 - **VEGETARIAN \$45.00 pp**

Vegetable samosa with a coconut curry dipping sauce (V)

Spinach & cheese roll (V)

Aloo bonda – crisp Indian potato served with a tangy sweet mango chutney (VE, GF, DF)

Pumpkin & ricotta arancini with a saffron aioli (V, GF)

Sweet potato, corn empanada served with a yoghurt jalapeño, lime & coriander dipping sauce (V)

Creamy vegetable pie, green tomato & lemon relish (VE, GF)

Vegetable mixed spring roll with sweet chilli (VE)

Optional Upgrades

Substantial Canapés - \$9.00 per piece

Booked in conjunction with a canapé package

Minimum numbers 20

Mini cheeseburger

Lobster and prawn roll with watercress & aioli

Vegetable kibbeh filled with spinach & chickpeas with tahini dipping sauce (VE)

Crispy pork belly bao bun with Asian slaw & sriracha mayo

Optional Upgrades

Additional canapés or bespoke selection

Minimum order 20

Standard - \$6.00 per piece

Premium - \$6.50 per piece

Deluxe - \$7.50 per piece

Vegetarian - \$6.50 per piece



Image: Antipasto & Cheese Food Station

FOOD STATIONS

Minimum numbers 20

CHEESE STATION \$28.00pp

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

VEGETABLE STATION \$15.00pp

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

CHARCUTERIE STATION \$32.00 pp

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

ANTIPASTO STATION \$35.00pp

Cheese & Charcuterie Station combined

Notes

For events over two hours additional canapés or food stations are recommended. Food Stations are designed for two hours and can only be booked as an upgrade in conjunction with another package.

HIGH TEA PACKAGE

High Tea Packages from \$65.00 pp

High Tea includes a selection of NSW teas & coffee

Sample 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: Mixed potted yoghurts from the breakfast menus

BREAKFAST PACKAGES

Minimum numbers 20

Sit-down Plated Breakfast \$48.00 pp

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 (V)

Fruit & nut slice (VE, GF, DF)

Entree (Individual serve – select one)

Potted yoghurt with cinnamon, apple & walnut crumb (V, GF)

Bircher muesli, grated apple, yoghurt, cinnamon & cranberries (V)

Coconut chia with poached rhubarb (V, GF)

Mini mushroom & ricotta vol au vents (V)

Mains – (Individual serve – select one)

Spinach & fetta breakfast tart, caramelised onion, large leaf rocket, slow cooked balsamic tomatoes (V)

Baked eggs shakshuka with breakfast beans, ham, roasted truss tomatoes, parsley, Greek yoghurt & sourdough (GF)

Zucchini & corn fritter, avocado salsa, bacon, sour cream, rocket (GF)

Sautéed mixed wild mushrooms, whipped lemon ricotta (V)

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

Potato rösti, smoked salmon, lemon, chives & rocket (GF)

French crepes with strawberries, rhubarb, pistachio & Pepe Saya crème fraîche

Optional Extras

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

Stand-up Breakfast \$38.00 pp

Includes freshly brewed tea & coffee, orange juice & water

Your selection of four items

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

Pumpkin & fetta quiche (V)

Smoked salmon, cream cheese & chive blini

Potted yoghurt with cinnamon, apple & walnut crumb (V, GF)

Bircher muesli, grated apple, yoghurt, cinnamon & cranberries (V)

Hazelnut & chocolate filled cinnamon churros (2pp) (V)

Bacon, spinach & omelette slider with smoked tomato chutney

Mini mushroom & ricotta vol au vents (V)

Sago pudding topped with mango & strawberries (VE, GF, DF)

Assorted mini-danishes (2pp) (V)

Optional Extras

Sliced fresh fruit platter - \$60.00 serves 10

Self-serve coffee pod machine - \$4.00 pp



Image: Barramundi, fennel & potato puree, macadamia crumble & salsa verde greens (GF) with NSW Parliament labelled Semillon by Tyrrell's Wines, Hunter Valley

BEVERAGE PACKAGES

Standard

Packages

Parliament House Labelled Standard red wine - Tyrrell's Shiraz	2 hr..... \$34.00 pp
Parliament House Labelled Standard white wine - Carillion Sauv. Blanc, Chardonnay	2.5 hr \$38.00 pp
Moore's Creek N/V Sparkling wine brut	3 hr..... \$45.00 pp
150 Lashes Pale James Squire	3.5 hr \$49.00 pp
Hahn Premium light beer	4 hr \$51.00 pp
Mineral water, soft drinks & orange juice	

Premium

Parliament House Labelled Premium red wine – Angullong Shiraz Viognier	2 hr..... \$38.00 pp
Parliament House Labelled Premium white wine – Tyrrell's Semillon	2.5 hr \$42.00 pp
Peterson House Gateway N/V Sparkling wine	3 hr..... \$47.00 pp
Kosciuszko Pale Ale	3.5 hr \$51.00 pp
150 Lashes Pale James Squire	4 hr \$55.00 pp
Hahn Premium light beer	
Mineral water, soft drinks & orange juice	

Deluxe

Lerida Estate 'Cullerin' Pinot Noir, (Lakes George)	2 hr..... \$55.00 pp
Lowe Wines Shiraz 'Block 8", (Mudgee)	2.5 hr \$60.00 pp
Jon Darragh Chardonnay, (Orange)	3 hr..... \$65.00 pp
Swift N/V Sparkling wine Brut (Orange)	3.5 hr \$70.00 pp
Logan Rose Wine, (Orange)	4 hr \$75.00 pp
Stone & Wood Green Coast Lager, (Byron Bay)	
Hahn Premium light beer	
Mineral water, soft drinks & orange juice	

Zero Alcoholic Wines & Beer Package

Non-alcoholic white, red and sparkling wine – Tempus Two, (Hunter Valley)	2 hr..... \$30.00 pp
Non-alcoholic beer – James Squire	2.5 hr \$35.00 pp
Mineral water, soft drinks & orange juice	3 hr..... \$40.00 pp
	3.5 hr \$44.00 pp
	4 hr \$47.00 pp

Soft Drinks Package

Includes mineral water, soft drinks & orange juice	2 hr..... \$17.00 pp
	2.5 hr \$21.00 pp
	3 hr..... \$26.00 pp
	3.5 hr \$30.00 pp
	4 hr \$34.00 pp

Minimum 20 people

Alcohol packages can only be purchased with an adequate food package

Drinks on consumption, spirits and cash bars are not available

NSW Parliamentary Catering practices Responsible Service of Alcohol to ensure the safety & wellbeing of all staff & guests.

Where possible, native ingredients from the Parliament House roof top garden are incorporated into the menus.

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.

Image: Native ingredients:
From top to bottom
Warrigal greens, samphire, finger
lime, sea blite, ice plant, ruby saltbush,
lemon myrtle, old man saltbush, wattle

STRANGERS' RESTAURANT

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

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

Sample À la Carte Menu

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, Eurunderree

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



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





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.

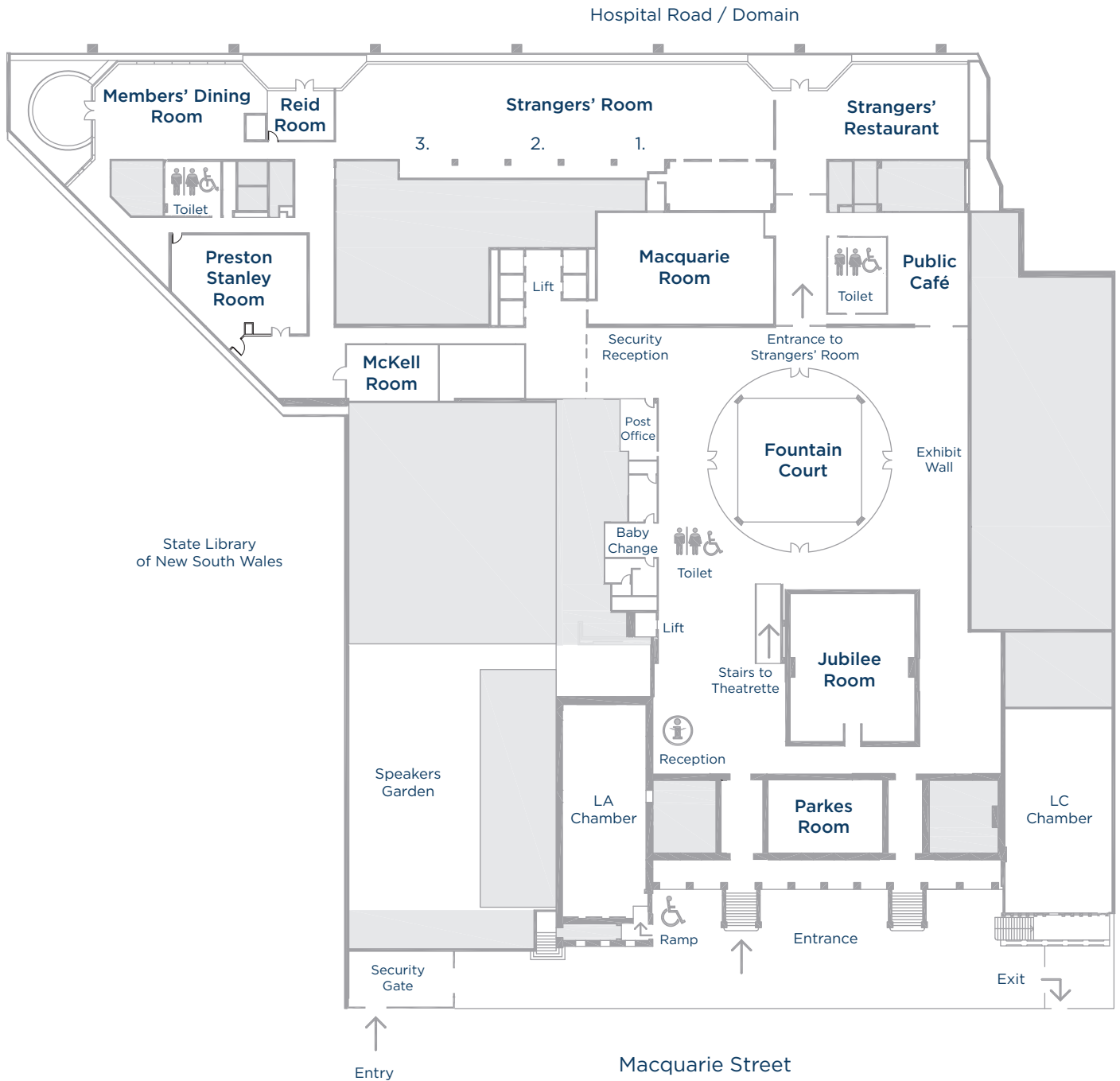
There are nine unique event spaces within Parliament House that are available to hire, including a stunning auditorium, a large dining room with garden views and a majestic library which dates back to 1905.



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)

FLOOR PLAN



We are committed to ensuring everyone can access Parliament. You can find more information about accessibility on the Parliament's website: <https://www.parliament.nsw.gov.au/visit/Pages/Disability-access.aspx>. If you or your guests have any questions or accessibility requirements to participate in your planned event please contact us to discuss options.

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	Cocktail 35	Banquet 20		
McKell Room	Boardroom 22	U-shape 18		\$150	\$700
Preston Stanley Room	Boardroom 42 Cocktail 80	U-shape 27 Theatre 60	Banquet 60 Cabaret 42		
Theatrette*	Theatre 164*	Cocktail 164*		\$200	\$700
Jubilee Room	Boardroom 18 Cocktail 90	U-shape 18 Theatre 60	Banquet 50 Cabaret 40		
Members' Dining Room	Boardroom 28 Cocktail 100 Banquet 64	U-shape 24 Theatre 60 Cabaret 48	Banquet 80 Cabaret 60		
Strangers' Room	Conference 160 Cocktail 600	Cabaret 128 Seminar 252	Banquet 300 Cabaret 210	\$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

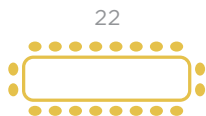
*The Fountain Court is bookable on a request basis and requires the approval of both Presiding Officers. The catering space for the Theatrette Foyer is 60 people, if numbers are over 60, the Fountain Court can be requested. The Fountain Court can accommodate 200 people on a non-sitting day and 100 on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

MCKELL ROOM

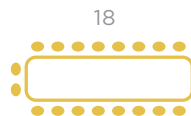
This stylish boardroom overlooking Parliament's atrium garden is ideal for small meetings and private luncheons.

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



Boardroom
one long table



U-shape
board table
facing forward

Hourly Hire Rate

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



Image: U-shape facing the screen.

Dimensions

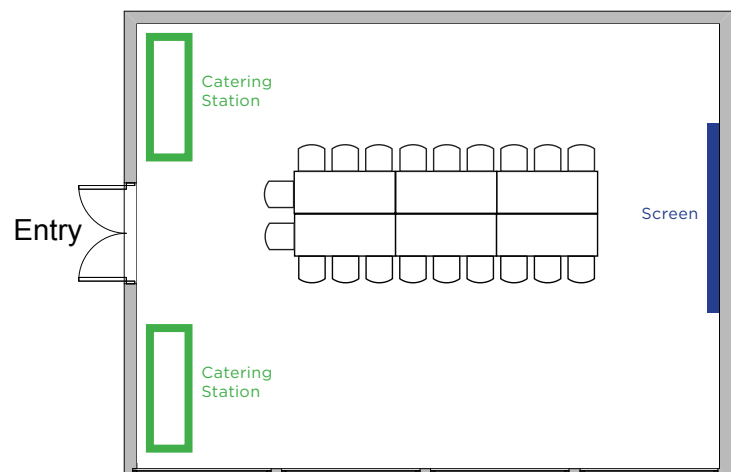
Height: 3.6m Width: 5.2m
Length: 6.9m Area: 35sqm

Inclusions:

1 x Projector & drop down screen
1 x Lectern & microphone
Classroom chairs and wooden board table
Catering served in the room

Optional Extra:

Parliament branded pens & notepads

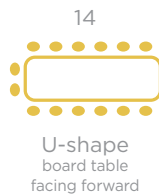


REID ROOM

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

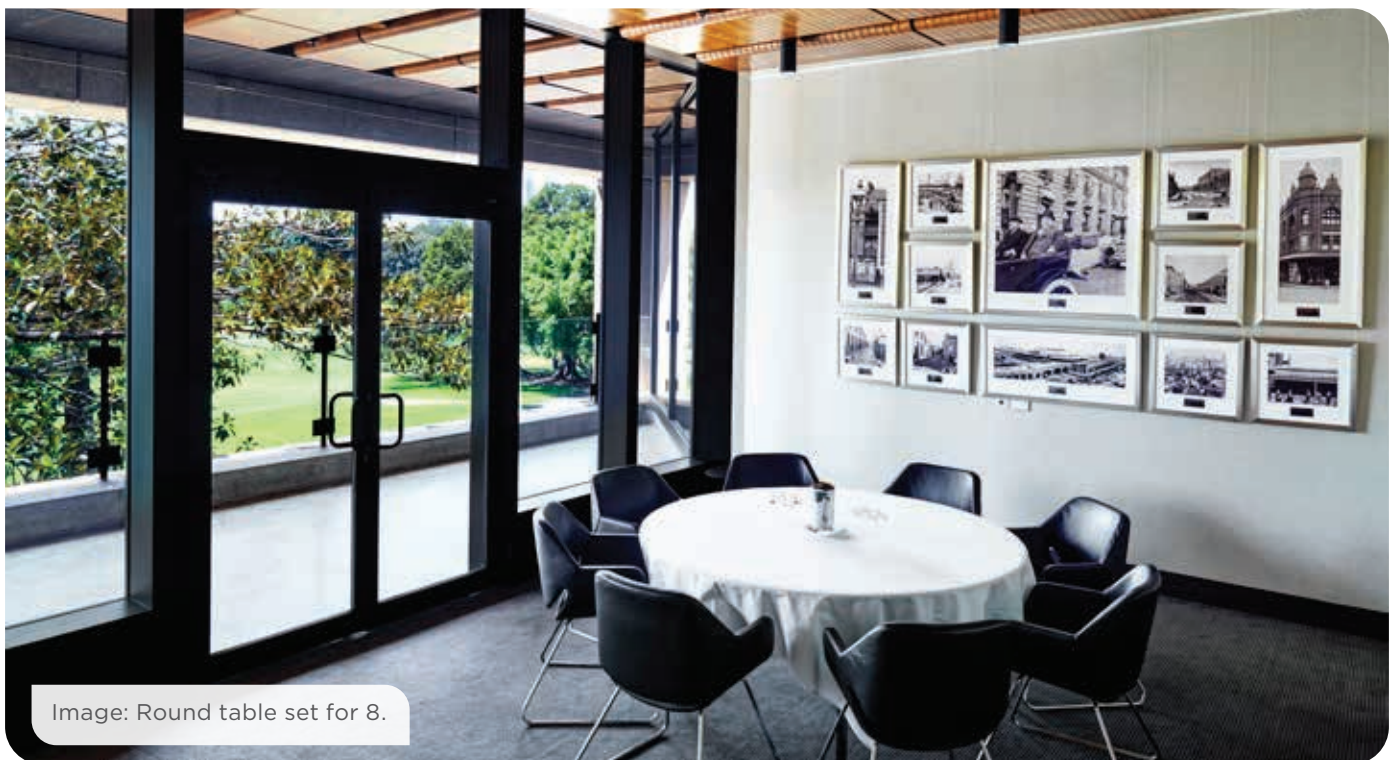


Image: Round table set for 8.

Dimensions

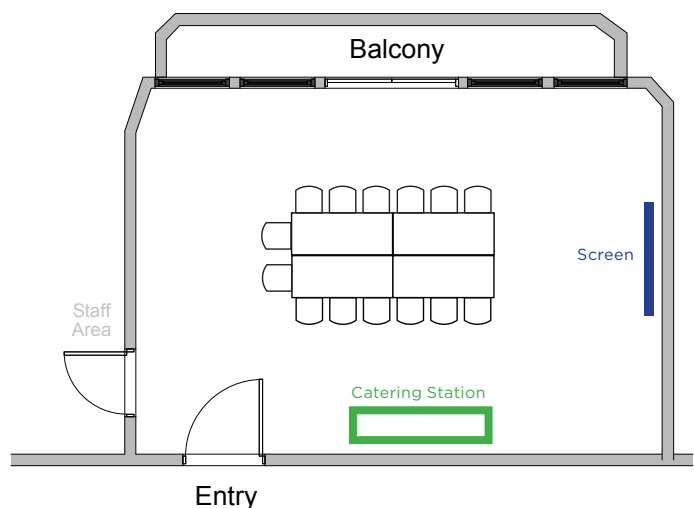
Height: 3.6m Width: 4.8m
Length: 6.9m Area: 33sqm

Inclusions:

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

Optional Extra:

Parliament branded pens & notepads



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	After Hours Weekends
\$200	\$700



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

Dimensions

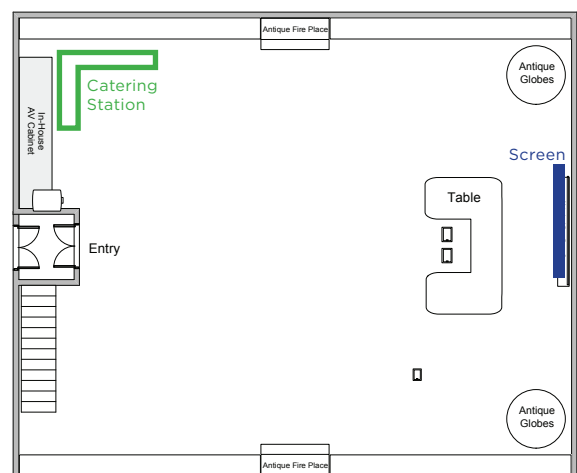
Height: 7.8m Width: 11m
Length: 14.5m Area: 160sqm

Inclusions:

1 x Projector & drop down screen
1 x Smart lectern & microphone
2 x Hand-held microphones
Catering is served in the room

Optional Extras:

Digital branding 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 branded pens & notepads

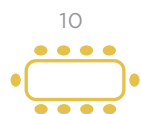


PARKES ROOM

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 Parliament's 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



Boardroom
one board table



Cocktail
standup

Hourly Hire Rate

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



Dimensions

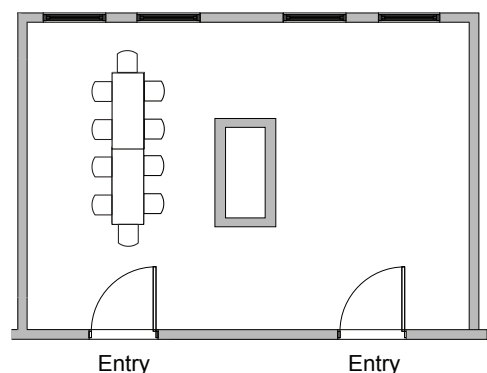
Height 3.6m Width 7.4m
Length 12m Area 88 sqm

Inclusions:

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

Optional Extra:




Parliament branded pens & notepads



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

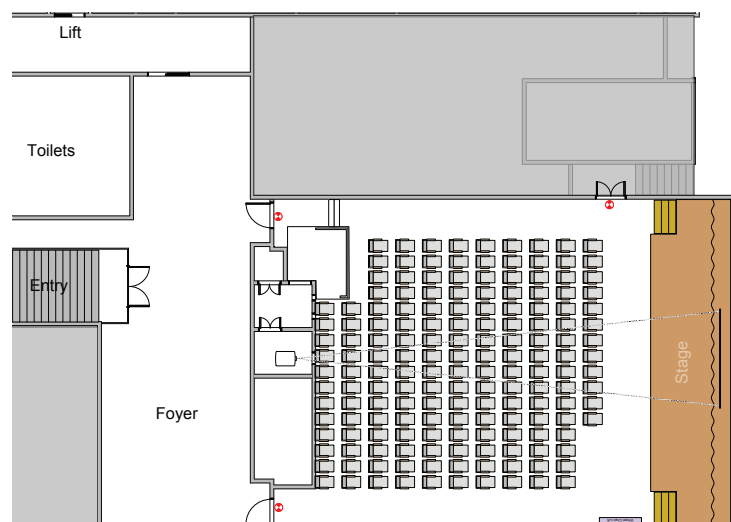
Height: 3.4m Width: 12m
Length: 12.5m Area: 150sqm

Inclusions:

1 x Projector & 1 x screen
1 x Lectern & microphone
2 x Hand-held microphones
Catering is served in the Theatre Foyer or Fountain Court

Optional Extras:

Table microphone for a panel \$135.00 each
Parliament branded pens & notepads



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.

The Fountain Court is bookable on a request basis and requires the approval of both Presiding Officers. This space can accommodate 200 people on a non-sitting day and 100 on a sitting day.

Capacity

200 Non-sitting day	100 Sitting day
	
Cocktail standup	Cocktail standup

Hourly Hire Rate

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



Image: Centre fountain with exhibition space behind.

Dimensions

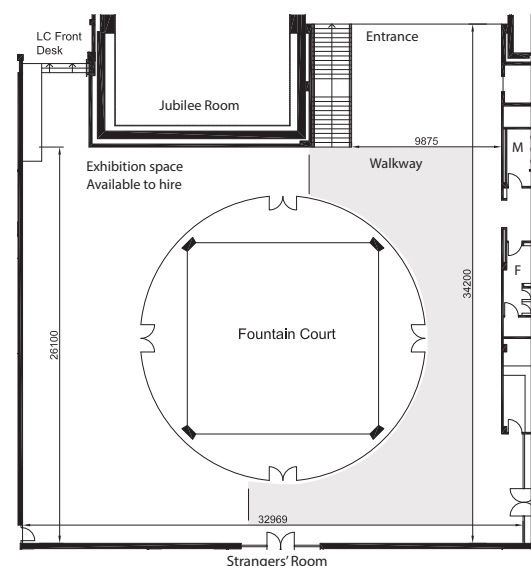
Height 4m	Width 32m
Length 26m	Area 600 sqm

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.

Optional Extras:

Portable lectern, microphone and PA - \$250
2x Additional Handheld microphones - \$135 each
75 inch mobile screen - \$450



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, the first female Member of NSW Parliament (1925 - 1927) who advocated fiercely for child welfare reform and equal rights for women. This room is located within a restricted part of the building and the registration table 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



Dimensions

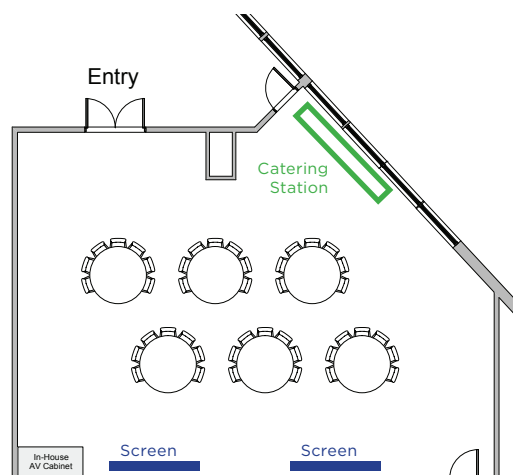
Height: 3.5m Width: 13.7m
Length: 8m Area: 90sqm

Inclusions:

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

Optional Extras:

2 x Projectors with twin drop down screens \$500.00
Digital branding 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 branded 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

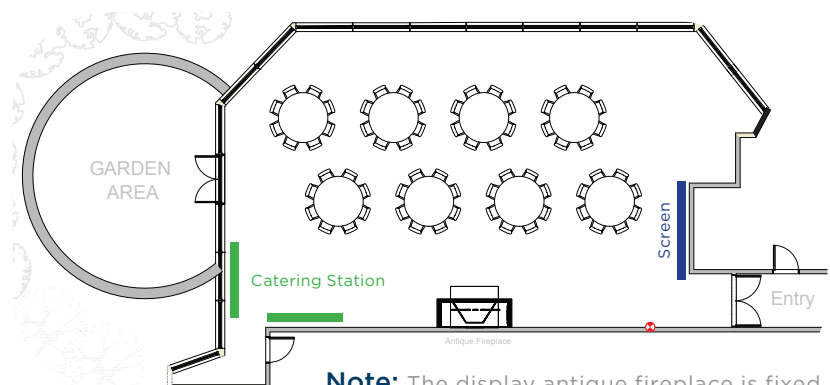
Height: 3.6m Width: 9.7m
Length: 15.3m Area: 148sqm

Inclusions:

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

Optional Extras:

- Drop down projector & screen \$850.00
- Digital branding 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 branded 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 L:3.6m x W:1.8m x H:40cm

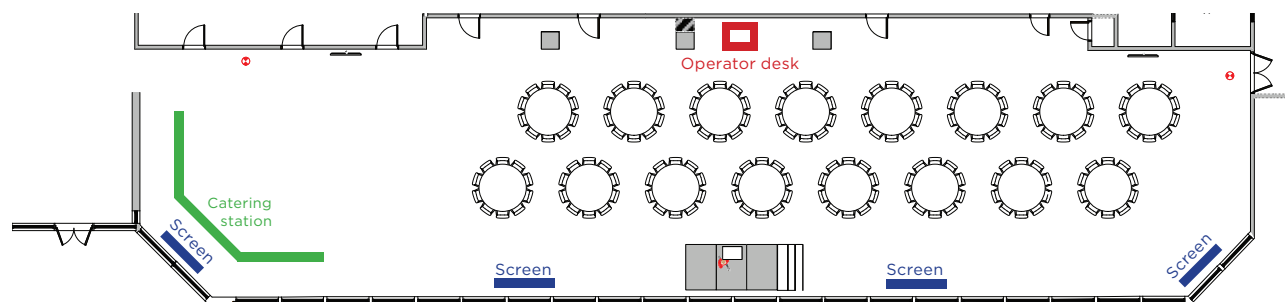
Optional Extras:

- Digital branding on smart lectern \$100.00
- Full Day Video Conferencing \$2,900.00
- ½ Day Video Conference \$1,900.00
- 2x Additional Handheld microphone \$135.00 each
- Stage extension \$300.00
- Parliament branded pens & notepads

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

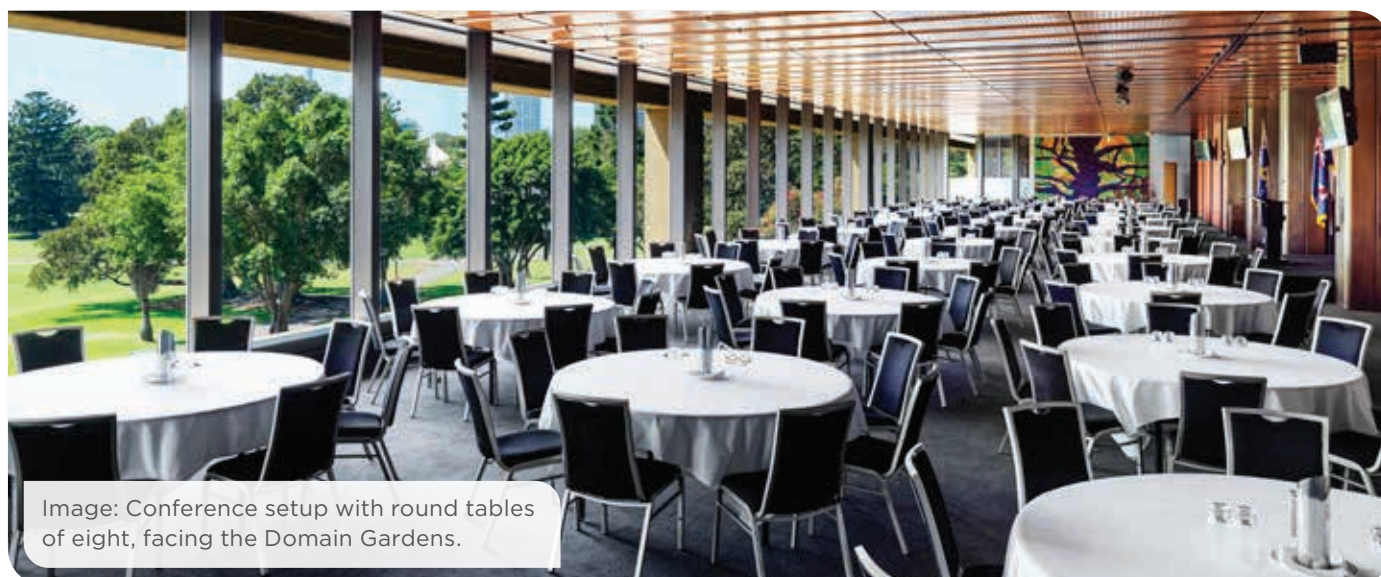
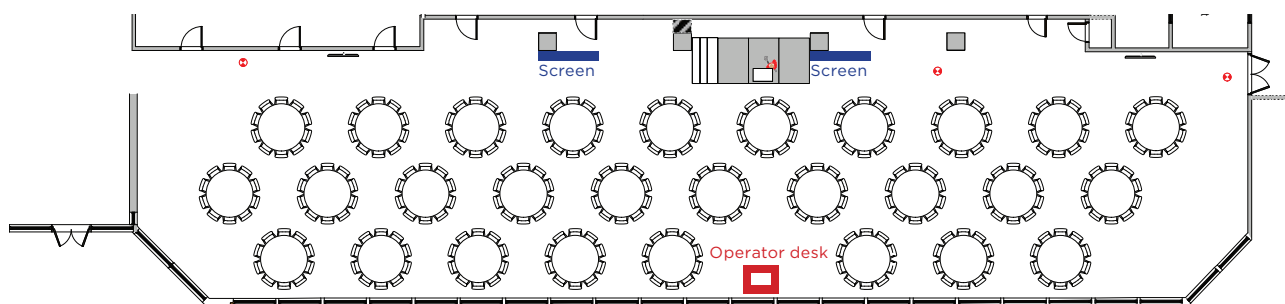
Conference Setup

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).

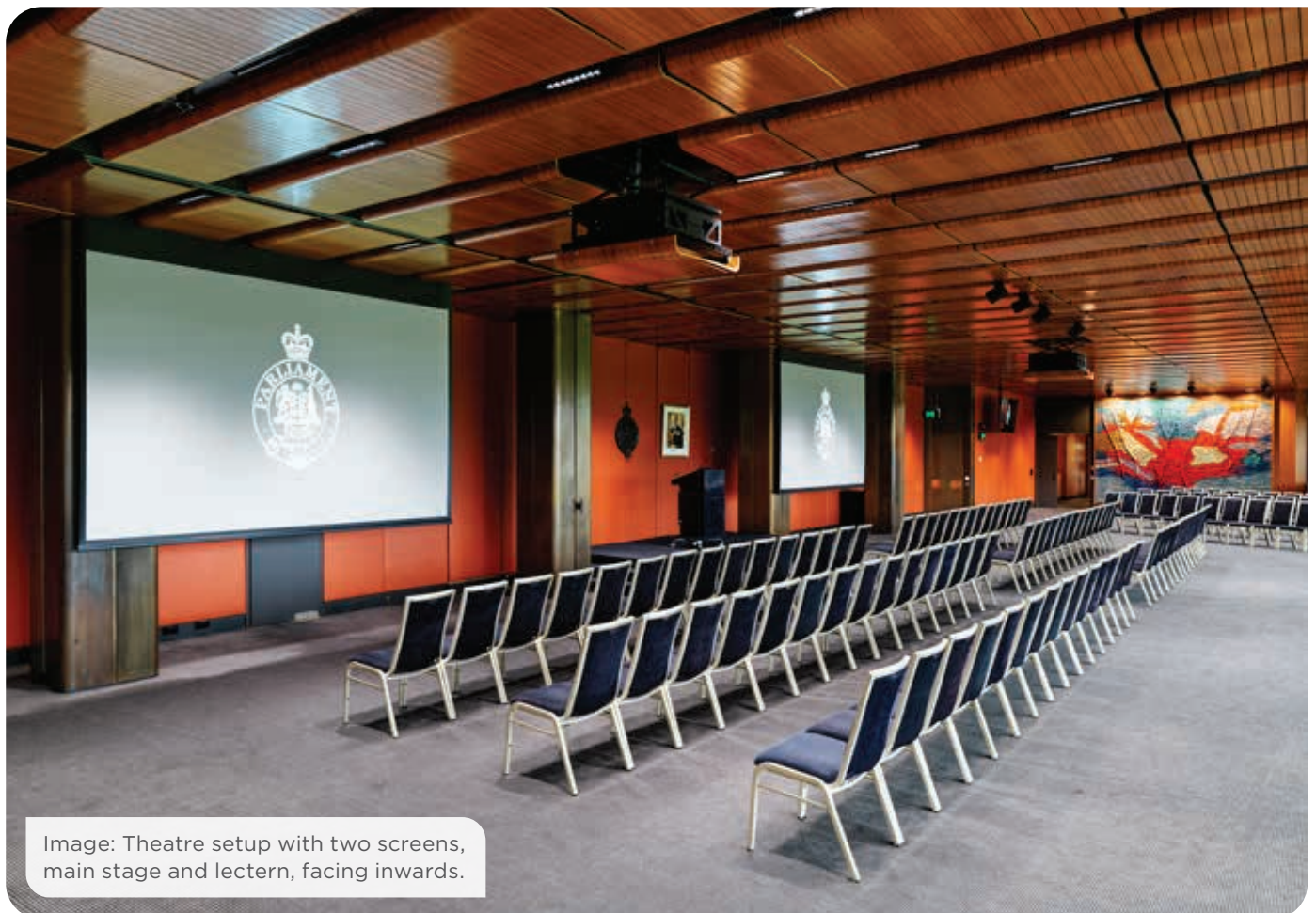
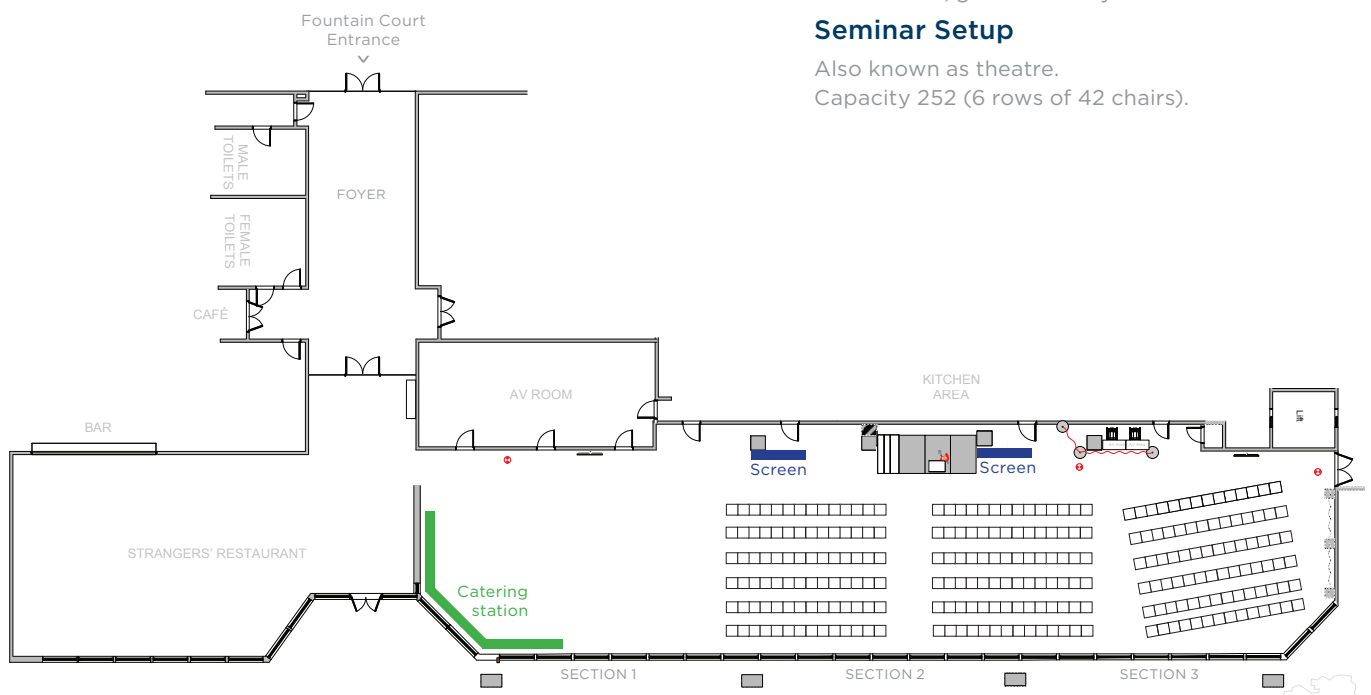


Image: Theatre setup with two screens, main stage and lectern, facing inwards.

AUDIO VISUAL HIRE

Not available in all rooms, for more information or bespoke request please speak to our in-house AV team

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	\$450
Drop-down 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

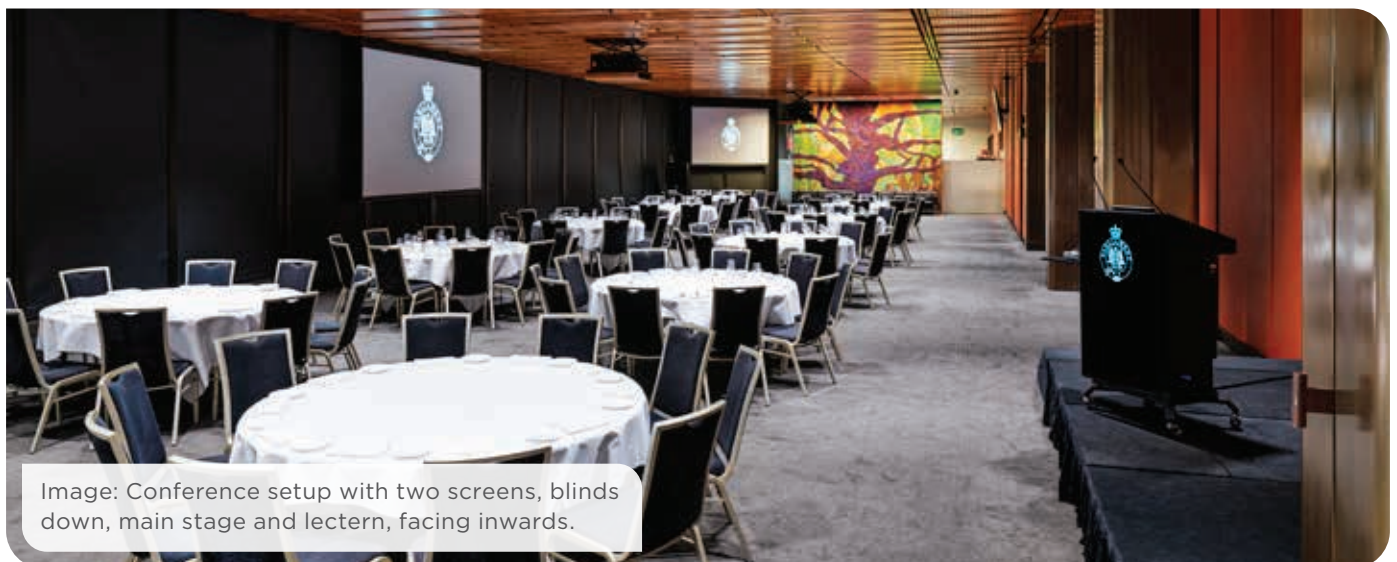


Image: Conference setup with two screens, blinds down, main stage and lectern, facing inwards.

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 the 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.

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.

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

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 & 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.

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.

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

Parliament House Gates Open

Monday to Friday 8am to 5:30pm

Strangers' Restaurant Lunch Service

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

Public Café and Parliament 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



Parliamentary Catering
New South Wales Parliament
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NSW, 2000 Australia