



Wedding Packages

Old Parliament House



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No other venue says “Canberra” quite like Old Parliament House. Renowned for its uniqueness as much as it is for its beauty. Allow us to be part of your wedding memories by providing a culinary experience to you and your honoured guests. Our elegant function spaces will amaze your guests; our dedicated staff will be there for you every step of the way. Together, we can ensure that your dream wedding becomes a reality on your special day.

Contents

Wedding Ceremony	4
Pre-Ceremony Catering	6
Post-Ceremony Catering	8
Cocktail Reception	10
Banquet Reception	14
Shared Family Style Reception	18
Wedding Beverage Selection	20
Considerations	24
Ceremony Checklist	28
Reception Checklist	29

Wedding Ceremony

Senate Courtyard

An unforgettable morning or afternoon outdoor ceremony

\$2,100 Ceremony ONLY

\$1,650 Ceremony plus Reception

Ceremony inclusions

Exclusive use of the venue for up to 3 hours (wet weather back-up included complimentary)

Set up and service

Red carpet

White chairs for all guests, facing pergola

Clothed/boxed signing table

Ceremony rehearsal on a date of your choice for up to 1h (*conditions apply)

Ceremony chair upgrades

White garden chairs - \$8.00 per chair

Tiffany chairs - \$11.00 per chair

Timber Bentwood chairs - \$13.00 per chair



Pre-Ceremony Catering

*Beginning of a Special Story
light lunch*



Enjoy a light lunch before the wedding ceremony whilst getting ready with your best girl friends in our dedicated bridal room.



Option 1

\$28.00 per guest

Two cold sandwich options, seasonal fruit platter

Selection of T2 teas, freshly brewed Lavazza coffee, chilled juice, iced water and a glass of sparkling wine each

Option 2

\$37.00 per guest

One salad option, two cold sandwich options, seasonal fruit platter, Chef's selection of one sweet item

Selection of T2 teas, freshly brewed Lavazza coffee, chilled juice, iced water and a glass of sparkling wine each

Sandwich Selections

Pastrami, onion jam, cheddar cheese, mustard aioli, fresh lettuce, quinoa soy bread

Shredded salmon, dill, cucumber, crème fraiche, country bread sandwich

Smoked ham, cheese on soft tomato bread

Char- grilled chicken breast sandwich, smashed avocado, mesclun lettuce

Roasted vegetable, Persian feta wrap (V)

Salad Selections

Roasted cauliflower salad, tahini, spinach, spring onion, dried apricot, cherry tomatoes (V)

Spicy Mexican beef salad, red kidney beans, sweet corn, capsicum, fresh cilantro (DF)

Orange Chicken Salad, fresh mixed leaves, feta cheese, parsley, orange dressing

Couscous salad, marinated lamb, yoghurt, cumin dressing, fresh mint

Tofu, mixed vegetables, chilli, sesame seeds, fresh coriander

Post Ceremony Catering

Mr & Mrs Post-Ceremony Catering

\$40.00 per guest

1-hour service – Sweet Haze beverage package, Chefs selection of three cold canapes

Drinks / beverages

Rothbury Estate Sparkling Cuvee

Rothbury Estate Sauvignon Blanc

Rothbury Estate Cabernet Shiraz

Carlton Draught, Cascade Premium Light

Fresh fruit punch with fresh mint shooters

You May Kiss The Bride Champagne Post-Ceremony Champagne Toast

\$25.00 per guest

Glass of French Champagne for each guest to toast to the happy couple after your vows

I Do Grazing Food Station & Margaritas

\$32.00 per guest

Selection of cured meats

Home marinated olives

Grilled and roasted vegetables with olive oil and herbs

Three types of cold dips

Selection of cheeses with

Freshly baked bread rolls and grissini

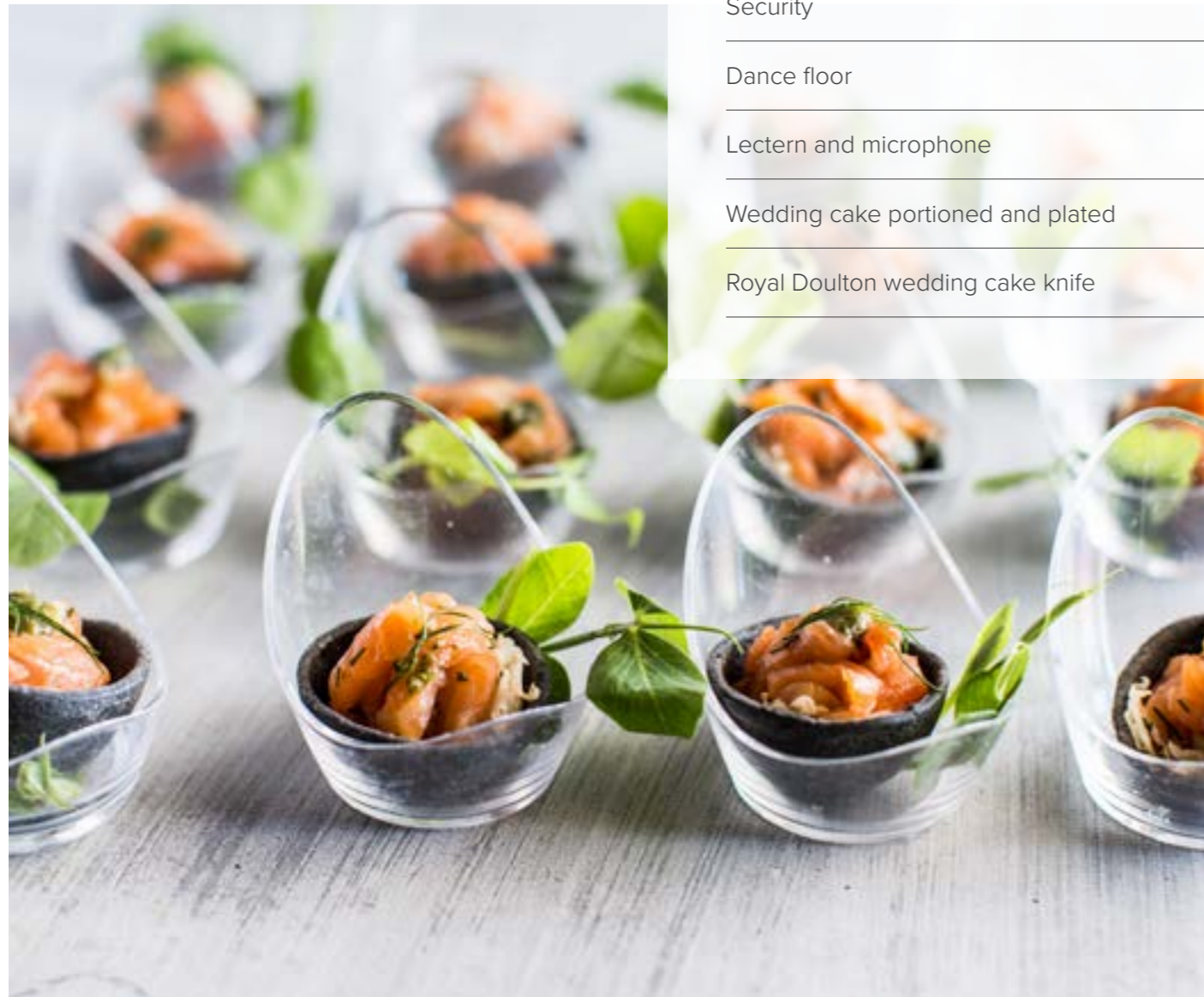
Assorted condiments (Pickles, cherry tomato, nachos, mustard sauce, lavosh, quince paste, fruit and nuts)

Margaritas – choose one flavour from classic, watermelon, strawberry and mango (average 2 drinks per person)



She Said Yes Canapé Package

\$158.00 per guest



Three cold bites, three warm bites,
2 substantial bites, 1 grazing station,
3 sweet bites

Sweet Haze 5-hour beverage package

Venue hire – Members' Dining Room 2
and bridal room

Security

Dance floor

Lectern and microphone

Wedding cake portioned and plated

Royal Doulton wedding cake knife



Cold Selection

Scallops, Szechuan dressing, crispy shallots (DF)

Smoked salmon blinis, chive crème fraiche

Vietnamese chicken rice rolls

Vermicelli, vegetable rice paper rolls (V)

Peking duck pancakes, hoisin sauce

Goat's cheese, caramelised onion tartlet (V)

Roast beef, horseradish, parmesan

Salmon gravlax, fennel, horseradish, charcoal tartlet

Kale, quinoa pakora, mint chutney (V)

Roast beef, cherry tomato on potato rosti

BBQ pork cigar

Sweetcorn parmesan pinwheel (V)

Pulled wagyu beef, cheese sliders

Hot Selection

Crispy prawn potato string, smoked paprika
mayonnaise

Asian steamed calamari mince on sugar cane, sweet
chilli sauce

Kentucky chicken lollipop, smoked BBQ
sauce (DF)

Sweet potato, manchego cheese, corn empanadas,
spicy tomato relish (V)

Mini gourmet beef pie, tomato relish
(vegetarian available on request)

Lamb harissa sausage roll

Macaroni truffle, cheese croquette, char-grilled
capsicum (V)

Fried calamari, dukkah spice, aioli

Spinach, feta filo pillow (V)

Potato curry empanada (V)

Mini quiche Lorraine
(vegetarian available on request)



Substantial Selection

Tandoori chicken skewers

Chinese noodles, Szechuan dressing, sesame, spring onion (V)

Vegetarian Thai salad (V)

Asian pulled pork bun, hoisin sauce

Mini beef sliders, onion marmalade, Swiss cheese

Mini beer battered fish, chips

Lamb kofta, yogurt mint chutney

Grazing Station

Antipasto platter of cured meat, olives, roasted vegetable, dip, breads

(~10 guests) \$125.00

Selection of Australian cheeses with lavosh, quince paste, dried fruit and nuts

(~10 guests) \$125.00

Dessert Selection

Assorted macarons

Chocolate truffles

Handmade chocolates

Blueberry tart

Chocolate mousse, beetroot crumbs

Mini boutique éclairs

Tiramisu cones

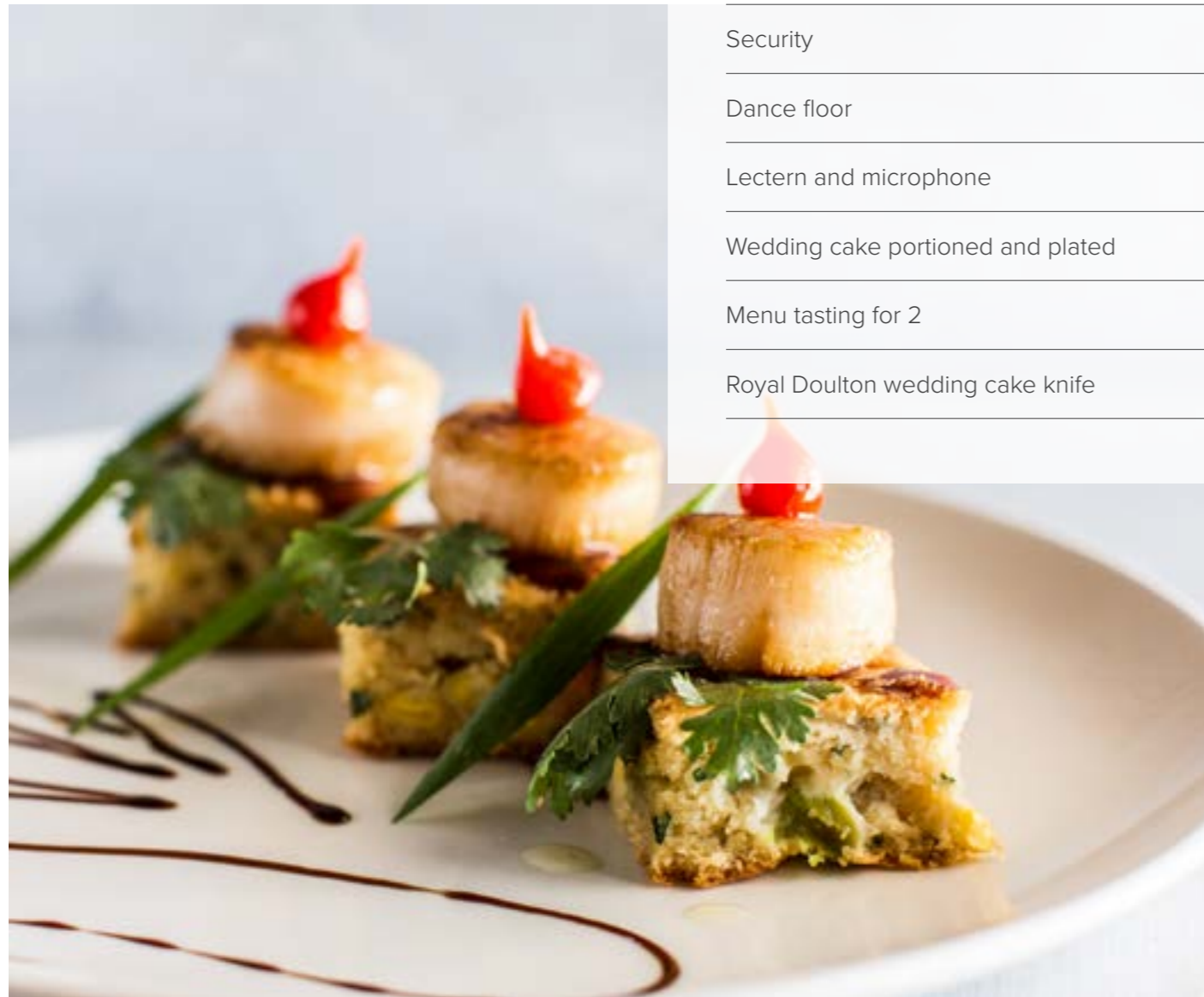
Additional cold/hot bites
\$6.50 per item, per guest

Additional substantial bites
\$9.00 per item, per guest



Toss the Bouquet Banquet Menu

\$160.00 - Two course plated meal
\$168.00 - Three course plated meal



Includes a selection of T2 teas and freshly brewed Lavazza coffee

Sweet Haze 5-hour beverage package

Alternate mains

Venue hire – Members' Dining Room 2 and bridal room

Security

Dance floor

Lectern and microphone

Wedding cake portioned and plated

Menu tasting for 2

Royal Doulton wedding cake knife



Entree Selection

Char-grilled chicken breast, Australian native lemon myrtle dressing, pickled baby vegetable, Persian feta, fresh leaves

Sliced duck breast, pinked sweet ginger, mandarin segments, citrus flavoured white radish, salted cranberry, pomegranate molasses

Seared scallop, sweet corn fritters, pickled ginger, shallots, sweet, sour dressing

Hot smoked trout, chia seeds, crème fraîche, dill, pickled cucumbers, baby spinach, snow peas sprout, balsamic reduction

Grilled zucchini, roasted pumpkin, creamy goat's cheese, fresh leaves, cranberry dressing (V)

Lamb back strap, roasted truss tomato, goat's curd, grilled zucchini, crispy rice paper, fresh leaves

Crusted sesame tuna, wasabi avocado, pomegranate, black wild rice salad, pickled red radish, honey soya sauce (DF)

Main Selection

Western Australian barramundi fillets, grilled, served, baked polenta cake, steamed green peas, apple, frisée salad, coriander, lemon dressing (DF)

Grilled Tasmanian King Salmon fillet, broccolini, potato fondants, saffron sauce, crispy kale

Potato gnocchi, creamy sauce, roasted pumpkin, parmesan, walnuts, sage burnt butter (V)

Char-grilled beef tenderloin, roasted baby carrots, truffle butter potato puree, red wine jus, balsamic reduction

Braised lamb rump, Australian native pepperberries sauce, white truffle aroma carrot puree, rosemary potato, beetroot cress

Garden vegetable black rice, English spinach, roasted baby carrot, ricotta cheese, shallots (V)

Handmade ricotta, spinach ravioli, Italian creamy tomato sauce (V)

Grilled corn-fed chicken breast, broccolini, parsley potato, slivered almonds, mustard seeds sauce, red, green coral lettuce salad



Dessert Selection

Coffee stone cake on almond choc soil, raspberry puree

Chocolate heaven cake, sweet mascarpone cream, liquorice chunks, fresh strawberry

Lemon meringue tart, cherry coulis, crushed pistachio

Apricot pistachio, cranberry tart, vanilla seeds cream, redcurrant jelly

3 sweet bites - Opera cake, chocolate brownies, macaron, choco soil

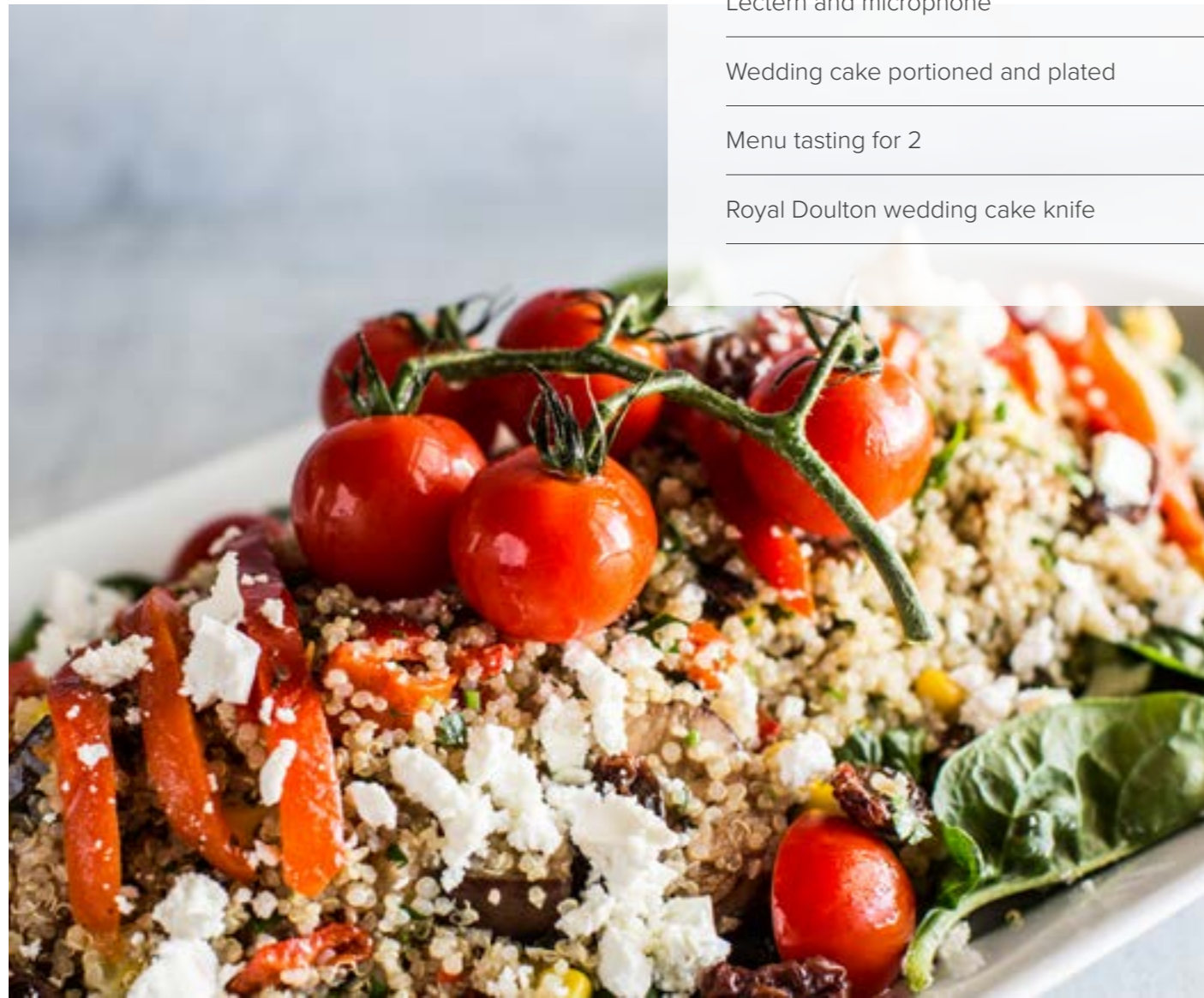
Wedding cake cut and served on shared table platters.

Alternate service is available at \$2.50 per guest, per course.



When Two Become One Dinner Menu

Shared Family Style
\$148.00 per guest



Sweet Haze 5-hour beverage package

Venue hire – Members' Dining Room 2 and bridal room

Security

Dance floor

Lectern and microphone

Wedding cake portioned and plated

Menu tasting for 2

Royal Doulton wedding cake knife

Antipasto entrée

Antipasto platter (Selection of sliced cold meat, marinated olives, char-grilled vegetables)

Assorted dips
(Beetroot Mutabel, Hummus, Tzatziki)

Cheese platter, crackers, accompaniments

Salads (served with mains)

Roasted pumpkin salad, quinoa, baby spinach, balsamic reduction (V)

Chicken salad, chargrilled capsicum, mixed fresh leaves, tossed, a light pesto dressing

Main Course

Grilled Tasmanian King salmon, steamed broccolini, saffron caper sauce

OR

Marinated grilled corn-fed chicken breast, green bean bundles, wild mushroom sauce

Handmade ricotta, spinach ravioli, Italian creamy tomato sauce

Dessert

Fresh fruit punch (peach, lemon, orange juice, chopped kiwi, strawberry, mint, slices of lime)

Selection of mini cakes

Fresh cut seasonal fruit

Wedding cake cut and served on shared table platters.

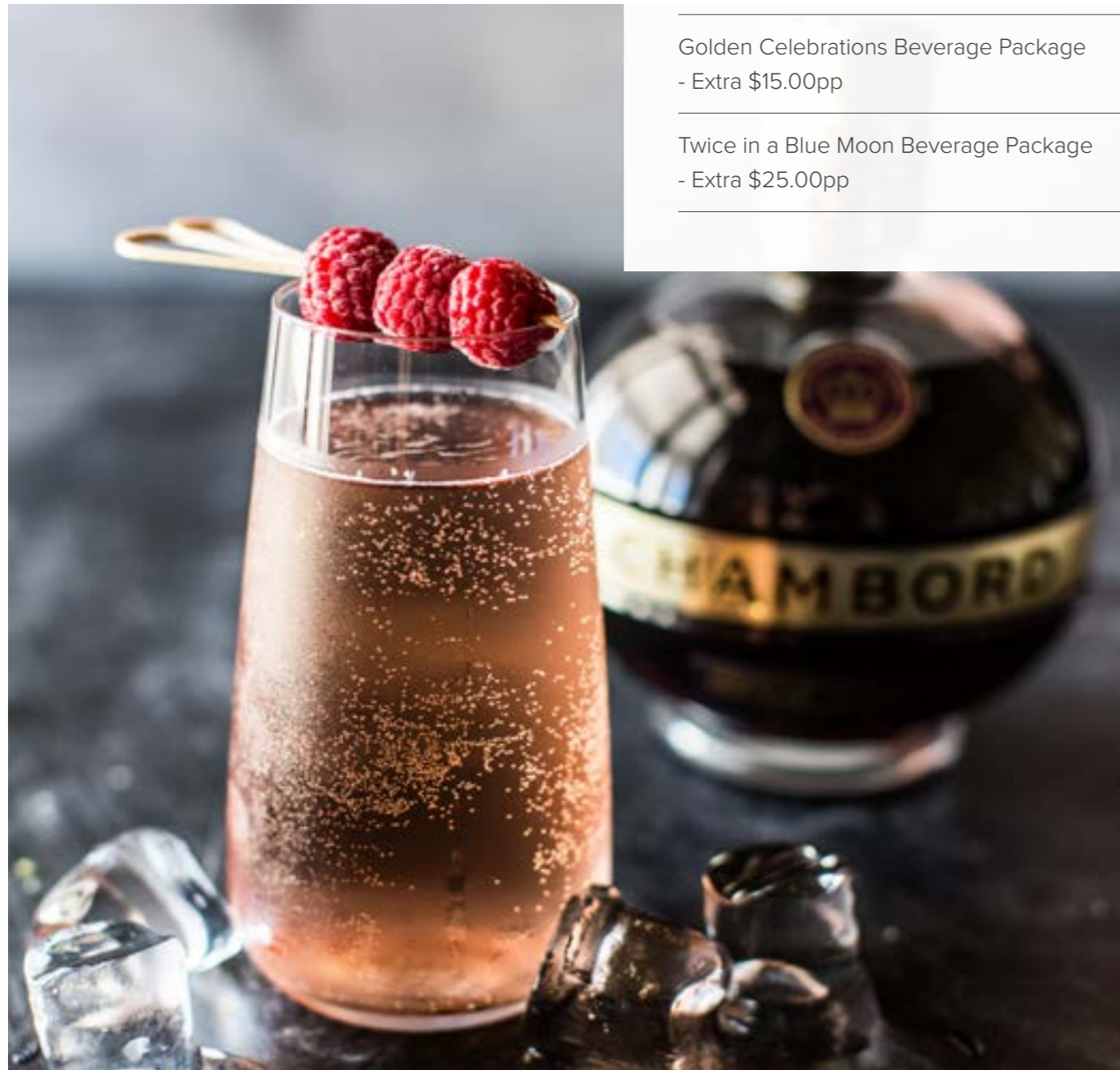
Wedding Beverage Selection

Sweet Haze Package
- Included with all packages

Mama Mia Beverage Package
- Extra \$5.00pp

Golden Celebrations Beverage Package
- Extra \$15.00pp

Twice in a Blue Moon Beverage Package
- Extra \$25.00pp



Sweet Haze Package

Rothbury Estate Sparkling Cuvée

Rothbury Estate Sauvignon Blanc

Rothbury Estate Cabernet Shiraz

Carlton Draught, Cascade Premium Light

Soft drinks, chilled juice and water

Mama Mia Package

Choice of Seppelt Chardonnay (VIC)
OR Hartogs Sauvignon Blanc (WA)

Choice of Seppelt Shiraz (VIC)
OR Hartogs Cabernet Merlot (WA)

Fleur de Lys Chardonnay Pinot Noir
(South Eastern Australia)

Asahi and Carlton Draught,
Cascade Premium Light

Soft drinks, chilled juice and mineral water

Golden Celebration Package

Cape Schanck T'Gallant Pinot Grigio (Mornington Peninsula, VIC) AND Squealing Pig Sauvignon Blanc (Marlborough NZ)

St Hubert's The Stag Pinot Noir (Yarra Valley, Victoria) AND Wynn's the Gables Cabernet Sauvignon (Coonawarra, SA)

Sterling Vineyard Pinot Noir Chardonnay (Adelaide Hills, SA)

Asahi, Carlton Draught, Little Creatures Pale Ale, Stella Artois, Cascade Premium Light

Soft drinks, chilled juice and mineral water

Twice In A Blue Moon Package

Let our team create a bespoke package to rock, shock and delight your guests. We will tailor wines to your menu selections, and include a delicious concoction or two such as a Kir Royale Champagne cocktail!

Magic Carpet Non-Alcoholic Package

Soft drinks, chilled juice and mineral water



Enhance your special day with one of our many beverage additions, or speak to us to design your own.

Premium Beer Upgrade

\$5.00pp

Select any two (served with Pure Blonde and Cascade Premium Light)

Crown Lager

Stella Artois

Asahi

Little Creatures Pale Ale

Corona

Fat Yak Pale Ale

Bulmer's Cider

Dirty Granny Apple Cider

Champagne Upgrade

(Moët and Chandon)

\$15.00pp - One glass per person on arrival

\$25.00pp - 1 hour service on arrival

Cocktails

\$15.00 per cocktail

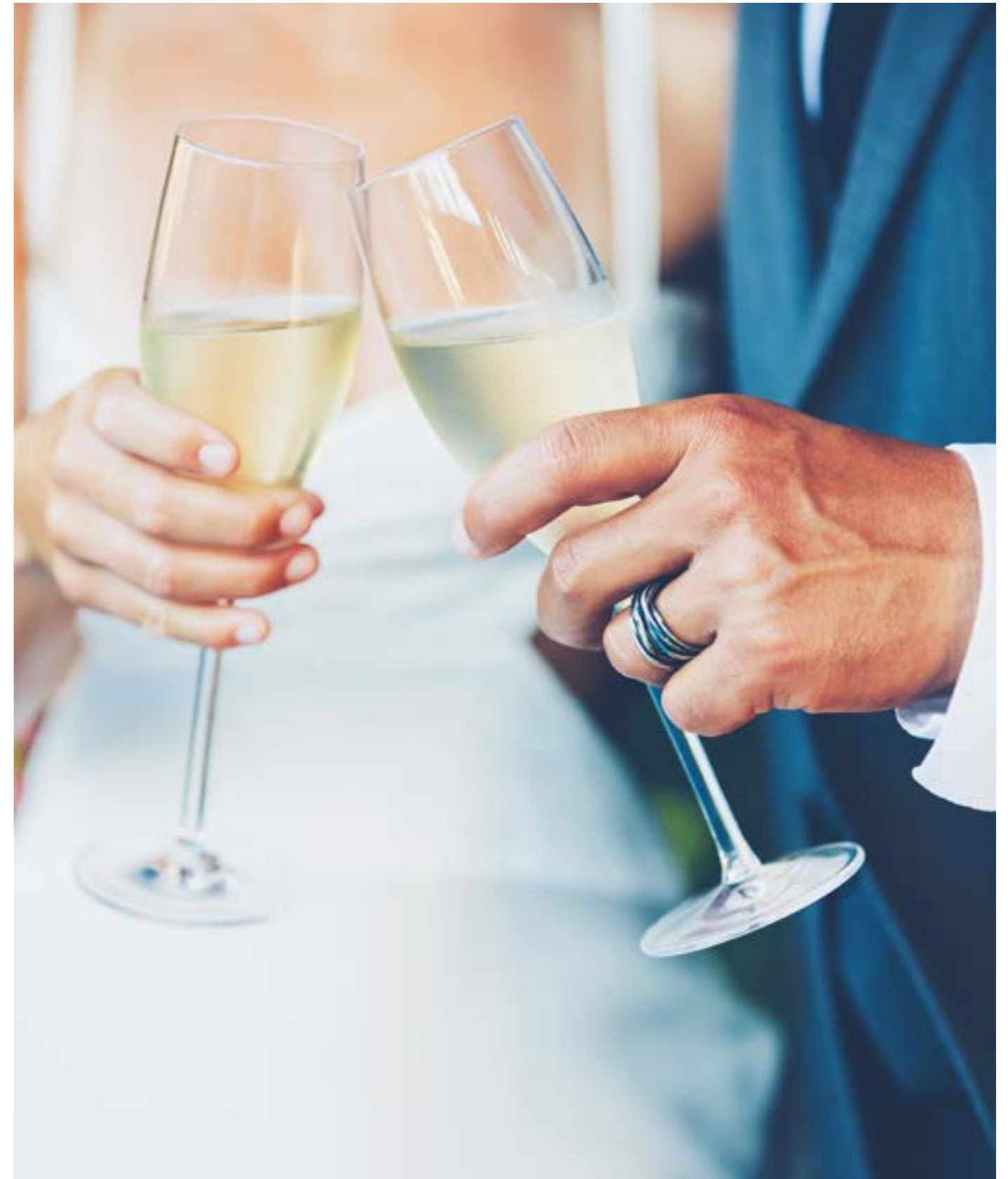
Aperol Spritz - Prosecco, Aperol, orange and soda

Negroni - Classic gin, Campari, sweet vermouth stirred and served with orange. The perfect aperitif

Sundown G & T – Classic gin, St Germaine, tonic and grapefruit

Kir Royale – Chambord, sparkling wine, garnished with fresh raspberries

Twilight Pimms – Classic Pimms and sweet vermouth with fresh fruit, lime juice, lemonade and dry ginger ale



Considerations



We are experts at creating bespoke offers; from meal customisation to unique wine pairing, so please contact your coordinator to discuss if you are interested in a different arrangement or would like to host a wedding under 100 guests.

Ceremony Rehearsal

Available Monday – Friday between 9am and 5pm for 1 hour duration depending on availability.

Menu Tasting

Prepared for the bride and groom; tastings are available weekdays (excluding Public Holidays) between 11:30AM and 2PM, and one week's notice minimum is required. Additional guests are welcome to join the menu tasting, however charges will apply based on the options you select.

Children And Teens

No charge for children under 3 years of age. For those between 4 and 12, we offer a meal including a main course, ice cream for dessert and soft drinks/juices throughout the evening. Teens meals are \$20.00 less than the adult price.

Crew Meals

Includes main course, breads and soft drinks/juices throughout the evening.

Sundays And Public Holidays

A surcharge of 20% is applicable on all Sunday weddings and 40% on Public Holiday.

Guest Admission

Admission to the building is complimentary one hour prior to your wedding.

Ceremony Power Access

There is limited access to power in the Senate Courtyard so please make sure your celebrant has a portable battery operated PA system.

Parking For Guests

There is ample parking for guests on the sides and rear of Old Parliament House. All parking within the Parliamentary Triangle on weekends is free.

Wet Weather Options

A wet weather back up is included in your ceremony package. If the weather is looking like a chance of showers, please advise us by 10am the morning of your wedding which location you will be using for your ceremony.



Wedding Photos

Photos in King's Hall are included in your wedding reception package. Should you like to take up this opportunity, please advise your wedding coordinator at least 2 weeks before your wedding date what time this will be. This must be after 5pm, and you will be escorted by a security guard and Restaurant Associates team member.

You are also able to include photos in the Senate and/or House of Representatives Chambers for a small fee.

Spare Shoes

Consider bringing a pair of flat shoes with you to change into while you are having your photos taken, and for later on in the evening. It is a long day standing up so your feet will thank you for it!

Wedding Day Emergency Kit

Make sure your bridesmaids have an emergency wedding kit for you on the day – bobby pins, bandaids, hair spray, sewing kit and safety pins etc. – you just never know what you might need!

Decor

Due to heritage restrictions, confetti and rice are not permitted at wedding ceremonies. No flames or glitter are allowed in reception venues. Battery operated LED candles and bubbles are great alternatives!

Bridal Suite

Our wedding reception packages include a bridal room for you to enjoy a private moment together throughout the day.



Ceremony Checklist

3 Months

- Confirm all your suppliers including wedding vehicles, photographer and stylists
- Think about the timings you would like for the walk down the aisle and signing the registry

1 Month

- Return completed wedding planner to your Wedding Coordinator
- Arrange a meeting with your Wedding Coordinator to go over the final details of your wedding day

3 Weeks

- Finalise guest numbers with your Wedding Coordinator
- Organise a rehearsal with your coordinator in the weeks leading up to your wedding. Bookings are available from 10am-4pm on weekdays

Restaurant Associates is committed to ensuring your wedding day is everything you dreamed of. Therefore, it is important that you submit the following information by the indicated due dates so that we can keep our commitment to you.

2 Weeks

- Return signed wedding planner to your Wedding Coordinator
- Make final wedding payment (your Wedding Coordinator will send an invoice)

Wedding Day

- Relax and enjoy your special day touring Old Parliament House with canapes, sparkling wine and beer
- Take a moment after the ceremony, just the two of you, to take it all in

Reception Checklist

3 Months

- Receive wedding planner from Wedding Coordinator
- Send out wedding invitations
- Think about the timings you would like for speeches, cutting the cake and first dance
- Make sure all of your suppliers are booked
- Book the hotel for your wedding night

2 Months

- Arrange menu tasting for seated receptions. They are available on weekdays by appointment only
- Select menu choices

1 Month

- Return your completed documents to your Wedding Coordinator:
- Updated wedding planner
- Floor plan
- Table arrangement
- Arrange a meeting with your Wedding Coordinator to go over the final details of your wedding day
- Pick up your place cards and organise them in table number and seat order.
- Practice your first dance

3 Weeks

- Call guests who haven't RSVP'd for the wedding and finalise guest numbers with your Wedding Coordinator

2 Weeks

- Make final wedding payment (your Wedding Coordinator will send an invoice)
- Return signed wedding planner to your Wedding Coordinator
- Prepare your speeches

1 Week

- Pack for your wedding night and honeymoon

Wedding Day

- Relax and enjoy your special day. Don't forget to make use of the bridal suite for a minute alone

Get in Touch

If you're considering hosting an event at Old Parliament House, please get in touch with one of our friendly team members to book a spaces tour or request an event proposal.

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