

Function Packages

Old Parliament House





Our talented chefs, led by Executive Chef Roulan Habi, create exquisite and memorable culinary experiences with passion that goes beyond creativity and innovation. Catering for events from grand gala events to private dinners, conferences, weddings and sophisticated receptions, we are sensitive to the unique considerations of your event and provide a level of service that is equal to the status of the iconic building that is OPH.

Immersed in the global food culture, Restaurant Associates (RA) enjoys long-standing creative partnerships with world-renowned celebrity chefs. Meaning all guests at our table receives the best of emerging international food trends as well as impeccably crafted classics.

In keeping with this vision, Chef Roulan has designed a menu that is locally sourced, organic and seasonal. And wherever possible sought from those who produce with heart and soul, and are true to their commitment of looking after the earth that feeds us.

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Within this menu there are interesting package names that you may wonder about. Old Parliament House is a beautiful and important historical building in Canberra, but one of its most iconic features is found flanking two sides venue itself. Old Parliament House Rose Gardens has some unique flowers that are enjoyed throughout the year and it is from these we have drawn inspiration in naming some of our packages.

**Enjoy our
culinary trip
down a rose
scented lane.**



Breakfast



Rise ‘n’ Shine *Continental Breakfast*

Yellow miniature rose

\$26.00 per guest (minimum 30 guests)

Berry chia pots (V) (LD) (LG)

Mini brekkie quiche

Selection of mini Danish pastries

Chilled juice, selection of T2 teas, freshly brewed
Lavazza coffee

Nostalgia Networking Breakfast

Medium red bush, large flowered hybrid tea rose

\$32.00 per guest (minimum 30 guests)

Golden milk chia seed pudding, coconut, raspberry (V)
(LD) (LG)

Selection of mini Danish pastries

Home-style scones, jam, vanilla bean whipped cream

Chilled juice, selection of T2 teas, freshly brewed
Lavazza coffee

Please select two items _____

Selection of mini savoury muffins (served warm)

Mini brekkie quiches (served warm) (V)

Smoked chicken, cheese chiacciata toastie (served warm)

Smoked salmon, sour cream, snow pea leaf on rye bread
(served cold)

(V) Vegetarian | (LD) Low Dairy | (LG) Low Gluten



Breakfast

Continued

High Hopes Plated Breakfast

Medium pink climbing rose

\$43.00 per guest (minimum 30 guests)

Includes

- Seasonal cut fruit selection (V) (LG)
- Chilled juice, selection of T2 teas, freshly brewed Lavazza coffee
- Please select one item
 - Eggs Benedict, smoked ham, toasted rustic bread, hollandaise sauce
 - Scrambled eggs, sautéed mushrooms, grilled tomato, sautéed baby spinach, toasted country bread (V)
 - Smoked salmon, potato frittata, smashed avocado, creme fraiche, chives
 - Belgian style waffles, rhubarb compote, vanilla mascarpone (V)

Alternate service is available at \$3.00 per guest.

Bright Ideas Buffet Breakfast

Small white climbing rose

\$49.00 per guest (minimum 30 guests)

Cold Items

- Tasmanian smoked Petuna trout country bread sandwich, chive crème fraiche, cucumber, salmon roe
- Selection of Australian & international cheeses (V)
- Fresh bread rolls
- Mixed berry, yoghurt muesli pots (V)
- Assorted mini donuts
- Seasonal cut fruit (V)

Hot Items

- Scrambled eggs, honeyed bacon (LG)
- Sautéed mushrooms, roasted tomatoes (V)
- Potato rosti, wilted baby spinach (V)
- Golden pancakes, fresh fruit compote, maple syrup, vanilla bean whipped cream (V)
- Chilled juice, selection of T2 teas, freshly brewed Lavazza coffee

Conference

Minimum 30 guests

Individual Inspiration Morning or Afternoon Tea

Medium pink bush, large flowered hybrid tea rose

\$28.00 per guest

Two sweet items, selection of T2 teas, freshly brewed Lavazza coffee, chilled juice, iced water

Inspiration Working Lunch

Medium pink bush, large flowered hybrid tea rose

\$42.00 per guest

Two cold sandwich options, 1 Chef’s salad of the day, seasonal fruit platter

Selection of T2 teas, freshly brewed Lavazza coffee, chilled juice, iced water



Wildfire Conference Package

Small orange patio rose

Half Day \$73.00 per guest

3 morning tea OR afternoon tea items, 2 sandwich selections, 1 hot item, 1 salad of the day, 1 Chef’s selection sweet item for lunch.

Half day selection of T2 teas, freshly brewed Lavazza coffee, chilled juice, iced water

Mints, pens, pads

Complimentary Internet

Full Day \$82.00 per guest

3 morning and afternoon tea items, 2 sandwich selections, 1 hot item, 1 salad of the day, 1 Chef’s selection sweet item for lunch.

All day selection of T2 teas, freshly brewed Lavazza coffee, chilled juice, iced water

Mints, pens, pads

Complimentary Internet

Morning Tea Selection

- Freshly baked mini croissant, house made nectarine jam
- Berry friands
- Home style baked scones, cream, jam
- Chef’s selection of biscuits
- Seasonal cut fruit platter
- Selection of mini Danishes
- Chia seed pots, seasonal fruit (LG) (LD)
- Chef’s selection of mini savoury quiches
- Baked mini sweet pastries
- Selection of mini savoury muffins

Afternoon Tea Selection

- Mini apple blueberry crumble (LG) (Vegan)
- Assorted mini muffins
- Mini vegetarian empanada
- House baked shortbread
- Mini chocolate brownies
- Mini sweet tartlets
- Seasonal cut fruit platter
- Colourful fruit macarons
- Mini chocolate churros
- Cocktail Lentil pies (LG) (Vegan)

Sandwich Selections

Mon / Wed / Fri / Sun	Tues / Thurs / Sat
<ul style="list-style-type: none">Ricotta, peas, cucumber, lemon zest on sweet rye bread (V)Roast beef sandwich, hummus, tomato relish, cheddar cheeseTandoori chicken wrap, cucumber, avocado, pea leaves, yoghurt, mix lettuceRoasted pumpkin, pesto, char-grilled capsicum, feta wrap, mesclun (V)Turkey, Brie, baby spinach, cranberry schiacciata	<ul style="list-style-type: none">Beef pastrami, onion jam, cheddar cheese, mustard aioli, fresh lettuce, quinoa soy breadShredded salmon, dill, cucumber, crème fraiche, dark bread sandwichSmoked ham, cheese, butter, on soft tomato breadChar-grilled chicken breast sandwich, smashed avocado, mesclun lettuceRoasted vegetable, Persian feta, molasses, hummus, lettuce, wrap (V)

Salad Selections (Wildfire only)

Mon / Wed / Fri / Sun	Tues / Thurs / Sat
<ul style="list-style-type: none">Organic quinoa salad, baby spinach, roasted vegetables, cherry tomato, raisin, parsley, feta, lemon olive oil (V) (LG)Spicy Thai beef noodle salad, coriander, honey soy, toasted sesame, beans sprout, spring onion (LD) (LG)Chicken Caesar salad, crispy bacon, grated parmesan, poached eggsPotato salad, sweet pickles, baby spinach (V)Marinated grilled chicken salad, mixed leaves, olives, fried shallots, cashew nuts, balsamic reduction (LG)	<ul style="list-style-type: none">Roasted cauliflower salad, tahini, spinach, spring onion, dried apricot, cherry tomatoes (V) (LG)Spicy Mexican beef salad, red kidney beans, sweet corn, capsicum, fresh cilantro (DF) (LG)Orange chicken salad, mixed leaves, feta, parsley, orange dressing (LG)Couscous salad, marinated lamb, yoghurt, cumin dressing, mintTofu, mixed vegetables, chilli, sesame seeds, coriander (V) (LG)

Hot Items (Wildfire only)

Mon / Wed / Fri / Sun	Tues / Thurs / Sat
<ul style="list-style-type: none">Sausage rolls with smoky bbq sauceMini chicken & leek piesSpinach & fetta filo rolls (V)Duck a la orange croquette, aioliWagyu beef slider, charcoal bunsMexican veggie empanada, tomato salsa (V)	<ul style="list-style-type: none">BBQ pulled pork buns, hoisin sauceMini beef piePenne pasta, tomato, herb sauce (V)Chicken jalapeno, coriander empanadasTraditional Thai fish cakes, cucumber relishVegetable quiche (V)

Sweet Selection (Chef’s Selection)

<ul style="list-style-type: none">Assorted macaronsSelection of mini lamingtonChocolate profiterolesBlueberry tartChocolate mousse cups	<ul style="list-style-type: none">Mini boutique éclairsChef’s selection of gourmet mini dessertsChocolate browniesOpera cake
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(V) Vegetarian | (LD) Low Dairy | (LG) Low Gluten



Grazing



Minimum 30 guests

Heritage Corporate Grazing

Blush David Austin rose

\$42.00 per guest

Includes a selection of chilled juice, T2 teas, freshly brewed Lavazza coffee

Build your own salad:
Fresh leaves, cherry tomato, vegetables sticks, marinated olives, char-grilled vegetables, charcuterie, three types of dressings and sauces

Two types of dips, freshly baked bread rolls, crackers

House made cucumber apple detox juice in shooter jars (Cucumber, green apple, ginger, lemon juice, mint leaves, honey)

Wagyu beef slider, charcoal milk bun, tomato relish, pickle, cheese, garlic aioli

Roast pumpkin quiches, topped with ricotta cheese, black seeds, micro herbs

Selection of fresh cut and whole fruits, marshmallow, chocolate sauce

Double Delight Gourmet Grazing

Dark red patio rose

\$52.00 per guest

Includes a selection of chilled juice, T2 teas, freshly brewed Lavazza coffee

Tasmanian Petuna smoked trout, chive, crème fraiche, capers, cucumber between dark country bread

House made tomato detox juice recipe in shooters jars (Tomato, cucumber, celery, parsley, cayenne paper)

Steamed new potato, sour cream, chives

Build your own salad: Fresh leaves, cherry tomato, vegetables sticks, marinated olives, char-grilled vegetables, artichoke, red kidney beans, beef pastrami, shaved ham, sliced turkey breast, three types of dressings and sauces

Three types of dips, freshly baked bread rolls, crackers

Nachos, guacamole, sliced jalapeno

Warm chicken empanada, mild spicy tomato salsa, fresh coriander leaves (vegetarian available on request)

Selection of fresh cut and whole fruits, marshmallow, chocolate sauce

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Ooh La La Dessert Grazing

Pink clematis rose

\$48.00 per guest

Includes a selection of T2 teas and freshly brewed Lavazza coffee

Stuffed sweet cones, strawberry vanilla cream, crunchy caramel

Assorted fruit macarons

Chocolate mousse cups, raspberries, gold pearls

Rocky road chocolate – live chiselling

Pavlova, lemon curd, mixed berries

Selection of handmade deluxe chocolates

Vanilla & raspberry marshmallows

Lemon cashew, chia slices (LG)



Plated Lunch & Dinner

Minimum 30 guests



Deep Secret Lunch & Dinner

Medium red bush, large flowered Hybrid Tea rose

Two course plated meal \$55.00

Three course plated meal \$65.00

Alternate service is available at \$3.00 per guest, per course.

Additional Sides

Share Bowls \$15.00
(One bowl ~10 guests)

Roasted kipfler potato, rosemary salt (LD)

Sautéed green beans, garlic butter

Steamed broccolini, burnt butter, toasted almonds

Freshly baked bread rolls with butter and tea and coffee are available at an additional cost

Entrée Selection

Smoked salmon lemon zest ricotta tart, snow pea tendrils, beetroot chutney, salsa verde, balsamic reduction

Peking smoked duck breast, char-grilled capsicum rice noodles, pink ginger, coriander, garlic chickpeas puree, soy sauce (LD) (LG)

Truffle aroma steamed zucchini, avocado mousse drops, creamy roasted pumpkin, black seeds, blistered tomato, soft cheese (V) (LG)

Lemon chicken breast, shaved fennel apple remoulade, sliced sweet & sour beetroot, cherry tomato, pomegranate molasses, minted olive oil dressing (LG)

Main Selection

Twice-cooked pork belly, steamed bok choy, caramelised baby corn, mashed sweet potato, ginger tea sauce (LG)

Swiss brown mushroom risotto, green peas, fresh lemon thyme, shaved parmesan cheese, basil leaf salad (V) (LG)

Grilled marinated chicken breast, green beans, potato gratin, creamy turmeric sauce, coriander

Baked rosemary polenta gratin, stuffed pumpkin flower, garden vegetable ragu, fresh mixed leaf salad (V)

Slow cooked fresh Australian beef cheek, rosemary gravy, roasted potato, glazed carrots, zucchini, snow pea tendrils

Grilled king salmon fillet, baked potato fondant, tossed green beans, mixed leaf salad, olive oil green salsa (LG)

Dessert - Shared Platters

Chef's selection of gourmet mini desserts platters

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Timeless Plated Lunch & Dinner

Dark pink hybrid tea rose

Two course plated meal \$75.00	Entrée Selection	Main Selection	Dessert Selection
Three course plated meal \$88.00	Char-grilled chicken breast, Australian native lemon myrtle aioli, pickled baby vegetables, Persian feta, fresh leaves (LG)	Western Australian barramundi, baked polenta, steamed green peas puree, apple and frisée salad, coriander, lemon parsley dressing (LG))	Apple cranberry charlotte, raspberry powder, vanilla ice cream cone, gold pearls
Alternate service is available at \$3.00 per guest, per course.	Seared scallop, sweet corn fritters, ginger, shallots, sweet and sour dressing, balsamic reduction, fresh herbs	Pan-fried King Salmon fillet, broccolini, potato fondants, saffron sauce, crispy kale (LG)	Coffee stone cake on almond choc soil, crunchy cholate balls, berry coulis
Additional Sides	Hot smoked trout, chia seeds, crème fraîche, dill, pickled cucumbers, baby spinach, snow peas sprout, balsamic reduction (LG)	Char-grilled beef tenderloin, roasted baby carrots, thyme potato puree, red wine jus, balsamic reduction	Chocolate heaven cake, sweet mascarpone cream, fresh strawberry
Share Bowls \$15.00 (One bowl ~10 guests)	Grilled zucchini, roasted pumpkin, creamy goat's cheese, fresh leaves, cranberry dressing (V) (LG)	Braised lamb rump, Australian native Pepperberry sauce, vanilla carrot mousse, diced rosemary potato, fresh leaves (LG)	Lemon meringue tart, cherry coulis, crushed pistachio
Roasted kipfler potato, rosemary salt (LD)	Lamb back strap, roasted truss tomato, goat's curd, grilled zucchini, crispy rice paper, fresh leaves (LG)	Garden vegetable black rice, English spinach, roasted baby carrot, ricotta cheese, shallots (V)	Apricot, pistachio, cranberry tart, vanilla seeds whipped cream
Sautéed green beans, garlic butter	Crusted sesame tuna, wasabi avocado, pomegranate, black wild rice salad, pickled radish, honey soya sauce (LD) (LG)	Grilled mustard chicken breast, broccolini, parsley potato, slivered almonds, mustard seed sauce, fresh leaf and herbs (LG)	Caramelized pineapple pecan mouse cake, filled white chocolate truffle with berry coulis
Steamed broccolini, burnt butter, toasted almonds			
Includes freshly baked bread rolls with butter and a selection of T2 teas, freshly brewed Lavazza coffee a coffee			

Warm Welcome Package

Small orange climbing rose

\$25.00 per guest

Welcome drinks on arrival from the Sweet Haze beverage package, Chef’s selection of two canapés per guest.

This 30-minute package is available only as a supplement to a plated meal.



(V) Vegetarian | (LD) Low Dairy | (LG) Low Gluten

Buffet

Minimum 30 guests



Joie de Vivre Buffet

*Small pink bush-cluster
flower Floribunda rose*

Build Your Buffet

1.
\$66.00
Two salads, two hot dishes
(one non-vegetarian, one
vegetarian), one side dish,
one dessert
2.
\$76.00
Three salads, three hot
dishes (two non-vegetarian,
one vegetarian), two side
dishes, two desserts
3.
\$86.00
Three salads, four hot
dishes (two non-vegetarian,
two vegetarian), two side
dishes, three desserts

*All options include freshly
baked bread, butter, and
a selection of T2 teas,
freshly brewed Lavazza
coffee*

We are happy to tailor
to any requests, create
themed buffets, serve
dishes inspired from a
variety of cuisines.
*Additional charges may
apply.*

Salad Selection

Organic quinoa salad,
baby spinach, roasted
vegetables, cherry tomato,
raisin, parsley, feta cheese,
lemon olive oil dressing (V)

Chicken Caesar salad,
crispy bacon, grated
parmesan, poached eggs
(V available on request)

Marinated barramundi &
arrow squid salad, orange
cocktail sauce, mixed
lettuce, tomato, cucumber,
capsicum (LD)

Marinated grilled chicken
salad, mixed leaves, olives,
fried shallots, cashew nuts,
balsamic reduction

Spicy Thai beef noodle
salad, coriander, honey
soy, toasted sesame,
beansprouts, spring onion
(LD)

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

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

Potato salad, sweet pickles,
spinach (V)

Hot Dish Selection

Non-Vegetarian dishes

Grilled Tasmanian King
salmon, teriyaki sauce,
grilled bok choy

Baked Australian snapper,
basil tomato sauce (LD)

Braised wagyu beef
striploin, grilled mushroom,
fresh thyme sauce, golden
baby beetroot

Slow cooked lamb shoulder
stew, seasonal vegetables,
potato (LD)

Grilled chicken breast,
creamy mushroom sauce

Butter chicken, fresh
coriander, cream

Pork belly, steamed Asian
greens, ginger, shallots (LD)

Vegetarian dishes

Mushroom & green pea
risotto

Penne pasta, napolitana
sauce

Stir fried vegetable
noodles, soya sauce, spring
onion

Baked vegetable lasagne

Potato gnocchi, creamy
sauce, roasted pumpkin,
parmesan cheese

Layered vegetable bake,
tomato sauce, basil (V)

(V) Vegetarian | (LD) Low Dairy | (LG) Low Gluten



Buffet

Continued

Side dishes

Steamed green vegetables (broccolini, green beans & zucchini)

Roasted eggplant, capsicum, tomato, garlic, olives

Mashed potato

Roasted potato wedges

Lyonnaise potato, parsley

Sweet potato puree

Steamed basmati rice

Dessert Selection

Assorted mini boutique desserts

Classic apple tarte tatin, whipped Chantilly cream

Seasonal fruit platter (LD)

Black forest cake

Opera cake

Strawberry mousse cake

Apple crumble tart

Chocolate tart

Chocolate mousse



Dialogue, Democracy I – Shared King’s Table Style Menu

Minimum 30 guests

\$83.00 per person

Antipasto entrée:

Antipasto platter (Charcuterie, marinated olives, char-grilled vegetables)

Assorted house made dips

Australian and International cheese platter

Bread rolls, butter, crackers

Salads (choose 2 to be served with mains):

Chicken salad, chargrilled capsicum, mixed leaves, pesto dressing

Organic Quinoa salad, baby spinach, roasted vegetables, cherry tomato, raisin, parsley, feta cheese, lemon olive oil dressing (V)

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

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

Potato salad, sweet pickles, spinach (V)

Bocconcini, mixed leaf salad, balsamic reduction (V)

Main Course (Your choice of one non-vegetarian and one vegetarian):

Non-Vegetarian

Grilled Tasmanian King salmon, steamed broccolini, saffron caper sauce

Char-grilled beef tenderloin, honey glazed baby carrots, red wine jus

Mustard chicken breast, broccolini, slivered almonds, mustard seed sauce

Vegetarian

Ricotta spinach ravioli, Italian creamy tomato sauce (V)

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

Potato gnocchi, native lemon myrtle sauce, roasted seasonal vegetables (V)

Dessert:

Fresh fruit punch

Selection of mini gourmet sweets and handmade chocolates

Fresh cut seasonal fruit

(V) Vegetarian | (LD) Low Dairy | (LG) Low Gluten

Dialogue, Democracy II – Shared King’s Table Style Menu

Minimum 30 guests

\$53.00 per person

Antipasto entrée:

Antipasto platter (Charcuterie, marinated olives, char-grilled vegetables)

Assorted house made dips

Bread rolls, butter, crackers

Salads (choose 2 salads to be served with mains):

Chicken salad, chargrilled capsicum, mixed leaves, pesto dressing

Organic Quinoa salad, baby spinach, roasted vegetables, cherry tomato, raisin, parsley, feta cheese, lemon olive oil dressing (V)

Chicken Caesar salad, crispy bacon, grated parmesan, poached eggs (V available on request)

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

Black wild rice salad (V)

Main Course (Your choice of one non-vegetarian and one vegetarian):

Non-Vegetarian

Chicken Breast, steamed baby squash, green beans, rosemary mushroom sauce

Grilled barramundi fish fillet, chives potato, spicy capsicum tomato sauce, fresh coriander

Twice-cooked pork belly, caramelised bok choy, honey soy sauce, sesame (LG)

Vegetarian

Mushroom green peas risotto (V) (LG)

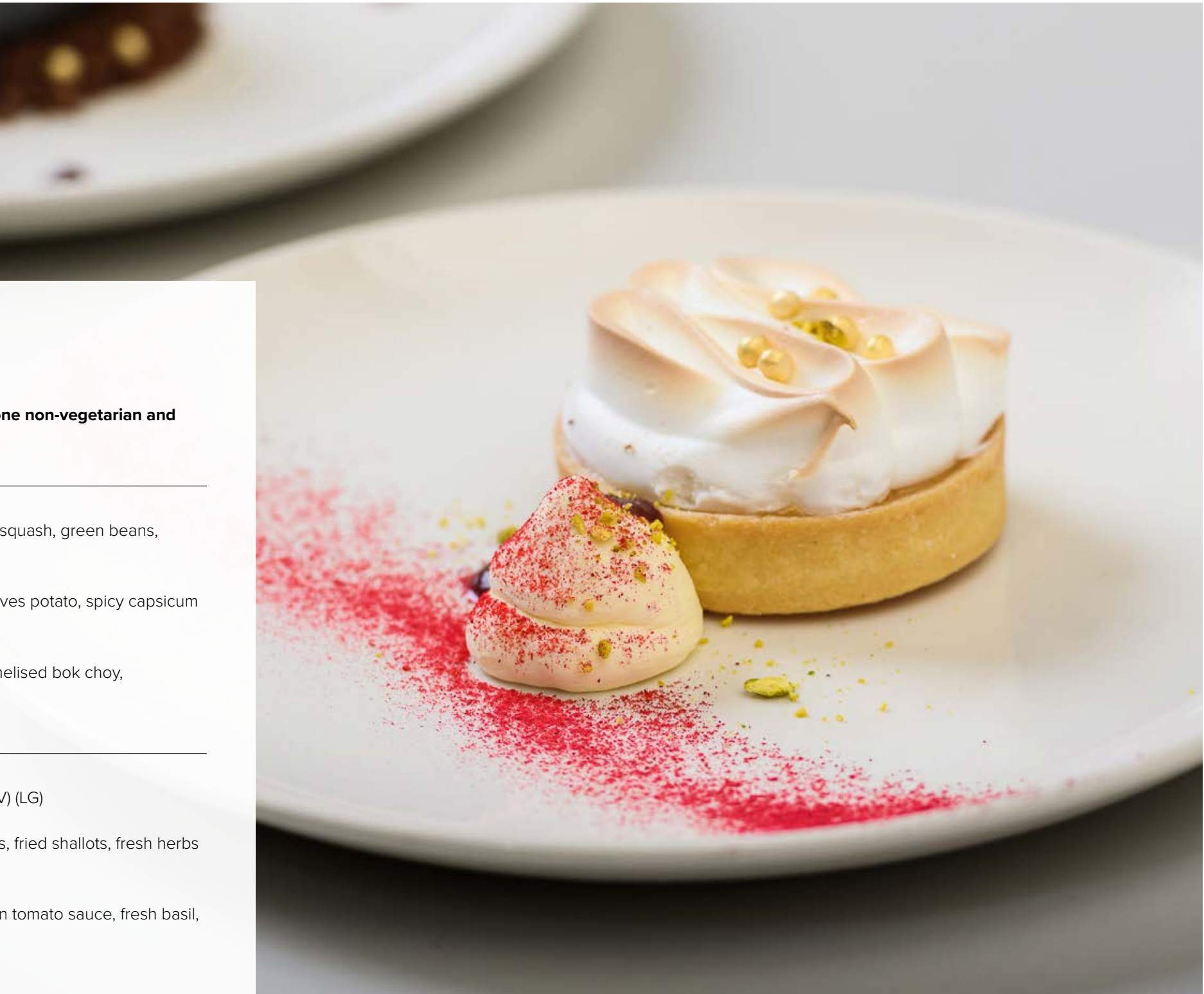
Stir-fried vegetable rice noodles, fried shallots, fresh herbs (V) (LG)

Penne, baked ratatouille, Roman tomato sauce, fresh basil, shaved parmesan cheese (V)

Dessert:

Selection of mini gourmet sweets and handmade chocolates

Fresh cut seasonal fruit



Canapés

Minimum 30 guests

Good as Gold Canapé Package

Small yellow climbing rose

\$26.00 per guest

Two cold, two hot canapés
Recommended for 1h cocktails

Sundance Canapé Package

Yellow hybrid tea rose

\$49.00 per guest

Four cold, four hot canapés
Recommended for 2h cocktails

White Diamond Canapé Package

Medium white bush, cluster floribunda rose

\$62.00 per guest

Four cold, four hot, 2 substantial canapés
Recommended for 3h cocktails

Additional cold/hot canapés
\$6.80 per item, per guest

Substantial canapés
\$9.50 per item, per guest



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Canapé Packages

Minimum 30 guests



Cold Selection

- Scallops, Szechuan dressing, crispy shallots (LD) (LG)
- Smoked salmon blinis, chive crème fraiche
- Vietnamese chicken rice rolls (LG)
- Vermicelli, vegetable rice paper rolls (V) (LG)
- 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) (LG)
- Roast beef, cherry tomato on potato rosti
- BBQ pork rolls
- Sweetcorn parmesan pinwheel (V)
- 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 (LD) (LG)
- 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 aioli (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 wagyu sliders, onion marmalade, Swiss cheese
- Mini beer battered fish, chips
- Lamb kofta, yogurt mint chutney

Dessert Selection

- Assorted macarons
- Chocolate truffles
- Handmade chocolates
- Blueberry tart
- Chocolate mousse
- Mini boutique éclairs
- Lamington cakes

Shared Platters

- (must be purchased in addition to a package)*
- Antipasto platter of cured meat, olives, roasted vegetable, dip, breads (approx. 10 guests) \$140.00
- Selection of Australian cheeses, lavosh, quince paste, dried fruit, nuts (approx. 10 guests) \$140.00

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Beverages



Sweet Haze Package

Medium pink bush, cluster flowered Floribunda rose

1 hour	2 hours	3 hours	4 hours	5 hours
\$28.00	\$33.00	\$38.00	\$43.00	\$48.00

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

Medium orange bush, large flowered Hybrid Tea rose

1 hour	2 hours	3 hours	4 hours	5 hours
\$33.00	\$38.00	\$43.00	\$48.00	\$53.00

Fleur de Lys Chardonnay Pinot Noir (South Eastern Australia)
Choice of Seppelt Chardonnay (VIC) OR Hartogs Sauvignon Blanc (WA)
Choice of Seppelt Shiraz (VIC) OR Hartogs Cabernet Merlot (WA)
Asahi, Bentspoke Barley Griffin, Bentspoke Easy (mid strength), Carlton Draught and Cascade Premium Light
Soft drinks, chilled juice and mineral water

Golden Celebration Package

Medium yellow Shrub rose

1 hour	2 hours	3 hours	4 hours	5 hours
\$40.00	\$45.00	\$50.00	\$55.00	\$60.00

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)
Salinger Select Cuvée NV (Multi Regions)
Asahi, Bentspoke Barley Griffin, Bentspoke Crankshaft, Carlton Draught, Little Creatures Pale Ale, Stella Artois,
Cascade Premium Light

Beverages

Continued

Soft drinks, chilled juice and mineral water

Twice in a Blue Moon Package

Medium mauve bush, large flowered hybrid tea rose

1 hour	2 hours	3 hours	4 hours	5 hours
\$55.00	\$60.00	\$65.00	\$70.00	\$75.00

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

Small pink ground cover rose

1 hour	2 hours	3 hours	4 hours	5 hours
\$8.50	\$11.00	\$13.50	\$16.00	\$18.50

Soft drinks, chilled juice and mineral water

Beverage On-Consumption/Bar Tab/Cash bar

Minimum \$600.00 spend per every 50 guests

Sweet Haze beverage package wines \$38.00 per bottle

Mama Mia beverage package wines \$48.00 per bottle

Golden Celebration package wines \$58.00 per bottle

Additional wines and pricing available upon request

Cascade Light	\$7.00 per bottle	Little Creatures Pale Ale	\$10.50 per bottle
Carlton Draught	\$8.00 per bottle	Bentspoke Easy (mid-strength)	\$8.00 per can
Bulmers Apple Cider	\$9.00 per bottle	Bentspoke Barley Griffin	\$11.00 per can
Asahi	\$10.00 per bottle	Bentspoke Crankshaft	\$14.00 per can
Stella Artois	\$10.00 per bottle	House Pour	\$10.50 per nip
Corona	\$10.00 per bottle	Premium spirits	\$15.50 per nip
Fat Yak	\$10.00 per bottle	Soft drinks/chilled juices	\$4.50 per glass

Supplements or substitutions for packages are possible, please discuss options with your event coordinator.



Other Information

Audio-visual

For audio-visual equipment hire & service for your event, we recommend using Event Audio Visual Services (EAVS). EAVS are the preferred AV supplier at Old Parliament House, are fully heritage trained and have an in-depth knowledge of this iconic venue.

For audio visual equipment in King’s Hall and the House of Representatives Chamber, please enquire with your Event Coordinator for prices for the in-house system.

From a simple microphone or TV hire right through to full AV production services, EAVS friendly & professional team will take care of your technical requirements.

Thinking of live streaming or video recording your event? Web-streaming is another service provided by EAVS and they can tailor an event package for you.

For further information on any of their services or to obtain a competitive quote, please contact EAVS on (02) 6200 5900 or email info@eavs.com.au

Accommodation

Doma Hotels is the largest hotelier in Canberra’s Parliamentary district and is a preferred partner of RA for accommodation. If you have accommodation requirements for your event our event coordinators would be happy to include this in your quote.

Other suppliers

Restaurant Associates at Old Parliament House use many reliable suppliers that we recommend for a wide range of event services, from theming/decoration, flowers, music, photography etc. Please contact your event coordinator with the details of your requirements, and we would be more than happy to provide a suggestion for you.



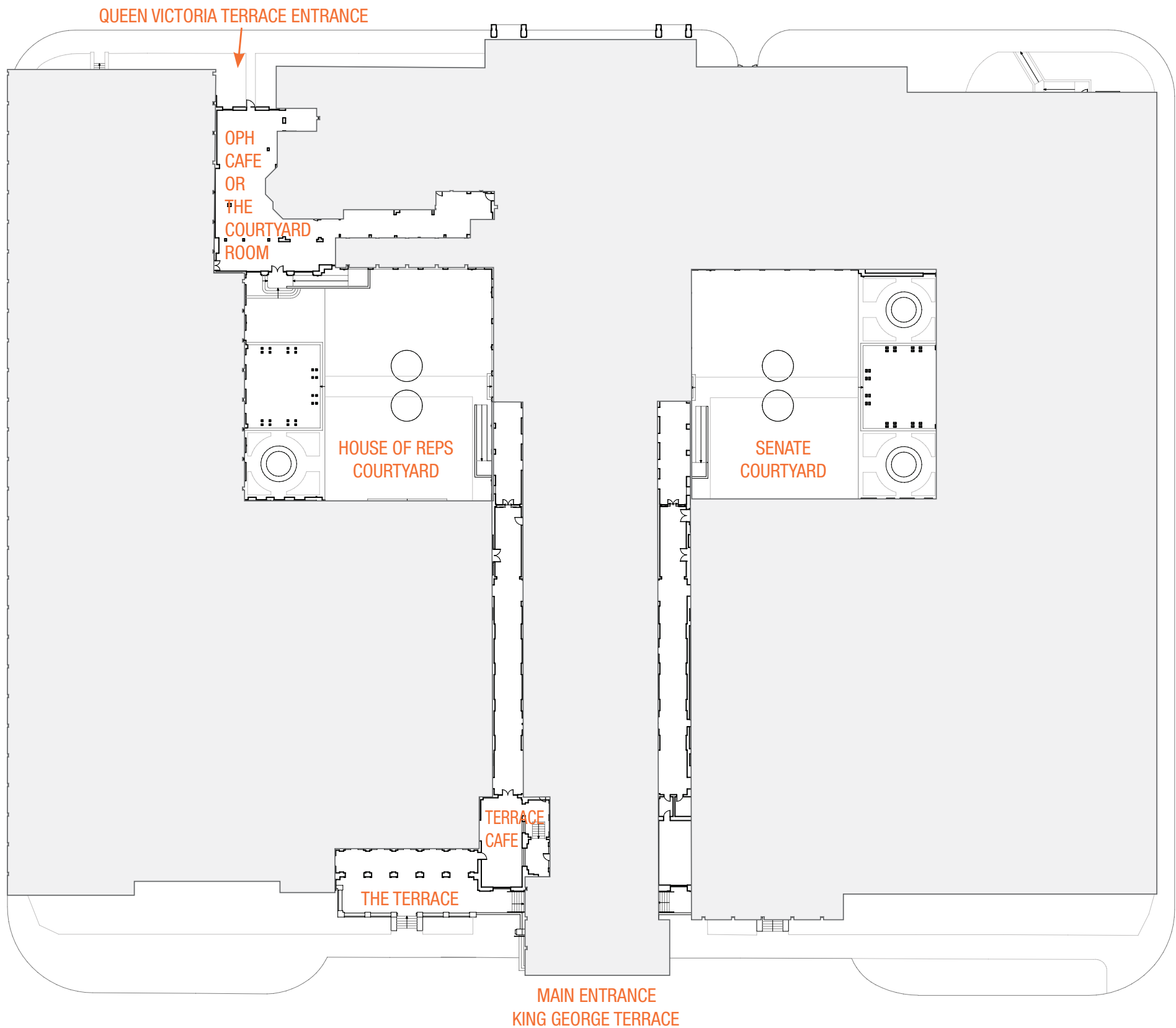
Capacity Chart



	Cocktail	Theatre	Banquet	Caberet	Boardroom	U Shape	Classroom	Hollow Square	Café
Full Members’ Dining Room 56.1 x 12	500	350	400	240	55	-	-	-	250
Members’ Dining Room 1 17.4 x 12.4 x 3.4	140	130	80	64	40	40	30	50	40
Members’ Dining Room 2 24.7 x 11.2 x 4.7	240	230	180	150	50	50	80	55	-
Members’ Dining Room 3 14 x 12.4 x 3.4	120	110	70	56	30	30	20	40	30
Members’ Bar 7.6 x 3 x 3.4	65	30	20	16	20	20	12	-	-
Secretariat 6.5 x 6.4 x 2.3	30	20	10	8	10	10	6	12	15
Private Dining Room 1 (half) 6.5 x 8.45 x 2.6	40	30	20	16	15	15	12	20	25
Private Dining Room 1 16.7 x 8.45 x 2.6	130	100	80	64	40	40	30	46	42
Private Dining Room 2 17 x 6.1 x 3.3	95	70	60	48	45	45	25	45	30
Hoi Polloi	150	70	50	40	40	25	20	24	40
King’s Hall	500	180	210	-	-	-	-	-	-
House of Representatives Chamber	-	128 46	-	-	-	-	-	-	-
Senate Chamber	-	106 46	-	-	-	-	-	-	-
House of Representatives Courtyard	440	200	160	-	-	-	-	-	-
Senate Courtyard	440	200	160	-	-	-	-	-	-

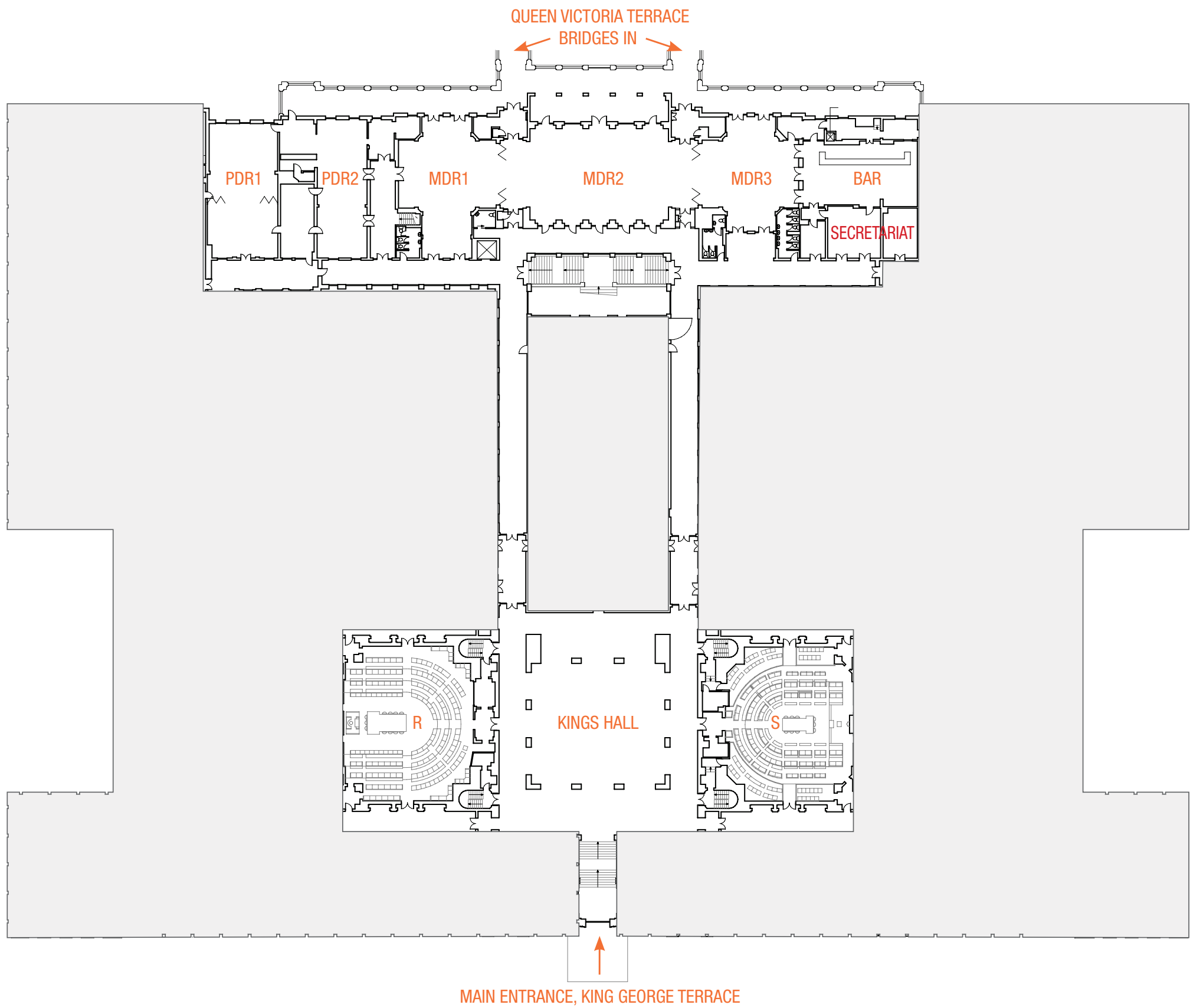
Capacity & Floorplans

Lower Floor



Capacity & Floorplans

Main Floor



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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