



NSW Parliamentary Catering Services

FUNCTION & EVENT PACKAGES

2019 - 2020



SOURCING OF FOOD

NSW Parliament recognises the importance of sourcing ethical and sustainably produced foods. Every effort is made to source local NSW produce from suppliers who conduct sustainable farming practises.

Origins of produce include:

Pork - Byron Bay

Lamb - Armidale

Venison - Mandagery Creek

Poultry - Minchinbury and Llandilo

Diary - Riverina in Southern NSW

Fruit & vegetables - Windsor, Freemans Reach, Horsley Park, Gunnedah and Kemp's Creek

Guide to dietaries listed on the menu:

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



DINING AT NSW PARLIAMENT



EXECUTIVE CHEF

NSW Parliament Catering is led by celebrated Executive Chef, **Vanessa Harcourt**.

Vanessa, embraces the opportunity to prepare fresh, seasonal food from locally sourced and sustainable suppliers.

Among the many local delicacies on her menus, you may find Central Coast figs and finger limes, Clarence River prawns and tasty Leppington burrata.

Vanessa's modern Australian cuisine is inspired by over 20 years' experience.

Supported by her talented culinary team, the exceptional quality dishes are curated to showcase a wide variety of premium produce sourced from local farmers.

Discover the flavours of New South Wales

CONFERENCE PACKAGES

FULL DAY CONFERENCE \$75.00 pp*

Morning tea

Your selection of two items

Working style lunch

Your selection of one standard lunch package

Afternoon tea

Your selection of two items

HALF DAY CONFERENCE \$55.00 pp*

Morning tea or afternoon tea

Your selection of two items

Working style lunch

Your selection of one standard lunch package

MORNING OR AFTERNOON TEA \$19.00 pp*

Your selection of two items

INCLUSIONS

Freshly brewed tea & coffee

Jugs of orange & apple juice and chilled water

*Minimum guests 30

OPTIONAL UPGRADES

Deluxe lunch package - \$10.00 per person

Additional break items from - \$4.50 per piece

Whole fruit basket - \$15.50 serves 10

Sliced fresh fruit platter - \$52.00 serves 10

Vegetable crudités & dips - \$52.00 serves 10

Classic Sushi collection - 40 pieces (GF)
- \$80.00 serves 8

Premium Sushi collection - 64 pieces (GF)
- \$130.00 serves 12

Artisan cheese platter - \$150.00 serves 10

MORNING TEA & AFTERNOON TEA ITEMS

Byron bay twin pack cookies (GF available)	Homemade Scones with homemade jam and cream
Salted caramel macaroon (GF)	Banana bread with honeycomb butter (GF)
Mini muffin filled with caramel	Raw caramel, chocolate and peanut slice (VE, GF, DF)
Strawberry milkshake snack pack – Strawberries, yoghurt balls, cranberries, blueberries, sultanas (GF, NF)	Assorted Danish pastries
Mixed nut snack pack – peanuts, almonds, cashews and brazil nuts	Berry bliss ball coated in dark chocolate, goji berry (GF)
Power mix snack pack – roast almonds, pistachio kernels, cranberries, flame raisins, macadamias, sunflower seeds, pepitas and milk chocolate	Chocolate croissant
	Almond croissant
	Spinach frittata (GF, V)

STANDARD

Option 1

Vegetable Rice paper rolls (VE)	Prawn Rice paper rolls (GF)
Lemongrass pulled pork, Thai coleslaw, shallots coriander and mixed lettuce on a baguette	Chicken and glass noodle larb salad
	Vanilla and blackberry panna cotta (GF)

Option 2

Salad of Balsamic roast root vegetable and goats cheese (GF)	Spicy chick pea turnover with turmeric yogurt (VE)
Italian Club – Double smoked ham, sopressa salami, herb mayo, basil, tomato, provolone lettuce	Lemon herb chicken skewers and rice (GF)
	Portuguese tarts

Option 3

Smoked Salmon finger sandwiches	Soft herb salad with a lemon dressing (GF, VE)
Chicken and lemon thyme sandwiches (GF)	Vegan linseed crisp bread (GF, VE)
Quinoa, roast pumpkin, raw zucchini and spinach salad with Kombucha dressing (GF, VE)	Berry bliss ball coated in dark chocolate, goji berry (GF)

DELUXE

Optional Upgrade Packages

Ploughman's style

Black forest smoke house leg ham (GF)	Balsamic Pickled onions
Dijon, seeded and hot English mustard	Smokey tomato relish (GF)
Handmade pork terrines (GF)	Rustic sourdough bread
Mini Cornish pasties	Vine ripened tomato and onion salsa (GF)
Cloth bound aged cheddar (GF)	Mini Lemon meringue pie

Mediterranean Feast

Vine leaves (VE, GF)	Fatoush salad (V)
Lamb Kibbeh	Labneh and cauliflower salad (GF)
Pumpkin Kibbeh (V)	Chargrilled Lebanese bread (V)
Baba ghanoush (VE)	Sweet date fingers
Hummus (VE)	and almond crescents

Light and Fresh

Poached salmon pearl barley and peas (GF)	Vegan linseed crisp bread (VE, GF)
Quinoa, roast pumpkin, raw zucchini and spinach salad with Kombucha dressing (VE, GF)	Kimchi cabbage (VE, GF)
Chicken and thyme finger sandwiches	Seasonal fruit plate (VE, GF)
Soft herb salad with a lemon dressing (VE, GF)	Bitter Dark chocolate and goji berry shards (VE, GF)
	Apricot protein balls (VE, GF)

LUNCH & DINNER PACKAGES

2 COURSE PLATED LUNCH \$67.00 pp*

3 COURSE PLATED LUNCH \$77.00 pp*

2 COURSE PLATED DINNER \$72.00 pp*

3 COURSE PLATED DINNER \$82.00 pp*

INCLUSIONS

Freshly brewed tea & coffee
and chilled water for the table

*Minimum guests 30

OPTIONAL EXTRAS

Alternate meal service - \$5.50 pp for 1 course,
\$7.00 pp for 2 courses, \$8.50 pp for 3 courses

Artisan cheese platter - \$150.00 serves 10

Crew meal (main only) - \$30.00 pp

Cakeage - \$1.50 pp

Printed souvenir menu card with gold embossed
Parliament House Crest - \$4.00 per card

Printed place cards with gold embossed
Parliament House Crest - \$2.00 per card



ENTREE

House made labneh rolled in pistachios served on pumpkin hummus with spiced baby carrots, red elk and marigolds (GF, V)

Smoked salmon goats cheese roulade with pickled green apple and celery salad, Yarra Valley salmon roe and bronze fennel (GF)

Wagyu beef bresaola with porcini cream, pickled mushrooms and kipfler potato salad (GF)

Green tea soba noodle salad with wakame seaweed edamame beans, sesame eggplant (VE)

Smoked Ocean Trout served with spiced eggplant, turmeric potatoes and peanuts (GF)

Fresh Crab timbale with a cucumber gazpacho salsa (GF)

Tasting plate – San Daniele prosciutto, duck liver pate, piccalilli, grissini, parmesan and bread shards

MAIN

Salmon fillet with a Provencale tomato sauce, on crushed herb/olive potatoes, top with shredded zucchini

Beef fillet served on a sweet potato and thyme mash, chimichurri salsa, sauce Marsala, eschalot (GF)

Free range Chicken breast, cauliflower cream, radish, corn and parsley salad, with a crisp parmesan wafer (GF)

Slow cooked Lamb rump with a pomegranate glaze, smokey eggplant puree, cherry tomato, mint, parsley, sumac, radish and pomegranates (GF)

Barramundi fillet, leek and potato mash, with an enoki, parmesan chive salad (GF)

Confit of Duck Maryland with caramelized poached pear and kale, lemon, black truffle pecorino, cabbage and chestnuts (GF)

Sweet potato and eggplant bake, topped with a creole tomato salsa and artichoke salad (VE, GF)

DESSERT

Salted caramel and honey mousse with crispy banana, Belgium chocolate (GF)

Vanilla bean, honey and blackberry Panna cotta topped with meringue kisses (GF)

Lemon meringue pie with blueberry swirl ice-cream

Chocolate, hazelnut and honey parfait with a salted caramel sauce

Lightly spiced vanilla bavaresis with poached seasonal fruit and brandy snap shard (GF)

Triple cream brie served with fruit bread and muscatels

Handmade Petit fours plate – blackberry and white chocolate tart, macaron, biscotti and a chocolate truffle

CANAPÉ PACKAGES

STANDARD \$33.00 pp*

Designed for two hours

PREMIUM \$39.00 pp*

Designed for two hours

DELUXE \$43.00 pp*

Designed for two hours

*Minimum guests 30

OPTIONAL EXTRAS

Additional canapé items from \$5.00 per piece

Substantial Items - \$5.50 per piece

- Potted Snapper pies with a little truffle oil
- Milly hill lamb cutlets with mint sauce (GF)
- Pumpkin and spinach kibbi (VE)
- Lobster and prawn sliders
- Wagyu beef cheese burgers

Petit Fours \$3.50 per piece

- Mini ice-creams dipped in chocolate (GF)
- Chocolate opera (GF)
- Brandy snap cones
- Mini cannoli filled with lemon ricotta





STANDARD

Rice paper rolls with soy and mint (VE, GF, DF)

Chicken and leek pie with smokey tomato relish

Kale and onion Pakora with a mint, cucumber and yoghurt dipping sauce (GF, V)

Duck spring rolls with spicy plum dipping sauce

Clarence prawns with a spicy mayonnaise dipping sauce (GF, DF)

Scallop and shiitake har gow with a sake mirin dipping sauce

Crispy olives stuffed with feta (V)

PREMIUM

Clarence River prawns with a spicy mayonnaise dipping sauce (GF)

Peking duck rolls with hoi sin sauce tied with a chive (DF)

Vegetable samosa (V)

Homemade prawn toast with saffron aioli

Artichoke, black truffle and parmesan tart

Edamame, Wakame seaweed sushi (VE, GF)

Lady finger – filo pastry fingers filled with beef

DELUXE

Grilled sea scallops with white miso and black sesame seeds

Peking duck rolls with hoi sin sauce tied with a chive

Pea and parmesan croquettes (V)

Yellow fin tuna nigari (GF)

Spicy chickpea moons with turmeric yoghurt dipping sauce (VE)

Fish taco – crispy barramundi with BBQ corn and chipotle mayonnaise

Mini pork bun bites

HIGH TEA PACKAGES

HIGH TEA PACKAGE \$50.00 pp*

SAMPLE MENU

Sweet

Vanilla panna cotta & raspberry tarlet
Homemade summer berry macaroons
Chocolate cup filled with
whipped coffee cream
Date & nutmeg soda scones with whipped
cream and homemade berry jam
Caramelised banana topped with whipped
cream & caramel popcorn
Homemade mini lamington

Savoury

Baked black truffle and goats cheese tart
topped with an artichoke salsa
Smoked blini topped with cream cheese,
capers and dill
BBQ baby corn with miso butter
dipping sauce
Mini Cornish pasty
Chicken & celery finger sandwiches

*Minimum guests 30

OPTIONAL EXTRAS

Additional break items from - \$4.50 per piece
Whole fruit basket - \$15.50 serves 10
Sliced fresh fruit platter - \$52.00 serves 10
Vegetable crudités & dips - \$52.00 serves 10
Artisan cheese platter - \$150.00 serves 10

HIGH TEA AT STRANGERS' RESTAURANT

High Tea is held every Friday at Strangers' Restaurant
between 12:00 pm to 2:00 pm

The items served are subject to seasonal changes
and may vary from the sample menu above.

Bookings can be made online via the parliamentary catering website.
www.parliamentarycatering.com.au

GUIDED TOURS

Free guided walking tours are available on Monday and Friday.

These tours allow you to explore the historic building and
witness where history is made. Bookings are recommended,
please contact the Legislative Assembly on 02 92303444.



BREAKFAST PACKAGES

SIT-DOWN BREAKFAST \$42.00 pp*

Share platter - your selection (one per table - serves 10)

Seasonal Fruit plate - melons, grapes, pineapple and strawberries (GF, V, VE, DF)
Assorted mini Danishes - cinnamon swirl, chocolate twist, vanilla custard Danish (V)

Entrée - your selection (one per person)

Potted Yoghurt with cinnamon apple and honey Granola (V)
Bircher muesli, grated apple, yoghurt, vanilla, cinnamon and cranberries (V)

Main - your selection (one per person)

Black forest smoked house bacon, slow cooked eggs, paprika Beans with Greek yoghurt with fresh parsley and spinach (GF)
Sautéed mushrooms, slow cooked egg, served on rye with fresh lemon ricotta and parsley (V)

Inclusions: Freshly brewed tea & coffee,
jugs of orange & apple juice & chilled water

NETWORKING CANAPE BREAKFAST \$34.00 pp*

Your selection of four items

Bacon and slow cooked egg slider with spinach, Smokey tomato chutney
Potted Yoghurt with cinnamon apple and cinnamon crumb (V)
Bircher muesli (V)
Croque monsieur fingers - double smoked ham, gruyere cheese, Dijon mustard
Mini Smoked salmon Bellini with chives and salmon roe
Berry frappe with yoghurt and chia seeds (V, GF)
Churros with chocolate dipping sauce
Greek yogurt topped with local honey and granola (jars) (GF,V)

Inclusions: Freshly brewed tea & coffee,
jugs of orange & apple juice & chilled water

*Minimum guests 30

OPTIONAL EXTRAS

Additional break items from - \$4.50 per piece
Whole fruit basket - \$15.50 serves 10
Sliced fresh fruit platter - \$52.00 serves 10
Vegetable crudités & dips - \$52.00 serves 10
Artisan cheese platter - \$150.00 serves 10

BEVERAGE PACKAGES

STANDARD

2hr Beverage Package - \$24.00 pp*

3hr Beverage Package - \$32.00 pp*

4hr Beverage Package - \$39.50 pp*

Inclusions:

Moore's Creek N/V Sparkling Brut (Hunter Valley, NSW)

NSW Parliament Carillion Sauvignon Blanc Chardonnay
(Orange, NSW)

NSW Parliament Tyrrell's Shiraz (Hunter Valley, NSW)

Tooheys New, NSW

Hahn Premium Light, NSW

Orange Juice, mineral water & soft drinks

PREMIUM

2hr Beverage Package - \$29.50 pp*

3hr Beverage Package - \$37.00 pp*

4hr Beverage Package - \$44.50 pp*

INCLUSIONS

Peterson House N/V Sparkling Gateway
(Hunter Valley, NSW)

NSW Parliament Tyrrell's Semillon
(Hunter Valley, NSW)

NSW Parliament Shiraz Viognier
(Orange, NSW)

Pittwater Bitter, NSW

4 Pines Pale Ale, NSW

Hahn Premium Light, NSW

Orange juice, mineral water & soft drinks

*Minimum guests 30



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.

The Full Day Conference Package is based on a maximum of 8 hours and the Half Day Conference Package is based on a maximum of 5 hours. For functions outside of these hours, additional charges may apply.

NSW Parliament practises the responsible service of alcohol.

Corkage fee: Wine - \$11.00 per person,

Wine and beer - \$17.00 per person

10% surcharge applies on the total spend for Saturday and 15% surcharge for Sunday.

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

Dietary requirements must be provided 10 days prior to the event.

Our menu may contain allergens as all food is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen-free.

PARKING

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

For your convenience, parking is located at the following locations:

Wilson Parking: 131 Macquarie Street, Sydney

Ph. 02 8912 4900

Metro Parking: 8 Hospital Road, Sydney

Ph. 02 9223 1166

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

Ph. 02 9232 6165

USE OF CAMERAS & VIDEO RECORDING EQUIPMENT

Use of cameras and video recording equipment is only permitted within the function room.

ADVERTISING & ENDORSEMENT

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

BELLS AND YELLOW LIGHTS

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

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

ENTERTAINMENT

All entertainment contractors must be approved by Parliament Catering. Sound levels will be managed by the venue.

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 - 4:00pm Monday to Friday.

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

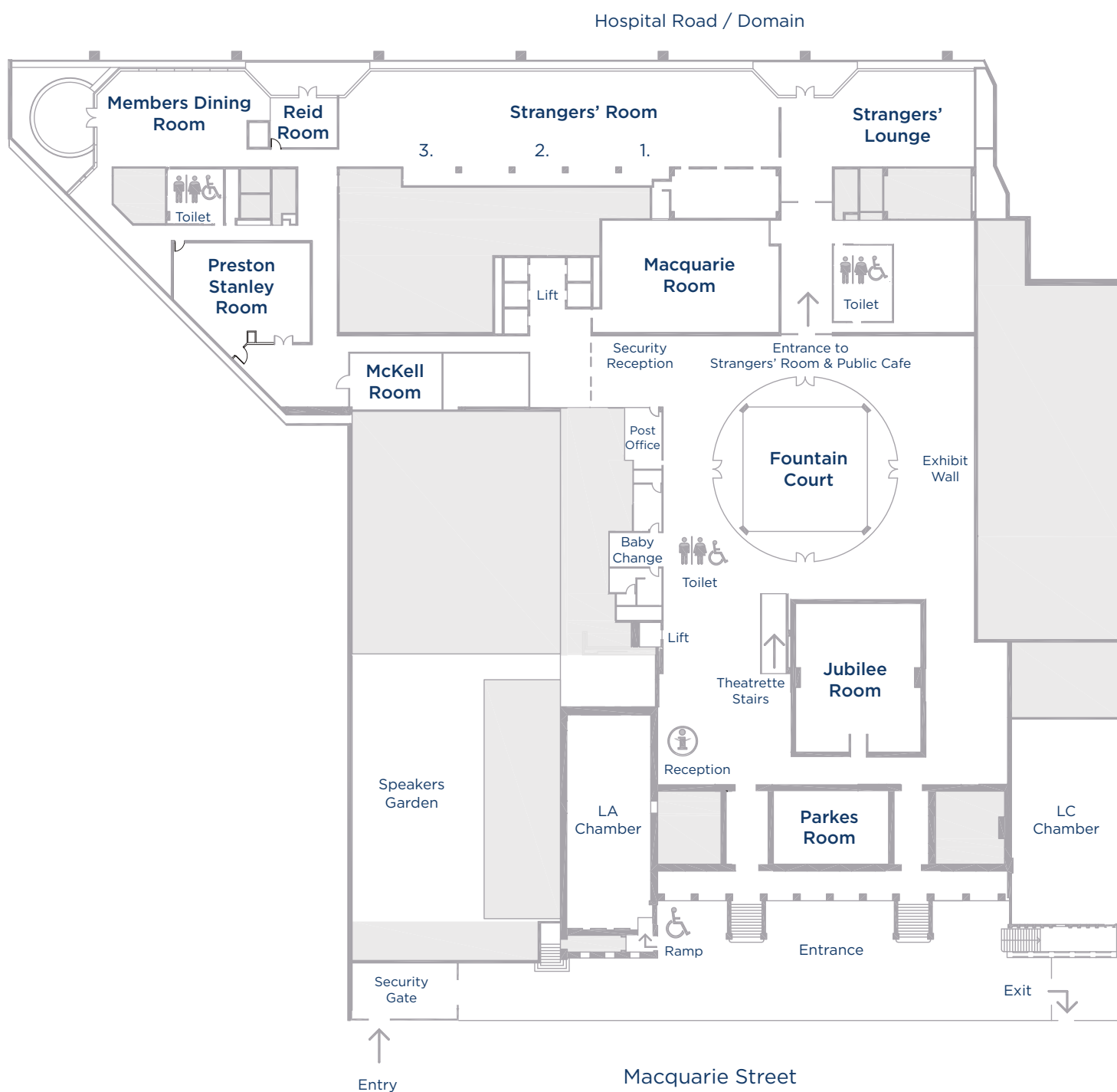
PARLIAMENT GIFT SHOP & POST OFFICE

Parliament Public Café and Gift Shop
Open Monday to Friday 9:30 am to 4:00 pm

Parliament Post Office
Monday to Friday 9:00 am to 5:00 pm



NSW PARLIAMENT FLOOR PLAN





CAPACITIES & HOURLY ROOM HIRE RATES

Name of Room	Capacity		Business Hours Monday - Friday 8:00am - 5.30pm	After Hours Monday - Friday 5.30pm - 11.30pm	Weekends Saturday & Sunday 8:00am - 11:30pm
Reid Room	Banquet 20 Boardroom 16 U-shape 14	Cabaret 14 Cocktail 35 Theatre 20	\$150	\$700	\$700
McKell Room	Banquet 20 Boardroom 22 U-shape 18	Cabaret 14 Cocktail 35 Theatre 30			
Parkes Room	Boardroom 10	Cocktail 20			
Preston Stanley Room	Banquet 60 Boardroom 40 U-Shape 30	Cabaret 42 Cocktail 90 Theatre 80	\$200	\$700	\$700
Members' Dining Room	Banquet 80 Boardroom 44 U-shape 32	Cabaret 50 Cocktail 100 Theatre 70			
Jubilee Room	Banquet 50 Boardroom 36 U-shape 25	Cabaret 35 Cocktail 90 Theatre 80			
Strangers' Room	Banquet 300 Boardroom 80 U-shape 60	Cabaret 240 Cocktail 800 Theatre 500	\$400	\$700	\$700
Theatrette*	Theatre 160	Cocktail 80	\$200	\$700	\$700
Fountain Court*	Banquet 100 Cocktail 200	Cabaret 70 Theatre 100	\$400	\$800	\$800

Room hire is charged per hour.
Minimum of two hour room hires applies
Room hire begins from when the first person is granted access to the building to when the last non Parliamentary personnel has departed.
Additional conditions of room hire are covered in the terms & conditions.
Room hire is inclusive of security provided by NSW Special Constables.
Minimum numbers and minimum spends apply.
Terms and conditions apply.



BanquetCabaretBoardroomCocktailU-shapeTheatre

*The Theatrette and Fountain Court are on request basis and require the Presiding Officers approval.



New South Wales Parliament,
6 Macquarie Street Sydney NSW, 2000 Australia
www.parliamentarycatering.com.au