



# Function Packages

*Old Parliament House*

**RA**



Catering for occasions 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 equals the status of the iconic building that is Old Parliament House.

Our talented chefs are focused on creating exquisite and memorable culinary experiences with a passion that goes beyond creativity and innovation

In keeping with this vision, our chefs have designed a menu that is locally sourced, organic and seasonal. Wherever possible, we source our ingredients from this region and from those who produce with heart and soul and are true to our shared commitment of looking after the earth that feeds us.

Our RA team will take care of all of your needs in both the lead up to, and execution of, your event ensuring a seamless and professional occasion that has been specifically curated for you.

# Breakfast

minimum 30

## Networking

### \$43.00 per guest

Served roaming or from grazing stations, perfect for networking and keeping it on the go

Non-traditional Bircher muesli, rhubarb, oat milk (GF) (VG)

Freshly baked Danishes and pastries

Seasonal fruit platter

Heirloom tomatoes, spinach, basil, buffalo mozzarella, mini croissant (V)

Served with Lonsdale Roasters filtered coffee, T2 teas, juice and chilled spring water

## Plated

### \$54.00 per guest

Select one  
Breakfast pot, pre-set per person for arrival

Select two  
Share platters, pre-set per table for arrival

Select one  
One plate or poke bowl, served on commencement

Served with Lonsdale Roasters filtered coffee, T2 teas, juice and chilled spring water

## Breakfast Selection

### Breakfast Pots

Poached seasonal fruit, honey yoghurt, granola

Slow cooked Batlow apples, vanilla custard, almond crumble

Bircher muesli, rhubarb, oat milk (GF) (VG)

Arroz con leche, grilled pineapple, coconut (GF)

Chia, coconut yoghurt, mango (DF) (GF)

### Platters

Wild-flower and Sonoma breakfast breads, artisan spreads

Freshly baked Danishes and pastries

Seasonal fruit platter

### Plates and poke bowls

Scrambled eggs, wild mushrooms, thyme tomato, sautéed spinach (GF)

Grilled banana bread, whipped Nutella, pistachios (V)

Banana pancakes, crisp bacon, maple syrup (V)

Chocolate chip pancakes, macerate berries, Chantilly (V)

Okonomiyaki, shaved Pialligo estate leg ham

Poached free range eggs, bacon, house made baked beans, grilled Turkish bread

Avocado, Meredith goat cheese, preserved lemon, cherry tomatoes, sourdough (V)

Poached egg, truffled mushroom, spinach, gruyere croissant (V)

Cold smoked Huon salmon, poppy seed bagel, chive creme fraiche, preserved zucchini

Corn and zucchini fritter, Persian feta, herb and pea salad (V)

Baked free range eggs - shakshuka style, confit onion, vine ripped tomato, hash brown (V) (GF)

Compressed watermelon poke bowl, preserved radish, edamame, togarashi (VG)



# Conference

minimum 30

## Conference Packages

### Half day / Four hours

**\$80.00 per guest**

8.00am - 12:00pm or 1:30pm - 5:30pm

Dedicated event supervisor for four hours

Morning or Afternoon tea selections, three items

Served with Lonsdale Roasters filtered coffee, T2 teas, juice and chilled spring water

Notepads, pens, bowls of whole seasonal fruit, mints

### Half Hour post conference networking package

**\$38.00 per guest**

Chefs selection of two canapes

Half hour Delegate beverage package

(this 30 minute networking package is only available with a full or half day conference package)

### Full day

**\$95.00 per guest**

9.00am - 5.00pm or 8.00am - 4.00pm

Dedicated event supervisor for eight hours

Morning tea, select three items

Ploughmans lunch or Gourmet Grazing lunch

Afternoon tea, select three items

Served with Lonsdale Roasters filtered coffee, T2 teas, juice and chilled spring water

Notepads, pens, bowls of whole seasonal fruit, mints, hand sanitiser

## Morning & Afternoon Tea Selection

Please select three items served with Lonsdale Roasters filtered coffee, T2 teas, juice and chilled spring water

### Sweet selections

Buttermilk scones, house made jam, whipped cream

Freshly baked petit Danishes

Lamingtons

Freshly baked petit muffins

Freshly baked cookies

Pineapple and watermelon skewers, hung yoghurt (V) (GF)

Kiwi, apple and berry salad, mint, and passionfruit dressing (VG) (GF) (DF)

Chocolate brownie (GF)

Freshly baked donuts

### Savoury selections

Freshly baked spinach and feta scrolls

Flo's pumpkin scones, wattle seed butter and jam

Red pepper, goats cheese tart, rocket pesto

Truffled mushroom and thyme arepa (GF)

Shaved leg ham, cheddar, sourdough toasties

Heirloom tomatoes, spinach, basil, buffalo mozzarella, mini croissant (V)

Lamb cigars, pomegranate

Roasted beef, Swiss cheese, sundried tomato, mini bagel



# Conference cont.

minimum 30

## Lunches

### Gourmet grazing

Your selection of:  
Three sandwich fillings  
One salad  
One platter

### Ploughmans grazing

Artisan local smoked and cured meats, country style ham, smoked salmon, smoked chicken, lonzo, bresaola, prosciutto  
Free range Greendale farm eggs  
Artisan breads and rolls  
Local preserved vegetables, pickles, chutneys  
Your selection of two salads

### Sandwich fillings

Selection of wraps, sandwiches, baguettes, bagels  
Coronation chicken, green leaves  
Egg salad, pickled jalapeno, cucumber  
Roasted Gippsland beef, balsamic onion jam, lettuce  
Baba ghanoush, falafel, sumac, spinach, tahini (VG)  
Poached chicken, walnut, celery, grain mustard  
Pastrami, organic sauerkraut, Swiss cheese  
Grilled vegetables, feta, semidried tomato, pesto (V)  
Chicken schnitzel, chipotle aioli, carrot slaw  
Smoked turkey, triple brie, cranberry chutney  
Smoked salmon, chive, baby spinach, horseradish  
Italian salami, Swiss cheese, pickles

### Salads

Roasted beetroot, orange, Persian feta, pumpkin seeds (V)  
Classic potato salad, bacon, sour cream, grain mustard, pickles  
Tandoori chicken, roasted capsicum, yoghurt raita, cucumber (GF)  
Dukkha cauliflower, quinoa, organic lentils, parsley, mint, pomegranate (GF) (VG)  
Rare roast beef salad, soba noodles, Ponzu dressing, toasted sesame seeds  
Miso rubbed salmon, Camargue red rice, mizuna, avocado (GF) (DF)



## Conferencing additions

Barista coffee	Price on application
Dedicated barista for four hours	
Coffee charges are additional on the day	
Power bars and protein balls (per item)	\$5.00

(VG) Vegan | (V) Vegetarian | (DF) Dairy Free | (LG) Low Gluten

# Grazing Station



## Platters

*minimum 10 guests*

Platters are only available as an add-on to a food package.

### **Dips and crudities** **\$ 6.00pp**

Selection of dips - hummus, beetroot hummus, babaghanoush, olive tapenade, roasted capsicum and cashew, beetroot and feta, pumpkin, chilli and cumin. Crisp vegetables, lavosh, rice crackers

### **Fresh seasonal fruit** **\$ 8.00pp**

Seasonal selection

### **Hot platter** **\$12.00pp**

Assorted quiches, vegetable spring rolls, vegetable samosa with cumin yoghurt dressing, tomato and prosciutto pizzetta or tomato and feta with basil oil

### **Local artisan cheese** **\$15.00pp**

Selection of artisan cheese, white, blue and hard cheese, Pecora Dairy, Jamberoo blue, L'Artisan Cheese, Organic Fermier, Milawa Cheese Co, Gogh's Bay Brie with lavosh, dried fruit, quince paste

### **Local charcuterie platter** **\$18.00pp**

Country style ham, smoked salmon, smoked chicken, Lonzo, bresaola and prosciutto. Preserved and pickled vegetables, local olives, artisan breads, lavosh, rice crackers

(VG) Vegan | (V) Vegetarian | (DF) Dairy Free | (LG) Low Gluten

# Canapés

minimum 50

## Two hour package \$55.00

Six savoury canapés

## Three hour package \$75.00

Six savoury canapés, one substantial canapés, one dessert canapé

## Four hour package \$95.00

Eight savoury canapés, two substantial canapés, one dessert canapé

## Savoury canapés

### Cold canapés

Blini, hot smoked alpine trout, shiraz caviar

Compressed cucumber, whipped cashew cream, Davidson plum pearls (VG) (GF)

Tuna tartare, yuzu, seaweed, black sesame seeds (GF) (DF)

Beetroot tart, candied walnuts, feta (GF)

Smoked kangaroo loin, hazelnut emulsion, wattle lavosh (DF) (GF)

Dried heirloom tomatoes, bocarones, olive dust, sourdough crisp

Coronation chicken, dried apricots, almond sable (GF)

Duck paté, crisp citrus, lemon thyme, savory cone

### Hot canapés

Native spiced calamari, citrus a oli

Chorizo, manchego, guindilla jaffles

Thyme gougere, comte and caramelised onion cream (V)

Duck, quince, star anise pithivier

Seared scallops, corn cream, chilli oil (GF) (DF)

Triple brie beignets, confit plum, wattle seed dust (V)

Karaage chicken, furikake, short-pickled cucumber (DF)

Mushroom and feta arancini, confit garlic (V)

Herbed lemon chickpea chips, smoked paprika, sage, romesco (LG, VG)

### Substantial canapés

Wagyu beef slider, dill pickle, Swiss cheese

Pulled pork slider, paprika slaw

Pulled jackfruit slider, preserved red cabbage, house made BBQ sauce (VG)

Albondigas, spiced vegan meatballs, smoked paprika mojo, pan rustico (VG)

Ricotta ravioli, tomato, prawn, coastal succulents

Handmade gnocchi, slow cooked lamb, tarragon, rich shiraz jus

Wagyu beef bourguignonne, pomme puree, heirloom carrots (GF)

Orzo pasta, spinach, peas, sautéed mushrooms, cherry tomatoes, chilli, EVOO (V) (DF)

## Dessert canapés

Desert lime meringue tart

Vanilla beignets, Nutella

Ricotta cannoli, crushed pistachio

Mini vegan meringue, blood orange, pistachio cream (VG, LG)

Raspberry opera

Lemon verbena panna cotta, rhubarb (GF)

Passionfruit and macadamia macaroon (LG) (V)



# Plated Lunch

minimum 50

## Two course \$70.00

Freshly baked bread rolls and butter

Your choice of one entrée and two mains served alternately OR two mains served alternately and one dessert

Served with Lonsdale Roasters filtered coffee, T2 teas and chilled spring water

## Three course \$85.00

Freshly baked bread rolls and butter

Your choice of one entrée, two mains served alternately and one dessert

Served with Lonsdale Roasters filtered coffee, T2 tea varieties and chilled spring water



### Entrée

Canberra 'Fog' cured salmon, Davidson plum, Yarra Valley caviar, lemon crème fraiche (GF)

Sumac poached prawns, cracked wheat, pomegranate, pistachio, minted yoghurt (DF)

Caesar salad - poached egg, sourdough croutons, slow cooked chicken breast, cos

Pork belly, tomato sauce, baby fennel, French radish, pork scratching, herb oil

Crisp skinned pork belly, cucumber and radish salad, black vinegar, yuzu pearls (DF)

Roasted and preserved heirloom vegetables, sheep's curd, rye crumble, red sorrel (V)

Prosciutto di Parma, heirloom tomatoes, buffalo mozzarella, aged balsamic (GF)

Smoked duck breast, celeriac remoulade, citrus vincotto

Heirloom carrot carpaccio, blood orange gel, citrus tofu (GF, VG)

### Main

Grilled pork cutlet, apple and savoy cabbage salad, rosemary jus (GF)

Grain fed chicken breast, pearl barley, burnt leek, Parmesan emulsion

12 hour braised beef cheek, red wine onions, heirloom carrots, potato puree (GF)

Roasted Murray Cod, sauce vierge, smoked mussels, sautéed kale (GF)

Braised duck leg and crisp breast, turmeric and coconut broth, lychee, greens, Vietnamese mint (GF)

Pink roasted lamb rump, chickpea fritters, green beans, romesco, roasted almonds (DF)

Heirloom tomato tarte tatin, caramelised red onion relish, edamame beans (V)

Potato gnocchi, slow cooked shallots, king mushrooms, Swiss chard, lemon burnt butter (V)

Saffron roasted cauliflower, pickled golden raisin, pistachio tarator (V) (GF)

Beetroot and ricotta ravioli, walnuts, roasted beets, kale, thyme butter (V)

### Dessert

Buttermilk panna cotta, mandarin textures, lemon grissini (V)

Baked cheesecake, strawberry-mint salad, bitter chocolate gel (V)

Poached pear, brioche French toast, mulled wine sauce, cinnamon cream cheese semi freddo (V)

Dark chocolate fondant, passionfruit cremaux, lime gel (V)

Warm sticky date pudding, butterscotch caramel, whipped vanilla mascarpone cream (V)

Pavlova, pistachio brittle, pomegranate, Cointreau cream (GF) (V)

Chocolate mousse, cherries, hazelnut sponge, candied hazelnuts (V)

### Sides

\$10.00 per bowl

one bowl caters for 4-5 guests

Rosemary roasted kipfler potatoes (GF) (VG)

Classic potato puree (GF) (V)

Charred broccolini, macadamia, lemon oil (GF) (VG)

Green beans, confit garlic, almonds (GF) (V)

Roasted Heirloom carrots, honey, thyme (GF) (V) (DF)

Winter greens, pecorino, balsamic glaze (GF) (V)

(VG) Vegan | (V) Vegetarian | (DF) Dairy Free | (LG) Low Gluten



# Plated Dinner

minimum 50

## Two course \$ 85.00

Freshly baked bread rolls

Your choice of one entrée, two mains served alternately OR two mains served alternately and one dessert

Served with Lonsdale Roasters filtered coffee, T2 tea varieties and chilled spring water

## Two courses with chefs selection of three canapes \$100.00

## Three course \$ 95.00

Freshly baked bread rolls

Your choice of one entrée, two mains served alternately and one dessert

Served with Lonsdale Roasters filtered coffee, T2 tea varieties and chilled spring water

## Three courses with chefs selection of three canapes \$115.00



### Entrée

Canberra 'Fog' cured salmon, Davidson plum, Yarra Valley caviar, lemon crème fraiche (GF)

Sumac poached prawns, cracked wheat, pomegranate, pistachio, minted yoghurt (DF)

Caesar salad - poached egg, sourdough croutons, slow cooked chicken breast, cos

Pork belly, tomato sauce, baby fennel, French radish, pork scratching, herb oil

Crisp skinned pork belly, cucumber and radish salad, black vinegar, yuzu pearls (DF)

Roasted and preserved heirloom vegetables, sheep's curd, rye crumble, red sorrel (V)

Prosciutto di Parma, heirloom tomatoes, buffalo mozzarella, aged balsamic (GF)

Smoked duck breast, celeriac remoulade, citrus vincotto

Heirloom carrot carpaccio, blood orange gel, citrus tofu (GF, VG)

### Main

Grilled pork cutlet, apple and savoy cabbage salad, rosemary jus (GF)

Grain fed chicken breast, pearl barley, burnt leek, Parmesan emulsion

12 hour braised beef cheek, red wine onions, heirloom carrots, potato puree (GF)

Roasted Murray Cod, sauce vierge, smoked mussels, sautéed kale (GF)

Braised duck leg and crisp breast, turmeric and coconut broth, lychee, greens, Vietnamese mint (GF)

Pink roasted lamb rump, chickpea fritters, green beans, romesco, roasted almonds (DF)

Heirloom tomato tarte tatin, caramelised red onion relish, edamame beans (V)

Potato gnocchi, slow cooked shallots, king mushrooms, Swiss chard, lemon burnt butter (V)

Saffron roasted cauliflower, pickled golden raisin, pistachio tarator (V) (GF)

Beetroot and ricotta ravioli, walnuts, roasted beets, kale, thyme butter (V)

### Dessert

Buttermilk panna cotta, mandarin textures, lemon grissini (V)

Baked cheesecake, strawberry-mint salad, bitter chocolate gel (V)

Poached pear, brioche French toast, mulled wine sauce, cinnamon cream cheese semi freddo (V)

Dark chocolate fondant, passionfruit cremaux, lime gel (V)

Warm sticky date pudding, butterscotch caramel, whipped vanilla mascarpone cream (V)

Pavlova, pistachio brittle, pomegranate, Cointreau cream (GF) (V)

Chocolate mousse, cherries, hazelnut sponge, candied hazelnuts (V)

### Sides

**\$10.00 per bowl**

one bowl caters for 4-5 guests

Rosemary roasted kipfler potatoes (GF) (VG)

Classic potato puree (GF) (V)

Charred broccolini, macadamia, lemon oil (GF) (VG)

Green beans, confit garlic, almonds (GF) (V)

Roasted Heirloom carrots, honey, thyme (GF) (V) (DF)

Winter greens, pecorino, balsamic glaze (GF) (V)

(VG) Vegan | (V) Vegetarian | (DF) Dairy Free | (LG) Low Gluten

# Beverages



## *The Delegates* 1 hr \$45, 2 hr \$50, 3 hr \$55, 4 hr \$60, 5 hr \$65

Chain of Fire, NV Brut Cuvee, SA

Chain of Fire, Sauvignon Blanc Semillon, SA

Chain of Fire, Shiraz Cabernet, SA

Heineken, Cascade Light, James Squire Ginger Beer

Juice, Soft Drinks, Sparkling Water

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## *The Members* 1 hr \$55, 2 hr \$60, 3 hr \$65, 4 hr \$70, 5 hr \$75

Craigmoor and Circa, Craigmoor Sparkling Brut, NSW

Block 50, Pinot Grigio, Central Ranges NSW

Block 50, Cabernet Sauvignon, Central Ranges NSW

Heineken, Cascade Light, James Squire Ginger Beer

Juice, Soft Drinks, Sparkling Water

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## *The Royal* 1 hr \$65, 2 hr \$70, 3 hr \$75, 4 hr \$80, 5 hr \$85

Taltarni Brut, Pyrenees VIC

Philip Shaw No 11, Chardonnay, Orange NSW

Pikes Traditional Riesling, Clare Valley SA

Seppeltfield Shiraz, Barossa Valley SA

Rymill "The Dark Horse" Cabernet Sauvignon, SA

Capital Coast Ale, Bentspoke Crankshaft, Bentspoke Easy (Light Beer), James Squire Ginger

Beer Juice, Soft Drinks, Sparkling Water

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# Beverages On Consumption

## Sparkling

Chain of Fire, NV Brut Cuvee, SA	\$43.00
Craigmoor and Circa, Craigmoor Sparkling Brut, NSW	\$55.00
Taltarni Brut, Pyrenees VIC	\$68.00

## Rose

Bremerton Racy, Langhorne Creek, SA	\$48.00
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## White

Chain of Fire, Sauvignon Blanc Semillon,	\$43.00
Philip Shaw No 11, Chardonnay, Orange NSW	\$48.00
Block 50, Pinot Grigio, Central Ranges NSW	\$48.00
Pikes Traditional Riesling, Clare Valley SA	\$68.00

## Red

Chain of Fire, Shiraz Cabernet, SA	\$43.00
Block 50, Cabernet Sauvignon, Central Ranges NSW	\$48.00
Seppeltfield Shiraz, Barossa Valley SA	\$68.00
Rymill "The Dark Horse" Cabernet Sauvignon, SA	\$68.00

## Beer

Heineken	\$ 9.00
Capital Coast Ale	\$12.00
Bentspoke Crankshaft	\$15.00
Cascade Light	\$ 9.00
Bentspoke Easy (Light Beer)	\$11.00
James Squire	\$10.00
Strongbow Cider	\$10.00

## Cocktails

Old Fashioned	\$18.00
Negroni	\$18.00
Martini	\$18.00

## Non-Alcoholic Beverage Packages

Restaurant Associates are fully licensed. We adhere to responsible service of alcohol regulations and BYO is not permitted.

Additional wines can be chosen from our cellar list. Please speak with your Event Coordinator for further details. A minimum of two weeks' notice is required.

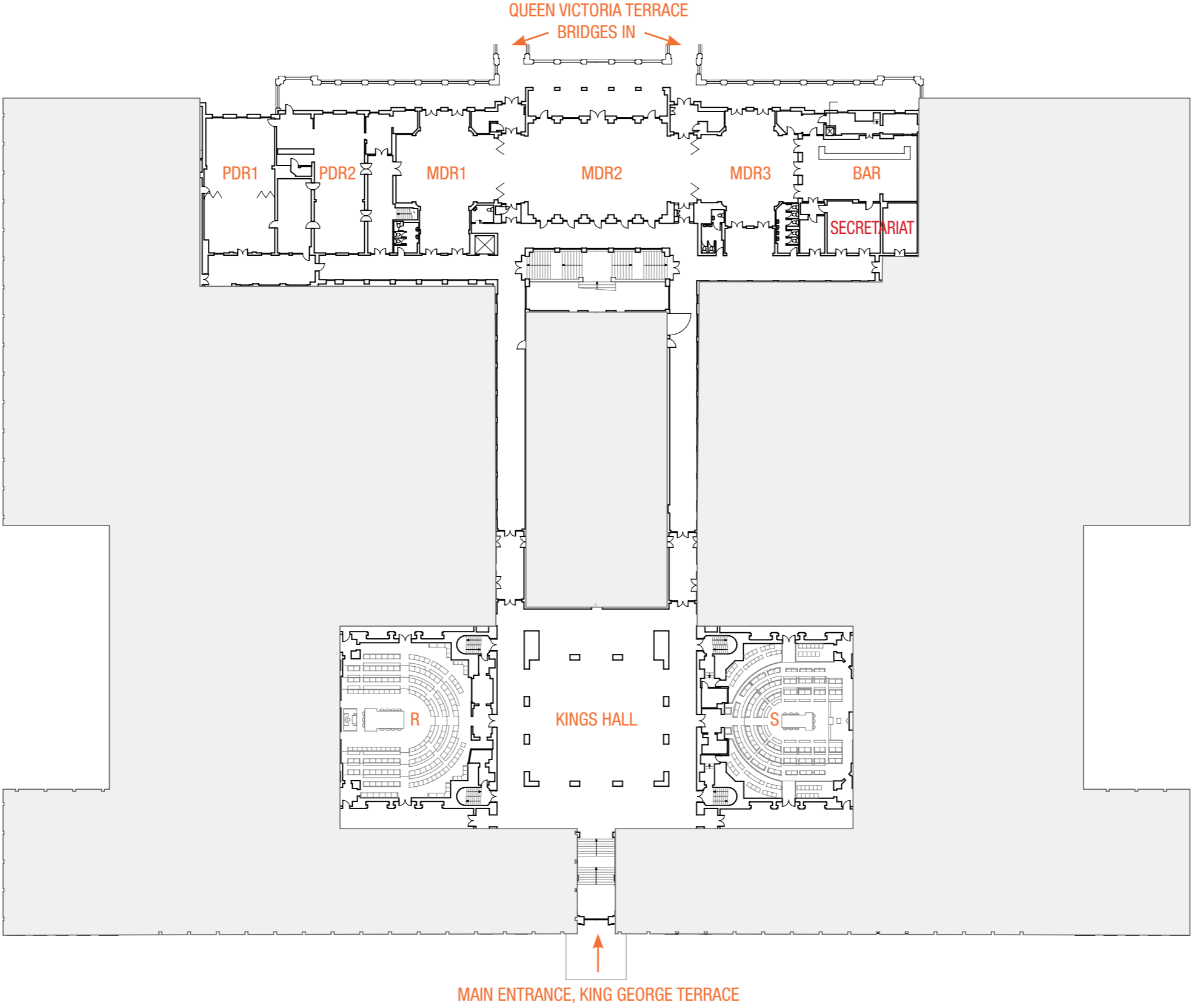


# Capacity Chart

	Price	Cocktail	Theatre	Banquet	Cabaret	Boardroom	U Shape	Classroom	Hollow Square	Café
Full Members' Dining Room	\$1,540.00	500	350	360	240	55	-	150	-	250
Members' Dining Room 1	\$ 385.00	140	130	80	64	40	40	30	50	40
Members' Dining Room 2	\$ 770.00	240	230	180	150	50	50	80	55	-
Members' Dining Room 3	\$ 385.00	120	110	70	56	30	30	20	40	30
Members' Bar	\$ 385.00	65	30	20	16	20	20	12	-	-
Secretariat	\$ 165.00	30	-	10	8	10	-	-	-	-
Courtyard Cafe	\$ 660.00	150	70	50	40	40	25	20	24	40
The Terrace	-	80	-	-	-	34	-	-	-	34
King's Hall	\$5,500.00 seated dinner \$1,650.00 cocktail event	500	200	168	168	80	80	70	160	100
House of Representatives Chamber	\$1,650.00	-	-	-	-	-	-	-	-	-
Senate Chamber (Currently unavailable)	\$1,650.00	-	-	-	-	-	-	-	-	-
House of Representative Courtyard	\$ 847.00	440	200	160	-	-	-	-	-	100
Senate Courtyard	\$ 847.00	440	200	160	-	-	-	-	-	100

Room capacities are calculated with additional set up such as staging, audio visual and dancefloors. Please discuss this with our event team on booking.

# Floor Layout



# Our Event Spaces

## Kings Hall

The breathtaking Kings Hall was once the venue for grand functions, historic announcements and receptions for Heads of State and world dignitaries. Restored to its original 1927 glory, Kings Hall is a grand venue for prestigious functions including launches, cocktail receptions and dinners.

Guests arrive to a room filled with natural light from windows, skylights and light wells. At night, the Hall's polished parquet floors reflect the glow of art deco chandeliers hung from high ceilings. The classic proportions of the room are highlighted by the imposing statue of King George V, the Hall's namesake, holding Centre court.

Kings Hall comfortably accommodates 80 to 500 guests for cocktail receptions.

Subject to **Museum** house approval.

## House of Representatives and Senate Chambers

The Chamber of The Museum of Australian Democracy are a perfect setting for meetings, conferences and workshops. Be part of the tradition of influential debate and inventive repartee by holding your event in the people's Chambers. The original front and backbenches provide theatre style seating for formal presentations from the floor.

## House of Representatives and Senate Courtyards

Surrounded by the historic cloisters of The Museum of Australian Democracy, the Courtyards feature rose covered pergolas, fountains, covered terrace walkways and tailored lawns. The tranquil internal courtyards are surrounded by covered connecting walkways and are ideal spaces for outdoor functions.

Suitable for up to 440 guests, the Courtyards are available day and night. Additional charges apply for a wet weather venue which needs to be booked in conjunction with the courtyards.

## The Courtyard Cafe

Nestled in the House of Representatives Courtyard, The Courtyard Café is accessed from an internal covered terrace walkway or a private back door. Originally used as the Non-members bar for staff, press representatives and non members became the focal point for social gatherings by journalists.

Suitable for cocktail parties up to 150 and dinners up to 50 guests, the Courtyard Cafe is available for private hire outside museum opening hours.

## Members Dining Room

Restored to its 1927 elegance, the gracious Members Dining Room (MDR) has the capacity to host formal dinners for 360 guests or cocktail receptions for 500. The MDR is ideal for banquets, conferences, training programs and wedding receptions. It is the largest venue The Museum of Australian Democracy offers, and the most versatile. Original dark wood and glass folding doors allow the MDR to be apportioned as two, or three, separate large rooms, or one grand space. The MDR offers modern lighting, sound systems and IT support. A sweeping vista up to Parliament House is seen from every position in the room.

The MDR is suitable for table seating for 360, theatre seating for 350, cocktails for 500 or various meeting rooms for up to 240 guests.

## Members Bar

The Members Bar adjoins the Dining Room, and with its warm wood paneling, polished brass rails and baby grand piano, offers a stylish 'club' retreat for guests.

Additional venue hire will apply to conferences which are not packed down at the end of each day.

## The Secretariat

The Secretariat was once the cards-playing room used with the Members' Bar. It includes a beautiful heritage listed sofa, cabinet and round meeting table as part of the furnishings. This is a perfect break out space or intimate dinner and meeting room. Also ideal as a bridal space for your wedding.

# Important Information

Dietary requirements can be catered with prior notice. Additional dietary requirements 14 business days prior to arrival will be charged accordingly.

Surcharges for Sunday 15% | Public Holiday 25%  
All prices are inclusive of GST.

Additional service, staff setup may apply. Please refer to your detailed quote.

## Audio visual

For audio-visual equipment hire and services for your event, the inhouse AV provider at Old Parliament House is Media Services.

Please contact Media Services, on +61 (02) 6208 5089 [mediaservices@nma.gov.au](mailto:mediaservices@nma.gov.au) to discuss your requirements.

You are welcome to utilise a different AV supplier, however it is a booking requirement that they undertake heritage training (30 minute complimentary course) and will require NMA to supervise at an additional charge.

## Equipment

Whiteboard and pens	\$ 40.00
Flipchart with paper	\$ 40.00 per day
Dance floor	\$500.00
Red Carpet	\$220.00
Photocopying	\$ 0.30 per page
Printing	\$ 0.30 per page

*subject to availability*

## Security

Day functions  
Additional security guard presence is not required for day functions between 9am and 5pm.

Evening and weekend events

Old Parliament House Management require a guard for each 100 guests (or part thereof) with a minimum duty time of four hours. Guards commence duty 30 minutes before your event and finish 30 minutes after your event.

Current Guard fees are:

Monday to Friday 5pm – 9pm	\$61.00 per guard hour
Saturday	\$71.00 per guard hour
Sunday	\$79.00 per guard hour
Public Holiday	\$95.00 per guard hour

*guard fees may be subject to change prior to your event commencement date.*

## Accommodation

Doma Hotels is the largest hotelier in Canberra's Parliamentary district and is a preferred partner of Restaurant Associates for accommodation. If you have accommodation requirements for your event our event team would be happy to include this in your quote. Please contact the events team to discuss group booking rates.

## Styling and entertainment

Restaurant Associates at Old Parliament House use many reliable suppliers that we can recommend for a wide range of requirements from theming and styling, flowers, entertainment and photography. Please contact your Event coordinator for more information.

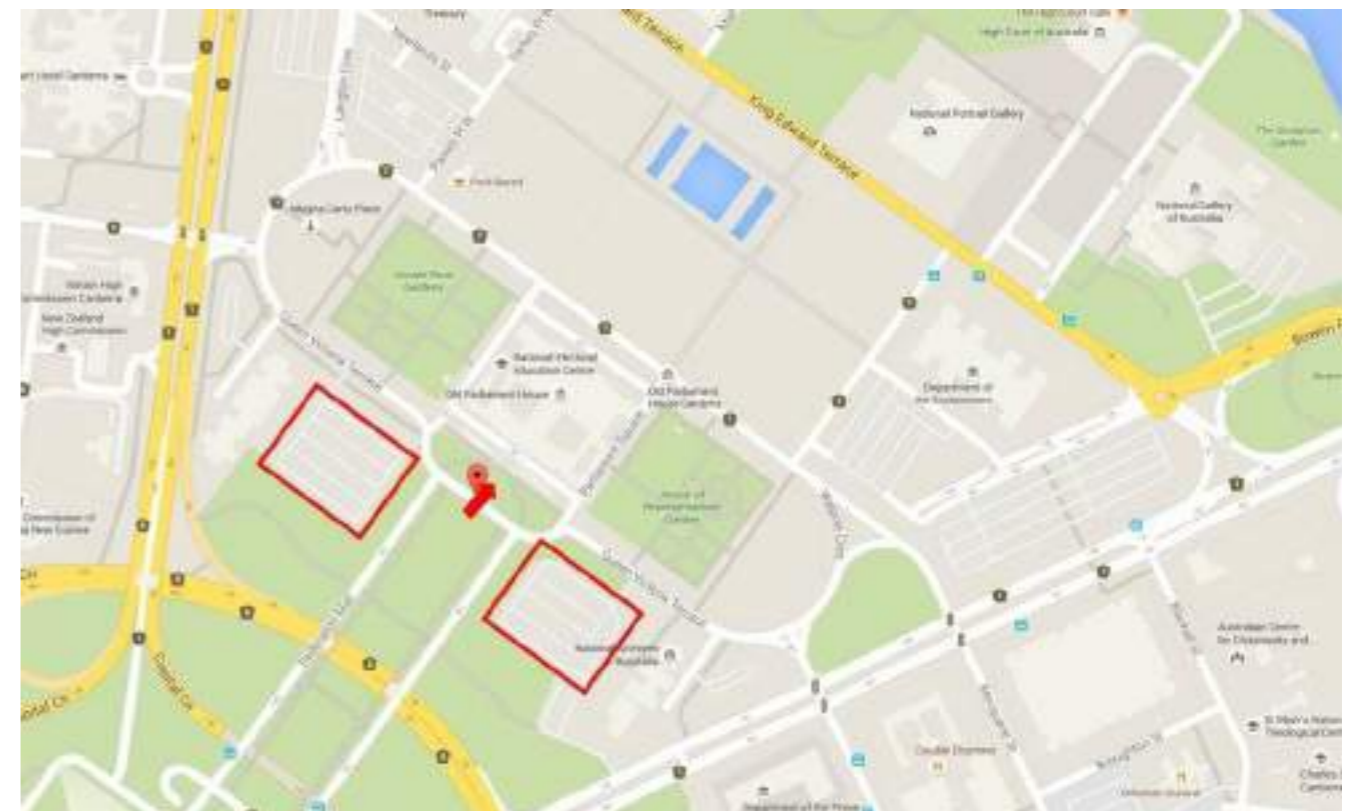
## Guided Tours of the Museum

Price on Application

As part of your event with Restaurant Associates, why not treat your group to a private tour of The Museum of Australian Democracy. The Museum tour guides will take you on a trip back in time, with amusing anecdotes and quirky facts on a Behind the Scenes tour.

## Parking and access

For information on parking and directional maps for you and your guests, please follow this link and the below map.



<https://www.moadoph.gov.au/visiting/planning-your-visit/>

# 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 one of our spaces or request an event proposal.

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**+61 (02) 6261 7200**

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**[functionsatoph.com.au](http://functionsatoph.com.au)**

**[restaurantassociates.com.au](http://restaurantassociates.com.au)**

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