



# WEDDING PACKAGES

SPRING SUMMER 2022-2023  
MUSEUM OF AUSTRALIAN DEMOCRACY  
OLD PARLIAMENT HOUSE

RESTAURANT ASSOCIATES

Canberra's Old Parliament House is a renowned heritage building perfect for both your ceremony and reception. This living museum boasts iconic views, exquisite indoor and outdoor spaces, and decades of passion and charm running through its walls.

This venue is the perfect location for those looking for a touch of history and charm. Complete with several beautiful indoor and outdoor wedding spaces, you'll be spoilt for choice. From our secret garden-inspired courtyard to a grand dining hall and an iconic Member's Bar - there's an area for every taste and style. Delightful art deco detailing, a tall coffered ceiling, and original timber pergolas to stunning skylights and a heritage piano.

Our dedicated team will work closely with you to ensure your special day is just that. We offer bespoke wedding packages, including meal customisation, wine pairing, and more. If you wish to soak up a historical atmosphere on your magical day, you can't look past this iconic venue.



Credit: Jenny Wu Photography



Credit: Zinette Hopper Photography

*Rooted in the French 'Celestial' the Céleste rose is a truly heavenly bloom. Boasting a vibrant flower, this hardy plant blooms in every season with delicate pink blossoms to be found rain, hail or shine.*

# CÉLESTE ROSE PACKAGE

Minimum 100 adults

## **Menu Tasting | Before your wedding day**

An exclusive group menu tasting for the couple

One hour ceremony rehearsal

## **Venue**

Two hour venue hire of the Senate Courtyard for ceremony

Wet weather back up in Members' Dining Room

Five hour venue hire of the Full Members' Dining Room for reception

Secretariat room for bridal party use

## **I do's**

Theatre style seating for up to 80 guests

Signing table with white linen

Red carpet

## **Pre Dinner Drinks**

Five hour Cabinet beverage package commences

Cocktail served upon arrival

Charcuterie grazing station upon arrival

Chefs selection of 3 savoury canapés

## **Reception in the Members' Dining Room**

Five hour Cabinet beverage package continues

Three course plated meal

Two entrée selections

Two main course selections

Two plated dessert selections

Freshly brewed Lonsdale Street coffee and assorted T2 teas

Wedding cake cut and served on platters

One night's accommodation at Doma Hotels for the couple

Inhouse lighting package

Lectern and microphone

Dancefloor

Security

## **Adult Pricing**

Monday to Friday \$185 per adult

Saturday \$200 per adult

Sunday \$230 per adult



Credit Zinette Hopper Photography

Daughter of Zeus, this rose is named for the youngest of the three charities, goddess of charm and beauty. Also known as the rambling rose this yellow flower has a stem of great strength and knows how to connect without overshadowing.

# AGLAIA ROSE PACKAGE

Minimum 100 adults

## Menu Tasting | Before your wedding day

An exclusive group menu tasting for the couple

One hour ceremony rehearsal

## Venue

Two hour venue hire of the Senate Courtyard for ceremony

Wet weather back up in Members' Dining Room

Five hour venue hire of the Full Members' Dining Room for reception

Secretariat room for bridal party use

## I do's

Theatre style seating for up to 80 guests

Signing table with white linen and 2 chairs

Red carpet 9m

## Pre Dinner Drinks on the Terrace

Five hour Delegate beverage package commences

Chefs selection of 3 savoury canapés

## Reception in the Members' Dining Room

Five hour Delegate beverage package continues

Three course plated meal

Two entrée selections

Two main course selections

Two plated dessert selections

Freshly brewed Lonsdale Street coffee and assorted T2 teas

Wedding cake cut and served on platters

Lectern and microphone

Dancefloor

Security

## Adult Pricing

Monday to Friday \$165 per adult

Saturday \$180 per adult

Sunday \$210 per adult



# BOTZARIS ROSE PACKAGE

Minimum 100 adults

## Venue

Five hour venue hire of the Full Members' Dining Room for reception  
Secretariat room for bridal party use

## Pre Dinner Drinks on the Terrace

Five hour Delegate beverage package commences  
Chefs selection of 3 savoury canapés

## Reception in the Members' Dining Room

Five hour Delegate beverage package continues  
Three course plated meal  
Two entrée selections  
Two main course selections  
Two plated dessert selections  
Freshly brewed Lonsdale Street coffee and assorted T2 teas  
Wedding cake cut and served on platters  
Lectern and microphone  
Dancefloor  
Security

## Adult Pricing

Monday to Friday \$150 per adult  
Saturday \$165 per adult  
Sunday \$190 per adult

The Botzaris rose is filled with the strength and courage of its namesake. This fragrant flower holds within it, a most delicate and intricate set of petals. Not content to shine alone, this flower is favoured by the honeybee. Nourishing and supporting the life around it.



Credit Keepsake by the Keeffes



Credit Keepsake by the Keeffes

# FIMBRIATA WATTLE COCKTAIL RECEPTION

Minimum 100 adults

## Venue

Five hour venue hire of Full Members' Dining Room and Members' Bar

## Reception in Full Members' Dining Room and Members' Bar

Five hour Cabinet beverage package continues

Four hour canapé package

8 savoury canapés

2 substantial canapés

2 dessert canapés

Wedding cake cut and served on platters

Self-serve freshly brewed Lonsdale coffee and assorted T2 teas

Dancefloor

Security

## WHY NOT ADD ON?

Additional savoury canapes and dessert canapés

\$8.00 per item, per person

Additional substantial canapés

\$12.00 per item, per person

Your favourite cocktail (choice of two, charged on consumption)

\$15.00-18.00 per drink

## Grazing Stations

Charcuterie grazing station of cured meat, olives, roasted vegetable, dip, breads

\$18.00 per person

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

\$15.00 per person

## Pricing

Monday to Friday \$150 per adult

Saturday \$165 per adult

Sunday \$190 per adult



Credit: Mel Hill Photography

# CEREMONY ONLY

**\$1800 flat rate**

9:00am -11:00am | 12:00pm – 14:00pm

*15:30 booking only available with a dinner reception*

## **Before your wedding day**

One hour ceremony rehearsal in the Senate Courtyard

## **Venue**

Two hour venue hire of the Senate Courtyard

Wet weather backup in the Members' Dining Room

## **I do's**

Seating for up to 80 guests

Signing table with white linen and 2 chairs

Red carpet 9m

## **POST CEREMONY**

\$40.00 per adult

½ hour delegates beverage package including a glass of French Champagne for each guest

\$25.00 per adult

½ hour delegates beverage package

\$35.00 per person

½ hour chef's selection of 3 savoury canapés

# 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 (V)

Coronation chicken, dried apricots, almond sable (GF)

## Hot Canapés

Native spiced calamari, citrus aoli

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)



Credit Alex Pasquali Photography



# CANAPÉS

## 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

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

Raspberry opera

Lemon verbena panna cotta, rhubarb (GF)



Credit Alex Pasquali Photography



Credit Alex Pasquali Photography

## 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)



Credit Alex Pasquali Photography

## 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 purée (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)

## SIDES

Rosemary roasted kipfler potatoes (GF) (VG)

Classic potato purée (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)



Credit Alex Pasquali Photography

## PLATED 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)



# BEVERAGES

## The Delegate

Chain of Fire, NV Brut Cuvee, SA  
 Chain of Fire, Sauvignon Blanc Semillon, SA  
 Chain of Fire, Shiraz Cabernet, SA  
 Capital Brewing Co - Coast Ale, Trail Pale Ale, Alc-Less Pale Ale  
 Young Henry's Cloudy Cider  
 Juice, Soft Drinks, Sparkling Water

## The Members

Craigmoor and Circa, Craigmoor Sparkling Brut, NSW  
 Block 50, Pinot Grigio, Central Ranges NSW  
 Block 50, Cabernet Sauvignon, Central Ranges NSW  
 Capital Brewing Co - Coast Ale, Trail Pale Ale, Alc-Less Pale Ale  
 Young Henry's Cloudy Cider  
 Juice, Soft Drinks, Sparkling Water

## The Cabinet

Taltarni Brut, Pyrenees VIC  
 Nick O'Leary Shiraz, Canberra Region  
 Eden Road 'Long Road' Pinot Noir, Canberra Region  
 Philip Shaw No 11, Chardonnay, Orange NSW  
 Pikes Traditional Riesling, Clare Valley SA  
 Capital Brewing Co - Coast Ale, Trail Pale Ale, Alc-Less Pale Ale  
 Young Henry's Cloudy Cider  
 Juice, Soft Drinks, Sparkling Water



# VENUES

## SENATE COURTYARD

The Senate Courtyard is a stunning outdoor space, bright and spacious, boasting an original timber pergola. Two impressive poplar trees provide shade, grown from cuttings off the original trees planted by the Duke of York in 1927. Two original fountains are situated to the left and right sides of the pergola, adding to the atmosphere. The courtyard is a secluded area reminiscent of a secret garden and lends itself beautifully to wedding ceremonies.



## MEMBERS' DINING ROOM

Restored to its 1927 elegance, the gracious Members' Dining Room (MDR) has the capacity to host formal dinners for up to 360 guests or cocktail receptions for 500. When the parliament hosted Royalty, Heads of State, Ambassadors and other significant visitors, this magnificent space would be utilised. Original dark wood and glass folding doors allow the MDR to be apportioned as two, or three, separate large rooms, or one grand space. Our Full MDR features a complete, unobstructed view of the Australian Parliament House, with its high ceilings, original timber lamps and the Queen Victoria Terrace that can be used in conjunction with the room. This space is an overall beautiful historic backdrop to celebrate your special day.



Credit Zinette Hopper Photography

# VENUES

## MEMBERS' BAR

The Members' Bar was long restricted to parliamentarians and their guests only. Retaining the original timber paneling and the beautiful skylight, installed in 1946, the space has virtually remained untouched through the eras. It features a heritage baby grand piano, available for events at no additional cost.

The Members' Bar is highly recommended for its timeless atmosphere and vintage aesthetic – after all, it is one of the last remaining heritage listed bars in Australia! Perfect for welcome drinks and canapes to be enjoyed while reminiscing back to the time when Australia's elite enjoyed their cognacs and cigars in style.



Credit Zinette Hopper Photography

## KING'S HALL

The breathtaking King's Hall was once the venue for grand functions, historic announcements and receptions for Heads of State and world dignitaries. Restored to its 1927 glory, the room is filled with natural light from windows, skylights and light wells, making it the perfect backdrop for your treasured photographic memories. 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. Access to King's Hall for photos is available to couples after 5pm and subject to availability. Flat fee of \$200 + security and Restaurant Associates team member to escort. Price on application for a cocktail reception.



# CONSIDERATIONS

## Ceremony Rehearsal

Available Monday – Friday between 10.00am and 4.00pm for 1 hour duration depending on availability.

## Menu Tasting

Prepared for the bride and groom; exclusive group tastings will occur with seasonal changes to our packages. You will receive an invitation for the couple from your Wedding Coordinator. Additional guests are welcome to join the menu tasting, charges will apply.

## Children And Teens

No charge for children under 3 years of age. Highchairs available upon request.

For those between 4 and 12, we offer a meal including a main course and ice cream for dessert, as well as soft drinks/juices throughout the evening for \$50.00

Teenagers are POA pending your package option selection.

## Crew Meals

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

## Dietary Requirements

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

## 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 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.

## 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.

## Security

Day events: 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. Guard fees may be subject to change prior to your event commencement date.

Current Guard fees are:

Monday to Friday 5pm – 9pm \$65.00/hour

Saturday \$71.00/hour

Sunday \$79.00/hour

Public Holiday \$95.00/hour

## Parking and access

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

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

## 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.

Due to heritage restrictions, confetti and rice are not permitted at ceremonies. No flames or glitter permitted in reception venues.

## General

Current pricing applicable to 31 March 2023.

Surcharges for Sunday 20% | Public Holiday 40%

All prices are inclusive of GST. Additional service, staff setup may apply. Please refer to your detailed quote or talk with your Wedding Coordinator.





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RESTAURANT ASSOCIATES