

# TASTE THE *Heritage*

MENUS & PACKAGES



QUEENSLAND PARLIAMENT  
DINING & EVENTS



## WELCOME TO *Parliament House*

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Steeped in old world charm, Queensland Parliament boasts beautiful views of the Brisbane River and lush botanical gardens, 19th century French Renaissance architecture, and a suite of function spaces to suit any occasion.

Once an exclusive destination for members of Parliament and dignitaries, Queensland Parliament is proud to offer a selection of event spaces available to hire for public events, and invites you to enjoy the stunning features this heritage building has to offer.

From small intimate celebrations to memorable weddings, our highly experienced team will work with you to make your event unforgettable.

*Queensland Parliament would like to respectfully acknowledge the Traditional Owners and Custodians of the land and pay our respects to Elders past and present.*



# Stand Up Networking Breakfast

## INCLUSIONS

- Freshly brewed coffee
- Selection of Madura teas
- Chilled orange juice

## SELECT THREE (3) ITEMS \$38PP

Smoked salmon, blini, horseradish, chive crème fraiche

Sweet potato hash, bush tomato relish **DF GF VG**

Sourdough crouton, beetroot relish, almond hummus **DF VG**

Bacon and mushroom tarts, onion relish **GF**

Corn fritter, bush tomato relish, crispy kale **V**

Banana and cream cheese crepe, Bundaberg rum butterscotch, salted cashew **V**

Pear and almond frangipane, mascarpone, pepita crumble **GF V**

Granola fruit bars, honey, pistachio, dark chocolate **GF DF V**

Orange cake, vanilla syrup, marmalade **GF DF V**

## ADD SOMETHING SUBSTANTIAL \$10PP

*Minimum quantity 20 per menu item*

Spiced pea and lentil fritter, kale and beetroot slaw, cumin yoghurt **GF V**

Smoked salmon roulade, rocket, cream cheese, caviar

Bacon and egg slider, wilted spinach, HP sauce

Chia pudding pots, macadamia granola, coconut yoghurt, berries **DF GF VG**

Filled croissants (select one filling)

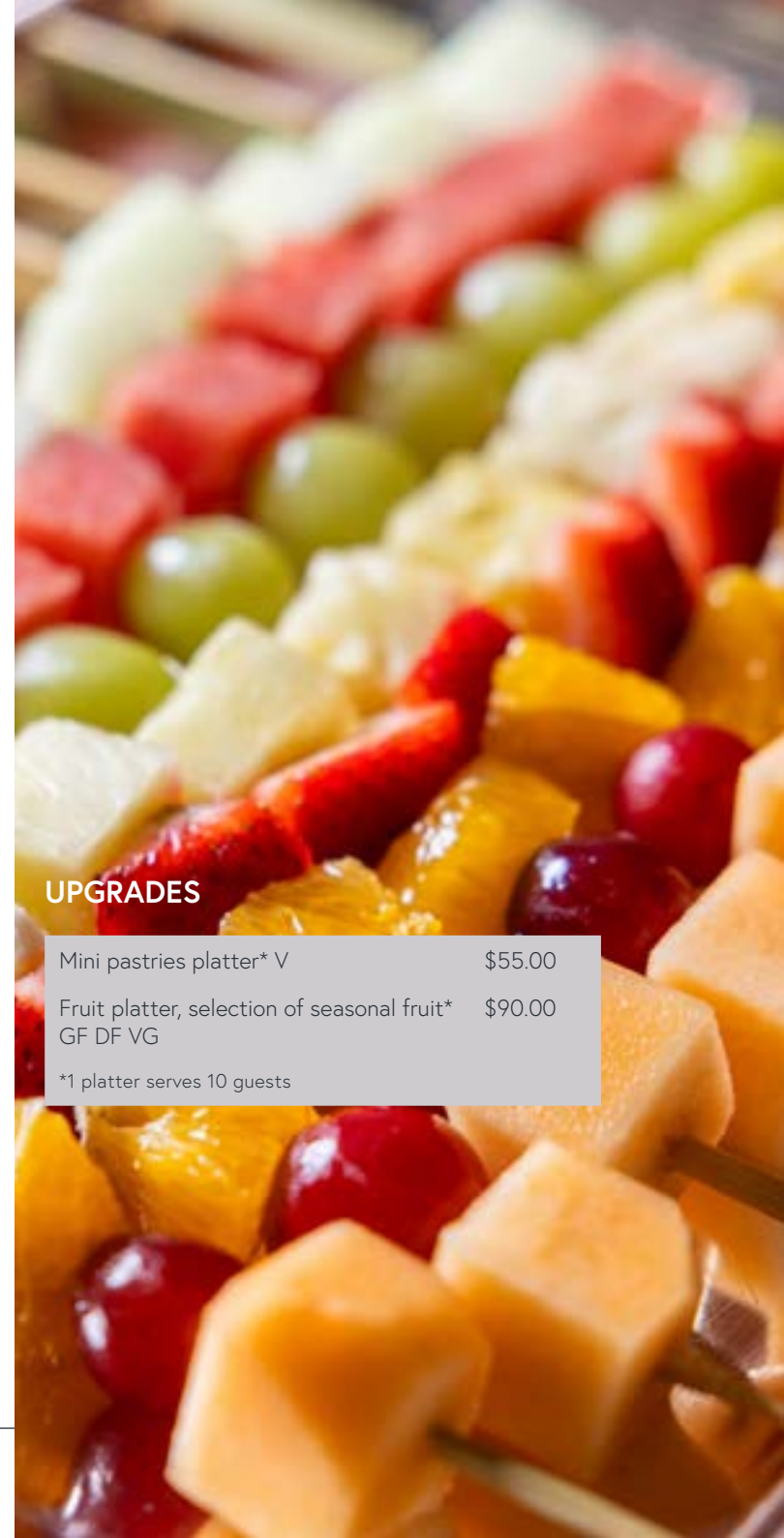
- Smoked ham, spinach, hollandaise, togarashi spice
- Smoked salmon, spinach, beetroot relish
- Avocado, feta, tomato, rocket **V**

## UPGRADES

Mini pastries platter\* **V** \$55.00

Fruit platter, selection of seasonal fruit\* **GF DF VG** \$90.00

\*1 platter serves 10 guests



# Morning / Afternoon Tea Menu

## TEA AND COFFEE BREAKS

Freshly brewed coffee and selection of locally sourced Madura teas

On arrival, 30 min duration	\$5.50pp
Half day, 3 hour duration	\$16.50pp
Full day, 6 hour duration	\$22.00pp

## MORNING / AFTERNOON TEA

MENU AVAILABLE BETWEEN 7AM-5PM

### Simply Sweet \$11pp

Freshly brewed coffee and selection of locally sourced Madura teas with freshly baked Parliamentary assorted cookies.

### Chef's choice \$14pp

Let our chef choose for you, see our chef's daily choice menu page

### Snack time \$16.50pp

Your choice of two (2) break items served with freshly brewed coffee and selection of locally sourced Madura teas.

## SWEET

Buttermilk scones, cream w/ house preserves V

Parliamentary melting moments V

Parliamentary assorted cookies V

Granola fruit bars, honey pistachio, dark chocolate GF DF V

Macadamia and white chocolate brownie GF V

Coconut and dark chocolate lamington GF V

Individual fruit skewers GF DF VG

Carrot and walnut cake, cream cheese icing GF V

Orange cake, vanilla syrup, marmalade GF DF V

## SAVOURY

Smoked salmon roulade, rocket, cream cheese, caviar

Assorted finger sandwiches

Assorted quiche

Roast beef slider, rocket, horseradish mayo, bush tomato relish

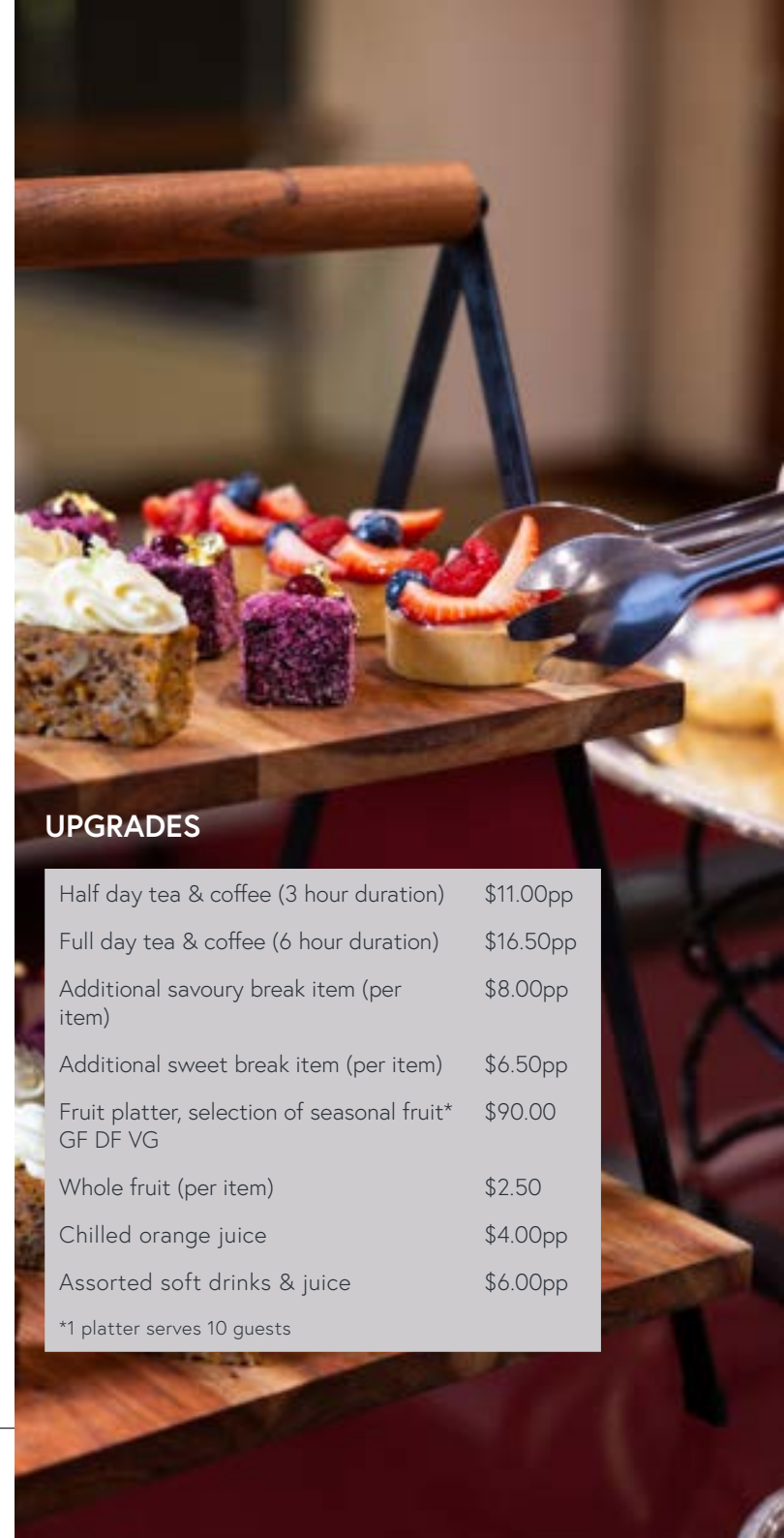
Pumpkin arancini, cashew cream GF DF VG

Rice paper rolls, coriander, sweet chilli GF DF VG

## UPGRADES

Half day tea & coffee (3 hour duration)	\$11.00pp
Full day tea & coffee (6 hour duration)	\$16.50pp
Additional savoury break item (per item)	\$8.00pp
Additional sweet break item (per item)	\$6.50pp
Fruit platter, selection of seasonal fruit* GF DF VG	\$90.00
Whole fruit (per item)	\$2.50
Chilled orange juice	\$4.00pp
Assorted soft drinks & juice	\$6.00pp

\*1 platter serves 10 guests



## *Chef's Daily Choice*

Take the stress out of menu selections! This menu is designed to make your life easier by automatically providing the menu based on the day of the week.

Each daily menu has been designed to offer a variety of flavours and items. Should you wish to customise your menu please choose from the wider selection of morning and afternoon tea and stand up lunch options – prices as marked.





## CHEF'S DAILY CHOICE

### MONDAY

Locally brewed coffee and selection of Madura teas on arrival \$5.50pp

#### Morning tea, served with tea and coffee \$14pp

Parliamentary assorted cookies V

Bacon and cheese tart

#### Working lunch, served with tea, coffee, soft drink and orange juice \$40pp

Onion and parmesan sourdough, double smoked ham, mustard mayo, Swiss cheese, heirloom tomato sandwich

Heirloom tomato, basil, bocconcini wrap V (GF available on request)

Greek salad, feta, oregano, lemon vinaigrette GF V

Beef burgundy pie

Macadamia and white chocolate brownie GF V

#### Afternoon tea, served with tea and coffee \$14pp

Carrot and walnut cake, cream cheese icing GF V

Assorted quiche

### TUESDAY

Locally brewed coffee and selection of Madura teas on arrival \$5.50pp

#### Morning tea, served with tea and coffee \$14pp

Coconut and dark chocolate lamington GF V

Smoked salmon roulade, rocket, cream cheese, caviar

#### Working lunch, served with tea, coffee, soft drink and orange juice \$40pp

Baguette, chicken, rocket, aioli, pesto

Hummus, grilled Mediterranean vegetables, sundried tomato wrap V (GF available on request)

Spiced roast cauliflower, chickpea, tahini, almond, raisin salad GF DF VG

Pork and fennel sausage roll

Carrot and walnut cake, cream cheese icing GF V

#### Afternoon tea, served with tea and coffee \$14pp

Parliamentary melting moments V

Roast beef slider, rocket, horseradish mayo, bush tomato relish



## CHEF'S DAILY CHOICE

### WEDNESDAY

Locally brewed coffee and selection of Madura teas on arrival \$5.50pp

#### **Morning tea, served with tea and coffee \$14pp**

Spinach and feta roll V

Orange cake, vanilla syrup, marmalade GF DF V

#### **Working lunch, served with tea, coffee, soft drink and orange juice \$40pp**

Roast pumpkin, feta, grilled capsicum, rocket wrap V (GF available on request)

Multigrain loaf, roast beef, Kenilworth cheddar, bush tomato relish

Caesar salad, egg, sourdough crouton, parmesan, bacon

Chicken satay skewers, cucumber, coriander, lime DF GF

Seasonal berry tart, Chantilly cream GF V

#### **Afternoon tea, served with tea and coffee \$14pp**

Assorted quiche

Parliamentary assorted cookies V

### THURSDAY

Locally brewed coffee and selection of Madura teas on arrival \$5.50pp

#### **Morning tea, served with tea and coffee \$14pp**

Parliamentary assorted cookies V

Bacon and cheese tart

#### **Working lunch, served with tea, coffee, soft drink and orange juice \$40pp**

Baguette, chicken, rocket, aioli, pesto

Hummus, grilled Mediterranean vegetables, sun-dried tomato wrap V (GF available on request)

Lentil, quinoa, pumpkin, kale salad, apple cider vinaigrette GF DF VG

Lamb rosemary pie

Buttermilk scones, cream w/ house preserves V

#### **Afternoon tea, served with tea and coffee \$14pp**

Carrot and walnut cake, cream cheese icing GF V

Pork and fennel sausage roll

### FRIDAY

Locally brewed coffee and selection of Madura teas on arrival \$5.50pp

#### **Morning tea, served with tea and coffee \$14pp**

Coconut and dark chocolate lamington GF V

Smoked salmon roulade, rocket, cream cheese, caviar

#### **Working lunch, served with tea, coffee, soft drink and orange juice \$40pp**

Onion and parmesan sourdough, double smoked ham, mustard mayo, Swiss cheese, heirloom tomato sandwich

Heirloom tomato, basil, bocconcini wrap V (GF available on request)

Black rice, beetroot, feta salad, walnut dressing V

Pumpkin and chickpea roll GF DF VG

Macadamia and white chocolate brownie GF V

#### **Afternoon tea, served with tea and coffee \$14pp**

Parliamentary melting moments V

Roast beef slider, rocket, horseradish mayo, bush tomato relish

# Stand Up Working Lunch

*Stand up format - minimum numbers apply*

**Served with freshly brewed tea and coffee**

## **RUSTIC SANDWICH SELECTION \$18PP**

Chef's selection of daily sandwiches (GF V VG options available on request)

## **SANDWICH BUFFET LUNCHEON \$42PP**

*Minimum of 30 guests*

*Chef's daily menus available for smaller groups*

**Select three (3) sandwich options, one (1) salad, one (1) hot item and one (1) sweet item.**

To sit down, add \$7.50pp

### **STEP 1: SELECT YOUR SANDWICHES (CHOICE OF THREE)**

Onion and parmesan sourdough, double smoked ham, mustard mayo, Swiss cheese, heirloom tomato

Multigrain loaf, roast beef, Kenilworth cheddar, bush tomato relish

Baguette, chicken, rocket, aioli, pesto

Roast pumpkin, feta, grilled capsicum, rocket wrap V

Focaccia, heirloom tomato, basil, bocconcini V

Grilled Mediterranean vegetables, sun-dried tomato, hummus wrap V

### **STEP 2: SELECT YOUR SALAD (CHOICE OF ONE)**

Greek salad, feta, oregano, lemon vinaigrette GF V

Spiced roast cauliflower, chickpea, tahini, almond, raisin DF GF VG

Caesar salad, egg, sourdough crouton, parmesan, bacon

Lentil, quinoa, pumpkin, kale, apple cider vinaigrette DF GF VG

Black rice, beetroot, feta, walnut dressing V

### **STEP 3: SELECT YOUR HOT ITEM (CHOICE OF ONE)**

Pumpkin and chickpea roll GF DF VG

Pork and fennel sausage roll

Angus beef burgundy pie

Lamb rosemary pie

Chicken satay skewers, cucumber, coriander, lime DF GF

### **STEP 4: SELECT YOUR SWEET ITEM (CHOICE OF ONE)**

Parliamentary melting moments V

Macadamia and white chocolate brownie GF V

Coconut and dark chocolate lamington GF V

Carrot and walnut cake, cream cheese icing GF V

## **UPGRADES**

Grazing platters / food stations	Pg 15
Additional savoury break item (per item)	\$8.00pp
Additional sweet break item (per item)	\$6.50pp
<b>ADD BEVERAGES</b>	
Chilled orange juice	\$4.00pp
Assorted soft drinks & juice	\$6.00pp
Alcoholic & non-alcoholic beverages on consumption (available on request)	



# Canape Menus

## ONE HOUR FOOD PACKAGE \$38PP

### WARM

Goats cheese tart, beetroot relish GF V

Gooralie pork terrine, riberry, piccalilli GF DF

### HOT

Mushroom and basil arancini, truffle mayo, parmesan V

Pakora rouge, mango chutney GF VG

Chicken tarragon filo, remoulade sauce

## TWO HOUR FOOD PACKAGE \$58PP

### WARM

Wagyu beef, pickled onion, carrot scratching GF

Goats cheese tart, beetroot relish GF V

Gooralie pork terrine, riberry, piccalilli GF DF

### HOT

Pakora rouge, mango chutney GF VG

Pumpkin and toasted almond samosa, cumin yoghurt V

Prawn and lemongrass mousse, tamarind gel DF GF

Gatton cauliflower and truffle custard tart, basil pesto V  
GF

### SWEET

Selection of mini macaroons V

## THREE HOUR FOOD PACKAGE \$72PP

### WARM

Wagyu beef, pickled onion, carrot scratching GF

Goats cheese tart, beetroot relish GF V

Gooralie pork terrine, riberry, piccalilli GF DF

Saltbush marinated lamb, pikelet, mint yoghurt

### HOT

Pakora rouge, mango chutney GF VG

Mushroom and basil arancini, truffle mayo V

Pumpkin and toasted almond samosa, cumin yoghurt V

Prawn and lemongrass mousse, tamarind gel DF GF

Gatton cauliflower and truffle custard tart, basil pesto V  
GF

### SWEET

Selection of mini macaroons V



# Canape Menus

Food only, does not include beverages  
Minimum of 20 per item

## ADD SUBSTANTIAL ITEM \$10PP | PER ITEM

Pumpkin and sage gnocchi, pecorino, pangrattato crumb V

Korean chicken, steamed bao bun, shallot,  
red bean sauce

Buttermilk chicken slider, cajun spice, pickled slaw,  
jalapeno, brioche bun

Wagyu beef slider, iceberg lettuce, bush tomato relish,  
Swiss cheddar, brioche bun

Grilled Mooloolaba prawn toast, lime, dill, chilli jam

## HOT FORK DISHES \$14.50PP | PER ITEM

Thai vegetable curry, coriander, lemongrass, steamed rice  
GF DF V

Lamb bhuna, capsicum, cardamom, chilli, steamed rice GF  
DF

Chicken saag curry, spinach, sour cream, basmati rice



# *Grazing Platters & Food Stations*

## GRAZING PLATTERS

### MINIMUM 10 GUESTS

#### Fruit Platter \$9pp

Selection of local, seasonal fruits GF DF V

#### Cheese Platter \$22pp

Selection of Australian cheeses, quince, oven roasted nuts, seasonal fruit and lavosh

## FOOD STATIONS

### MINIMUM 20 GUESTS

#### Antipasto Station \$24pp

Prosciutto, sopressa, salami, marinated artichokes, roasted capsicum, marinated eggplant, zucchini and semi-dried tomato, bocconcini, provolone, grissini

#### Mediterranean Mezze Station \$27pp

Lamb kofta, mint yoghurt, lentil fritter, freekeh tabouleh, pomegranate, stuffed olives, almond hummus, dukkah spice, baba ganoush, flatbread

#### Cheese and Charcuterie Station \$25pp

Selection of cured meats and cheeses, marinated artichokes, roasted capsicum, marinated eggplant, zucchini and semi-dried tomato, grissini, lavosh

#### Dessert Station \$19pp

Selection of mini macaroons V

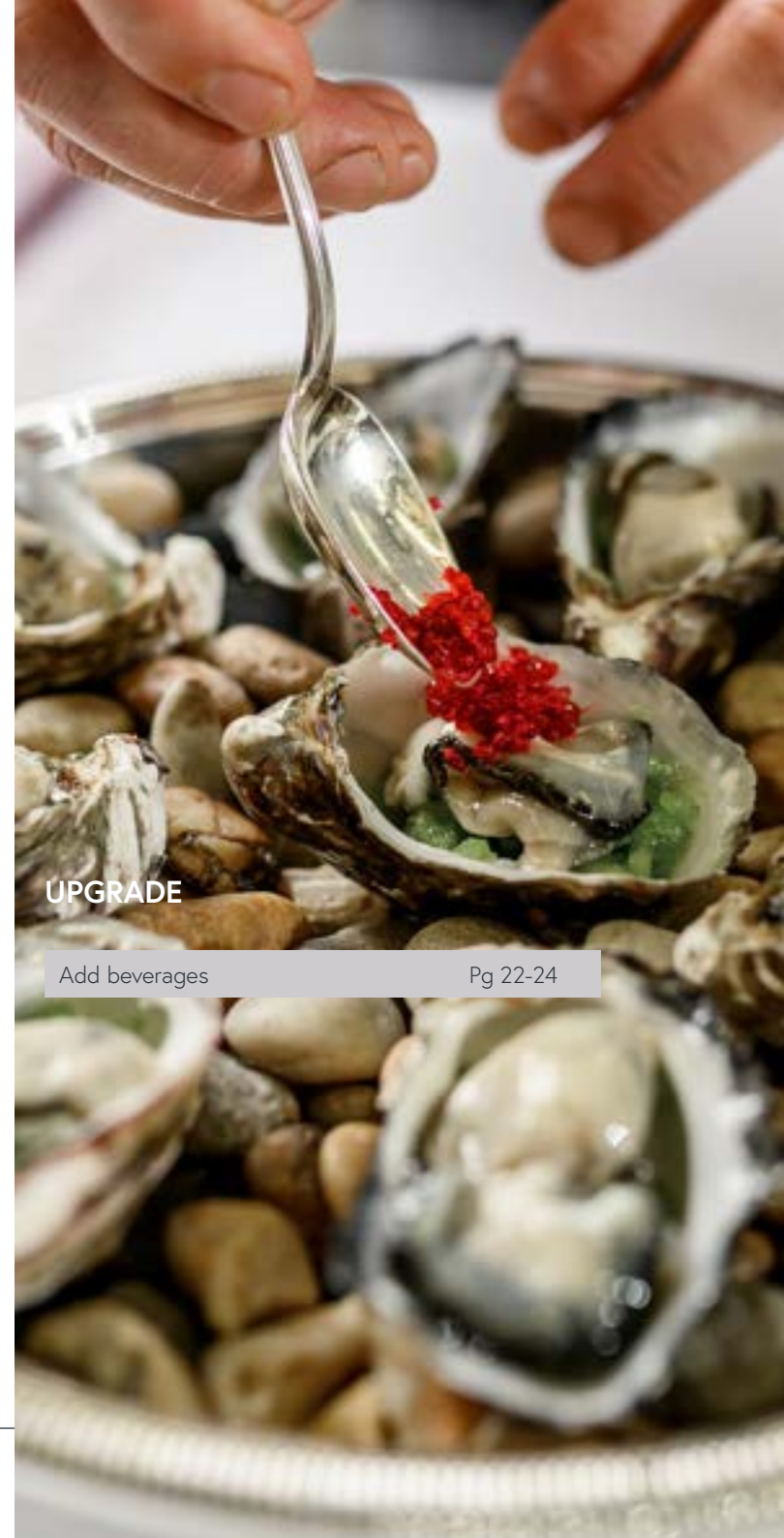
Lemon meringue tartlets GF V

Dark chocolate mousse, candied orange GF V

## UPGRADE

Add beverages

Pg 22-24





## *Extras*

### **CAKEAGE**

\$3.50per person: Knife, plates and napkins provided. No service of cake provided

\$5.50per person: Cake cut and plated by Chef, no garnish, knife, plates and napkins provided

\$8.50per person: Cake cut, plated and garnish by Chef, knife, plates and napkins provided

### **CREW MEALS \$38PP**

Chef's selection of a plated meal



# *Beverages*

Queensland Parliament House offers a range of beverage options including beverage packages, beverages on consumption tabs, or a cash bar for guests attending private functions.

Our sales team is available to assist in selecting the best option for your upcoming event. See below information on our different beverage offerings for your consideration.



## *Beverage Packages*

Beverage packages are offered in a range of duration and product offerings. Minimum guest numbers and responsible service of alcohol conditions apply to the service of all beverage packages. Spirits can be purchased on consumption in conjunction with the beverage package.

## *Bar Tab*

This approach offers the most flexibility on beverage spend. A nominated dollar value ie: \$500 can be pre-determined as the beverage limit for the event. The beverages available can include a combination of beer, wine and spirits from the beverage list on page 24. A running tab of these selected beverages consumed during your event will be kept and is payable at the conclusion of the event.

## *Cash Bar*

The cash bar offers the availability for guests to purchase their own beverages throughout the event via cash and/or EFTPOS. Standard and premium offerings can be made available for guests to purchase upon request, subject to stock availability. A flat rate set up fee and incremental hourly charges are associated with this beverage option.

*All beverages are delivered and served in accordance with the Liquor Act 1992.*





# *Beverage Packages*

## **BRONZE BEVERAGE PACKAGE**

**One Hour \$29 | Two Hours \$39 | Three Hours \$49**

### **Sparkling Wine**

Clovely Estate Brut Reserve

### **White Wine**

Sirromet Fiano

### **Red Wine**

Sirromet Montepulciano

### **Beer**

Cascade Light | XXXX Gold | Great Northern

Selection of soft drinks | orange juice | Queensland sparkling water

## **SILVER BEVERAGE PACKAGE**

**One Hour \$31 | Two Hours \$43 | Three Hours \$55**

### **Sparkling Wine**

Clovely Estate Brut Reserve |  
Aurelia Prosecco

### **White Wine**

Sirromet Fiano |  
Oakridge Chardonnay

### **Red Wine**

Sirromet Montepulciano |  
Ad-Hoc Pinot Noir

### **Beer**

Cascade Light | XXXX Gold |  
Great Northern | Peroni

Selection of soft drinks | orange juice | Queensland sparkling water

## **GOLD BEVERAGE PACKAGE**

**One Hour \$40 | Two Hours \$55 | Three Hours \$72**

### **Sparkling Wine**

Symphony Hill Prosecco |  
Georg Jensen Cuvee

### **White Wine**

Nobody's Hero Sauvignon Blanc |  
Ridgemill Estate Riesling

### **Red Wine**

Golden Grove Barbera |  
Taltarni Cabernet Sauvignon

### **Beer**

Cascade Light | Great Northern | XXXX Gold | Peroni |  
Ballistic Reef Pale

Selection of soft drinks | orange juice | Queensland sparkling water

## **NON-ALCOHOLIC BEVERAGE PACKAGE**

**One Hour \$12 | Two Hours \$17 | Three Hours \$22**

Coke, Coke No Sugar, Sprite, orange juice, Queensland sparkling water

Ask about our 0% alcohol beverage range!



# Beverage List

## SPARKLING WINE

NV	Clovely Estate   Brut Reserve   South Burnett QLD	\$38
NV	Aurelia   Prosecco   SE Australia	\$43
NV	Georg Jensen   Cuveé   Tasmania	\$73
NV	Piper Heidsieck   Brut   Champagne France	\$99

## WHITE WINE

	Sirromet   Fiano   Granite Belt QLD	\$38
	Nobody's Hero   Sauvignon Blanc   Marlborough NZ	\$50
	Jericho   Fumé Blanc   Adelaide Hills SA	\$52
	Oakridge   Chardonnay   Yarra Valley VIC	\$49
	Ridgemill Estate   Riesling   Ballandean QLD	\$49
	Golden Grove   Vermentino   Ballandean QLD	\$56

## ROSÉ

	Golden Grove   Rosé Brosé   Ballandean, QLD	\$46
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## RED WINE

	Ad-Hoc   Pinot Noir   Pemberton WA	\$40
	Golden Grove   Barbera   Ballandean QLD	\$56
	Sirromet   Montepulciano   Granite Belt QLD	\$38
	Riddoch   Shiraz   Coonawarra SA	\$50
	Taltarni   Cabernet Sauvignon   Pyrenees VIC	\$70
	Wirra Wirra   Cabernet/Shiraz/Merlot   McLaren Vale, SA	\$56

## BEER

	Cascade Light	TAS	\$9
	XXXX Gold	QLD	\$9
	Great Northern Original	QLD	\$9
	Peroni	Italy	\$10
	Heineken	Netherlands	\$10
	Ballistic Low HA	QLD	\$13
	Ballistic Reef Ale	QLD	\$12
	Heads of Noosa Japanese Lager	QLD	\$11

## SPIRITS

	Basic House Spirits	\$9
	Premium Spirits	\$11

## SIGNATURE COCKTAILS

	Aperol Spritz - Aperol   Prosecco   Soda	\$18
	Mandarita - Unico Mando   Tequila   Lime	\$19
	Bloody Collins - Nosferatu Blood Orange Gin   Orange Juice   Soda	\$21

## ALCOHOL FREE

	Plus & Minus   Prosecco	SA	\$30
	Plus & Minus   Pinot Grigio	SA	\$30
	Tread Softly   Rosé	SA	\$30
	Plus & Minus   Shiraz	SA	\$30
	Heineken Zero	Netherlands	\$6.5

## SOFT DRINK AND JUICE

	Coke   Coke Zero   Pepsi Max   Lemonade   Solo Lemon	\$4
	Queensland Sparkling Mineral Water, 750ml	\$9
	Orange Juice (glass)	\$4
	Juice (1 litre jug)	\$14
	Soft Drink (1 litre jug)	\$14





QUEENSLAND  
*Parliament House*

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