

TASTE THE *Heritage*

MENUS & PACKAGES



QUEENSLAND PARLIAMENT
DINING & EVENTS





WELCOME TO *Parliament House*

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.

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Plated Breakfast

Served with freshly brewed coffee, selection of locally sourced Madura teas and chilled orange juice.

INCLUSIONS

- Freshly brewed coffee
- Selection of Madura teas
- Chilled orange juice
- All tables clothed in white linen
- White linen napkins
- Table menus
- Table numbers
- Floorplan and run sheet guidance from our team of event specialists
- Wi-Fi

SELECT ONE (1) OPTION \$42PP

Roast cauliflower, poached egg, quinoa tabbouleh salad, almond hummus, avocado, miso vinaigrette **DF GF V** (VG with no egg)

Soy linseed toast, avocado, Persian feta, truss tomato, lemon oil, dukkah spice **V**

Parliament breakfast; Berkshire bacon, pork and fennel sausage, scrambled egg, field mushroom, kale, bush tomato relish, Turkish loaf

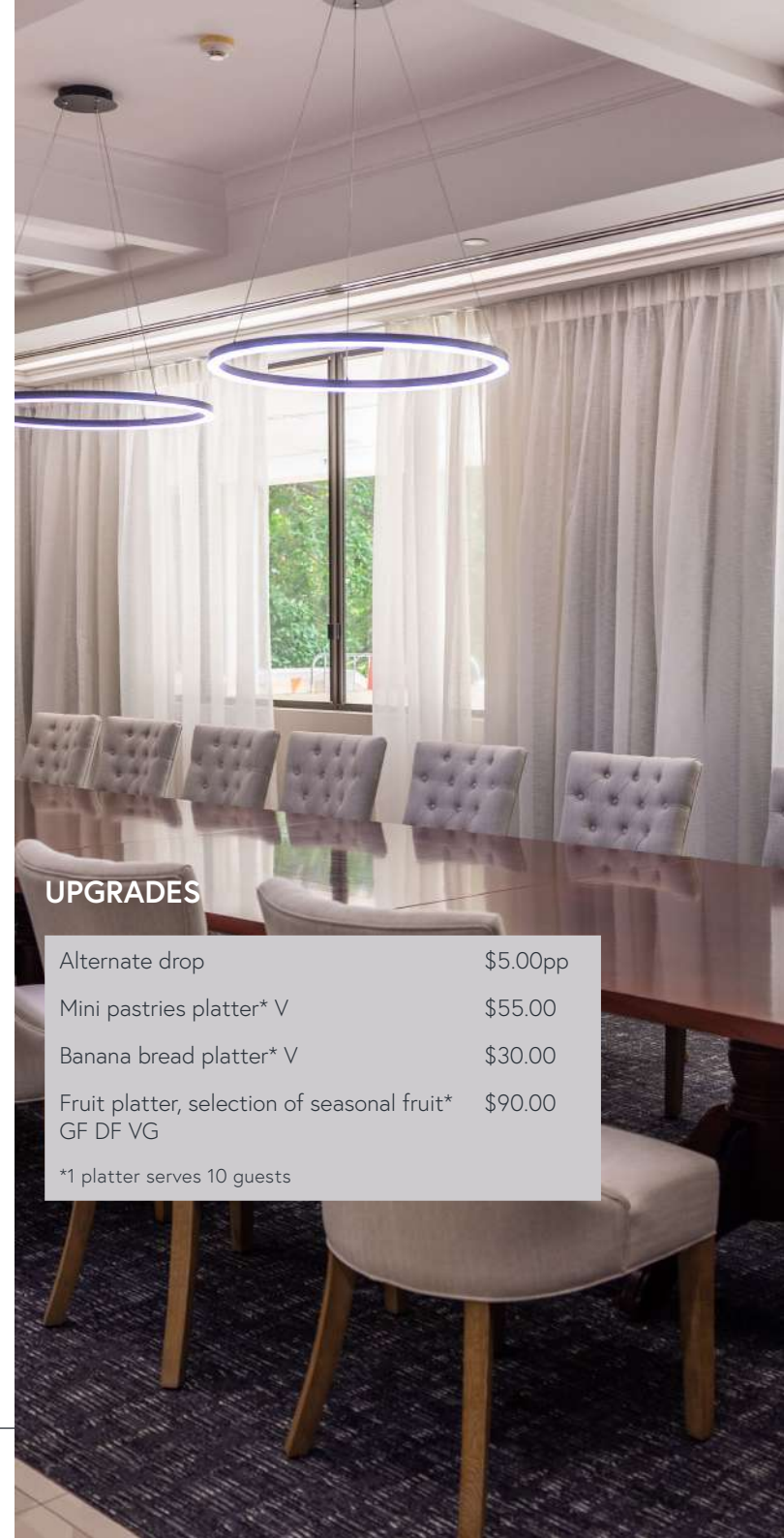
Eggs benedict; poached egg, english muffin, wilted spinach, hollandaise sauce, togarashi spice
Choice of: smoked ham | smoked salmon | avocado

Maple pancake, seasonal berry compote, mascarpone cream, honey comb **V**

UPGRADES

Alternate drop	\$5.00pp
Mini pastries platter* V	\$55.00
Banana bread platter* V	\$30.00
Fruit platter, selection of seasonal fruit* GF DF VG	\$90.00

*1 platter serves 10 guests



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)

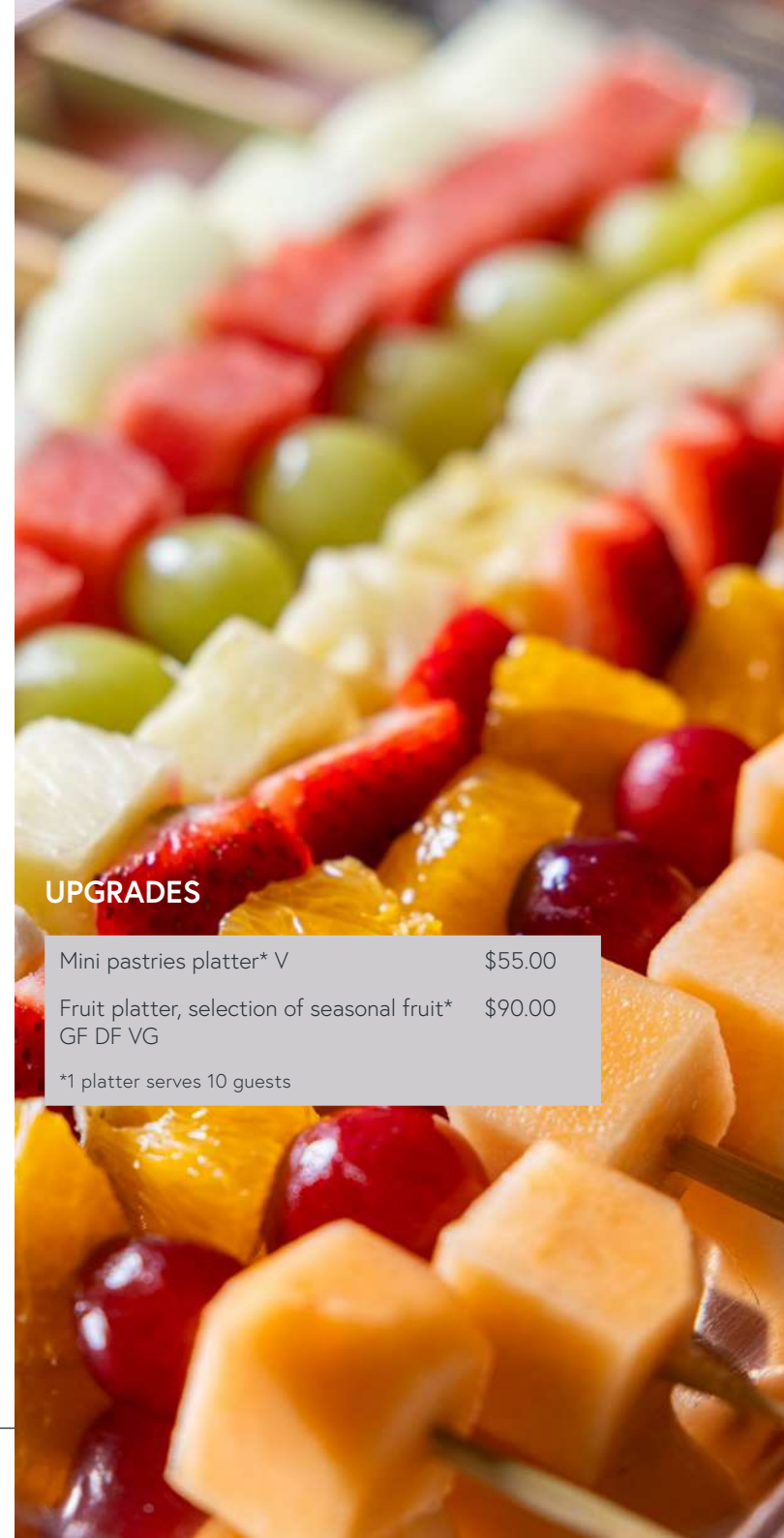
- Smoked ham, spinach, hollandaise, togarashi spice
- Smoked salmon, spinach, beetroot relish
- Avocado, feta, tomato, rocket **V**

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

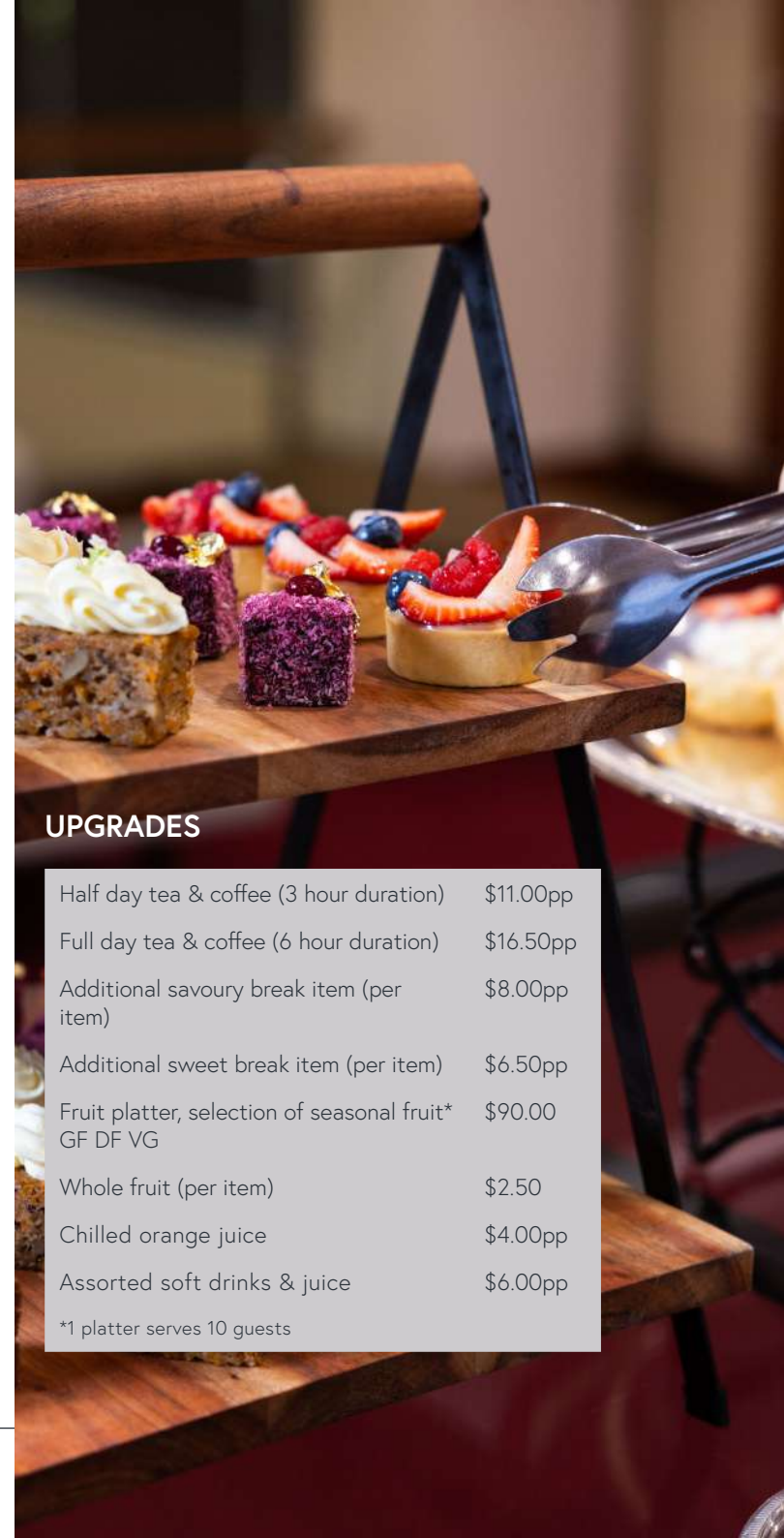
Pumpkin arancini, cashew cream GF DF VG

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



Parliamentary Private High Tea

Served in a variety of our function spaces, a traditional three-tier high tea is served to your guests with delicate house-made sweets and freshly baked scones.

Celebrate a special occasion with the optional upgrade to include sparkling wine or champagne for the duration of the event.

Served with freshly brewed coffee and selection of locally sourced Madura teas and orange juice

Minimum 20 guests, menu items may change based on seasonal availability

TRADITIONAL HIGH TEA \$68PP

SWEET

Buttermilk scones, vanilla cream, house preserves V

Rosemary ganache, Diamant Sablé, fig gel GF V

Milk chocolate gianduja, hazelnut, gold leaf GF V

Waffle tart, vanilla cream, pistachio, raspberry compote V

Sesame cone, yuzu gel, matcha cream V

SAVOURY

Prosciutto, mozzarella, basil, sundried tomato, focaccia

Chicken, gherkin, egg, salad, brioche bun

Smoked salmon, chive, cream cheese, blini, smoked roe

Lamb rosemary pie

UPGRADES

Sparkling wine	\$10pp
Champagne	\$20pp
Non-alcoholic sparkling wine	\$10pp



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
ADD BEVERAGES	
Chilled orange juice	\$4.00pp
Assorted soft drinks & juice	\$6.00pp
Alcoholic & non-alcoholic beverages on consumption (available on request)	

Hot Buffet Lunch & Dinner

SEATED BUFFET \$60.00PP

Includes freshly baked bread rolls

SELECT YOUR HOT ITEMS (CHOICE OF TWO)

Salmon fillet, baby potato, wilted greens, pistachio gremolata **DF GF**

Roast chicken, puy lentils, baby onion, sautéed mushroom, tarragon jus **DF GF**

Pumpkin ravioli, blistered tomato, baked ricotta, basil cream sauce **V**

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

Wagyu beef kebab, black pepper sauce, crispy shallots **DF**

SELECT YOUR SALADS (CHOICE OF TWO)

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**

DESSERT STATION

Selection of mini macaroons **V**

Lemon meringue tartlets **GF V**

Dark chocolate mousse, candied orange **GF V**

UPGRADES

Grazing platters / food stations	Page 15
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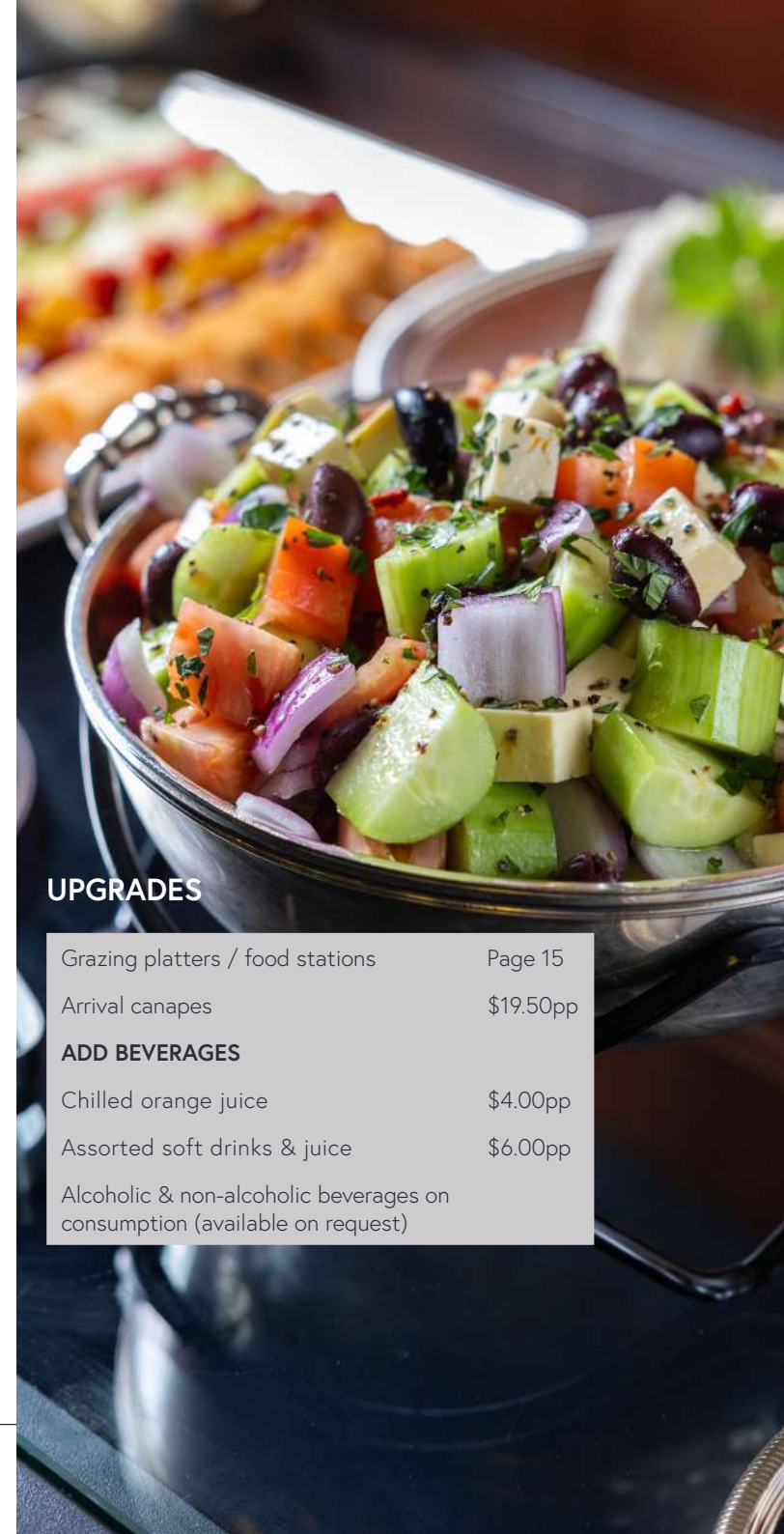
Arrival canapes	\$19.50pp
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ADD BEVERAGES

Chilled orange juice	\$4.00pp
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Assorted soft drinks & juice	\$6.00pp
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Alcoholic & non-alcoholic beverages on consumption (available on request)



Banquet Menu Lunch & Dinner

TWO COURSE \$85PP

Select single drop entrée and main, or main and dessert

THREE COURSE \$105PP

Select single drop entrée, main and dessert

Minimum numbers apply, all plated lunches and dinners include freshly baked bread rolls, brewed tea and coffee

INCLUSIONS

- All tables clothed in white linen
- White linen napkins
- Table menus
- Table numbers
- Floorplan and run sheet guidance from our team of event specialists
- Wi-Fi

ENTRÉE

COLD

Serrano ham, compressed watermelon, Persian feta, pistachio gremolata **GF**

Citrus cured Tasmanian salmon, ruby grapefruit, Kewpie mayo, wasabi dressing **GF DF**

Heirloom tomato, Maleny goat's cheese whip, olive soil, tomato jelly, basil sponge **V**

Mooloolaba prawn cocktail, baby gem, pickled cucumber, tomato gel, sesame cracker

WARM

Brisbane Valley quail, pomegranate, black barley salad, orange gel, white soy cream **DF**

Slow cooked Gooralie pork belly, citrus glaze, papaya, shallot, pickled radish **GF DF**

Hervey Bay scallops, broccoli stem salad, cauliflower puree, crispy pancetta **DF GF**

Ricotta filled pumpkin flower, romesco, pine nut and caper salsa, dukkah spice **V**



UPGRADES

Alternate drop, per course	\$5pp
Alternate drop, 2/3 courses	\$10pp
Canapés on arrival	\$19.50pp
Grazing platters / food stations	Page 15

ADD BEVERAGES

Chilled orange juice	\$4.00pp
Assorted soft drinks & juice	\$6.00pp

Alcoholic & non-alcoholic beverages on consumption (available on request)

Banquet Menu Continued

MAINS

Darling Downs beef tenderloin, potato fondant, truss tomato, thyme jus GF DF

Elgin Valley chicken supreme, puy lentils, shiitake mushroom, baby spinach, tarragon jus GF DF

Braised Gooralie pork tenderloin, roast cauliflower, pea purée, mustard sauce GF

Roast Daintree barramundi, saffron potato, broccolini, buttermilk cream, chorizo crumb GF

Roast lamb, heirloom carrots, baby onion, herb potato, chimichurri, rosemary jus GF DF

Roast salmon fillet, baked kohlrabi, pickled apple, red thai curry sauce GF DF

Ringtail Creek duck leg, pickled enoki, charred cabbage, black garlic jus GF DF

Miso glazed beef cheek, pumpkin puree, pickled daikon, crispy shallots GF DF

Lockyer Valley celeriac steak, cashew cream, kimchee slaw, red onion, parsnip crisp GF VG

Ricotta gnocchi, parsnip cream, herb salad, desert oak, white balsamic dressing V

DESSERT

Pavlova, coconut cream, compressed pineapple, passion fruit coulis GF DF

Dark chocolate pave, white chocolate mousse, coconut marshmallow, sour cherry GF

Cheesecake mousse, floral jelly, sable biscuit, caramel, torched marshmallow GF

Parliament choc top, macadamia, roasted chocolate, strawberry fields berries GF

Banana parfait, coconut sponge, salted cashew, white chocolate crunch, butterscotch GF

Warm chocolate fondant, espresso foam, mascarpone cream, coco nib tuile V

ADD \$9.50

Selection of chocolate truffles GF V

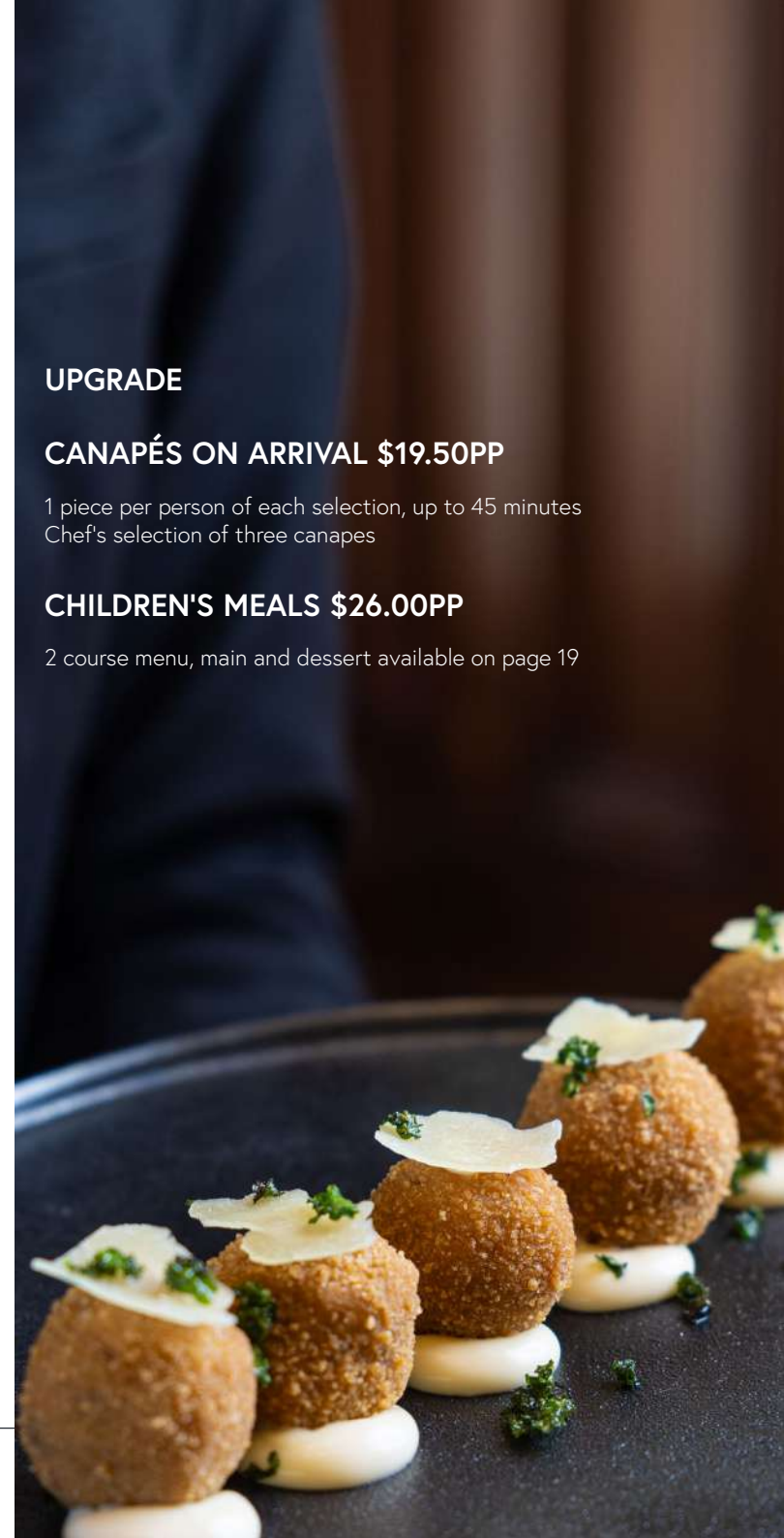
UPGRADE

CANAPÉS ON ARRIVAL \$19.50PP

1 piece per person of each selection, up to 45 minutes
Chef's selection of three canapés

CHILDREN'S MEALS \$26.00PP

2 course menu, main and dessert available on page 19



Cellar Buffet

QUEENSLAND BUFFET MENU \$115PP

Includes artisan bread selection with handmade butter.

Minimum 10 - maximum 12 guests in the Cellar

TO START

Queensland Seafood Platter:

Poached Moreton Bay bug, lemon, sauce gribiche **DF GF**

Mooloolaba prawn cocktail, pickled cucumber, squid ink tapioca **GF DF**

Harvey Bay scallop, devilled gel, chorizo crumb **GF DF**

MAINS

Darling Downs beef tenderloin, baby onion, heirloom carrot, black garlic jus **GF DF**

Brisbane Valley quail, bok choy, soy glaze, toasted sesame **GF DF**

Daintree Barramundi fillet, braised finger fennel, capsicum and caper salsa **GF DF**

SIDES

Roast baby potato, garlic, rosemary **GF VG**

Garden leaf salad, citrus vinigrette **GF VG**

SWEETS

Selection of Parliament petite cakes

CHEESEBOARD

Selection of local and Queensland cheeses, quince, oven roasted nuts, dried fruits, lavosh



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

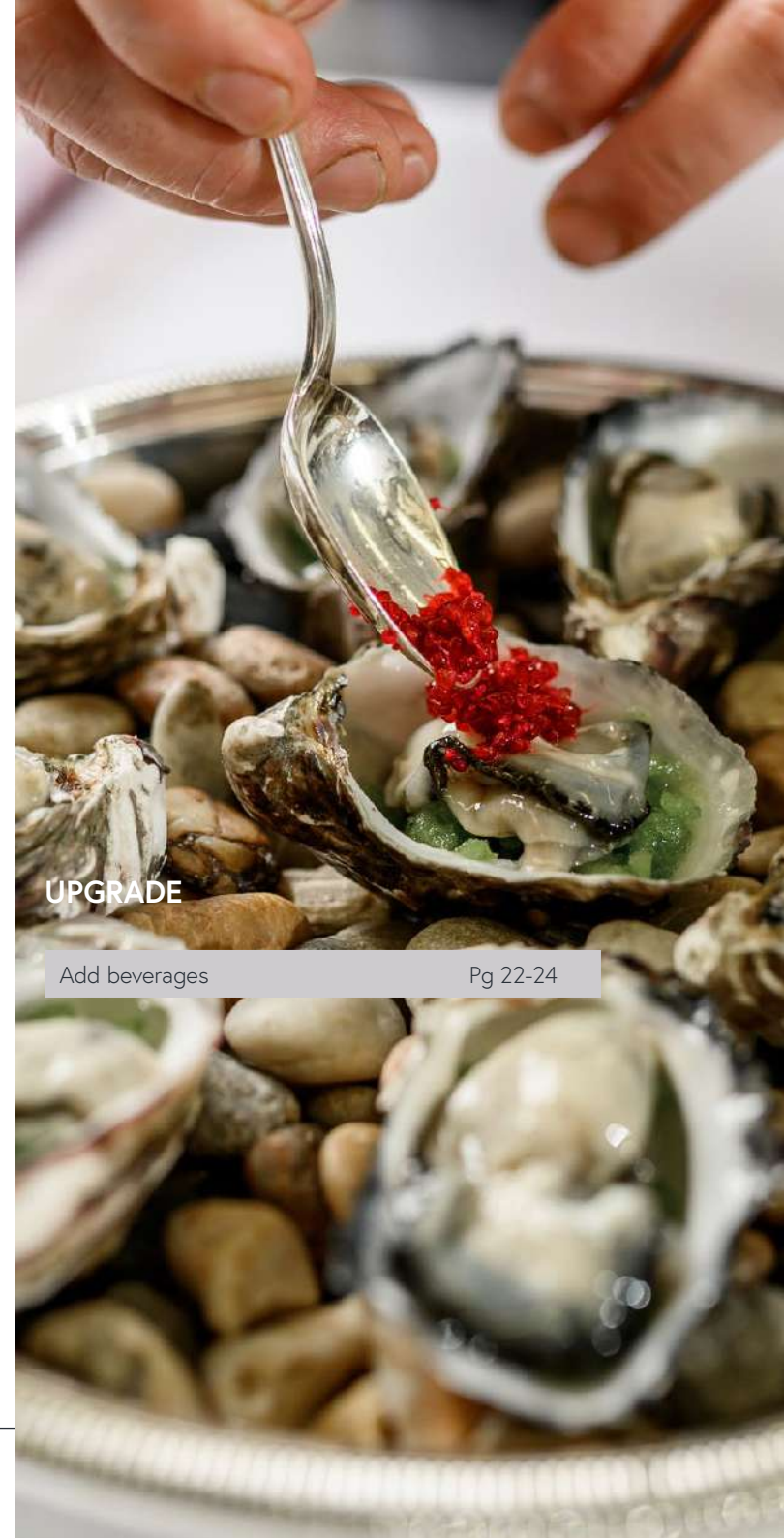
Selection of cured meats and cheeses, marinated artichokes, roasted capsicum, marinated eggplant, zucchini and semi-dried tomato, grissini, lavosh

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

Strangers' Restaurant

Welcome to Strangers' Restaurant!

Dine in the historic walls of the heritage dining room. Strangers' welcomes the public to dine for lunch Wednesday, Thursday and Fridays, and for dinner on Friday evenings.

The à la carte menu is available on these days for groups of up to 12 guests. Chef's five course tasting menu is also available on Friday evenings.

For group bookings of 13-30 guests, a set menu is required. This menu selection is from the current Strangers' menu and served via alternate drop. Please note this does not provide exclusive hire of the restaurant.

Set menu two course \$79pp

Set menu three course \$99pp

Set menu five course tasting \$130pp

Looking for a private dining space?

For groups of 31-80 guests, this is treated as a private event and requires exclusive hire of the restaurant, venue hire will be applicable. Minimum numbers apply for exclusive hire of the Strangers' Restaurant. Please refer to the banquet page for menu options and pricing.



School Formals

Select from a plated three course dinner or a set buffet menu and five hour non-alcoholic beverage package \$99pp

INCLUSIONS

- Your choice of two entrees, mains and desserts from our plated dinner menu

OR

- Set buffet menu
- Five hour non-alcoholic beverage package
- Easel for seating plan
- Table numbers
- All tables clothed
- Lectern and microphone
- TV screen OR in-built projector and screen
- In-house speakers available for music to be played through (in select rooms only)
- Portable dance floor (in select rooms only)
- Complimentary on-site parking after 5pm (subject to availability)
- Group photo on the Speaker's Green
- VIP arrival in the heritage Porte Cochere

ADDITIONAL COSTS

Weekend staffing & security charges will apply. Security guards are required, 1 per 50 guests. Please speak with your event planner for more information and pricing.

School Formals

SET BUFFET MENU

MAINS

Roast Elgin Farm chicken, king brown mushroom, burnt onion, tarragon jus

Roast Tasmanian salmon, seasonal greens, hollandaise, lemon

Roast cauliflower, ricotta filled pumpkin flower, chermoula, pomegranate GF V

SIDES

Freekeh salad, tabouleh, pickled onion, lemon VG

Roast pumpkin, moroccan spice GF VG

Roast baby potato, garlic, rosemary GF VG

DESSERT

Selection of profiteroles V

Seasonal berry tart, Chantilly cream GF V

Pavlova, coconut cream, compressed pineapple, passion fruit coulis GF DF

PLATED MENU

ENTRÉE

COLD

Poached Mooloolaba prawn, pickled cucumber, cocktail sauce, tomato gel, squid ink tapioca GF DF

Serrano ham, compressed watermelon, whipped feta, pistachio pesto GF

WARM

Ricotta and sweetcorn filled pumpkin flower, romesco salsa, hazelnut dukkha spice GF V

Slow cooked Toowoomba pork belly, citrus glaze, papaya, shallot, pickled radish GF DF

MAIN

Elgin Valley chicken supreme, puy lentils, shiitake mushroom, baby spinach, tarragon jus GF DF

Daintree barramundi fillet, pumpkin puree, spiced chickpea, roast capsicum, baby spinach GF DF

Lockyer Valley celeriac steak, cashew cream, kimchee slaw, red onion, parsnip crisp GF DF VG

DESSERT

Pavlova, coconut cream, compressed pineapple, passion fruit coulis GF DF

Dark chocolate pave, white chocolate mousse, coconut marshmallow, sour cherry GF

Cheesecake mousse, floral jelly, sable biscuit, caramel, torched marshmallow GF

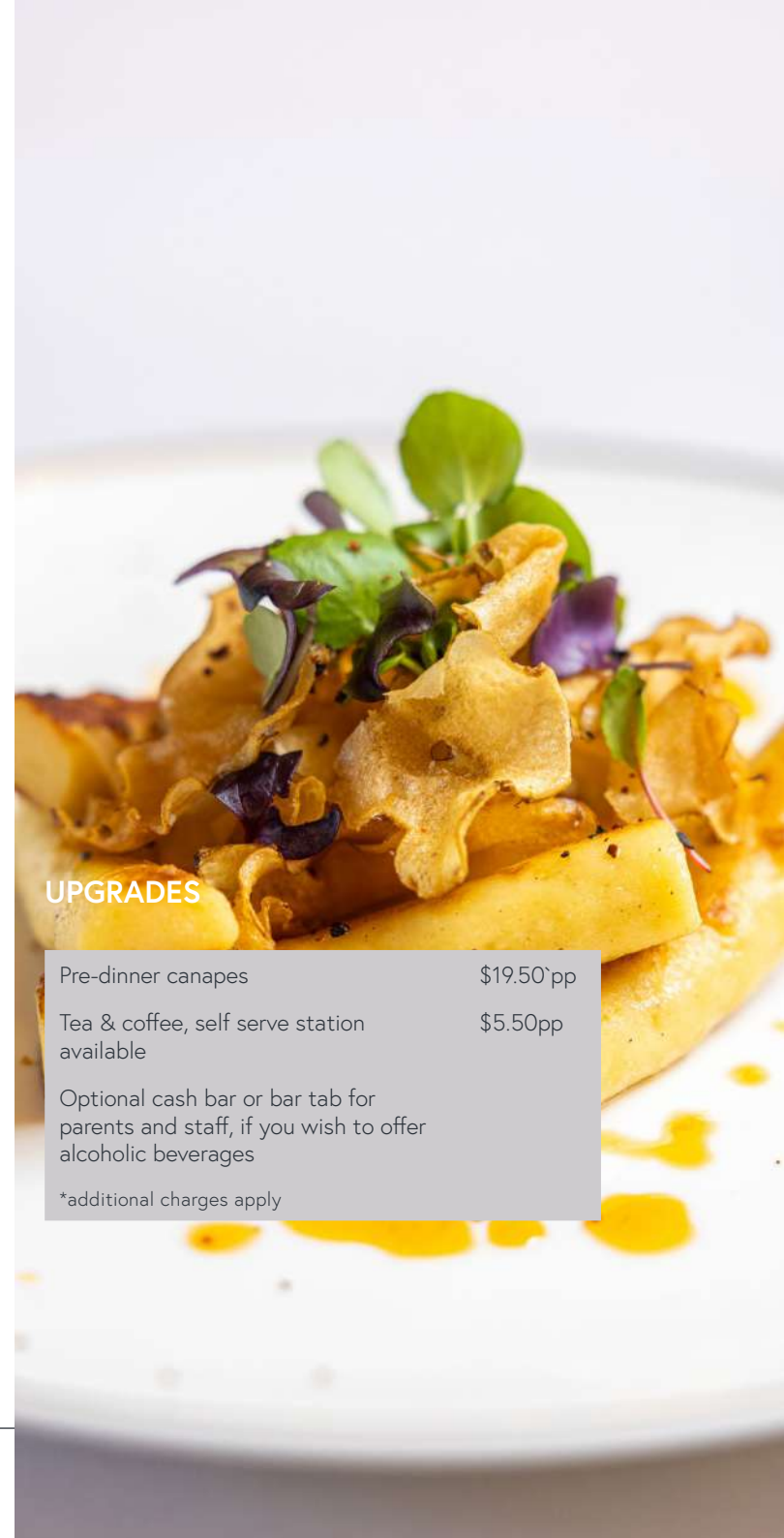
UPGRADES

Pre-dinner canapes \$19.50*pp

Tea & coffee, self serve station available \$5.50pp

Optional cash bar or bar tab for parents and staff, if you wish to offer alcoholic beverages

*additional charges apply



Kids Menu

TWO COURSE MENU MAINS + DESSERT \$26PP

Select (1) one:

Mini cheeseburger, chips, tomato sauce

Crispy chicken tenders, chips, tomato sauce

Penne pasta, Napoletana sauce, shaved parmesan

Roast chicken, seasonal veggies, potato mash

SWEETS

Select (1) one:

Torched Pavlova, vanilla cream, seasonal fruit, freeze dry raspberry **GF**

Parliament choc top, macadamias, roasted chocolate, raspberry sorbet **GF V**

Selection of ice-cream **GF**



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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