

PARLIAMENT HOUSE
Events

...your perfect Christmas venue

This holiday season, make your Christmas celebration truly unforgettable by choosing Queensland Parliament House as your festive destination! Nestled within the historic walls of this iconic venue, you'll find a world of enchantment, fine dining, and joyous festivities!

Whether you join us for an exclusive private event or simply wish for a delightful meal, our skilled chefs will prepare a lavish feast showcasing the best local produce from Queensland. Delight in delectable dishes designed to tantalise your taste buds and leave you craving more.



PRIVATE CELLAR
Up to 12 guests



STRANGERS' RESTAURANT
Up to 80 guests



LUCINDA BAR
Up to 40 guests



PRIVATE CELLAR

Up to 12 guests

Perfect for intimate gatherings, this exclusive space accommodates up to 12 guests. Share laughter and joy with your nearest and dearest in a setting that exudes warmth and intimacy, making it the perfect setting for a memorable holiday get-together.



STRANGERS' RESTAURANT

Up to 80 guests

For larger groups, Strangers' Restaurant offers an opulent dining experience amidst the grandeur of Queensland Parliament House. Revel in the festive spirit while indulging in exquisite fine dining.



LUCINDA BAR

Up to 40 guests

Looking for a more relaxed atmosphere? The Lucinda Bar is your ideal venue for festive cocktail parties. Sip on delectable cocktails, and create unforgettable memories with friends and colleagues.



Sample menu

AMUSE

Gold Coast blue cheese beignet, pistachio, lemon myrtle, ginger V
Smoked salmon blini, horseradish and chive crème fraiche
Native tart, muntrie salsa, bunya nut pesto GF DF VG

ENTRÉE

Mooloolaba prawn cocktail, kohlrabi, capsicum purée, bisque, garlic chive oil GF DF
Brisbane Valley quail, ponzu glaze, black barley, pomegranate, soy cream, cumquat gel DF
Serrano ham, compressed watermelon, whipped fetta, gremolata, watercress GF
Citrus cured Tasmanian salmon, ruby grapefruit, kewpie mayo, pea shoot, wasabi dressing GF DF
Grilled stone fruit, rosella flower, hazelnut whip, bunya nut pesto, rosemary potato GF DF VG

MAIN

Darling Downs beef short rib, fondant potato, shallot salad, black garlic jus GF DF
Ringtail Creek duck breast, braised sugar loaf cabbage, parsnip, Davidson plum GF DF
Ocean trout, caramel yoghurt, Warrigal greens, carrot purée, bottarga, smoked caviar GF
Turkey roulade, apple and sage stuffing, roast pumpkin, asparagus, cranberry jus GF DF
Braised celeriac, kombu, cashew cream, kimchi sprouts, seeded crumb GF DF VG

DESSERT

Dark chocolate pavê, white chocolate mousse, hazelnut praline, orange gel V GF
Lion's Club Christmas pudding parfait, ginger snap, cherry, torched meringue V

FESTIVE PETIT FOURS

White Christmas V
Chocolate truffle V GF
Sesame tart, eggnog cream, cherry compote VG

DF - dairy free GF - gluten free V - vegetarian

TWO (\$79) or THREE (\$89) course banquet menu

Minimum numbers apply



Cocktail packages

One hour food and beverage package \$54pp
5 selections (2 cold req) + Bronze Beverage Package

Two hour food and beverage package \$72pp
9 selections (4 cold req) + Bronze Beverage Package

BRONZE BEVERAGE PACKAGE (included in packages)

Sparkling Wine Clovelly 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

CANAPÉ MENU - COLD

Smoked salmon blini, horseradish and chive crème fraiche

Native tart, muntrie salsa, bunya nut pesto GF DF VG

Goondiwindi ham hock terrine, piccalilli, mustard cress GF DF

Hervey Bay scallop, deviled gel, chorizo crumb GF DF

Mooloolaba prawn cocktail, tomato gel GF DF

Preserved duck, mandarin & Brazil nut crumble GF DF

CANAPÉ MENU - HOT

Mushroom & basil arancini, truffle mayo V

Chicken tarragon filo, remoulade sauce

Pumpkin and toasted almond samosa, cumin yoghurt V

Pork and fennel sausage roll, bush tomato relish

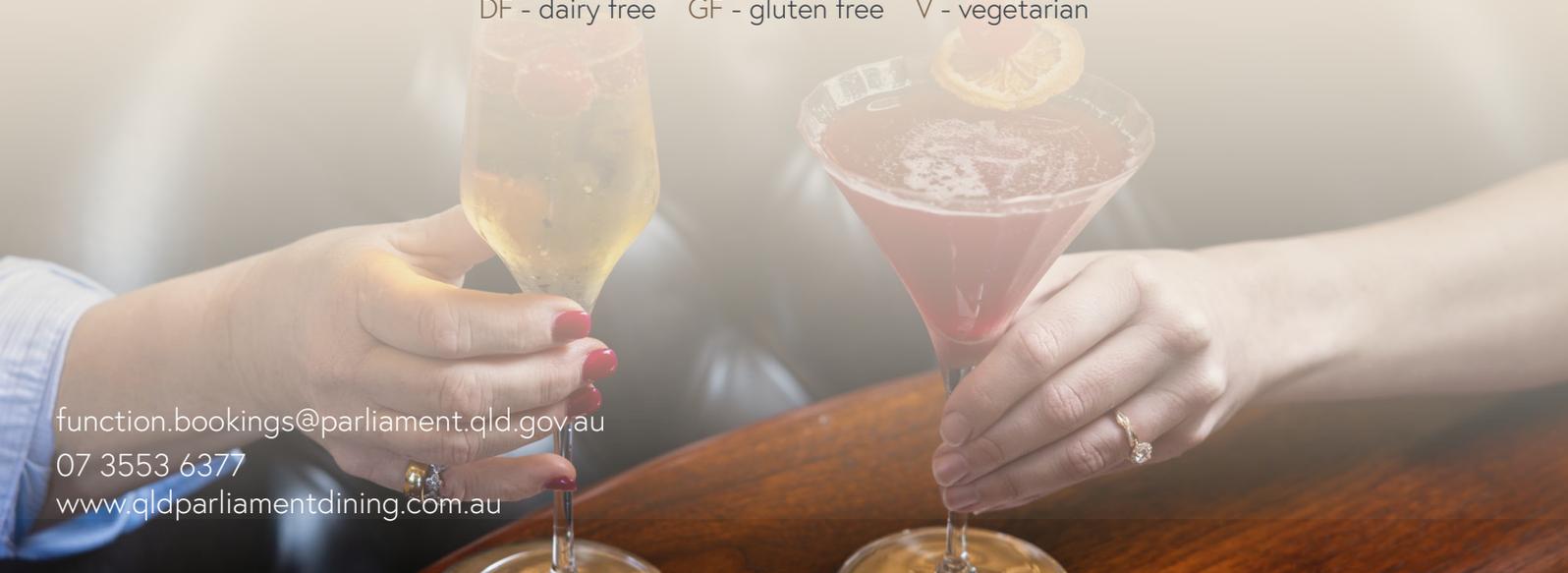
FOOD ONLY

One hour duration 5 selections (2 cold req) \$35pp

Two hour duration 9 selections (4 cold req) \$55pp

Three hour duration 10 selections (4 cold req) \$62pp

DF - dairy free GF - gluten free V - vegetarian



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