



Tarliament 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.



Immerse yourself in the charm and grandeur of Queensland Parliament as you celebrate amidst the meticulously maintained gardens and timeless architecture. The precinct is gracefully nestled on the outskirts of the renowned Brisbane Botanical Gardens, overlooking the tranquil banks of the Brisbane River.

Queensland Parliament House is easily accessible for both local and international guests. The precinct is situated in the heart of Brisbane city, a mere 30-minute drive from the Brisbane Airport, which ensures a seamless journey for your loved ones arriving from distant places.

Whether you envision an intimate gathering or a grand affair, the versatile spaces within the precinct provide the perfect backdrop for your dream wedding.



YOUR WEDDING Journey

BEFORE YOUR WEDDING

Our team extends support throughout your wedding journey. Your exclusive wedding coordinator will guide you through the planning process, offering expert suggestions to ensure your day becomes an unforgettable affair. Commencing six months prior, with thoughtful final check-ins scheduled three weeks before the big day, culminating in a week-before rehearsal to perfect every detail. With only one wedding scheduled per weekend, full attention is provided to your special day.

ON YOUR WEDDING DAY

From the moment you arrive, we will be there to service your every whim. Our attentive team will guide you and your guests through the splendours of Queensland Parliament House. From registration to finding their seats, your guests will be warmly attended to, while your dedicated wedding coordinator will be by your side throughout the ceremony, ensuring a flawless and unforgettable experience.





Embrace the breathtaking beauty of Queensland Parliament's ceremony locations as you celebrate the beginning of your love story.

Within the Precinct, you'll discover a selection of venues, each offering a unique setting with its own distinct beauty and elements to suit a variety of wedding styles. Choose the perfect space to host your private ceremony and create memories that will be cherished for a lifetime.

Whether you envision an outdoor garden ceremony or prefer the grandeur of an indoor setting, our collection of venues ensure there's a perfect match for your dream wedding.



Garden Setting

For those wanting a casual ceremony setting, the Speakers' Green offers the perfect backdrop for your private garden party ceremony. Immerse yourselves in the ambience as you exchange your vows in the presence of your loved ones. The tranquility and privacy of this idyllic location will make your ceremony truly intimate and personal.

INCLUSIONS:

- 1.5 hours use of the property for ceremony and photos
- 1 hour photo time, including Parliamentary escorts for approved photo locations
- Bridal arrival via the Porte Cochere
- White lawn chairs for up to 100 guests
- Arbour (your choice from our options or bring your own)
- Signing table and two chairs
- Portable speaker and microphone
- Seamless guest registration (digital check-in and ushers)
- Exclusive directional signage
- Wedding Coordinator onsite
- One hour consultation prior to develop your wedding run-sheet
- · One hour rehearsal in the week prior to the wedding
- Complimentary parking for your guests (weekends only)

THINGS TO NOTE:

- As we are a working Parliament, if your ceremony falls during business hours there
 may be staff onsite.
- A wet weather contingency plan must be in place when hiring this space. Speak with our team for more information

Your Investment

Monday – Friday Saturday \$3,500 \$5,000



Regal Setting

Step into timeless elegance in the historic Legislative Council Chamber, affectionately known as the Red Chamber. This regal indoor venue exudes grandeur and refinement, providing an enchanting setting fit for royalty on your wedding day. Adorned with rich history and Waterford crystal chandeliers, the Red Chamber's opulent ambience creates a magical atmosphere that requires minimal theming, leaving your guests in awe of its heritage beauty and grandeur.

INCLUSIONS:

- 1.5 hours use of the Red Chamber for ceremony
- 1 hour photo time, including Parliamentary escorts for approved photo locations
- Bridal entrance arrival via the Porte Cochere
- Elegant bench seating and chairs for up to 150 guests
- Antique signing table and two chairs
- Two wireless microphones, audio connection for Spotify playlist
- Fully air-conditioned
- Seamless guest registration (digital check-in and ushers)
- Exclusive directional signage
- Wedding Coordinator onsite
- One hour consultation prior to develop your wedding run-sheet
- · One hour rehearsal in the week prior to the wedding
- Complimentary parking for your guests (weekends only)

THINGS TO NOTE:

- As we are a working Parliament, if your ceremony falls during business hours there may be staff onsite.
- Please note the centre table is not able to be moved for heritage preservation reasons.

Your Investment

Monday – Friday \$3,000 Saturday \$4,500



Cocktail Hour

After the ceremony, guests are invited to enjoy an hour of beverages whilst the Bridal party are off capturing those perfect pictures! We offer a variety of beverage options including beverage package, bar tab and cash bar for guests to purchase their own drinks. We are a fully licensed venue.

INCLUSIONS:

- Bar, professional bar staff, glassware, ice
- Round cocktail tables and chairs for 20 guests
- Scattered outdoor lounge seating for 30 guests

BEVERAGES:

- Select from a package, bar tab, or cash bar. (Minimum spend applies.)
- See these packages on page 19

AVAILABLE SPACES:

- Lucinda Bar (minimum 20)
- President's Verandah (minimum 20)
- Speaker's Green (minimum 40)

UPGRADE OPTIONS:

- French Champagne \$20pp
- Selection of three canapes \$19pp
- Additional hour \$POA
- Lawn games \$POA

Your Investment
Venue hire \$750
Beverage package not included



Your reception

Celebrate your love in style with a variety of exquisite reception spaces at Queensland Parliament House. Our exclusive venue hosts a limited number of weddings each year, ensuring our undivided attention and impeccable service to couples who choose to create their special memories with us.



STRANGERS' RESTAURANT

Prepare to be captivated by the timeless elegance of the Strangers' Restaurant. This sophisticated venue can accommodate up to 80 guests, making it perfect for larger seated receptions.

Located within Queensland Parliament, the Strangers' Restaurant exudes refined charm and offers a beautiful setting for a memorable celebration.

Immerse yourself in the historic surroundings, while our dedicated team ensures every detail is meticulously taken care of, from elegant table settings to impeccable service.

Please note due to the heritage status of this room, no dancing is permitted in the restaurant.

CAPACITY



SPEAKERS' DINING ROOM

Celebrate love and joy in an exclusive setting, the Speaker's Dining Room—an intimate wedding reception space for up to 22 guests.

With a private patio and a charming foyer bar, this elegant venue provides a secluded setting for your closest loved ones and boasts beautiful views of the picturesque Speaker's Green and the historic Old Parliament House.

CAPACITY



22 Banquet



LUCINDA BAR

For intimate receptions of up to 50 guests, the Lucinda Bar offers an exquisite space that exudes intimacy and charm. With its cozy ambience and stylish decor, this venue sets the stage for an unforgettable celebration.

Create cherished memories as you revel in the warmth of this intimate setting, enjoying exceptional service and culinary delights that will leave a lasting impression on all who attend.

Please note due to the heritage status of this room, no dancing is permitted in the bar.

CAPACITY



SPEAKER'S GREEN

Experience the charm of a casual and enchanting reception on the Speakers' Green—an idyllic private garden party setting. Designed for those seeking a more relaxed cocktail celebration, this secluded oasis offers exclusive use on weekends, ensuring a truly private experience for your special day.

CAPACITY









SEATED PLATED \$220PP

INCLUSIONS:

- Pre-reception drinks served with your selection of three canapes
- Two course dinner (set menu)
- Five hour Sapphire Beverage Package
- Your wedding cake, cut and served with berries and cream
- Brewed tea and coffee
- Complimentary 5 hour venue hire (5-10pm)

ADDITIONAL INCLUSIONS:

- Heritage dining tables and chairs
- White tablecloths and napkins
- Signature Queensland Parliament crested crockery
- Chrystal glassware
- Chrystal cutlery
- Small floral table arrangments of your colour choice
- Lectern, speaker and microphone for speeches
- Wireless speaker with bluetooth connectivity
- Cake and gift table with cake knife
- Wedding coordinator onsite and professional waitstaff
- Wedding schedule assistance
- Complimentary parking for your quests (weekends only)

INCLUDED SAPPHIRE BEVERAGE PACKAGE:

- Clovely Estate Brut Reserve OR Aurelia Prosecco
- Sirromet Granit Fiano
- Nobody's Hero Sauvignon Blanc OR Moscato
- Sirromet Granit Montepulciano
- Ad-Hoc Pinot Noir
- Cascade Light | XXXX Gold | Great Northern
- Selection of soft drinks | orange juice
- Queensland sparkling water

UPGRADE OPTIONS:

- Three courses \$30pp
- Alternate drop \$10pp
- Dessert station \$22pp
- Petite fours \$12.60pp
- Diamond Beverage Package \$20pp
- Ruby Beverage Package \$50pp

AVAILABLE SPACES:

- Speaker's Dining Room (minimum 20)
- Strangers' Restaurant (minimum 40)





SEATED PLATED \$220PP

ENTRÉE

Cold

Yellowtail kingfish, yuzu mayo, pickled jalapeno, finger lime, ponzu GF DF

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

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

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

Heirloom tomato, Maleny goat's cheese whip, olive soil, tomato jelly, basil sponge ${\bf V}$

Warm

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

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

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

Ricotta filled pumpkin flower, romesco, pine nut caper salsa, dukkah spice $\ensuremath{\mathsf{GF}}\ \mathsf{V}$

Grilled king prawns, pickled slaw, avocado purée, sesame dressing, pea shoots **GF DF**

MAINS

Meat

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**

Goondiwindi porchetta, rosemary, fennel, parsnip purée, pea, mustard sauce GF DF

Miso glazed ox cheek, pumpkin purée, pickled daikon, crispy shallots **GF DF**

Braised Tasmanian lamb shoulder, heirloom carrots, baby onion, confit potato chimichurri, rosemary jus **GF DF**

Ringtail Creek duck breast, pickled Enoki, charred cabbage, jus **GF DF**

Fish

North Queensland snapper, baked kohlrabi, pickled apple, red thai curry sauce **GF DF**

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

Vegetarian

Ricotta gnocchi, parsnip cream, herb salad, desert oak, white balsamic dressing $\ensuremath{\mathbf{V}}$

Lockyer Valley celeriac steak, cashew cream, kimchee sprouts, pickled red onion GF VG

DESSERT

Yuzu parfait, pineapple salsa, black sesame praline, yoghurt foam, meringue **GF**

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

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

Warm chocolate fondant, espresso foam, mascarpone cream, coco nib tuile ${\sf V}$

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

Cheese Plate add \$8pp

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



INCLUSIONS:

- Pre-reception drinks served with your selection of five canapes
- Feasting menu (selection of set menu)
- Five hour Sapphire Beverage Package
- Your wedding cake, cut and served with berries and cream
- Brewed tea and coffee
- Complimentary 5 hour venue hire (5-10pm)

ADDITIONAL INCLUSIONS:

- Heritage dining tables and chairs
- White tablecloths and napkins
- Signature Queensland Parliament crested crockery
- Chrystal glassware
- Chrystal cutlery
- Small floral table arrangments of your colour choice
- Lectern, speaker and microphone for speeches
- Wireless speaker with bluetooth connectivity
- Cake and gift table with cake knife
- Wedding coordinator onsite and professional waitstaff
- Wedding schedule assistance
- Complimentary parking for your quests (weekends only)

INCLUDED SAPPHIRE BEVERAGE PACKAGE:

- Clovely Estate Brut Reserve OR Aurelia Prosecco
- Sirromet Granit Fiano
- Nobody's Hero Sauvignon Blanc OR Moscato
- Sirromet Granit Montepulciano
- Ad-Hoc Pinot Noir
- Cascade Light | XXXX Gold | Great Northern
- Selection of soft drinks | orange juice
- Queensland sparkling water

UPGRADE OPTIONS:

- Dessert station \$22pp
- Diamond Beverage Package \$20pp
- Ruby Beverage Package \$50pp

AVAILABLE SPACES:

- Speaker's Dining Room (minimum 20)
- Strangers' Restaurant (minimum 40)





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

Goondiwindi porchetta, rosemary, fennel, parsnip purée, mustard sauce GF DF

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

Rocket and fennel salad, walnut dressing GF VG

Roast baby potato, garlic, rosemary GF VG

Roast Dutch carrot, seeded crumb GF VG

AUSTRALIAN MEAT FEST

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

Goondiwindi porchetta, rosemary, fennel, parsnip purée, mustard sauce GE DE

Darling Downs ox cheek, miso glaze, pumpkin, pickled daikon, crispy shallots GF DF

Rocket and fennel salad, walnut dressing GF VG

Roast baby potato, garlic, rosemary GF VG

Seasonal greens, lemon oil, almond GF VG

THE VEGETARIAN

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

Lockyer Valley celeriac, cashew cream, kimchee sprouts, red onion GF VG

Seared Japanese eggplant, spiced zucchini, ponzu, wood ear mushroom GF VG

Freekeh salad, tabouleh, pickled onion, lemon VG

Roast baby potato, garlic, rosemary GF VG

Roast pumpkin, Moroccan spice GF VG



COCKTAIL STYLE \$200PP

INCLUSIONS:

- Pre-reception drinks and scattered seating
- Selection of two hot and four cold canapes
- Selection of two substantial items
- Selection of two dessert items
- Five hour Sapphire Beverage Package
- Your wedding cake, cut and served on platters
- Coffee and tea station
- Complimentary 5 hour venue hire (5-10pm)

ADDITIONAL INCLUSIONS:

- Heritage Lucinda Bar (Lucinda Bar hire only)
- Outdoor Portable Bar (Speaker's Green hire only)
- Lectern, speaker and microphone for speeches
- Wireless speaker with bluetooth connectivity
- Cake and gift table with cake knife
- Wedding coordinator onsite and professional waitstaff
- Wedding schedule assistance
- Complimentary inner-city car parking (weekends only)

INCLUDED SAPPHIRE BEVERAGE PACKAGE:

- Clovely Estate Brut Reserve OR Aurelia Prosecco
- Sirromet Granit Fiano
- Nobody's Hero Sauvignon Blanc OR Moscato
- Sirromet Granit Montepulciano
- Ad-Hoc Pinot Noir
- Cascade Light | XXXX Gold | Great Northern
- Selection of soft drinks | orange juice
- Queensland sparkling water

UPGRADE OPTIONS:

- Dessert station \$22pp
- Hot fork dish \$14pp
- Diamond Beverage Package \$30pp
- Ruby Beverage Package \$50pp

AVAILABLE SPACES:

- Lucinda Bar (minimum 20)
- Speaker's Green (minimum 50)





COLD

Saltbush marinated lamb strip loin, pikelet, native mint yoghurt

Preserved duck, mandarin and Brazil nut crumble GF DF

Hervey Bay scallop, devilled gel, chorizo crumb GF DF

Native tart, muntrie salsa, Goats cheese, banyan nut pesto GF V

HOT

Mushroom and basil arancini, truffle mayo V

Crispy mac n cheese croquettes, blue cheese mayo V

Pumpkin and toasted almond samosa, cumin yoghurt V

Prawn & lemongrass mousse, tamarind gel DF GF

SUBSTANTIAL

\$9pp per item

Pumpkin and sage gnocchi, pecorino, pangrattato crumb V

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

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

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

Grilled Mooloolaba prawn toast, lime, dill, chilli jam

HOT FORK DISH

\$14pp per item

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

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

DESSERT

Lemon meringue tartlets **GF V**

Selection of macaroons GF V

Dark chocolate mousse, candied orange GF V

Cherry and hazelnut tartlet V GF

Selection of profiteroles V

Opera slice **V**

EXTRA

Grazing stations/platters - see page page 16





DESSERT BAR

Minimum 40 quests

\$22pp

Lemon meringue tartlets **GF V**

Selection of macaroons GF V

Selection of profiteroles V

Opera slice V

Mini pavlovas, seasonal fruit, citrus curd, vanilla cream GF V

CHILDREN'S MENU

Children aged 3-11 \$70 per child

Children aged 11-17 \$120 per child

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

GRAZING STATIONS

Minimum 40 quests per station

ANTIPASTO \$19PP

Prosciutto, sopressa, salami, marinated artichokes, stuffed baby peppers, marinated eggplant, zucchini & semi-dried tomato, bocconcini, provolone, grissini

COLD SEAFOOD \$26PP

Pacific oysters, fresh prawns, marinated octopus, bloody mary mayo, fresh lemon **GF DF**

MEDITERRANEAN MEZZE \$24PP

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

CHEESE AND CHARCUTERIE \$22PP

Selection of local and Queensland cured meats and cheeses, marinated artichokes, stuffed baby peppers, marinated eggplant, zucchini and semi-dried tomato, grissini, lavosh

VENDOR MEAL

\$50pp

A hot plated main meal from your menu plus soft drink and juice served





Queensland Parliament House provides a diverse array of beverage options, encompassing beverage packages, beverages on consumption tabs, or cash bars, to accommodate guests at private functions.

Our dedicated team is readily available to guide you in choosing the most suitable option for your upcoming event.

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.

BEVERAGES ON CONSUMPTION OR BAR TABS

A prepaid bar tab, based on consumption is available for those wanting to remove the beverage pacakage or run in conjunction. For example, items not included in the beverage package available for the bridal table. When removing the beverage package a \$2000 minimum spend is applicable.

Clients are welcome to mix and match from our wide selection of beer, wine, and spirits for their bar tab If you would like more information on beverage options and pricing, please contact our sales team. Minimum guest numbers apply.

CASH BAR

Drinks available for guests to purchase 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. Speak to our sales team to find out more information.





Minimum 30 guests

SAPPHIRE	DIAMOND	RUBY	
Included in our reception packages	Upgrade \$30 per person	Upgrade \$50 per person	
Clovely Estate Brut Reserve OR Aurelia Prosecco	Georg Jensen Cuvee	Piper Heidsick Brut	
Sirromet Granit Fiano	Symphony Hill Reserve Sauvignon Blanc	Pikes 'The Merle' Riesling	
Nobody's Hero Sauvignon Blanc	Oakridge Chardonnay	Chablis Reserve De Vaudon	
Moscato OR Golden Grove Rosé Brosé	Moscato OR Golden Grove Rosé Brosé	Moscato OR Golden Grove Rosé Brosé	
Sirromet Granit Montepulciano	Golden Grove Barbera	Symphony Hill Sangiovese	
Ad-Hoc Pinot Noir	Rymil Cabernet Sauvignon	Cascade Light XXXX Gold Great Northern Peroni Heineken	
Cascade Light XXXX Gold Great Northern	Cascade Light XXXX Gold Great Northern Peroni		
Selection of soft drinks orange juice Queensland	Heineken	Selection of soft drinks orange juice Queenslan	
sparkling water	Selection of soft drinks orange juice Queensland sparkling water	sparkling water	

UPGRADE OPTIONS:

- arrival speciality cocktail \$15pp
- house spirits to your package \$13pp, per hour (min 3 hours)
- additional hour based on selected package



BEVERAGE LIST

SPARKLING WINE

NV Clovely Estate | Brut Reserve | South Burnett QLD

NV Aurelia | Prosecco | SE Australia

NV Georg Jensen | Cuveé | Tasmania

NV Piper Heidsieck | Brut | Champagne France

WHITE WINE

Sirromet | Fiano | Mt Cotton QLD

Nobody's Hero | Sauvignon Blanc | Marlborough NZ

Taltarni | Fumé Blanc | Pyrenees VIC

Oakridge | Chardonnay | Yarra Valley VIC

Ridgemill Estate | Riesling | Ballandean QLD

Golden Grove | Vermentino | Ballandean QLD

ROSÉ

Golden Grove | Rosé Brosé | Ballandean, QLD

RED WINE

Ad-Hoc | Pinot Noir | Pemberton WA

Golden Grove | Barbera | Ballandean QLD

Sirromet | Montepulciano | Mt Cotton QLD

Four in Hand | Shiraz | Barossa Valley SA

Rymill | Cabernet Sauvignon | Coonawarra SA

Wirra Wirra | Cabernet/Shiraz/Merlot | McLaren Vale, SA

BEER

Carlton Zero VIC

Cascade Light TAS

XXXX Gold QLD

Great Northern Original QLD

XXXX Bitter QLD

Peroni Italy

Heineken Holland

Ballistic Low HA QLD

Ballistic Reef Ale QLD

Heads of Noosa Japanese Lager QLD

SPIRITS

Basic House Spirits

Premium Spirits

Pre-mix Spirits

SOFT DRINK & JUICE

Coke | Coke Zero | Pepsi Max | Lemonade | Solo Lemon

Queensland Sparkling Mineral Water, 750ml

Orange Juice (glass)

Juice (1 litre jug)

Soft Drink (1 litre jug)

Terms & Conditions

BOOKING FEE

A non-refundable booking fee of \$2,000 is required to confirm your wedding date.

PRICE INCREASES

Prices are calculated based on the date of the wedding. If your wedding dates fall after 31 August 2024, there will be a further 5% increase in the packages and menus. Beverage pricing on consumption are subject to inflation and may be adjusted at any time.

BYO FOOD AND DRINKS

As we are a fully licenced venue, we do not permit any items to be brought onsite. An exception is made to your wedding cake only.

MENU TASTINGS

Menu tastings can be scheduled based on availability three months prior to your wedding date. Two guests are included in tasting. Tasting is not available for feasting menus.

PAYMENT SCHEDULE

Initial booking fee due upon confirmation \$2,000.

6 months before your wedding, 25% of the estimated cost is due.

3 months before your wedding, a further 25% of the estimated cost.

2 weeks before your wedding, the remaining and final cost is due.

Once final numbers are provided 10 business days prior, no changes can be made within 5 business days.

CANCELLATION POLICY

Should you need to cancel your wedding booking the following conditions apply:

- Notification of cancellation MUST be in writing.
- Notice of more than 6 months before your wedding non-refundable booking fee is forfeited, no other monies retained by Parliament House.
- Notice of 3-6 months before your wedding non-refundable booking fee is forfeited, 50% of other monies retained by Parliament House will be refunded.
- Notice of than 3 months before your wedding non-refundable booking fee is forfeited, 20% of other monies retained by Parliament House will be refunded.*

*However if notice is less than 14 days – all monies are retained by Parliament House.

MINIMUM SPENDS

Strangers' Restaurant	\$10,000
Lucinda Bar	\$6,000
Speaker's Green	\$17,000
Speaker's Dining Room	\$5,000





Thotography

Capture your romance in the heart of the city.

With it's timeless charm, Queensland Parliament House offers a truley unique setting for your wedding photos. Make your day memorable!

Location Fee \$500.00

Photography location fee included in packages.

Pricing is for the location fee only.

Photography services are not included.



07 3553 6377

www.qldparliamentdining.com.au