



QUEENSLAND PARLIAMENT
DINING & EVENTS

MENUS & PACKAGES 2026



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

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 \$46PP

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

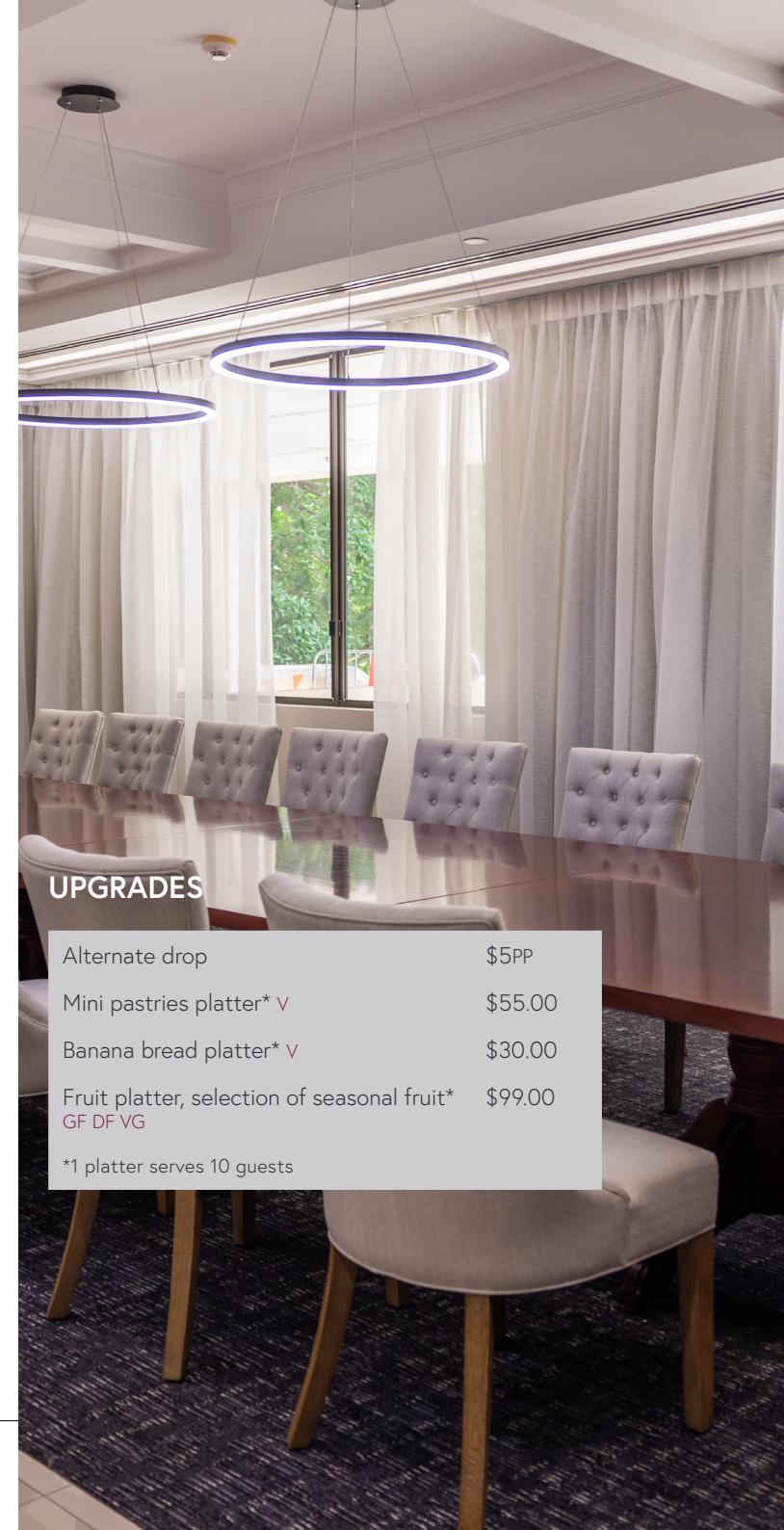
Soy linseed toast, avocado, Persian feta, truss tomato, lemon oil, dukkha spice V HL (GF on request)

Parliament breakfast; Berkshire bacon, pork and fennel sausage, scrambled egg, field mushroom, wilted spinach, bush tomato relish, Turkish loaf (GF on request)

Eggs benedict: poached egg, English muffin, wilted spinach, hollandaise sauce, togarashi spice

Choice of:
smoked ham
smoked salmon
avocado HL
V HL (GF on request)

Maple pancake, seasonal berry compote, mascarpone cream, honeycomb V HL



UPGRADES

Alternate drop	\$5PP
Mini pastries platter* V	\$55.00
Banana bread platter* V	\$30.00
Fruit platter, selection of seasonal fruit* GF DF VG	\$99.00

*1 platter serves 10 guests

Stand Up Networking Breakfast

INCLUSIONS

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

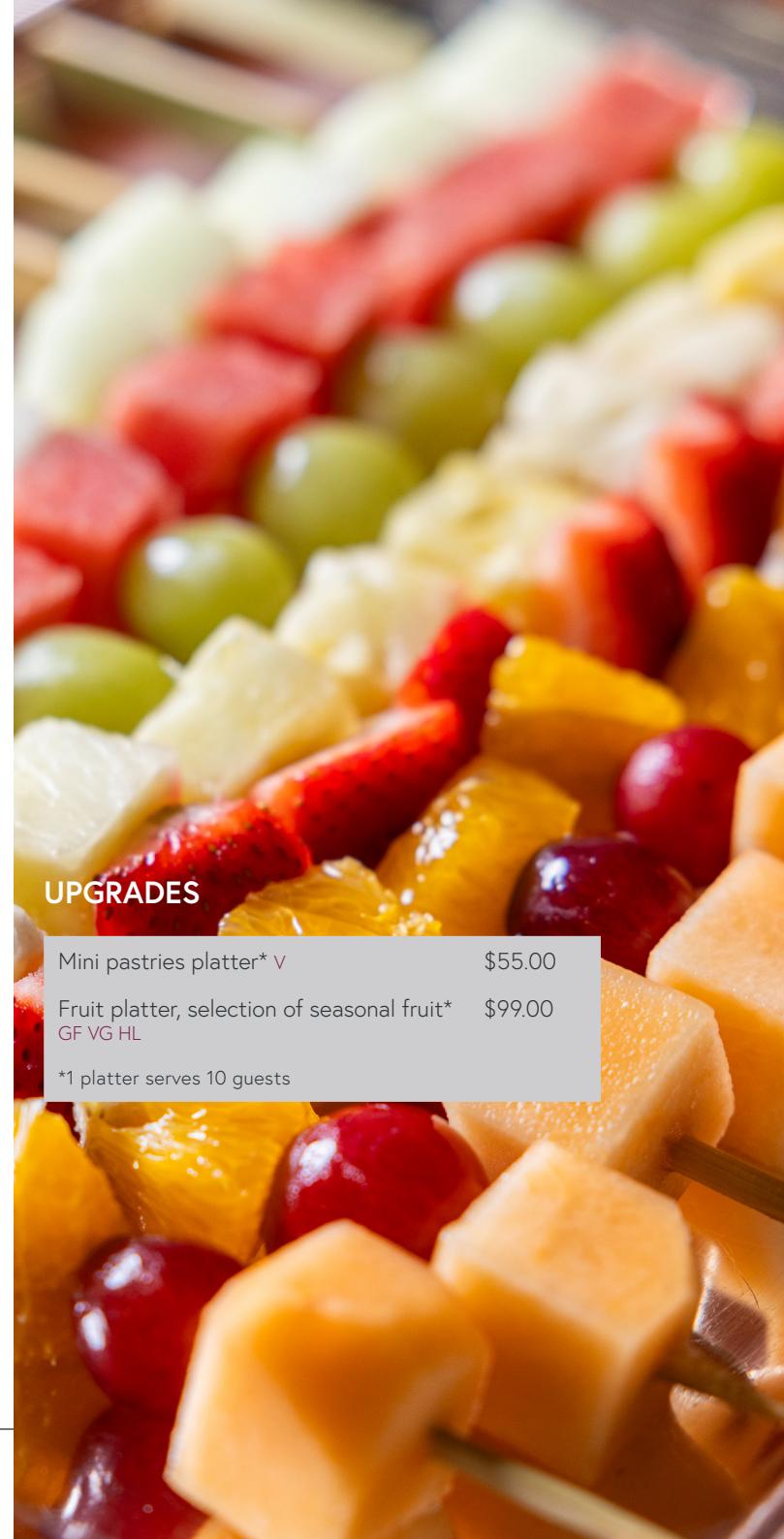
SELECT THREE (3) ITEMS \$40PP

Smoked salmon, crostini, horseradish, chive crème fraiche	HL
Sweet potato hash, bush tomato relish	GF VG HL
Sourdough crouton, beetroot relish, almond hummus	DF VG HL
Bacon and mushroom tarts, onion relish	
Corn fritter, bush tomato relish, crispy kale	V HL DF
Pear and almond frangipane, mascarpone, pepita crumble	GF V HL
Granola fruit bars, honey, pistachio, dark chocolate	GF DF V HL
Orange cake, lemon myrtle syrup, marmalade	GF DF V

ADD SOMETHING SUBSTANTIAL \$10PP

Minimum quantity 20 per menu item

Lentil fritter, kale and beetroot slaw, cashew cream	GF VG HL
Smoked salmon roulade, rocket, cream cheese, caviar	HL
Bacon and egg slider, wilted spinach, HP sauce	
Chia pudding pots, macadamia granola, coconut yoghurt, berries	DF GF VG HL
Filled croissants (select one filling)	
• Smoked ham, spinach, hollandaise, togarashi spice	
• Smoked salmon, spinach, beetroot relish	
• Avocado, feta, tomato, rocket	HL V HL



UPGRADES

Mini pastries platter* V	\$55.00
Fruit platter, selection of seasonal fruit* GF VG HL	\$99.00

*1 platter serves 10 guests

Morning / Afternoon Tea Menu

TEA AND COFFEE BREAKS

Freshly brewed coffee and a 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. V HL

Chef's choice \$14PP

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

Snack time \$17.50PP

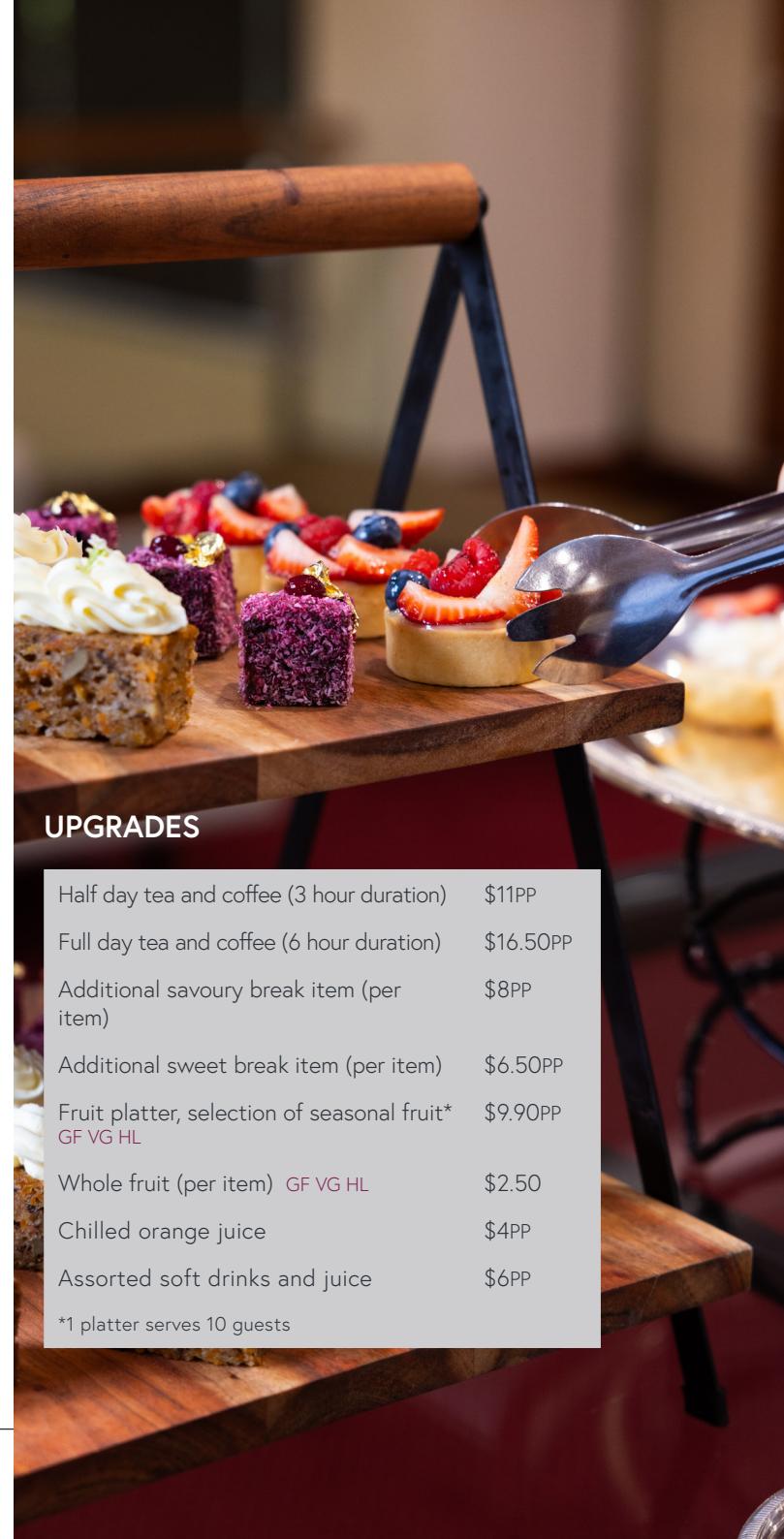
Your choice of two (2) break items served with freshly brewed coffee and selection of locally sourced Madura teas.

SWEET

Buttermilk scones, cream with house preserves	V HL
Parliamentary melting moments	V HL
Parliamentary assorted cookies	V HL
Assorted mini muffin	V HL
Pear and almond frangipane, mascarpone, pepita crumble	GF V HL
Macadamia and white chocolate brownie	GF V HL
Coconut and dark chocolate lamington, rosella jam	GF V HL
Fruit cups	GF DF VG HL
Carrot and walnut cake, cream cheese icing	GF V HL
Orange cake, lemon myrtle syrup, marmalade	GF DF V HL

SAVOURY

Smoked salmon roulade, rocket, cream cheese, caviar	HL
Assorted finger sandwiches	(Dietaries on request)
Assorted quiche	(Dietaries on request)
Roast beef slider, rocket, horseradish mayo, bush tomato relish	HL
Assorted Sausage roll, tomato chutney	(Dietaries on request)
Rice paper rolls, coriander, sweet chilli	GF VG HL



UPGRADES

Half day tea and coffee (3 hour duration)	\$11PP
Full day tea and coffee (6 hour duration)	\$16.50PP
Additional savoury break item (per item)	\$8PP
Additional sweet break item (per item)	\$6.50PP
Fruit platter, selection of seasonal fruit* GF VG HL	\$9.90PP
Whole fruit (per item) GF VG HL	\$2.50
Chilled orange juice	\$4PP
Assorted soft drinks and juice	\$6PP

*1 platter serves 10 guests

Native Flavours Morning / Afternoon Tea

Inspired by First Peoples' cultures using produce from the Parliamentary garden our Native Flavours Morning and Afternoon Tea offers a meaningful way to connect through food.

\$25pp

INCLUSIONS

- Freshly brewed coffee
- Selection of Madura teas

SAVOURY

Select (2) two:

Little white goats cheese quiche, warrigal green, banyan nut pesto GF V HL

Kangaroo and pepper berry, bush relish, saltbush mayo, brioche bun

Buffalo mozzarella, bush basil, sundried tomato, focaccia V HL

Smoked salmon, cream cheese, chive, crepe, smoked roe, native violet HL

SWEET

Select (1) one:

Orange and Wattle seed cake, vanilla syrup GF V HL

Lemon myrtle meringue tart GF V HL

Chocolate, coconut, Lamington, lilly pilly jam GF V HL

Carrot, walnut, macadamia cake, cream cheese icing GF V HL



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 loose leaf teas and orange juice

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

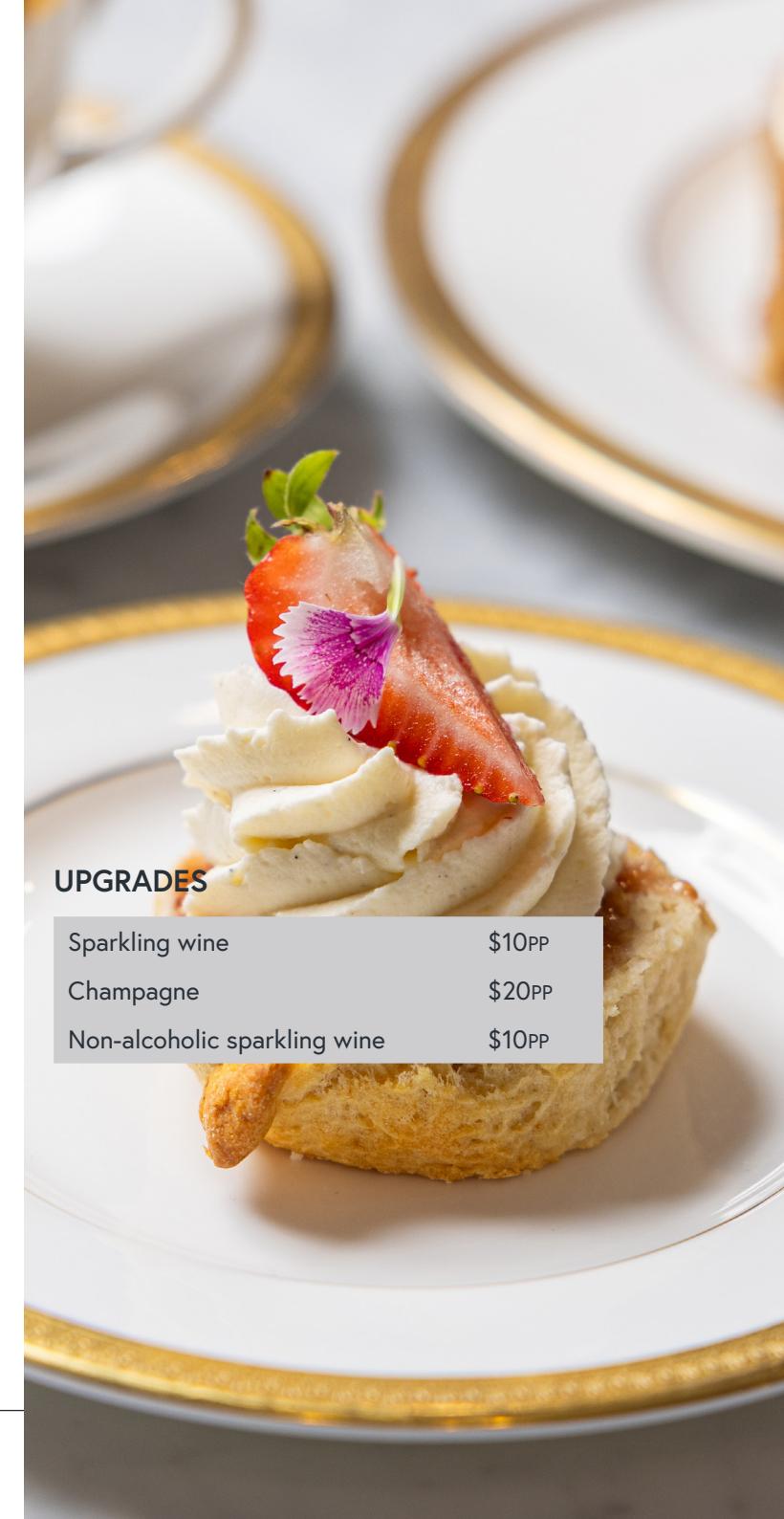
TRADITIONAL HIGH TEA \$65PP

SWEET

Buttermilk scones served with vanilla cream, Parliamentary jam	HL
Waffle basket, white chocolate mousse, rosella raspberry compote	HL
Chocolate tart, coco nib, yuzu caramel, chocolate mousse	GF HL
Almond and lemon Financier, native mint, apricot gel	GF HL
Chouquette, pistachio praline, pearl sugar, vanilla cream	HL

SAVOURY

Morton bay bug roll, finger lime, marie rose, iceberg lettuce, brioche bun	HL
Caprese focaccia, bunya nut pesto, rocket	V HL
Smoked chicken, crostini, pistachio, cranberry gel	V DF HL
Sweet potato and Maleny goat cheese quiche, pickled red onion	HL



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 a selection of Madura teas on arrival \$5.50PP

Morning tea, served with tea and coffee \$14PP

Parliamentary assorted cookies V HL

Bacon and cheese tart GF

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

Sourdough, double smoked ham, mustard mayo, Swiss cheese, heirloom tomato sandwich

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

Greek salad, feta, oregano, lemon vinaigrette GF V HL

Beef burgundy pie

Macadamia and white chocolate brownie GF V HL

Afternoon tea, served with tea and coffee \$14PP

Carrot and walnut cake, cream cheese icing GF V HL

Assorted quiche (Dietaries on request)

TUESDAY

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

Morning tea, served with tea and coffee \$14PP

Coconut and dark chocolate lamington, rosella jam GF V HL

Smoked salmon roulade, rocket, cream cheese, caviar HL

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

Baguette, chicken, rocket, aioli, pesto HL

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

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

Pork and fennel sausage roll

Carrot and walnut cake, cream cheese icing GF V HL

Afternoon tea, served with tea and coffee \$14PP

Parliamentary melting moments V HL

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



CHEF'S DAILY CHOICE

WEDNESDAY

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

Morning tea, served with tea and coffee \$14PP

Spinach and feta roll	V HL
Orange cake, lemon myrtle syrup, marmalade	GF DF V HL

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

Roast pumpkin, feta, grilled capsicum, rocket wrap	V HL (GF on request)
Multigrain loaf, roast beef, Kenilworth cheddar, bush tomato relish	HL
Caesar salad, egg, sourdough crouton, parmesan, bacon	
Chicken satay skewers, cucumber, coriander, lime	DF GF HL
Seasonal berry tart, Chantilly cream	V HL

Afternoon tea, served with tea and coffee \$14PP

Assorted quiche	(Diaries on request)
Parliamentary assorted cookies	V HL

THURSDAY

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

Morning tea, served with tea and coffee \$14PP

Parliamentary assorted cookies	V HL
Bacon and cheese tart	

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

Baguette, chicken, rocket, aioli, pesto	HL
Hummus, grilled Mediterranean vegetables, sun-dried tomato wrap	V HL (GF on request)
Lentil, quinoa, pumpkin, kale salad, apple cider vinaigrette	GF VG HL
Lamb rosemary pie	HL
Buttermilk scones, cream w/ house preserves	V HL

Afternoon tea, served with tea and coffee \$14PP

Carrot and walnut cake, cream cheese icing	GF V HL
Pork and fennel sausage roll	

FRIDAY

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

Morning tea, served with tea and coffee \$14PP

Coconut and dark chocolate lamington, rosella jam	GF V HL
Smoked salmon roulade, rocket, cream cheese, caviar	HL

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

Sourdough, double smoked ham, mustard mayo, Swiss cheese, heirloom tomato sandwich	
Heirloom tomato, basil, bocconcini wrap	V HL (GF on request)
Rocket, beetroot, feta salad, walnut dressing	V GF HL
Pumpkin and chickpea roll	GF VG HL
Macadamia and white chocolate brownie	GF V HL

Afternoon tea, served with tea and coffee \$14PP

Parliamentary melting moments	V HL
Roast beef slider, rocket, horseradish mayo, bush tomato relish	HL

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 on request)

SANDWICH BUFFET LUNCHEON \$45PP

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)

Sourdough, double smoked ham, mustard mayo, Swiss cheese, heirloom tomato

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

HL

Baguette, chicken, rocket, aioli, pesto

V HL

Roast pumpkin, feta, grilled capsicum, rocket wrap

V HL

Grilled Mediterranean vegetables, sun-dried tomato, hummus wrap

V HL

STEP 2: SELECT YOUR SALAD (CHOICE OF ONE)

Greek salad, feta, oregano, lemon vinaigrette

GF V HL

Spiced roast cauliflower, chickpea, tahini, almond, raisin

GF VG HL

Caesar salad, egg, sourdough crouton, parmesan, bacon

Lentil, quinoa, pumpkin, kale, apple cider vinaigrette

GF VG HL

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

Pumpkin and chickpea roll

GF VG HL

Pork and fennel sausage roll

Angus beef burgundy pie

Lamb rosemary pie

HL

Chicken satay skewers, cucumber, coriander, lime

DF GF HL

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

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Additional savoury break item (per item)

\$8PP

Additional sweet break item (per item)

\$6.50PP

ADD BEVERAGES

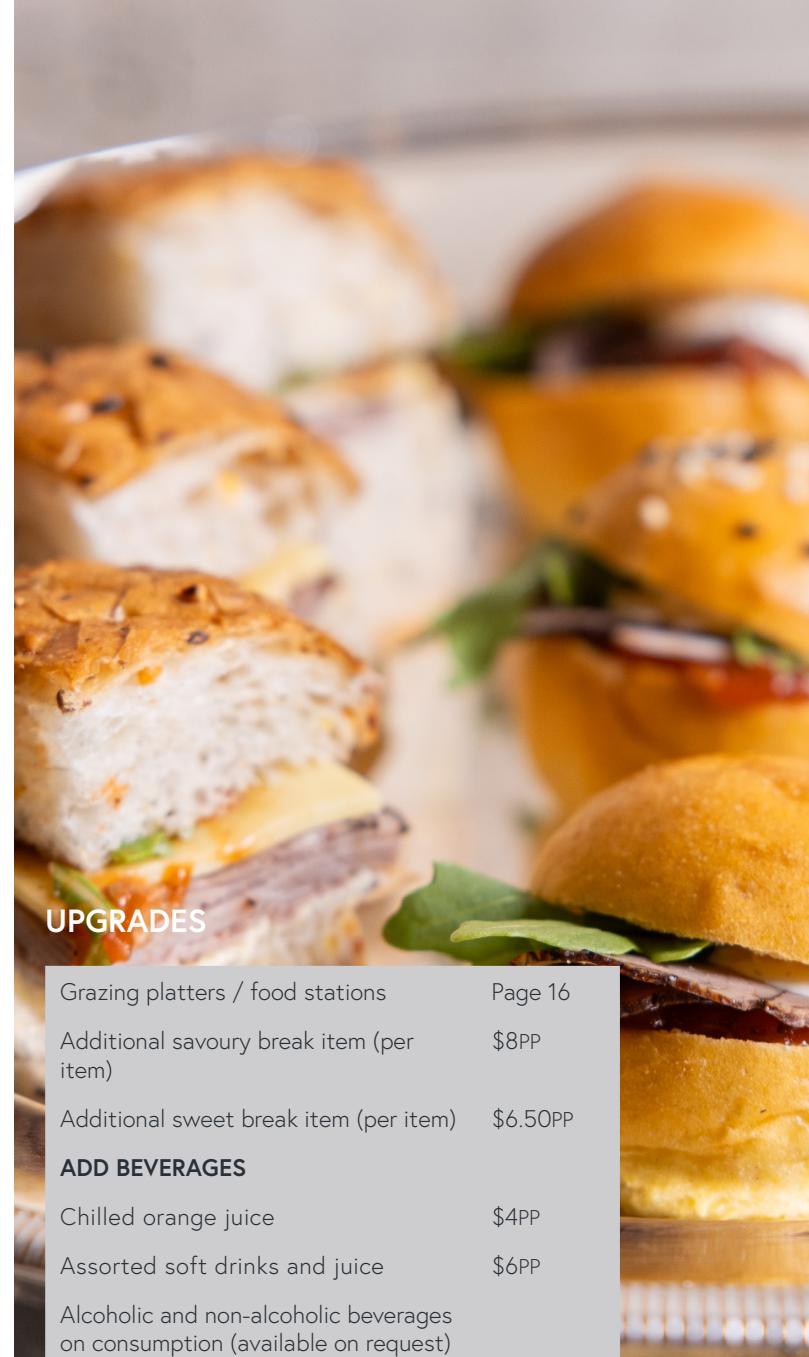
Chilled orange juice

\$4PP

Assorted soft drinks and juice

\$6PP

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



Hot Buffet Lunch & Dinner

SEATED BUFFET \$68.00PP

Includes freshly baked bread rolls

SELECT YOUR HOT ITEMS (CHOICE OF TWO)

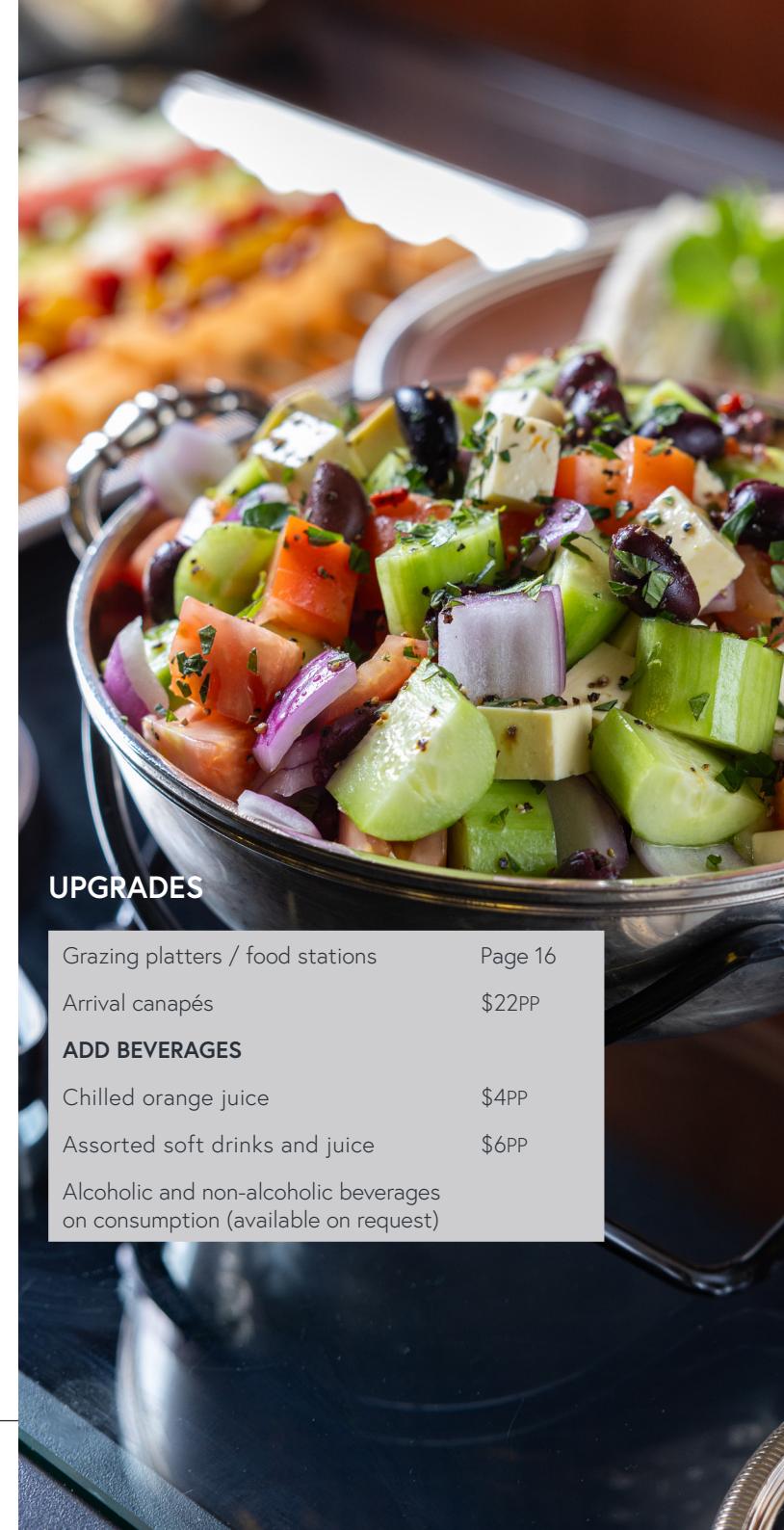
Salmon fillet, baby potato, wilted greens, pistachio gremolata	DF GF HL
Roast chicken, puy lentils, baby onion, sautéed mushroom, tarragon jus	DF GF HL
Pumpkin ravioli, blistered tomato, baked ricotta, basil cream sauce	V HL
Lamb bhuna, capsicum, cardamom, chilli, Pilau rice	GF DF HL
Wagyu beef kebab, black pepper sauce, roast capsicum, steamed rice, crispy shallot	DF GF HL

SELECT YOUR SALADS (CHOICE OF TWO)

Greek salad, feta, oregano, lemon vinaigrette	GF V HL
Spiced roast cauliflower, chickpea, tahini, almond, raisin	GF VG HL
Caesar salad, egg, sourdough crouton, parmesan, bacon	
Lentil, quinoa, pumpkin, kale, apple cider vinaigrette	GF VG HL
Rocket, beetroot, feta, walnut dressing	GF V HL

DESSERT STATION

Vanilla panna cotta, raspberry compote, honeycomb	GF V HL
Lemon meringue tartlets	GF V HL
Selection of profiteroles	V HL



UPGRADES

Grazing platters / food stations	Page 16
Arrival canapés	\$22PP
ADD BEVERAGES	
Chilled orange juice	\$4PP
Assorted soft drinks and juice	\$6PP
Alcoholic and 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 \$110PP

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

Serrano ham, compressed watermelon, Persian feta, pistachio gremolata	GF
Citrus cured Tasmanian salmon, ruby grapefruit, Kewpie mayo, wasabi dressing	GF DF HL
Heirloom tomato, Maleny goat's cheese whip, olive soil, tomato jelly, basil sponge	V HL
Mooloolaba prawn cocktail, witlof, pickled cucumber, tomato gel, sesame cracker	GF DF HL
Brisbane Valley quail, pomegranate, black barley salad, orange gel, white soy cream	DF HL
Slow cooked Borrowdale pork belly, citrus glaze, shallot, pickled papaya salad	GF DF
Seared scallops, broccoli stem salad, radish, cauliflower puree, crispy pancetta	DF GF
Ricotta filled pumpkin flower, romesco, pine nut and caper salsa, hazelnut dukkha	V HL



UPGRADES

Alternate drop, per course	\$5PP
Alternate drop, 2/3 courses	\$10PP
Canapés on arrival	\$22PP
Grazing platters / food stations	Page 16

ADD BEVERAGES

Chilled orange juice	\$4PP
Assorted soft drinks and juice	\$6PP
Alcoholic and non-alcoholic beverages on consumption (available on request)	

Banquet Menu Continued

MAINS

Darling Downs beef tenderloin, potato fondant, truss tomato, thyme jus	GF DF
9Dorf chicken supreme, puy lentils, shiitake mushroom, kale, tarragon jus	GF DF
Grilled pork cutlet, potato puree, shallot, French beans, mustard sauce	GF
Roast Daintree barramundi, potato Rösti, broccolini, saffron velouté, chorizo crumb	GF
Roast lamb, heirloom carrots, baby onion, herb crushed potato, rosemary jus	GF DF
Roast salmon, kohlrabi soy cream, finger lime, baby spinach, wallet wattle seed, macadamia crumb	GF DF HL
Ringtail Creek duck leg, cinnamon, green olive, orange, bean cassoulet	GF DF
Black Angus beef cheek, miso, sweet potato, sesame bok choy, yuzu daikon	GF DF
Lockyer Valley heirloom carrot, whipped macadamia, puffed buckwheat, curry leaf pesto, verjus onion	GF VG HL
Ricotta gnocchi, parsnip cream, herb salad, desert oak, white balsamic dressing	V (HL on request)

DESSERT

Pavlova, coconut cream, compressed pineapple, passion fruit coulis	GF DF HL
Dark chocolate pave, white chocolate mousse, hazelnut praline, coconut, sour cherry	GF HL
Cheesecake mousse, strawberry jelly, sable biscuit, citrus caramel, torched marshmallow	GF HL
Parliament choc top, macadamia, roasted chocolate, raspberry	GF HL
White chocolate entremets, rosella jam, milk chocolate feuilletine	HL
Warm chocolate fondant, espresso foam, mascarpone cream, Cocoa Nib tuile	HL
Petite fours selection of handmade mini deserts	HL
ADD \$9.50	
Selection of chocolate truffles	GF V HL

UPGRADE

CANAPÉS ON ARRIVAL \$22PP

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

CHILDREN'S MEALS \$35.00PP

2 course menu, main and dessert available on Page 20



Cellar Buffet

QUEENSLAND BUFFET MENU \$125PP

Includes artisan bread selection with handmade butter.

Minimum 10 - maximum 12 guests in the Cellar

TO START

Queensland Seafood Platter:

Rock oyster, mignonette sauce	
Poached Moreton Bay bug, lemon, sauce gribiche	DF GF HL
Mooloolaba prawn cocktail, pickled cucumber, squid ink tapioca	GF DF HL
Hervey 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 HL
Daintree barramundi fillet, braised fennel, capsicum and caper salsa	GF DF HL

SIDES

Roast baby potato, garlic, rosemary	GF VG HL
Garden leaf salad, citrus vinigrette	GF VG HL

SWEETS

Selection of Parliament petite cakes

HL

CHEESEBOARD

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

V HL



Canapé Menus

ONE HOUR FOOD PACKAGE \$38PP

COLD

Tomato, pepper berry tart, whipped feta	V HL
Pot roast duck, betel leaf, tamarind gel	GF DF HL

HOT

Sweet potato and cashew empanada, harissa cream	V HL
Carrot and caraway custard tart, pine nut crumble	V HL
Cheeseburger spring roll, secret sauce	HL

TWO HOUR FOOD PACKAGE \$58PP

COLD

Wagyu beef, pickled onion, carrot scratching	GF DF HL
Tomato, pepper berry tart, whipped feta	V HL
Pot roast duck, betel leaf, tamarind gel	GF DF HL

HOT

Pumpkin arancini, truffle mayo	V HL
Sweet potato and cashew empanada, harissa cream	V HL
Prawn and sesame toast, native sambal	DF HL
Carrot and caraway custard tart, pine nut crumble	V HL
Moroccan chicken pastilla, almond, spiced yoghurt	HL

SWEET

Selection of profiteroles	V HL
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THREE HOUR FOOD PACKAGE \$72PP

COLD

Wagyu beef, pickled onion, carrot scratching	GF DF HL
Tomato, pepper berry tart, whipped feta	V HL
Pot roast duck, betel leaf, tamarind gel	GF DF HL

HOT

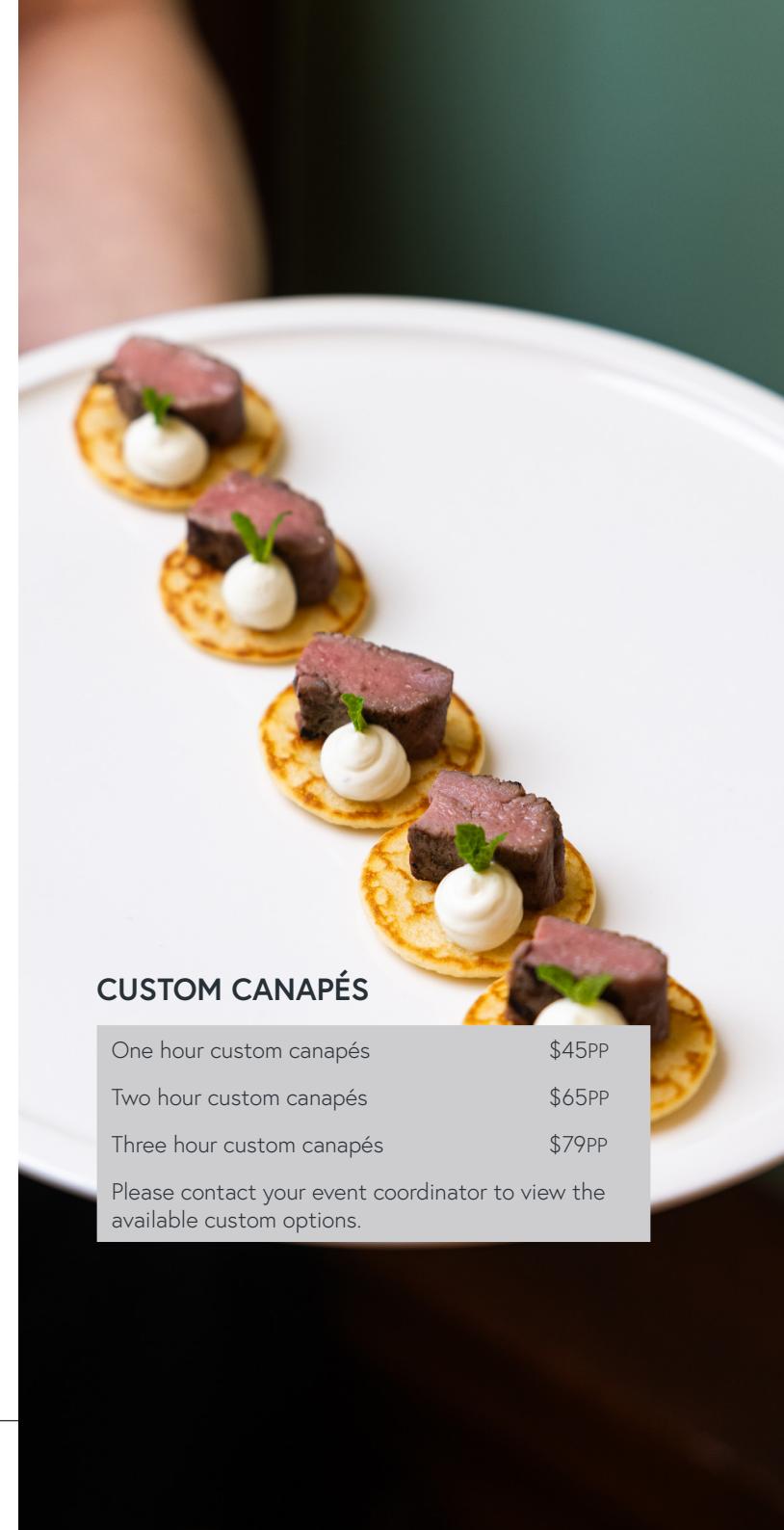
Pumpkin arancini, truffle mayo	V HL
Sweet potato and cashew empanada, harissa cream	V HL
Prawn and sesame toast, native sambal	DF HL

COLD

Carrot and caraway custard tart, pine nut crumble	V HL
Moroccan chicken pastilla, almond, spiced yoghurt	HL

SWEET

Selection of profiteroles	V HL
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CUSTOM CANAPÉS

One hour custom canapés	\$45PP
Two hour custom canapés	\$65PP
Three hour custom canapés	\$79PP

Please contact your event coordinator to view the available custom options.

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

ADD SUBSTANTIAL ITEM

\$10PP | PER ITEM

Pumpkin and sage gnocchi, parmesan, pangrattato crumb	V HL
Korean chicken, steamed bao bun, shallot, red bean sauce	HL
Grilled chicken slider, Cajun spice, pickled slaw, jalapeno, brioche bun	HL
Wagyu beef slider, iceberg lettuce, bush tomato relish, Swiss cheddar, brioche bun	HL

HOT FORK DISHES

\$15PP | PER ITEM

Thai vegetable curry, coriander, lemongrass, steamed rice	GF DF V HL
Lamb bhuna, capsicum, cardamom, chilli, pilau rice	GF DF HL
Beef Bourguignon, potato puree	GF
Fish and chips, tartare sauce	DF HL



Grazing Platters & Food Stations

Grazing Platters

Minimum 10 Guests

Fruit Platter \$9.90PP

Selection of local, seasonal fruits

GF DF V HL

Cheese Platter \$24PP

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

HL

Food Stations

Minimum 20 Guests

Cheese and Antipasto Station \$27PP

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

Mediterranean Mezze Station \$27PP

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

Upgrade

Add beverages

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Dessert Station \$19PP

Vanilla panna cotta, raspberry compote, honeycomb

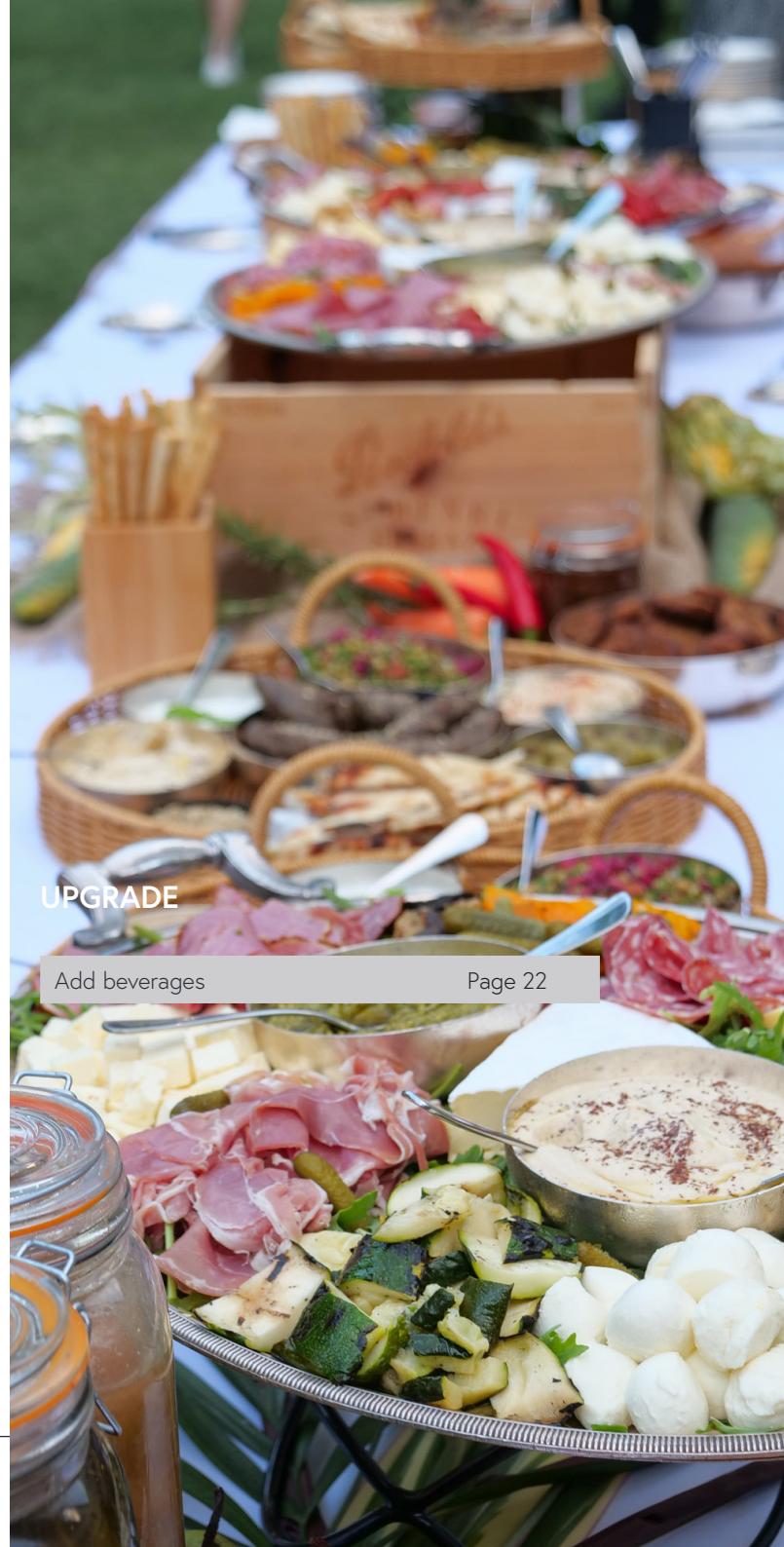
GF V HL

Selection of profiteroles

V HL

Dark chocolate mousse, candied orange

GF V



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

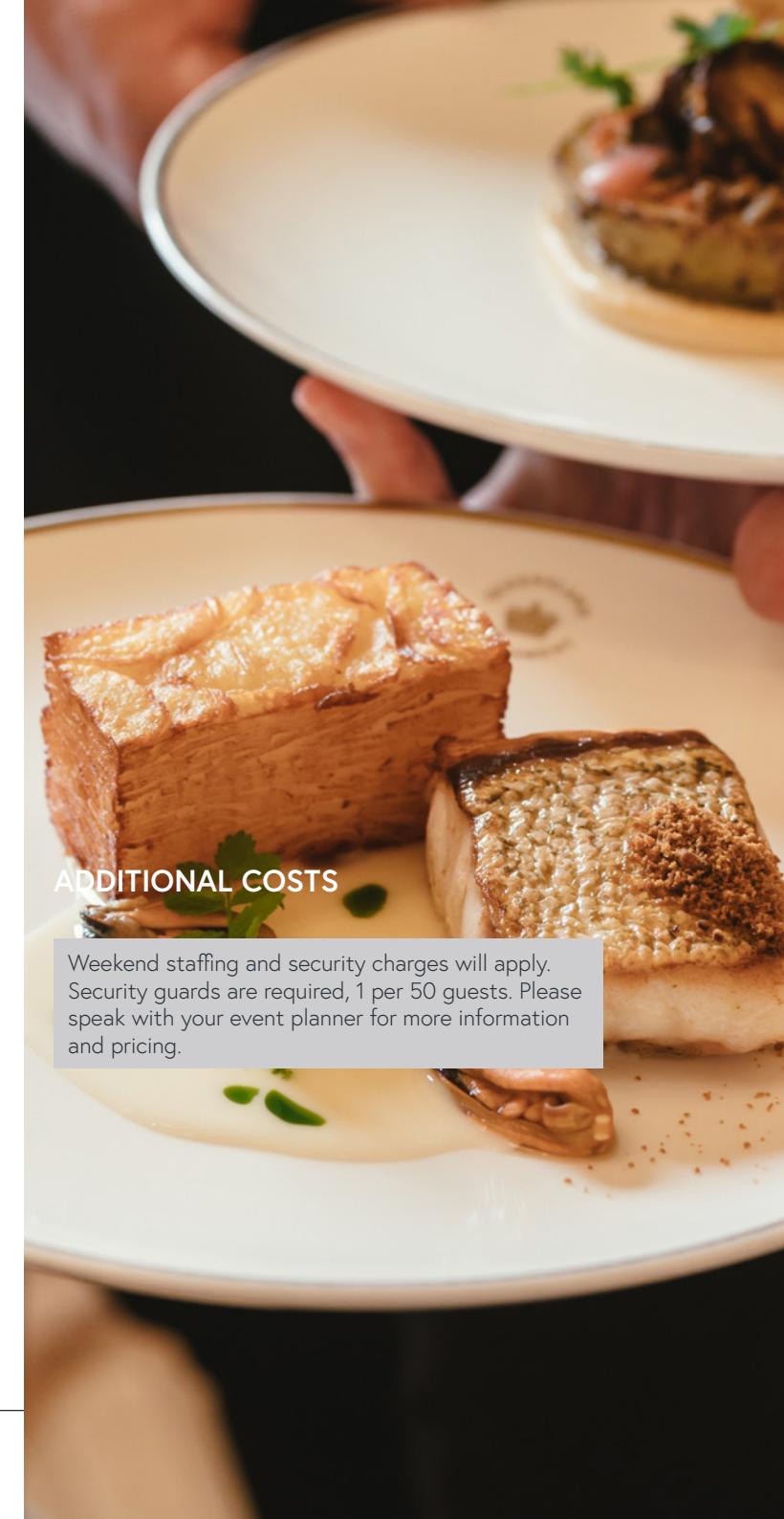
Select from a plated three course dinner or a set buffet menu and five hour non-alcoholic beverage package \$99PP

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 and 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 9Dorf chicken, king brown mushroom, burnt onion, tarragon jus	GF DF HL
Roast Tasmanian salmon, seasonal greens, hollandaise, lemon	GF HL
Ricotta spinach ravioli, napolitana sauce, parmesan	V HL

SIDES

Freekeh salad, tabouleh, pickled onion, lemon	VG HL
Roast pumpkin, Moroccan spice	GF VG HL
Roast baby potato, garlic, rosemary	GF VG HL

DESSERT

Selection of profiteroles	V HL
Seasonal berry tart, Chantilly cream	V HL
Vanilla panna cotta, raspberry compote, honeycomb	GF V HL

PLATED MENU

ENTRÉE

COLD

Poached Mooloolaba prawn, witlof, pickled cucumber, cocktail sauce, tomato gel, sesame cracker	GF DF HL
Serrano ham, compressed watermelon, whipped feta, pistachio pesto	GF

WARM

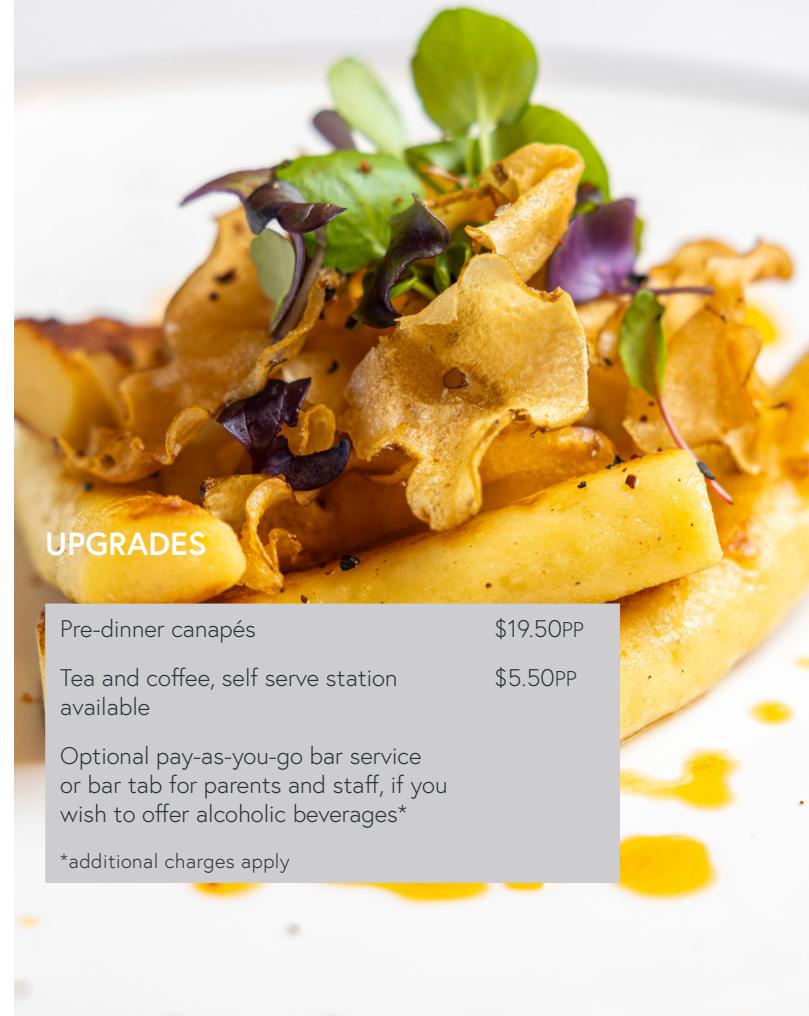
Ricotta and sweetcorn filled pumpkin flower, romesco salsa, hazelnut dukkha	V HL
Slow cooked Borrowdale pork belly, citrus glaze, shallot, pickled papaya salad	GF DF

MAIN

9Dorf chicken supreme, puy lentils, shiitake mushroom, baby spinach, tarragon jus	GF DF HL
Roast Daintree barramundi, potato Rösti, broccolini, saffron velouté	GF HL
Ricotta gnocchi, parsnip cream, herb salad, desert oak, white balsamic dressing	V HL

DESSERT

Pavlova, coconut cream, compressed pineapple, passion fruit coulis	GF DF HL
Dark chocolate pave, white chocolate mousse, hazelnut praline, coconut, sour cherry	GF HL
Cheesecake mousse, strawberry jelly, sable biscuit, citrus caramel, torched marshmallow	GF HL



UPGRADES

Pre-dinner canapés \$19.50PP

Tea and coffee, self serve station available \$5.50PP

Optional pay-as-you-go bar service or bar tab for parents and staff, if you wish to offer alcoholic beverages*

*additional charges apply

Childrens Menu

TWO COURSE MENU MAINS + DESSERT \$35PP

Select (1) one:

Mini cheeseburger, chips, tomato sauce	HL
Crispy chicken tenders, chips, tomato sauce	HL
Penne pasta, Napoletana sauce, shaved parmesan	HL
Roast chicken, seasonal veggies, potato mash	HL

SWEETS

Select (1) one:

Torched Pavlova, vanilla cream, seasonal fruit, freeze dry raspberry	GF HL
Parliament choc top, macadamias, roasted chocolate, raspberry sorbet	GF HL
Selection of ice-cream	GF (HL on request)



Extras

CAKEAGE

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

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

\$8.50PP: Cake cut, plated and garnished by Chef, knife, plates and napkins provided

CREW MEALS \$38PP

Chef's selection of a plated meal



Beverages

Queensland Parliament House provides a range of beverage options for guests attending private functions, including beverage packages and beverages on consumption tabs.

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 26. A running tab of these selected beverages consumed during your event will be kept and is payable at the conclusion of the event.

Pay As You Go Bar Service

Our Pay-As-You-Go Bar Service allows guests to purchase their own beverages throughout the event via EFTPOS. Standard and premium selections can be offered on request, subject to stock availability. This option attracts a flat setup fee plus incremental hourly charges.

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

Boxer Fifty-50 | 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 |
Lightfoot Chardonnay

Red Wine

Sirromet Montepulciano |
Ad-Hoc Pinot Noir

Beer

Boxer Fifty-50 | XXXX Gold |
Great Northern | Heads of Noosa Japanese Lager

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

Ribbonwood Sauvignon Blanc |
Ridgemill Estate Riesling

Red Wine

Golden Grove Barbera |
Taltarni Cabernet Sauvignon

Beer

Boxer Fifty-50 | Great Northern | XXXX Gold |
Heads of Noosa Japanese Lager | 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	
Ribbonwood Sauvignon Blanc Marlborough NZ	\$50	
Jericho Fumé Blanc Adelaide Hills SA	\$52	
Lightfoot Chardonnay GiPPsland VIC	\$54	
Ridgemill Estate Riesling Ballandean QLD	\$49	
Golden Grove Vermentino Ballandean QLD	\$56	

ROSÉ

Golden Grove Rosé Brosé Ballandean, QLD		
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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

XXXX Gold	QLD	\$9
Great Northern Original	QLD	\$9
Boxer Fifty-50	QLD	\$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

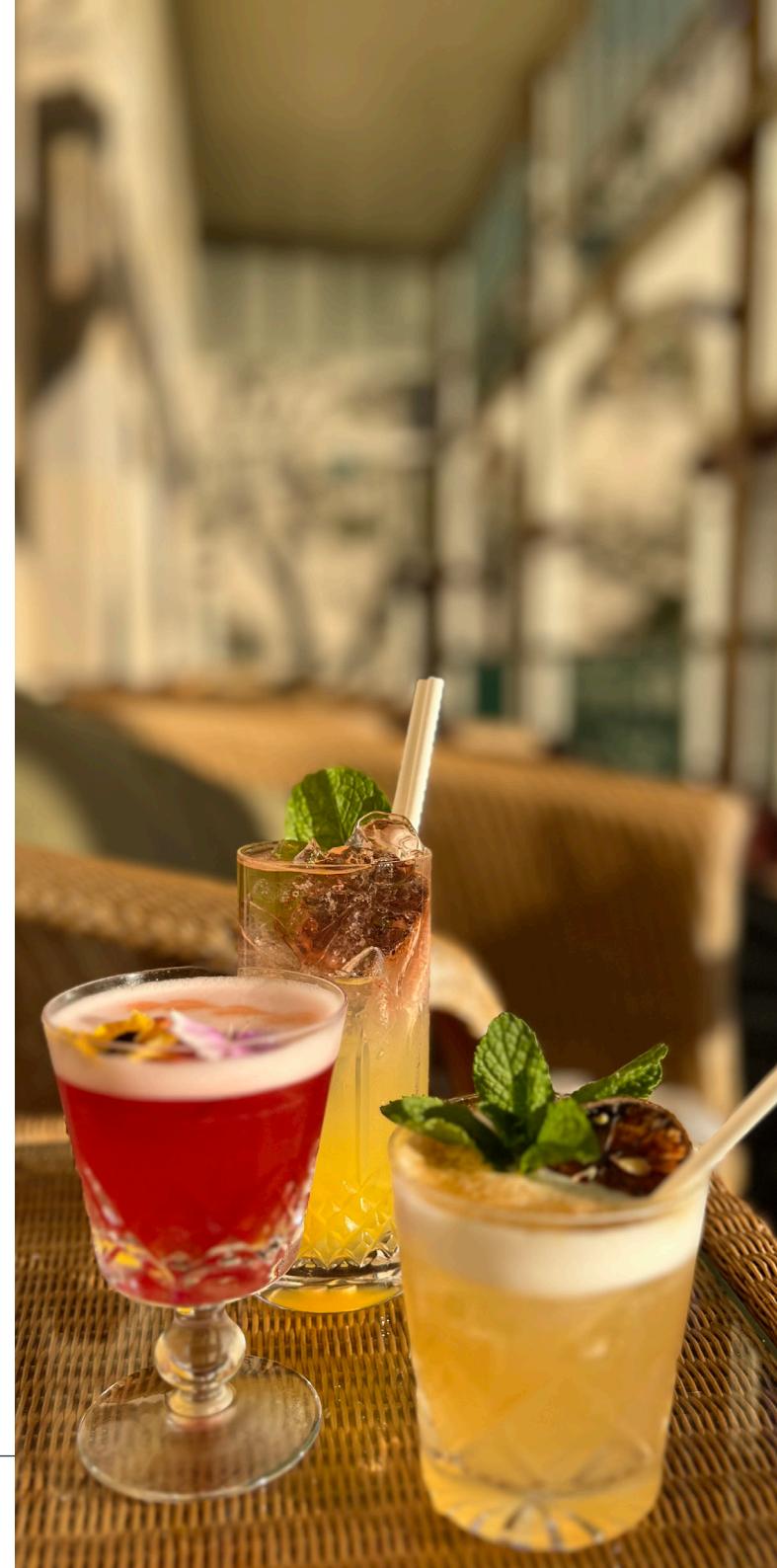
Aperol Spritz - Aperol Prosecco Soda	\$18	
Mandarita - Unico Mando Tequila Lime	\$19	
Bloody Collins - Nosferatu Blood Orange Gin Orange Juice Soda	\$21	

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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