PARLIAMENT HOUSE
Corporate Events

The Ultimate Venue for your CORPORATE FESTIVE CELEBRATION

This holiday season, make your celebration truly unforgettable at Queensland Parliament House.

Nestled within the historic walls of this iconic venue, you'll discover an atmosphere of elegance, fine dining, and festive cheer.

Whether you're hosting an exclusive private event or joining us for a seasonal meal, our chefs will craft a lavish feast showcasing the finest local Queensland produce. Expect dishes that delight the palate and leave lasting memories.

With a selection of unique spaces ranging from intimate dining rooms to expansive decks overlooking the river, we can tailor the perfect setting for your festive celebration.



PRIVATE CELLAR
Up to 12 guests



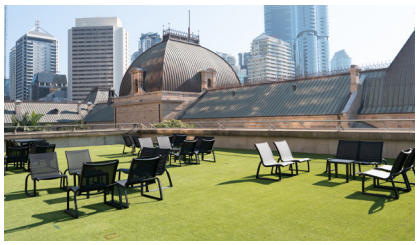
SPEAKER'S DINING ROOM
Up to 20 guests



LUCINDA BAR
Up to 50 guests



STRANGERS' RESTAURANT
Up to 80 guests



GREEN DECK
Up to 200 guests



RIVER DECK
Up to 300 guests

Ready to plan your celebration?

Email function.bookings@parliament.qld.gov.au or call 07 3553 6377 to arrange a visit and see how we can turn your end-of-year event into a festive occasion that inspires and delights.

qldparliamentdining.com.au/event-enquiry

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Celebrate the season with our specially curated festive menus, showcasing the finest Queensland flavours.

Christmas Canapés 2026

1 hour (5 selections) $38
2 hours (7 selections) $58
3 hours (9 selections) $72

Available with your choice of beverage package, charged on consumption, or a pay-as-you-go option for your guests.

Select from the following canapé options:

Savoury

Black Angus striploin, juniper, black pepper, mandarin & carrot crumb, onion gel *GF H*
Prawn *(A)* and sesame toast, native sambal *DF HL*
Beetroot & goats cheese tart *GF V H*
Cured salmon *(I)*, sesame cracker, pickled papaya, Davidson plum *GF DF H*
Buckwheat cracker, native salsa, banyan nut pesto *GF DF VG H*
Moroccan chicken pastilla, almond, spiced yoghurt *H*
Pumpkin and toasted almond samosa, tamarind gel *VG H*

Sweet canapés

Milk chocolate gianduja, hazelnut, gold leaf *GF V H*
Waffle tart, vanilla cream, pistachio, cherry compote *V H*

MOST POPULAR

Christmas Cocktail Package

Celebrate with 2 hours of festive canapés, 2 substantial bites, and a 3-hour bronze beverage package.

$129pp

Substantial bites

Mooloolaba prawn *(A)* roll, crisp salad, cocktail sauce, charcoal bun
Turkey sliders, cranberry relish, Swiss cheese, herb mayo, brioche bun

GF Gluten Free *DF* Dairy Free *H* Halal *(A)* Australian Seafood *(I)* International Seafood

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Christmas Buffet 2026

A festive buffet designed for sharing, featuring a gourmet antipasto station, seasonal mains, fresh sides, and indulgent desserts.

$99pp

Antipasto station

Salami, sopressa, serrano ham, marinated grilled vegetables, Noosa olives, pickled gherkins, hummus, baba ganoush, candied peppers, baby bocconcini, grissini

Mains

Turkey roulade, apple and sage stuffing, roast pumpkin, kale, cranberry jus *H*

Roast salmon *(I)*, truss tomato, grilled asparagus, dill lemon butter *GF H*

Eggplant moussaka, potato, lentil, almond béchamel, Moroccan spice *GF VG H*

Sides

Rocket, pear, endive salad, mustard vinaigrette *GF DF VG H*

Lentil, cauliflower, spinach, cranberry salad, tahini dressing *DF VG H*

Roast kipfler potato *GF DF VG H*

Roasted root vegetables, burnt onion, dukkha spice *GF DF VG H*

Desserts

Torched pavlova, Chantilly cream, kiwi, compressed pineapple, freeze dried raspberries *GF V H*

Loins Club Christmas pudding logs, sour cherry, brandy Anglaise *V*

GF Gluten Free *DF* Dairy Free *H* Halal *(A)* Australian Seafood *(I)* International Seafood



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Deluxe Christmas Buffet 2026

Elevate your celebration with a deluxe buffet experience, including Mediterranean mezze, antipasto, premium mains, vibrant sides, and festive desserts.

$129pp

Mediterranean mezze station

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

Antipasto station

Salami, sopressa, serrano ham, marinated grilled vegetables, Noosa olives, pickled gherkins, hummus, baba ganoush, candied peppers, baby bocconcini, grissini

Mains

Turkey roulade, apple & sage stuffing, roast pumpkin, kale, cranberry jus *H*

Roast porchetta, braised red cabbage, grilled pineapple, thyme jus *GF DF*

Daintree barramundi *(A)*, truss tomato, grilled asparagus, dill lemon butter *GF H*

Eggplant moussaka, potato, lentil, almond béchamel, Moroccan spice *GF VG H*

Sides

Rocket, pear, endive salad, mustard vinaigrette *GF DF VG H*

Lentil, cauliflower, spinach, cranberry salad, tahini dressing *DF VG H*

Roast kipfler potato *GF DF VG H*

Roasted root vegetables, burnt onion, dukkha spice *GF DF VG H*

Desserts

Torched pavlova, Chantilly cream, kiwi, compressed pineapple, freeze dried raspberries *GF V H*

Loins Club Christmas pudding logs, sour cherry, brandy Anglaise *V*

GF Gluten Free *DF* Dairy Free *H* Halal *(A)* Australian Seafood *(I)* International Seafood



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Christmas Plated Menu 2026

An elegant sit-down dining experience featuring chef's snacks, seasonal entrées, premium mains, and a festive dessert finale.

2 courses $85

3 courses $110

Alternate drop add $10

On the table

Bread roll, saltbush butter

Chef Snacks

Buckwheat cracker, muntrie salsa, whipped cashew, banyan nut pesto *GF VG H*

Black Angus striploin, pepper berry, mandarin & carrot crumb, rosella gel *DF GF H*

Entrée

Cured salmon *(I)*, ruby grapefruit, edamame, yuzu mayo, wasabi dressing, squid ink coral *GF DF H*

Moreton Bay bug *(A)* cocktail, pickled cucumber, witlof, finger lime, amaranth *DF GF*

Brisbane Valley quail, black barley salad, pomegranate, soy cream, cumquat gel *H*

Smoked tomato, mozzarella salad, olive soil, polenta crisp *GF V H*

Main

Braised Black Angus beef cheek, chestnut, spiced carrot, daikon, sesame bok choy *DF GF*

Roast Daintree barramundi *(A)*, potato rosti, broccolini, saffron velouté, chorizo crumb *GF*

Turkey roulade, mountain pepper, apple, sage, cranberry stuffing, parsnip, heirloom carrot, tarragon jus *H*

Macadamia gnocchi, artichoke, herb salad, white balsamic, desert oak *VG H*

Sweet

Brandy-soaked Lions Club Christmas pudding, white chocolate mousse, riberry jelly, macerated strawberries *V*

GF Gluten Free *DF* Dairy Free *H* Halal *(A)* Australian Seafood *(I)* International Seafood







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Beverage Options

No matter how you choose to celebrate, whether with canapés, cocktails, a festive buffet, or a plated dining experience, your event will be complemented by premium beverage options. Select from curated beverage packages, enjoy drinks charged on consumption, or opt for a convenient pay-as-you-go service for your guests.

Venue Spaces

With venue spaces to suit every occasion, from intimate gatherings in the Private Cellar or the Speaker's Dining Room, to larger celebrations in the Lucinda Bar, Strangers' Restaurant, or outdoors on the Green Deck or River Deck, Queensland Parliament House offers the perfect setting for your festive event.

Heritage Meets Contemporary

As Queensland's most historic working building, Parliament House combines timeless heritage architecture with contemporary dining and event experiences. Celebrate the season surrounded by history, elegance, and festive cheer, and let us help make your end-of-year celebration truly unforgettable.

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