

Christmas Menu

OLD PARLIAMENT HOUSE
MUSEUM OF AUSTRALIAN DEMOCRACY

BY RESTAURANT ASSOCIATES



Your Event



Our award-winning chefs, led by Andrew Collins, National Executive Chef, create exquisite and memorable culinary experiences for iconic venues across Australia.

From grand gala events to private dinners, conferences, or sophisticated receptions, we are sensitive to the unique considerations of your event.

Immersed in the global food culture, Restaurant Associates (RA) enjoys long-standing creative partnerships with world-renowned celebrity chefs so guests at any of our tables get the best of emerging food trends as well as impeccably crafted classics.

In keeping with this vision and in order to show our commitment to innovation, RA has designed a menu that is locally sourced, ethical, organic, non-GM (genetically modified) and seasonal wherever possible.

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Dietary notes:

- (V) Vegetarian
- (GF) Gluten Free
- (DF) Dairy free

We are committed to providing food that is safe and meets the expectations of our customers. If you or your clients suffer from allergies or intolerances, please let your events coordinator know so we can take care of these especially.

Feliz Navidad

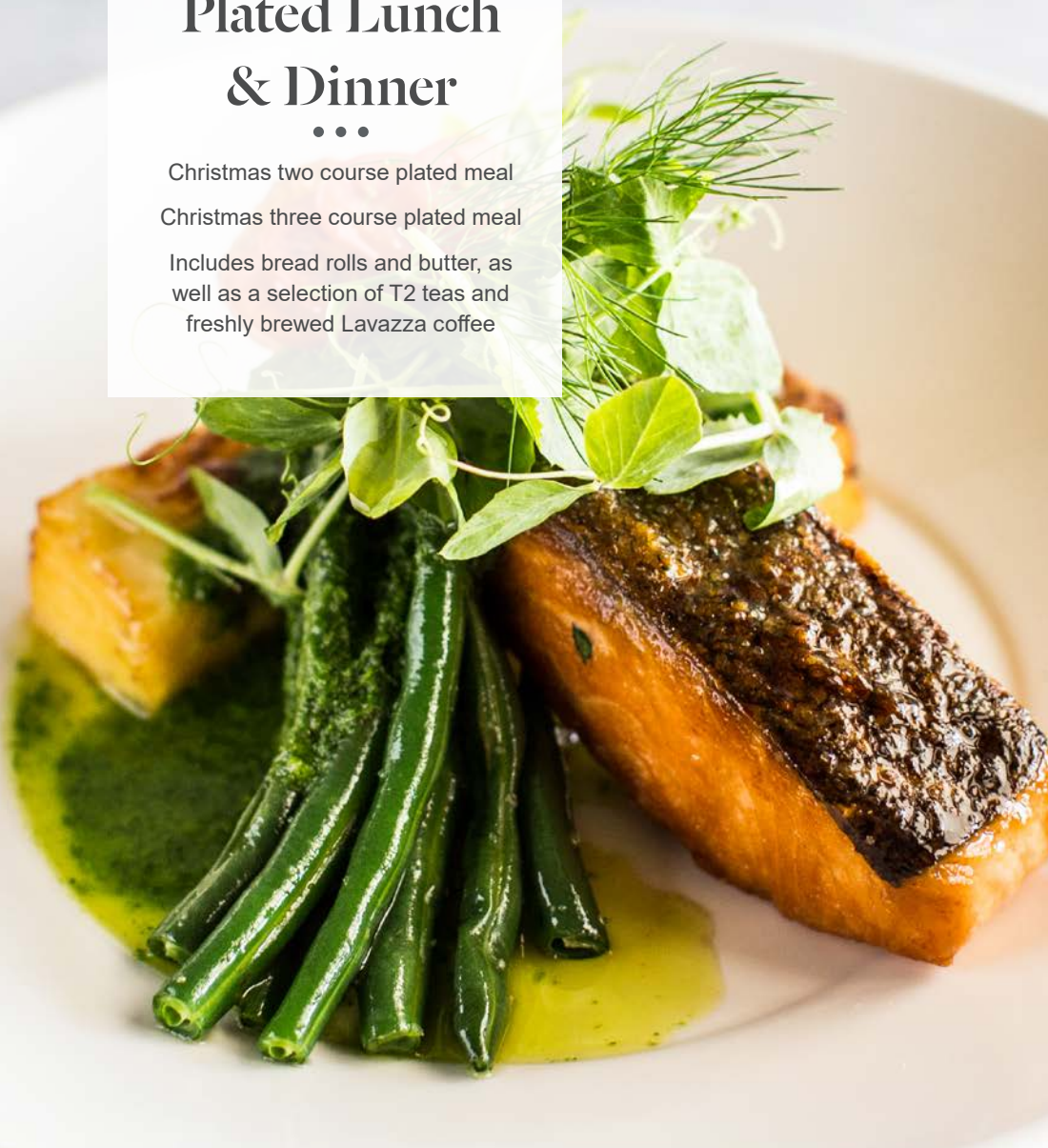
Plated Lunch & Dinner



Christmas two course plated meal

Christmas three course plated meal

Includes bread rolls and butter, as well as a selection of T2 teas and freshly brewed Lavazza coffee



Entrée Selection

Grilled Australian prawns, celeriac and fennel remoulade, citrus kale and apple salad (GF)

Seared scallop, sweet corn cake, pickled ginger & capsicum, shallots, with aioli sauce

Lemon thyme grilled chicken breast with celeriac and fennel slaw, crispy seeded bread and balsamic reduction

Caramelised roasted pumpkin & beetroot tart with goat's cheese and salsa verde (V)

Main Selection

Traditional stuffed turkey roll with pistachio & cranberry, accompanied with broccoli, roasted kifler potato and red wine jus (DF)

Pan-fried Tasmanian king salmon fillet, potato au gratin, broccolini, mix green herbs salsa (GF)

Slow cooked Northern Victoria Tajima grain fed Wagyu beef rump, creamy mashed potato, steamed baby squash, blistered tomato, rosemary jus (GF)

Swiss brown mushroom risotto, lemon thyme, shaved parmesan cheese (V) (GF)

... Plated Lunch & Dinner



Dessert Selection

Christmas fruit pudding with vanilla ice cream

Lemon meringue tart with mixed berry coulis and crushed pistachio

Berry mousse cake with crème Chantilly and roasted almonds

Local cheese with quince paste and crisp breads (GF available on request)

Plate of freshly sliced seasonal fruit (GF) (DF)

Additional Sides

Share Bowls (One bowl ~10 guests)

Roasted kipler potatoes, and rosemary salt (GF) (DF)

Sautéed green beans and garlic butter (GF)

Steamed broccolini, burnt butter and toasted almonds (GF)

Alternate service is available

Santa Baby Welcome Package

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Welcome drinks on arrival from the Sweet Haze beverage package and Chef's selection of two canapés per guest.

This 30 minute package is available only as a supplement to a plated meal.

... Welcome Package

All I want for Christmas Buffet



- Your choice of two salads, two hot dishes (one non-vegetarian and one vegetarian), one side dish and one dessert
- Your choice of three salads, three hot dishes (two non-vegetarians and one vegetarian), two side dishes and two desserts
- Your choice of three salads, four hot dishes (two non-vegetarians and two vegetarian), two side dishes and three desserts

All options include freshly baked bread with butter, a selection of T2 teas and freshly brewed Lavazza coffee

Salad Selection

Organic quinoa salad with baby spinach, roasted vegetables, cherry tomato, raisins, parsley, feta cheese and lemon olive oil dressing (V) (GF)

Chicken Caesar salad, crispy bacon, grated parmesan and poached eggs (V possible)

Marinated grilled chicken salad with mixed leaves, olives, fried shallots, cashew nuts and balsamic reduction

Spicy Thai beef noodle salad, coriander, honey soy, toasted sesame, beansprouts and fresh spring onion (DF)

Couscous salad with marinated lamb, yogurt and cumin dressing and fresh mint

Potato salad with sweet pickles and spinach (V)

Hot Dish Selection

Non-Vegetarian dishes

Traditional stuffed turkey roll with cranberry sauce (DF)

Grilled Tasmanian King salmon with saffron sauce (GF)

Roasted local Wagyu beef rump with caramelised onion and rosemary gravy

Slow cooked lamb stew with seasonal vegetables and potato (GF) (DF)

Butter chicken with fresh coriander and cream

Pork belly with steamed Asian greens, ginger and shallots (DF)

Vegetarian dishes

Mushroom and green pea risotto (V)

Penne pasta with napolitana sauce (V)

Stir fried vegetable noodles with soya sauce and fresh spring onion (V)

Baked vegetable lasagne (V)

Potato gnocchi in creamy sauce with roasted pumpkin and parmesan cheese (V)

Layered vegetable bake with chives tomato sauce and basil (V)

... Build Your Christmas Buffet



Side dishes

Steamed green vegetables (broccolini, green beans & zucchini) (V) (GF)

Roasted eggplant with capsicum, tomato, garlic and olives (V) (GF)

Mashed potato (V) (GF)

Roasted potato wedges (V) (GF)

Lyonnais potato with parsley (V) (GF)

Sweet potato puree (V) (GF)

Steamed basmati rice (V) (GF)

Dessert Selection

Assorted mini boutique desserts

Classic apple tarte tatin with whipped crème Chantilly

Seasonal fruit platter (DF) (GF)

Black forest cake

Opera cake

Strawberry mousse cake

Apple crumble tart (GF)

Chocolate tart (GF)

Chocolate mousse

... Build Your Christmas Buffet

Cocktail Packages

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Jingle Bells

Canapé Package

Two cold and two hot canapés /
Recommended for 1hr cocktails

Deck the Halls

Canapé Package

Four cold and four hot canapés /
Recommended for 2hr cocktails

Joy to the World

Canapé Package

Four cold, four hot and
2 substantial canapés /
Recommended for 3hr cocktails

Additional cold, hot, and/or
sweet canapés can be included
in packages.

Substantial canapés can be
included in packages.



Cold Selection

Scallops with Szechuan dressing, crispy shallots (GF) (DF)

Smoked salmon blinis, chive crème fraiche

Vermicelli and vegetable rice paper rolls (V) (GF)

Peking duck pancakes, hoisin sauce

Goat's cheese and caramelised onion tartlet (V)

Roast beef with cherry tomato on potato rosti

Hot Selection

Crispy prawn in potato string with smoked paprika mayonnaise

Kentucky chicken lollipop, smoked BBQ sauce (GF) (DF)

Mini gourmet beef pie, tomato relish (vegetarian available on request)

Lamb harissa sausage roll

Three cheese croquettes, roast tomato, capsicum aioli (V)

Roasted vegetable filo rolls (V)

Fried calamari with dukkah spice and aioli

Baked spinach and feta cheese rolls (V)

... Cocktail Packages



Substantial Selection

Peri-peri chicken skewers

Chinese noodles, Szechuan dressing, sesame and spring onion (V)

Vegetarian Thai salad (V) (GF)

Asian pulled pork with hoisin sauce in a steamed bun

Mini beef sliders with onion marmalade and Swiss cheese

Mini beer battered fish and chips

Dessert Selection

Assorted macaroons

Chocolate truffles

Lime chocolate

Blueberry tart

Chocolate mousse, beetroot crumbs

Mini boutique éclairs

Chocolate dipped strawberries (GF)

... Cocktail Packages



Live Stations

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Minimum 30 guests

A little twist to your event –
some interactive fun for your
attendees

Noodle Bar

Chef's selection of two cold Szechuan style noodles (stir fried beef, chicken and prawn, or Asian vegetables)

Pizza Bar

A choice of two, either bocconcini and basil, Hawaiian, meat lovers, spicy Asian or traditional Italian

Dumpling Cart

Selection of pork, seafood and vegetarian dumplings with condiments, freshly steamed

Gelato Bar

Chef's selection of a gelato and sorbet served in a waffle cone

Please discuss dietary requirements for live stations with your event coordinator. The selection of Live Stations options is not exhaustive; we can also offer others, such as, Menzies' Martini Cocktail Station, BBQ station, candy bar, etc. – please explore any ideas with your event coordinator.

... Live Stations



Sweet Haze Package

Medium pink bush, cluster flowered Floribunda rose

Rothbury Estate Sparkling Cuvée
 Rothbury Estate Sauvignon Blanc
 Rothbury Estate Cabernet Shiraz
 Carlton Draught, Cascade Premium Light
 Soft drinks, chilled juice and water

Mama Mia Package

Medium orange bush, large flowered Hybrid Tea rose

Choice of Seppelt Chardonnay (VIC) OR Hartogs Sauvignon Blanc (WA)
 Choice of Seppelt Shiraz (VIC) OR Hartogs Cabernet Merlot (WA)
 Fleur de Lys Chardonnay Pinot Noir (South Eastern Australia)
 Asahi and Carlton Draught, Cascade Premium Light
 Soft drinks, chilled juice and mineral water

Golden Celebration Package

Medium yellow Shrub rose

Cape Schanck T'Gallant Pinot Grigio (Mornington Peninsula, VIC) AND Squealing Pig Sauvignon Blanc (Marlborough NZ)
 St Hubert's The Stag Pinot Noir (Yarra Valley, Victoria AND Wynn's the Gables Cabernet Sauvignon (Coonawarra, SA)
 Sterling Vineyard Pinot Noir Chardonnay (Adelaide Hills, SA)
 Asahi, Carlton Draught, Little Creatures Pale Ale, Stella Artois, Cascade Premium Light
 Soft drinks, chilled juice and mineral water

Twice in a Blue Moon Package

Medium mauve bush, large flowered hybrid tea rose

Let our team create a bespoke package to rock, shock and delight your guests. We will tailor wines to your menu selections, and include a delicious concoction or two such as a Kir Royale Champagne cocktail!

Magic Carpet Non-Alcoholic Package

Small pink ground cover rose

Soft drinks, chilled juice and mineral water

... Beverages & Packages



Package Options

Package	1 hour	2 hour	3 hour	4 hour	5 hour
Sweet Haze	\$25.00	\$30.00	\$35.00	\$40.00	\$45.00
Mama Mia	\$30.00	\$35.00	\$40.00	\$45.00	\$50.00
Golden Celebrations	\$35.00	\$40.00	\$45.00	\$50.00	\$55.00
Twice in a Blue Moon	\$45.00	\$50.00	\$55.00	\$60.00	\$65.00
Magic Carpet*	\$8.50	\$11.00	\$13.50	\$16.00	\$18.50

Beverage On-Consumption/Bar Tab/Cash bar

Minimum \$500.00 spend per every 50 guests

Sweet Haze beverage package wines	\$30.00 per bottle
Mama Mia beverage package wines	\$40.00 per bottle
Golden Celebration package wines	\$50.00 per bottle

Additional wines and pricing available upon request

Cascade Light	\$6.50 per bottle
Carlton Draught	\$7.00 per bottle
Asahi	\$9.00 per bottle
Stella Artois	\$9.00 per bottle
Corona	\$9.00 per bottle
Dirty Granny Apple Cider	\$9.00 per bottle
Fat Yak	\$9.50 per bottle
Little Creatures Pale Ale	\$10.00 per bottle
House Pour	\$10.00 per nip
Premium spirits	\$15.00 per nip
Soft drinks/chilled juices	\$4.50 per glass

Supplements or substitutions for packages are possible, please discuss options with your event coordinator.

... Beverages & Packages



Audio-visual

For audio-visual equipment hire & service for your event, we recommend using Event Audio Visual Services (EAVS). EAVS are the preferred AV supplier at Old Parliament House, are fully heritage trained and have an in depth knowledge of this iconic venue.

From a simple microphone or TV hire right through to full AV production services, EAVS friendly & professional team will take care of your technical requirements.

Thinking of live streaming or video recording your event? Web-streaming is another service provided by EAVS and they can tailor an event package for you.

For further information on any of their services or to obtain a competitive quote, please contact EAVS on (02) 6200 5900 or email info@eavs.com.au

Other suppliers

Restaurant Associates at Old Parliament House use many reliable suppliers that we can recommend for a wide range of requirements, from accommodation, theming/ decoration, flowers, music, photography etc.

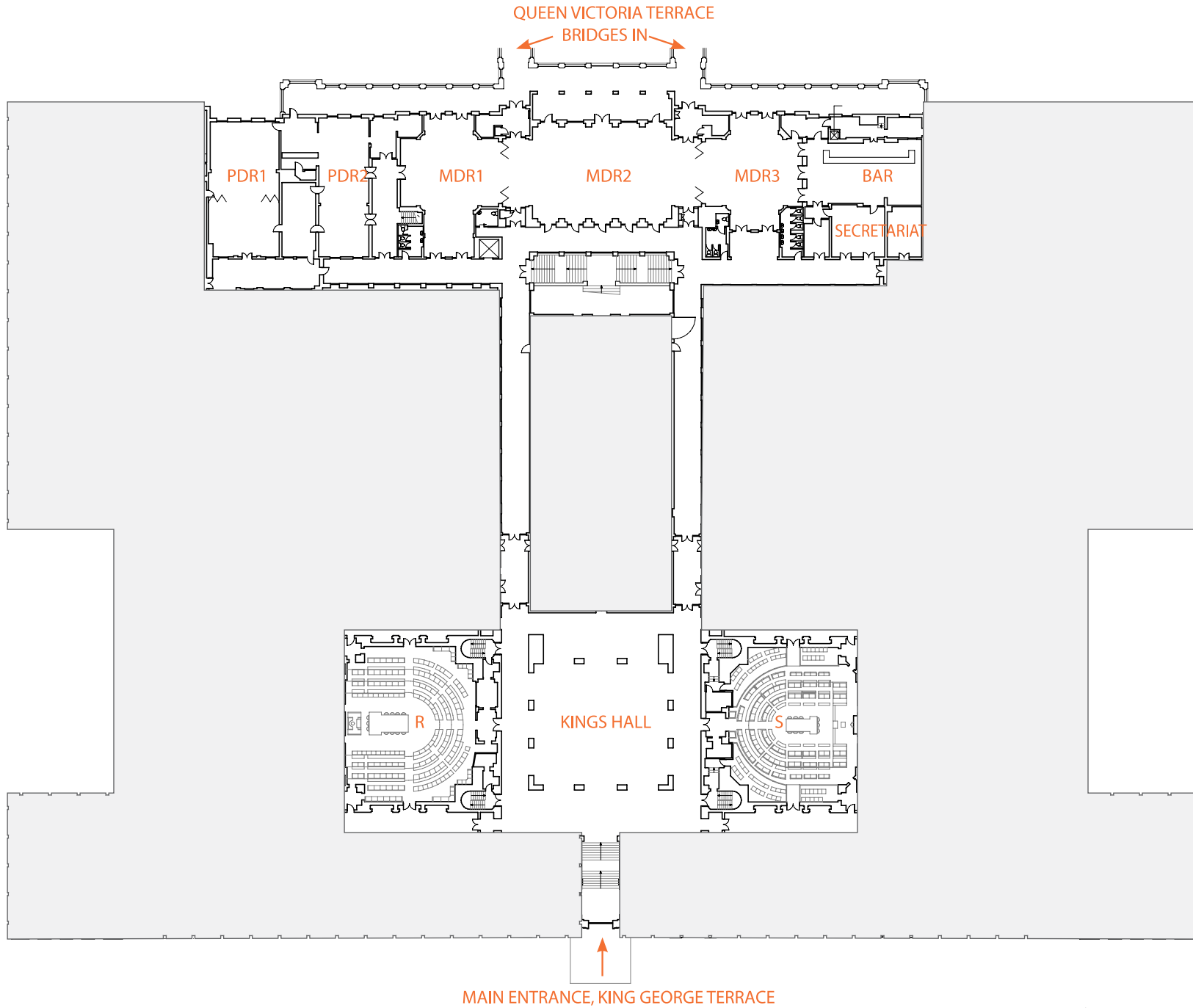
Please contact your event coordinator with the details of your requirements, and we would be more than happy to provide a suggestion for you.

... Other Information

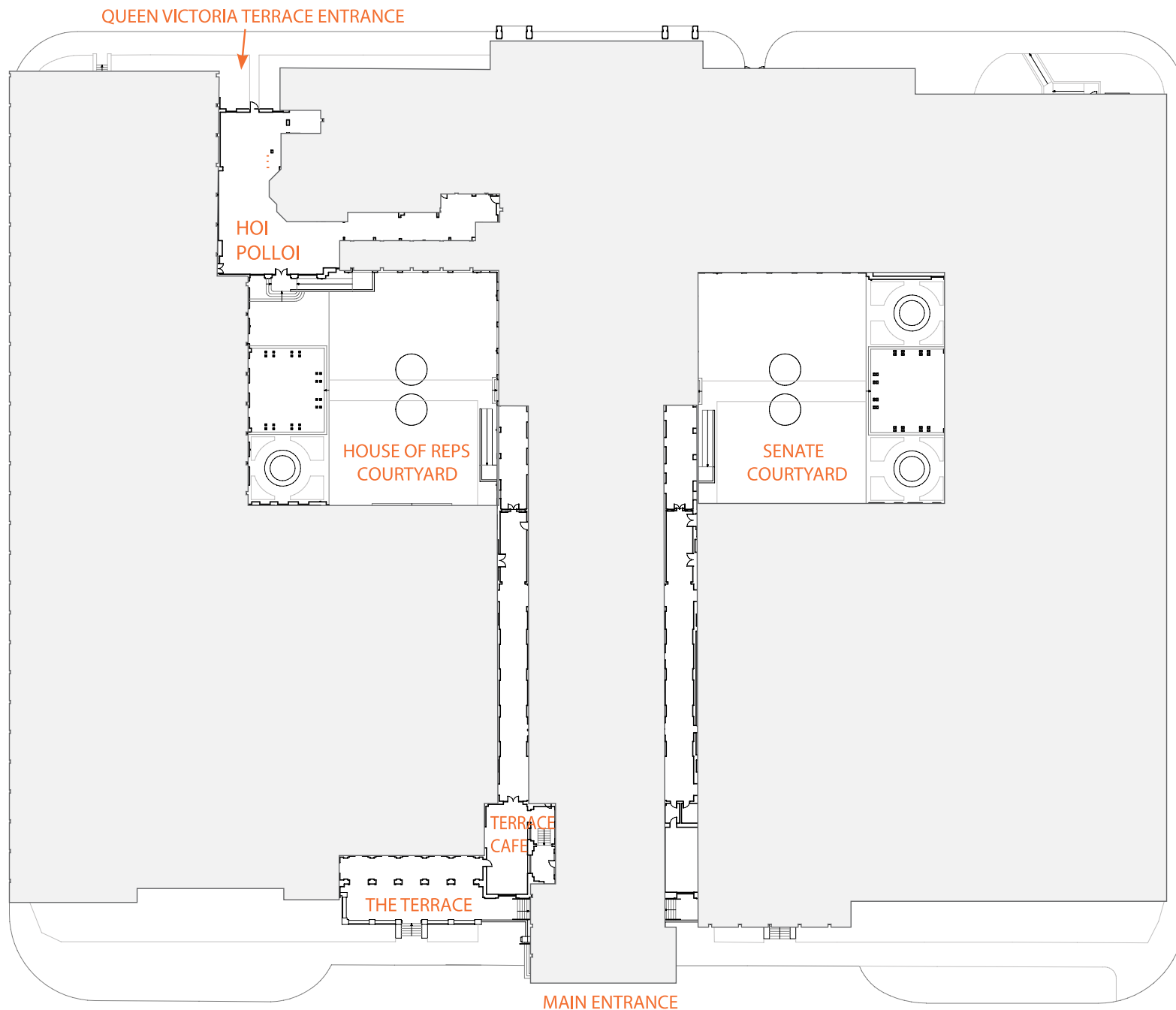
CAPACITY CHART	Cocktail	Theatre	Banquet	Cabaret	Boardroom	U Shape	Classroom	Hollow Square	Café
Full Members' Dining Room 56.1 x 12	500	350	400	240	55	-	-	-	250
Members' Dining Room 1 17.4 x 12.4 x 3.4	140	130	80	64	40	40	30	50	40
Members' Dining Room 2 24.7 x 11.2 x 4.7	240	230	180	150	50	50	80	55	-
Members' Dining Room 3 14 x 12.4 x 3.4	120	110	70	56	30	30	20	40	30
Members' Bar 7.6 x 3 x 3.4	65	30	20	16	20	20	12	-	-
Secretariat 6.5 x 6.4 x 2.3	30	20	10	8	10	10	6	12	15
Pumpkin Room 13.6 x 3.6 x 3	40	-	-	-	12	-	-	-	12
Private Dining Room 1 (half) 6.5 x 8.45 x 2.6	40	30	20	16	15	15	12	20	25
Private Dining Room 1 16.7 x 8.45 x 2.6	130	100	-	-	25	25	30	30	42
Private Dining Room 2 17 x 6.1 x 3.3	95	70	60	48	45	45	25	45	30
Hoi Polloi	150	70	50	40	40	25	20	24	40
Terrace Café	60	50	40	24	40	34	14	38	35
The Terrace	80	-	-	-	-	-	-	-	-
King's Hall	500	-	210	-	80	-	-	-	-
Prime Minister's Cabinet Room	-	-	-	-	-	-	-	40	-
House of Representatives Chamber	-	128 46	-	-	-	-	-	-	-
Senate Chamber	-	106 46	-	-	-	-	-	-	-
House of Representatives Courtyard	440	200	160	-	-	-	-	-	-
Senate Courtyard	440	200	160	-	-	-	-	-	-

... Capacity & Floorplans

MAIN FLOOR



LOWER FLOOR



... Capacity & Floorplans

Get in Touch



If you're considering hosting an event at Old Parliament House, please get in touch with one of our friendly team members to book a spaces tour or request an event proposal.

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Old Parliament House

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**Restaurant
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Photographer: Andrew Merry