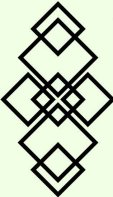


SIT DOWN PACKAGE





Parlour Wine Room is based in the historic and former Hotel Acton, which was designed by Commonwealth Architect John Smith Murdoch as a replica of the Hotel Kurrajong in Barton. The first guests arrived to celebrate the opening of Parliament House on May 9th 1927. Today, we are proud to add your event to the building's wealth of stories and occasions.



Celebrate every occasion with our extensive range of menu packages, designed to create a memorable experience for you and your guests. These packages combine outstanding local and seasonal ingredients, seamless service, and elegant presentation, providing everything you need for the perfect day.

Parlour

Wine Room

Complement every celebration with our thoughtfully curated menu packages, featuring a selection seasonal menus of expertly crafted dishes made from fresh, local ingredients.



Designed to delight every palate, these offerings provide a seamless dining experience that elevates your event with exceptional flavors, attentive service, and elegant presentation.



Two Course Set Menu \$70

Enjoy a two-course set menu featuring your choice of entrée and main or main and dessert, with alternate drop service. Priced at \$70pp, this menu highlights fresh, local, and seasonal ingredients expertly crafted to deliver vibrant flavors and a memorable dining experience.



Three Course Set Menu \$90

Savour a three-course set menu of entrée, main, and dessert—with alternate drop service for \$90pp. Showcasing the best local and seasonal ingredients, each dish is thoughtfully crafted to deliver a harmonious balance of flavors, creating an elegant and memorable dining experience tailored to your celebration.



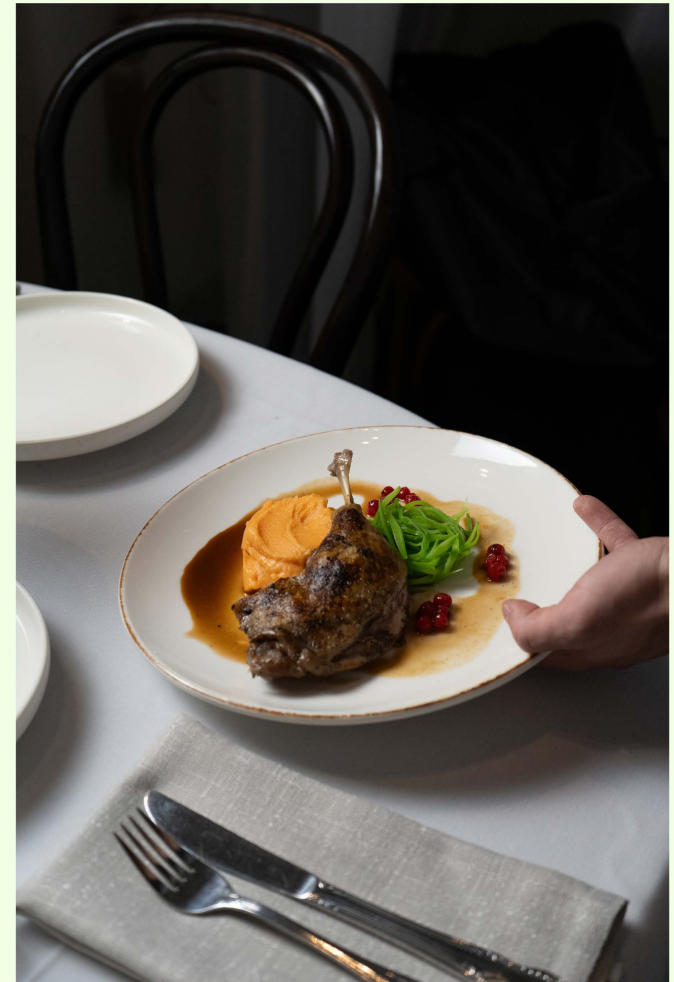


Three Course A La Carte \$105

Delight in a three-course à la carte menu priced at \$105pp, where guests (you) choose from three seasonal entrées, mains, and desserts. Featuring fresh, local ingredients, each dish is thoughtfully crafted to showcase vibrant flavors and offer a personalized, elegant dining experience.

Parlour Group Share Menu \$80

Enjoy a vibrant group share menu at \$80pp, featuring three seasonal entrées and two mains served to share, followed by an alternate drop of two house-made desserts. Showcasing fresh, local ingredients, this menu is designed to bring guests together over bold flavours and a relaxed, communal dining experience.





Parlour Buffet Selection \$70

Enjoy a relaxed, self-serve buffet at \$70pp (minimum 25 guests), featuring two fresh seasonal salads, a selection of cold meats, artisan cheeses, condiments, breads, two house-made dips, and two hot seasonal dishes. Showcasing local ingredients, this abundant spread is perfect for social dining and shared celebrations.





SPECIAL CLAUSE

Exclusive use of the venue is available for private events and requires a guaranteed minimum spend. For events with fewer than 30 guests, a minimum spend of \$95 per person applies and can only be conducted from Monday to Thursday. This amount contributes to the event food and beverage packages but excludes any additional hire costs. The minimum spend must be met 30 days ahead of the event. If the final bill falls below the minimum spend, the difference will be charged as a venue hire fee.

Minimum Expenditure for groups over 30:

Day Event - 7am to 3pm

- Monday to Thursday - \$4,500
- Friday - \$6,500
- Saturday - \$8,000
- Sunday - \$10,000

Evening Event - 4pm to 11:30pm

- Monday to Thursday - \$6,500
- Friday - \$8,500
- Saturday - \$11,000
- Sunday - \$15,000



CONTACT US

Event enquiries:

(E) hello@parlourdining.com.au

(M) 0438174454

(P) 02 61207500



<https://parlourdining.com.au/functions/>



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