



# Meetings & Events

## *Celebrating real people*

We believe in this idea more than any other. Guest or associate, big city or cosy neighbourhood, our hotels exist to bring people together. To celebrate what makes us the same and what makes us different. Everything we do, what guests can see and can't, is in the service of people.

**Because the best in us, brings out the best in you.**

**PARKROYAL**  
DARLING HARBOUR  
SYDNEY

The best of you, by us.



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## About Us



## The perfect option for your next conference, meeting or event

Featuring seven thoughtfully-appointed event spaces mere moments from the CBD, PARKROYAL Darling Harbour, Sydney is the perfect destination for executives who require hassle-free meeting room hire.

Simply choose a meeting room that meets your specifications, then let our experienced Meetings and Events team take care of the details, from personalised catering menus to technical support.

Guests who hire one of our meeting rooms enjoy the added peace of mind of a dedicated Conference Service Manager, who will guide you through the event planning process from start to finish, and a fully-qualified Audio Visual expert, who will be on-hand to ensure every element of your event is a success.



Our location



Perfectly located between Sydney’s Central Business District and the vibrant Darling Harbour, you and your guests will be close to everything the city has to offer, with public transport within easy reach.

Distance to Key Areas

- Barangaroo Reserve** - 1.3km / 16 minute walk

**Darling Square** - 600m / 7 minute walk

**Cockle Bay** - 700m / 9 minute walk
- International Convention Centre Sydney** - 650m / 8 minute walk

**Queen Victoria Building** - 450m / 7 minute walk

**King Street Wharf** - 1.1km / 13 minute walk

Getting Here

- FLYING**

**Airport Shuttles**

Airport shuttles to PARKROYAL Darling Harbour, Sydney are available from both the Domestic and International terminals at Sydney Airport from AUD\$14-20. Please see Sydney Airport Travel Concierge for more information regarding shuttle transfers.
- DRIVING**

**Easy access from major roadways**

Taxis from the Sydney airport to PARKROYAL Darling Harbour, Sydney cost approximately AUD\$50 and take between 20-30 minutes.
- TRAIN**

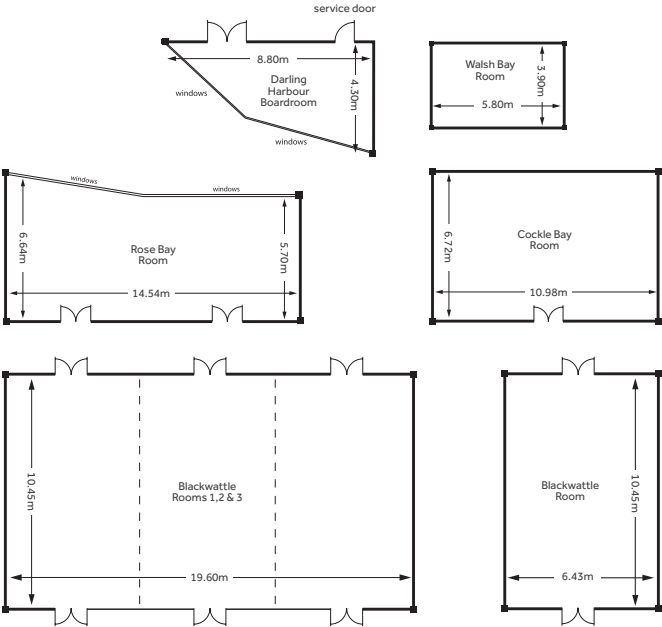
**2-minute walk from Town Hall station**

Trains depart every 15 minutes from the Domestic and International terminals at Sydney Airport to Town Hall Station, two minutes' walk from our Darling Harbour hotel. Tickets are approximately AUD\$15 and can be purchased before departure.

Event Capacities

Our Meetings and Events team will help you take care of all the details with a guaranteed positive conference outcome while meeting all budget requirements. Friendly audio visual experts will help you take care of the finest details to successfully bring your event to life.

All event spaces come with integrated sound systems, individual air-conditioning and lighting controls, data projectors, canvas screens and Wi-Fi access.



	Banquet	Boardroom	Classroom	Cocktail	Theatre	U-Shape	Cabaret	Room Dimensions M	Floor Space M²	Ceiling Height M	
Blackwattle Room One	50	26	45	90	90	26	45	10.4 x 6.5	68	3	ALL INDOOR
Blackwattle Room One & Two	90	44	90	190	190	36	90	10.4 x 13	136	3	
Blackwattle Room One, Two & Three	180	70	135	280	280	55	135	19.6 x 10.4	204	3	
Cockle Bay Room	50	30	54	90	90	34	45	10.9 x 6.7	70	3	
Darling Harbour Boardroom	-	12	-	-	-	-	-	4.3 x 8.8	20	3	
Rose Bay Room	50	36	42	95	95	31	45	5.7 x 14.5	80	2.7	
Walsh Bay Room	10	12	18	25	25	9	9	3.9 x 5.8	25	3	
BARKERS Restaurant	170	-	-	300	-	-	-	10 x 27	433	-	
ABODE. Bistro. Bar	60	-	-	200	-	-	-		268	3.7	

For more details and an interactive floor plans click here





# *Our Event Spaces*





# Our Event Spaces

## Blackwattle Room

This well-appointed pillar-less room offers up to 204M<sup>2</sup> of space and can be divided into **three** sections.

The room can be transformed to suit presentations, conference and gala dinners depending on choice of one, two or three sections and features an adjacent pre-function areas flooded with natural light.

## Darling Harbour Boardroom

Perfectly suited for small meetings for up to 12 guests, it is also ideal as a breakout room or organiser control centre.

## BARKERS Restaurant

Inviting and filled with natural light, a multi-functional space that can be used for private events.

## Cockle Bay Room

This rooms design allows natural light to flow in via the hotel atrium. The pre-function area is perfect for coffee breaks and networking.

## Rose Bay Room

This versatile room is filled with natural light. The pre-function area is perfect for coffee breaks and networking.

## Walsh Bay Room

Suitable for smaller meetings, as a breakout room or as a secretariat.



## ABODE. Bistro. Bar

Complete with a bar, lounge, decking as well as a stylish and modern dining area, this impressive venue is perfect for a stand out event.

An innovative and award-winning dining sanctuary where guests can relax and unwind, with welcoming designer interiors and split level spaces ideal for any occasion. **ABODE. Bistro. Bar** offers three venue spaces to suit all types of functions and events. From a corporate event, to a birthday celebration, we have a range of spaces that will exceed your guests expectations.

Located on the ground floor, **ABODE. Bistro. Bar** is an award winning restaurant where at the heart of each dish is local, seasonal produce. The philosophy is centred on making **honest food, elegant designed to bring people together**. Utilising contemporary cooking techniques, our expert chefs strive to highlight the very best components of each fresh ingredient.

Set in an invigorating multi-spaced interior, featuring carpets from the award-winning film, stage and interior designer, Catherine Martin against the legendary Australian painter and designer, Florence Broadhurst signature wallpaper, **ABODE. Bistro. Bar** is a place of comfort where the whimsically yet elegant interior compliments the delicious and contemporary menu.

ABODE. Bistro. Bar	148	200
Deck	32	60
Bistro	56	N/A
Sports	16	30

Minimum spends apply to book an exclusive area of the venue.  
An additional 15% surcharge applies for high season events between 1 October 2020 - 1 January 2021



A  
B  
O  
D  
E

BISTRO. BAR



# *Our Packages*





# Day Delegate Packages

## Full Day Delegate Package

From **\$79** per person

PACKAGE INCLUSIONS:

- Arrival tea and coffee with whole fruit bowl and fresh juice
- Morning and afternoon tea served with two gourmet food items
- Buffet lunch to be served at Table30 with a variety of hot, cold and dessert items
- Freshly brewed Douwe Egberts coffee and Dilmah exceptional tea blends and juice
- Room Hire from 9am – 5pm
- Note pads, pens, lollies and iced water
- Audio visual equipment including 1 x flipchart, 1 x whiteboard and 1 x canvas screen
- Facilitator tool kit featuring stationery essentials
- Complimentary Wi-Fi for all delegates

## Half Day Delegate Package

From **\$72** per person, per day

Includes all items listed in the Day Delegate Package excluding:

Either Morning or Afternoon tea served with two gourmet food items

## Working Day Delegate Package

From **\$75** per person, per day

Includes all items listed in the Day Delegate Package with the below change for lunch:

Sandwich & Wraps working lunch to be served in the pre-function area

## Premium Day Delegate Package

From **\$84** per person, per day

Includes all items listed in the Day Delegate Package with the below change for lunch:

VIP Plated table buffet menu served at Table30

Espresso Coffee can be added to any Delegate Package @ \$5 per person

# Dining Packages

## Breakfast Minimum 20 guests

Continental Option	\$22 per person
Plated Option	\$32 per person
Buffet Option	\$36 per person
Premium Plated Options	\$38 per person

## Lunch Minimum 10 guests

Light Gourmet Sandwich Lunch	@ \$29 per person
Gourmet Sandwich and Salad Menu	@ \$39 per person

## Buffet Lunch Minimum 20 guests

Buffet Menu	@ \$45 per person
Table30 Premium Buffet Plated Menu	@ \$55 per person

## Dinner Minimum 30 guests

Two Course Plated Menu	@ \$57 per person
Three Course Plated Menu	@ \$69 per person

## Buffet Dinner Minimum 20 guests

Buffet Menu	@ \$69 per person
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# Canapé Packages

Packages	
<b>½ hour canapés</b> Chefs selection of 3 canapés	AUD\$18 per person
<b>1 hour canapés</b> Your choice of 2 hot and 2 cold canapés	AUD\$30 per person
<b>2 hour canapés</b> Your choice of 2 hot, 2 cold, 1 substantial and 1 dessert canapé	AUD\$36 per person
<b>3 hour canapés</b> Your choice of 3 hot, 3 cold, 2 substantial and 1 dessert canapé	AUD\$49.50 per person
<b>4 hour canapés</b> Your choice of 4 hot, 4 cold, 2 substantial and 2 dessert canapés	AUD\$62.50 per person

Add-Ons	
<b>Single canapés</b>	AUD \$5 per person
<b>Substantial canapés</b>	AUD \$11 per person
<b>Dessert canapés</b>	AUD \$5 per person

Food Stations	
<b>Antipasto and cheese station</b>	AUD\$12 per person
<b>Make your own Bruschetta station</b>	AUD\$25 per person
<b>Grazing station</b>	AUD\$25 per person
<b>Mexican station</b>	AUD\$15 per person
<b>Ice Cream station</b>	AUD\$12 per person



# Beverage Packages

Classic Package
Angove Chalk Hills Blue NV Sparkling
Angove Chalk Hills Blue Sauvignon Blanc Semillon
Angove Chalk Hills Blue Shiraz Cabernet
Pure Blonde and Cascade Premium Light
Selection of soft drinks, mineral water and orange juice

Premium Package
Angove Studio series Sparkling
Angove Studio Series Pinot Grigio
Angove Studio Series Merlot
Pure Blonde and Cascade Premium Light
Selection of soft drinks, mineral water and juice

Superior Package
Tulloch Vineyard Cuvee NV
Mt Riley Sauvignon Blanc
Tulloch VS Shiraz
Crown Lager and Corona Ligera
Selection of soft drinks, mineral water and orange juice

Non-alcoholic beverage packages are available at AUD\$7.00 per person per hour  
Beverages may also be charged on a consumption basis.  
A minimum spend of AUD\$10.00 per person applies for lunch events  
A minimum spend of AUD\$20.00 per person applies for dinner events

Available when booked in conjunction with a meeting room or event space and must include a food component.

**Minimum spend applies.**





# Our Menus

Our dedicated Meetings and Events specialists and talented culinary team ensure your meetings and events are taken care of seamlessly from start to finish. Our decadent menu options have been designed to impress your guests and create unforgettable visual experiences.





# Breakfast

## BUFFET

### \$38 PER PERSON

Minimum 30 guests – maximum 2 hours

Freshly brewed coffee and selection of teas

Selection of fruit juice

Baker's basket of muffins and Danish pastries

Seasonal sliced fruit

Bircher muesli

Individual yoghurts, berries

Local preserves

Scrambled eggs

Crispy bacon

Hash browns

Grilled chipolatas

Slow roasted tomatoes

Sautéed mushrooms and spinach

## PLATED

### \$38 PER PERSON

Minimum 20 guests – maximum 2 hours

Freshly brewed coffee and selection of teas

Selection of fruit juice

Baker's basket of muffins and Danish pastries

Seasonal sliced fruit

Individual bircher muesli

#### Select one of the following:

Buttermilk pancakes, maple syrup, bacon

Sweetcorn fritter, tomato chutney, grilled chipolatas

Scrambled egg, sour dough, slow roasted vine cherry tomatoes

Eggs benedict, ham

Traditional smoked haddock kedgerree, poached egg, saffron butter

## WORKING

### \$26 PER PERSON

Minimum 20 guests – maximum 1 hour

Freshly brewed coffee and selection of teas

Selection of fruit juice

Baker's basket of muffins and Danish pastries

Seasonal sliced fruit

Individual yoghurts, granola, berries

#### Select one of the following:

BLT panini, tomato relish, mayonnaise

Vegetable frittata

Ham and gruyere croissant

Cheese and spinach croissant





# Conference Day Delegate Package

## ARRIVAL TEA AND COFFEE

Freshly brewed coffee and selection of teas

Seasonal whole fruit

## MORNING TEA

Freshly brewed coffee and selection of teas

Chef's selection of two gourmet food items from our **daily menus**

## CHEF'S SELECTION BUFFET LUNCH

Served in **BARKERS Restaurant** from our **daily menus**

Gourmet salad

Bespoke salad bar

Soup of the day

Three hot dishes

Chef's daily dessert

Seasonal sliced fruits

Assortment of juices

Freshly brewed coffee and selection of teas

## AFTERNOON TEA

Freshly brewed coffee and selection of teas

Two gourmet food items from our **daily menus**

## OTHER INCLUSIONS

Wireless internet, capped at 2MBps/2MBps per connection

Notepads, pens, lollies, iced water

Use of a data projector screen, a flipchart and a whiteboard

# Buffet

Available for lunch or dinner when booked in conjunction with a meeting room

**\$70 PER PERSON** Minimum 30 guests

## HOT SELECTION

**Select three 3 of the following:**

**Roasted chicken**, Mediterranean vegetables, salsa verde GF, DF

**Roasted pork belly**, glazed root vegetables GF, DF

**Slow cooked beef brisket**, corn cob, sticky sauce

**6-hour beef cheek**, roasted potatoes GF

**Beef bourguignon**

**Mexican chicken fajitas**, tomato salsa, guacamole GF, DF

**Thai chicken green curry** GF, DF

**Miso glazed salmon**, bok choy, sesame DF

**Oven baked barramundi**, Asian greens, sweet chilli sauce GF, DF

**Lamb Rogan josh**, coriander, poppadums

**Vegetable korma** GF, VG

**Eggplant parmigiana** V, GF

**Roasted vegetable pasta bake** V

**Vegetarian hokkien noodle stir fry** V

## HOT SIDE DISHES

**Select two 2 of the following:**

Herb and garlic roast potatoes V, GF

Charred cauliflower and white sauce V

Stir fried vegetables VG, GF

Green beans with garlic and chilli V, GF

Macaroni and cheese V

Steamed saffron rice VG

Mexican rice with black beans V

Moroccan cous cous V

Seasonal vegetables tossed in butter V

## DESSERT

Selection of cakes, pastries and tarts V

Seasonal sliced fruit VG

-

Freshly brewed coffee and selection of teas

## ADD SOMETHING SPECIAL

### PRE DINNER CANAPES

**\$12 PER PERSON**

Chef's selection of three canapés  
(one cold and two hot)

### ANTIPASTO & CHEESE STATION

**\$12 PER PERSON**

Marinated olives, grilled vegetables, dolmades,  
selection of dips, selection of cheeses,  
fresh breads, crackers and grissini sticks

### MAKE YOUR OWN BRUSCHETTA STATION V

**\$12 PER PERSON**

Tomato and basil, sundried tomatoes, pesto, olive  
tapenade, grilled vegetables and cheese spread  
and selection of breads

### DIPS AND SALSA STATION V

**\$12 PER PERSON**

Guacamole, salsa dip, spicy chilli dip, hummus,  
tzatziki, sweet potato and cashew dip and selection  
of breads and corn chips

### CHOCOLATE FOUNTAIN V

**\$15 PER PERSON**

Use of chocolate fountain accompanied  
with strawberries, rockmelon, watermelon,  
marshmallows, peanuts and churro donuts



# Plated

Available for lunch or dinner when booked in conjunction with a meeting room

**TWO COURSE** \$65 PER PERSON | **THREE COURSE** \$75 PER PERSON

Alternate Serve - Minimum 30 guests

Bread rolls

Freshly brewed coffee and tea

## ENTRÉE

### Cured salmon

Herbed yoghurt, beetroot, micro herbs, puffed buckwheat (GF)

### Kingfish sashimi

Jungle dressing, micro herbs, cucumber, fried shallots, green papaya (GF DF)

### Twice cooked pork belly

Apple slaw, hazelnut (GF DF)

### Satay chicken skewers

Indonesian rice, bean shoots (GF DF)

### Heirloom tomato

Bocconcini cheese, linseed crackers, pickled onion, herb dressing (V GF)

### Roasted beetroot

Hummus, pickled onion, crispy kale, garlic bread crumbs (V)

## MAIN

### Beef cheek

Creamy potato mash, charred onion, pickled celery, fried shallot (GF)

### Corn fed chicken breast

Roasted pumpkin, garlic chilli kale, broccolini, beef jus (GF DF)

### Braised Moroccan lamb shank

Roasted potato, spiced chickpeas, spinach (GF DF)

### Sirloin steak (200g)

Forgotten vegetables, silver beet, beef jus (GF DF)

### Salmon (200g)

Grains, edamame, choy sum, miso sauce, sesame (DF)

### Wild mushroom risotto

Spinach, parmesan (V GF)

## DESSERT

### Ricotta cheese and cherry strudel

Vanilla ice cream, homemade custard (V)

### Dark chocolate and salted caramel tart

Chantilly cream, hazelnut (V)

### Peanut butter mousse pillow

Banana cream, caramel popcorn (V N)

### Lemon meringue tart

White chocolate, berries (V)

### Chocolate brulee tart

Wild berry compote, boysenberry ice cream (V GF)

### Seasonal Australian fruit plate

With sorbet (V GF)

## SIDES

### \$3 PER PERSON

Roasted rosemary potatoes (V GF DF)

Truffle mash potato, parmesan (V GF)

Beer battered fries, lemon aioli (V GF)

Farmer's garden salad, house made vinaigrette (V GF DF)

Sautéed green beans, garlic, chilli (V GF DF)

Maple glazed root vegetables (V GF DF)

Stir fried Asian greens (V DF)

# Canapés

Available for lunch or dinner when booked in conjunction with a meeting room

**HALF HOUR** \$18 PER PERSON | **1 HOUR** \$30 PER PERSON | **2 HOURS** \$36 PER PERSON

**3 HOURS** \$49.50 PER PERSON | **4 HOURS** \$62.50 PER PERSON

Minimum 20 guests

## COLD

Traditional tomato and basil  
bruschetta (V)

Peking duck pancakes

Ora King salmon tataki

Vegetable rice paper rolls (GF, V)

Market selection of sushi and nigari

Chicken liver parfait, caramelised  
onion

Roasted beetroot and goat's cheese  
tarts

Sydney rock oysters, mignonette  
dressing (GF)

## HOT

Butter chicken pastizzi  
Pumpkin and ricotta arancini (V, GF)

Cocktail beef pies, ketchup

Chorizo and tomato skewers (GF)

Cheese burger spring rolls

Salt and pepper squid, sriracha  
mayonnaise

Macaroni, truffle and cheese  
croquette (V)

Satay chicken skewers (GF)

## SUBSTANTIAL

Beer battered fish, chunky chips,  
lemon and tartare

Beef cheek ragout orecchiette,  
parmesan (GF)

Wild mushroom and spinach risotto  
(V, GF)

Ora king salmon poke bowls

Spicy pork bao, Asian slaw

Mini Vietnamese pork rolls

Nasi gorang, satay skewer

Mini cheese burgers and fries

## DESSERT

Honeycomb nougat (V, GF)

Bambino gelato cones (V)

Cognac truffles (V, GF)

French macarons (V)

Cherry, coconut, dark chocolate jelly  
(V, GF)

Chocolate coffee eclairs (V)

## ADD SOMETHING SPECIAL

## FOOD STATION

**\$15 PER PERSON**

**Minimum 20 guests**

### ANTIPASTO

Selection of cured meats, house made dips and  
roasted vegetables

### CHEESE

Brie, blue, cheddar, goats cheese, grapes and crackers

### MEXICAN

Guacamole, selection of dips, corn chips and tortillas

### CHOCOLATE FOUNTAIN

Use of chocolate fountain accompanied with strawberries,  
rockmelon, watermelon, marshmallows, peanuts  
and churro donuts

## BUILD YOUR OWN POKE BOWL

### ROAST CARVERY

Your choice of beef, pork or lamb, served with  
mini rolls and gravy

### PASTA

Selection of spaghetti, orecchiette, penne pastas with

Napolitano, carbonara and bolognese sauces

### RISOTTO

Vegetable, chicken

### BAO

Your choice of chicken or pork, served with condiments

## LIVE CHEF FOOD STATION

**\$25 PER PERSON**

**Minimum 50 guests**

### TACOS

Chicken, beef, fish with trimmings

VEGETARIAN (V)   GLUTEN FREE (GF)   DAIRY FREE (DF)   CONTAINS NUTS (N)

VEGETARIAN (V)   GLUTEN FREE (GF)   DAIRY FREE (DF)   CONTAINS NUTS (N)



# Beverage Packages

Available for lunch or dinner when booked in conjunction with a meeting room

## Classic Package

- Angove Chalk Hills Blue NV Sparkling
- Angove Chalk Hills Blue Sauvignon Blanc Semillon
- Angove Chalk Hills Blue Shiraz Cabernet
- Pure Blonde and Cascade Premium Light
- Selection of soft drinks, mineral water and orange juice

1 hour AUD\$24 | 2 hours AUD\$28 | 3 hours AUD\$34 | 4 hours AUD\$39

## Premium Package

- Angove Studio series Sparkling
- Angove Studio Series Pinot Grigio
- Angove Studio Series Merlot
- Pure Blonde and Cascade Premium Light
- Selection of soft drinks, mineral water and juice

1 hour AUD\$28 | 2 hours AUD\$34 | 3 hours AUD\$39 | 4 hours AUD\$48

## Superior Package

- Tulloch Vineyard Cuvee NV
- Mt Riley Sauvignon Blanc
- Tulloch VS Shiraz
- Crown Lager and Corona Ligera
- Selection of soft drinks, mineral water and orange juice

1 hour AUD\$34 | 2 hours AUD\$39 | 3 hours AUD\$45 | 4 hours AUD\$54

# Beverage List

Available for lunch or dinner when booked in conjunction with a meeting room

## SPARKLING PER BOTTLE

- Angove Chalk Hills Blue NV Sparkling \$36
- Angove Studio Series Pinot Noir Chardonnay \$39
- Thorn Clarke Brut NV Eden Valley, SA \$60
- Louis Roederer Brut Premier NV Reims, FR \$180

## WHITE PER BOTTLE

- Angove Chalk Hills Blue Sauvignon Blanc Semillon \$36
- Angove Studio Series Pinot Grigio \$39
- Rockbare Riesling Clare Valley, SA \$56
- Catalina Sounds Pinot Gris Marlborough, NZ \$64
- Mt Riley Sauvignon Blanc Marlborough, NZ \$42
- Schild Alma Chardonnay Barossa Valley, SA \$54
- Amelia Park Semillon Sauvignon Blanc Margaret River, WA \$50

## RED PER BOTTLE

- Angove Chalk Hills Blue Shiraz Cabernet \$36
- Angove Studio Series Merlot \$39
- The Pawn 'The Gambit' Sangiovese Adelaide Hills, SA \$62
- Tulloch VS Shiraz Hunter Valley, NSW \$44
- Duck Shoot Pinot Noir Yarra Valley, VIC \$42
- Snake & Herring 'Dirty Boots' Cabernet Sauvignon Margaret River, WA \$64
- Keith Tulloch Merlot Hunter Valley, NSW \$68

## BEER PER BOTTLE

- | LOCAL                     | IMPORTED          |
|---------------------------|-------------------|
| Pure Blonde \$7           | Corona \$10       |
| Crown Lager \$10          | Corona Ligera \$9 |
| Cascade Premium Light \$7 |                   |
| Lazy Yak \$8              |                   |



# Set Menu Packages

Minimum 20 people
2 course   \$65 per person
3 course   \$75 per person
House made bread   butter   alternate serve Chef's selection sides for the table
Entrée
Beet labneh   house pickles   seeds   lavosh   V
Carpaccio   octopus   chorizo   hummus   horseradish   GF DF
Warm stracciatella   tomatoes   olives   balsamic onion   saltbush   flat bread   V
Roulade   king prawns   blue swimmer crab   mild curry sauce   kohlrabi   GF
Main
Grain fed striploin 200g   bubble and squeak   bone marrow carrots   jus
Ora King salmon   cauliflower   leeks   roe salsa   DF GF
Corn fed chicken   celeriac   micro vegetables   harissa   GF
Risotto   foraged mushrooms   parmesan   herbs   V GF
Dessert
Panna cotta   blood orange   spiced biscuit   V
Semifreddo   blueberries   pistachio   tuile   V
Chocolate fondant   strawberry   vanilla ice cream   V
Brandy poached pear   roasted white chocolate mousse   brandy snap   V

# Beverage Packages

Minimum 20 people
Available when booked in conjunction with lunch, dinner or canapé function
Standard Package
Sparkling: Studio Series Pinot Noir Chardonnay
White: Studio Series Sauvignon Blanc OR Studio Series Pinot Grigio
Red: Studio Series Shiraz OR Studio Series Merlot
Beer (full strength): Pure Blonde OR ABODE selected draught
Beer (light): Cascade Light
2 hour AUD\$34   3 hours AUD\$39   4 hours AUD\$45   5 hours AUD\$54
Premium Package
Sparkling: Tulloch Vineyard Cuvee NV
White: Tulloch Sauvignon Blanc Semillon OR Mt Riley Sauvignon Blanc
Red: Tulloch VS Shiraz OR Duck Shoot Pinot Noir
Beer (full strength): 4 Pines Pale Ale OR Local draught
Beer (light): Cascade Light
2 hour AUD\$39   3 hours AUD\$45   4 hours AUD\$54   5 hours AUD\$60
Both packages include a selection of soft drinks, mineral water and orange juice

Non-alcoholic Package

\$7 per person per hour



ABODE

BISTRO. BAR

# Canapés

Available when booked in conjunction with lunch, dinner or canapé function

## HALF HOUR \$21 PER PERSON

3 canapés per person | Chef's selection

## 2 HOURS \$48 PER PERSON

6 canapés and 1 substantial canapé per person

Your selection of 3 cold, 3 hot & 1 substantial

## 1 HOUR \$36 PER PERSON

6 canapés per person | Your selection of 3 cold & 3 hot

## 3 HOURS \$60 PER PERSON

7 canapés and 2 substantial canapés per person

Your selection of 4 cold, 3 hot & 2 substantial

Minimum 20 guests

### COLD

#### Roasted pear bruschetta

Goats curd | pomegranate | V

#### Sydney rock oysters

Lemon | mignonette | GF DF

#### Kingfish ceviche

Squid ink crisp | salmon caviar | GF DF

#### Confit ocean trout

Crème fraiche | fennel pollen | caviar

#### Peking duck pancake

Hoisin | shallot

#### Smoked beetroot and feta tart | V

### HOT

#### Macaroni cheese

Truffle croquette | truffle aioli | V

#### Tempura nori wrapped prawn

Wasabi aioli | DF

#### Popcorn chicken

Chipotle aioli | DF GF

#### Beef amiyaki skewer | DF GF

#### Scorched corn

Manchego | jalapeno croquette | V

#### Texan BBQ pulled pork croquette

Smoked aioli

### SUBSTANTIAL

#### Braised pork belly

Miso | gochujang | fennel and  
nashi pear salad | GF DF

#### Confit Ora King salmon

Asian salad | shallot dressing | GF DF

#### Salt and pepper squid

Coriander salad | chilli aioli

#### Mini tuna poke bowls | GF DF

#### Mixed sushi

Pickled ginger | wasabi | GF DF V

#### Korean fried chicken | Pickled radish | DF

Individual canapés \$7 each | Individual substantial canapés \$12 each

### FOOD STATIONS

Available for private functions and exclusive area use of the venue

**Oysters** \$15 per person | Mignonette | lemon

**Antipasto** \$25 per person | Cold meats | pickles | breads | dips

**Sushi** \$18 per person | Wasabi | pickled ginger | nori

**World cheese** \$25 per person | Dried and fresh fruit | lavosh | breads

**Dessert** \$12 per person | Chef's selection of seasonal desserts

VEGETARIAN (V)   GLUTEN FREE (GF)   DAIRY FREE (DF)





# Our Audio Visual Partner

## Encore Event Technologies

PARKROYAL Parramatta has partnered with Encore Event Technologies as our in-house provider of world-class meetings and events services.

Located onsite for your convenience, their superior technical know-how and innovative solutions coupled with their creative flair enables us to deliver unforgettable experiences and events that exceed your expectations.

With years of experience between them, the Encore Event Technologies' event specialists have formed a reputation as a leading event staging services provider, both locally and abroad, and together with the events team at

PARKROYAL Parramatta, they create a winning combination

for all your event needs



ENCORE®



# Our Rooms and Suites

After a full day of business, you and your guests will love returning to the contemporary comforts of our 341 rooms and suites. Unwind in comfort in our well-appointed Superior and Deluxe Rooms, or find a restful sanctuary in our Executive, Club or long stay Suites.

## For Your Comfort

- A choice of king-sized or twin beds
- Executive work desk
- Ensuite bathroom
- Bathrobe, slippers and hairdryer

## For Your Convenience

- Complimentary wired and wireless high-speed internet access
- Iron and ironing board
- In-room dining

## For Your Indulgence

- 40" LCD television with local and cable channels
- In-room movies (charges apply)
- iPod docking station with alarm clock
- Coffee and tea making facilities



## Services & Facilities

The facilities and services at PARKROYAL Darling Harbour, Sydney are exemplary, renowned for its service delivery excellence where your event success is our priority. Gym facilities with state-of-the-art equipment, maximum convenience with increased accessibility and necessary safety measures, we offer only the absolute best.

### Parking

Off-site self-parking and overnight valet parking services are available for your convenience. Our valets are always there to welcome you to PARKROYAL Darling Harbour, Sydney.

Overnight valet parking is available for AUD65 per night, including unlimited entry and exit, while self-parking is available off-site at Centro Cinema Centre, Monday to Friday for AUD\$45 per exit or for a maximum period of 24 hours (whichever comes first).

Self-parking tickets must be paid for and validated at the hotel's reception desk prior to collecting your vehicle. Off-site self-parking options with weekend special rates are available at Centro Cinema Centre on Kent Street.

### Accessibility

Get around comfortably during your stay at PARKROYAL Darling Harbour, Sydney with thoughtful, wheelchair-friendly features designed to maximise your convenience and experience. For any specific requirements, please speak with a member of our Meetings and Event team who will assist with any requirements you may need.

### Fitness & Recreation

Keep up with your regular workout routine, even while away from home. Fitted with state-of-the-art training equipment, yoga mats, weights area and other facilities, the gym is open for your convenience and enjoyment.

### Safety

We have put in place state-of-the-art security measures to ensure that you experience a peaceful stay at all times. At PARKROYAL Darling Harbour, Sydney we strive to balance modern aesthetics with functionality – which includes the latest in hotel technology.

In addition to standard hotel security measures, room keys can now track guest movements so that our staff can alert a guest with any messages that they may receive during their stay.

Our meeting spaces have dedicated banqueting staff who are present throughout your event to ensure that all your requirements are met and your guests remain safe throughout their time at the hotel.



## Our Club Experience

### Parkroyal Club Experience

Located on our exclusive club floors, our spacious Club rooms and suites feature elegant furnishings, thoughtful personal touches. Guests will also enjoy exclusive access to the Club lounge with stunning views over Parramatta's growing skyline, boardroom usage, late check-out, daily breakfast, all-day refreshments among other exclusive benefits.

### Our Guest Loyalty Programme

A memorable trip demands more than a comfortable stay. DISCOVERY, an award winning global loyalty programme, provides 16 million members recognition and perks across over 570 hotels, resorts and palaces in 78 countries. Elite members have the opportunity to immerse themselves in local culture through Local Experiences, distinctive activities that capture an authentic taste of each destination. For more information, visit [panpacific.com/discoveryloyalty](http://panpacific.com/discoveryloyalty)





# Testimonials

*I have held many events and conferences at the Park Royal for many years. Tim, Rita and the team service and dedication to their clients needs are exceptional. They ensure every event has outstanding service and are always willing to help when you and your delegates have those last minute unexpected changes. I could not recommend the hotel and their facilities enough.*

**Leading Edge Group – March 2020**

*Thank you very much Ally.  
Everything ran smoothly and our attendees  
were very happy with everything.*

**Ria Financial - February 2020**

*A big thank you to you and the team for a  
great day yesterday.*

*The Team enjoyed the room and the food  
especially after booking under short notice.*

**Sydney Water – November 2019**

*Thank you very much for organizing this small  
event for us.*

*We really appreciate your efforts!*

**MHE De Mag – November 2019**

**PARKROYAL Darling Harbour, Sydney**

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**The best of you, by us**

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