



## *Festive Package 2024*

Located on the city-side of Darling Harbour, PARKROYAL Darling Harbour, Sydney is the perfect venue for your end-of-year celebration. With 7 versatile event spaces, a bespoke dining venue ABODE Bistro. Bar and exclusive food and beverage festive packages, PARKROYAL Darling Harbour, Sydney is ready to cater all type of gatherings big or small. It's a promise from us to elevate your event to new heights.

At PARKROYAL Darling Harbour, Sydney, all celebrations are Simply Yours.

To enquire, contact our Meetings and Events team at **+61 2 9260 3059** or [events.prsyd@parkroyalhotels.com](mailto:events.prsyd@parkroyalhotels.com).



## Included in the packages

- Classic beverage package
- Tea and Coffee
- Christmas theming
- Dance floor \*applicable for events held in conference rooms.
- Lectern with microphone \*applicable to exclusive events only.



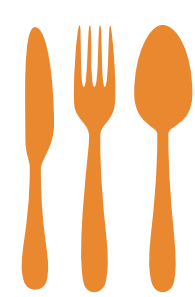
### Festive Canapés

**\$105 per person**

Minimum of 30 guests

A curated selection of Christmas-themed small bites, paired with classic beverages, to perfectly kick off your celebration,

- Eight piece canapé package (your selection of 2 cold, 3 hot, 2 substantial and 1 dessert item).
- Three-hour beverage package
- Dance floor
- Tea and coffee
- Christmas theming
- Three-hour room hire



### Festive Plated

**\$120 per person**

Minimum of 50 guests

Take a seat and let us serve you! Enjoy a sophisticated three-course dining experience tailored perfectly for your Christmas feast.

- Three-course alternate serve
- Four-hour beverage package
- Dance floor
- Tea and Coffee
- Christmas theming
- Four-hour room hire



# ABODE

BISTRO. BAR

Celebrate in our award winning ABODE Bistro. Bar. Our restaurant seats up to 60 guests, and 150 for Cocktail style events with a range of intimate lounge areas in the bar and a relaxed and contemporary atmosphere on the deck.



### ABODE Bistro. Bar Festive Canapés

**\$105 per person**

- Eight piece canapé package (your selection of 2 cold, 3 hot, 2 substantial and 1 dessert item).
- Three-hour beverage package
- Christmas theming

\*Live manned station available

**\$25 per person**  
minimum 50 pax



### ABODE Bistro. Bar Festive Share Menu

**\$105 per person**

- Three-course share plate menu
- Three-hour beverage package
- Christmas theming





## *Festive Canapés*

Minimum of 30 guests

Eight piece canapé package (your selection of 2 cold, 3 hot, 2 substantial and 1 dessert canapés).

### **COLD SELECTION**

- Traditional tomato and basil bruschetta V
- Peking duck pancakes DF
- Ora king salmon tataki on wonton crisp SF, SS
- Vegetable rice paper roll V, GF
- Chicken liver parfait with caramelized onion
- Roasted beetroot and goats cheese tarts V
- Sydney rock oyster with mignonette dressing GF, DF, SF

### **HOT SELECTION**

- Korean fried chicken
- Pumpkin and ricotta arancini V, GF
- Mini Yorkshire puddings stuffed with roast beef and horseradish DF
- Pork belly cubes with sauce
- Garlic, lemon and chilli prawn skewer SF
- Salt and pepper squid with garlic mayo DF, SF
- Macaroni, truffle and cheese croquette V
- Satay chicken skewers GF, N

### **SUBSTANTIAL SELECTION**

- Beer battered fish, chunky chips with lemon and tartare DF
- Beef cheek, mash, pickled onion, crispy kale GF
- Wild mushroom and spinach risotto V, GF
- Ora king salmon poke bowls GF, DF, SF, SS
- Spicy pork bao with Asian slaw DF
- Nasi goreng and satay skewer DF, N
- Mini cheeseburgers and fries
- Mini falafel burgers and fries V

### **DESSERT SELECTION**

- Chocolate and sea salt cookies V, GF
- Bambino gelato cones V
- Rocky road chocolate brownie chunks V
- French macarons V
- Mini assorted éclairs V
- Churros with salted caramel sauce



**Festive Canape Menu is also available in ABODE Bistro. Bar**

**VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) SEAFOOD (SF), CONTAINS NUTS (N), CONTAINS SESAME SEEDS (SS)**

Kindly advise us if there are any special dietary requirements or allergic intolerance.

Dietary requirements can be catered to with advance notice.





## *Festive Plated*

Minimum of 50 guests

A three-course dining experience, with alternating service. Choose two options per course.

### **ENTRÉE**

- Poached Queensland prawn, baby cos with horseradish aioli, green apple slaw and crispy shallot GF, DF, SF
- Smoked duck breast, mango chutney, crispy wild rice, ginger and shallots with charred Chinese broccoli GF, DF
- Ora king salmon gravlax, potato rosti, lump caviar, crème fraiche with baby herbs GF, SF
- Buffalo mozzarella, peach compote, pistachio, pickled onions with sourdough crisp V, N
- Compressed rock melon, prosciutto, baby rocket, candied walnuts, basil pesto and fresh herbs GF, DF, N

### **MAINS**

- Roasted stuffed turkey, cranberry gel, pommes anna, buttered green beans with gravy
- Braised beef cheek, roasted chat potatoes, honey glazed baby vegetables, mini Yorkshire puddings with jus
- Grilled pork loin, apricots, ancient grains warm salad, roasted beets, hummus, scorched fennel, almonds and fresh herbs GF, DF, N, SS
- Walnut and lemon crusted barramundi, butter sauce, asparagus, fondant potato GF, N
- Roasted butternut pumpkin, charred baba ghanoush, lentils, broccolini V, GF

### **DESSERT**

- Chocolate fondant, brandy cherries, crème anglaise, cinnamon sugar tuile GF
- Sticky toffee pudding, butterscotch sauce, hazelnut crumb and ice cream N
- Pavlova, passionfruit, stone fruit, coconut with almonds GF
- Berries and sorbet V, GF, N

**VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) SEAFOOD (SF),  
CONTAINS NUTS (N), CONTAINS SESAME SEEDS (SS)**

Kindly advise us if there are any special dietary requirements or allergic intolerance.

Dietary requirements can be catered to with advance notice.





# ABODE Bistro. Bar

## Festive Share Menu

A three-course sharing experience. It's a feast!

### STARTERS

- Smoked buffalo mozzarella, heirloom tomatoes, olive tapenade, basil, pine nuts and herb oil V, N
- Bresola, rocket salad with parmesan GF
- Grilled prawn skewers GF, DF

### MAINS

- Half roasted chicken, carrot purée with herb salad GF, DF
- Barramundi, smashed potatoes, tomato salsa with dill cream SF
- Roast beef, Yorkshire pudding and red wine jus
- Roasted harissa carrots, whipped fetta, crispy chickpea, with lemon parsley oil V

### SIDES

- Beer battered fries V, DF
- Mesclun lettuce leaves with greek dressing V, GF, DF

### DESSERT

- Platter of mini tarts & cakes

**VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) SEAFOOD (SF),  
CONTAINS NUTS (N), CONTAINS SESAME SEEDS (SS)**

Kindly advise us if there are any special dietary requirements or allergic intolerance.

Dietary requirements can be catered to with advance notice.