

Your Festive Packages 2026

Located between Sydney's famous Darling Harbour and the bustling CBD, PARKROYAL Darling Harbour, Sydney is the perfect venue for your end-of-year celebration. With seven 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.

PARKROYAL
DARLING HARBOUR
SYDNEY

Simply  *Yours*
CELEBRATIONS



Included in your celebration

- Christmas theming, includes bon bons and centre pieces



Festive Canapés

\$45 per person
Minimum of 20 guests

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

- Five-piece canapé package (2 hot canapés, 2 substantial canapés and 1 dessert canapé)
- Christmas theming



Festive Plated Package

\$120 per person
Minimum of 30 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
- Three-hour beverage package
- Three-hour room hire
- Dance floor
- Lectern with microphone and sound system
- Tea and Coffee
- Christmas theming

Upgrade options

Add a festive station to your celebration

Festive Grazing Station

\$20 per person, per choice
Minimum of 30 guests

Festive Live Station

\$25 per person, per choice
Minimum of 40 guests

A little extra special

Add some extras to your end of year celebration

Extend Beverage Package

\$6 per person, per hour

Upgrade Beverage Package

3 hour premium \$6 per person

4 hour premium \$11 per person

Background Music Player & Lights

\$3 per person
**Four quad lights set to Christmas colours or brand colours either in the function room or in the pre-function area. (Not available for Festive Canapés)*

**available only for Festive Plated Package*

COLD CANAPÉS

Traditional tomato and basil bruschetta *DF VG*
Peking duck pancakes with hoisin sauce, cucumber and shallots *DF*
Vegetable rice paper roll *GF DF V*
Chicken liver parfait with house-made relish on crostini
Caramelised onion and goat's cheese tart *V*
Smoked salmon, chive ricotta and trout roe on blini
Cucumber cup with onion dip and puffed rice *GF VG*

HOT CANAPÉS

Korean fried chicken with gochujang chilli sauce, roasted peanuts and sesame
Fried cauliflower popcorn with vegan garlic mayo *GF VG*
Mini Yorkshire puddings stuffed with roast beef and horseradish *DF*
Roasted pork belly cubes with nuoc cham *GF DF*
Fried Moroccan pumpkin flower with jalapeño relish *V*
Mushroom arancini with garlic aioli
Salt and pepper squid with peri peri mayo *DF*
Satay chicken skewers with peanut sauce *GF DF N*
Kale and onion bhaji with coriander relish *GF VG*
Cheeseburger spring roll with tomato ketchup

SUBSTANTIAL CANAPÉS

Beer battered fish with chunky chips, lemon and tartare *DF*
Slow cooked beef cheek with potato mash, pickled onion and salsa verde *GF DF*
Spinach, zucchini, pea and pesto risotto *V*
Ora King salmon poke bowl *GF DF*
Spicy pork bao with Asian slaw *DF*
Lamb kofta with pickles, hummus, cucumber and tabbouleh on pita bread *DF*
Mini cheeseburgers with fries
Mini falafel burgers with fries *DF V*

DESSERT SELECTION

Rocky Road chocolate brownie chunks *V*
Assorted French macarons *V*
Mini lemon meringue tart *V*
Mini assorted éclairs *V*
Churros with butterscotch

FESTIVE CANAPÉS

\$45 per person
Minimum of 20 guests

- Five-piece canapé package (2 hot canapés, 2 substantial canapés and 1 dessert canapé)*
- Christmas theming

*dessert canapé may be substituted for a cold or hot canapé

Match a Beverage Package

Classic

1 hour \$28 per person
2 hour \$34 per person
3 hour \$40 per person
4 hour \$48 per person

Premium

1 hour \$34 per person
2 hour \$40 per person
3 hour \$46 per person
4 hour \$54 per person

Superior

1 hour \$39 per person
2 hour \$45 per person
3 hour \$51 per person
4 hour \$59 per person



GLUTEN FREE (GF) DAIRY FREE (DF) VEGETARIAN (V) VEGAN (VG) HALAL (H) CONTAINS NUTS (N) EGG FREE (EF) CONTAINS SESAME SEEDS (SS)
AUSTRALIAN (A) IMPORTED SEAFOOD (I) MIXED ORIGINS (M)

Please let us know if you have any food allergies, food intolerances, or any special dietary requirements to maximise your dining experience with us.

*AV inclusions do not include a technician, if an AV technician is required to kick off the event additional charges will apply.

FESTIVE PLATED PACKAGE

\$120 per person

Minimum of 30 guests

- Three-course alternate serve
- Three-hour beverage package
- Three-hour room hire
- Dance floor
- Lectern with microphone and sound system
- Tea and Coffee
- Christmas theming

ENTRÉE

Twice cooked pork belly with homemade sweet chilli sauce, bean sprouts and herb slaw *GF DF SS*

Kataifi wrapped goat cheese with hummus, beetroot, grape, rocket, honey and pistachio dukkah *V N SS*

Spinach and ricotta ravioli with red sauce, zucchini, parmesan, cherry tomato, fried breadcrumbs and basil *V*

Prawn and potato cake with sriracha mayo, pickled red cabbage and avocado salsa *DF*

Nori rolled Ora King salmon with yuzu pearls, pickled fennel, cucumber, wasabi mayo, shiso and puffed rice *GF DF I*

MAIN

200g sirloin steak with roasted carrot purée, roast potato and leek, spinach, onion rings and beef jus *DF*

Marinated chicken supreme with roasted pumpkin, beetroot hummus, sundried tomato, feta and spinach salad *GF SS*

Roasted lamb rump with white bean purée, charred greens, cauliflower, tomato and corn salsa *GF*

Seared barramundi with ratatouille vegetables, pea purée, fennel and caper salad (A) *GF*

Oven roasted salmon with steamed greens, mixed grains, yellow curry sauce, bean sprouts and herbs (I) *GF DF*

Seasonal vegetable risotto with parmesan cracker and roasted pine nuts *GF V N*

DESSERT

Blueberry and lemon cheesecake with almond crumble and blueberry compote *V N*

Hazelnut finger with poached pear and vanilla bean ice cream *V N*

Lamington bar with raspberry compote, coconut ice cream, toasted coconut and white chocolate *V N*

Chocolate brûlée dome with strawberries and chocolate shards *GF V N*

Orange and almond cake with Chantilly cream, dried figs, pistachio and honey *GF V N*

Vegan ice cream with nut crumble, dark chocolate and berries *DF VG N*

+ A LITTLE EXTRA YOU'LL LOVE

Customised menus available. Speak with our Meetings & Events representative to create your experience.

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FESTIVE GRAZING STATION

Antipasto and cheese station featuring a selection of cured meats, house-made dips and roasted vegetables, with brie, blue cheese, cheddar, goat's cheese, grapes and crackers

Sydney Rock oysters with lemon, mignonette and Bloody Mary dressing (A) *3 per person*

Assortment of maki and nigiri with wasabi and soy sauces (A)

Mini dessert bar featuring a selection of mini cakes, tarts and macarons

FESTIVE LIVE STATION

Tacos with a choice of pulled pork or fish with trimmings (I) *2 per person*

Build-your-own poke bowl station with salmon (A) *GF DF 1 bowl per person*

Roast carvery with mini rolls, gravy and a selection of beef, pork or lamb *2 per person*

Pasta station with a choice of spaghetti, orecchiette or penne, with a choice of napolitana, carbonara or bolognese sauces *1 bowl per person*

Risotto station with a choice of vegetable or protein *1 bowl per person*

Bao station with a choice of chicken or pork with condiments *2 per person*

Pita station with lamb kofta *2 per person*

Cold Rock-style ice cream station with vanilla ice cream and condiments

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UPGRADES

FESTIVE GRAZING STATION

\$20 per person, per choice

Minimum of 30 guests

FESTIVE LIVE STATION

\$25 per person, per choice

Minimum of 40 guests



PARKROYAL

DARLING HARBOUR

SYDNEY

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