

MEETINGS & EVENTS

Simply Yours

At PARKROYAL, simplicity and authenticity is our way of modern living. Our friendly and approachable service offers a sense of place and belonging. We ensure your event is smooth and seamless, so you can focus on enjoying everything our destination has to offer. No matter the occasion or event, we make the experience special, so it's Simply Yours.

PARKROYAL
DARLING HARBOUR
SYDNEY





CONTENTS

ABOUT US	3
LOCATION	4
FLOOR PLAN AND EVENT CAPACITIES	5
EVENT SPACES	7
CONFERENCE PACKAGES	12
MENUS	15
BEVERAGE PACKAGES	22
AUDIO VISUAL	23
ROOMS AND SUITES	24
SERVICES AND FACILITIES	31
CLUB EXPERIENCE	32
SUSTAINABILITY	34
CONTACT US	35



ABOUT US

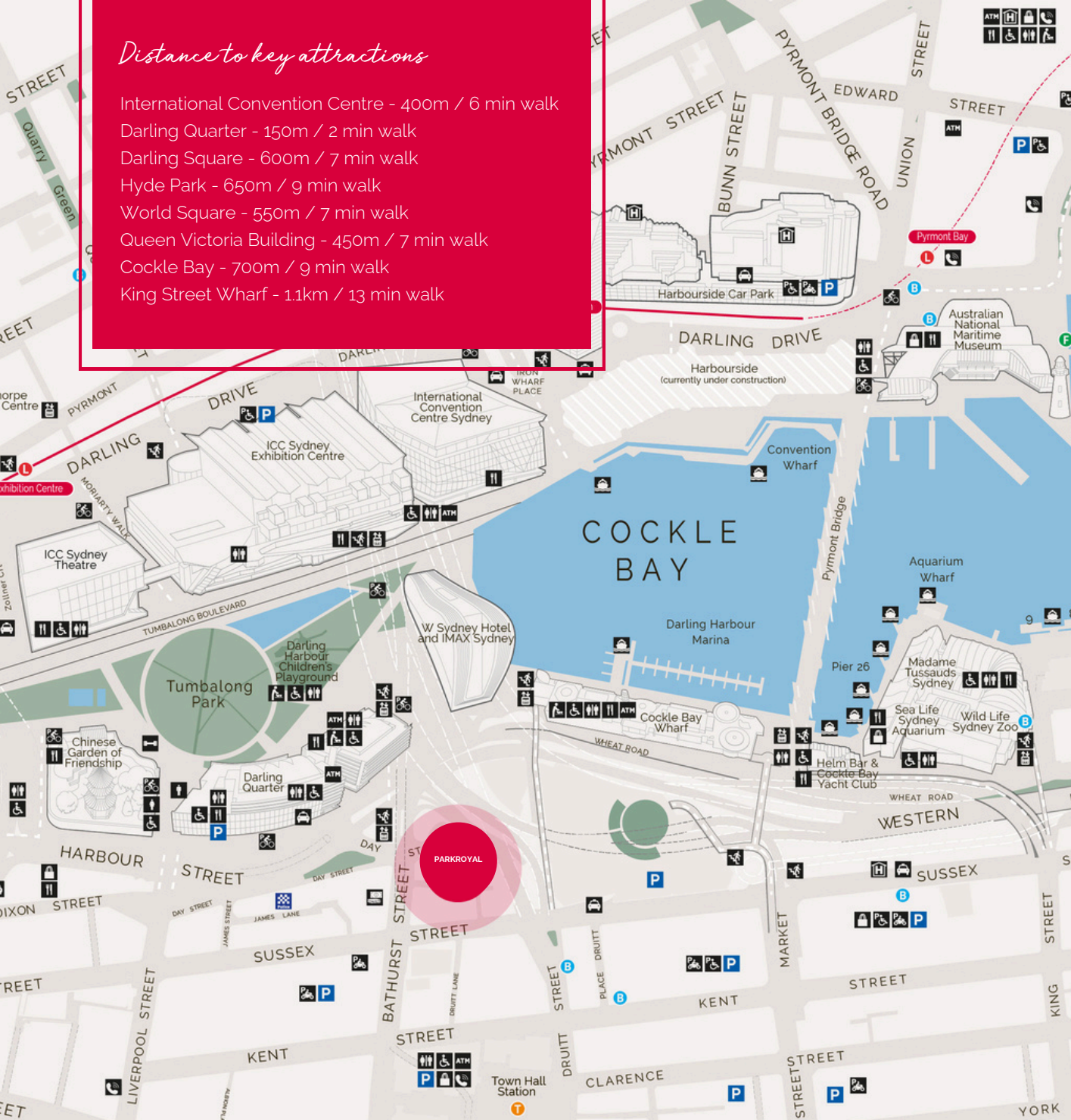
Located in the heart of Sydney, PARKROYAL Darling Harbour, Sydney invites you to Celebrate + Meet at your perfect destination.

Choose a meeting space tailored to your needs, and let our expert Meetings and Events team handle the details, from personalised catering menus and technical support to selecting the most suitable venue for your requirements.

With our dedicated event planners and on-site audio-visual specialists, we'll guide you through every step of the planning process to ensure your event is seamless and successful.

Distance to key attractions

International Convention Centre - 400m / 6 min walk
Darling Quarter - 150m / 2 min walk
Darling Square - 600m / 7 min walk
Hyde Park - 650m / 9 min walk
World Square - 550m / 7 min walk
Queen Victoria Building - 450m / 7 min walk
Cockle Bay - 700m / 9 min walk
King Street Wharf - 1.1km / 13 min walk



LOCATION

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

Getting here

Airport Shuttles

Shuttle services are available from both the Domestic and International terminals at Sydney Airport.

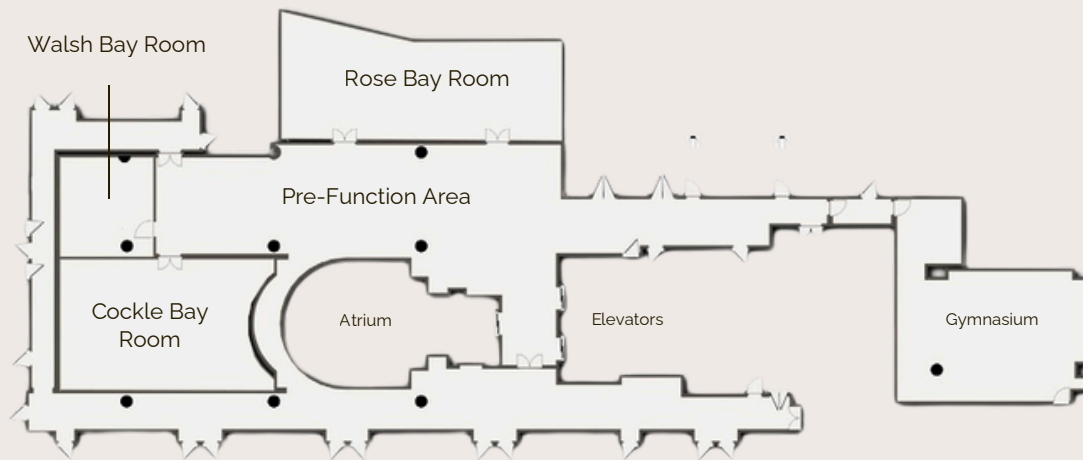
By Train

The hotel is a 5-minute walk from Town Hall Station. Trains depart every 15 minutes from the Domestic and International terminals at Sydney Airport to Town Hall Station.

By Car

PARKROYAL Darling Harbour is easily accessible via major roadways:

- To Kingsford Smith (Sydney) Airport: 20–30 minutes
- To Western Sydney Airport: approximately 50–60 minutes



LEVEL ONE



LEVEL R

FLOOR PLAN
Take a Tour



EVENT CAPACITIES

All event spaces come with integrated sound systems, individual air-conditioning and lighting controls, data projectors, canvas screens, Wi-Fi and a digital touch screen control system iPad to have anything you need with a member of our Banqueting team only a button away.

	BANQUET	CABARET	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	COCKTAIL	ROOM DIMENSIONS (M)	FLOOR SPACE (M ²)	CEILING HEIGHT (M)
Blackwattle Room 1 Section (Stage)	50	40	80	45	22	24	70	10.4 x 6.72	70	3.4
Blackwattle Room 1 Section (No Stage)	50	40	90	54	24	24	80	10.4 x 6.72	70	3.4
Blackwattle Room 2 Sections (Stage)	90	72	160	90	44	45	140	10.4 x 13.35	139	3.4
Blackwattle Room 2 Sections (No Stage)	90	72	182	108	46	45	150	10.4 x 13.35	139	3.4
Blackwattle Room 3 Sections (Stage)	150	120	240	135	70	60	280	10.4 x 20	208	3.4
Blackwattle Room 3 Sections (No Stage)	150	120	270	162	72	60	290	10.4 x 20	208	3.4
Cockle Bay Room (Presentation)	50	40	60	48	32	34	60	10.9 x 6.7	73	2.7
Cockle Bay Boardroom (No Presentation)	50	40	70	48	34	34	70	10.9 x 6.8	73	2.7
Rose Bay Room (Presentation)	50	40	80	42	34	36	80	14.5 x 5.7	82	2.7
Rose Bay Room (No Presentation)	50	40	90	42	36	36	90	14.5 x 5.8	82	2.7
Walsh Bay Room	10	8	15	15	-	-	15	5.8 x 3.9	22	2.7
Birley Boardroom	-	-	-	-	12	-	-	8.8 x 4.3	37	3.2
ABODE Bistro. Bar (Exclusive Use)	60	-	-	-	-	-	150	-	268	3.1
ABODE Bistro. Bar (Top Deck)	25	-	-	-	-	-	40	-	-	2.4
BARKERS Restaurant (Exclusive Use)	180	-	-	-	-	-	330	27.7 x 15.6	433	2.9



EVENT SPACES



BIRLEY BOARDROOM

With a maximum capacity of 12, the Birley Boardroom is a versatile meeting space, often used as a breakout room or secretariat room for conferences. It is also perfect for hosting small to medium-sized boardroom meetings.

BLACKWATTLE ROOM

This well-appointed pillar-less room offers up to 208sqm of space and can be divided into three separate spaces.

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 area flooded with natural light.



COCKLE BAY ROOM

This room's design allows natural light to flow in via the hotel atrium. This versatile space is perfect for breakout sessions during conferences, presentations, team workshops, private dinners, social events, and training sessions.



ROSE BAY ROOM

This versatile room is filled with natural light and is conveniently situated next to a spacious pre-function area, making it one of the best conference venues in Sydney.



WALSH BAY ROOM

Suitable for smaller meetings, as a breakout room or exclusive professional corporate roundtable style meeting.

BARKERS RESTAURANT

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



A
B
O
D
E

BISTRO. BAR

ABODE BISTRO. BAR

Our award-winning ABODE Bistro. Bar is a celebration of modern Australian cuisine, the menu is a collaboration from the entire culinary team. Locally aware we partner with like-minded suppliers and seek sustainably sourced produce. 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.

Set in an invigorating multi-spaced interior, ABODE Bistro. Bar offers two venue spaces to suit all types of functions and events. From a corporate event, to a celebration, we have a range of spaces that will exceed your guests' expectations. 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.

Whatever the season or occasion, there is a welcoming space for all.





CONFERENCE PACKAGES

Whether you're hosting an intimate client presentation or a large-scale company celebration, PARKROYAL Darling Harbour, Sydney offers a range of versatile spaces and offers to suit your needs.

DAY DELEGATE PACKAGES

EXECUTIVE BOARDROOM PACKAGE

FROM **\$139** PER PERSON

Minimum 8 delegates and a maximum of 20

Bottles of **sparkling and still water**

All day **juices and soft drinks**

Whole fruit

Barista made arrival **tea and coffee**

Morning tea served with two gourmet food items and barista made tea and coffee Pre order plated lunch served in ABODE Bistro. Bar

Afternoon tea served with one gourmet food item and barista made tea and coffee

Complimentary **screen and projector**

Wi-Fi, notepads, pencils and mints

FULL DAY DELEGATE PACKAGE

FROM **\$99** PER PERSON

Working lunch available for \$5 per person

Minimum 20 delegates

BARKERS lunch Buffet included in Day Delegate Package or

\$55 per person if sold separately

Minimum 20 delegate for hot buffet lunch

Arrival **tea and coffee and whole fruit**

Morning tea served with two gourmet food items

Hot buffet lunch served in BARKERS Restaurant

Afternoon tea served with one gourmet food item

Wi-Fi, flip chart, whiteboard, canvas screen

Facilitator tool kit, note pads, pencils, lollies and iced water

One complimentary on site **valet parking** space

ADDITIONAL OPTIONS

\$5.50 PER PIECE

Morning

Tomato and cheese croissants (V)

Almond croissants (V, N)

Yoghurt and mixed berry cups (V)

Protein balls (V, N)

Chocolate petit pan (V, N)

Assorted muffins (V)

Portuguese tarts (V)

Mini assorted donuts (V)

Afternoon

Mexican beef empanadas

Spicy vegetable curry puff (V)

Truffle mushroom arancini (V)

Lamb and rosemary mini pie

Kale and onion pakora (VEG, GF)

Beef cornish pasties

Sweet potato empanada (V)

Ricotta and spinach pasties (V)

Aussie beef sausage roll

Sweets

Mini strawberry tarts (V)

Assorted macarons (V, N)

Assorted mini eclairs (V)

Mixed mini tarts (V, N)

Raspberry opera cake (V)

Green tea tiramisu (V)

Sticky date, nut crumble, caramel sauce (V, N)

Nutella cake (V, GF, N)

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) CONTAINS NUTS (N) SESAME SEEND (SS) MIXED (M)

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

Dietary requirements can be catered to with advance notice.

OPTIONAL EXTRAS

Barista coffee package on consumption

Coffee cart hire **\$450**

Price per cup **\$2.5**

Barista coffee package

*Available at arrival, morning, lunch,
and afternoon break times*

Coffee cart hire **\$450**

Price per person **\$7.5**

** Valid for groups 21 guests and more*

** For groups 20 and under have a choice of barista
on consumption at \$3.50 per person or \$12.00 per
person per day served during break times.*



OUR MENUS

Our dedicated Meetings and Events specialists together with our 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 PACKAGES

Available when booked in conjunction with a meeting room. Minimum spend applies.

BUFFET

\$38 PER PERSON

Minimum 30 guests

Selection of fruit **juice**

Dilmah Exceptional Range leaf **tea and brewed coffee**

Seasonal sliced **fruit** (V, GF)

Bakers' basket of **muffins and Danish** pastries (V, N)

Bircher **muesli** (V, GF)

Natural Greek **yoghurt**, granola and berries (V)

Local **Preserves**

Scrambled **eggs** (V, GF)

English **bacon** (GF)

Hash browns (DF)

Grilled chicken **chipolatas** (GF, DF)

Slow roasted **tomatoes** (V, GF)

Sautéed **mushrooms** (V, GF)

PLATED

\$38 PER PERSON

Minimum 30 guests

Seasonal sliced **fruit** (V, GF)

Selection of fruit **juice**

Natural Greek **yoghurt**, granola and berries (V,N)

Bakers' basket of **muffins and Danish** pastries (V, N)

Bircher **muesli** (V)

Dilmah Exceptional Range leaf **tea and Vittoria brewed coffee**

PLUS

Select one of the following

Buttermilk pancakes, maple syrup, seasonal berries (V)

Sweetcorn fritter, tomato chutney, bacon and rocket

Scrambled eggs, sourdough, slow roasted vine cherry tomatoes, wild rocket (V)

Eggs benedict with spinach and your choice of ham OR smoked salmon

Traditional English breakfast, bacon, tomato, hash brown, sausage, English muffin, scrambled eggs

WORKING STYLE

\$26 PER PERSON

Minimum 20 guests

Seasonal sliced **fruit** (V, GF)

Selection of fruit **juice**

Natural Greek **yoghurt**, granola and berries (V,N)

Bakers' basket of **muffins and Danish** pastries (V, N)

Bircher **muesli** (V)

Dilmah Exceptional Range leaf **tea and Vittoria brewed coffee**

PLUS

Select one of the following

Bacon and egg roll

Vegetable frittata (V, GF)

Ham and gruyere croissant

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) CONTAINS NUTS (N) SESAME SEED (SS) MIXED (M).

Kindly advise us if there are any special dietary requirements or allergic intolerance. Dietary requirements can be catered to with advance notice.



PREMIUM PLATED MENU

Alternate serve

Minimum 30 guests

Includes coffee and tea station provided in your room or foyer area.

2 COURSES - \$74 PER PERSON

3 COURSES - \$89 PER PERSON



ENTRÉE

Twice cooked pork belly, homemade sweet chilli sauce, bean sprouts, herb slaw (GF, DF.SS)

Katafi wrapped goat cheese, hummus, beetroot, grape, rocket, honey, pistachio dukka (V, N.SS)

Spinach and ricotta ravioli, red sauce, zucchini, parmesan, cherry tomato, fried bread crumbs, basil (V)

Prawn and potato cake, siracha mayo, pickled red cabbage, avocado salsa (DF)

Nori rolled ora King salmon (I), yuzu pearls, pickled fennel, cucumber, wasabi mayo, shizo, puffed rice (GF, DF)

MAIN

200gm sirloin steak, roasted carrot puree, roast potato and leek, spinach, onion rings, beef jus (DF)

Marinated chicken supreme, roasted pumpkin, beetroot hummus, sundried tomato, fetta and spinach salad (GF.SS)

Roasted lamb rump, white bean puree, charred greens, cauliflower, tomato and corn salsa (GF)

Seared Barramundi (A), ratatouille veg, pea puree, fennel and caper salad (GF)

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

Seasonal vegetable risotto, parmesan cracker, roasted pine nuts (V, GF.N)

DESSERT

Blueberry and lemon cheesecake, almond crumble and blue berry compote (V, N)

Hazelnut finger, poached pear, vanilla bean ice cream (V.N)

Lamington bar, raspberry compote, coconut ice cream, toasted coconut, white chocolate (V.N)

Chocolate brûlée dome, strawberries, chocolate shards (V, GF, N)

Orange and almond cake, Chantilly cream, dried figs, pistachio, honey (V, GF, N)

Vegan ice cream, nut crumble, dark chocolate, berries (DF, VEG, N)

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) CONTAINS NUTS (N) SESAME SEEND (SS) MIXED (M).

SEAFOOD IS IMPORTED (I) SEAFOOD IS FROM AUSTRALIA (A)

Kindly advise us if there are any special dietary requirements or allergic intolerance. Dietary requirements can be catered to with advance notice.

DINNER BUFFET

Minimum 30 guests
Includes coffee and tea station provided in
your room or foyer area.

\$85 PER PERSON

SALAD BAR

Dinner roll & butter
Wild rocket
Mixed lettuce
Spinach
Cherry tomatoes
Cucumber
Red onion
Shredded carrot
Kalamata olives
Feta cheese
Parmesan cheese
Bacon
Croutons
Caesar dressing
Balsamic dressing
Italian dressing
Chefs' selection of two
build salads

HOT SIDES

Please choose two

Rice pilaf (GF, VEG)
Saffron rice
Nori and togarashi jasmine Rice (GF, VEG, SS)
Garlic and herb potatoes (GF, VEG)
Peppernotta, crispy kale (GF, VEG)
Roasted root vegetables, maple butter (V)
Charred cauliflower, white sauce (V)
Stir-fried vegetables (GF, VEG)
Green beans, garlic and chili (GF, VEG)
Moroccan cous cous (VEG, N, SS)
Corn cob, old bay butter (V, GF)
Seasonal vegetables, butter (V, GF)

DESSERT

Selection of cakes, pastries and tarts
Seasonal sliced fruit (GF, VEG)

HOT SELECTION

Please choose three

Chilli jam chicken, vegetables, oyster sauce (DF)
Tennessee chicken breast, burnt leeks, honey carrots (GF, DF)
Lamb kofta, hummus, garlic sauce, roasted eggplant (SS)
Roasted herb lemon chicken, smashed sweet potatoes, salsa verde
Vegetarian jambalaya, brown rice, pepita seeds (VEG)
Roasted bbq beef brisket, pumpkin, sauté onions (GF, DF)
Mushroom, roasted onion, fusilli casserole (V)
Sticky pumpkin, roasted zucchini, spanish onions, wild rice, coconut herbed yoghurt (GF, VEG)
Roasted pork belly, glazed root vegetables (GF, DF)
Miso glazed salmon (I), bok choy and sesame (DF, SS)

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) CONTAINS NUTS (N) SESAME SEED (SS) MIXED (M).

SEAFOOD IS IMPORTED (I) SEAFOOD IS FROM AUSTRALIA (A)

Kindly advise us if there are any special dietary requirements or allergic intolerance. Dietary requirements can be catered to with advance notice.

CANAPÉS MENU

Minimum 20 guests

1 HOUR

\$41 PER PERSON

your choice of 3 hot and 3 cold canapés

2 HOURS

\$44 PER PERSON

your choice of 2 hot, 2 cold, 1 substantial and 1 dessert canapé

3 HOURS

\$53 PER PERSON

your choice of 3 hot, 3 cold, 1 substantial and 1 dessert canapé

4 HOURS

\$75 PER PERSON

your choice of 4 hot, 4 cold, 2 substantial and 2 dessert canapés

ADDITIONAL

Single canapés **\$7** per person

Substantial canapés **\$12** per person

Dessert canapés **\$7** per item

COLD CANAPÉS

Traditional tomato and basil bruschetta (DF, VEG)

Peking duck pancakes, hoisin sauce, cucumbers, shallots (DF, SS)

Vegetable rice paper roll, sweet chilli sauce (VEG, GF, DF)

Chicken liver parfait, house made relish on crostini

Caramelised onion and goats cheese tart (V)

Cucumber cup, with onion dip and puffed rice (GF, VEG)

Smoked salmon (A), chive ricotta, trout roe on blini

HOT CANAPÉS

Korean fried chicken, gochujang chilli sauce, roasted peanuts, sesame (DF, N, SS)

Fried cauliflower popcorn, vegan garlic mayo (GF, VEG)

Mini Yorkshire puddings, roast beef, horse radish (DF)

Roasted pork belly cubes, nước chấm (GF, DF)

Mushroom arancini, garlic aioli (V)

Salt and pepper squid (I), peri peri mayo (DF)

Fried Moroccan pumpkin flowers, jalapeno relish (V)

Satay chicken skewers, peanut sauce (GF, DF, N, SS)

Kale and onion bhaji, coriander relish (GF, VEG)

Cheeseburger spring roll, tomato ketchup

SUBSTANTIAL CANAPÉS

Beer battered fish, chunky chips, lemon and tartare (I) (DF)

Slow cooked beef cheek, potato mash, pickled onion, salsa Verdi (GF, DF)

Spinach, zucchini, pea and pesto risotto (V)

Ora king salmon poke bowls (I) (GF, DF, SS)

Spicy pork bao, asian slaw (DF)

Lamb kofta, pickles, hummus, cucumber, tabbouleh on pita bread (DF, SS)

Mini cheeseburgers and fries

Mini falafel burgers and fries (V, DF)

DESSERT SELECTION

Bambino gelato cones (V)

Rocky road chocolate brownie chunks (V, N)

Assorted French macarons (V, N)

Mini lemon meringue tart (V)

Mini assorted éclairs (V)

Churros, butterscotch (V)

Chocolate tarts (V)

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) CONTAINS NUTS (N) SESAME SEED (SS) MIXED (M).

SEAFOOD IS IMPORTED (I) SEAFOOD IS FROM AUSTRALIA (A)

Kindly advise us if there are any special dietary requirements or allergic intolerance. Dietary requirements can be catered to with advance notice.



CANAPÉS STATIONS MENU

FOOD STATIONS

\$20 PER PERSON

Minimum 40 guests

ANTIPASTO & CHEESE

Selection of cured meats, house made dips, roasted vegetables, brie, blue, cheddar goats' cheese, grapes, crackers

SYDNEY ROCK OYSTERS ON ICE (A)

Lemon, mignonette, bloody Mary dressing (3 pp)

MAKI & NIGIRI (A)

Assortment of maki and nigiri with wasabi and soy sauces

MINI DESSERT BAR

Selection of mini cakes, tarts and macarons

LIVE CHEF STATIONS

\$25 PER PERSON

Minimum 50 guests

TACOS

Pulled pork, fish with trimmings (2 pp)

PASTA

Your choice of pasta (spaghetti, orecchiette, penne) and a selection of sauce: Napolitano, Carbonara, Bolognese (1 bowl pp)

BAO

Choice of chicken or pork, served with condiments (ss)(2 pp)

BUILD YOUR OWN POKE BOWL (I)

Salmon bowl (1 pp) with a selection of trimmings (GF, DF)

ROAST CARVERY

Choice of beef, pork or lamb with mini rolls and gravy (2 pp)

SEASONAL RISOTTO

Choice of vegetable or protein (1 bowl pp)

PITA STATION

Lamb kofta with trimmings and sauces (ss)

COLD ROCK STYLE ICE CREAM

Vanilla ice cream and 5 different condiments

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) CONTAINS NUTS (N) SESAME SEED (SS) MIXED (M).

SEAFOOD IS IMPORTED (I) SEAFOOD IS FROM AUSTRALIA (A)

Kindly advise us if there are any special dietary requirements or allergic intolerance. Dietary requirements can be catered to with advance notice.

PLATTERS

Platters are available throughout the duration of your event or can be served post event for delegate networking. Each platter serves up to 10 guests.

FOOD STATIONS

AUSTRALIAN - \$90

Beef Bourguignon pie, lamb and harissa sausage rolls, tomato sauce (DF)

SUSHI (A) - \$90

Selection of assorted sushi, with soy dipping sauce, wasabi (GF, DF)

CHEESE - \$100

Selection of Australian cheeses, fruits, nuts and lavosh crackers (N)

ANTIPASTO - \$90

Ham, Danish salami, baba ghanoush, hummus, beetroot dip, toasted bread and marinated vegetables (ss)

SALT AND PEPPER CALAMARI (I)- \$90

Peri peri mayo (DF)

KOREAN FRIED CHICKEN - \$90

Gochujang chilli sauce topped with peanuts and sesame (DF, N, SS)

LOBSTER SPRING ROLLS (I) - \$90

Spicy chipotle mayo (DF)

CHEESE BURGER SPRING ROLLS - \$90

Tomato ketchup

VEGETARIAN PLATTER - \$80

Kale and onion bhaji with coriander relish and pumpkin arancini balls with garlic aioli (V, GF, DF)

PETITE DESSERTS - \$90

Chefs' selection of cocktail desserts (V.N.SS)

VEGETARIAN (V) GLUTEN FREE (GF) DAIRY FREE (DF) VEGAN (VEG) CONTAINS NUTS (N) SESAME SEED (SS) MIXED (M).
SEAFOOD IS IMPORTED (I) SEAFOOD IS FROM AUSTRALIA (A)

Kindly advise us if there are any special dietary requirements or allergic intolerance. Dietary requirements can be catered to with advance notice.



BEVERAGE PACKAGES

Minimum 20 guests

CLASSIC

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

Angove Chalk Hills Blue NV Sparkling
Angove Chalk Hills Blue Sauvignon Blanc
Semillon Angove Chalk Hills Blue Shiraz
Cabernet
Pure Blonde and Peroni Libera
Selection of soft drinks, mineral water
and orange juice

PREMIUM

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

Angove Studio Series Sparkling
Angove Studio Series Sauvignon Blanc
Angove Studio Series Shiraz
Pure Blonde and Peroni Libera
Selection of soft drinks, mineral water
and orange juice

SUPERIOR

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

Tulloch Vineyard Cuvee NV
Mt Riley Sauvignon Blanc
Tulloch VS Shiraz
Peroni and Peroni Libera
Selection of soft drinks, mineral water
and orange juice

SOFT DRINKS

1 hour **\$10** per person
2 hour **\$15** per person
3 hour **\$17.5** per person
4 hour **\$20** per person

** Beverages may also be charged on a consumption basis*





OUR AUDIO VISUAL PARTNER

ENCORE EVENT TECHNOLOGIES

PARKROYAL Darling Harbour, Sydney 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, 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 Darling Harbour, Sydney they create a winning combination for all your event needs.

ROOMS & 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 or Club rooms.



For your convenience

Complimentary wireless high-speed internet access

Iron and ironing board

In-room dining

For your comfort

A choice of **king-sized or twin beds**

Executive work **desk**

Ensuite bathroom

Bathrobe, slippers and hairdryer

For your indulgence

55' LCD television with local and cable channels

Cast your own entertainment from your device to the TV

Coffee and tea making facilities





DELUXE ROOM

Our Deluxe Room comes with a separate shower and bathtub and an ergonomic executive desk for your convenience.

SUPERIOR ROOM

Our Superior Room comes with an ensuite bathroom that offers both a shower and a bathtub. Within this restful sanctuary, you'll enjoy views of Sydney.



PREMIER ROOM

Our stylish Premier Room comes with a spacious bathroom featuring a rain shower and deluxe amenities.



EXECUTIVE SUITE

Our expansive Executive Suite features a king-sized bed, double-sized pull out sofa bed, spacious ensuite bathroom and generous living area.



MILL SUITE

This one bedroom suite features a King bedroom, large chaise lounge with sofa bed, two bathrooms including an ensuite bathroom with bathtub, a generous living and dining area, full service kitchen and washer/dryer facilities.



INTERCONNECTING ROOM

Made up of two Superior Rooms linked by a door, our Interconnecting room features a king-sized bed in one room and twin beds in the other, with two marble bathrooms and offering city views of Sydney.

CLUB ROOMS AND SUITES

Located on level 8 and 9, enjoy PARKROYAL Club privileges that include complimentary breakfast and exclusive access to the PARKROYAL Club Lounge and Sydney City views.



CLUB ROOM

Our contemporary Club Rooms are located on the city side of the hotel, offering views of the CBD precinct. Each room features a spacious ensuite bathroom and a wide range of in-room entertainment.



CLUB DARLING HARBOUR ROOM

Our Club Darling Harbour Rooms are perfectly positioned on the harbour side of the hotel, offering views of Darling Harbour precinct and some, the Harbour.



CLUB TWIN ROOM

Our Club Twin Rooms are located on the city side of the hotel, offering views of the CBD precinct. Each room features a spacious ensuite bathroom and a wide range of in-room entertainment.

CLUB SUITE

Our Club Suite features a spacious living area, a separate bedroom, and an ensuite bathroom, all with views overlooking the Harbour precinct.



SERVICES AND FACILITIES

Renowned for its service delivery excellence and varied facilities, where your event success is our priority.

Parking

Valet parking is available overnight at \$65, with limited spaces and a maximum vehicle width of 1.8 metres and clearance height of 2.1 metres. Self-parking is available off-site at the Centro Cinema Centre on Kent Street for \$45 (Monday to Friday), with operating hours from 6am to 9pm daily.

Parking tickets must be paid and validated at hotel reception prior to collecting your vehicle. Please speak with our Bell Desk team for weekend self-parking options. EV charging stations are available on-site and included with overnight valet parking, subject to availability and limited spaces.

Fitness and recreation

Keep fit during your stay at our gym, equipped with state-of-the-art exercise equipment, a dedicated weights area, yoga mats, and other fitness facilities. Conveniently located on Level One of the hotel, the gym is open daily from 6am to 9pm.

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 access requirements, please speak with a member of our Meetings and Events team who will assist with any requirements you may need.





PARKROYAL CLUB LOUNGE

Our Club Privileges

An unparalleled comfort and convenience awaits you at the PARKROYAL Club Lounge.

Located on the 9th floor, PARKROYAL Club Lounge offers an exclusive retreat with all-day access. Enjoy a freshly served breakfast, continuous refreshments, and evening twilight canapés in a private, relaxed setting.

With perfect views of Darling Harbour, the PARKROYAL Club Lounge also provides an ideal vantage point for enjoying harbour events.

Whether visiting for business or leisure, PARKROYAL Club Lounge is your ideal space to unwind, connect, or simply take a moment for yourself.

"In my 15 years of running events, this has been the best experience I've ever had as an event planner"

"We recently held our conference at PARKROYAL Darling Harbour and had a fantastic experience. From planning to execution, the team was incredibly supportive. A special thank you to Cameron and Duke for their outstanding support. Thanks for a successful event!"

"We were very pleased with the meeting room and staff service. Kevin from Banquet Operations was attentive, ensured our needs were met, and kept everything running smoothly. The Birley Boardroom was spacious and comfortable."

"Just wanted to let you know that the event at the PARKROYAL went very well over the last couple of days. The venue, staff and food was great and we were very well looked after. The whole team were friendly and attentive and Duke who was managing the event."

"The event was a great success and that was due to end-to-end support of the PARKROYAL Darling Harbour team."



PARKROYAL

DARLING HARBOUR

SYDNEY

150 Day Street, Sydney, NSW 2000 Australia
T: +61 2 9261 1188 | E: events.prsyd@pphg.com
panpacific.com/darlingharbour

 PARKROYAL Darling Harbour, Sydney

  @parkroyaldarlingharbour



OUR COMMITMENT TO SUSTAINABILITY

PARKROYAL Darling Harbour, Sydney proudly holds the Global Sustainable Tourism Council (GSTC) Multi-Site Certification, a mark of excellence that highlights our dedication to sustainable hospitality. This achievement affirms our leadership in promoting environmentally conscious practices within the tourism and hospitality industry.

The GSTC criteria set the benchmark for sustainable travel and tourism, addressing key areas such as responsible planning, engagement with local communities, preservation of cultural heritage, and environmental stewardship.

Pan Pacific Hotels Group becomes the first hospitality group in Oceania to achieve GSTC Multi-Site Certification across all six of its Australian Properties.

FIND OUT MORE



MAKE IT SPECIAL



NAME

Subtitle

Description



NAME

Subtitle

Description



NAME

Subtitle

Description