

Your Festive Packages 2026

Situated in the heart of Parramatta, PARKROYAL Parramatta is the perfect venue for your end-of-year celebration. With 13 newly renovated and versatile event spaces, the largest permanent hotel LED wall in Western Sydney, and exclusive festive food and beverage packages, PARKROYAL Parramatta is ready to bring celebrations of all sizes to life.

At PARKROYAL Parramatta, all celebrations are Simply Yours.

PARKROYAL
PARRAMATTA

Simply  *Yours*
CELEBRATIONS



Included in your celebration

- Christmas theming, includes bon bons and centre pieces
- Built-in sound system



Festive Canapés

\$90 per person
Minimum of 20 guests

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

- Three-hour canapé package
- Seven piece canapé selection
- Three-hour standard beverage package



Festive Plated

\$105 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 standard beverage package



Festive Buffet

\$140 per person
Minimum of 20 guests

A lavish Christmas Buffet featuring a sumptuous spread of festive dishes, including fresh seafood, elevated classic Christmas favourites, and delightful desserts.

- Hot and cold selections
- Assorted dessert selections
- Two-hour buffet and beverage package

Add On options

Take it up a notch

Festive Platters

Minimum 20 guests per platter

Festive Chocolate Fountain

\$18 per person, per hour
Minimum 20 guests

Make it extra *MERRY*

Festive pour available

Extend Beverage Package

\$6 per person, per hour

Upgrade to Premium Beverage Package available

Enquire with our Meeting & Events Team

Add a little more festive cheer

Cocktails 3 hours package \$32 per person
Mocktails 3 hours package \$22 per person

COLD CANAPÉS

Smoked turkey, cranberry, whipped Brie & walnut tartlet *H*
Spiced honey-glazed ham & caramelised pineapple skewers *GF, DF*
Heirloom cherry tomato, bocconcini, basil, olive crumb & aged balsamic reduction skewers *GF, V, H*
Smoked chicken, papaya salad & mayonnaise tartlet *H*
Prawns, wild lime, chilli, ginger & coriander skewers *H*
Smoked salmon & lemon ricotta on blini *H*
Beetroot, goat's cheese & blood orange gel tartlet *V, H*

HOT CANAPÉS

Pumpkin & ricotta arancini, cranberry aioli *V, H*
Salmon, peas & dill croquette, saffron aioli *H*
Sweet potato, Manchego & corn empanada, truffle aioli *H*
Arabic lamb kofta skewers, spiced mint yoghurt *GF, H*
Mediterranean chicken ragout filo pillow *H*
Prawn & lobster spring roll, sweet chilli *DF, H*
Grilled halloumi, zucchini, capsicum & cherry tomato skewers with herbed lemon honey drizzle *GF, V, H*

Match a Beverage Package

Classic

1 hour \$22 per person
2 hour \$32 per person
3 hour \$42 per person

Premium

Enquire with our
Meeting & Events Team

Festive Cheer

Cocktails \$32 per person
Mocktails \$22 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.

DESSERT SELECTION

Mini pavlova
Traditional fruit mince tart *V*
White Christmas slice *V*
Assorted mini lamingtons *V*

FESTIVE CANAPÉS

\$90 per person
Minimum 20 guests

- Three-hour canapé package
- Three-hour standard beverage package
- Seven piece canapé selection
- Christmas theming



FESTIVE PLATED

\$105 per person

Minimum 30 guests

- Three-course alternate serve
- Three-hour standard beverage package
- Christmas theming



ENTRÉE

Smoked turkey, apple & celeriac remoulade, baby herbs, tarragon vinaigrette *GF, DF, H*

Pork belly, pickled red cabbage, mulled wine-poached pear, candied walnuts, star anise jus *GF, DF*

Tiger prawn, cilantro & mango salsa, crisp radish, verjuice drizzle *GF, DF, H*

Ash-dusted goat's cheese, roasted baby beets, chicory salad, candied pecans, white balsamic *GF, V, H*

Christmas-spiced lamb, pearl couscous, glazed apricot, pomegranate molasses, mint chutney

Ricotta & spinach ravioli, roasted tomato & basil coulis, Parmesan tuile *V, H*

MAIN

Maple-glazed ham, honey butter Brussels sprouts, roasted baby carrots, potato gratin, spiced pineapple jus *GF*

Stuffed turkey breast, pumpkin mash, Brussels sprouts, redcurrant jus *H*

Roasted beef eye fillet, truffle potato mash, roasted French shallots, wilted baby spinach, red wine & thyme jus *GF, DF*

Roasted Atlantic salmon, pea & mint risotto, semi-dried cherry tomatoes, dill oil *GF, H*

Harissa-spiced cauliflower, kale, lemon chickpeas, cauliflower mash, pomegranate & tahini *GF, DF, V, H*

Four-cheese ravioli, confit cherry tomatoes, basil cream sauce, Parmesan wafer *V, H*

DESSERT

Pavlova, wild berries, passion fruit, hazelnut praline *GF*

Traditional Christmas pudding, brandy anglaise, vanilla bean ice cream, candied orange *V*

Warm raspberry chocolate fondant, vanilla bean ice cream, white chocolate sauce *V*

Passion fruit & mango cheesecake, berry coulis *V*

Blackcurrant panna cotta, mulled berry compote, gingerbread crumble

Salted caramel chocolate mousse dome, toasted macadamia, candy floss *V*

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HOT SELECTIONS

Maple-glazed ham with spiced jus *GF, DF*
Roast turkey, apricot & cranberry jus *GF, DF, H*
Pan-fried barramundi, pomegranate & green olive salsa *GF, DF, H*
Pumpkin ravioli, roasted vegetables, rocket & roasted walnut pesto *V, H*
Garlic & herb-roasted root vegetables *GF, DF, V, H*
Steamed vegetable medley with toasted almonds & cranberries *GF, DF, V, H*

SALADS

Garden salad *GF, DF, V, H*
Roasted sweet potato, raisins, rocket & rainbow quinoa *GF, DF, V, H*
Roasted baby beetroot, goat's cheese & pepita seeds *V, H*
Panzanella salad *V, H*

Upgrade to Seafood

Seafood On Ice

\$60 per person

Cooked Vannamei prawns *GF, DF, H*
Sydney Rock oysters *GF, DF, H*

\$85 per person

PLUS

Balmain Bugs *GF, DF, H*

Seafood Salads

\$12 per person

Baby octopus salad *GF, DF, H*
Calamari salad *GF, DF, H*
Marinated New Zealand green-lip mussels *GF, DF, H*

PLATTERS

Vegetarian antipasti platter *V, H*

DESSERT

Assorted mini cakes, mini pavlovas, fruit mince tarts & white Christmas *V*
Traditional Christmas pudding with custard *V*
Selection of sliced fresh fruits *GF, DF, V, H*
Australian farmhouse cheeses, dried fruits, nuts, lavosh & water crackers *V, H*

FESTIVE BUFFET

\$140 per person

Minimum 20 guests

- Hot and cold selections
- Assorted dessert selections
- Two-hour buffet and beverage package
- Christmas theming



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FESTIVE PLATTERS

Antipasto Charcuterie Board *V, H* **\$30 per person**

Mersey Valley aged cheddar, Danish blue, Tasmanian Brie, Serrano ham, Danish salami, coppa, prosciutto, olives, crackers, lavosh, nuts, dried fruits & fresh fruits

Traditional Mezze Platter *V, H* **\$20 per person**

Tzatziki, melitzanosalata, hummus, dolmades, spicy feta, viridian salad, mixed marinated olives, cucumber sticks, fresh radish, pickled & marinated vegetables, grilled pita bread

Chicken & Fixin's Platter *H* **\$15 per person**

Spicy fried chicken tenders, gherkins, jalapeño, seasoned fries, celery sticks, cucumber sticks, tomato wedges, spiced honey & spicy-sweet dipping sauce

Dessert Platter *V* **\$20 per person**

A selection of white Christmas, fruit mince tarts, mini pavlovas, Christmas plum pudding & assorted flourless petit fours

FESTIVE CHOCOLATE FOUNTAIN

\$18 per person, per hour

Dark chocolate fountain

Fresh fruit selections

Vanilla bean Chantilly cream

Marshmallows

Mini doughnuts

Churros

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ADD ON OPTIONS

Take it up a notch

Minimum 20 guests

Take it up a notch with festive platters or a decadent chocolate fountain. A little extra indulgence goes a long way.



PARKROYAL

PARRAMATTA

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