

Parramatta Boiler House



Parramatta Boiler House venue information

A great small venue, housed in the architectural award-winning building on Western Sydney University South campus. Seating up to 70 guests in our main dining room, up to 100 if we open the bi fold doors and include the covered courtyard.

Which also can be set offering a larger capacity venue for cocktail parties, theatre style or presentation events.

The Boiler pavilion also a large, covered event space, with the capacity to seat 150 guests, and cocktail events for 250 guests.

2023 ~ Choices for groups are as follows:

- Small groups casual dining Monday to Friday all day breakfast and lunch menu
- Cocktail Party no.1 eg. Afternoon Nibbles (1hr function) 5 Items \$36 per person
- Cocktail Party no.2 (up to 2hr function) 8 Items \$48 per person
- Cocktail Party no.3 Substantial / Lunch or Dinner (Up to 3 hr function) 11 Items \$66 per person
- Pizza & Pasta menu \$66 per person
- Grazing Table \$66 per person Minimum (50 guests)
- Buffet starting from \$66 per person (minimum 50 guests)
- Two course Set Menu served alternate \$90 per person
- Banquet menu \$98
- Middle Eastern Banquet menu \$105
- Three course set menu served alternate \$110 per person

Drinks

Open a **drinks tab** on your credit card for the group, or alternately guests can purchase individual drinks from our bar.

Non-Alcoholic Beverage Package - soft drink, mineral water, juice, tea & coffee \$14pp

Alcohol Beverage package for three hours, \$44.90/ pp. Includes Beer; Red, White and Sparkling Wine; Soft drink, mineral water & assorted fresh Juices.

(Beers included: Peroni & Asai)

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In addition to these packages:

- ❖ Canapés on arrival, 4 Types, \$19/person
- ❖ Projectors and screens and other equipment can be organised for you business presentations.
- ❖ Flowers for the tables
- ❖ Microphone & Speaker
- ❖ Live Music
- ❖ Balloons
- ❖ Circle Mesh Rings

Vegetarian, vegan, gluten free, celiac, lactose free & other customised menus can be available for individual guests at your event with prior notice.

Operating Hours

Casual Dining

Monday to Friday 8am to 4pm

Group Bookings welcome

Private Venue Functions Monday to Sunday Lunch or Dinner

****Term & Conditions-** Private room bookings are conditional upon a minimum spend of \$2500 for a private function, or a room hire will be charged. A deposit of \$20/person is required upon booking to confirm your reservation. Deposits may not be refunded if cancellation occurs within two weeks of the booking date.

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Parramatta Boiler House Cocktail Menus

Menu Suggestion

Cocktail Party no.1 eg. Afternoon Nibbles (1hr function) 5 Items \$36 per person

- Toasted Brioche Croute with Tasmanian Farmed Smoked Salmon & Dill
- Confit Cherry Tomato, Pesto & Parmesan Tarts (v)
- Tandoori Chicken Skewers with Cucumber Raita (GF)
- Assorted Gourmet Mini Pizza (V)
- Roasted Duck Spring Rolls with Orange sweet n Sour Sauce (GF)

Cocktail Party no.2 (up to 2hr function) 8 Items \$48 per person

- Toasted Brioche Croute with Tasmanian Farmed Smoked Salmon & Dill
- Confit Cherry Tomato, Pesto & Parmesan Tarts (v)
- Tandoori Chicken Skewers with Cucumber Raita (GF)
- Assorted Gourmet Mini Pizza (V)
- Sambousik - Lamb & Pine Nut Puffs with Hummus
- Pork Bao Buns with Hoi Sin
- Hand Made Sausage Rolls with Sauce
- Japanese Crumbed King Prawns with Coriander & Sweet Soy Dipping Sauce (S)

Cocktail Party no.3 Substantial / Lunch or Dinner (Up to 3 hr function) 11 Items \$66

- Toasted Brioche Croute with Tasmanian Farmed Smoked Salmon & Dill
- Confit Cherry Tomato, Pesto & Parmesan Tarts (v)
- Sydney Rock Oysters with Chilli Jam & Tom Yum Dressing (GF)
- Assorted Gourmet Mini Pizza (V)
- Sambousik - Lamb & Pine Nut Puffs with Hummus
- Pork Bao Buns with Hoi Sin
- Hand Made Sausage Rolls with Sauce
- Salt & Pepper Calamari Cones with Tartare & Lemon
- Marinated Lamb Skewers (GF)
- Gourmet Pies – Chicken & Leek, Beef & Mushroom, Spinach & Mushroom (v)
- Pulled Beef Slider with Aioli, Rocket & Cucumber

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Pizza & Pasta Menu

To Start

Fresh Baked Herb Bread

Entrée - Choose any two of the pasta dishes below:

Fettucine Boscaiola with sautéed mushroom and bacon in a creamy sauce

Penne Arrabiata (V) with fresh chilli in a napolitana sauce

Gnocchi Campagnola (V) with eggplant, capsicum, zucchini, cherry tomatoes, and mushroom in a napolitana sauce

Spaghetti Putanesca with olives, capers, anchovies, and cherry tomatoes in a napolitana sauce

Pollo Risotto (GF) with chicken and mushroom in a chicken stock with a dash of wine

Main - Choose any four of the gourmet pizzas below:

Vegetariana (V)– eggplant, zucchini, tomato, baby spinach & feta on a pesto base

Margherita (V) – napolitana base topped with mozzarella, parmesan and basil

Mexican Port – napolitana base topped with mushrooms, onions, jalapenos, bacon and capsicum

Sweet Chicken – sweet chilli base topped with ham, mushrooms and capsicum

Spanish Delight – tomato pesto base topped with chorizo, roasted capsicum, onion and sundried tomato

Ham and Pineapple – napolitana base topped with ham and pineapple

Summer Chicken – napolitana base topped with avocado, oregano and sundried tomato

Italian Prawn – garlic king prawns, tomato base, basil & parmesan cheese
+ Italian Salad

Dessert

Balsamic Strawberry & Nutella Pizza with Hazelnut Ice Cream

\$66.00pp Inc. gst

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Buffet Sample Menu

Option 1 Buffet ~ \$66.00 per person

This buffet includes:

- Various Baked Breads with Butter
- Vine Ripened Tomato, Bocconcini, Olive & Basil Salad
- Apple, Celery & Pecan Salad with Aioli Dressing on a Bed of Wild Rocket
- Garden Salad ~Mix Leaf, Avocado, Capsicum, Cucumber & Cherry Tomato with Balsamic Dressing
- Roasted Pumpkin, Semi Dried Tomato, Fetta & Spinach Frittata
- Rosemary & Rock Salt Roasted Chats Potato
- Slow Roasted Beef Fillet, with Mustard & Tomato Relish
- Lemon & Oregano Roasted Free Range Chicken Pieces
- Mini Dessert Platter

Menu options start from \$48 per person. We tailor the menu to suit your function. We use what is fresh and best at the time of your function. We know most people have favourite items so where possible we will create any dish you may prefer. Lamb, beef, salmon, duck etc, anything is possible. Let us build a menu for you.
Minimum order 50 guests.

Buffet option 1- \$66 per person

Breads, 5 side dishes and 2 mains & mixed dessert plate

Buffet option 2 - \$78 per person

Breads, 5 side dishes and 3 mains & mixed dessert plate

Buffet option 3 - \$105 per person

Breads, 5 side dishes, cold seafood plate, 3 main dishes, mixed dessert platter & Cheese

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Buffet Menu Sample Options

Sides

Traditional Caesar salad

Sweet Potato, Spinach & Cherry Tomato Frittata with Salsa Verde

Vine Ripen Tomato, Tabbouleh & Persian Fetta Salad

Cabbage, Fennel & Dill Slaw with Mustard, Whole Egg Mayonnaise

Kipfer Potato, Mustard, Egg & Caper Salad

Pearl Couscous, Dried Apple, Pickled Fennel, Mint & Pistachio Salad

Pear, Pecan & Rocket Salad with Red Wine Dressing

Roasted Pear with Blue Cheese, Honey & Pecans

Grilled Mediterranean Vegetables with a Pesto Dressing

Traditional Greek Salad

Main

Local Calamari, Red pepper, Semi Dried Tomato & Caper Salad

Goats Cheese, Caramelised Onion & Rosemary Tart

Grilled Zucchini, Baba Ghanoush & Buffalo Mozzarella Salad

Teriyaki Chicken, Shaved Vegetable & Soba Noodle Salad with Sesame Lime Dressing

Rice Noodle Salad with Prawns, Shaved Vegetable, Lime & Ginger Dressing

Poached Chicken Breast, Quinoa, Spinach, Macadamia Nut Salad & Pomegranate Dressing

Slow Roasted Beef Fillet with Tomato & Tarragon Jus

Slow Roasted Dukkha Spiced Lamb Rack with Chimichurri

Mustard Glazed Lamb Rump

Tandoori Grilled Spatchcock with Pear Relish

Grilled Lamb Loin & Vegetable Kebabs

Roasted Crackling Pork Loin with Roasted Apple

Roasted Chicken Breast Wrapped in Sage & Prosciutto with Tomato Salsa

Pan-fried Salmon Fillet with Artichoke, Tomato, Lemon & Saffron Sauce

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Desserts

Mixed Mini Dessert Platter

(This is a favourite of our customers, but feel free to just choose one type)

Vanilla Bean Panna Cotta with Blueberry Sauce

Apple Tart

Spiced Apple & Pecan Cake

Mini Pavlova with Seasonal Fruit & Double Cream

Baked Ricotta Cheesecake

Raspberry & Frangipane Tarts

Baked Chocolate Tart

Baked Custard Tarts

Chocolate, Quince (or Pear) & Almond Tart

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Banquet Menu

To Start

Fresh Baked Herb Bread
Garlic and Cheese Pizza Base

Entrée

Choose any two of the following entrees:

Fettucine Boscaiola with sautéed mushroom and bacon in a creamy sauce.

Gnocchi Campagnola (V) with eggplant, capsicum, zucchini, cherry tomatoes and mushroom in a napolitana sauce.

Mini Pizza - vegetarian (v) / tropical / sweet chicken / meatlovers

Linguine Gamberoni with king prawns, roasted capsicum, garlic and parsley in olive oil.

Pollo Risotto (GF) with chicken and mushroom in a chicken stock with a dash of wine.

Main

Veal Fungi Pan-fried veal sautéed with mushrooms in a creamy sauce.

Chicken Pizzaiola Chicken breast cooked in Napoli sauce with olives, roasted capsicum, mushroom, onion and oregano

+ Italian salad + garlic & almond buttered broccolini + rosemary roasted potatoes

\$98pp Inc. gst

Drinks Package (soft drink & juice, tea & coffee) + \$14pp Inc. gst

Assorted mini dessert platter & fruit + \$15.pp Inc. gst

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Middle Eastern Menu

Mezza on arrival

Hummus (V)(GF) Baba Ghanouj (V)(GF) Shanklish (V)(GF) Labneh (V)(GF) Tabouli
Fattoush Lebanese Bread & Fresh Baked Herb Bread

Entrée

Sambousik Sautéed lamb & pine nuts
Cheese Puffs 2 types of
cheese with spinach & herbs

Kibbeh Fried oval balls of lamb & cracked wheat with sautéed mince lamb and onion.

Falafel (V) Chick peas, broad beans and herbs with tahine.

King Prawns (GF) Prawns wrapped in bacon, served with dipping sauce.

Main

Lamb Skewers (GF) Chicken Skewers (GF) Kaftah (GF)
Fish Fillets John Dory fillets cooked in lemon garlic sauce
Roasted Potatoes with Garlic
(GF) Garlic Dip (GF) Italian Salad (GF) Lebanese Bread

\$105pp Inc. gst

Drinks Package (soft drink & juice, tea & coffee) + \$15pp Inc. gst

Assorted mini dessert platter & fruit + \$14pp Inc. gst

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Set Menu

- Two course Set Menu served alternate \$90 per person
- Three course set menus served alternate \$110 per person
- Choose two from below menu, to be served alternately

Sourdough Rolls with Butter

Entrée

Goats curd, balsamic & honey pickled beetroot, roasted walnuts, rocket salad & fried oregano flat bread (V)

Niçoise Salad ~ Seared yellow fin tuna, cocktail potato, baby capers, fetta, green beans, roasted pepper, sun dried tomato & black olive dressing

Tasmanian smoked salmon, rosemary, rock salt fougasse, pickled onion, shaved pear & herb salad

King prawns wrapped in prosciutto & sage, with tomato concasse & fried basil.

Blue swimmer crab angel hair pasta, tomato, dill & lemon butter sauce

Mushroom, baby pea, lemon basil risotto with shaved parmesan

Main

Tarragon infused chicken breast, field mushroom, charred leek's & caramelised onion puree

Rosemary roasted lamb loin with crushed potato, smoky eggplant puree & tomato salsa

Pan-fried barramundi fillet, with roasted vegetable, heirloom cherry tomato & avocado salad

Roasted beef fillet with potato pave, parsnip puree, roasted baby beets & red wine jus

Roasted, free range chicken breast, roasted sweet potato, pickled heirloom carrots, baby beets, & fennel cream

Parmesan & polenta crusted eggplant with smoked eggplant puree, grilled halloumi & tomato salsa

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Pan-fried salmon fillet, cocktail potato, chopped prawn, cherry tomato & avocado cocktail salad

Twice cooked pork belly, green beans, sweet potato & apple tart & crisp apple salad

Dessert

Mixed mini dessert plate, berries & cream (for all guests)

or

Baked chocolate tart with raspberry coulis & double cream

Vanilla bean brulee tart with pear & caramel

Sticky date pudding with butterscotch sauce & double cream

Flourless orange & almond cake with orange anglaise & double cream

Traditional Christmas pudding with brandy sauce and cherries

Baked cheesecake with blueberry compote

White chocolate mousse with pistachio biscotti & berries

Australian Cheese & Fruit Plate