

# HOTEL REALM

## CHRISTMAS PARTY PACKAGES FROM \$62PP

CELEBRATE YOUR CHRISTMAS IN STYLE IN ONE OF  
CANNBERRA'S MOST PRESTIGIOUS FUNCTION VENUES.

### CHRISTMAS INSPIRED MENU PACKAGES

Two course menu \$62 per person including alternate serve main course

Three course menu \$78 per person including alternate serve main course

Buffet menu from \$80 per person

Customise your own Canapé Package

Exclusive accommodation rates available at any Doma Hotel including Hotel Realm,  
Burbury Hotel & Apartments, Little National Hotel and Brassey Hotel.



### Amenities

Christmas Bon Bons  
Lectern (no mic)  
Stage & dance floor  
Beverage packages available from  
\$10 per person, per hour



### All inclusive package from \$135pp

Christmas Bon Bons  
Stage & Dance Floor  
Discounted Beverage Packages  
Complementary Wifi  
Dedicated on-site Supervisor  
Over 800 car parks within the Realm Precinct

\*Minimums apply on all packages for Friday & Saturday  
nights



## LUNCH & DINNER PLATED MENU

TWO COURSES \$62PP · THREE COURSES \$78PP

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Please select one entrée, two mains (to be served alternate) and/or one dessert

### Entrée

San Daniele prosciutto, semi dried tomatoes, pecorino, black olives, basil, grissini

Smoked ham hock & duck ballotine, cranberry chutney, toasted baguette

Seared beef, Vietnamese herb salad, mild chilli dressing

Baked ricotta & semi dried tomato tart, pesto, tomato & radish vinaigrette

Tasmanian smoked salmon, avocado mousse, dill aioli, finger lime

Chicken liver parfait, pickled grapes, vinocotto, toasted brioche

Poacher's Pantry Thai chicken, noodles & herbs salad, lime dressing

Smoked trout & chorizo salad, water cress & apple, sour cream & chives

Roasted eggplant & Persian feta tart, extra virgin oil & herbs

### Main

Roasted turkey breast , chestnuts & quinoa stuffing , chipolatas . potato fondante, cranberry jus

Adobe spiced chicken breast wrapped in prosciutto, parmesan & porcini polenta, green beans , sage jus

Confit duck leg, Dauphinoise potatoes, green beans wrapped in prosciutto

Pan seared salmon, saffron risotto cake, broccolini, lemongrass & crab bisque

Roast snapper, mediterranean vegetables, rocket & pomegranate , basil oil

Roast beef tenderloin, roasted & crushed kipfler potatoes, green beans & baby spinach, grilled mushrooms, green pepper sauce

Herb crust lamb rump, white beans ragout, ratatouille, olive jus

Roast sweet potatoes & eggplant rotollo, braised cherry tomatoes & basil

Roast root vegetables & quinoa, seed & herbs salad

### Dessert

Grand marnier & white chocolate crème brulee, pistachio biscotti

Steamed Christmas pudding, brandied anglaise, berry compote

Chocolate fondant, coffee ice cream, vanilla & strawberry mascarpone, Frangelico anglaise

Traditional Christmas log, macadamia ice cream, Cointreau anglaise

Lime & coconut pana cotta, pineapple & mango salsa

Flourless chocolate cake, whipped raspberry mascarpone, fresh berries & coulis



## CHRISTMAS BUFFET MENU WITH CARVING STATION

**\$80 PER PERSON**

### Delicatessen & Cold Cuts

Squid & prawn Vietnamese salad  
 Selection of cured meat (prosciutto, salumi, mortadella)  
 Smoked salmon, lemon, horseradish cream  
 Grilled & roasted vegetables  
 Marinated olives  
 Hummus, beetroot, coriander dips & crusty bread

### Salads

Green beans, goat cheese fetta, extra virgin olive oil  
 Roasted beetroot, walnuts, pomegranate, minted yoghurt  
 Fattoush salad  
 Quinoa, kale, Moroccan spiced pumpkin & citrus salad

### Hot dishes

Slow-cooked turkey, stuffing, jus & cranberry sauce  
 Roasted Grassland beef striploin, thym & eschalots jus  
 Roasted Tasmanian salmon, Thai basil & ginger beurre blanc  
 Roasted kipfler potatoes & garlic, olives  
 Steamed Asian vegetables, soy & citrus dressing

### Desserts

Christmas pudding & muscat anglaise  
 Pavlova, passionfruit curd, strawberries  
 Fruit mince pies  
 Pistachio & apricot cake  
 Nutella & almond mousse cake

**You may also like to enhance your buffet experience with some of the below menu items**  
 (priced per person and will apply to total number of guests)

**Seafood:** Freshly shucked Pacific oysters, poached prawns, Alaskan & blue swimmer crab  
 Served with herb mayonnaise, cocktail sauce, mignonette & lemons

**Sushi roll and sashimi:** served with sauce & condiments

**Imported & Australian cheeses:** served with dried fruits & French baguette

**Live station:** waffles and liquid nitrogen ice cream

Additional \$15 per person



## COCKTAIL CANAPÉS

### CREATE YOUR OWN MENU

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#### Cold Canapés: \$4.00 each

Poached prawn & spicy avocado tartelette  
 Moroccan spice roasted lamb loin, eggplant caviar, sourdough baguette  
 Goat curd, roasted capsicum, dry black olives, extra virgin olive oil, lemon  
 Braised ginger duck pancake, hoisin sauce  
 Homemade chorizo sausage rolls, chilli tomato chutney  
 Rare roast beef, onion jam, crispy baguette  
 Smoked trout, cucumber, wasabi sour cream  
 Cured salmon, avocado, lime, pickled cucumber  
 Smoked chicken & walnut tartelettes, tarragon aioli  
 Thai rice paper rolls  
 Serrano ham & olive grissini

#### Hot Canapés: \$4.00 each

Hoisin grilled beef skewers  
 Lamb kofta, coriander & cucumber yoghurt  
 Homemade chorizo sausage rolls, chilli tomato chutney  
 Thai fish cake, cucumber & lime dipping sauce  
 Malaysian chicken skewers, peanut & red curry sauce  
 Mini beef & bacon pie  
 Jamon croquette, aioli  
 Chipotle pork Boa bun  
 Chicken jalapeno & coriander empenada  
 Potatoes & peas samosa

#### Cocktail Enhancement: \$5.00 each

Freshly shucked rock or Pacific oysters  
 Mignonette, lemons, spicy seafood sauce  
 Sushi & sashimi (\$5 for two pieces), wasabi, pickled ginger, soy sauce

#### Substantial Canapés: \$12.00

Braised lamb leg, olives, parmesan mash  
 Seared Ocean Trout, quinoa, kale & herbs salad, sumac & cucumber yoghurt  
 Orriechetti, roast eggplant, olives, basil  
 Braised Wagyu beef, creamy mash

#### Dessert Canapés: \$4.00

Selection of macarons  
 Lemon & raspberry tarte  
 Bitter chocolate tarte  
 Fruit mince pies