



# DOMA EVENTS

Packages

EVENTS THAT INSPIRE





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Our philosophy is to provide  
the finest quality food &  
excellent service in Canberra's  
most awarded function venues.

We use fresh, quality ingredients to deliver seasonal menus showcasing the best of locally sourced produce. Our menu spans from breakfast, cocktail, lunch, dinner and plated with the 'DOMA Wellness' options available throughout all of our menus.

DOMA Hotel's recognises that people more commonly seek nutritionally balanced yet flavoursome catering. We have taken this initiative and included items throughout our menus that will nourish and support mental focus.

We are proud to be the best in Australia, being inducted into the Australian Hotels Association Hall of Fame in 2015, awarded Best Meetings & Events Function Venue in a Hotel in 2018, 2019 & 2020 and winning the Restaurant and Catering National Award for Best Function & Convention Caterer in 2019.

**CONTACT**  
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# BREAKFAST

## Breakfast Packages

**FEEL GOOD CONTINENTAL  
BUFFET BREAKFAST**  
FROM \$35 PER GUEST

MINIMUM 20 GUESTS

- Seasonal sliced fruits
- Individual natural yoghurt, berry compote, gluten free granola v GF
- Mini fruit muffin v
- Mini butter Danish pastries v
- Croissant, local smoked ham, cheddar
- Three mills bread selection
- Selection of preserves, honey, butter
- Seasonal whole fruits
- Brewed coffee and T2 teas
- Full cream milk, skim milk and bonsoy milk
- Fresh orange juice & cloudy apple juice

**BOXED BREAKFAST**  
FROM \$25 PER GUEST

- Whole seasonal fruit
- Smoked salmon finger sandwich, chives & lemon cream cheese
- Freshly baked fruit muffin v
- Natural yoghurt & gluten free granola yoghurt v GF
- Bottled fruit juice

**HEALTHY LIGHT BUFFET BREAKFAST**  
FROM \$32 PER GUEST

- Natural yoghurt, gluten free granola v
- Homemade banana & date loaf v
- Smashed avocado, light rye bread v
- Seasonal sliced fruits, passion fruit and lemon balm
- Brewed coffee and T2 teas
- Fresh orange juice & cloudy apple juice

# Breakfast Packages

## STAND-UP NETWORKING BREAKFAST FROM \$35 PER GUEST

Please choose three items from the selection below.

- Vanilla yoghurt, gluten free granola, berry compote <sup>V GF</sup>
- Brioche croque monsieur, wagyu silverside, cheddar
- Smoked salmon & leek quiche
- Chia seed pudding, pepita seeds, roasted blueberry, toasted coconut <sup>V GF DF</sup>
- Watermelon & strawberry skewers, kaffir lime syrup <sup>GF DF</sup>
- BLT hot dog, toasted maple syrup, baby gem heart, & tomato chutney
- Fresh orange juice & cloudy apple juice
- Brewed coffee and T2 teas

*Additional items, \$6.00 per item, per guest.*

## AUSTRALIAN HOT BREAKFAST BUFFET FROM \$45 PER GUEST

### COLD

- Fresh orange juice & cloudy apple juice
- Seasonal sliced fruits <sup>V GF DF</sup>
- Yoghurt & gluten free granola <sup>V GF</sup>
- Selection of freshly baked croissant & Danishes <sup>V</sup>
- Three mills bakery breads <sup>V</sup>
- Assortment of preserves, butter <sup>V</sup>

*Gluten free bread available on request.*

### HOT

- Oven roasted chicken & veal chipolatas <sup>GF DF</sup>
- Oven roasted tomatoes, fresh herbs <sup>GF DF</sup>
- Roasted provençal potatoes <sup>GF DF</sup>
- Blackforest double smoked bacon <sup>GF DF</sup>
- Free range scrambled eggs <sup>V GF</sup>
- Roasted mushrooms, thyme & garlic <sup>V GF</sup>
- Brewed coffee and T2 teas
- Selection of full cream milk, skim, Bonsoy milk

## WHOLESOME PLATED BREAKFAST FROM \$45 PER GUEST

### PRE- SET COLD ITEMS SHARED IN THE MIDDLE OF THE TABLE

Fresh apple & orange juices  
Natural yoghurt & gluten free muesli <sup>GF V</sup>  
Sliced seasonal fruits <sup>GF V RSF</sup>  
Freshly brewed coffee & T2 teas  
Full cream milk, skim milk and Bonsoy

### WITH YOUR CHOICE OF THE FOLLOWING (PLEASE SELECT ONE)

Two local free range poached eggs, semi-dried chorizo, spicy beans, toasted three mills sourdough, rocket salad, coriander oil  
Local free range scrambled eggs, toasted brioche, prosciutto, roast field mushrooms, rocket, herb pesto  
Local free range poached egg, zucchini & corn fritter, crispy bacon, roasted tomato, rocket, coriander salsa  
Traditional egg benedict; smoked ham, local free range poached eggs, toasted English muffins, wilted spinach, yuzu hollandaise  
Local free range scrambled eggs, Tasmanian smoked salmon, toasted soy & linseed sourdough, crushed avocado, rocket

*All plated breakfast options can be made vegetarian if required.*

*Additional choice of hot plated item to be served alternatively – \$8.00 per guest.*

## CHEF’S LIVE COOKING STATIONS \$18 PER PERSON

Add on to your buffet or stand-up networking breakfast.

Grilled bacon with tomato, relish, avocado, grilled haloumi, brioche bun  
Crepes, fresh fruits, Nutella, lemon curd, cream

## ESPRESSO CART

COFFEE CART HIRE – COMPLIMENTARY FOR EVENTS 50 GUESTS AND OVER

COFFEE CART HIRE – \$600 FOR EVENTS WITH LESS THAN 50 GUESTS

COFFEES CHARGED ON CONSUMPTION AT \$6.00 PER CUP

Cart hire includes, selection of hot beverages, selection of milks, sugars, coffee cups, trained baristas. Subject to availability.





## PLATED LUNCH & DINNER

# Plated Lunch & Dinner

**TWO COURSE MEAL FROM \$76 PER GUEST**  
**THREE COURSE MEAL FROM \$94 PER GUEST**  
TWO CHOICES PER COURSE,  
SERVED ALTERNATIVELY.

Additional choice – additional \$10.00 per course,  
per person

Choice service – additional \$20.00 per course,  
per person (maximum of 50 guests)

*Specific cultural menus can be designed on request.*

### PRE-SET

Warm dinner rolls, pepe saya butter

## Entrées

### WARM

Kumura & provolone ravioli, roasted sweet potatoes,  
sorrel & mint pesto, rocket v

Miso glazed pork belly, ginger, pumpkin puree,  
Asian slaw, sweet & sour sauce GF DF

Confit salmon, cucumber, Thai herbs salad, ginger,  
oyster sauce, salmon pearl GF DF

Spiced lamb shoulder confit, pearl barley  
& sultanas, eggplant caviar, chermoula DF

Seared scallops wrapped in pancetta  
& cauliflower puree GF

Salt baked beetroot, eschalots & buffalo ricotta tart,  
wild rocket, aged Jerez vinegar V GF

### COLD

Wagyu beef carpaccio, pickled vegetables,  
quail egg, gremolata GF DF

Poached prawns, crushed avocado, cucumber,  
ruby grapefruit, crème fraîche & yuzu GF

Prosciutto di Parma, goats curd, compressed  
watermelon, Bull horn Espelette jam GF

Seared sesame tuna, spicy fried tofu, enoki,  
white radish, cucumber, coriander & shallots,  
Nam jin GF DF

Roasted veal carpaccio, tonnato, olive crumbs,  
rocket & parmesan GF

Juniper & lime cured salmon, pickled cucumber,  
apple, yuzu emulsion GF DF

Confit duck, foie gras terrine pickled grapes,  
rune puree, croutons vino cotto DF

Burrata, romesco, roasted bull horn pepper,  
basil, croutons v

Roasted butternut pumpkin, cashew  
& tofu cream, toasted seeds V GF DF

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# Plated Lunch & Dinner

## Mains

- Grass fed beef eye filet, pomme hasselback, mushroom puree, baby carrot, herb butter & jus GF
- Roasted pork loin, soft herb polenta, hispi cabbage, bacon & sage jus GF
- Honey soy glazed duck breast, butternut puree & roasted, shallots, star anise & ginger jus GF DF
- Harissa & dukkha roasted lamb rump, eggplant parmigiana, peas puree, grilled broccolini, mint jus, salsa Verde GF
- Lemon & coriander roasted free range chicken breast, corn & leek crushed potatoes, Swiss chard, jus GF
- Herb crusted Tasmanian salmon, braised fennel, baby bok choy, bonito beurre blanc GF
- Herb marinated free range chicken breast, harissa eggplant, soft parmesan polenta, corn salsa, coriander oil GF
- Grilled grass fed beef eye fillet, celeriac puree, potato & carrot terrine, madeira jus GF DF
- Courgette & basil risotto, broad beans, stracciatella, pine nuts, basil v
- Spinach & ricotta gnocchi, pecorino, mint beurre noisette v
- Whole roasted portobello mushrooms, caponata, baby herbs, basil oil Vegan

### EXTRA \$5 PER PERSON

- Duck leg confit, pancetta potatoes, caramelised apple, heritage carrots, sour cherry jus GF DF
- Miso roasted blue eye cod, shrimp, dill & crushed pink eye potatoes, kale, prawn bisque GF

## SIDES

\$7 PER GUEST, PER ITEM

Served in the middle of each table.

- Roasted cauliflower, smoked paprika & curcuma, tahini yoghurt v GF
- Cumin roasted carrots, green olive tapenade v GF
- Rocket, tomato, red onion, parmesan v GF
- Roasted kipfler potatoes, thyme, shaved parmesan v GF

## DESSERT

- Orange brûlé tart, seasonal berries, vanilla bean cream v GF
- Gianduja chocolate gateau, hazelnut praline, rhum ice cream v
- Dark chocolate fondant, roasted seasonal berries, chocolate soil, chocolate sorbet, anglaise v
- Berry cheesecake, meringue shard, raspberry ice cream, crumbled v
- Tiramisu, mascarpone cream, coffee ice cream, caramelized almond v
- Rose petal pavlova, lemon curd, strawberries, passion fruit & lime syrup v
- Caramelized lemon & meringue tarte, lemon sorbet, citrus crackling v
- Gin & tonic cheesecake v





## SHARED PLATTERS

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# Shared Platters

Each platter serves 10 guests

### CURED MEAT & CHEESE PLATTER – \$170

Selection of salumi, prosciutto, pickles, marinated olives, Barber's cheddar, triple cream brie, baguette, water crackers, quince paste <sup>GF</sup>

### CRUDITES PLATTER – \$115

Carrot, celery stick, red capsicum, cucumber, kalamata olives, roasted beetroot dip, basil pesto, warm ciabatta <sup>V GF DF</sup>

### ANTIPASTO PLATTER – \$190

Chargrilled eggplant, capsicum, zucchini, marinated kalamata olives, roasted mushrooms, triple cream brie & Barber's cheddar cheese, salumi, prosciutto, garlic focaccia <sup>GF</sup>

### SEAFOOD PLATTER – \$200

Tasmanian smoked salmon, South Australian oysters, poached prawns, cocktail sauce, lemon, mignonette & baguette <sup>GF DF</sup>





## CANAPÉS

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## Canapés

30 minutes

Selection of 2 hot, 2 cold canapés – From \$26

1 hour

Selection of 3 hot items + 3 cold items – From \$36

2 hours

Selection of 4 hot items + 4 cold items

+ 1 substantial – From \$58

3 hours

Selection of 4 hot items + 4 cold items + 1 substantial

+ 1 live cooking station – From \$76

*Additional standard canapés – \$7.00 per item,  
per guest.*

*Additional substantial canapés – \$14.00 per item,  
per guest.*



# Canapés

## Cold canapés

- Smoked salmon, toasted brioche, wasabi cream cheese, salmon pearls
- Vegetarian rice paper rolls, Nam jin <sup>v</sup>
- Sydney rock oyster, finger lime dressing <sup>GF DF</sup>
- Chermoula lamb loin, pumpkin hummus, crostini <sup>GF DF</sup>
- Hoisin duck, coriander & shallots crepe, plum sauce <sup>DF</sup>
- Hand cut maki sushi rolls, soy dipping sauce <sup>V GF DF</sup>
- Salmon crudo, pickled ginger, shallots, black sesame crisp <sup>GF DF</sup>
- Beef tartare crouton, black garlic aioli, baby gherkins
- Ahi tuna, ginger vinaigrette, avocado puree, wakame dust <sup>GF DF</sup>
- Eggplant caviar, slow roasted cherry tomatoes, goats curd <sup>V GF</sup>
- Crushed broad beans & mint, crostini, pecorino dolce <sup>V GF</sup>
- Poached prawns, avocado, cucumber, coriander, green chilli, tamarind sauce <sup>V GF</sup>
- Spanner crab, yuzu crème fraîche, apple, cucumber <sup>GF</sup>
- Compressed watermelon, nori, sesame, labneh & lime <sup>V GF</sup>

## Hot canapés

- Chilli caramel pork belly, cucumber, garlic & chilli sauce <sup>GF DF</sup>
- Sugar cane Thai chicken, satay sauce, crushed peanuts, shallots <sup>GF DF</sup>
- Balinese beef satay, coconut chimichurri, fried chilli <sup>GF DF</sup>
- Crispy Japanese prawn gyoza, ponzu <sup>GF DF</sup>
- Mini beef bourguignon pies, minted pea puree <sup>DF</sup>
- Mushrooms & parmesan arancini, aioli <sup>v</sup>
- Sweet corn & Manchego croquette, smoked paprika aioli <sup>v</sup>
- Salt & pepper squid, sriracha aioli, Aleppo pepper <sup>GF DF</sup>
- Barramundi fish cake, roasted cashew, creole aioli <sup>GF DF</sup>
- Char sui pork bun, plum & chilli puree
- Seared beef, wakame, garlic ponzu <sup>GF</sup>
- Gochujang chicken skewers, reedy creek honey, sesame, shallots <sup>GF</sup>
- Braised Lamb brik, date puree, Pomegranate <sup>GF</sup>

## Substantial canapés

FROM \$14.00 PER ITEM, PER GUEST

- Butter chicken, aged basmati rice, peas, poppadum
- Korean fried chicken, peanuts, chilli and coriander <sup>DF</sup>
- Beef eye fillet brioche slider, caramelized onions, bacon, pickles
- Beer battered flathead, tartare sauce, lemon <sup>DF</sup>
- Braised beef bourguignon, Paris mash, truffled mushrooms
- Confit pork bao buns, slaw & smoked chilli mayonnaise
- Roasted turmeric cauliflower, pistachio tarator, green shallots, toasted sesame <sup>V GF DF</sup>

## Dessert canapés

FROM \$7.00 PER ITEM

- Homemade mini pavlova, lemon curd, passion fruit, berries <sup>V GF</sup>
- Assorted macarons <sup>V GF</sup>
- Warm petite chocolate fondant, caramelized banana <sup>v</sup>
- Opera cake, caramelised almonds <sup>v</sup>
- Boutique lamington <sup>v</sup>
- Coffee cream and almond cake, caramel diplomat cream <sup>v</sup>
- Lemon curd, gin & tonic cheesecake <sup>v</sup>



## LIVE COOKING

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# Live Cooking

Prepared and served in front of guests.  
Only available in conjunction with a canapé service.

**FROM \$20 PER GUEST, PER STATION**

MINIMUM 30 GUESTS

Hot roasted sirloin, brioche rolls, onion jam, chimichurri, jalapeños, mustards (substitute for BBQ haloumi v)

Oyster bar; Pacific and Sydney rock, shucked, lemon, finger lime mignonette

Peking duck pancakes; grilled duck, hoisin, cucumber, spring onion (substitute for bbq tofu v)

Mexican soft taco bar; BBQ chicken and BBQ jackfruit, salsas, avocado, chipotle sauce, cheese

Imported and local Cheese board; 12mth Manchego, Triple cream brie, ash chevre, Barber's cheddar, quince paste, fig & walnut rolada, lavosh, crackers.

Liquid nitrogen ice cream bar, berries, chocolate pearls

Flaming crème Brule bar, vanilla and Cointreau

Eton mess bar; tailor your own, meringue, vanilla mascarpone cream, seasonal fruits, coulis





# CREATE YOUR OWN BUFFET

## Buffet

### FROM \$67 PER PERSON

Two salads, two hot dishes, one side dish  
& two desserts

### FROM \$89 PER PERSON

Three salads, three hot dishes, two sides dishes  
& two desserts

*All options include freshly baked bread, condiments,  
freshly brewed coffee and selection of T2 teas.*

*Specific cultural menus can be designed on request.*

### HOT SELECTION

Moroccan chicken tajine, couscous & sultanas <sup>DF</sup>

Beef Korma, coconut & cardamom rice <sup>GF DF</sup>

Lemon thyme chicken, olives, tomatoes <sup>GF DF</sup>

Harissa slow cook lamb shoulder, chickpeas, bull horn  
pepper, tomatoes <sup>GF DF</sup>

Goat cheese gnocchi, braised tomatoes, basil pesto <sup>V GF</sup>

Prawn nasi goreng <sup>GF DF</sup>

Whole roasted turmeric cauliflower, green beans, cashew  
tarator, Aleppo pepper <sup>V GF DF</sup>

Spinach and ricotta ravioli <sup>V</sup>

Southern fried chicken, Gochujang sauce <sup>GF DF</sup>

### SIDES

Roasted cauliflower, smoked paprika & curcuma, tahini  
yoghurt <sup>V GF</sup>

Cumin roasted carrots, green olive tapenade <sup>V GF</sup>

Rocket, tomato, red onion, parmesan <sup>V GF</sup>

Roasted Kipfler potatoes, thyme, shaved parmesan <sup>V GF</sup>

### SALADS

Kale, apple, celery, walnut salad, raisins, sour cream  
& chives dressing <sup>V GF</sup>

Prosciutto salad, cucumber, tomatoes, olives,  
wild rocket, fetta, mint & flat parsley <sup>GF</sup>

Kipfler potato salad, sauté bacon, ancient grain mustard,  
crème fraîche, chives <sup>GF</sup>

Roasted curried pumpkin, smoked mozzarella, rocket,  
pepita seeds. <sup>V GF</sup>

Fattoush salad, kale, crispy tortilla,  
sumac pomegranate <sup>V GF</sup>

Miso roasted sweet potatoes, vermicelli noodles,  
edamame, coriander, shallots, coconut  
& lime dressing <sup>V GF DF</sup>

Pearl couscous salad, goat cheese, raisin, mint,  
parley, red onions, capsicum, lemon dressing <sup>V</sup>

Wholemeal pasta, broccoli, feta, rocket, pomegranate,  
pepitas, pesto <sup>V</sup>

### DESSERTS

Homemade mini pavlova, lemon curd,  
passion fruit, berries <sup>V GF</sup>

Assorted macarons <sup>V GF</sup>

Warm petite chocolate fondant,  
caramelized banana <sup>V</sup>

Opera cake, caramelised almonds <sup>V</sup>

Boutique lamington <sup>V</sup>

Coffee cream and almond cake,  
caramel diplomate cream <sup>V</sup>

Lemon curd, gin & tonic cheesecake <sup>V</sup>





## CONFERENCE PACKAGES

# Conference Packages

## Realm day delegate package

**FROM \$89 PER GUEST**

MINIMUM 30 GUESTS

Arrival Tea and Coffee

**Morning Tea and Coffee** – one sweet and one savoury option served with whole fruit and freshly brewed tea and coffee

**Working Style Lunch** – your selection of two sandwiches or wraps, one quiche or pie, two salads, one dessert, seasonal fruit platter, juice, freshly brewed tea and coffee

**Afternoon Tea and Coffee** – one sweet and one savoury option, served with whole fruit and freshly brewed tea and coffee

Three complimentary car parks

Whiteboard and flip chart

WiFi

Discounted Venue Hire

## Executive day package

**FROM \$119 PER GUEST**

MINIMUM 30 GUESTS

Arrival Tea and Coffee

**Morning Tea and Coffee** – one sweet and one savoury option served with whole fruit and freshly brewed tea and coffee

**Hot Working Lunch** – your selection of two hot dishes, one side dish, two salads and one dessert, seasonal fruit platter, juice, freshly brewed tea and coffee

**Afternoon Tea and Coffee** – one sweet and one savoury option, served with whole fruit and freshly brewed tea and coffee

Five complimentary car parks

Whiteboard and flip chart

WiFi

No Venue hire





# MORNING & AFTERNOON TEA

## Morning & Afternoon tea

Please select two items per break, a selection of whole fruit, freshly brewed coffee and T2 teas, still and sparkling water

**FROM \$21 PER GUEST**

*Additional items from the menu can be added \$6.00 per item, per guest*

### SWEET

- House baked assorted cookies v
- Chocolate croissant v
- Soft centre berry muffins v
- Portuguese tart v
- Orange & almond cake GF
- Blueberry & raspberry friand v GF
- Natural yoghurt & granola, fruit compote v GF
- Butter croissant, strawberry Jam v
- Belgian waffles & vanilla chantilly v
- Lemonade scones  
& whipped vanilla mascarpone cream, strawberry jam v
- Watermelon & strawberry skewers,  
kaffir lime syrup v GF DF
- Coffee & walnut cake, caramel butter cream v
- Lemon polenta cake v GF
- Nutella filled donuts v
- Berry, date, almond & hemp protein ball v GF DF
- Cashew, date, coco, crunch power protein ball v GF DF

### SAVOURY

- Butter croissant, cheddar, wagyu silverside
- Pumpkin & fetta quiche v
- Warm butter brioche, semi dried chorizo, provolone dulce
- Beef sausage rolls, Espelette chilli, black sesame,  
tomato jam DF
- Beef empanada, chimichurri dipping sauce
- Mini beef & red wine pies, tomato relish
- Steam char Siu BBQ pork buns, plum & chilli sauce
- Thai vegetable curry puff, sweet chilli sauce
- Curry chicken calzone, minted yoghurt
- Sweet potato and corn pasties v
- Smoked salmon & ricotta & spinach frittata,  
brioche bun





## WORKING LUNCH

# Working Lunch

### WORKING LUNCH FROM \$43

Selection of two sandwiches, one mini quiche or pie, two salads, one dessert and seasonal fruit platter, freshly brewed coffee, T2 teas, juice and still/sparkling iced water

### HOT WORKING LUNCH FROM \$55 PER PERSON

Selection of two hot dishes, one side, two salads, one dessert, seasonal fruit platter, freshly brewed coffee, T2 teas, juice and still/sparkling iced water

### BAGUETTES/WRAPPS/ LOCAL SOURDOUGH/BAGEL

Grilled haloumi, Tuscan roast vegetables, baba ganoush, tomato wrap <sup>V</sup> <sup>DF</sup>

Turkey, brie, open bagel, cranberry mascarpone, rocket

Falafel, hummus, carrot, beetroot tzatziki, rocket, spinach wrap <sup>V</sup>

Double smoked ham, Swiss cheese, white sourdough, green apple slaw, Dijon mayonnaise

Open smoked salmon bagel, dill cream cheese, rocket, pickled red onion

Prosciutto, provolone dulce, sourdough baguette, pesto, rocket leaf, tapenade

Smoked chicken 'banh mi' baguette, pickled carrots & red onion, kewpie mayo, fresh herbs <sup>DF</sup>

Poached chicken Caesar wrap, bacon, shaved parmesan, baby cos, Caesar mayonnaise

Roast beef, cheddar, whole meal baguette, onion jam, seeded mustard mayonnaise, rocket leaf

Poached chicken, avocado, baguette, spinach, green goddess dressing

Reuben beef pastrami, white sourdough, Russian dressing, cabbage salad, pickles

### QUICHE OR PIE

Pumpkin & fetta quiche <sup>V</sup>

Beef sausage rolls, Espelette chilli, black sesame, tomato jam <sup>DF</sup>

Mini beef & red wine pies, tomato relish

Smoked salmon & leek quiche

Quiche Lorraine and onion jam



# Working Lunch

SALADS

Kale, apple, celery, walnut salad, raisins, sour cream & chives dressing <sup>V GF</sup>

Prosciutto salad, cucumber, tomatoes, olives, wild rocket, fetta, mint & flat parsley <sup>GF</sup>

Kipfler potato salad, sauté bacon, ancient grain mustard, crème fraîche, chives <sup>GF</sup>

Roasted curried pumpkin, smoked mozzarella, rocket, pepita seeds <sup>V GF</sup>

Fattoush salad, kale, crispy tortilla, sumac pomegranate <sup>V GF</sup>

Miso roasted sweet potatoes, vermicelli noodles, edamame, coriander, shallots, coconut & lime dressing <sup>V GF DF</sup>

Pearl couscous salad, goat cheese, raisin, mint, parley, red onions, capsicum, lemon dressing <sup>V</sup>

Wholemeal pasta, broccoli, feta, rocket, pomegranate, pepitas, pesto <sup>V</sup>

HOT SELECTION:

Moroccan chicken tajine, couscous & sultanas <sup>DF</sup>

Beef korma, coconut & cardamom rice <sup>GF DF</sup>

Lemon thyme chicken, olives, tomatoes <sup>GF DF</sup>

Harissa slow cook lamb shoulder, chickpeas, bull horn pepper, tomatoes <sup>GF DF</sup>

Goat cheese gnocchi, braised tomatoes, basil pesto <sup>V GF</sup>

Prawn nasi goreng <sup>GF DF</sup>

Whole roasted turmeric cauliflower, green beans, cashew tarator, Aleppo pepper <sup>V GF DF</sup>

Spinach and ricotta ravioli <sup>V</sup>

Southern fried chicken, Gochujang sauce <sup>GF DF</sup>

SIDES

Roasted cauliflower, smoked paprika & curcuma, tahini yoghurt <sup>V GF</sup>

Cumin roasted carrots, green olive tapenade <sup>V GF</sup>

Rocket, tomato, red onion, parmesan <sup>V GF</sup>

Roasted Kipfler potatoes, thyme, shaved parmesan <sup>V GF</sup>

DESSERT

Soft centre berry muffins <sup>V</sup>

Portuguese tart <sup>V</sup>

Orange & almond cake <sup>GF</sup>

Blueberry & raspberry friand <sup>V GF</sup>

Lemon polenta cake <sup>V GF</sup>

Nutella filled donuts <sup>V</sup>

Assorted macarons <sup>V GF</sup>

Opera cake, caramelised almonds <sup>V</sup>

Boutique lamington <sup>V</sup>

Coffee cream and almond cake, caramel diplomate cream <sup>V</sup>

Chocolate & hazelnut brownie <sup>V</sup>

*Add on hot item to any working lunch for \$10 per dish, per guest*

## BEVERAGES





# Beverage Packages

At Hotel Realm we have selected a list of wines tailored to suit our menu offerings. Beverage packages include; Australian sparkling, white and red wine, and regular and low alcohol beers with added option to include champagne on a consumption basis. Please discuss your catering selection and event requirements with your sales and event specialist.

## SILVER PACKAGE

- Beach Hut Brut Cuvée
- Block 50 Pinot Grigio
- Young Poet’s Shiraz
- Capital Brewing Co Coast Ale
- Capital Brewing Co Summit Sessions XPA
- Selection of soft drinks and juices

## SILVER PACKAGE

- 2 hour – \$35pp
- 3 hour – \$42pp
- 4 hour – \$50pp
- 5 hour – \$60pp

## GOLD PACKAGE

- Veuve Tailhan Blanc de Blanc
- Ara Single Estate Sauvignon Blanc
- Killibinbin Sneaky Shiraz
- Kosciuszko Pale Ale
- Capital Brewing Co Summit Sessions XPA
- Selection of soft drinks and juices

## GOLD PACKAGE

- 2 hour – \$43pp
- 3 hour – \$50pp
- 4 hour – \$58pp
- 5 hour – \$69pp

## CANBERRA PACKAGE

- Mada Prosecco
- Lark Hill Canberra Riesling
- Eden Long Road Shiraz
- Capital Brewing Co Coast Ale
- Capital Brewing Co Summit Sessions XPA
- Selection of soft drinks and juices

## CANBERRA PACKAGE

- 2 hour – \$47pp
- 3 hour – \$54pp
- 4 hour – \$62pp
- 5 hour – \$71pp

## CHAIRMAN PACKAGE

- Oakridge LVS Hazeldene Chardonnay
- Dickinson Estate Cabernet Sauvignon
- Piper-Heidsieck Champagne
- Peroni Nastro Azzuro
- Asahi Soukai
- Selection of soft drinks and juices

## CHAIRMAN PACKAGE

- 2 hour – \$56pp
- 3 hour – \$63pp
- 4 hour – \$73pp
- 5 hour – \$84pp

## ADD-ON

- James Squire Alcoholic Ginger Beer + \$7pp per hour
- Luna Rosa + \$6pp per hour

# Consumption List

Beverage selection for consumption or cash bar is limited to a maximum 1 white wine, 1 red wine, 1 sparkling/champagne and 2 beers.

Minimum consumption applies.

## SPARKLING & CHAMPAGNE

	G	B
Chain of Fire Brut Cuvée	11	50
Beach Hut Brut Cuvée	11	50
Ate Brut Cuvée	13	60
Veuve Tailhan Blanc de Blanc	15	70
Mt Majura Silurian Cuvée	15	70
Piper-Heidsieck Champagne	23	100

## WHITE WINE

	G	B
Chain of Fire Sauvignon Blanc Semillon	11	50
Block 50 Pinot Grigio	11	50
Ara Single Estate Sauvignon Blanc	14	60
Pear Tree Sauvignon Blanc	14	60
Helm Classic Dry Riesling	15	70
Lark Hill Canberra Riesling	15	70
Oakridge LVS Hazeldene Chardonnay	18	85

## RED WINE

	G	B
Chain of Fire Shiraz Cabernet	11	50
Young Poet’s Shiraz	11	50
Killibinbin Sneaky Shiraz	14	60
The Lane Block 5 Shiraz	14	60
Devil’s Staircase Pinot Noir	15	70
Eden Long Road Shiraz	15	70
Dickinson Estate Cabernet Sauvignon	18	85



# Beer & Cider list

Kosciuszko Pale Ale	11
Furphy Refreshing Ale	11
Capital Brewing Co Coast Ale	11
Kirin First press Lager	11
Peroni Nastro Azzuro	11
Asahi Soukai	10
Capital Brewing Co Summit XPA	10
Bentspoke Brewing Co Easy Cleansing Ale	10
Little Creatures Pacific Ale	10
James Squires Orchard Crush Apple Cider	11
James Squires Ginger Beer	11

**DARK FOREST SPARKLING KOMBUCHA**  
**(NOTICE IS REQUIRED IF ORDERING FOR MORE THAN 50)**

Original	6.50
Pink lemonade	6.50

# Spirits

<b>CLASSIC SPIRITS</b>	
42 Below Vodka	10
Bombay Sapphire Gin	10
Ballantine’s Finest Blended Scotch Whiskey	10
Jim Beam Bourbon	10
Bacardi Carta Blanca	10
Bacardi Carta Oro	10

<b>PREMIUM SPIRITS</b>	
Canadian Club Whiskey	12
Sailor Jerry Spiced Rum	12
Jameson’s Irish Whiskey	12
Johnnie Walker Black Label Scotch Whiskey	12
Makers Mark Bourbon	12
Fireball Cinnamon Whiskey	12

<b>DELUXE SPIRITS</b>	
Belvedere Vodka	14
Gentleman Jack Tennessee Whiskey	14
Grey Goose Vodka	14
Hendricks Gin	14
Glenmorangie The Original	14
Gentleman Jack Tennessee Whiskey	14
Lagavulin 16yo Scotch Whiskey	14
Patron Silver Tequila	14
Patron XO Café Tequila	14

**COCKTAILS ON ARRIVAL**  
Cocktails on arrival can be tailored to suit your event.  
Please speak with your event specialist for further information.  
Prices at hotel discretion starting from \$16.



Contact our events specialist today.

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