



DOMA EVENTS

Packages

EVENTS THAT INSPIRE



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 & 2022 and winning the Restaurant and Catering National Award for Best Function & Convention Caterer in 2019 along with winning Best Meetings and Conferencing Property at the Hospitality Management Awards in 2021 and 2023.

CONTACT

EVENT SALES EXECUTIVE

+61 2 6163 1800

EVENTS@DOMAHOTELS.COM.AU



BREAKFAST

Breakfast Packages

STAND-UP NETWORKING BREAKFAST

FROM \$40 PER GUEST

Fresh orange juice and cloudy apple juice
Brewed coffee and T2 teas

OPTION A

Vanilla yoghurt pots, granola, berry compote ^{GF V}
Brioche smoky bacon roll, roast tomato, Swiss cheese
Pain au chocolat ^V
Fresh fruit skewer ^{V GF}

OPTION B

Apple and pecan bircher muesli with coconut
yoghurt ^{DF V}
Toasted grain sourdough, avocado, cherry tomatoes,
fetta, tamari seeds ^V
Warm soft centre muffin ^V
Fresh fruit skewer ^{V GF}

OPTION C

Chia coconut maple pudding, fresh blueberries,
pepitas ^{GF DF V}
Toasted English muffin, sautéed spinach, mushrooms,
chive scrambled eggs ^V
Toasted banana bread and cinnamon butter ^V
Fresh fruit skewer ^{V GF}

ADDITIONAL ITEMS

\$6.50 PER ITEM, PER GUEST.

Leg ham and cheddar croque monsieur
Quiche Lorraine
Quiche ratatouille ^V
Warm smoked chicken croissant and provolone cheese

Breakfast Packages

AUSTRALIAN HOT BREAKFAST BUFFET

FROM \$50 PER GUEST

MINIMUM 20 GUESTS

COLD

Fresh orange juice and cloudy apple juice

Seasonal sliced fruits v GF DF

Yoghurt and gluten free granola v GF

Selection of freshly baked croissant and Danishes v

Fresh bakery breads v

Assortment of preserves, butter v

Gluten free bread available on request.

HOT

Slow braised smoky BBQ beans v VE DF GF

Chipolata beef sausages GF

Crispy hash browns GF DF

Black Forest double smoked bacon GF DF

Free range scrambled eggs v GF

Roasted mushrooms, thyme and garlic v GF

Brewed coffee and T2 teas

Selection of full cream milk, skim and soy milk

BOXED BREAKFAST

FROM \$25 PER GUEST

Seasonal whole fruit

Brioche bun with leg ham and Japanese egg salad

Freshly baked muffin v

Warm ratatouille quiche v

WHOLESOME PLATED BREAKFAST

FROM \$50 PER GUEST

Fresh apple and orange juice

Freshly brewed coffee and T2 teas

Full cream milk, skim milk and soy milk

PRE-SET COLD ITEMS

SHARED IN THE MIDDLE OF THE TABLE

Sliced seasonal fruits

Yoghurt and gluten-free granola, or, selection of freshly baked croissant and danishes

WITH YOUR CHOICE OF THE FOLLOWING

(SELECT ONE)

Local free range scrambled eggs, toasted brioche, prosciutto, roast field mushrooms, rocket, herb pesto

Toasted walnut grain sourdough, crushed avocado, Persian fetta, roast cherry tomatoes, poached local eggs, wilted greens, caramelised seeds v

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 and linseed sourdough, crushed avocado, rocket

All plated breakfasts have a vegetarian option available.



PLATED LUNCH & DINNER

Plated Lunch & Dinner

TWO COURSE MEAL

FROM \$82 PER GUEST

ONE CHOICE PER COURSE

THREE COURSE MEAL

FROM \$99 PER GUEST

ONE CHOICE PER COURSE

Alternate drop – additional \$10 per person

*Specific cultural menus can be designed on request,
10% surcharge*

PRE-SET

Warm dinner rolls, pepe saya butter

Plated Lunch & Dinner

Entrées

- Kumura and provolone ravioli, roasted sweet potato, cashew and rocket pesto ^v
- Miso glazed pork belly, ginger, pumpkin puree, Asian slaw, sweet and sour sauce ^{GF DF}
- Tasmanian salmon loin, shaved cucumber, Thai herb and pickled ginger salad, salmon pearls ^{GF DF}
- 8hr confit lamb, butternut pumpkin, fetta, pistachio dressing, pomegranate, fresh herbs ^{GF DF}
- Seared scallops wrapped in pancetta and cauliflower puree ^{GF}
- Warm tart of soft leeks, triple cream brie, caramelised pecans, pear and witlof salad ^{GF, V}
- Smoked wagyu beef ‘Caesar’, baby cos, parmigiana, poached quail egg, chive crème fraiche ^{GF}
- King prawns, crushed avocado, cucumber, ruby grapefruit, crème fraiche and yuzu ^{GF}
- Prosciutto di Parma, goats curd, crisp fried artichoke, sweet pepper jam ^{GF}
- South Coast tuna, fried enoki mushrooms, white radish and cucumber salad, sesame seeds, Nam Jin ^{GF DF}
- Hot smoked NT barramundi, coconut yuzu dressing, crisp taro chips, pickled cucumber, apple salad ^{DF, GF}
- Confit duck and foie gras terrine pickled grapes, prune puree, croutons, vino cotto ^{DF}
- Burrata, romesco, roasted bull horn pepper, basil, croutons ^v
- Roasted butternut pumpkin, cashew and tofu cream, toasted seeds ^{V GF DF}

Mains

- Pork scallopini, sage, prosciutto, roasted corn polenta, sugar snap peas, chicken jus ^{GF}
- Honey soy glazed duck breast, butternut puree and shallots, broccolini, ginger jus ^{GF DF}
- Harissa roasted lamb rump, eggplant and basil parmigiana, grilled broccolini, smoked tomato bearnaise ^{GF}
- Lemon and oregano roasted free range chicken breast, corn and leek crushed potatoes, Swiss chard, jus ^{GF}
- Dill crusted Tasmanian salmon, braised fennel, sweet potato fondant, dashi beurre blanc ^{GF}
- Herb marinated free range chicken breast, harissa eggplant, soft parmesan polenta, corn salsa, coriander oil
- Grass-fed sirloin of beef, pomme Hasselback, mushroom puree, baby carrot, herb butter and jus ^{GF}
- Grilled grass-fed sirloin of beef, celeriac puree, potato and carrot terrine, confit leeks, madeira jus ^{GF DF}
Upgrade to grass-fed beef fillet - \$5 per guest
- Zucchini and basil risotto, broad beans, stracciatella, pine nuts, basil ^{V GF}
- Whole roasted portobello mushrooms, caponata, baby herbs, basil oil ^{VE GF}
- Queensland barramundi fillet, nicoise vegetables, pickled lemon aioli, witlof caper salad, almonds ^{GF DF}
- Double lamb cutlets, sweet potato and goats cheese roulade, black garlic jus, pistachio crumbs ^{GF}

Desserts

- SIDES**
- \$7 PER GUEST, PER ITEM**
- SERVED IN THE MIDDLE OF EACH TABLE**
- Spiced white and purple cauliflower, baby spinach, pepitas, tahini yoghurt ^{V GF}
- Heirloom roasted carrots, rosemary, almonds ^{V GF}
- Saffron, coriander and cashew pulao basmati rice ^v
- Rocket, tomato, red onion, parmesan ^{V GF}
- Sauteed greens, zucchini, green beans, snow pea in garlic oil ^{V GF}
- Roasted cocktail potatoes, thyme and shaved parmesan ^{V GF}
- Baked butternut pumpkin, rainbow chard, walnuts, Persian fetta ^{V GF}
- Crème Brûlée, seasonal berries, almond biscotti ^{V GF}
- Gianduja chocolate gateau, hazelnut praline, caramelised fig ice cream ^v
- Milk chocolate fondant pudding, salted caramel, torched banana, popcorn ice cream ^v
- Berry cheesecake, rose fairy floss, raspberry ice cream, crumble ^v
- Tiramisu, mascarpone cream, coffee ice cream, caramelised almond ^v
- Rose petal pavlova, lemon curd, strawberries, passion fruit and lime syrup ^v
- Amalfi lemon, blueberry tart, torched meringue, cream cheese gelato, citrus crackling ^v
- Vanilla honey pannacotta, poached pear, macadamias, lemon balm ^{V GF}



SHARED PLATTERS

Shared Platters

EACH PLATTER SERVES 10 GUESTS

CURED MEAT & CHEESE PLATTER

\$170

Selection of smoked wagyu beef, fennel salami, chilli sopressa, prosciutto, cornichons, pickled chillies, marinated olives, baguette ^{GF}

GARDEN PLATTER

\$115

Baby vegetables, cucumbers, radish, carrots, corn, vegan dips, avocado wasabi dip, muhammara capsicum walnut dip, eggplant babaganoush dip, olives, pickles, crisp flatbread ^{V GF DF}

ANTIPASTO PLATTER

\$190

Chargrilled eggplant, capsicum, marinated kalamata olives, balsamic Swiss mushrooms, provolone dolce cheese, fennel salami, chilli sopressa, Parma Prosciutto, garlic focaccia ^{GF}

SUSHI MAKI PLATTER

\$140

Teriyaki chicken, wakame vegetable, California crab, fresh tuna served with wasabi mayo, ponzu soy, pickled ginger

ARTISAN CHEESE BOARD

\$170

12-mth Manchego, Triple Brie, Gorgonzola, Chevre, quince paste, Medjool dates, grapes, lavosh crackers

SYDNEY ROCK OYSTERS

\$8 PER GUEST

MINIMUM 10 GUESTS

Mignonette dressing, lemon

YAMBA KING PRAWNS

\$12 PER GUEST

MINIMUM 10 GUESTS

Lemon, spiced cocktail sauce



CANAPÉS

Canapés

30 MINUTES

FROM \$30

SELECTION OF TWO HOT & TWO COLD CANAPÉS

1 HOUR

FROM \$40

SELECTION OF THREE HOT & THREE COLD
CANAPÉS

2 HOURS

FROM \$62

SELECTION OF FOUR HOT, FOUR COLD CANAPÉS
& ONE SUBSTANTIAL

3 HOURS

FROM \$80

SELECTION OF FOUR HOT, FOUR COLD CANAPÉS,
ONE SUBSTANTIAL & ONE LIVE COOKING STATION

Additional standard canapés – \$7 per item, per guest

Additional substantial canapés – \$14 per item, per guest

Canapés

Cold canapés

- Smoked salmon, toasted brioche, wasabi cream cheese, salmon pearls
- Vegetarian rice paper rolls with hoisin peanut sauce ^{GF DF V}
- Sydney rock oyster, finger lime dressing ^{GF DF}
- Chermoula lamb loin, pumpkin hummus, crostini ^{DF}
- Hoisin duck, coriander and shallot crepe, plum sauce ^{DF}
- Assorted maki sushi rolls, wakame vegetable and teriyaki chicken and ponzu soy ^{GF DF V}
- Coconut and lime salmon ceviche, pickled ginger, shallots, black sesame crisp ^{GF DF}
- Beef tartare crouton, black garlic aioli, baby gherkins
- Sriracha tuna, ginger vinaigrette, avocado puree, wakame dust ^{GF DF}
- Eggplant caviar, slow roasted cherry tomatoes, goats curd ^{V GF}
- Roulade of basil, zucchini, goats cheese, roast sweet pepper ^{V GF}
- Grilled tiger prawn, basil leaf, prosciutto, lemon aioli ^{GF DF}
- Grilled haloumi, pickled grape, cucumber ^{V GF}

Hot canapés

- Chilli caramel pork belly, cucumber, garlic and chilli sauce ^{GF DF}
- Grilled Thai chicken and pineapple skewer, satay sauce, crushed peanuts ^{GF DF}
- Crispy Japanese gyoza duo, prawn and vegetable, ponzu ^{GF DF V}
- Spiced lamb samosas with avocado mint raita ^{DF}
- Mushrooms and parmesan arancini, aioli ^V
- Salt and pepper squid, sriracha aioli, Aleppo pepper ^{GF DF}
- Nori tempura fish with wasabi lime mayonnaise ^{GF DF}
- Char sui pork bun, plum and chilli puree ^{DF}
- Seared beef, wakame, garlic ponzu ^{GF DF}
- Vegetarian Cambodian lace spring rolls, sweet chilli lime sauce ^{GF DF V}
- Grilled lamb kofta, pine nuts, sweet pepper dip, pomegranate molasses ^{GF DF}

Substantial canapés

- Butter masala chicken bowl, basmati rice, peas, poppadum ^{GF}
- Korean fried chicken, sesame rice, peanuts, chilli ^{GF}
- Beef eye fillet brioche slider, caramelized onions, bacon, pickles
- Crisp battered flathead Tacos, tartare sauce, lemon ^{DF}
- Lamb, shiraz, olive ragu, potato gnocchi ^{GF}
- Mini Banh Mi rolls, sticky pork belly, pickled vegetables, fresh herbs
- Roasted turmeric cauliflower, pistachio tarator, green shallots, toasted sesame ^{V GF DF}

Dessert canapés

- Mini pavlova, lemon curd, passionfruit, berries ^{V GF}
- Assorted macarons ^{V GF}
- Hazelnut, chocolate, caramel popcorn torte ^V
- Black cherry chocolate mousse cups ^V
- Boutique lamington ^V



LIVE COOKING

Live Cooking

FROM \$20 PER GUEST, PER STATION
MINIMUM 30 GUESTS

Roast beef sliders, sirloin, brioche rolls, onion jam, chimichurri, jalapeños, mustard (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

Liquid nitrogen ice cream bar, berries, chocolate pearls

Flaming crème brûlée bar, vanilla and Cointreau



CREATE YOUR OWN BUFFET

Buffet

FROM \$70 PER GUEST
SELECTION OF TWO HOT MAINS, TWO SALADS,
ONE HOT SIDE DISH & ONE DESSERT

Add antipasto on arrival for \$10 per guest
Add extra dishes for \$12 per item, per guest
Specific cultural menus can be designed on request,
10% surcharge

- INCLUDES**
- Fresh sliced fruit platter
 - Freshly baked baguette
 - Condiments
 - Freshly brewed coffee and T2 teas
 - Full cream milk, skim milk and soy milk

Buffet

Hot Mains

- Moroccan chicken tajine, couscous and sultanas ^{DF}
- Beef korma and lentil zucchini curry, coconut and cardamom rice ^{GF DF}
- Lemon thyme chicken, olives, cherry tomatoes with parmesan roasted potatoes ^{GF DF}
- Harissa slow cook lamb shoulder, chickpeas, red peppers, tomatoes, herbed wild rice ^{GF DF}
- Baked fish, grilled zucchini, spinach, toasted almonds, baby potatoes, lemon aioli ^{GF}
- Bibimbap Korean beef and tofu, mushroom, sauteed spinach, bean shoots, sesame rice ^{GF DF}

EXTRA DISHES

- Goat cheese gnocchi, braised tomatoes, basil pesto ^{V GF}
- Prawn nasi goreng ^{GF DF}
- Singapore vermicelli noodles, carrot, wombok, bean shoots, cashews ^{GF DF V}
- Whole roasted turmeric cauliflower, green beans, cashew tarator, Aleppo pepper ^{V GF DF}
- Fusilli pasta ‘Norma’ roast tomato sugo, eggplant, fresh basil, ricotta ^V
- Southern fried chicken, gochujang sauce ^{GF DF}

Hot Sides

- Spiced white and purple cauliflower, baby spinach, pepitas, tahini yoghurt ^{V GF}
- Heirloom roasted carrots, rosemary, almonds ^{V GF}
- Saffron, coriander and cashew pulao basmati rice ^V
- Sauteed greens, zucchini, green beans, snow pea in garlic oil ^{V GF}
- Roasted cocktail potatoes, thyme and shaved parmesan ^{V GF}
- Baked butternut pumpkin, rainbow chard, walnuts, Persian fetta ^{V GF}

Salads

- Roast Moroccan cauliflower salad with carrot, lentil, rocket, honey yoghurt dressing ^{V GF}
- Beetroot ‘Waldorf’ salad, apple, walnut, red cabbage, goats’ cheese, maple Dijon dressing ^{V GF}
- French potato salad, dill, parsley, pickles, celery, soft egg dressing ^{GF V}
- Butternut pumpkin salad, feta, baby spinach, chickpeas, honey lemon dressing ^{V GF}
- Persian chopped salad, tomato, cucumber, fetta, quinoa, kale, olives, pomegranate dressing ^{V GF}
- Turkish wild rice salad, roast sweet potato, soft red onion, shredded kale, cranberries, walnuts ^{GF V DF}
- Mexican grilled corn salad, baby cos, cucumber, avocado, lime, buttermilk mayo dressing ^V
- Tuscan shell pasta salad, green pea basil pesto, baby mozzarella, crisp prosciutto, parmesan

Desserts

- Orange and almond cake ^{GF}
- Blueberry and raspberry friand ^{V GF}
- Mandarin matcha tiramisu ^V
- Assorted macarons ^{V GF}
- Lemon myrtle meringue tartlet ^V
- Boutique lamington ^V
- Hazelnut, chocolate, caramel popcorn torte ^V
- Chocolate and hazelnut brownie ^V



MORNING & AFTERNOON TEA

Morning & Afternoon Tea

FROM \$21 PER GUEST
SELECTION OF TWO ITEMS PER BREAK

Additional items from the menu can be added \$6 per item, per guest

INCLUDES

- A selection of whole fruit
- Freshly brewed coffee and T2 teas
- Full cream milk, skim milk and soy milk
- Still and sparkling water

SWEET

- House baked assorted cookies v
- Chocolate croissant v
- Soft centre muffin mix berry / apple v
- Portuguese tart v
- Orange and almond cake GF
- Blueberry and raspberry friand v GF
- Butter croissant, strawberry jam v
- Belgian waffles served warm with Nutella, fresh strawberries v
- Lemonade scones, whipped vanilla mascarpone cream, strawberry jam v
- Watermelon and strawberry skewers, kaffir lime syrup v GF DF
- Lemon polenta cake v GF
- Nutella filled donuts v
- Lemon myrtle meringue tartlet
- Cashew, date, coco, crunch power protein ball v GF DF

SAVOURY

- Warm croissant Caprese, smoked mozzarella, cherry tomato, basil v
- Quiche caramelised onion and goats cheese v
- Quiche Lorraine, bacon with leek
- Warm butter brioche, smoked chicken, provolone cheese, tomato chilli chutney
- Beef sausage rolls, Espelette chilli, black sesame, tomato jam DF
- Empanada with Mexican braised beef and chipotle mayonnaise
- Empanada with pumpkin and spinach and chipotle mayonnaise v
- Mini chicken and leek pies with tomato relish
- Japanese gyoza platter, traditional pork and spinach and vegetable with hoisin sauce
- Smoked salmon mini brioche, lemon cream cheese, cucumber ribbons, celery salt



WORKING LUNCH

Working Lunch

INCLUDES

- Seasonal fruit platter
- Freshly brewed coffee and T2 teas
- Full cream milk, skim milk and soy milk
- Juice
- Still and sparkling water

HOT WORKING LUNCH

FROM \$60 PER GUEST
SELECTION OF ONE HOT MAIN, TWO SALADS,
ONE HOT SIDE DISH & ONE DESSERT

Add antipasto on arrival for \$10 per guest
Add extra dishes for \$12 per item, per guest
Specific cultural menus can be designed on request,
10% surcharge

WORKING LUNCH

FROM \$50 PER GUEST
SELECTION OF TWO SANDWICHES, ONE MINI
QUICHE OR PIE, TWO SALADS & ONE DESSERT

Working Lunch

Baguettes, Wraps, Local Sourdough & Bagels

Spinach haloumi wrap, roast sweet potato, Mexican black beans, sweetcorn, chipotle mayo ^v

Wholemeal roll, smoked turkey, triple brie, beetroot relish, cucumber, mayonnaise

Pumpkin Falafel wrap, butternut hummus, pickled red cabbage, baby spinach, shaved cucumber ^v

White sourdough, double smoked ham, Swiss cheese, green apple slaw, Dijon mayonnaise

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

Roman ciabatta of Prosciutto, baked herb ricotta, sun dried tomato pesto, gem lettuce, parmesan

Smoked chicken ‘Banh Mi’ baguette, pickled carrots and red onion, kewpie mayo, fresh herbs ^{DF}

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

Soft wholemeal roll, roast beef, cheddar, mustard pickles, semi dried tomato, gem lettuce

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

Reuben beef pastrami, white sourdough, Russian dressing, beetroot slaw, Swiss cheese, pickles

Quiches & Pies

Quiche ratatouille and fetta ^v

Mini lamb pie with rosemary and tomato chutney ^{DF}

Beef sausage rolls, Espelette chilli, black sesame, tomato jam ^{DF}

Sushi maki roll platter: teriyaki chicken and wakame vegetable with ponzu soy ^{GF DF V}

Mini chicken and leek pies, tomato relish

Salads

Roast Moroccan cauliflower salad with carrot, lentil, rocket leaf, honey yoghurt dressing ^{v GF}

Beetroot ‘Waldorf’ salad, apple, walnut, red cabbage, goat cheese, maple Dijon dressing ^{v GF}

French potato salad, dill, parsley, soft egg dressing, celery, pickles ^{GF V}

Butternut pumpkin salad, feta, baby spinach, chickpeas, honey lemon dressing ^{v GF}

Persian chopped salad, tomato, cucumber, fetta, quinoa, kale, olives, pomegranate dressing ^{v GF}

Turkish wild rice salad, roast sweet potato, soft red onion, shredded kale, cranberries, walnuts ^{GF V DF}

Mexican grilled corn salad, baby cos, cucumber, avocado, lime, buttermilk mayo dressing ^v

Tuscan shell pasta salad, green pea basil pesto, baby mozzarella, crisp prosciutto, parmesan

Desserts

Orange and almond cake ^{GF}

Blueberry and raspberry friand ^{v GF}

Mandarin matcha tiramisu ^v

Assorted macarons ^{v GF}

Lemon myrtle meringue tartlet ^v

Boutique lamington ^v

Hazelnut, chocolate, caramel popcorn torte ^v

Chocolate and hazelnut brownie ^v



CONFERENCE PACKAGES

Conference Packages

Realm Day Delegate Package

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 Delegate Package

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

VENUE HIRE INCLUDED

Contact our events specialist today.

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