

DOMA

EVENTS

Strategy Session Packages



Morning & Afternoon Tea

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

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

SELECTION OF TWO HOT MAIN, TWO SALADS, ONE HOT SIDE DISH & ONE DESSERT

WORKING LUNCH

SELECTION OF TWO SANDWICHES, ONE MINI QUICHE OR PIE, TWO SALADS & 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

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

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 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

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 Delegate 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
VENUE HIRE INCLUDED

Contact our events specialist today.

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