

DOMA HOTELS

EVENTS

BY DOMA

CANBERRA

Our philosophy is to provide the finest quality food and 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 new '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 2017 and winning the Savour Award for Best Function & Convention Caterer in 2017.

DOMA HOTELS

BREAKFAST

COLLECTION

CANBERRA



Feel good continental buffet breakfast

\$32.00 per guest

Minimum 30 guests

Fresh apple & orange juices

Freshly sliced seasonal fruits **V RSF**

Natural yoghurt **GF V**

Assorted seeds & nuts **GF V RSF**

Artisan organic gluten free muesli **GF V**

Assorted cereals **V**

Selection of Three Mills Bakery breads,
croissants and Danish Pastries **V**

Selection of preserves, honey & butter

Seasonal fruits **V RSF**

Freshly brewed coffee & Pickwick fine teas

Full cream milk, skim milk and Bonsoy

Add a sweet or savoury item to your package

\$6 per guest

Sweet

Acai & blueberry smoothie shot **GF V RSF**

Belgian waffle & nutella **V**

Almond milk & chia seed pudding, toasted coconut,
freeze-dried fruits **GF V RSF**

Jam donut **V**

Savoury

Open bagel with Tasmanian smoked salmon, chives,
cream cheese & baby capers **RSF**

Roasted vegetable & herb frittata **GF V RSF**

Zaatar bacon & cheese croissant **RSF**

Bacon & cheese quiche **RSF**

Stand-up networking breakfast

\$28.00 per guest

Fresh apple & orange juices
Acai & blueberry smoothie shot **GF V RSF**
Artisan organic granola parfait **GF V**
Daily baked pastries **V**
Zaatar ham cheese croissant **RSF**
Smoked salmon quiches **RSF**
Watermelon & mint skewer **GF V RSF**
Freshly brewed coffee & Pickwick fine teas

Wholesome light starter breakfast

\$29.00 per guest

Fresh apple & orange juices
Natural yoghurt, hemp paleo muesli
& fresh berries **GF V RSF**
Roasted vegetable & herb frittata **GF V RSF**
Smoked salmon, avocado & ricotta English muffins **RSF**
Freshly brewed coffee & Pickwick fine teas

Add a station

Espresso Cart

Minimum 100 guests

\$5.00 per guest, per break. Charged on consumption

Boxed breakfast

\$25.00 per guest

- Whole seasonal fruit **RSF V**
- Smoked salmon bagel **RSF**
- Blueberry muffin **V**
- Natural yoghurt & gluten free muesli **GF V**
- Fresh juice
- Cutlery & serviettes

Wholesome plated breakfast

\$40.00 per guest

Pre-set cold items shared in the middle of the table:

Fresh apple & orange juices

Natural yoghurt & gluten free muesli **GF V**

Sliced seasonal fruits **GF V RSF**

Blueberry smoothie shot **GF V RSF**

Freshly brewed coffee & Pickwick fine teas

Full cream milk, skim milk & Bonsoy

Plus choice of one plated meal

- Two free-range poached eggs, spicy beans on toasted sourdough, roasted tomatoes, rocket salad & coriander oil **V RSF**
- Free-range scrambled eggs, toasted brioche, Black Forest kassler, roasted field mushrooms & roma tomato with herb pesto
- Black Forest semi-dried chorizo, toasted sourdough, spicy beans, burrata, avocado & rocket **RSF**
- Free-range poached egg, feta & corn fritter, crispy bacon, roasted tomato, wilted spinach, corn & coriander salsa **RSF**
- Traditional 'Eggs Benedict' - double-smoked ham, free-range poached eggs, English muffin, wilted spinach, roasted tomato & Hollandaise **RSF**
- Free-range scrambled eggs, Tasmanian smoked salmon, toasted soy & linseed sourdough, avocado & miso Hollandaise **RSF**

Australian hot buffet breakfast

\$40.00 per guest

Minimum 30 guests

Cold

Fresh apple & orange juices

Freshly sliced seasonal fruits & whole fruits **GF V**

Selection of yoghurts **GF V**

Artisan gluten free muesli **GF V**

Assorted cereals **V**

Selection of dried fruit & nuts **GF V RSF**

Selection of Three Mills Bakery breads, croissants & Danish pastries **V**

Selection of jams, honey and butter **V**

Hot

Oven-roasted chicken & veal chipolatas, tomato chutney **GF**

Oven-roasted tomatoes with thyme **GF V RSF**

Roasted provençale potatoes **GF V RSF**

Black forest double-smoked bacon **RSF**

Free-range scrambled eggs **GF V RSF**

Roasted mushrooms **GF V RSF**

Freshly brewed coffee & Pickwick fine teas

Full cream milk, skim milk & bonsoy

DOMA HOTELS

PLATED LUNCH & DINNER

CANBERRA



Plated Lunch & Dinner

—
2 course \$69.00 | per guest

3 course \$85.00 | per guest

Alternate Serve

Warm entrées

- Pumpkin & goat cheese ravioli, roasted pinenuts & currants, sage butter, reggiano parmesan & rocket **V RSF**
- Cured pork belly, dukka, apple puree, pork popcorn & pickled green apple **GF**
- Warm miso glazed salmon, soba noodles, cucumber & thai herbs, soy sauce & ginger
- Pressed lamb shoulder, roasted eggplant & couscous salad, olives, pomegranate & puffed grain **RSF**
- Seared scallops wrapped in pancetta, sweet corn fritters, pickled ginger & sweet & sour dressing
- Warm Mediterranean vegetable tart, goat curd, small leaf salad & blood plum vinaigrette dressing **V**
- Tea-smoked chicken breast, chilli eggplant, fennel salad, perila dressing **GF**

Cold entrées

- Smoked Wagyu silverside, truffled aioli, pickled vegetables, sourdough baguette & sorrel **RSF**
- Poached prawns, avocado cream, pickled fennel, black sesame, creme fraiche & yuzu **GF**
- Prosciutto di parma, goat curd, balsamic, sourdough baguette, golden raisin & espelette piment jam
- Tataki tuna, pickled cucumber & daikon, puffed rice & ponzu dressing **GF V**
- Thai spiced beef carpaccio, Asian slaw, glass noodles & thai herbs **GF**
- Beetroot cured salmon, dill sour cream, vodka gelee, radish, beetroot & pea shoots **GF**
- Pressed ham-hock terrine, homemade piccalilli & meaux mustard **GF**
- Confit duck, pork & pistachio terrine, puffed quinoa, date puree & vinocotto **GF**
- Burrata & tomato, toasted pumpkin, basil & rocket **GF V RSF**
- Roasted beetroot, cashew & tofu cream & toasted seeds **GF V RSF**

Plated mains

- Grass-fed eye fillet, pomme Lyonnaise, corn puree, green beans & eschallots jus **GF**
- Roasted pork loin, Colcannon, savoy cabbage, confit apple & crackling, jus **GF**
- Seared duck breast, honey roasted pumpkin, potato croquette, pickled raisins & bigarade jus
- Roasted lamb rump, herb & feta crust, sweet potato & eggplant cannelloni & black olive jus
- Baked chicken wrapped in pancetta, rosemary polenta, baked provençale tomatoes, carrot puree & lemon thyme jus **GF**
- Duck leg confit, crushed potatoes & green peas, jamon, savoy cabbage & homemade vino cotto jus **GF**
- Corn-fed chicken ballotine, macadamia crust, roasted baby carrots, potato millefeuille, eschallot puree & jus
- Roasted snapper fillet, crushed pink eye potato & leek, broccolini, almond & sauce Choron **GF**
- Slow-cooked Tasmanian salmon, shallots & prawn fritter, steamed bok choy, miso & shallot emulsion
- Roasted blue eye cod, crushed cannellini beans & chorizo, spinach & saffron emulsion **GF**

Vegetarian mains

- Green pea risotto, edamame, broad beans & parmesan **GF V RSF**
- Root vegetable rotolo, mozzarella, & tomatoes **GF V RSF**
- Spinach & ricotta gnocchi, pecorino & mint beurre noisette **V RSF**

Shared side vegetable options

\$6 per guest, per item

- Steamed kipfler potatoes, herbs & extra virgin olive oil **GF V**
- Mixed leaf salad, tomatoes, red onions, cucumber & herbs **GF V**
- Steamed broccolini, soy & ginger **GF V**

Dessert

- Tonka bean creme brulee, & hazelnut biscotti **V**
- Gianduja chocolate gateau, Baileys jelly, chocolate gelato & cacao nibs **V**
- Tiramisu, salted caramel & espresso ice cream **V**
- Dark chocolate fondant, berries, basil & strawberry gelato & syrup **V**
- Lemon cheesecake, pineapple & Malibu ice cream, hazelnut & macadamia crumble **V**
- Rhubarb pavlova, passionfruit curd & strawberries **GF V**
- Caramelised lemon tart, raspberry jelly & yoghurt ice cream **V**
- House-made ricotta cheesecake, roasted blueberries & orange honey syrup **V RSF**

SHARE PLATTERS

Share platters –
All platters serve up to 8 guests

Cured meat platter - \$96

- Selection of salumi, prosciutto, pickles, marinated olives & sourdough baguette

Crudites platter - \$80

- Carrot batons, celery sticks, red capsicum, cucumber, kalamata olives, basil pesto, roasted beetroot dip & flatbread V

Cheese platter - \$96

- Selection of imported & local cheese, dried fruits, nuts & crispy bread v

Seafood platter \$120

- Tasmanian smoked salmon, South Australian oysters, poached prawns, cocktail sauce, lemon, mignonette & baguette

Antipasto selection - \$135

- Chargrilled eggplant, capsicum & zucchini, marinated kalamata black olives, provolone cheese, roasted mushrooms & aged balsamic vinegar, salumi, prosciutto & garlic focaccia

DOMA HOTELS

CANAPÉS

CANBERRA



Pre-dinner canapés

(served prior to your 2 or 3 course set menu):

— ½ hour

selection of 1 hot
& 1 cold canapé
(2 items per person)

\$10 per person

Cocktail event:

— ½ hour:

selection of 2 hot
and 2 cold canapés
(4 items per person)

\$19 per person

— 1 hour:

selection of 3 hot
and 3 cold canapés
(6 items per person)

\$29 per person

— 2 hours:

selection of 4 hot
and 4 cold canapés
(8 items per person)

\$37 per person

— 3 hours:

selection of 4 hot,
4 cold and 2 Substantial
canapés
(10 items per person)

\$61 per person

For events running over a typical lunch or dinner period,
we recommended adding an additional substantial canape selection.

Cold canapés

- Smoked salmon blinis, horseradish crème & salmon pearls **RSF**
- Smoked trout & crab salad & avocado **GF RSF**
- Sydney rock oyster & Vietnamese dressing **GF**
- Tikka chicken, raita & naan bread **RSF**
- Duck & shallot pancake & hoisin sauce
- Hand cut homemade sushi rolls **GF RSF**
- Prawn rice paper rolls & nam jim dipping sauce **GF**
- Poached prawns, smoked paprika aioli & baby cos **GF RSF**
- Salmon tataki & sesame **GF**
- Beef tartare crouton & baby gerkins
- Tuna tartare, soy & ginger **GF**
- Crab tartlet, avocado, lime & chilli **GF RSF**
- Whipped goats curd, semi sun dried tomatoes, crumbed olives
- Vegetarian rice paper rolls, Vietnamese dipping sauce **V**
- Roasted beetroot bilinis, sour cream, walnuts **V**

Hot canapés

- Crispy pork belly, macadamia nuts & herb crust & black vinegar sauce
- Spiced lamb & pistachio kofta & beetroot raita **GF RSF**
- Palm sugar & lime marinated chicken skewer, satay sauce & crushed peanuts **GF**
- Malaysian beef satay, kecap manis & fried chilli **GF**
- Barbeque pork buns & plum sauce
- Caramelised onions, feta & olive **GF V RSF**
- Beef & red wine pies & pea mash **RSF**
- Steamed vegetarian gyoza & tamari soy **GF V RSF**
- Beef brisket croquette & smoky aioli **RSF**
- Haloumi, zucchini & herb cake & tomato jam **V**
- Black bean arancini & parmesan mayonnaise **V RSF**
- Salt & pepper squid & sriracha aioli

Substantial canapés

\$12.00 per item

- Peking duck & hoisin sauce pancake, shallots & cucumber
- Butter chicken, aged basmati rice, peas, & pappadums **GF RSF**
- Stir fry chicken noodles with peanuts, chilli & coriander
- Saffron prawn risotto & basil oil **GF RSF**
- Fried eggplant 'Korean style' **GF V**
- Fresh beer-battered flathead & tartare sauce **RSF**
- Braised chilli beef, horseradish pomme puree & coriander **GF RSF**
- Confit pork bao buns, slaw & smoked chilli mayonnaise

Dessert canapés

\$5.00 per item

- Homemade mini pavlova, lemon curd & berries **GF V**
- Assorted macarons **GF V**
- Warm petite chocolate fondant & raspberry jelee **V**
- Opera cake & caramelised almonds **V**
- Mini boutique lamington **V**
- Coffee cream & almond cake with crumbled walnut **V**
- Coconut chia pudding shot with pineapple and toasted coconut **V RSF**

DOMA HOTELS

LIVE COOKING

CANBERRA

Add a live savoury station

\$15pp:

- Sashimi and Sushi Bar served with soy, wasabi and pickled ginger
- Shucked oyster bar garnished with lemon and mignonette dressing
- Roast sirloin, caramelised onions, baked rolls, condiments and pickles
- Peking duck pancakes, shallots, hoisin and pickles

Add a live dessert station

\$14pp:

- Dry ice-cream bar including assorted toppings
- Flaming crème brulee bar including assorted toppings
- Fairy floss Bar

DOMA HOTELS

CREATE YOUR OWN BUFFET

CANBERRA

Minimum 30 guests

\$45 per guest

Two salads, one hot dish, one side dish & one dessert

\$60 per guest

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

\$80 per guest

Three salads, three hot dishes, two non-vegetarian, one vegetarian, two sides dishes & two desserts

All options include freshly baked bread, condiments, juice, freshly brewed coffee & selection of Pickwick fine teas

Hot dishes

- Smoked beef brisket, red cabbage & homemade BBQ sauce
- Korean chicken cutlets & kimchi oil
- Harissa spiced leg of lamb, roasted pickled red onions, fennel & tahini yoghurt **GF**
- Southern fried chicken, corn salsa & buttermilk dressing
- Slow roast pork belly, chilli eggplant, soy & ginger **GF**
- Ricotta gnocchi, braised tomatoes, parmesan & basil **V**
- Stir-fried egg noodles & vegetables **V**
- Vegetarian lasagna & rocket pesto **V**
- Chicken with lemon & parsley gremolata
- Pork with miso & shallots

— Side dishes

- Steamed green vegetables **GF V RSF**
- Roasted sweet potatoes & fresh coriander **GF V RSF**
- Basmati rice **GF V RSF**
- Roasted kipfler potatoes, thyme & olives **GF V RSF**

Desserts

- Opera cake
- Nutella & caramel popcorn **GF**
- Lemon & meringue tart **GF**
- Mini jam donuts
- Tiramisu cheesecake & cacao nibs
- Assorted macarons **GF**
- Seasonal fruit platter **GF**

DOMA HOTELS

MORNING & AFTERNOON TEA

COLLECTION

CANBERRA



Morning & Afternoon tea

\$17.00 per guest

Please select two of the following per break.
All menus include a selection of whole fruit,
freshly brewed coffee, Pickwick fine teas
and still/sparkling water

Sweet

- House assorted baked cookies **v**
- Chocolate croissants **v**
- Soft-centered blueberry muffins **v**
- Portuguese tarts **v**
- Lamingtons **v**
- Gluten free orange & almond cakes **GF V**
- Watermelon & mint skewers **GF RSF V**
- Lemon financiers **GF V**
- Natural yoghurt & organic granola pots with fruit compote **RSF V**
- Orange, honey and almond cake **GF RSF V**
- Mini Belgian waffles & Nutella **v**
- Lemonade scones, vanilla bean whipped cream & strawberry jam **v**
- Pineapple, roasted sesame seeds & honey **GF RSF V**
- Dutch bitter chocolate cake **GF RSF V**
- Chocolate brownie & strawberries **v**

Savoury

- Zaatar cheddar cheese and tomato croissants **V RSF**
- Quiche Lorraine **RSF**
- Warm mini brioche, semi dried chorizo, chilli pickles
- Warm tomato, zucchini and fetta mini muffins **v**
- House-made sausage rolls, espelette chilli, black sesame & tomato jam
- Chicken empanada, jalapeno & coriander **RSF**
- Mini beef & red wine pies
- Steamed char siu barbeque pork buns & hoisin sauce
- Spinach wrap, double smoked ham, cheddar cheese, tomato & onion jam
- Warm three cheeses and chive mini muffins **v**
- Sesame seed bagel, smoked salmon & lemon mascarpone **RSF**
- Beef empanada & spicy tomato dipping sauce

DOMA HOTELS

CONFERENCE PACKAGES

CANBERRA



Doma starter package

\$82.00 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

Light working lunch – your selection of two sandwiches or wraps, one salad, one dessert item, 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

Two complimentary car parks

White board and flipchart

WiFi

Venue hire

Doma day delegate package

\$92 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, two desserts, 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

Venue hire

Executive day delegate package

\$108 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, 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

Data Projector and screen

WiFi

Venue hire

DOMA Wellness day delegate package

\$110 per guest (Minimum 30 guests)

Arrival Tea and Coffee and Smoothie Cart with Selection of all Three Options

Morning Tea and Coffee – Coconut chia pudding, honey & pollen and Warm mini muffin, tomato, zucchini, fetta and freshly sliced fruit and freshly brewed coffee, Pickwick Fine Teas and sparkling/still iced water

Lunch – Selection of two salads served with a clean grilled protein, hummus and tziki, assorted breads, freshly sliced fruit, freshly brewed coffee, Pickwick Fine Teas and sparkling/still iced water

Afternoon Tea and Coffee – Mixed Veggie Crudites and dip, dry roasted nuts, dried fruit, freshly sliced fruit and freshly brewed coffee, Pickwick Fine Teas and sparkling/still iced water

Whiteboard and flip chart

WiFi

Venue hire

Kombucha add on - \$6.50 per item, per guest

Parliamentary package

\$120 per guest (Maximum 20 guests)

Espresso coffee all day

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

Lunch - Two course chefs menu served in Buvette

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

LCD TV

WiFi

Boardroom venue hire

DOMA HOTELS

WORKING LUNCH

CANBERRA

Light working lunch

\$29.00 per guest

Includes your selection of two sandwiches, seasonal fruit platter, one sweet item, freshly brewed coffee, Pickwick fine teas, juice and sparkling/still iced water

Working lunch menu

\$39.50 per guest

Two sweet or savoury items for morning OR afternoon tea, selection of two sandwiches, one mini quiche or pie, two salads, two desserts for lunch and freshly brewed coffee, Pickwick Fine teas, juice and sparkling/still iced water

Hot working lunch menu

\$55.00 per guest

Two sweet or savoury items for morning OR afternoon tea, selection of two hot dishes, one side, two salads, two desserts, one whole fruit and freshly brewed coffee, Pickwick Fine teas, juice and sparkling/still iced water

Additional sandwich - \$5.00 per item, per guest

Additional hot dish - \$12 per item, per guest

Sandwiches/wraps/rolls/baguettes

- Peri peri chicken wrap, shaved cucumber, minted yoghurt **RSF**
- Beef pastrami, cheddar cheese, mango chutney, baby spinach, wholemeal roll
- Tuna mayonnaise, baby cos, red onion, slaw, spinach wrap
- Steamed chicken breast, mustard mayonnaise, walnuts, baby cos, wrap
- Roasted sirloin, cheddar cheese, caramelised onions, Pommery mustard, wholemeal baguette
- Smoked chicken breast, brie, mustard pickles, rocket, baguette
- Jamon serrano, King Valley brie, rocket, tomato jam, sourdough baguette
- Prawns with lime mayonnaise, baby cos, cucumber, whole meal roll
- Tasmanian smoked salmon, horseradish cream, rocket roll **RSF**
- Salami, onion jam, provolone, wild rocket, baguette
- Tandoori chicken, baby spinach, mango chutney, cucumber yoghurt & wrap
- Roasted sweet potato, coriander, babaganoush, feta basil pesto & wrap
- Turkey, hummus, sundried tomato and spinach whole meal roll **RSF**

Mini quiches & pies

- Quiche Lorraine & onion jam
- Ratatouille quiche Lorraine & basil pesto **RSF**
- Beef & red wine pie
- Smoked salmon & dill quiche **RSF**
- House made sausage rolls, espelette chilli, black sesame seeds

Working lunch salads

- Pearl barley, beetroot, spiced halloumi, sunflower seeds **V RSF**
- Curried lentils, roasted cauliflower & spanish onions, almonds, tahini dressing **GF V RSF**
- Roasted sweet potatoes, brown rice, currants, cashew, sesame seed dressing **GF V**
- Roasted beetroot, walnuts, goat cheese, rocket, horseradish & sour cream dressing **GF. V RSF**
- Wholemeal pasta, broccoli, feta, rocket, pomegranate, pepitas, pesto **V RSF**
- Quinoa, kale, dry slaw, carrots, coriander, shallots, cashew dressing **GF. V RSF**
- Glass noodles salad, asian slaw, tamari dressing **GF. V RSF**
- Baby cos heart salad, grana parmesan, prosciutto shaving, herb & yoghurt dressing **GF RSF**

Working lunch - clean grilled protein

One grilled protein selection can be added to any working lunch for \$10.00 per person

- Chicken with lemon & parsley gremolata
- Pork with miso & shallots

Working lunch - Dessert

- Opera cake
- Nutella & caramel popcorn **GF**
- Lemon & meringue tart **GF**
- Mini jam donuts
- Tiramisu cheesecake & cacao nibs
- Assorted macarons **GF**
- Greek yoghurt cups with strawberries, honey and chia seeds **RSF**
- Seasonal fruit platter **GF RSF**

Hot dishes

- Smoked beef brisket, red cabbage & homemade BBQ sauce
- Korean chicken cutlets & kimchi oil
- Harissa spiced leg of lamb, roasted pickled red onions, fennel & tahini yoghurt **GF**
- Southern fried chicken, corn salsa & buttermilk dressing
- Slow roast pork belly, chilli eggplant, soy & ginger **GF**
- Ricotta gnocchi, braised tomatoes, parmesan & basil **V**
- Stir-fried egg noodles & vegetables **V**
- Vegetarian lasagna & rocket pesto **V**
- Chicken with lemon & parsley gremolata
- Pork with miso & shallots

Side dishes

- Steamed green vegetables **GF V RSF**
- Roasted sweet potatoes & fresh coriander **GF V RSF**
- Basmati rice **GF V RSF**
- Roasted kipfler potatoes, thyme & olives **GF V RSF**



Buvette wind down

\$40pp

Exclusively hosted in our Buvette Bar
or Buvette Alfresco Terrace (subject to weather)
between 5pm and 6pm with a dedicated Bartender
Chefs selection Assiette de Charcuterie
and Jamon platters

1 hour beverage service - Gold Package

- Robert Oatley Signature Series Sauvignon Blanc
- The Lane Block 5 Shiraz
- Veuve Talihan Blanc de Blanc
- Seasonal Tap beer and/or packaged local
and import offerings

Buvette Bar

(Minimum 10 guests / Maximum 30 guests)

Buvette Alfresco Terrace

(Minimum 20 guests / Maximum 50 guests)

DOMA HOTELS

BEVERAGES

CANBERRA

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 & event specialist.

Silver Package

Chain of Fire Sauvignon Blanc Semillon
Chain of Fire Shiraz Cabernet
Chain of Fire Brut Cuvee
Capital Brewing Co Coast Ale
Capital Brewing Co Summit XPA

Gold Package

Robert Oatley Signature Series Sauvignon Blanc
The Lane Block 5 Shiraz
Veuve Talihan Blanc de Blanc
A beer of choice
Two Suns Lager
Cricketers Arms Session Ale

Canberra Package

Helm Classic Dry Riesling
Gundog Estate Squires Shiraz
Mt Majura Silurian Sparkling
Capital Brewing Co Coast Ale
Capital Brewing Co Summit XPA

Chairman Package

Montalto Pennon Hill Chardonnay
Hentley Farm Cabernet Sauvignon
Piper Hiedsieck Champagne
Kirin First Press Lager
Mountain Goat Steam Ale
Asahi Soukai

Silver Package

2 hour - \$29.00pp
3 hour - \$36.00pp
4 hour - \$43.00pp
5 hour – pricing available on request

Gold Package

2 hour - \$37.00pp
3 hour - \$43.00pp
4 hour - \$49.00pp
5 hour – pricing available on request

Canberra Package

2 hour - \$45.00pp
3 hour - \$52.00pp
4 hour - \$60.00pp
5 hour – pricing available on request

Chairman Package

2 hour - \$51.00pp
3 hour - \$57.00pp
4 hour - \$66.00pp
5 hour – pricing available on request

Rose add-on

Luna Rosa
+ \$6 per person p/h per package 8 42

Consumption List

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

White White:

Chain of Fire Sauvignon Blanc Semillon	9	39
Robert Oatley Signature Series Sauvignon Blanc	12	49
Montalto Pennon Hill Chardonnay	17.5	75
Helm Classic Dry Riesling	14	59

Red Wine:

Chain of Fire Shiraz Cabernet	9	39
The Lane Block 5 Shiraz	12	49
Hentley Farm Cabernet Sauvignon	17.5	75
Gundog Estate Squires Shiraz	14	59

Champagne:

Chain of Fire Brut Cuvee	9	39
Veuve Talihan Blanc de Blanc	12	49
Piper Hiedsieck Champagne	21	99
Mt Majura Silurian	14	59

Beer & Cider list

James Squires 150 Lashes Pale Ale	9.5
Furphy Refreshing Ale	9.5
Capital Brewing Co Coast Ale	9.5
Kirin First press Lager	10.5
Asahi Soukai	9.5
Peroni Nastro Azzuro	9.5
James Squires Orchard Crush Apple Cider	9.5
Capital Brewing Co Summit XPA	9.5
Mountain Goat Steam Ale	9.5
Two Suns Lager	9.5
Cricketers Arms Session Ale	9.5

Dark Forrest Sparkling Kombucha

(Notice is required if ordering for more than 50)

Original	6.5
Pink lemonade	6.5

Spirits

Classic Spirits

Wyborowa Vodka	8.5
Bombay Dry Gin	8.5
Ballantine's Finest Blended Scotch Whiskey	8.5
Jim Beam Bourbon	8.5
Havana 3 Anos White Rum	8.5
Havana Especial Dark Rum	8.5

Premium Spirits

Canadian Club Whiskey	9.5
Sailor Jerry Spiced Rum	9.5
Jameson's Irish Whiskey	9.5
Johnnie Walker Black Label Scotch Whiskey	9.5
Makers Mark Bourbon	9.5
Fireball Cinnamon Whiskey	9.5

Deluxe Spirits

Belvedere Vodka	12.5
Gentleman Jack Tennessee Whiskey	12.5
Grey Goose Vodka	12.5
Hendricks Gin	12.5
Glenmorangie The Original	12.5
Gentleman Jack Tennessee Whiskey	12.5
Lagavulin 16yo Scotch Whiskey	12.5
Patron Silver Tequila	12.5
Patron XO Café Tequila	12.5

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 \$14.