

# HOTEL REALM

## Christmas Party Packages

FROM **65pp**\*

Celebrate your Christmas in style in one of Canberra's most prestigious function venues.

### Christmas Inspired Menu Packages

- Two course menu \$65 per person including alternate serve main course
- Three course menu \$80 per person including alternate serve main course
- Buffet menu \$80 per person
- Create Your Own Menu from \$4 per person (three hour maximum)

### Complimentary Inclusions

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

### All inclusive package from \$135pp

- Three course alternate serve menu
- Four hour beverage package
- Lectern & mic with PA system
- Festive centrepieces
- Christmas Bon Bons
- Stage & dance floor

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

# LUNCH & DINNER PLATED MENU

*Two courses \$65pp*

*Three courses \$80pp*

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

## Entrée

- King prawn cocktail, avocado cream, iceberg lettuce, cocktail sauce (gf)
- Cured salmon gravlax, avocado, horseradish cream (gf)
- Smoked wagyu silverside, baby gerkins, parmesan aioli, croutons, baby basil
- Confit duck & smoked ham hock terrine, cranberry chutney, toasted baguette
- Seared beef, Vietnamese herb & pickled daikon salad, mild chilli dressing (gf)
- Huon Valley Tasmanian smoked salmon, dill mustard sauce, finger lime (gf)
- Pacher's Pantry Thai chicken, cucumber & herb salad, lime & yoghurt dressing (gf)
- Smoked trout & chorizo salad, watercress & apple, sour cream & chives (gf)
- Roasted Korean eggplant & zucchini & ricotta tarte, sesame seed oil & ginger dressing

## Main

- Roasted turkey breast, chestnuts & quinoa stuffing, honey roasted pumpkin puree, potato fondant, cranberry jus (gf)
- Cajun spiced chicken breast, parmesan & porcini polenta, green beans & roasted mushrooms, sage jus (gf)
- Confit duck leg, Dauphinoise potatoes, green beans wrapped in prosciutto, aged balsamic jus (gf)
- Roasted teriyaki salmon, pearl barley & quinoa, baby bok choy, lemongrass & prawn bisque
- Roasted snapper, chorizo crumble, rararouille, rocket & pomegranate, basil oil & lemon dressing (gf)
- Roasted beef tenderloin, potato & bacon rosti, green beans, grilled mushrooms, green pepper sauce (gf)
- Herb crust lamb rump, basil & parmesan crust, confit roma tomato, green olive jus
- Roasted sweet potatoes & eggplant rotollo, roasted tomato sagu & basil oil (gf)

## Dessert

- Cointrea cheese cake, blook orange jelly, chocolate dust, strawberry gelato (gf)
- Grand marnier & white chocolate creme brulee, pistachio biscotti
- Steamed Flute Bakery Christmas pudding, brandy anglaise, berry compote
- Warm chocolate fondant, coffee ice cream, vanilla & strawberry mascarpone, Frangelico anglaise
- Pistachio & berry pavlova, macadamia ie cream, cointreau anglaise
- Lime & coconut panacotta, pineapple & mango salsa
- Flourless hocolate brownie, whipped raspberry mascarpone, fresh berries & coilis
- Traditional sticky date pudding, butter scotch sauce, vanilla whipped cream

# REALM FESTIVE SHARE CHRISTMAS BUFFET

*Two courses \$65pp*

*Three courses \$80pp*

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

## Small plate

Freshly baked baguette, rolls, butter & extra virgin olive oil

Cured salami, olives & cheeses (gf)

Roast pork boa buns, apple kimchi

Chipotle beef croquette & piquilla pepper, smoked paprika & mustard sauce

Salted baked sweet potatoes, goat curd, toasted pepitas, baby kale (gf)

## Main plates

Roasted turkey breast, nduja & quinoa stuffing, cranberry BBQ sauce (gf)

Grilled pepper beef striploin, mushroom puree, rosti potato, chimichurri & condiments (gf)

Baked Tasmanian salmon, Chinese spinach, soya & ginger dressing (gf)

## Sides

Roasted cauliflower, mint & tahini dressing (gf)

Grilled asparagus, hummus, za'atar (gf)

Asian slaw & kale salad, lime & tamari

## Dessert

Warm mini chocolate pudding, strawberry jelly, fresh raspberries

Steamed Christmas pudding, Malibu jelly

# CHRISTMAS BUFFET MENU WITH CARVING STATION

*\$85 per person*

## Charcuterie & cheeses

Antipasto: Charcuterie board, salumi, jamon, mortadella, cheeses,  
olives, pickles, dried fruits, wholegrain mustard  
Grilled turkish flatbread  
Artisan made dips: Hummus, carrot, capsicum

## Seafood station

Selection of Maki rolls, Japanese pickles, soy & wasabi  
Salmon sashimi  
Queensland steamed prawns

## Salads

Tomato & bocconcini caprese salad  
Baby potato salad, chives & horseradish sour cream

## From the oven

Roasted turkey breast, quinoa & sage stuffing, cranberries  
Maple & miso glazed double smoked ham  
Steam salmon, ginger & shallots  
Wok fried noodles, chinese spinach & Korean eggplant

## Desserts

Traditional christmas pudding, muscat anglaise  
Dark chocolate tartelettes & caramel popcorn  
Opera cake

# COCKTAIL CANAPES: CREATE YOUR OWN MENU

*Choose from the following options:*

## Cold Canapés: \$4.40 each

- Smoked salmon bilinis, horseradish creme, 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 housemade sushi rolls (gf, rsf)
- Prawn rice paper roll, 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)

## Hot Canapés: \$4.50 each

- 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)
- BBQ 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 vake, tomato jam (v)
- Black bean arancini & parmesan mayonaise (v, rsf)
- Salt & pepper squid, sriracha aioli

## Cocktail Enhancement: \$5.50 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: \$9.00

Peking duck & hoisin sauce pancake, shallots & cucumber

Butter chicken, aged basmati rice, peas, pappadums (gf, rsf)

Stir fry chicken, peanut & chilli noodles, 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: \$4.50

Selection of macarons

Lemon & raspberry tarte

Bitter chocolate tarte

Fruit mince pies