

# HOTEL REALM



PARTY

## Christmas

MENU

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

### Inclusions

Christmas bon bons  
Stage + dancefloor  
Venue hire + Lectern

Three course  
menu

**\$85** PER PERSON

Two course  
menu

**\$69** PER PERSON

Buffet  
menu

**\$88** PER PERSON

**Don't miss out.**  
Book your Hotel  
Realm Christmas  
party today.

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+61 2 6163 1800

Email  
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[hotelrealm.com.au](http://hotelrealm.com.au)

# CHRISTMAS BUFFET WITH CARVING STATION

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\$88 per guest. Minimum 30 guests

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## Delicatessen and Cold Cuts

Selection of cured meat, prosciutto serrano,  
fennel salumi, chilli Sopressa

Tasmanian Huon Valley smoked salmon,  
lemon, horseradish mascarpone

Grilled marinated vegetables and kalamata olives

## Bread and cheese

Freshly baked bread selection aged cheddar, brie,  
grissini, lavosh, butter and condiments

## Salads

Country style Greek salad, goat cheese fetta,  
green beans, capers, extra virgin olive oil

Organic quinoa, wild rocket, Moroccan spiced  
pumpkin and citrus salad

Poached calamari salad capsicum, ginger,  
bean shoot, mint and chilli

## Hot items

Roasted turkey breast, chestnuts and Ndjuna  
stuffing, cranberry and thyme jus

Roasted Grassland beef striploin, and red wine jus

Steam Tasmanian huon valley salmon,  
Thai basil and lemongrass bisque

Roasted kipfler potatoes, garlic and cherry tomatoes, black olives

Steamed asian vegetable, tofu soy and wasabi dressing

## Desserts

Warm chocolate fondant, brandy anglaise

Mini fruit Pavlova, whipped cream

Chocolate and raspberry Christmas log

# LUNCH AND DINNER SIT DOWN SELECTION

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2 courses \$69 per guest served alternatively  
3 courses \$85 per guest served alternatively

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## Entree

Jalapeno spiced King prawns, iceberg and watercress salad, cocktail sauce

Smoked wagyu silverside, baby cornichons, parmesan reggiano, croutons, baby basil

Confit duck and pork belly terrine, pickled grapes and apple, toasted baguette

Seared beef sirloin carpaccio, Vietnamese herbs and noodle salad, mild chilli dressing

Tasmanian Huon Valley smoked salmon, avocado and coriander emulsion, finger lime

Citrus and vodka cured salmon, vodka jelly, labneh, horseradish

Heirloom tomato salad, burrata, rocket, basil shoot and oil

Cured and smoked duck breast, pumpkin gastrique, pearl couscous and coriander salad, yoghurt

## Main

Traditional roasted turkey breast, chestnuts and quinoa stuffing, potato fondant, heirloom baby carrots, jus and cranberry sauce

Parmesan crusted chicken breast, chorizo and corn hash, green beans and roasted bbq mushrooms, sage jus

Confit duck leg, butter bean and nduja ragout, wilted baby spinach, sour cherry jus.

Slow cooked and torch miso salmon, coriander crushed potatoes, baby bok choy, lemongrass and prawn bisque, ginger oil

Roasted snapper, ratatouille vegetables, rocket and fennel, basil oil and lemon dressing

Roasted beef tenderloin, confit shallots, roasted and crushed Kipfler, potatoes, green beans, mushrooms puree, green pepper sauce.

Herb crust lamb rump, black olive and basil polenta, semi dried tomatoes ratatouille, olive jus

Roasted butternut pumpkin and eggplant rotollo, eggplant caviar and basil oil

## Dessert

Grand Marnier and white chocolate crème brulee, pistachio biscotti

Steamed Christmas pudding, brandy anglaise, berry compote, berry floss

Chocolate fondant, coconut gelato, vanilla and strawberry mascarpone, vanilla custard

Traditional Christmas log, chocolate ice cream, bitter chocolate dust, Cointreau anglaise

Lime and coconut Panacotta, pineapple and mango salsa

Raspberry and white chocolate log, pistachio crumbs fresh berries and coulis

Homemade pavlova, passion fruit curd, seasonal berries, vanilla cream

# COCKTAIL CANAPES

## CREATE YOUR OWN MENU

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Choose from the following

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### Cold canapés

\$4.50 each

Poached prawn and spicy avocado tartelette

Harissa spiced roasted lamb loin, eggplant  
caviar, sourdough baguette

Goat curd, semi dried cherry tomatoes, dry  
black olives, extra virgin olive oil

Braised ginger duck pancake, hoisin sauce, crispy noodles

Rare roasted beef, onions jam, crispy baguette

Smoked trout, cucumber and sour cream, wasabi

Vodka cured salmon, avocado, lime, pickled cucumber

Smoked chicken and walnut tartelette, tarragon aioli

Thai rice paper rolls

Serrano ham and olive grissini, rocket

Cones of marinated tuna, avocado, sesame seeds

### Hot canapés

\$4.50 each

Vegetarian gyoza, tamari sauce

Homemade chorizo sausage rolls, chilli tomato chutney

Thai fish cake cucumber and lime dipping sauce

Tandoori chicken skewers, mango chutney

Chipotle pork boa bun

Chicken jalapeno and coriander empanada

Potatoes and peas samosa, coriander yoghurt

Mushrooms and parmesan arancini. reggiano shaving

Croquette of gruyere and corn,

Homemade teriyaki chicken Californian roll, pickled ginger

BBQ pork buns and char siu sauce

### Cocktail enhancement

\$5.00 each

Freshly shucked oysters, rock or pacific  
mignonette, lemons, spicy seafood sauce

Sushi and sashimi, wasabi, pickled ginger, soy sauce

### Substantial canapés

\$12.00 each

Braised lamb leg, olives, parmesan mash

Seared salmon, quinoa, kale and herbs salad,  
sumac and cucumber yoghurt

Orriechetti pasta, roasted cherry tomatoes  
and eggplant, olives, basil

Braised wagyu beef, creamy mash, gruyere cheese

Pumpkin and ricotta ravioli, burnt sage butter

### Dessert canapes

\$4.50 each

Selection of macarons

Lemon and raspberry tarte

Bitter chocolate tarte and salted caramel pop corn

Mini warm chocolate fondant, strawberry gel

Minced pies

# BEVERAGE PACKAGES

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Choose from the following

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## Silver package

Chain of Fire Sauvignon Blanc Semillon  
Chain of Fire Shiraz Cabernet  
Chain of Fire Brut Cuvee  
Seasonal Tap beer and/or local packaged beers

## 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

## Canberra package

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

## Chairman package

Montalto Pennon Hill Chardonnay  
Hentley Farm Cabernet Sauvignon  
Piper Hiedsieck Champagne  
Seasonal Tap beer and/or packaged local  
and import offerings

## 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

# CONSUMPTION LIST

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Beverage selection for consumption  
or cash bar is limited to a maximum  
2 white wine, 2 red wine, 1 sparkling/  
champagne & 3 beers

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## White wines

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 wines

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

James Squires 150 Lashes Pale Ale	8.5
James Squires Mid-River Pale Ale	8.5
Furphy Refreshing Ale	8.5
Little Creatures Pale Ale	9.5
Pact Co Mt Tennant Pale Ale	9.5
Capital Brewing Co Coast Ale	8.5
Kirin First press Lager	8.5
Peroni Leggera	8.5
Peroni Nastro Azzuro	9.5
James Squires Orchard Crush Apple Cider	8.5

## **Dark Forrest Sparkling Kombucha**

**(Notice is required if ordering for more than 50)**

Original	6.5
Pink lemonade	6.5

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## 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
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 \$12.