

DOMA
WEDDINGS

Packages

CUISINE & REFRESHMENTS





The Hotel Realm & Brasseley Hotel are located at the footsteps of Parliament House and part of the mix-use Realm Precinct.

The Realm Precinct is home to the luxury award winning 5-star Hotel Realm, 4.5-star Burbury Hotel and the historic 4-star Brasseley Hotel, located in Canberra's beautifully planned parliamentary zone and walking distance to Canberra's most prestigious cathedrals.

At Hotel Realm, enter into the beautifully designed High Courtyard North for an indoor ceremony of up to 100 guests. Or create the perfect atmosphere in our National Ballroom, catering from 60 to 460 guests, from cocktail receptions to seated dinners. Our Executive Chef will create a wedding menu to accentuate your style and delight your guests.

If you prefer the outdoors then look no further than the perfectly manicured Brasseley Gardens with 1920's charm. Hold a whimsical ceremony for up to 80 guests.

CONTACT
WEDDING & EVENT SALES EXECUTIVE
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PACKAGES

The Standard Plated Package

\$180 PER PERSON

MINIMUM 60 GUESTS

PACKAGE INCLUDES

- Venue hire
- Five hour Silver Beverage Package
- Canapés for half an hour, chef's selection
- Three course dinner with alternate service
- Freshly brewed tea & coffee
- Wedding cake cut by Chef, served on platters and placed on each table

THE PACKAGE ALSO INCLUDES

- White Tiffany Chairs
- Skirted & raised bridal table
- Lectern & microphone
- Dance floor
- Skirted cake table & cake knife
- Skirted gift table
- Chiffon bridal backdrop for a maximum 12 people
- Senior waiter dedicated to the bridal table
- Pre-dinner drinks & canapés for the bridal party served in Bridal Suite
- Realm Bridal Suite for the couple on the wedding night with complimentary champagne and rose petal turndown
- Optional- upgrade your wedding bridal suite to the Lower Penthouse for \$600 or the Upper Penthouse for \$400
- Breakfast in Ostani Bar or a room service breakfast for the couple the next morning
- Complimentary parking at Hotel Realm (weekends, public holidays & after 4:30pm on weekdays)
- Complimentary menu tasting for the wedding couple, one month prior to the wedding date
- Family & Friends accommodation discount

The Premium Plated Package

\$200 PER PERSON

MINIMUM 60 GUESTS

PACKAGE INCLUDES

- Venue hire
- Five hour Gold Beverage Package
- Canapés for half an hour, choice of four
- Antipasto platter per table
- Three course dinner with alternate service
- Freshly brewed tea & coffee
- Wedding cake cut by Chef, served on platters & placed on each table

THE PACKAGE ALSO INCLUDES

- White Tiffany Chairs
- Skirted & raised bridal table
- Lectern & microphone
- Dance floor
- Skirted cake table & cake knife
- Skirted gift table
- Chiffon bridal backdrop for a maximum 12 people
- Senior waiter dedicated to the bridal table
- Pre-dinner drinks & canapés for the bridal party served in the Realm Bridal Suite
- Realm Lower Penthouse for the couple on the wedding night
- Breakfast in Ostani Bar or a room service breakfast for the couple the next morning
- Complimentary parking at Hotel Realm (weekends, public holidays & after 4:30pm on weekdays)
- Complimentary menu tasting for the wedding couple, one month prior to the wedding date
- Family & Friends accommodation discount

The Cocktail Reception Package

\$180 PER PERSON

MINIMUM 60 GUESTS

PACKAGE INCLUSIONS:

- Venue Hire
- 4 Hour Silver Beverage Package
- Cocktail for guests on arrival (selected from menu)
- Eight canapés, two substantial canapés
- Two live cooking stations, one sweet, one savory
- Wedding Cake cut by Chef, tray served on platters
- Freshly brewed Tea and Coffee

THE PACKAGE ALSO INCLUDES

- Lectern and Microphone
- Skirted gift table and cake table
- Pre-dinner drinks for the bridal party served in the bridal suite.
- Complimentary parking at Hotel Realm (weekends, public holidays & after 4:30pm on weekdays)
- Realm Bridal Suite for the bridal couple on the night of the wedding
- Breakfast in Ostani Bar or room service breakfast the following day.
- Family & friends accommodation discount

The Intimate Wedding Package

\$150 PER PERSON

20 - 59 GUESTS

PACKAGE INCLUDES

- Room Hire of our High Courtyards 6pm - 10pm
- 3 Hour Silver Beverage Package
- Canapés for half an hour, chefs' selection
- Two course dinner with alternate service
- Freshly brewed tea & coffee
- Wedding cake cut by Chef, plated, and served with coulis & cream.

THE PACKAGE ALSO INCLUDES

- White Tiffany Chairs
- Lectern and Microphone, Bluetooth speaker
- Skirted cake table & cake knife
- Skirted gift table
- Pre-dinner drinks & canapés for the bridal party served in Bridal Suite
- Realm Bridal Suite for the couple on the wedding night with complimentary champagne and rose petal turndown.
- Breakfast in Ostani Bar or room service breakfast the following day.
- Complimentary public parking at Hotel Realm (Weekends, public holidays and after 4:30pm weekdays)
- Family & friends accommodation discount

THE BRASSEY

Garden Ceremony

\$2,000 (WITH RECEPTION BOOKED AT HOTEL REALM)
\$2,500 (CEREMONY ONLY)

PACKAGE INCLUDES

- Venue hire of Brassey Gardens for two hours (1pm-3pm or 3pm-5pm)
- White chiffon draping over arbour
- White floating lanterns
- White fold down garden chairs
- Bluetooth speaker
- Signing table
- Wet weather back up in High Courtyard North set with arbour, white tiffany chairs and aisle styling

ADD ON

- Post-ceremony garden drinks – from \$20 per guest
- 30 minute cold canapé service – \$19 per guest

Additional Information

PLANNING INCLUSIONS

- Dedicated Wedding Coordinator in the lead up to your Wedding
- Unlimited phone and email communication
- Access to our curated list of suppliers, creatives and industry leaders
- Final details planning document
- Curated floor plan of your reception
- Electronic event order to confirm all details for your wedding day, with the ability to share with your suppliers

TEENAGER MEALS (13-17 YEARS)

DEDUCT \$30 PER TEENAGER FROM ADULT PACKAGE PRICE

- Non-alcoholic beverage package

CHILDREN'S MEALS (12 YEARS AND UNDER) \$35

- Children's main meal and dessert, soft drinks and juices

CREW MEALS: \$40 PER PERSON

- Main course serviced with non-alcoholic beverages
- Suitable for any person providing a service at your Wedding that is not a guest (photographer, videographer, DJ, band)

WEDDING DAY INCLUSIONS

- White or black table linen
- White linen napkins
- Crockery, cutlery and glassware
- Cake table and cake knife
- Digital signage for welcome signs and table plans
- On site Operations Manager for event duration to oversee all aspects of the Wedding evening
- Hotel Realm bar and wait staff
- Set up of small personal items such as place cards or wedding favours
- Complimentary parking at Hotel Realm (weekends, public holidays & after 4:30pm on weekdays)



Additional Event add on's

CATERING FOR BRIDAL PARTY \$29 PER PERSON

MIN OF 5 GUESTS

Delivered to bridal suite on day of Wedding

- Selection of three sandwiches, baguettes or wraps,
- Seasonal sliced fruit
- One sweet item

RECOVERY BRUNCH: \$50 PER PERSON

MIN OF 20 GUESTS

- Private venue hire of High Courtyard North
- Hot buffet breakfast
- T2 tea, coffee and juices



MENUS

MENU

Plated Dinner Package

Two choices per course, served alternatively.

Additional choice +\$9.00 per course, per person.

Specific cultural menus can be designed on request.

Canapés

COLD

Smoked salmon, toasted brioche, wasabi cream cheese, salmon pearls

Vegetarian rice paper rolls, Nam jin [v](#)

Sydney rock oyster, finger lime dressing [GFDF](#)

Chermoula lamb loin, pumpkin hummus, crostini [GFDF](#)

Hoisin duck, coriander & shallots crepe, plum sauce [DF](#)

Hand cut maki sushi rolls, soy dipping sauce [VGFDF](#)

Salmon crudo, pickled ginger, shallots, black sesame crisp [GFDF](#)

Beef tartare crouton, black garlic aioli, baby gerkins

Ahi tuna, ginger vinaigrette, avocado puree, wakame dust [GFDF](#)

Eggplant caviar, slow roasted cherry tomatoes, goats curd [VGF](#)

Crushed broad beans & mint, crostini, pecorino dolce [VGF](#)

Poached prawns, avocado, cucumber, coriander, green chilli, tamarind sauce [VGF](#)

Spanner crab, yuzu crème fraîche, apple, cucumber [GF](#)

Compressed watermelon, nori, sesame, labneh & lime [VGF](#)

HOT

Chilli caramel pork belly, cucumber, garlic & chilli sauce [GFDF](#)

Sugar cane Thai chicken, satay sauce, crushed peanuts, shallots [GFDF](#)

Balinese beef satay, coconut chimichurri, fried chilli [GFDF](#)

Crispy Japanese prawn gyoza, ponzu [GFDF](#)

Mini beef bourguignon pies, minted pea puree [DF](#)

Mushrooms & parmesan arancini, aioli [v](#)

Sweet corn & Manchego croquette, smoked paprika aioli [v](#)

Salt & pepper squid, sriracha aioli, Aleppo pepper [GFDF](#)

Barramundi fish cake, roasted cashew, creole aioli [GFDF](#)

Char sui pork bun, plum & chilli puree

Seared beef, wakame, garlic ponzu [GF](#)

Gochujang chicken skewers, reedy creek honey, sesame, shallots [GF](#)

Braised Lamb brik, date puree, Pomegranate [GF](#)

Entrée

PRE-SET

Warm dinner rolls, pepe saya butter

WARM

Kumura & provolone ravioli, roasted sweet potatoes, sorrel & mint pesto, rocket [v](#)

Miso glazed pork belly, ginger, pumpkin puree, Asian slaw, sweet & sour sauce [GFDF](#)

Confit salmon, cucumber, Thai herbs salad, ginger, oyster sauce, salmon pearl [GFDF](#)

Spiced lamb shoulder confit, pearl barley & sultanas, eggplant caviar, chermoula [GFDF](#)

Seared scallops wrapped in pancetta & cauliflower puree [GF](#)

Salt baked beetroot, eschalots & buffalo ricotta tart, wild rocket, aged Jerez vinegar [VGF](#)

COLD

Wagyu beef carpaccio, pickled vegetables, quail egg, gremolata [GFDF](#)

Poached prawns, crushed avocado, cucumber, ruby grapefruit, crème fraîche & yuzu [GF](#)

Prosciutto di Parma, goats curd, compressed watermelon, Bull horn Espelette jam [GF](#)

Seared sesame tuna, spicy fried tofu, enoki, white radish, cucumber, coriander & shallots, Nam jin [GFDF](#)

Roasted veal carpaccio, tonnato, olive crumbs, rocket & parmesan [GF](#)

Juniper & lime cured salmon, pickled cucumber, apple, yuzu emulsion [GFDF](#)

Confit duck, foie gras terrine pickled grapes, prune puree, croutons vino cotto [DF](#)

Burrata, romesco, roasted bull horn pepper, basil, croutons [v](#)

Roasted butternut pumpkin, cashew & tofu cream, toasted seeds [VGFDF](#)

Mains

MAINS

Grass fed beef eye fillet, pomme hasselback, mushroom puree, baby carrot, herb butter & jus [GF](#)

Roasted pork loin, soft herb polenta, hispi cabbage, bacon & sage jus [GF](#)

Honey soy glazed duck breast, butternut puree & roasted, shallots, star anise & ginger jus [GFDF](#)

Harissa & dukkha roasted lamb rump, eggplant parmigiana, peas puree, grilled broccolini, mint jus, salsa Verde [GF](#)

Lemon & coriander roasted free range chicken breast, corn & leek crushed potatoes, Swiss chard, jus [GF](#)

Duck leg confit, pancetta potatoes, caramelized apple, heritage carrots, sour cherry jus [GFDF](#)

Miso roasted blue eye cod, shrimp, dill & crushed pink eye potatoes, kale, prawn bisque [GF](#)

Herb crusted Tasmanian salmon, braised fennel, baby bok choy, bonito beurre blanc [GF](#)

Herb marinated free range chicken breast, harissa eggplant, soft parmesan polenta, corn salsa, coriander oil [GF](#)

Grilled grass fed beef eye fillet, celeriac puree, potato & carrot terrine, madeira jus [GFDF](#)

Courgette & basil risotto, broad beans, stracciatella, pine nuts, basil [v](#)

Spinach & ricotta gnocchi, pecorino, mint beurre noisette [v](#)

Whole roasted portobello mushrooms, caponata, baby herbs, basil oil [VEGAN](#)

SIDES: \$6 PER GUEST, PER ITEM

Served in the middle of each table

Roasted cauliflower, smoked paprika & curcuma, tahini yoghurt [VGF](#)

Cumin roasted carrots, green olive tapenade [VGF](#)

Rocket, tomato, red onion, parmesan [VGF](#)

Roasted kipfler potatoes, thyme, shaved parmesan [VGF](#)

Desserts

DESSERTS

Orange brûlé tart, seasonal berries, vanilla bean cream [VGF](#)

Gianduja chocolate gateau, hazelnut praline, rum ice cream [v](#)

Dark chocolate fondant, roasted seasonal berries, chocolate soil, chocolate sorbet, anglaise [v](#)

Berry cheesecake, meringue shard, raspberry ice cream, crumbled [v](#)

Tiramisu, mascarpone cream, coffee ice cream, caramelized almond [v](#)

Rose petal pavlova, lemon curd, strawberries, passion fruit & lime syrup [v](#)

Caramelized lemon & meringue tarte, lemon sorbet, citrus crackling [v](#)

Gin & tonic cheesecake [v](#)

MENU

Other Selections

Substantial canapés

Butter chicken, aged basmati rice, peas, poppadum
Korean fried chicken, peanuts, chilli and coriander ^{DF}
Beef eye fillet brioche slider, caramelized onions, bacon, pickles
Beer battered flathead, tartare sauce, lemon ^{GF DF}
Braised beef bourguignon, Paris mash, truffled mushrooms
Confit pork bao buns, slaw and smoked chilli mayonnaise
Roasted turmeric cauliflower, pistachio tarator, green shallots, toasted sesame ^{V GF DF}

Live cooking station

Prepared and served in front of guests
Only available in conjunction with a canapé service

Hot roasted sirloin, brioche rolls, onion jam, chimichurri, jalapeños, mustards ^{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
Imported and local Cheese board; 12mth Manchego, Triple cream brie, ash chevre, Barber's cheddar, quince paste, fig & walnut rolada, lavosh, crackers.
Liquid nitrogen ice cream bar, berries, chocolate pearls
Flaming crème brûlée bar, vanilla and Cointreau
Eton mess bar; tailor your own, meringue, vanilla mascarpone cream, seasonal fruits, coulis

MENU

Buffet Package

Selection includes 3 hot dishes, 2 sides, 2 salads and 3 desserts
Specific cultural menus can be designed on request

HOT SELECTION

Moroccan chicken tajine, couscous & sultanas ^{DF}
Beef Korma, coconut & cardamom rice ^{GF DF}
Lemon thyme chicken, olives, tomatoes ^{GF DF}
Harissa slow cook lamb shoulder, chickpeas, bull horn pepper, tomatoes ^{GF DF}
Goat cheese gnocchi, braised tomatoes, basil pesto ^{V GF}
Prawn nasi goreng ^{GF DF}
Whole roasted turmeric cauliflower, green beans, cashew tarator, Aleppo pepper ^{V GF DF}
Spinach and ricotta ravioli ^V
Southern fried chicken, Gochujang sauce ^{GF DF}

DESSERT

Homemade mini pavlova, lemon curd, passionfruit, berries ^{V GF}
Assorted macarons ^{V GF}
Warm petite chocolate fondant, caramelized banana ^V
Opera cake, caramelised almonds ^V
Boutique lamington ^V
Coffee cream and almond cake, caramel diplomate cream ^V
Lemon curd, gin & tonic cheesecake ^V

SIDES

Roasted cauliflower, smoked paprika & curcuma, tahini yoghurt ^{V GF}
Cumin roasted carrots, green olive tapenade ^{V GF}
Rocket, tomato, red onion, parmesan ^{V GF}
Roasted Kipfler potatoes, thyme, shaved parmesan ^{V GF}

SALADS

Kale, apple, celery, walnut salad, raisins, sour cream & chives dressing ^{V GF}
Prosciutto salad, cucumber, tomatoes, olives, wild rocket, fetta, mint & flat parsley ^{GF}
Kipfler potato salad, sauté bacon, ancient grain mustard, creme fraiche, chives ^{V GF}
Roasted curried pumpkin, smoked mozzarella, rocket, pepita seeds ^{V GF}
Fattoush salad, kale, crispy tortilla, sumac pomegranate ^{V GF}
Miso roasted sweet potatoes, vermicelli noodles, edamame, coriander, shallots, coconut & lime dressing ^{V GF DF}
Pearl couscous salad, goat cheese, raisin, mint, parley, red onions, capsicum, lemon dressing ^V
Wholemeal pasta, broccoli, feta, rocket, pomegranate, pepitas, pesto ^V

Beverage Packages

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 and event specialist.

SILVER PACKAGE

Young Poet's Shiraz
Block 50 Pinot Grigio
Beach Hut Brut Cuvée
Capital Brewing Co Coast Ale
Stone & Wood Green Coast Crisp
XPA Selection of soft drinks and juices

GOLD PACKAGE

Ara Single Estate Sauvignon Blanc
Killibinbin Sneaky Shiraz
Veuve Tailhan Blanc de Blanc Kosciuszko
Pale Ale
Stone & Wood Green Coast Crisp
Selection of soft drinks and juices

CANBERRA PACKAGE

Lark Hill Canberra Riesling
Eden Long Road Syrah
Mt Majura Silurian Cuvée
Capital Brewing Co Coast Ale
Stone & Wood Green Coast Crisp
Selection of Soft Drinks and Juices

CHAIRMAN PACKAGE

Oakridge LVS Hazeldene Chardonnay
Dickinson Estate Cabernet Sauvignon
Piper-Heidsieck Champagne
Peroni Nastro Azzuro
Asahi Soukai
Selection of soft drinks and juices

ADD-ON

James Squire Alcoholic Ginger Beer + \$7pp per hour
Luna Rosa + \$6pp per hour

CLASSIC SPIRITS

42 Below Vodka
Bombay Sapphire Gin
Ballantine's Finest Blended Scotch Whiskey
Jim Beam Bourbon
Bacardi Carta Blanca
Bacardi Carta Oro

PREMIUM SPIRITS

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

DELUXE SPIRITS

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

COCKTAIL MENU

MONKEY OLD FASHIONED

Our old fashioned recipe is a mix of our rich, vibrant and smooth blend whisky with bold, bespoke bitters and golden sugar.

THE MANHATTAN

This bright and balanced single malt soothes the sharp bitters and envelops the sweet vermouth, creating a bold yet delicate Manhattan cocktail.

HENDRICKS MARTINI

A curiously crafted Gin Martini cocktail made even more unusual with notes of cucumber and rose.

RHUBARB COSMOPOLITAN

A reimagined Cosmopolitan drink which mixes crisp Reyka Icelandic vodka, natural rhubarb, tangy blood orange and zingy fresh lime.



NOTES

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Contact our wedding specialist today.

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