



Weddings at Realm

DESIGN YOUR SPECIAL DAY

Realm Precinct is home to the luxury award winning 5-star Hotel Realm, 4.5-star Burbury Hotel and the historic 4-star Brassey 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. Alternatively, 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 Brassey Gardens with 1920's charm. Hold a whimsical Ceremony for up to 120 guests.

CONTACT
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Realm Timeless

COMBINING CLASSIC ELEMENTS WITH PERSONAL TOUCHES
FOR A BLISSFUL CELEBRATION

FROM \$200 PER PERSON
MINIMUM 60 GUESTS

PACKAGE INCLUDES

- Venue Hire
- 5 hour Silver Beverage Package
- Canapés for half an hour, Chef’s Selection
- Three Course with alternate service
- Freshly brewed tea & coffee
- Your Wedding cake cut, served on platters and placed on each table
- White Tiffany Chairs
- Skirted & raised Wedding Table
- Lectern & microphone
- Dancefloor
- Skirted cake table & cake knife
- Skirted gift table
- Senior Banquets Attendant dedicated to the Wedding Table
- Refreshment drinks & canapés for the Wedding Party served in the Wedding Suite
- Realm Wedding Suite for the couple on the wedding night with complimentary champagne and rose petal turndown
- Complimentary menu tasting for the Wedding Couple
- 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 within the DOMA Precinct

OPTIONAL

- Upgrade your Wedding Reception look with a Chiffon Wedding Table backdrop (maximum 12 people)
- Upgrade your Realm Wedding Suite to the Lower Penthouse for \$600 or the Upper Penthouse for \$400 (subject to availability)

Realm Luxury

FOR COUPLES SEEKING A REFINED AND ELEGANT
WEDDING EXPERIENCE

FROM \$220 PER PERSON
MINIMUM 60 GUESTS

PACKAGE INCLUDES

- Venue hire
- 5 hour Gold Beverage Package
- Canapés for half an hour, choice of four canapé items
- Choice of one Antipasto Platter per table or additional four canapés items
- Three Course with alternate service
- Freshly brewed tea & coffee
- Your Wedding cake cut, served on platters and placed on each table
- White Tiffany Chairs
- Skirted & raised Wedding Table
- Lectern & microphone
- Dancefloor
- Skirted cake table & cake knife
- Skirted gift table
- Senior Banquets Attendant dedicated to the Wedding Table
- Refreshment drinks & canapés for the Wedding Party served in the Realm Lower Penthouse
- Realm Lower Penthouse for the Wedding Couple on the Wedding Night
- Complimentary menu tasting for the Wedding Couple
- Breakfast in Ostani Bar or room service breakfast the following day
- Complimentary parking at Hotel Realm (weekends, public holidays & after 4:30pm on weekdays)
- Family & Friends Accommodation discount within the DOMA Precinct

OPTIONAL

- Upgrade your Wedding Reception look with a Chiffon Wedding Table backdrop (maximum 12 people)

Realm Cocktail

A CHIC AND SOPHISTICATED OPTION FOR YOUR CELEBRATION

FROM \$185 PER PERSON
MINIMUM 60 GUESTS

PACKAGE INCLUDES

- Venue Hire
- 4 Hour Silver Beverage Package
- Welcome Cocktail (selected from bespoke menu)
- Eight canapés, two substantial canapés
- Live Cooking Stations – select one sweet and one savoury
- Your Wedding cake cut, served on platters to tables
- Freshly brewed tea & coffee
- Lectern and microphone
- Skirted cake table and cake knife
- Skirted gift table
- Refreshment drinks & canapés for the Wedding Party served in the Wedding Suite
- Complimentary parking at Hotel Realm (weekends, public holidays & after 4:30pm on weekdays)
- Realm Wedding 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 within the DOMA Precinct

Realm Intimate

A PACKAGE THAT FOCUSES ON THE QUIET AND MEANINGFUL MOMENTS

FROM \$165 PER PERSON
20 – 59 GUESTS

PACKAGE INCLUDES

- Venue Hire of our High Courtyards 6pm – 10pm
- 3 Hour Silver Beverage Package
- Canapés for half an hour, Chef’s Selection
- Two Course with alternate service
- Freshly brewed tea & coffee
- Your Wedding cake sliced, plated, and served with coulis & cream
- White Tiffany Chairs
- Lectern and microphone, Bluetooth speaker
- Skirted cake table & cake knife
- Skirted gift table
- Refreshment drinks & canapés for the Wedding Party served in the Wedding Suite
- Realm Wedding 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 within the DOMA Precinct

THE BRASSEY

Garden Ceremony

COMMENCE YOUR MARRIED LIFE IN THE BRASSEY GARDENS,
AN INTIMATE POCKET OF JOY IN THE HEART OF CANBERRA.

FROM \$2,200 (WITH RECEPTION BOOKED AT HOTEL REALM)
FROM \$2,750 (CEREMONY ONLY)

- PACKAGE INCLUDES**
- Venue Hire of Brassey Gardens (ceremony timing slots depending on availability)
 - Chiffon draping
 - White fold down garden chairs
 - Bluetooth speaker
 - Signing table with DOMA pens
 - Wet weather contingency in the High Courtyards
 - Complimentary public parking at Hotel Realm (weekends, public holidays and after 4:30pm weekdays)
 - Family & Friends Accommodation discount within the DOMA Precinct

- UPGRADES**
- Post-ceremony garden drinks – from \$24 per guest
 - 30 minute cold canapé service – \$22 per guest



Your Wedding Experience

- PLANNING INCLUSIONS**
- Dedicated Wedding Executive in the lead up to your Wedding
 - Unlimited phone and email communication
 - Access to our curated list of suppliers, creatives and industry leaders
 - Wedding Planning Spreadsheet
 - Curated floorplan of your Wedding Reception
 - Electronic Event Order to confirm all details for your Wedding day, with the ability to share with your suppliers

- 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 seating charts
 - Onsite Operations Manager for event duration to oversee all aspects of the Wedding
 - Hotel Realm bar and wait staff

- CHILDREN’S MEALS: \$40 PER CHILD**
- 12 years old and under
 - Children’s main meal, dessert, soft drinks and juices

- TEENAGER MEALS: DEDUCT \$30 FROM ADULT PACKAGE PRICE**
- 13 years to 17 years old
 - Non-alcoholic beverage package

- CREW MEALS: \$50 PER PERSON**
- Suitable for any person providing a service at your Wedding who may not be a guest
 - Main meal, non-alcoholic beverages

Explore Additions to Your Special Day

GETTING READY NIBBLES
FROM \$35 PER PERSON
MINIMUM 5 GUESTS

Delivered to your Wedding Suite on the Wedding Day
– Chef’s Selection of sandwiches, seasonal sliced fruit, sweet item

RECOVERY BRUNCH
FROM \$60 PER PERSON
MINIMUM 20 GUESTS

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

We are more than happy to explore bespoke packages with you and your partner based on your requirements, vision and budget.

Please contact our Weddings Executive for further information.

MENUS



MENU

Plated Menu Options

Two choices per course, served alternatively.
Additional choice +\$10.00 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 ^{GF DF} Chermoula lamb loin, pumpkin hummus, crostini ^{GF DF} Hoisin duck, coriander & shallots crepe, plum sauce ^{DF} Hand cut maki sushi rolls, soy dipping sauce ^{V GF DF} Salmon crudo, pickled ginger, shallots, black sesame ^{crisp GF DF}
- Beef tartare crouton, black garlic aioli, baby gerkins
- Ahi tuna, ginger vinaigrette, avocado puree, wakame dust ^{GF DF}
- Eggplant caviar, slow roasted cherry tomatoes, goats curd ^{V GF}
- Crushed broad beans & mint, crostini, pecorino dolce ^{V GF}
- Poached prawns, avocado, cucumber, coriander, green chilli, tamarind sauce ^{V GF}
- Spanner crab, yuzu crème fraîche, apple, cucumber ^{GF}
- Compressed watermelon, nori, sesame, labneh & lime ^{V GF}

HOT

- Chilli caramel pork belly, cucumber, garlic & chilli sauce ^{GF DF}
- Sugar cane Thai chicken, satay sauce, crushed peanuts, shallots ^{GF DF}
- Balinese beef satay, coconut chimichurri, fried chilli ^{GF DF}
- Crispy Japanese prawn gyoza, ponzu ^{GF DF}
- 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 ^{GF DF}
- Barramundi fish cake, roasted cashew, creole aioli ^{GF DF}
- 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 ^{GF DF}
- Confit salmon, cucumber, Thai herbs salad, ginger, oyster sauce, salmon pearl ^{GF DF}
- Spiced lamb shoulder confit, pearl barley & sultanas, eggplant caviar, chermoula ^{GF DF}
- Seared scallops wrapped in pancetta & cauliflower puree ^{GF}
- Salt baked beetroot, eschalots & buffalo ricotta tart, wild rocket, aged Jerez vinegar ^{V GF}

COLD

- Wagyu beef carpaccio, pickled vegetables, quail egg, gremolata ^{GF DF}
- 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 ^{GF DF}
- Roasted veal carpaccio, tonnato, olive crumbs, rocket & parmesan ^{GF}
- Juniper & lime cured salmon, pickled cucumber, apple, yuzu emulsion ^{GF DF}
- 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 ^{V GF DF}

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 ^{GF DF}
- 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}
- 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 ^{GF DF}
- 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}

EXTRA \$5 PER PERSON

- Duck leg confit, pancetta potatoes, caramelised apple, heritage carrots, sour cherry jus ^{GF DF}
- Miso roasted blue eye cod, shrimp, dill & crushed pink eye potatoes, kale, prawn bisque ^{GF}

SIDES: \$7 PER GUEST, PER ITEM

- Served in the middle of each table
- 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}

Desserts

DESSERTS

- Orange brulé tart, seasonal berries, vanilla bean cream ^{V GF}
- 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 Options

Substantial Canapés

Please check pricing with our Weddings Executive.

- 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.

Please check pricing with our Weddings Executive.

- 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.

Please check pricing with our Weddings Executive.

- 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

- 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

- 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

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 Weddings Executive.

SILVER PACKAGE

Young Poet’s Shiraz
Block 50 Pinot Grigio
Beach Hut Brut Cuvée
Capital Brewing Co Coast Ale
Capital Brewing Co Summit Sessions 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
Capital Brewing Co Summit Sessions XPA
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
Capital Brewing Co Summit Sessions XPA
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 Weddings Executive today
to begin planning your special day.

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