



GIO Stadium Functions and Events

Christmas Parties 2017



Why choose GIO Stadium for your next meeting, event or function? There are countless reasons, starting with the unique experience of being in one of Canberra's iconic venues. GIO Stadium is so much more than sport.



Welcome

Combining spacious, modern facilities, engaging first class service and of course, amazing views, the venue spaces are flexible, accommodating both social and business events from small gatherings to large groups for up to 700 people in cocktail style. With the field of play as an historic backdrop, the perfect scene is set for any scale event.

Our experienced and dedicated events team is available to suggest innovative catering ideas and to organise your every detail. Whether it is a small function or a big awards night these stylish, modern function spaces are a great spot for your next event.

At GIO Stadium, we are dedicated to providing our clients and guests with the very best service and experience available. All of our menus are flexible and can be tailored to suit any need or budget. Consultation is the key to ensuring our clients expectations are exceeded every time.

Gema Group caterers have experience in almost every aspect of food service imaginable. With a portfolio of events and venues developed over 24 years, the Gema Group understands the importance of providing quality at an affordable price – time and time again.

Christmas packages available

Buffet Selection

From \$99 per person (minimum number of 50)

Premium Buffet Menu

Room hire

Three hour standard beverage package including wines, beers, soft drinks and juice

Self-serve tea and coffee station with shortbread

Christmas candy canes

Christmas centrepieces

Freshly baked artesian breads

White linen tables cloths and napkins

Function attendants to assist throughout

Devoted event and catering planner

HOT ITEMS

Pistachio and mustard crusted beef tenderloin

Orange and five spiced glazed ham

Roast turkey with ricotta and parsley stuffing

SIDES

Warm green bean salad with toasted hazelnuts and lemon dressing

Baked Dutch cream potatoes with cream and horseradish

Crisp salad greens with shaved parmesan and aged balsamic

Warm artisan bread and rolls with cultured butter

DESSERTS

Individual pavlova with passionfruit curd, Chantilly cream and mixed berries

Small Christmas puddings with brandy custard and Chantilly cream

A mixed selection of petite fours



Plated items

From \$110 per person (minimum number of 50)

Three course alternate served sit down menu

Room hire

Three hour standard beverage package including wines, beers, soft drinks and juice

Self-serve tea and coffee station with shortbread

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ENTREES

Your choice of two to be served alternatively:

Beef carpaccio with horseradish cream, remoulade and pickled cherries

Pan fried calamari with radicchio, parsley, lemon and chilli crumb

King prawn and quinoa salad with pistachios and mint

Slow cooked belly of Bangalow pork served with carrot and ginger puree finished with salsa verde

Gin and tonic cured ocean trout, citrus segments, watercress and preserved lemon oil

Tartlet of roasted tomato, caramelized onion and Persian feta

Poached king prawns on a potato, dill and olive oil salad

Slow roasted heirloom tomato, buffalo mozzarella, balsamic reduction and crisp basil

MAINS

Your choice of two to be served alternatively:

Pan fried cone bay Barramundi with confit kipfler potatoes, grilled asparagus and olive, caper and fine herb salsa

Chargrilled fillet of beef, gratin potato with spinach and watercress puree, parsnip crisps and Shiraz jus

Spiced glazed ham, baked dutch cream potatoes, seasonal greens and ver jus

Slow cooked Flinders Island lamb shoulder with Paris mash and topped with cherry tomato, green bean and Persian feta salsa

Red wine confit of chicken Maryland with kumara puree, sugar snaps and ver jus

Roasted turkey with ricotta and parsley stuffing, warm bean and toasted hazelnut salad, new potatoes and spiced jus

Crisp skinned fillet of Tasmanian salmon, wilted bokchoy, sweet potato puree and a rustic tomato salsa

DESSERTS

Your choice of two to be served alternatively:

Raspberry and dark chocolate brulee with vanilla bean ice cream and berry coulis

Lemon tart scorched and served with chantilly cream and citrus gel

Baked passionfruit and mascarpone tart with a caramel glaze, candied lime

Trio of chocolate tower with vanilla cream, raspberry gel

Christmas pudding with brandy custard and Chantilly cream

Individual pavlova with passionfruit curd, Chantilly cream and mixed berries



Cocktail package

From \$89 per person (minimum number of 50)

Three hours of six different types of canapés

Room hire

Three hour standard beverage package including wines, beers, soft drinks and juice

Self-serve tea and coffee station with shortbread

Christmas candy canes

Christmas centrepieces

Function attendants to assist throughout

Devoted event and catering planner

COLD CANAPES

Tartlet of chardonnay roasted field mushrooms, balsamic onions, Persian feta and micro herbs

Sashimi yellow fin tuna with avocado, tomato and citrus served in a crisp tart shell

Poached chicken finger sandwiches made with free range chicken, lemon aioli and parsley

Peking duck with five spice pancake, snow pea and hoi sin

Bocconcini and tomato brochette with fresh basil and aged balsamic reduction

Tomato, caper and olive bruschetta served on wood fired ciabatta toast, with Yarra valley goat's cheese

Coconut poached chicken salad, bean shoots, papaya and fresh Asian herbs

HOT CANAPES

Beef short-rib slider with Asian slaw, wasabi mayo on a brioche bun

Petite Black Angus pies with house made ketchup

Smoked potato and chorizo croquette with preserved lemon mayo

Gremolata crusted chicken sticks with lemon aioli

Baby fillet mignon with prosciutto and béarnaise dipping sauce

Wagyu slider with aged cheddar, pickles, confit onions and house bbq sauce

Rodriguez brother's chorizo with charred capsicum and onion served in a baby brioche bun with Dijon

Seared Tasmanian scallop with truffled pea and crispy pancetta

Kataffi wrapped king prawns with Nam Jim sauce

Wild mushroom arancini with gremolata aioli and fried basil

Cauliflower and chestnut shooter with crème fraiche and truffle oil

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GIO Stadium

Battye Street BRUCE ACT 2617

02 6256 6700

info@giostadiumcanberra.com.au

Giostadiumcanberra.com.au

