

GEMA GROUP

HERE FOR YOU AND YOUR GUESTS

GIO STADIUM



GEMA GROUP

Thank you for taking the time to look through our menu offers

GEMA Group is a catering and events company, but really, we're much more than that.

Our dedicated event team is trained, nurtured and developed to deliver events time and time again to the outstanding GEMA Group core standards. GEMA Group is a uniquely Australian, family owned business created in 1984 with an enviable reputation in providing innovative, contemporary hospitality in all areas of events and catering.

Never stale, always innovative – we see every service, every event as an opportunity to create memories with food, décor and ambiance.

We believe that great food, created with precision and served with passion is the stuff of life.

We deliver more than quality food and beverages, we deliver an experience.



GEMA GROUP

CONFERENCE PACKAGES

BASIC PACKAGE

\$49PP

8:30AM 5:00PM

ARRIVAL

Freshly Brewed Coffee
Herbal Teas and Infusions

MORNING TEA

One Chef's Choice Snack
Freshly Brewed Coffee
Herbal Teas and Infusions

LUNCH

Mixed Filling Sandwiches
Fresh Fruit Platter
Mixed Soft Drinks
Juice

AFTERNOON TEA

One Chef's Choice Snack
Freshly Brewed Coffee
Herbal Teas and Infusions

FOR THE TABLE

Mints
Chilled Water

CORPORATE PACKAGE

\$59PP

8:30AM 5:00PM

ARRIVAL

Freshly Brewed Coffee
Herbal Teas and Infusions

MORNING TEA

Two Chef's Choice Snacks
Freshly Brewed Coffee
Herbal Teas and Infusions

LUNCH

Mixed Filling Sandwiches
Fresh Filled Paninis
Selection of Wraps
Fresh Fruit Platter
Mixed Soft Drinks
Juice

AFTERNOON TEA

Two Chef's Choice Snacks
Freshly Brewed Coffee
Herbal Teas and Infusions

FOR THE TABLE

Mints
Chilled Water

EXECUTIVE PACKAGE

\$79PP

8:30AM 5:00PM

ARRIVAL

Freshly Brewed Coffee
Herbal Teas and Infusions
Farmers Market Fruit Basket

MORNING TEA

Two of Your Choice Snacks
Freshly Brewed Coffee
Herbal Teas and Infusions

LUNCH

Artisan Antipasti Platter
Lemon and Thyme Marinated
Chicken Pieces
Warm Rosemary Potatoes
Fresh Mixed Leaf Salad
Penne Sundried Tomato and Basil
Pesto Salad
Crusty Breads
Cheese Platter with Dried Fruits
Cake Selection
Mixed Soft Drinks
Juice

AFTERNOON TEA

Two of Your Choice Snacks
Freshly Brewed Coffee
Herbal Teas and Infusions

FOR THE TABLE

Mints
Chilled Water

For a Half Day Package with either morning
tea or afternoon tea removed it is
\$5 less per person
(From 8:30am -1pm or 12:30pm – 5:30pm)

GEMA GROUP

MEETING SNACKS & LUNCHES

SWEET

	Per Person*		Per Person*
Fresh Fruit Platter	\$3	Raspberry & Pear Loaf	\$5
Caramel Slice	\$3.6	Warm Banana Bread	\$5
Mini Muffins	\$3.6	Cake Selection	\$5.5
Assorted Danishes	\$3.6	Scones w Preserves & Cream	\$6
Frosted Carrot Cake	\$4.8	Ricotta Filled Cannoli w a Fruity Twist	\$6.5
Rich Chocolate Brownies	\$4.8	Flame Finished Portuguese Tarts	\$6.5

SAVOURY

Spinach & Feta Triangles	\$6
Ham & Cheese Croissants	\$6.5
Mixed Warm Quiches	\$6.5
Cheese Platter w Dried Fruits	\$9.5
Cocktail Pies	\$6.5

EXTRAS

Tea & Coffee (30min)	\$4.9
Continuous Tea & Coffee (5-8hrs)	\$9.5
Soft Drinks	\$5
Juice	\$3
Mints & Chilled Water	\$3

LUNCH

Mixed Sandwiches	\$15	GOURMET LUNCH	\$45
LIGHT LUNCH	\$29	Artisan Antipasti Platter	
Mixed Filling Sandwiches		Lemon and Thyme Marinated Chicken Pieces	
Fresh Filled Paninis		Warm Rosemary Potatoes	
Selection of Wraps		Fresh Mixed Leaf Salad	
Fresh Fruit Platter		Penne Sundried Tomato and Basil Pesto Salad	
Mixed Soft Drinks		Crusty Breads	
Juice		Cheese Platter with Dried Fruits	
		Cake Selection	
		Mixed Soft Drinks	
		Juice	

*Items on the Meeting, Snacks & Lunch Menu do not include a service attendant. Service charges are \$39 per hour for a week day, \$43 per hour for a Saturday, \$50 per hour for a Sunday and \$69 for a public holiday. Staff charges need to be a minimum of two hours.

COCKTAIL EVENTS

1

HOUR

4 CHOICES

\$28PP

(1.5 serve per item)

HOT CANAPES

Steamed Pork Belly Bun, Sticky
Sauce, Fresh Chilli, Herbs

Beef Short Rib Slider, Asian Slaw,
Wasabi Mayo

Kataifi Wrapped King Prawns, Nam
Jim Sauce

Buttermilk Fried Chicken Goujons,
Blue Cheese Dipping Sauce

Satay Beef Skewers, Crunchy
Peanut Sauce

Maple Glazed Pumpkin and Blue
Cheese Pizza

Mushroom and Aged Parmesan
Arancini, Truffle Cream

Mini Steak Sandwich, Rocket,
Caramelised Onions, Dijon Mustard

Whiting & Parsley Croquettes,
Fresh Herb Mayo

Chicken Tandoori Slider, Raita Style
Coleslaw

Jerk Chicken Skewers, Lime
Dressing

COLD CANAPES

Salmon and Beetroot Gravlax, Dill
Cream Cheese, Rye Sour Dough

Croutons
Mini Smoked Salmon Bagels,
Cream Cheese, Spanish Onions,
Capers

Peking Duck, Five Spice Pancake,
Snow Pea, Hoisin

Barbequed Chicken, Fresh Mango,
Lime Salsa

Wagyu Beef Carpaccio

European Profiteroles, Crème
Patisserie

Assorted Sushi, Wasabi, Soy Sauce

Hoisin Pork Belly, Asian Green
Salad, Snow Peas, Bean Shoots,
Sesame Dressing

Tomato, caper & Olive Bruschetta,
Ciabatta Toast, Yarra Valley Goats
Cheese

Tartlet of Mediterranean
Vegetables Pan Fried in Olive Oil,
Thyme, Garlic Confit

2

HOUR

5 CHOICES

\$38PP

(1.5 serve per item)

SUBSTANTIALS \$9.9 EA

Spicy Coconut & Lime Chicken

Sautéed Calamari & Chorizo, White Beans, Rocket, Gremolata Crumbs, Aioli
Chicken Saltimbocca, Aioli, Crispy Potatoes, Green Beans

Vietnamese Prawns, Noodles, Aromatic Leaves, Nuoc Cham Dressing

Beer Battered Flathead, Thick Chips, Lemon, Rocket, Tartare Sauce

3

HOUR

6 CHOICES

\$48PP

(1.5 serve per item)

GEMA GROUP

COCKTAIL EVENTS

CHURROS STAND 8PP

Homemade churros with a variety of dipping sauces

CARVERY STATION 10PP

Slow cooked roast of the day carved and served in a selection of rolls with an assortment of condiments

CHAMPAGNE BAR 12PP

An adult treat. Start with sparkling wine and then add a variety of juices and other tantalising treats

MINI BURGER STAND 12PP

Create your own mini slider with a variety of fillings, fresh ingredients and sauces in a mini bun

TACO STAND 12PP

Soft tortillas with a variety of authentic Mexican fillings. Finish with guacamole, sour cream and homemade salsa

OYSTER BAR 12PP

Freshly shucked oysters with a variety of variations served with a smile

ICE CREAM BAR 12PP

All we can say is yum! Start with ice-cream and add scrumptious toppings to make your own creation

BAO BAR 12PP

Soft bao bun with either pork belly or miso eggplant, finished with pickled ginger, crisp greens and hoisin

GEMA GROUP

BEVERAGE
PACKAGES

HOUSE

1hr \$25PP

2hr \$30PP

3hr \$35PP

4hr \$39PP

5hr \$43PP

House Wines
House Beers
Light Beer
Soft Drinks
Sparkling Mineral Water
Juice

DELUXE

1hr \$30PP

2hr \$38PP

3hr \$46PP

4hr \$50PP

5hr \$55PP

Hartogs Plate Semillon Sauv Blanc
Hartogs Plate Cab Merlot
Fleur De Lys Sparkling
Carlton Draught
Great Northern
Cascade Light
Soft Drinks
Sparkling Mineral Water
Juice

PREMIUM

1hr \$46PP

2hr \$54PP

3hr \$62PP

4hr \$68PP

5hr \$72PP

Hardy's Notting Hill Sauv Blanc
Hardy's Notting Hill Chardonnay
Hardy's Notting Hill Cab Merlot
Hardy's Notting Hill Shiraz
Chandon Brut Sparkling
Peroni
Corona
Carlton Draught
Great Northern
Cascade Light
Soft Drinks
Sparkling Mineral Water
Juice

LUNCH & DINNER

2 COURSE \$64PP

Alternate service of
Entrée & Main or Main
& Dessert

3 COURSE \$74PP

Alternate service of
Entrée, Main & Dessert

GEMA GROUP

ENTRÉE

Canberra Inspired Antipasto Plate, Sliced Meats, Olives, Frittata, Grilled Vegetables, Grissini
Smoked Salmon, Desert Lime & Orange Vinaigrette, Wild Thyme, Crispy Field Salt Bush and Baby Herb Salad
Goats Curd, Roasted Butternut Pumpkin and Macadamia Tart, Grilled Pear and Rocket Salad
Garlic Prawns, Napolitano Sauce, Sourdough Bread
Rare Roast Beef, Beetroot, Pumpkin, Mint Pesto
Slow Cooked Pork Belly, Carrot and Ginger Puree, Salsa Verde
Slow Roasted Heirloom Tomato, Buffalo Mozzarella, Balsamic Reduction, Crisp Basil

MAINS

Corn Fed Chicken, Sweet potato, Spinach, Basil Butter
Fish Markets Catch of the Day, Lemon Potatoes, Wilted Rocket, Olive and Tomato Salsa
Roasted Lamp Rump, Ratatouille of Vegetables, Kumara Crisps
Infused Chicken, Lemon, Thyme, Garlic, Crispy Potato
Chili and Kaffir lime Salmon, Cucumber, Carrot, Coriander
Pistachio and Cranberry Roast Turkey, Garlic and Crispy Sage Pumpkin and Parsnip, Jus
Moroccan Honey Chicken, Coriander, Sweet Scented Yogurt, Roasted Potatoes, Fresh Mint, Fetta
Grilled Beef Fillet, Mustard Gratin Potato, Mushroom and Thyme Ragout
Crispy Skinned Double Cooked Duck leg, Glace Orange and Almond Couscous, Honey Sherry Glaze

DESSERTS

Jean Charles French Chef Patisserie's Apple Tart Tatin, Salted Caramel, Triple Vanilla Cream
Tiramisu, Coffee Gel, Lime
Drunken Strawberry Eton Mess, Elder Flower Cream, Berries, Crushed Meringue
Citrus Tart, Lime Syrup, Crunchy Almond Tuile
Ricotta Filled Cannoli with a Fruity Twist, Chocolate Drizzle, Pistachios
Dark Chocolate Tart, Summer Berries, Fresh Mint

INCLUSIONS

Artisan bakers bread baskets for each table
Fresh salad served with mains for each table
After meal tea and coffee
Menu for each table

BUFFET PACKAGE

INCLUSIONS

\$60PP

Artisan Antipasti Platter
Two Hot Main Buffet Dishes
Three Side Buffet Dishes
Crusty Breads
Tea and Coffee

HOT MAIN DISHES

Gremolata crusted salmon fillets with preserved lemon, shaved fennel and new potatoes
Riverine beef cooked medium rare with roasted seasonal vegetables and red wine jus
Slow roasted shoulder of lamb served with creamed sweet potato and white wine jus
Red wine confit chicken maryland with winter root vegetables and a red wine reduction finished with soft herbs
Lemon and thyme marinated chicken pieces served with rosemary roasted potatoes and seasonal root vegetables
Pumpkin and zucchini bake with Persian feta, rocket and roasted capsicum coulis

SIDE DISHES

Salad greens with tomato, cucumber and snow pea tendrils with a red wine vinaigrette
Rocket, pear and parmesan salad with balsamic glaze
Quinoa and roast cauliflower with olive oil and preserved lemon
Roasted pumpkin, baby beets, spinach and Persian feta with honey balsamic
Penne sundried tomato and basil pesto salad
Mediterranean chickpea salad

ADDITIONS

Additional Main Dish	\$18PP
Additional Side Dish	\$4PP
Cheese Platter with Dried Fruits	\$9.5PP
Petit Four Bite	\$9.5PP
Ice Cream Bar	\$12PP
Seafood Platters	\$POA

GEMA GROUP

BREAKFAST EVENTS

STANDING BREAKFAST

\$35PP

Egg and bacon tartlets
Honey yoghurt pots, mixed
toppings including granola muesli
and fresh fruit
Mini croissants with various fillings
including smoked ham and gruyere
and roasted tomato
Baby Turkish melts, roasted field
mushrooms, spinach, fetta
Fresh baked danishes
Chilled juice bar
Freshly brewed coffee
Herbal and tea infusions

BUFFET BREAKFAST

\$37PP

Free range eggs, scrambled, double
cream, chives
Thick cut streaky bacon
Oven roasted roma tomatoes,
herbal seasoning
Cumberland baby pork sausage
Chardonnay roasted field
mushrooms
Crisp potato hash browns
Toasted wood-fired bread
Baker's basket of danishes and
muffins
Chilled juice bar
Freshly brewed coffee
Herbal and tea infusions

PLATED BREAKFAST

\$39PP

INDIVIDUALLY PLATED
Free range eggs, scrambled, double
cream, chives
Thick cut streaky bacon
Oven roasted roma tomatoes,
herbal seasoning
Cumberland baby pork sausage
Toasted wood-fired bread

FOR THE TABLE

Chilled juice
Home baked pastries
Fresh fruit platters

COUNTER

Freshly brewed coffee
Herbal and tea infusions

TERMS & CONDITIONS

Prices and GST

The catering prices will be based on the above prices in the Event Menus. Prices are subject to change at the discretion of GEMA Group. Clients will be informed of price changes prior to the event date.

Prices in the Event Menu are given in Australian Dollars and are inclusive of Goods and Services Tax as defined in A New Tax System (Goods and Services) Tax Act 1999. If any additional or increased taxes or levies are introduced, GEMA Group reserves the right to require payment of the relevant additional amount.

GEMA Group reserves the right to charge for additional extras ordered by the facilitator (whom has been advised by the organiser) on the day of the event.

Minimum Numbers

All conference packages have a minimum number of 10 people. All other menus have a minimum number of 20 people. If minimum numbers are not reached an additional staffing charges will apply for the duration on the event. \$39 per hour for a week day, \$43 per hour for a Saturday, \$50 per hour for a Sunday and \$69 for a public holiday. Staff charges need to be a minimum of two hours.

Staff Charges

All prices include standard staffing levels to deliver your event. If additional staff are requested a charge of \$39 per hour for a week day, \$43 per hour for a Saturday, \$50 per hour for a Sunday and \$69 for a public holiday. Staff charges need to be a minimum of two hours.

All bookings on Public Holidays or Sundays will attract a \$5.00 per person surcharge on the total amount.

If your event runs over the allocated time, additional staff charges will apply of \$70 per hour or part thereof.

Function Cancellation and Change of Date

We would be disappointed if something cancelled. However, we realise that circumstances occasionally make it necessary. If anything is cancelled or change of date less than 7 days before your event day you must pay the total full balance of the estimated catering charge.

Final Details

Confirmation of Final Numbers must be provided no later than 7 days prior to your event day. If Final Numbers are not received 7 days prior no catering can be guaranteed for your event. In the event of minimal orders (One or two orders) being received within the 7 days leading into your event day GEMA Group will do its best to provide food, beverage and service to the set agreement but cannot guarantee the exact items or choice if it had being ordered the 7 days prior to your event day.

If the number decrease after the Final Numbers are provided this will be treated as a cancellation.

Charges will be based on the final head count or guaranteed numbers whichever is greater

All final details, menus, beverages, room set ups, dietary requirements and starting and finishing times must be confirmed in writing at least 7 days prior to the function.

Food and Beverage

No food or beverage may be brought on to the premises for consumption before during or after the event without prior approval. Speciality cakes may be exempt (i.e. wedding cake). A wavier must be supplied with item delivery.

GEMA Group practices principles of responsible service of alcohol. Intoxicated persons will not be served alcohol and may be removed from the premises. Persons under the age of 18 years will not be supplied alcohol.