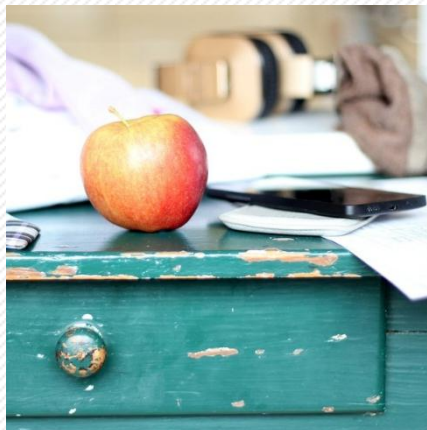
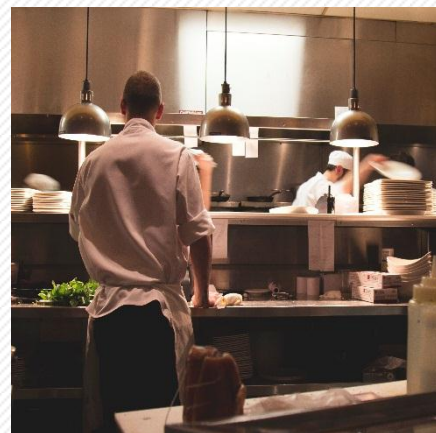




GEMA GROUP





Hello

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

GEMA Group is considered one of Australia's most dynamic catering companies, continually striving for excellence in every aspect of events. Our team is motivated to never stop being creative, professional and passionate with the flexibility that makes a difference.

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.

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

If you should need anything further please do not hesitate to contact us.

Happy event planning.

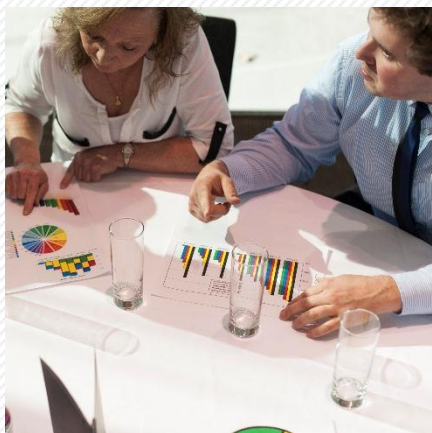
The GEMA Group Events Team

GEMA GROUP - *Large enough to cater, small enough to care*



Contents

- ☒ Conference Catering Packages
- ☒ Meeting Snacks and Refreshments
- ☒ Perfect Party Bites
- ☒ Shaken, Stirred and Poured Menu
- ☒ Sit Down Dinner and Luncheons
- ☒ Breakfast Collection
- ☒ Venues
- ☒ Terms and Conditions



Conference Catering Packages

Simple Catering Package

\$50PP

Continuous tea and coffee

Morning Tea

One Chef's choice snack item

Lunch

Mixed filling sandwiches

Fresh fruit platter

Mixed soft drinks and juice

Afternoon Tea

One Chef's choice snack item

Professional Catering Package

\$59PP

Continuous tea and coffee

Morning Tea

Two Chef's choice snack items

Lunch

Mixed filling sandwiches

Fresh filled paninis

Selection of wraps

Fresh fruit platter

Mixed soft drinks and juice

Afternoon Tea

Two Chef's choice snack items

Elite Catering Package

\$79PP

Continuous tea and coffee
Whole fruit bowl

Morning Tea

Two of your choice snack items

Lunch

Artisan antipasti platter

One hot main buffet dish

Three side buffet dishes

Crusty breads

Cheese platter with dried fruits

Cake selection

Mixed soft drinks and juice

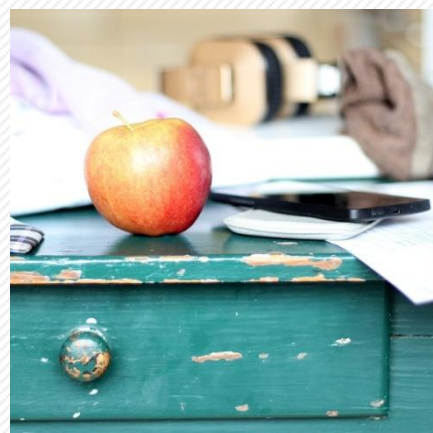
Afternoon Tea

Two of your choice snack items

For a Half Day Package with either
morning tea or afternoon tea
removed it is \$5 less per person

(From 8am -1pm or 12pm – 5pm)

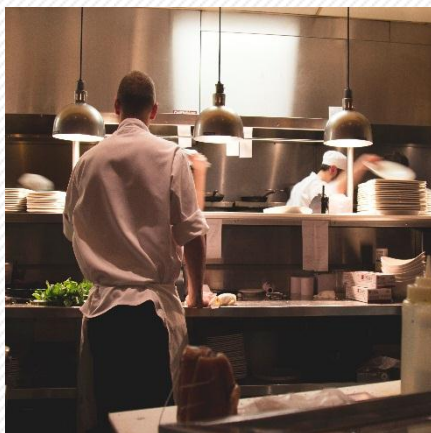
(Numbers less than 10 people
may incur a staff fee)



Meeting Snacks and Refreshments

| | |
|--|----------|
| Refreshment Break Package | \$16.50 |
| (Includes 2 chefs selection snack items and tea and coffee) | |
| Continuous tea and coffee | \$6.50pp |
| Fresh orange and apple juice | \$3.50pp |
| Fresh seasonal fruit platter | \$4.00pp |
| Mini muffins with a mixture of flavours | \$4.50pp |
| (Example Flavours – Chocolate mocha, caramel and banana, white chocolate and raspberry) | |
| Danish pastries | \$4.50pp |
| (Example Flavours – Pain au chocolat, almond lattice, cinnamon swirl, apple straddle, cherry Danish) | |
| Fresh baked chocolate brownies | \$4.50PP |
| Coffee and walnut squares | \$4.80pp |
| Carrot cake with frosting | \$4.80pp |
| Warm banana bread | \$5.00pp |
| Raspberry and pear loaf | \$5.00pp |
| Fresh baked buttermilk scones with vanilla cream and jam | \$6.00pp |
| Boutique cupcake selection | \$5.50pp |
| Petit four bites | \$5.50pp |
| Individual baby quiches | \$6.50pp |
| Savoury cocktail pie selection | \$6.50pp |

(Numbers less than 10 people
May incur a staff fee)



Perfect Party Bites

Packages

1 Hour
4 choices
\$27pp

2 Hour
5 choices
\$37pp

3 Hour
6 choices
\$47pp

The items listed are our personal favourites but if you are after something special or unique let us know and we will create a menu for your event

(Numbers less than 10 people
May incur a staff fee)

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 goats cheese

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

Goats cheese and confit heirloom tomato on toast, with salsa verde

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

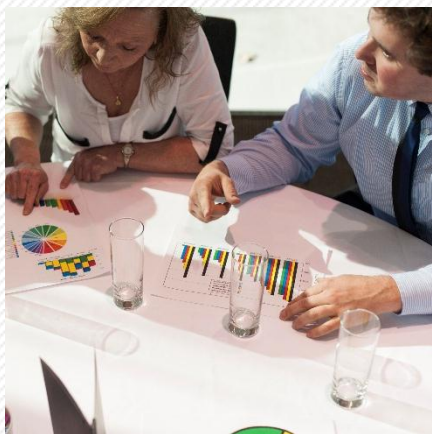
Wagyu slider with aged cheddar, pickles, confit onions and house bbq sauce

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



Perfect Party Bites

\$15pp per station

Want to ensure there is charisma at your event? Why not make a talking point in the room with one of Gema Groups live catering stations. This is the perfect conversation starter and allows our chef to pass some of his culinary knowledge to your guests. Don't miss out on the live action!

Choose one of our interactive stations:

Local Produce Stand

A selection of currently available local produce showcasing the Canberra region (Surcharge may apply)

Carvery Station

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

Churros and Donut Stand

Homemade churros and donuts with a variety of fillings and dipping sauces to choose from

Taco Stand

Crispy taco shells with a variety of authentic Mexican fillings. Finish it off with creamy guacamole, sour cream and our homemade salsa

Ice Cream Bar

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

Champagne Bar

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

Antipasti Grazing

Traditional cold cuts, olives, feta, marinated vegetables, house made dips and crisp breads

Oyster Bar

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

Cheese Grazing

Wheels and blocks of varietal cheese served with old-style condiments

Petit Fours

Bite size morsels of flavour. You can't just stop at one... or two

Sushi Shop

Hand rolled and crafted sushi with soy and wasabi

(Numbers less than 10 people may incur a staff fee)



Perfect Party Bites

Substantial Canapes

For a more wholesome option try some of our substantial canapes designed to be eaten with one hand and a fork

\$12.00 per item

Substantial Canape Menu

Slow cooked shoulder of Flinders Island lamb with Paris mash and cherry tomato, mint and feta salsa

Singapore noodles with king prawns, Asian greens and sesame

Warm salad of corn fed chicken breast, chorizo, rosemary roasted chats and a honey balsamic glaze

Bamboo cone filled with a warm cauliflower & chickpea tagine, served on sumac spiced cous cous

Antipasto of sliced cold cuts, marinated vegetables, olives, dips, crisp bread and artisan bread

Beer battered flathead tails with thick cut chips, lemon and rocket

Green Thai curry with broccolini, Asian greens served on steamed jasmine rice

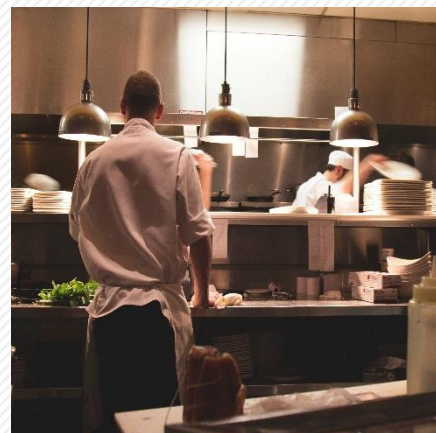
Mild chilli salted squid with Asian salad and zesty aioli

Spiced Moroccan vegetable tagine with fragrant cous cous, pistachios and raisins

Tenderloin of beef, cooked medium-rare with garlic potatoes and veal jus

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

(Numbers less than 10 people
May incur a staff fee)



Shaken, Stirred and Poured Menu

Packages

1 Hour
House \$22pp
Standard \$25pp
Premium \$29pp

2 Hour
House \$28pp
Standard \$35pp
Premium \$41pp

3 Hour
House \$35pp
Standard \$45pp
Premium \$53pp

4 Hour
House \$42pp
Standard \$55pp
Premium \$65pp

5 Hour
House \$49pp
Standard \$65pp
Premium \$72pp

House

House Wines
Carlton Draught
Cascade Light
Soft Drink and Juice

Standard

Hartogs Plate Semillon Sauv Blanc
(WA)
Hartogs Plate Cab Merlot (WA)
Fluer De Lys Sparkling
Carlton Draught
Cascade Light
Soft Drink and Juice

Premium

Matua Sauvignon Blanc
(Hawkes Bay - NZ)
T'Gallant Cape Schanck Pinot Gris
(Mornington Peninsula – VIC)
Rousemount Little Berry Shiraz
(McLaren Vale – SA)
Fickle Mistress Pinot Noir
(Central Otago – NZ)
Chandon Brut Sparkling
Peroni
Great Northern
Carlton Draught
Cascade Light
Soft Drink and Juice

Alternate Beverage Options

Guest to purchase their own drinks at the bar

You can allocate a specific dollar amount against a bar tab

Consumption based pricing where the total amount of drinks consumed are charged to the account

Haven't seen your favourite beverage let us know and we can get that in for you

(Numbers less than 10 people
May incur a staff fee)



Shaken, Stirred and Poured Menu

Cocktail Options

\$15pp

Bellini

Invented at the famous Harry's Bar in Venice, the Bellini is the ultimate summer aperitif with sparkling flavours of peach

Rossini

The gorgeous red bellini is a perfect touch of strawberry sparkling indulgence

Sour Appletini

The perfect blend of apple and sour create this stunning vibrant cocktail

Sangria White and Red

This fruity drink is perfect for any occasion with a burst of flavour and memories of summer times

Cosmopolitan

The traditional cosmo the perfect ladies drink

Pimm's Cup

Pimm's cup is the quintessential British summertime drink filled with fruit

Spiked Ice Tea

Whether you like it sweetened or strong, it's hard to deny the allure of a perfectly chilled glass of iced tea. Especially with an adult twist

Gin & Mint

Refreshing gin, cucumber and mint mixed on ice

Smokey Orange and Rosemary
Smokey bourbon mixed with fresh orange juice and finished with charred rosemary

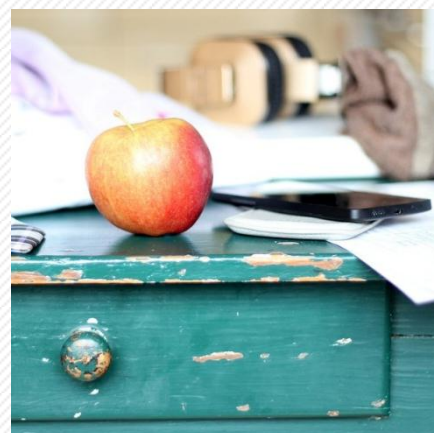
Spirits Options

We can have a selection of spirits available for purchase at your event including but not limited to:

Vodka
Bourbon
Rum
Scotch
Gin

Champagne Bar

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



Sit Down Dinner and Luncheons

2 Course \$62pp 3 Course \$72pp

Entrees

Sous-vide lamb fillet with Persian feta, confit cherry tomatoes, fine herbs, olives and herb vinaigrette

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

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

Thyme roasted field mushrooms with caramelized onion, goats cheese and soft herb crumble

Mains

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

Slow roasted lamb rump on creamed potato, roasted baby beets and labneh

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

Butternut pumpkin, spinach and feta filo bake with tomato sugo and manchego

Mains

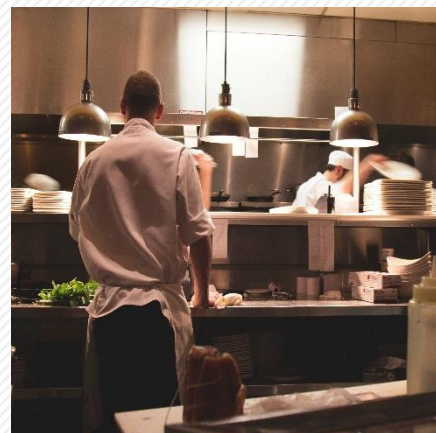
Oven roasted chicken supreme with olive and potato puree, seasonal greens and capsicum piperade

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

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

(Numbers less than 20 people
May incur a staff fee)



Sit Down Dinner and Luncheons

Desserts

Triple chocolate, chocolate tart shell filled with chocolate custard and bitter chocolate mousse finished with vanilla bean ice cream

Vanilla bean pannacotta served with berry coulis and Iranian fairy floss

Citrus tart filled with a yuzu frangipane topped with a citrus compote and mousseline

Tiramisu Charlotte with layers of mascarpone and coffee soaked sponge with a hint of chocolate

Lemon meringue tart with a sweet pastry crust filled with lemon curd and finished with flamed soft meringue

Apple and rhubarb crumble finished with mixed berries and chantilly cream

Inclusions

All our sit down dinner or luncheons come with the following:

Artisan bakers bread baskets for each table

Fresh salad served with mains for each table

After meal tea and coffee

Menus for each table

Additional

Add something extra to make it that bit more special:

Artisan antipasti platter
\$69 per table

Cheese platter with dried fruits
\$69 per table

Petit four bites platter
\$55 per table

Savoury cocktail pie selection
\$65 per table

Additional side dish
\$15 per table

Ice cream bar
\$15pp

(Numbers less than 20 people
May incur a staff fee)



Sit Down Dinner and Luncheons

Buffet Package

\$59pp

Artisan antipasti platter

Two hot main buffet dishes

Three side buffet dishes

Crusty breads

Tea and coffee

The items listed are our personal favourites but if you are after something special or unique let us know and we will create a menu for your event

(Numbers less than 10 people
May incur a staff fee)

Hot Main Buffet 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 sweat 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 Buffet 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

Additional

Additional main dish \$18pp

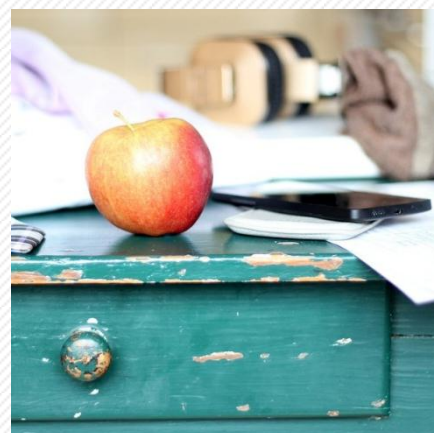
Additional side dish \$4pp

Cheese platter with dried fruits \$7pp

Petit four bites platter \$5pp

Ice cream bar \$15pp

Seafood platters \$POA



Breakfast Collection

Networking Breakfast

\$35pp

Egg and bacon tartlets

Honey yoghurt pots with mixed toppings including granola muesli and fresh fruit

Mini croissants with various fillings including smoked ham and gruyere and roasted tomato

Baby Turkish melts with roasted field mushrooms, spinach and fetta.

Fresh baked danishes

Chilled juice bar

Freshly brewed coffee

Herbal and tea infusions

(Numbers less than 20 people
May incur a staff fee)

Buffet Breakfast

\$37pp

Free range eggs, scrambled with double cream and chives

Thick cut streaky bacon

Oven roasted roma tomatoes with 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 with double cream and chives

Thick cut streaky bacon

Oven roasted roma tomatoes with herbal seasoning

Cumberland baby pork sausage

Toasted wood-fired bread

FOR THE TABLE

Chilled juice

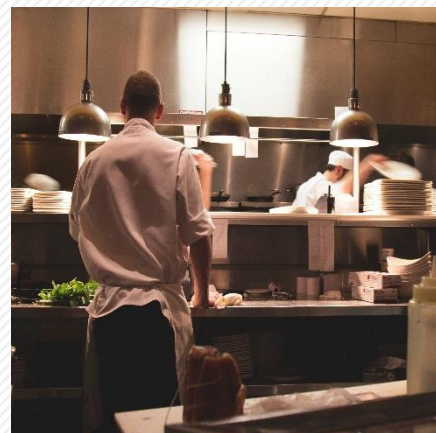
Home baked pastries

Fresh fruit platters

COUNTER

Freshly brewed coffee

Herbal and tea infusions



Venues

Manuka Oval

Venue Highlights

Centrally located and easy to find
Large open event spaces with high ceilings overlooking the field
Ample parking onsite
Vibrant catering menus
Spectacular views across the field of play and Manuka surroundings
Personalised service second to none

P: 02 6228 0300

E: info@manukaoval.com.au

GIO Stadium

Venue Highlights

Numerous event spaces with outlooks across the field of play
Ample parking onsite
Vibrant catering menus
Able to fit everything from small meetings to large conferences
Personalised caterer onsite
Facility tours available

P: 02 6256 6700

E: info@giostadium.com.au

Floriade

Venue Highlights

Marquee event spaces set amongst the garden beds
Vibrant catering menus
Unique pop up venue only available for an exclusive period
Personalised caterer onsite
Minimal theming for events
Sure to impress any guest

P: 0498 008 083

E: canberraevents@gema.com.au

Catering At Your Event

We can also cater for events away from our venues so please ask any questions on how we can deliver catering and an amazing experience to your guests

P: 0498 008 083

E: canberraevents@gema.com.au

Terms and 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.

Staff Charges

All prices include standard staffing levels to deliver your event. If additional staff are requested a charge of \$35 per hour for 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 cancelation.

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 (ie 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.