

# GEMA GROUP

HERE FOR YOU AND YOUR GUESTS

MANUKA OVAL



# GEMA GROUP

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

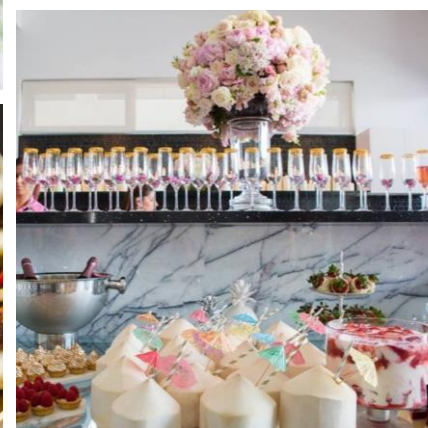
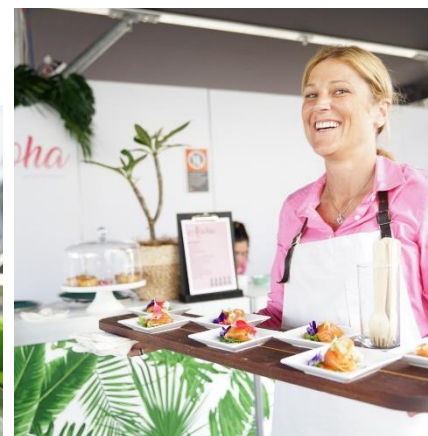
GEMA Group is a catering and events company, but really, we're much more than that.

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 \$37 per hour for a week day, \$41 per hour for a Saturday, \$48 per hour for a Sunday and \$65 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

- 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

2

HOUR  
5 CHOICES  
\$38PP  
(1.5 serve per item)

- 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

- 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

3

HOUR  
6 CHOICES  
\$48PP  
(1.5 serve per item)

- Jerk Chicken Skewers, Lime Dressing

**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

# 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

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

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## 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. \$37 per hour for a week day, \$41 per hour for a Saturday, \$48 per hour for a Sunday and \$65 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 \$37 per hour for a week day, \$41 per hour for a Saturday, \$48 per hour for a Sunday and \$65 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.