



MANUKA OVAL & GIO STADIUM

CANBERRA

Catering Menus 2022 - 2023

GEMA GROUP

MANUKA OVAL & GIO STADIUM, CANBERRA

Catering Menus 2022 - 2023

No question too big or too small, please do not hesitate to ask.

For all catering enquires please contact our dedicated Corporate Sales & Event Manager

Lucy McLennan
0420 941 572
canberraevents@gema.com.au

ORDER CONFIRMATIONS

Final catering numbers due **10 days prior to event.**

Decreases to catered numbers not available after this date.

No changes to food and beverage selections after this date.

MENU PACKAGES

PACKAGE 1	8:30am – 5:00pm	\$79.50 per person
	Half Day	\$59.50 per person
PACKAGE 2	8:30am – 5:00pm	\$95.50 per person
	Half Day	\$74.50 per person
NETWORKING DRINKS		\$25.00 per person

CANAPE PACKAGES

1 HOUR	\$32.50 per person
Choice of 4 items from the hot or cold canapes, one serve per item	
2 HOUR	\$39.50 per person
Choice of 5 items from the hot or cold canape, one serve per item	
3 HOUR	\$48.50 per person
Choice of 6 items from the hot or cold canape, one serve per item	
Additional hot or cold canape	+ \$ 8.50
Additional substantial canape	+ \$12.50

CONFERENCE

Package 1

MORNING TEA

- Two chef's choice items

LUNCH

- Platter of assorted sandwiches, wraps & paninis
- Fresh fruit platter
selection of fresh sliced seasonal fruits

AFTERNOON TEA

- Two chef's choice items
- Nespresso coffee
- Herbal teas & infusions
- Iced water
- Mints on tables
- Mixed soft drinks & individual juices
served at lunch break

Package 2

MORNING TEA

- Choice of 2 morning tea items

HOT LUNCH

- Chef's hot lunch selection
- Seasonal roast vegetables
- Bread roll & butter
- Fresh fruit platter
selection of fresh sliced seasonal fruits

AFTERNOON TEA

- Choice of 2 afternoon tea items
- Nespresso coffee
- Herbal teas & infusions
- Iced water
- Mints on tables
- Mixed soft drinks & individual juices
served at lunch break

Networking Drinks

1 Hour Stadium Beverage Package

ON ARRIVAL

- Sparkling wine
- Red wine
- White wine
- Beer
- Soft drinks
- Mineral water
- Cheese platter
selection of cheeses, quince paste, fresh
& dried fruits, crisp breads

- *Must be in addition to conference packages.
- *Options to add additional platters or canapes,
please speak to the Event Sales Manager
- *Monday – Friday only

MORNING + AFTERNOON TEA

Morning and Afternoon Tea Choice of 2 items, \$22.50 per person

SWEET

- Caramel slice
- Mini Muffins
- Assorted danishes
- Frosted carrot cake
- Chocolate brownies
- Raspberry & pear loaf
- Banana bread
- Cake of the day
- Scones
with preserves and whipped cream

SAVOURY

- Spinach & feta triangles
- Mini ham & cheese croissants
- Assorted quiches
- Cocktail pies
with tomato sauce

LUNCH + PACKS

Lunch

HOT LUNCH

\$52.00 per person

- Chef's hot lunch selection
- Seasonal roast vegetables
- Bread roll & butter
- Fresh fruit platter
selection of fresh sliced seasonal fruits

LIGHT LUNCH

\$38.00 per person

- Platter of sandwiches, wraps & paninis
- Fresh fruit platter
selection of fresh sliced seasonal fruits
- Soft drinks
- Juice

Lunch Packs

PICNIC PACK

\$28.00 per person

- Sandwich/wrap
- Whole fruit
- Cheese & crackers
- 'The Fix' pressed juice

FOOTY FAVOURITES PACK

\$28.00 per person

- Meat pie/sausage roll
- Chocolate bar
- Crisps
- Flavoured milk

Extras

- Tea + Nespresso coffee \$ 5.00
served on arrival for 30 minutes
- Tea + Nespresso coffee \$10.00
served all day
- Soft drinks \$ 4.00
- 'The Fix' pressed juice \$ 7.50
- Bottled water \$ 4.00
- Sparkling water \$ 5.00
- Note pads & pens \$ 5.50

BARISTA + COFFEE CART

- 1 hour on arrival \$75.00
- All day \$175.00
+ 8oz coffee, each \$ 5.80

Inclusions: local bean and milk; Canberra milk
- full and skim milk, soy, oat, lactose free, hot
chocolate, chai

STATIONS + PLATTERS

Food Stations

\$28.00 per person

SLIDERS

- 3 sliders each
Slider buns with wagyu patty, cheese, tomato, lettuce, tomato sauce, BBQ sauce, Dijon mustard

TACOS

- 3 tacos each
Tortillas, chili con carne, lettuce, tomato, cheese, sour cream, guacamole, coriander, lime wedges

POKE BOWL

- 1 bowl each
Rice, hot smoked salmon, avocado, sesame seeds, seaweed flakes, cucumber, pineapple, fried shallots, edamame, mesculin, carrot

SOUVLAKI

- 1 Souvlaki each
Lamb gyros, chicken gyros, hummus, garlic yoghurt, lettuce, tomato, cheese, onion, pita bread.

Platters

per platter, 20 pax

ANTIPASTI

- \$185.00 per platter
selection of cured meats, marinated vegetables, pickles, olives and crisp breads

CHEESE

- \$195.00 per platter
selection of cheeses, quince paste, fresh and dried fruits, crisp breads

FRUIT

- \$165.00 per platter
selection of fresh sliced seasonal fruits

CRUDITES + DIPS

- \$175.00 per platter
selection of fresh sliced vegetables and dips

GOURMET SALAD

- \$175.00 per platter
chefs selection

Add Ons

- Soup of the day with bread roll and butter \$ 8.50
- Mixed nuts \$ 4.50
- Baked muesli slice Go natural \$ 6.00
- Lollies Natural Confectionary Co \$ 7.00

if you would like a chef to serve your food station live, additional costs will apply.

BREAKFAST

Add Mimosas to any breakfast \$ 7.50 per person

Breakfast Bites

price per person, canape size

COLD

- Fruit salad cups \$ 6.50
- Smashed avocado \$ 6.50
on rye with goats cheese
- Rye crouton, avocado, smoked salmon,
lime, baby coriander \$ 6.50

HOT

- Bacon & egg roll \$ 6.50
- Haloumi & egg roll \$ 9.00
with spinach and tomato relish
- Ham & cheese croissants \$ 6.50
- Cheese & tomato croissants \$ 6.50
- Bacon & egg tarts \$ 6.50
- Breakfast bruschetta \$ 6.50
with crouton, bacon, chorizo, tomato,
hollandaise

Breakfast

CONTINENTAL

- \$35.00 per person
- Sliced fruit
- Croissants
with butter and jam
- Danishes
- Mini breakfast cup
- Cold cut meats & cheese
- Brewed coffee
- Selection of teas
- Iced water
- Juice

HOT

- \$45.00 per person
- Scrambled free range eggs
- Streaky bacon
- Oven roasted roma tomatoes
with herb seasoning
- Cumberland baby pork sausages
- Seasoned roasted field mushrooms
- Hash browns
- Bread roll
- Brewed coffee
- Selection of teas
- Iced water
- Juice

*Plated breakfast additional \$ 7.50 per person.

CANAPES

Hot

- Chicken skewer
Lebanese garlic sauce. (gf)
- American wagyu cheeseburger sliders.
- Korean fried cauliflower
soy, chilli, garlic, shallots, sesame (vegan, gf)
- Spicy crab cakes
corn foam
- Chorizo dogs
chipotle jam, cheese sauce
- Chimichangas
garlic and chive yogurt
- Spanish meatballs
smoked tomato sauce, cheese (gf)
- Mushroom arancini
white truffle mayo (v)
- Kale & onion pakora
cucumber yogurt (v)
- Beef koobideh kebabs
spicy capsicum sauce (gf)

Cold

- Caprese skewers
with olive oil and balsamic reduction (v, gf)
- Sourdough crouton, ricotta
roasted capsicum, bacon jam, mountain
pepperberry
- Mini hot smoked salmon slider
avocado, chipotle aioli, charcoal bun
- Peking duck crepes
hoisin sauce
- Reuben sliders
corned beef, swiss cheese, sauerkraut,
Russian dressing
- Rice paper rolls
nam jim (v, gf)
- Mini lobster rolls
cucumber, chives, old bay sauce

Substantial

- Beef cheek, paris mash, cavolo nero
eshalot jus (gf)
- Sherry glazed chorizo
patatas bravas, fried chickpeas, parsley (gf)
- Lamb Khuzi
potatoes, currants, pistachio, saffron rice. (gf)
- Poacher's pantry smoked duck
lychee, chilli, coriander, peanuts (cold) (gf)
- Gnocchi
Pumpkin, sage, pecorino (v)

Additional hot or cold canape + \$ 8.50. Add a additional substantial canape + \$12.50

BEVERAGES

Cold Beverages

- Soft drinks \$ 4.00
- 'The Fix' pressed juice \$ 7.50
- Bottled water \$ 4.00
- Sparkling water \$ 5.00
- Breakfast smoothies \$ 8.00
Mixed berry or banana

Tea + Coffee

- Tea + Nespresso coffee \$ 5.00
served on arrival for 30 minutes
- Tea + Nespresso coffee \$10.00
served all day

Coffee Cart + Barista

- 1 hour on arrival \$75.00
- All day \$175.00
+ 8oz coffee, each \$ 5.80

Inclusions: local bean and milk; Canberra milk - full and skim milk, soy, oat, lactose free, hot chocolate, chai

Our in-house wine expert can work with you to create bespoke tailor-made wine selections to suit you and your guests, this can include specific wines of your choice both Australian and/or International.

We welcome all our guests to enjoy drinking in a responsible manner and reserve the right to refuse service to any patrons *Additional costs may apply for bespoke beverage packages

BEVERAGE PACKAGES

per person

The Stadium Package

Our standard house selections, what we serve at our sporting events

2 hour \$35.00 3 hour \$40.00
4 hour \$45.00 5 hour \$50.00

- Sparkling
Beach Hut Sparkling Brut
- White
Beach Hut Pinot Grigio
Beach Hut Moscato
- Red
Beach Hut Shiraz
- Beer/Cider
House craft beer, heavy beer
light beer, Cider
- Non-alcoholic
Soft drinks, juice, mineral water

The Local Package

Showcasing the best of the Canberra region and it's cool climate varietals

2 hour \$43.00 3 hour \$48.00
4 hour \$53.00 5 hour \$58.00

- Sparkling - EXAMPLES ONLY
Gallagher Pinot Noir Chardonnay Sparkling Duet
- White - Select 2 - EXAMPLES ONLY
Shaw Estate Semillon Sauvignon Blanc
Eden Road 'The Long Road' Chardonnay
Nick O'Leary Riesling
- Rose - EXAMPLES ONLY
Collector Rose
- Red - Select 2 - EXAMPLES ONLY
Nick Spencer Medium Dry Red
Lerida Estate Pinot Noir, Mt Majura Shiraz
- Beer/Cider
- Non-alcoholic
Soft drinks, juice, mineral water

Non-Alcoholic

STANDARD

- Soft drinks
- Fruit juices
- Sparkling mineral water
- Brewed coffee and tea

1 hour \$5.50 2 hour \$7.50
3 hour \$8.50 4 hour \$9.50
5 hour \$10.50

PREMIUM

- Flavoured sparkling drinks
- Cold pressed fruit juices
- Altina zero proof craft cocktails
- Brewed local coffee and Adore tea

1 hour \$13.00 2 hour \$15.50
3 hour \$17.00 4 hour \$18.00
5 hour \$19.00

The Gema Group uses best endeavours to ensure your event runs smoothly and to provide you any information or service requested.

The following terms and conditions are applicable to your event:

All pricing detailed in this brochure re based on a minimum of 20 people. If you do not meet the minimum order, charges will apply. Room set up and pack down are included.

Items on the Meeting snacks and Lunches Menu do not include a service attendant. Service charges are \$44.00 per hour for a week day, \$48.00 per hour for a Saturday, \$56.00 per hour for a Sunday and \$75.00 per hour for a public holiday. Staff charges need to be a minimum of two hours and is up to Gema Group's discretion on the hours required.

CONFIRMATION + DEPOSIT

Confirmation of your event is only guaranteed after the Method of Payment and Terms & Conditions forms are completed and received by the Functions & Events consultant along with the \$500.00 non-refundable deposit. This amount shall be deducted from your final account. Gema Group reserves the right to cancel any unconfirmed bookings.

FINAL PAYMENT

If a credit arrangement does not exist with the Gema Group, the estimated event charge in full less the amount of any deposit already paid must be paid at least FOUR business days prior to your event. Any overpayment will be refunded to you. Amex incur 2.5% surcharge, Visa & Mastercard incur 1% surcharge.

If a credit arrangement exists with the Gema Group, final payment in the form of company cheque, credit card (Amex incur 2.5% surcharge, Visa & Mastercard incur 1% surcharge) or electronic funds transfer is required within 14 days of issuing of invoice. Minimum spend for catering is set at \$1000 per day. If the minimum spend of \$1000 is not met, charges will apply.

CHARGES + GST

The event charge will be based on the rates quoted in the Event Proposal unless you require any changes to your event, in which case Gema Group will advise you of any charges. The total event charge has been provided to you as an indicative figure only. All rates 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 after the date of the Event Order, 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. All bookings on Public Holidays or Sundays will attract a \$5.00 per person surcharge on the total amount.

CIRCUMSTANCES BEYOND THE CONTROL OF GEMA GROUP

If Gema Group or Manuka Oval is unable to provide the facilities or any other arrangements for part or all of your event, or cannot otherwise perform the terms of the Event Order due to circumstances beyond the control of either the Gema Group or Manuka Oval, neither of these parties is responsible for any costs, damages or expenses that you may suffer or incur.

In the unlikely event of an unforeseen major sporting fixture being scheduled at Manuka Oval where the event date(s), bump-in or bump-out coincide with the date(s) of your function, your event will be required to be rescheduled. Our Events & Sales team will be able to assist you with either the relocation of your event to another venue, or rescheduling to an alternative date.

FUNCTION CANCELLATION + CHANGE OF DATE

We would be disappointed if your event was to be cancelled, however we realise that circumstances occasionally make it necessary. If your event is cancelled, your confirmation deposit is forfeited to cover administration costs and any potential loss of business. If your event is cancelled less than 7 days but more than 48 hours prior to the start of your function, in addition to the deposit being forfeited you must pay an additional 50% of the total estimated event charge. If the event is cancelled less than 48 hours before the start time of your function, in addition to the deposit being forfeited you must pay the total full balance of the estimated event charge.

If you require a change to the date of your function, where the room is available with the new date within 15 days of your original booking date, Gema Group will do so without any extra charges applying. In the instance the room is not available, the original booking will be treated as a cancellation.

FINAL DETAILS

Guaranteed minimum numbers of guests attending the event is to be finalised 7 days prior to the event. Charges will be based on the final head count or guaranteed numbers, whichever is greater. Within 7 days of your event, the number of attendees can only be increased from your guaranteed minimum numbers, not decreased.

All final details, menus, beverages, entertainment, audio visual, room set-up and starting and finishing times must be confirmed in writing at least 14 days prior to the function. Final payment must be made FOUR days prior to the event start date and can be made via bank cheque, credit cards (Amex incur 2.5% surcharge, Visa & Mastercard incur 1% surcharge), cash and electronic funds transfer.

Any late addition of numbers or dietaries will incur a 15% surcharge.

LATE BOOKINGS

Any booking requests falling within the 7-day timeframe of event will incur a late booking fee. While we do our best to cater for late booking, chef's selection menus will be used

FOOD + BEVERAGE

No food or beverage may be brought on to the premises for consumption before, during or after the event without prior approval.

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.

STAFFING

Only full day conferencing packages are inclusive of staff costs. All other events will incur staff charges with hours and number of staff required at the discretion of Gema Group. Minimum spend for catering is set at \$1000 per day if the minimum spend of \$1000 is not met when purchasing a conference package, staff charges will apply. Food and beverage staff incur a charge of \$44.00 per hour for a weekday, \$48.00 per hour for a Saturday, \$56.00 per hour for a Sunday and \$75.00 for a public holiday. Staff charges need to be a minimum of two hours.

If your event runs over the allocated time, additional staff charges will apply as per the rates above.

PRIOR APPROVAL

Prior approval from Gema Group and Manuka Oval is required for:

- Displays of any kind intended to be located outside the designated event room;
- Attaching anything by staples, pins, nails, screws or adhesive to any wall, door or other part of the Venue;
- Advertising in relation to the event which includes reference to the Venue;
- The use of smoke machines, special balloon effects and/or pyrotechnics due to the effect on the Venue's smoke detectors. Should the Fire Brigade respond to an alarm in the event room which has been set off by unauthorised use of smoke machines, special balloon effects and/or pyrotechnics, you will be liable for any charges incurred by the venue.

CONDUCT OF EVENT

Unless otherwise agreed by Gema Group, your event must finish at the time specified in the Event Order. Gema Group reserves the right to book other events in the same function room up to 30 minutes before the access time specified in the Event Order and 30 minutes after the finish time specified in the Event Order.

If an event should go beyond the agreed finishing time, Gema Group reserves the right to impose an additional charge for every 30 minutes or part thereof.

Your event must be conducted in an orderly and lawful manner. Gema Group and/or Manuka Oval reserves the right to end your event if Gema Group and/or Manuka Oval reasonably believes that your event is not being conducted in an orderly or lawful manner. Gema Group and Manuka Oval have no responsibilities to you for any costs, damages or expenses that you may incur in relation to Gema Group's and/or Manuka Oval's termination of your event.

Gema Group and/or Manuka Oval may remove or deny entry to anybody being disruptive or acting in a disorderly manner. You are not permitted to exceed any noise levels that in the opinion of the Venue, may disturb other guests. You must ensure that you and your guests and invitees at your event do not breach any statutes, by-laws, or regulations including Gema Group's and Manuka Oval's liquor license and fire regulations.

RESPONSIBILITY AND INDEMNITY

Gema Group and Manuka Oval are not responsible for the theft, damage or loss of any goods, including food and beverage brought into the Venue or adjacent car park.

You are responsible for any additional cleaning requirements which Gema Group and/or Manuka Oval consider to be in excess of general cleaning. You are responsible for loss or damage to the Gema Group and/or Manuka Oval including to the Venue and its furnishings arising out of use, or any person attending the event.

AGENCY

Unless otherwise agreed, the party which signs these terms and conditions will be the party responsible for the payment of the event charge. If the event is booked by an agent on behalf of a third party, the third party must also sign these terms and conditions. Alternatively, the agent must provide to Gema Catering authorisation from the third party which confirms the agent is authorised to sign these terms and conditions.

I have read, understand and acknowledge the above terms and conditions and wish to confirm my event booking.

Authorised Signature: _____

Date: _____

Authorised Print Name: _____

Company: _____

MANUKA OVAL & GIO STADIUM

CANBERRA

Corporate Menus 2022 - 2023

GEMA GROUP

www.gema.com.au