

# GEMA GROUP – MANUKA OVAL CANBERRA CHRISTMAS PACKAGES



# CHRISTMAS OUTDOOR BBQ PACKAGES



## BBQ Package 1

PP

**\$54.50**

### Menu

Gourmet sausages

Marinated lamb skewers, oregano, lemon, black pepper, sea salt, yogurt gf

Marinated chicken wings, soy, ginger, garlic, sesame gf

Potato salad, egg, bacon, seeded mustard, shallots gf

Beetroot salad, rocket, goats' cheese, walnut v, gf

Garden salad, mixed leaves, lettuce, tomato, cucumber, carrot, Spanish onion vegan, gf

Bread roll with butter

Condiments and sauces

## BBQ Package 2

PP

**\$64.50**

### Menu

Chef's selection cold canape

Gourmet sausages

Marinated lamb skewers, oregano, lemon, black pepper, sea salt, yogurt gf

Marinated chicken wings, soy, ginger, garlic, sesame gf

Potato salad, egg, bacon, seeded mustard, shallots gf

Beetroot salad, rocket, goats' cheese, walnut v, gf

Garden salad, mixed leaves, lettuce, tomato, cucumber, carrot, Spanish onion vegan, gf

Bread roll with butter

Condiments and sauces

Mini ice creams

# CHRISTMAS BUFFET PACKAGES



## Buffet Package 1

PP\*

**\$67.50**

Chef served festive buffet

Includes;

- Tea light candles on tables

### Menu

Choose 2;

- Garlic, rosemary lamb leg gf
- Honey glazed ham gf
- Traditional roast beef gf
- Lemon, pepper roast chicken, sage, onion stuffing

Choose 3;

- Roast herb potatoes vegan, gf
- Traditional roast pumpkin vegan, gf
- Cauliflower gratin v, gf
- Steamed seasonal greens vegan,gf

Condiments and sauces

Bread roll with butter

## Buffet Package 2

PP

**\$78.00**

Chef served festive buffet

Includes;

- Tea light candles on tables

### Menu

Chefs' choice cold canape on arrival

Choose 2;

- Garlic, rosemary lamb leg gf
- Honey glazed ham gf
- Traditional roast beef gf
- Lemon, pepper roast chicken, sage, onion stuffing

Choose 3;

- Roast herb potatoes vegan, gf
- Traditional roast pumpkin vegan, gf
- Cauliflower gratin v, gf
- Steamed seasonal greens vegan,gf

Condiments and sauces

Bread roll with butter

Pavlova, cream, kiwi, berries

# CHRISTMAS COCKTAIL PACKAGE



## Canape Packages

PP\*

Includes;

- Scattered bar tables
- Tea light candles on tables

### 2 hours of canapes

\$39.50

Choice of 5 items from the hot or cold canape selection

1 serve per item

### 3 hours of canapes

\$48.50

Choice of 6 items from the hot or cold canape selection

1 serve per item

### 4 hours of canapes

\$62.00

Choice of 8 items from the hot or cold canape selection

1 serve per item

Additional hot or cold canape

\$8.50

Add a substantial canape

\$12.50

Add a live station/s into your canape package, please speak to our in-house sales and events team about what's available

\*Minimum spends apply

\*Menus can be amended to suit a number of budget requirements, our in-house sales and events team will work with you to tailor a menu to your specific needs

## Cold Canapes

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 Canapes

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)

## Hot Canapes

Chicken tawook 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 and onion pakora, cucumber yogurt (V)

Beef Koobideh kebabs, spicy capsicum sauce (gf)



# CHRISTMAS SIT DOWN DINING PACKAGE

## 2 Course or 3 Course Dining

pp\*

Includes;

- Tea light candles on tables

### 2 Course Dining

\$87

*Option of Entrée & Main or Main & Dessert, includes bread roll & butter, tea and coffee served with dessert*

### 3 Course Dining

\$92

*Includes bread roll & butter, tea and coffee served with dessert*

### Gala Dinner

\$105

*Includes Sonoma roll & Pepe Saya butter, tea and coffee served with petit fours, 2 x Chefs sides served with main course*

Additional 50/50 entrée or 50/50 dessert

\$6

Choice of main course on the day

\$15

*Allow your guests to select their main on the day, conditions apply*

Additional cheese course

\$5

*\*Minimum spends apply*

*\*Menus can be amended to suit a number of budget requirements, our in-house sales and events team will work with you to tailor a menu to your specific needs*

## Entree

Tiger prawns, pea puree, lemon balm, migas. (df)

House made duck pastrami, cherry, rocket. (gf, df)

Beef carpaccio, walnut, caper, lemon, sea salt, eschalot oil (gf, df)

Lemon cured cucumber, chaat yoghurt, pomegranate, chickpea (gf)

Heirloom beetroot, labneh, dukkha, mint. (gf, v)

## Main 50/50

Middle eastern spiced lamb rack, eggplant caviar, truss cherry tomatoes, asparagus, tahini yoghurt. (gf)

Gremolata crumbed halloumi, mushroom, asparagus, spicy capsicum relish. (v)

Eye fillet, roasted kipfler potatoes, spinach, café du Paris butter, enoki mushroom. (gf)

Peruvian chicken, Mojo verde, couscous, black bean salsa. (gf, df)

Glazed barramundi, coconut rice, chilli, coriander, spring onion, Asian greens. (gf, df)

## Dessert

White chocolate panna cotta, candied citrus, mint (gf)

Mango semi-freddo, coconut, lime (gf)

Vanilla malt cassero tart, caramel mouse, chocolate, biscuit crumbs

Dulce de leche cheesecake, walnut and coffee praline (gf)

Dark chocolate cake, cherry, coconut ice cream

## Cheese

A selection of Australian cheeses served with fruit paste, dried fruit and crackers

# BEVERAGE



<b>Stadium Package</b>	<b>PP*</b>	<b>Local Package</b>	<b>PP*</b>	<b>Notes</b>
<i>Our standard house selections, what we serve at our sporting events</i>		<i>Showcasing the best of the Canberra region and its cool climate varietals</i>		<i>Our in-house wine expert can work with you to create bespoke tailor-made wine selections to suit you and your guests, these can include specific wines of your choice both Australian and/or International</i>
2 hour	\$35.00	2 hour	\$43.00	<i>We welcome all our guests to enjoy drinking in a responsible manner and reserve the right to refuse service to any patrons that are intoxicated</i>
3 hour	\$40.00	3 hour	\$48.00	
4 hour	\$45.00	4 hour	\$53.00	
5 hour	\$50.00	5 hour	\$58.00	
<i>Sparkling Shiraz</i> <i>Sparkling</i> <i>White (2 varietals)</i> <i>Red (2 varietals)</i> <i>Beer &amp; Cider</i> <i>Soft drinks, juice, mineral water</i>		<i>Sparkling Shiraz</i> <i>Local Sparkling</i> <i>Local White – Choose 2</i> <i>Local Rosé</i> <i>Local Red – Choose 2</i> <i>Local Craft Beer &amp; Cider</i> <i>Soft drinks, juice, mineral water</i>		
				<i>A minimum of 20 guests applies to all beverage packages</i>
<b>Christmas Cocktails on Arrival</b>	<b>PP*</b>	<b>Sticky Cart</b>	<b>PP*</b>	
<i>A selection of festive cocktails to be served for 1 hour on arrival or for one hour with dessert</i>		<i>A selection of after dinner liquors and ports to be served with dessert or cheese</i>		
1 hour	\$14.00	1 hour	\$14.00	
Choose 2;		Choose 3;		
<i>Gingerbread Martini</i> <i>Vodka, Irish cream, gingerbread syrup, cream, glacé ginger garnish</i>  <i>Xmas Sangria</i> <i>Chilled, white wine, sparkling apple, fresh berries, star anise, rosemary</i>  <i>Cranberry Gin Mule</i> <i>Fresh cranberries, lemon juice, sugar syrup, gin, ginger ale</i>  <i>Cinnamon, Rosemary Old Fashioned</i> <i>Honey, cinnamon &amp; rosemary syrup, bitters, bourbon</i>		<i>Penfolds Australian Tawny</i>  <i>Barbadillo Pedro Ximinez</i>  <i>De Bortoli Noble One Botrytis Semillion</i>  <i>Ambra Limoncello</i>  <i>Morris of Rutherglen Classic Liqueur Tokay NV</i>		