

A photograph of a restaurant table setting. In the foreground, two silver forks are laid out on a dark brown napkin. The background is softly blurred, showing a white tablecloth and a large, ornate glass chandelier that creates a bokeh effect with warm, golden light spots. The overall atmosphere is elegant and sophisticated.

Meetings & Special Events Menu

Contents

With world-class service a dedicated team with a vision to create and deliver a contemporary dining experience by forming relationships with local and regional suppliers, our chefs will use the freshest, in-season produce, capturing the essence of Sydney and New South Wales in every dish.

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Breakfast

Networking Breakfast

\$50.00 per person

Please select six options, three cold and three hot

Served at a ratio five items per person

Service Includes

- Selection of Teas
- Coffee Service
- Hot Chocolate
- Assorted Juice

Add further cold or hot selections to your package

\$ 6.00 per person, per item

COLD SELECTION

PLEASE SELECT THREE COLD OPTIONS BELOW

Brookfarm honey spice granola, coconut yoghurt, fruit compote VG

Zucchini & corn fritters, avocado, goats curd, dukkha GF, V

Smoked salmon, sourdough crumpet, crème fraiche NF

Mini butter croissant, pistachio custard V

Bruschetta, whipped ricotta, mixed berries NF, V

HOT SELECTION

PLEASE SELECT THREE HOT OPTIONS BELOW

Bacon French toast fingers, maple syrup NF

Butter puff tart, balsamic mushrooms, chevre NF,V

Crisp pancetta and Spanish omelette slider NF

Breakfast taco, pulled beef, avocado, pecorino, spicy tomato salsa NF

Chorizo & white bean shakshuka, spiced tomato, Vanilla buffalo yoghurt, espelette pepper GF

Stadium Plated Breakfast

\$ 55.00 per person

Service includes

- Selection of Teas
- Coffee Service
- Hot Chocolate
- Assorted Juice

Alternate service

Charge per additional course \$ 6.00 per person

PRESET SHARE ITEMS

Bakery basket with croissant, Danish pastries and muffins v

Assorted jam and condiments GF, NF, V

Seasonal fruit platter GF, NF, VG

HOT

PLEASE SELECT ONE OPTION BELOW

The big breakfast, scrambled eggs, crispy bacon, tomato, hash browns & mushroom DF, NF

Corn fritter, slow roasted tomatoes, chorizo crumble, pickled green chillies, labna NF, V

Pork & fennel sausage, roast peppers, whipped sweet potato, grilled sourdough NF

Shokupan French toast, miso caramel, vanilla cream, macadamia crumble v

Gravlax tartine, ricotta, grilled spring onions, almonds and soft herbs

Grilled halloumi, asparagus, poached egg on toasted rye v

Reuben eggs benedict, corned beef, poached eggs NF

Buffet Breakfast

\$ 66.00 per person

Service includes

- Selection of Teas
- Coffee Service
- Hot Chocolate
- Assorted Juice

COLD

Bakery basket; croissant, Danish pastries and muffins V

Assorted jam and condiments GF, N, V

Seasonal fruit platter, mint sugar GF, NF, VG

Brookfarm honey spice granola, coconut yoghurt, fruit compote VG

HOT

Pino's pork & fennel chipolatas DF, GF, NF

Maple glazed crispy bacon DF, GF, NF

Free range scrambled eggs GF, NF

Slow roasted tomatoes, tarragon, sherry vinegar GF, NF, VG

Roasted mushrooms, thyme, garlic, Alto lemon olive oil GF, NF, VG

Hash brown DF, GF, NF, V

Merna's sourdough crumpets

Cultured butter



Morning & Afternoon Tea

Tea & Coffee Service

Service includes

- Selection of Teas
- Coffee Service
- Hot Chocolate

TEA & COFFEE BREAK

1 hour \$6.00 per person

CONTINUOUS TEA & COFFEE

4 hours \$10.50 per person

6 hours \$13.50 per person

8 hours \$16.50 per person

BARISTA COFFEE CART

4 hours \$380.00

8 hours \$550.00

Service includes

- Barista
- All coffees charged on consumption
\$3.50 per coffee – one size

Pricing is based on existing espresso coffee machines. Hire applies to portable coffee carts

ADDITIONS

Soy milk, almond milk, decaf \$1 per person

Selection of juices in jugs \$4 per person

Morning & Afternoon Tea

\$ 7.50 per person, per item

Service includes

- Selection of Teas
- Coffee Service
- Hot Chocolate
- Assorted Juice

HEALTHY

Chocolate and almond high energy balls

GF, VG

Maple, almond and honey cacao bar GF, VG

Chia and coconut pudding GF, NF, VG

Honey and almond slice

Oaty ginger breakfast bar

Greek yoghurt, mango & passionfruit
compote GF, NF, V

BAKERY

American style homemade cookies NF, V

Assorted mini muffins; apple, caramel,
chocolate hazelnut and berry v

Mini butter croissant, pistachio custard v

Morning buns, cinnamon & orange glaze v

SAVORY

Bacon, eschalot & cheddar tart NF

Three cheese toastie

Savoury corn & jalapeno cheese muffins

Tuscan pork sausage roll

Smoked ham, gruyere pastry puffs,
dijonnaise, tomato jam NF

Cheese & vegemite scrolls NF, V

SWEET

Almond biscotti DF, V

Classic jam doughnuts

Spiced Turkish coffee chocolate pots
served with jersey pouring cream

Buttermilk scones, berry jam & double
cream NF, V

Lamingtons

Decadant chocolate brownie GF, NF, V



Lunch

Working Lunch

\$ 55.00 per person

Please select five options: three from sandwiches, wraps or rolls, one salad and one sweet treat

Service Includes

- Assorted soft drinks and water
- Selection of Teas
- Coffee Service

Lunch Enhancement

Add additional hot items to your package to enhance your lunch selection

\$12.00 per person, per item

PLEASE SELECT THREE OPTIONS BELOW

SANDWICHES

Chicken katsu, cabbage, tonkatsu sauce, kewpie mayo NF

Double smoked ham, cheddar, homemade pickles NF

Tomato, mozzarella, basil, grain bread NF,V

Open smoked salmon sandwich, whipped goats' cheese, chives & caper berries NF

WRAPS

Crispy bacon, tomato, lettuce chipotle mayo NF

Falafel, hommus & crispy vegetable NF, V

Peanut & honey tofu, pickled veg VG

Roast lamb, green tahini, feta & rocket NF

ROLLS

Mustard tarragon chicken, iceberg & radish NF

Pastrami, pickled red cabbage, caper parsley aioli NF

Roasted pumpkin, feta, sage & rocket salsa NF, V

Roast beef, provolone, peppers & onions NF

Working Lunch

\$ 55.00 per person

Please select five options: three from sandwiches, wraps or rolls, one salad and one sweet treat

Service Includes

- Assorted soft drinks and water
- Selection of Teas
- Coffee Service

Lunch Enhancement

Add additional hot items to your package to enhance your lunch selection

\$12.00 per person, per item

SALAD

PLEASE SELECT ONE OPTION BELOW

Crisp Asian noodle and cabbage salad toasted almonds and sesame V

Cherry tomato, green beans, potato salad, olive and roast almond GF, VG

Baby potato, lemon, herb and watercress salad GF, NF, VG

Farfalle, currant, caramelised pumpkin, feta and herb salad NF, V

Caesar salad with crispy bacon, egg and shaved parmesan NF

SWEET TREATS

PLEASE SELECT ONE OPTION BELOW

Assorted macarons

Baked berry cheesecake NF

Warm chocolate & hazelnut doughnut V

Assorted mini cupcakes

Raspberry chocolate brownie

Mango coconut mousse NF

HOT ITEMS

Cassarecce carbonara, parmesan, egg, pancetta NF

Black pepper beef noodles NF, DF

Potato gnocchi, wild mushrooms, broccolini, pangrattato NF, V

Butter chicken, fragrant steamed rice NF, GF

Vegetable dumplings, steamed greens, chilli crunch VG

Baked chicken & sage meatballs, parmesan cream mash NF, GF



Buffet

Buffet

\$ 78.00 per person

Please select two mains, one vegetarian, two sides,
one salad and two desserts

Service Includes

- Mini rolls with butter NF, V
- Selection of Teas
- Coffee Service

MAINS

PLEASE SELECT TWO OPTIONS BELOW

Garlic, salt & oregano rubbed chicken supreme DF,GF

Roasted lamb rump, feta, green olive dressing GF, NF

Sugo pomodoro chicken, herb parmesan crust NF

Pan seared salmon, sweet and spicy lemongrass sauce DF,GF,NF

Crispy barramundi, caramelised red capsicum, tamarind glaze, fresh chillies DF, NF

Sicilian beef, grilled artichokes, horseradish cream NF

VEGETARIAN

PLEASE SELECT ONE OPTION BELOW

Mushroom & lentil Moussaka NF, V

Whole roasted cauliflower, burnt butter, sage & verjus raisins

Vegetable and chickpea tagine with steamed couscous NF, V

Butternut pumpkin ravioli, brown butter & pecan sauce V

Buffet

\$ 78.00 per person

Please select two mains, one vegetarian, two sides, one salad and two desserts

Service Includes

- Mini rolls with butter NF, V
- Selection of Teas
- Coffee Service

SIDES

PLEASE SELECT TWO OPTIONS BELOW

Crunchy smashed chat potatoes GF,NF,V

Wild rice with glazed onions and hazelnuts GF,V

Baked sweet potato with chilli garlic butter GF,NF,V

Baby beans with herb butter GF,NF,V

Sautéed Brussels sprouts with pancetta and thyme GF,NF

Creamed potato mash GF,NF,V

Charred broccolini, sesame and ginger GF,NF,VG

Spiced roasted cauliflower GF,NF,VG

SALADS

PLEASE SELECT ONE OPTION BELOW

Roasted potato, fried capers and Spanish onion DF,GF,NF,V

Beetroot and caramelised walnut, goat's cheese, preserved lemon and pomegranate dressing GF,V

Couscous with green olives, chickpeas, peppers, parsley and cumin dressing NF,VG

Toasted corn & spelt with miso dressing salad VG

Shaved cabbage, radish and coriander salad with lime and chilli dressing GF,NF,VG

Rocket, pumpkin and sheep's milk feta salad with toasted pine nuts GF,V

Black eye bean, roasted vine tomato, chorizo and parsley salad DF,GF,NF

Buffet

\$ 78.00 per person

Please select two mains, one vegetarian, two sides,
one salad and two desserts

Service Includes

- Mini rolls with butter NF, V
- Selection of Teas
- Coffee Service

DESSERT

PLEASE SELECT TWO OPTIONS BELOW

Mini pavlova GF, NF, V

Strawberry & lychee mousse GF, NF

Raspberry profiterole NF

Salted caramel chocolate tart NF, V

White chocolate raspberry blondies NF

Lime citrus panna cotta NF, V

Exotic cake V



Plated

Plated

Two-Course \$ 85.00 per person

Entree and Main or Main and Dessert

Three-Course \$ 95.00 per person

Entree, Main and Dessert

Pre-Dinner Canapés

\$ 18.00 per person for 30 minutes

Chef's selection of three items

Service Includes

- Sourdough bread with cultured butter
- Selection of Teas
- Coffee Service

ENTRÉE

Baharat confit chicken, smoky cauliflower hummus, pomegranate salad**Yamba King prawns**, pumpkin hummus, fennel & sesame Za'atar DF, NF**Smoked duck breast**, pickled pumpkin, golden raisins, barley crisp**Charred chermoula lamb**, smoked eggplant tart, preserved lemon & date salsa**Beef sirloin**, pickled walnut salsa verde & charred onions DFGF**Seared scallops** with roasted pine nut caponata and caramelised red wine vinegar DF, GF

VEGETARIAN OPTIONS

Heirloom tomato, cloudy apple, crème fraiche, olive granola, young herbs**Sweetcorn Pannacotta**, vegetable garden, soil, goats curd V**Wild mushroom fritters** with escalivada NF, V**Burrata** with broad bean sott'olio and black olive paste GF, NF, V

Plated

Two-Course \$ 85.00 per person

Entree and Main or Main and Dessert

Three-Course \$ 95.00 per person

Entree, Main and Dessert

Pre-Dinner Canapés

\$ 18.00 per person for 30 minutes

Chef's selection of three items

Service Includes

- Sourdough bread with cultured butter
- Selection of Teas
- Coffee Service

MAIN

Seared barramundi, pumpkin and miso puree, black garlic, kipfler potatoes NF

Grilled beef tenderloin, choclo corn cream, escabeche salsa GF, NF

Gippsland free range chicken supreme, tomato confit, braised fennel, olive granola GF, NF, DF

Roast porchetta, caramelised apples, blackened onion, cauliflower sage cream, Pedro Ximenez GF, NF

Charred lamb, sumac white bean, eggplant, tahini, garlic chive GF, NF

Beef short rib, potato pave, braised carrots, tarragon bearnaise GF, NF

Aromatic white soy poached chicken, maize, charred onion, shitake NF

VEGETARIAN OPTIONS

Balsamic braised beetroot, candied walnuts and whipped feta V

Polenta gnocchi, grilled zucchini, slow roasted cherry tomato, pesto GF, VG

Butternut pumpkin, Persian feta & spinach rotolo, roast tomato coulis NF, V

Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli & peanut VG

Plated

Two-Course \$ 85.00 per person

Entree and Main or Main and Dessert

Three-Course \$ 95.00 per person

Entree, Main and Dessert

Pre-Dinner Canapés

\$ 18.00 per person for 30 minutes

Chef's selection of three items

Service Includes

- Sourdough bread with cultured butter
- Selection of Teas
- Coffee Service

DESSERT

Pineapple bread & butter pudding, macadamia crunch v

Coconut jasmine pannacotta, lychee gele, mango sorbet, caramelised rice puff GF, NF

Deconstructed raspberry s'mores NF

Toasted milk & honey milli feuille, lemon gel, honeycomb crumble NF

Hazelnut and brown butter tart, caramelised pear, vanilla cream v

Lemon curd, meringue, Brittany biscuit, yuzu sauce NF, v

Poached cherries with yoghurt ganache, rough puff & almond crumb v

CHEESE (additional \$ 15.00 per person)

Australian boutique cheese with roasted nuts, dried fruits, plum paste v



Cocktail

Cocktail Reception

All items are one piece per person unless otherwise noted

One hour package	\$ 42.00 per person
Choice of three cold & three hot canapés	
Two hour package	\$ 58.00 per person
Choice of two cold & four hot canapés and one small dish item	
Three hour package	\$ 68.00 per person
Choice of two cold & four hot canapés and two small dishes items	
Four hour package	\$ 80.00 per person
Choice of three cold & five hot canapés, two small dishes items and one dessert	
Five hour package	\$ 95.00 per person
Choice of three cold & five hot canapés, two small dishes items and live station	
Additional canapés	\$ 7.50 per piece
Additional small dishes	\$ 12.00 per piece
Live station	Prices as listed

Cocktail Reception

COLD

Crab & avocado tostadas, pickled onion

Avocado and vegetable rice paper rolls with ponzu v

Cured salmon, toasted crumpets, apple-pickled celery

Tuna tartare, miso dressing, onion sesame cone

Serrano jamon, parmesan & chive shortbread, salted tomato

Coconut chicken and sesame betel leaf DF, GF

Teriyaki-cured salmon, slaw and horseradish crispbreads

HOT

Crispy chicken skewers with yum yum sauce and crushed peanuts DF

Chicken, chorizo and potato pie NF

Manchego cheese and corn croquette v

Prawn toast, yuzu soy, chilli paste, furikake

Crispy cheeseburger dumpling, gochujang ketchup

Tuscan meatball, puttanesca salsa

Panang coconut chicken skewer, toasted peanuts, crisp shallot

Nashville fried chicken, milk bun, roma tomato, bread & butter pickles

Balinese beef satay with coconut chimichurri

Cocktail Reception

COLD - SMALL DISHES

Pear, walnut, gorgonzola & rocket salad GF,V

Shredded chicken, spicy peanut soba noodle salad

Queensland tiger prawns with cos lettuce, radicchio and radish salad with buttermilk dressing GF,NF

Loaded hummus, flavours of Greece, crisp pita bread

Hot and sour Thai beef salad DF,GF,NF

Confit salmon, nicoise salad DF,GF,NF

HOT - SMALL DISHES

Chicken, green olive, preserved lemon tagine, jumbo couscous, green zhoug NF,DF

Seared sirloin in soft tacos, guacamole and chipotle ketchup DF,NF

Salt & pepper squid, watermelon, roasted peanut, herb salad, sweet fish sauce DF

Nonya chicken curry, potatoes, crispy ginger, kaffir lime leaves

Beef & chorizo ragout with crispy potato GF,NF

Roast pumpkin, tamarind, sesame satay sauce, fragrant red rice, pickles VG,GF

Mushroom gnocchi with walnut pesto and arugula V

Korean fried chicken, sticky sauce, cucumber salad

Stir fried egg noodles, prawn, pork, egg, hellfire oil, coriander, crispy garlic NF,DF

Cocktail Reception

DESSERT CANAPÉS

Espresso cheesecake v

Exotic cake v

Raspberry profiterole NF, v

Hazelnut & Earl grey gateaux GF, v

Salted caramel chocolate tart NF, v

Lamington roulade NF, v

White chocolate raspberry blondies NF, v

Mini fruit tart v

Assorted macaron NF, v

Strawberry & lychee mousse NF, GF, v

Cocktail Reception

Service options

When added to a cocktail function minimum

100 pax

LIVE STATIONS

Raw Bar	\$ 23.00 per person
Spencer Gulf Kingfish, Yellow fin tuna, Jervis Bay scallops, Clyde River Sydney Rock Oysters, condiments, sauces	
Get him to the Greek	\$ 25.00 per person
Pulled, slow cooked lamb shoulder, lemon, Greek yoghurt, fresh flatbreads, pickles	
Taqueria taco stand	\$ 20.00 per person
Chargrilled marinated beef flank, fried spice chicken, guacamole, cheese & pico de gallo <small>NF</small>	
Hawkers Market	\$ 23.00 per person
Crispy char sui Bangalow pork belly, traditional Peking ducks bao buns, shallots, cucumbers, sauces	
The Beefeater Carvery	\$25.00 per person
Prime rib roast, mushy peas, Yorkshire puddings, gravy, traditional condiments	
Dessert Bar	\$20.00 per person
Strawberries, marshmallows dipped in chocolate, profiteroles, Portuguese tarts, baby lamingtons, lemon meringue pies, triple chocolate brownies, assorted macarons and eton mess	
Slide on Over	\$ 23.00 per person
Brioche rolls with your choice of pulled pork belly, lamb shoulder, herb and cheddar crumbed chicken, coleslaw, smoky barbeque mayonnaise, yoghurt dressing <small>NF</small>	
Charcuterie Station	\$ 24.00 per person
Selection of local cured meats, artisan cheese, grilled vegetables, pickles and an assortment of breads	



Platters

Platters

Each platter serves 10 people

Seasonal fruit platter GF, NF, VG	\$80.00
Antipasto , marinated olives, balsamic mushrooms, cherry bocconcini, zucchini, eggplant and tomato, salami, smoked ham and grissini NF	\$90.00
Sushi and sesame nori rolls with soy dipping sauce and wasabi	\$90.00
Australian cheese platter Australian cheeses with black grapes, crisp bread crackers and dates 450g NF, V	\$120.00
Marinated olives and dips to share NF, V	\$50.00
Saffron arancini , with provolone cheese sauce NF, V	\$66.00
Cocktail sausage rolls with tomato sauce DF, NF	\$55.00
Mini beef pies , with tomato sauce DF, NF	\$55.00
Crispbreads, lavosh and bagel chips with a selection of gourmet dips	\$55.00



Beverages

Gold Beverage Package

2hr Gold Beverage Package

\$39.00 per person

3hr Gold Beverage Package

\$49.00 per person

4hr Gold Beverage Package

\$59.00 per person

5hr Gold Beverage Package

\$69.00 per person

Wine Selection

Tyrrell's Sparkling Chardonnay Pinot Noir Hunter Valley, NSW
Tyrrell's Beside Broke Road Sauvignon Blanc Margaret River, WA
Tyrrell's Rufus Stone Shiraz Heathcote, VIC

Beer Selection

Hahn Super Dry Lager 4.6%
XXXX Gold Lager 3.5%
Heineken Zero Lager 0.0%

Non-Alcoholic Beverage Selection

Coca-Cola, Coca-Cola No Sugar, Sprite
San Pellegrino Sparkling Water
Mt Franklin Still Water
Keri Orange Juice (available on request)

UPGRADE OPTIONS

Spirit Selection Additional \$22.00 per person

Canadian Club & Dry 4.8%
Jim Beam & Cola 4.8%
Smirnoff Lime & Lemon Soda 3.5%
Brookvale Union Ginger Beer 4.0%
Gordon's Pink Gin & Soda 4.0%

Champagne Upgrade Additional \$32.00 per person

Moet & Chandon Brut NV Champagne Champagne, France

Platinum Beverage Package

2hr Platinum Beverage Package

\$50.00 per person

3hr Platinum Beverage Package

\$60.00 per person

4hr Platinum Beverage Package

\$70.00 per person

5hr Platinum Beverage Package

\$80.00 per person

Wine Selection

Tyrrell's Sparkling Chardonnay Pinot Noir Hunter Valley, NSW

Squealing Pig Sauvignon Blanc Marlborough, NZ

Wirra Wirra Chardonnay Adelaide Hills, SA

Grant Burge Cameron Vale Cabernet Sauvignon Barossa, SA

Hardy's Tintara Shiraz McLaren Vale, VIC

Beer Selection

Heineken Lager 5.0%

Hahn Super Dry Lager 4.6%

Stone & Wood Pacific Ale 4.4%

XXXX Gold Lager 3.5%

Heineken Zero Lager 0.0%

Non-Alcoholic Beverage Selection

Coca-Cola, Coca-Cola No Sugar, Sprite

San Pellegrino Sparkling Water

Mt Franklin Still Water

Keri Orange Juice (available on request)

UPGRADE OPTIONS

Spirit Selection Additional \$22.00 per person

Canadian Club & Dry 4.8%

Jim Beam & Cola 4.8%

Smirnoff Lime & Lemon Soda 3.5%

Brookvale Union Ginger Beer 4.0%

Gordon's Pink Gin & Soda 4.0%

Champagne Upgrade Additional \$32.00 per person

Moet & Chandon Brut NV Champagne

Champagne, France

Diamond Beverage Package

2hr Diamond Beverage Package

\$66.00 per person

3hr Diamond Beverage Package

\$76.00 per person

4hr Diamond Beverage Package

\$86.00 per person

5hr Diamond Beverage Package

\$96.00 per person

Wine Selection

Corte Giara Prosecco Italy

Squealing Pig Sauvignon Blanc Marlborough, NZ

Petaluma White Label Chardonnay Adelaide Hills, SA

Tarrawarra Estate Pinot Noir Yarra Valley, VIC

Tyrrell's Lunatiq Heathcote Shiraz Heathcote, VIC

Grant Burge Cameron Vale Cabernet Sauvignon Barossa, SA

Beer Selection

Heineken Lager 5.0%

Toohey's New Lager 4.6%

Hahn Super Dry Lager 4.6%

Stone & Wood Pacific Ale 4.4%

XXXX Gold Lager 3.5%

Heineken Zero Lager 0.0%

Non-Alcoholic Beverage Selection

Coca-Cola, Coca-Cola No Sugar, Sprite

San Pellegrino Sparkling Water

Mt Franklin Still Water

Keri Orange Juice (available on request)

UPGRADE OPTIONS

Spirit Selection Additional \$22.00 per person

Canadian Club & Dry 4.8%

Jim Beam & Cola 4.8%

Smirnoff Lime & Lemon Soda 3.5%

Brookvale Union Ginger Beer 4.0%

Gordon's Pink Gin & Soda 4.0%

Champagne Upgrade Additional \$32.00 per person

Moet & Chandon Brut NV Champagne

Champagne, France

Non-Alcoholic Beverage Package

2hr Non-Alcoholic Beverage Package

\$20.00 per person

3hr Non-Alcoholic Beverage Package

\$30.00 per person

4hr Non-Alcoholic Beverage Package

\$37.00 per person

5hr Non-Alcoholic Beverage Package

\$42.00 per person

Non-Alcoholic Beverage Selection

- Coca-Cola
- Coca-Cola No Sugar
- Sprite
- San Pellegrino Sparkling Water
- Mt Franklin Still Water

Wine Menu

Premium wines can be selected as an enhancement to your beverage package

Subject to availability

Sparkling Wine

NV Corte Giara Prosecco Italy \$77.00

Champagne

NV Moet & Chandon Brut NV Champagne Epernay, France \$155.00

NV Taittinger Prestige Cuvee Reims, France \$175.00

NV Veuve Clicquot Yellow Label Brut Champagne, France \$195.00

NV Pol Roger Brut Champagne, France \$195.00

Sauvignon Blanc

2021 Tyrrell's Beside Broke Road Sauvignon Blanc Margaret River, WA \$52.00

2021 Squealing Pig Sauvignon Blanc Marlborough, NZ \$62.00

Semillon

2022 Tyrrell's Hunter Valley Semillon Hunter Valley \$45.00

2016 Tyrrells Vat 1 Semillon Hunter Valley \$158.00

Pinot Gris / Pinot Grigio

2020 T'Gallant Cape Schanck Pinot Grigio Mornington, VIC \$59.00

Riesling

2021 Rolf Binder Riesling Eden Valley, SA \$52.00

2021 Pewsey Vale Riesling Eden Valley, SA \$74.00

2017 Famille Hugel Riesling Alsace, France \$82.00

Chardonnay / Chablis

2020 Wirra Wirra Chardonnay Adelaide Hills, SA \$57.00

2020 Petaluma White Label Chardonnay Adelaide Hills, SA \$67.00

2019 Vasse Felix Chardonnay Margaret River, WA \$77.00

2019 Domaine William Fevre Chablis Chablis, France \$124.00

Wine Menu

Rose

2020 Squealing Pig Rose Marlborough NZ \$62.00

Pinot Noir

2020 T'Gallant Cape Schanck Pinot Noir Mornington Peninsula, VIC \$60.00

2019 Tarrawarra Estate Pinot Noir Yarra Valley, VIC \$72.00

Merlot

2019 Damsel of the Barossa Merlot Barossa Valley, SA \$58.00

Shiraz

2021 Tyrrell's Beside Broke Road Shiraz Hunter Valley, NSW \$49.00

2021 Tyrrell's Rufus Stone Shiraz Heathcote, VIC \$57.00

2019 David Hook Hunter Valley Shiraz Hunter Valley, NSW \$56.00

2019 Hardy's Tintara Shiraz McLaren Vale, VIC \$62.00

2019 Collector Marked Tree Shiraz Canberra District, ACT \$67.00

2019 Tyrrell's Lunatiq Heathcote Shiraz Heathcote, VIC \$77.00

Cabernet Sauvignon / Varietal Blends

2019 Grant Burge Cameron Vale Cabernet Sauvignon Barossa, SA \$62.00

2013 Yalumba The Signature Cabernet Sauvignon Shiraz Barossa, SA \$165.00

Malbec

2019 Alamos Malbec Argentina \$61.00

Premium Wines

2019 Penfolds Bin 407 Cabernet Sauvignon South Australia \$195.00

2012 Penfolds Bin 389 Cabernet Shiraz \$225.00

2016 Penfolds St Henri Shiraz South Australia \$240.00

Spirit

Bottled Spirits are served with complimentary mixers

TERMS & CONDITIONS

Beverages only available to be ordered in conjunction with food menu

Spirits only available when full beverage package is ordered

Spirit by the Bottle

Bacardi Rum	\$125.00
Bundaberg Rum	\$125.00
Canadian Club Whiskey	\$125.00
Gordon's Gin	\$125.00
Jim Beam White Label Bourbon	\$125.00
Johnnie Walker Red Label Scotch	\$125.00
Smirnoff Vodka	\$125.00
Johnnie Walker Black Label Scotch	\$155.00
Makers Mark Bourbon	\$155.00
Chivas Regal Scotch	\$190.00
Grey Goose Vodka	\$190.00
Belvedere Vodka	\$190.00
Hendricks Gin	\$190.00

General Notes

At Gema, we are passionate about what we do and dedicated to making it memorable. So if you have any questions, big or small - please do not hesitate to ask

For all catering enquires please contact our dedicated Corporate Event Manager

MENU KEY

- V Vegetarian; may contain egg, dairy products and/or honey
- VG Vegan; contains no animal products
- DF Dairy free*; no animal milk or any products made from milk
- GF Gluten free*
- NF Nut free*

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee it is 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.

SPECIAL REQUESTS - FOOD ALLERGIES

If any of your guests have particular dietary requirements, please advise us as soon as possible prior to your event. We can cater to special meals to suit medical, dietary and some religious requirements when booked at least 5 working days prior to your event. If more than 15% of your total guests have requested special meals (not including vegetarians), a 15% surcharge on menu price will apply. This surcharge is to cover labour costs to service these requests.

For any Kosher requests, additional costs will apply and are based on our Kosher caterers pricing and needs to be booked at least 10 working days prior to your event.

NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time. All catering will be chefs selection for any events with under 100 guests.

GEMA GROUP

A close-up photograph of a set table. In the foreground, a silver fork and knife are laid out on a brown napkin. To the right, a large, faceted glass is partially visible. The background is filled with out-of-focus bokeh lights in shades of blue, purple, and gold, creating a warm and elegant atmosphere. A thin white horizontal line is positioned near the top of the image.