



**WIN SPORTS &
ENTERTAINMENT
CENTRES**

Meetings & Special Events

GEMA GROUP

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

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Breakfast

Stadium Plated Breakfast

\$ 55.00 per person

Service Includes

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

Alternate serve

Charge per additional course \$ 6.00 per person

PRESET SHARE ITEMS

Bakery basket with pastries v

Assorted jam & condiments GF, V

Seasonal fruit platter GF, NF, VG

HOT SELECTION

PLEASE SELECT ONE OPTION BELOW

The big breakfast fried egg, bacon, sausage, hash brown, spinach & toasted sourdough NF, DF

Sweet corn fritter with slow-roasted tomatoes & smashed avocado NF,V

Grilled halloumi, asparagus, poached egg on toasted rye v

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

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

Smoked salmon eggs Benedict with rocket, chives & crispy capers NF

French toast with mascarpone & berry compote v

Buffet Breakfast

\$ 66.00 per person

Service includes

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

COLD SELECTION

Bakery Basket with pastries V

Assorted jam & condiments

Seasonal fruit platter DF, GF, NF

Spiced granola, coconut yoghurt, fruit compote and Brookfarm honey DF, GF

Chia & coconut pudding GF, NF, VG

HOT SELECTION

Pork & fennel chipolata GF, NF

Maple glazed crispy bacon DF, GF, NF

Free range scrambled eggs GF, NF, V

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

Crumpets with cultured butter



Morning & Afternoon Tea

Tea & Coffee Service

Service includes

- Selection of Teas
- Coffee
- Hot Chocolate
- Chai

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

ADDITIONS

Soy, almond & oat milks \$ 1.00 per person

Selection of juice in jugs \$ 4.00 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

Morning & Afternoon Tea

\$ 12.50 per person for one item

\$ 16.50 per person for two items

Service includes

- Selection of Teas
- Coffee
- Hot Chocolate
- Chai

HEALTHY

Chocolate & almond high energy ball GF, VG

Maple, almond & honey cacao bar GF, V

Chia & coconut pudding GF, VG, NF

Honey & almond slice GF

Oaty ginger bar NF

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

BAKERY

Portuguese tarts V

Assorted mini muffins V

Homemade cookies V

Mini butter croissants V

Mixed Danish pastries V

SAVORY

Pumpkin, spinach & fetta frittata V

Pork & fennel sausage roll
with tomato relish NF

Cheese & vegemite scroll NF, V

Spinach quiche V

SWEET

Almond biscotti DF, V

Classic jam doughnuts NF, V

Raspberry friand GF, V

Buttermilk scones, berry jam & double cream NF, V

Lamingtons

Chocolate brownie GF, NF, V

High Tea

\$ 59.00 per person

Please select two sandwich items, two savoury and two sweet

Service includes

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

FINGER SANDWICHES

PLEASE SELECT 2 SANDWICH ITEMS

Smoked ham, aged cheddar & tomato

Roast chicken, seeded mustard, avocado & rocket

Egg Florentine, tomatoes & parmesan cheese v

Citrus cured salmon, dill cream cheese, pickled onions & baby capers

SAVOURY BITES

PLEASE SELECT 2 SAVOURY ITEMS

Assorted quiches

Pork & fennel sausage rolls NF

Mini beef wellington

Cheese & spinach pide v

SWEET TREATS

PLEASE SELECT 2 SWEET ITEMS

Buttermilk scones, strawberry jam & cream

Assorted mini muffins

Mini lemon meringue tart v

Apple & blueberry crumble tart v

Deluxe High Tea

Set menu \$ 67.00 per person

Service includes

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

FINGER SANDWICHES

Smoked ham, aged cheddar & tomato

Egg Florentine, tomatoes & parmesan cheese v

Citrus cured salmon, dill cream cheese, pickled onions & baby capers

SAVOURY BITES

Mini lobster & prawn brioche roll

Asian Peking duck pancakes

Beetroot & goats cheese tartlets

Smoked beef fillet, horseradish cream & pastry disc

SWEET TREATS

Mini Eclairs with vanilla custard, topped with chocolate glaze

Petite New York cheesecakes

Assorted Venetian chocolate cones

Boutique chocolate tartlets

INCLUDED

Mini wattle-seed scones with lemon myrtle double cream & strawberry jam

Assorted bakery basket with Danish pastries



Conference

Conference

Half Day \$ 65.00 per person

Please select two morning tea items, two sandwiches, wraps or rolls

Full Day \$ 85.00 per person

Please select two morning tea, three sandwiches, wraps or rolls & one afternoon tea item

Service includes

- Selection of Teas
- Coffee
- Hot Chocolate
- Chai

Package upgrades

Upgrade to a buffet lunch with two salads, two mains, and one side for an additional \$ 10.00 per person

MORNING TEA HEALTHY

Chocolate & almond high energy ball GF, VG

Maple, almond & honey cacao bar GF, V

Chia & coconut pudding GF, VG, NF

Honey & almond slice GF

Oaty ginger bar NF

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

MORNING TEA BAKERY

Portuguese tarts V

Assorted mini muffins V

Homemade cookies V

Mini butter croissants V

Mixed Danish pastries V

MORNING TEA SAVOURY

Pumpkin, spinach & fetta frittata V

Pork & fennel sausage roll
with tomato relish NF

Cheese & Vegemite scroll NF, V

Spinach quiche V

MORNING TEA SWEET

Almond biscotti DF, V

Classic jam doughnuts NF, V

Raspberry friand GF, V

Buttermilk scones, berry jam & double cream NF, V

Lamingtons

Chocolate brownie GF, NF, V

Conference

SANDWICHES

Roast chicken, with seeded mustard, avocado & rocket

Smoked ham, aged cheddar & tomato

Egg & lettuce v

Smoked salmon gravlax, dill cream cheese, baby capers & pickled onion

WRAPS

Chicken schnitzel with avocado, rainbow slaw & roast garlic aioli

Shaved turkey with cucumber, pickled red cabbage, spiced tomato kasoundi, mixed leaves

Pulled beef with Sriracha mayonnaise, dill cucumber, roasted red peppers, baby tatsoi

Chickpea falafel, cucumber, tomato, mixed lettuce, lemon tahini dressing v

ROLLS

Portuguese roast chicken with avocado, peri peri mayonnaise, tomato & baby cos

Eggplant chips with miso hummus, alfalfa, slaw & spiced yoghurt v

Smoked ham with semi dried tomatoes, gruyere cheese, romesco sauce & garlic aioli



WIN SPORTS &
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Lunch

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GEMA GROUP

Buffet Lunch

\$ 55.00 per person

Please select six options; two mains, two salads,
one side & one dessert

Service Includes

- Selection of Teas
- Coffee

MAINS

PLEASE SELECT TWO MAIN OPTIONS

Butter chicken with fragrant steamed rice GF

Beef Stroganoff with penne pasta

Stir fried Singapore noodles with salt & pepper tofu V

Vegetable tikka masala with rice pilaf V, GF

Lamb tagine with Moroccan spiced chickpeas & cous-cous DF

SALADS

PLEASE SELECT TWO SALAD OPTIONS

Roast potato, fried capers & Spanish onion DF, GF, NF, V

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

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

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

Rocket, pumpkin & sheep's milk feta with toasted nuts GF, V

Caesar with crispy bacon, egg, shaved parmesan NF

Greek with cherry tomatoes, cucumber, capsicum, celery, onion, olives, herbs,
feta cheese GF, V

Creamy pesto penne pasta with roasted pumpkin, celery, sundried tomatoes, fresh basil
mayonnaise V

Garden with mixed lettuce, cherry tomatoes, cucumber, Spanish onion, julienne carrot & capsicum
GF, DF, VG, V

Buffet Lunch

SIDES

PLEASE SELECT ONE SIDE OPTION

Baby beans with herb butter GF, NF, V

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

Sautéed Brussels sprouts with pancetta & thyme GF, NF, V

Crunchy smashed potatoes GF, NF, V

Creamy potato mash GF, NF, V

Charred broccolini, sesame & ginger GF, NF, V

Spiced roasted cauliflower GF, NF, VG

DESSERT

PLEASE SELECT ONE DESSERT OPTION

Portuguese custard tart V

Mini vanilla éclair V

Mini pavlova with seasonal fruit & passionfruit drizzle GF, NF, V

Rocky road V

Carrot cake V

Strawberry mousse cake NF, V

Salted caramel & chocolate tartlet V



Buffet

Buffet Dinner

\$ 85.00 per person

Please select seven options; two salads, two mains, two sides & one dessert

Service Includes

- Selection of Teas
- Coffee

MAINS

PLEASE SELECT TWO OPTIONS BELOW

Garlic, salt & oregano rubbed chicken supreme DF, GF

Lamb rump, spinach, feta & smoked tomato GF

Sugo pomodoro chicken with a herb parmesan crust NF

Pan seared salmon with sweet & spicy lemongrass sauce DF, GF, NF

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

Sicilian beef, grilled artichokes, horseradish cream NF

SALADS

PLEASE SELECT TWO SALAD OPTIONS

Roast potato, fried capers & Spanish onion DF, GF, NF, V

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

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

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

Rocket, pumpkin & sheep's milk feta with toasted nuts GF, V

Caesar with crispy bacon, croutons, egg, shaved parmesan NF

Greek with cherry tomatoes, cucumber, capsicum, celery, onion, olives, herbs, feta cheese GF, V

Creamy pesto penne with roasted pumpkin, celery, sundried tomatoes, fresh basil mayonnaise V

Garden with mixed lettuce, cherry tomatoes, cucumber, Spanish onion, julienne carrot & capsicum GF, DF, VG, V

Buffet Dinner

SIDES

PLEASE SELECT ONE SIDE OPTION

Baby beans with herb butter GF, NF, V

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

Sautéed Brussels sprouts with pancetta & thyme GF, NF, V

Crunchy smashed potatoes GF, NF, V

Creamy potato mash GF, NF, V

Charred broccolini, sesame & ginger GF, NF, V

Spiced roasted cauliflower GF, NF, VG

DESSERT

PLEASE SELECT ONE DESSERT OPTION

Portuguese custard tart V

Mini vanilla éclair V

Mini pavlova with seasonal fruit & passionfruit drizzle GF, NF, V

Rocky road V

Carrot cake V

Strawberry mousse cake NF, V

Salted caramel & chocolate tartlet V



Plated

Plated

Two-Course \$ 75.00 per person

Entree & Main or Main & Dessert

Three-Course \$ 85.00 per person

Entree, Main & Dessert

Service Includes

- Artisan bread & cultured butter
- Selection of Teas
- Coffee

ENTRÉE

Spinach & ricotta cannelloni with tomato sugo & fresh basil v

Heirloom tomatoes, bocconcini, grilled zucchini with garlic croutons & aged balsamic reduction v, GF

Smoked chicken breast with soba noodle salad & ginger tamari dressing

Slow cooked pork belly with Vietnamese thai salad & nam jim dressing GF

Poached prawn & avocado with mango & chilli salsa GF

Harissa baked cauliflower florets with ancient grain salad & coconut yoghurt dressing v, VG, GF

MAINS

Herb & parmesan crusted chicken breast with potato rosti, baby carrots & lemon cream sauce

Roasted sirloin with kumara mash, broccolini & pink peppercorn jus GF

Slow cooked harissa spiced pork loin with polenta chip, braised purple cabbage & apple cider reduction GF, DF

Grilled barramundi fillet with tomato & caper salsa, asparagus, quinoa & orange ponzu dressing GF

Pan fried potato gnocchi with pumpkin, garden peas, toasted pepitas, semi-dried tomatoes & sage burnt butter sauce v

Plated

DESSERT

Chocolate profiteroles filled with crème patisserie & chocolate sauce v

Carrot cake with cream cheese frosting with seasonal berries v

Raspberry Opera cake with macadamia cookie crumb v

Belgium chocolate brownie with mascarpone cream GF

Sticky date with vanilla anglaise v

Premium Plated

Two-Course \$ 85.00 per person

Entree & Main or Main & Dessert

Three-Course \$ 95.00 per person

Entree, Main & Dessert

Service Includes

- Artisan bread & cultured butter
- Selection of Teas
- Coffee

ENTRÉE

Baharat confit chicken, smoky cauliflower hummus, pomegranate salad

Yamba king prawns, pumpkin hummus & Za'atar DF, NF

Sous vide duck breast on soba noodle salad with ginger tamari dressing

Beef sirloin, pickled walnut salsa verde, charred onions & grilled zucchini DF, GF

Charred chermoula lamb, smoked eggplant tart with preserved lemon & Moroccan date salsa

Seared scallops with roasted pine nut caponata & caramelized red wine vinegar DF, GF

VEGETARIAN ENTRÉE

Heirloom tomato, cloudy apple gel, crème fraiche, olive granola, baby herbs V, GF

Sweetcorn pannacotta, vegetable garden & whipped goats curd V, GF, NF

Wild mushroom fritters with escalivada NF, V

Burrata with broad bean sott'olio & black olive paste GF, NF, V

Premium Plated

MAIN

Gippsland free range chicken breast, tomato confit, braised fennel, olive granola

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

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

Short rib, potato pave, braised carrots, tarragon bearnaise

Aromatic poached chicken, maize, charred onion & shiitake mushroom

Baked barramundi, white bean, blistered cherry tomato & parsley salsa GF

VEGETARIAN MAIN

Balsamic braised beetroot, candied walnuts & whipped fetta V

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

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

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

Premium Plated

DESSERT

Eton mess, poached rhubarb, white chocolate ganache GF, V

Sticky date pudding with butterscotch sauce

Orange & almond cake, orange blossom syrup & mascarpone GF

Italian tiramisu NF, V

New York baked cheesecake, raspberry coulis & caramel popcorn

CHEESE Additional \$ 15.00 per person

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



Cocktail

Cocktail Reception

All items are one piece per person unless otherwise noted

One hour package Choice of two cold & one hot canapé	\$ 40.00 per person
Two hour package Choice of two cold & two hot canapés & one substantial dish	\$ 54.00 per person
Three hour package Choice of three cold & two hot canapés & two substantial dishes	\$ 66.00 per person
Four hour package Choice of three cold & four hot canapés, two substantial dishes & one dessert	\$ 76.00 per person
Additional canapés	\$ 7.50 per piece
Additional substantial dishes	\$ 12.00 per piece
Live station	Prices as listed

Cocktail Reception

COLD CANAPES

Vegetarian rice paper rolls with ponzu DF, GF, V

Crab & avocado tostadas, pickled onion DF, GF, NF

Coconut chicken & sesame betel leaf DF, GF

Citrus cured salmon, toasted crumpets, apple-pickled celery NF

Serrano jamon, parmesan & chive shortbread, salted tomato NF

Rare roast beef on mini potato with horseradish, tomato & onion jam DF, NF

Peking Duck crepe with Xiao Shing dressing

HOT CANAPES

Crispy chicken skewers, yum yum sauce & crushed peanuts DF

Manchego cheese & corn croquette V

Prawn toast, yuzu soy, chilli, furikake DF, NF

Crispy cheeseburger dumpling, gochujang ketchup DF, NF

Tuscan meatball, puttanesca salsa NF

Nashville fried chicken, watermelon hot sauce

Balinese beef satay with coconut chimichurri DF

Cocktail Reception

COLD SUBSTANTIAL

Risoni, roast tomato & capsicum salad with toasted nuts VG

Sicilian lemon chicken, Nicola potatoes, mizuna & olive salad DF, GF, NF

Thai larb beef salad DF, GF

Loaded Greek hummus, crisp pita bread NF, V

Vietnamese lemongrass chicken, roasted crushed peanuts on rice noodle salad DF, GF

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

Miso salmon, sweet potato & soba noodle salad, tahini dressing DF, NF

HOT SUBSTANTIAL

Barbacoa beef tacos, pickled shallots, chimichurri NF

Slow roasted lamb, peppers, mint chimichurri, flatbread DF, NF

Harissa baked chicken meatballs, pearl couscous, yoghurt, soft herbs

Crispy pork belly, cannellini beans, chorizo ragout DF, NF

Salt & pepper squid with watermelon, roasted peanut, herb salad DF

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

Smashed pea, potato gnocchi, mint, crème fraiche V

Cocktail Reception

DESSERT CANAPÉS

Apple & blueberry crumble tart ▾

Caramel slice ▾

Mini lemon meringue tart ▾

Chocolate lamington ▾

Rocky road ▾

Carrot cake ▾

Live Stations

Service options

When added to a cocktail function
minimum 100 pax

Raw Bar	\$ 23.00 per person
Spencer Gulf Kingfish, Yellowfin 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	
Taquería Taco Stand	\$ 20.00 per person
Chargrilled marinated beef flank, spiced fried chicken, guacamole, cheese & pico de gallo <small>NF</small>	
Hawkers Market	\$ 23.00 per person
Crispy char sui Bangalow pork belly, traditional Peking duck 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 & Eton mess	
Slide on Over	\$ 23.00 per person
Brioche rolls with your choice of pulled pork belly, lamb shoulder, herb & 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 & an assortment of breads	



Platters

Platters

Each platter serves 10 people, unless stated otherwise

Seasonal fruit GF, NF, VG	\$80.00
Antipasto , marinated olives, balsamic mushrooms, cherry bocconcini, zucchini, eggplant, tomato, salami, smoked ham & grissini NF	\$90.00
Sushi & sesame nori rolls with soy dipping sauce & wasabi (12 pieces)	\$90.00
Australian cheese Australian cheeses with black grapes, crisp bread, crackers & dates NF, V	\$120.00
Marinated olives & dips to share, grilled breads NF, V	\$50.00
Cocktail sausage rolls with tomato sauce (12 pieces) DF, NF	\$55.00
Mini beef pies , with tomato sauce (12 pieces) DF, NF	\$55.00
Wraps, rolls & sandwiches (24 pieces)	\$120.00
Danish pastries (12 pieces) V	\$55.00
Cookies assorted (20 pieces) NF, V	\$33.00



Beverages

Non-Alcoholic Beverage Package

2hr Non-Alcoholic Beverage Package

\$ 20.00 per person

3hr Non-Alcoholic Beverage Package

\$ 26.50 per person

4hr Non-Alcoholic Beverage Package

\$ 30.00 per person

5hr Non-Alcoholic Beverage Package

\$ 35.00 per person

BEVERAGE SELECTION

Coca-Cola

Coca-Cola No Sugar

Sprite

Fanta

Mt Franklin Sparkling Water

Mt Franklin Still Water

Orange Juice

Gold Beverage Package

2hr Gold Beverage Package

\$ 38.00 per person

3hr Gold Beverage Package

\$ 45.00 per person

4hr Gold Beverage Package

\$ 52.00 per person

5hr Gold Beverage Package

\$ 59.00 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%

Hahn Premium Light 2.2%

James Squire Zero 0.0%

James Squire Orchard Crush Apple Cider 4.8%

Hahn Super Dry Gluten Free 4.2%

NON-ALCOHOLIC BEVERAGE SELECTION

Coca-Cola

Coca-Cola No Sugar

Sprite

Fanta

Mt Franklin Sparkling Water

Mt Franklin Still Water

Orange Juice

Platinum Beverage Package

2hr Platinum Beverage Package

\$ 45.00 per person

3hr Platinum Beverage Package

\$ 52.00 per person

4hr Platinum Beverage Package

\$ 59.00 per person

5hr Platinum Beverage Package

\$ 67.00 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

Stone and Wood Pacific Ale 4.4%

Hahn Super Dry 4.6%

Stone and Wood Green Coast Lager 4.7%

Hahn Premium Light 2.2%

James Squire Orchard Crush Apple Cider 4.8%

James Squire Zero Alcohol 0.0%

Hahn Super Dry Gluten Free 4.2%

NON-ALCOHOLIC BEVERAGE SELECTION

Coca-Cola

Coca-Cola No Sugar

Sprite

Fanta

Mt Franklin Sparkling Water

Mt Franklin Still Water

Beverage Upgrades

SPIRIT SELECTION Additional \$22.00 per person

Canadian Club & Dry 3.5%

Jim Beam & Cola 3.5%

Smirnoff Lime & Lemon Soda 3.5%

Brookvale Union Ginger Beer 4.0%

Gordon's Pink Gin & Soda 4.0%

CHAMPAGNE Additional \$32.00 per person

Moet & Chandon Brut NV Champagne Champagne, France

General Notes

At Gema Group, we are passionate about what we do & 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 your dedicated Sales & Event Coordinator.

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 & 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 & some religious requirements when booked at least 7 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 based on our Kosher caterers pricing & 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.

GEMA GROUP


