



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

Buffet Breakfast

\$ 66.00 per person

Service includes

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

Barista upgrade option

\$16.60 per person

COLD SELECTION

Bakery Basket Sweet - Texas Muffins, Danishes, Pain au chocolat, Cinnamon Scroll

Bakery Basket Savoury - English muffins, Bagels, Croissant, cheese and bacon scroll

Blueberry Parfait, spiced granola

Coffee chia pudding, whipped coffee and chocolate shards

Seasonal fruit platter

HOT SELECTION

Pork cumberland sausage

Crispy streaky bacon

Free range eggs, fried, scrambled, or poached

Confit truss tomatoes

Garlic & thyme roast mushrooms

Hash browns

Chocolate chip pancakes, maple syrup

Networking Breakfast

\$ 52.00 per person

Service Includes

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

Alternate serve

Charge per additional course \$ 6.00 per person

Optional extras

Add further cold or hot selection

\$7.50 per person, per item

Barista upgrade option

\$16.60 per person

COLD SELECTION

PLEASE SELECT THREE OPTIONS BELOW

Seasonal fruit cups, cinnamon honey yogurt

Coffee chia pudding, whipped coffee, chocolate shards

Strawberry filled croissant, rose petals

Mixed seed bagel, smoked salmon, whipped cream cheese

Bruschetta, avocado, confit tomatoes, chevre

HOT SELECTION

PLEASE SELECT THREE OPTIONS BELOW

zucchini fritter with poached egg, bacon shards and fresh avocado

Eggs benedict sliders, smoked ham, fried egg, chive hollandaise

Bacon french toast fingers, maple syrup

Breakfast burrito, scrambled egg, italian sausage, hash brown, avocado

Chorizo shakshuka, crumbed feta, aleppo pepper, alto lemno evoo

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

Selection of juice in jugs \$ 4.00 per person

BARISTA COFFEE CART

Half Day \$ 12.50 per person

Full Day \$ 16.60 per person

Service includes

- Barista coffee
- Selection of teas
- Hot chocolate
- Chai
- Matcha
- Iced

Morning & Afternoon Tea

\$ 7.50 per person for one item

Service includes

- Selection of Teas
- Coffee
- Hot Chocolate
- Chai

Barista upgrade option

\$16.60 per person

HEALTHY

peanut and coconut protein ball

Blueberry parfait, spiced granola, berry compote, whipped honey

Raw lemon chia & cashew slice

Spinach & feta muffin

Fig, date & goji berry bar

BAKERY

Almond croissant

Cinnamon scroll

American style homemade cookies

Mixed danishes

Assorted loaded donut

SAVORY

Spinach & ricotta pastizi, smoky tomato relish

Smoky chorizo & manchego quiche

Cheese & bacon swirl

Spanish wagu sausage roll

Croque monsieur, smoked ham, gruyere, dijon

SWEET

Assorted loaded donut

Buttermilk scones with clotted cream & strawberry jam

Assorted mini lamingtons

Biscoff cheesecake tart

Nutella chocolate brownie

High Tea

Set menu \$ 67.00 per person

Service includes

- Buttermilk scones with clotted cream & strawberry jam
- Selection of Teas
- Coffee
- Hot Chocolate
- Chai
- Assorted Juice

Barista upgrade option

\$16.60 per person

FINGER SANDWICHES

Roast chicken with tarragon, lemon mayonnaise, baby tatsio

Egg florentine with tomato & parmesan cheese

Cured salmon with dill cream cheese, pickled onions, baby capers

Smoked ham & aged cheddar with tomato relish, piccalilli

SAVOURY BITES

Roasted ratatouille & goats cheese tartlet

Mini assorted quiches

Bruschetta, tomato, basil, eschalots

Smoked salmon blini, chive cream cheese, capers

Asian peking duck pancakes

SWEET TREATS

Assorted macarons

Mini lemon meringue tart

Mini assorted cheesecakes

Chocolate, raspberry & caramel filled mini eclairs

Petite new york cheesecake

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 \$ 15.00 per person

Barista upgrade option, \$16.60 per person

MORNING TEA HEALTHY

Peanut & coconut protein ball

Blueberry parfait, spiced granola, berry compote, whipped honey

Raw lemon chia & cashew slice

Spinach & feta muffin

Fig, date and goji berry bar

MORNING TEA BAKERY

Almond croissant

Cinnamon scroll

American style homemade cookies

Mixed Danishes

Assorted loaded donut

MORNING TEA SAVOURY

Spinach & ricotta pastizi, smoky tomato relish

Smokey chorizo & Manchego quiche

Cheese & bacon swirl

Spanish wagyu sausage roll

Croque Monsier, smoked ham, gruyere, dijon

MORNING TEA SWEET

Assorted loaded donut

Buttermilk scones with clotted cream and strawberry jam

Assorted mini lamingtons

Biscoff cheesecake tart

Nutella chocolate brownie

Conference

WRAPS

Chicken Caesar, roast chicken breast, cos lettuce, boiled egg, smoky bacon, ceasar dressing

Shaved roast beef, shredded lettuce, sweet and spicy pickles, confit tomato relish, horseradish mayoanise

Roast lamb, cos lettuce, cucumber, pickled onion, housemade tzatziki

Turkey, brie, cranberry sauce, cos lettuce

Satay tofu, pickled veg, baby tatsoi

ROLLS

Pastrami, pickled red cabbage, caper parsley aioli NF

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

Roast beef, provolone, onion jam NF

Chicken katsu, cabbage, tonkatsu sauce, kewpie mayo NF

Buffalo prawn roll, hot honey ranch, crunchy slaw

SANDWICHES

Chicken schnitzel, shredded lettuce, Spanish onion, tomato, sriracha mayo

Pastrami, Swiss cheese, sauerkraut, thousand island dressing

Boiled eggs, herb mayo, shredded lettuce, tajin seasoning

Spanish roast chicken, chorizo, cucumber, tomato, spinach, spicy mayo

Tuna mayo, corn, roast peppers, Spanish onion, tomato, rocket

Roast portabello mushroom, vegan creamy slaw, jalapeno relish



Buffet

Buffet

\$ 70.00 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

Lemon & garlic grilled chicken breast, pink peppercorn velouté

Seared salmon, with lemon beurre blanc

Rosemary & garlic lamb rump, salsa verde

Rosemary & fennel Porchetta, red wine jus

Butter chicken with saffron infused rice

Vegetable tikka masala with rice pilaf V, GF

SALADS

PLEASE SELECT TWO SALAD OPTIONS

Mediterranean couscous salad, lemon dressing

Roasted cauliflower salad, pomegranate, almonds, hummus

Mexican quinoa salad, cherry tomatoes, corn, beans, coriander, jalapenos

Potato Salad, bacon, Spanish onion, capsicum, dill

Greek salad, tomato, cucumber, feta, Spanish onion, feta

Caesar salad, cos lettuce, parmesan, croutons, egg, bacon, ceaser dressing

Garden salad

Buffet

SIDES

PLEASE SELECT ONE SIDE OPTION

Parmesan chat potatoes

Garlic butter roasted brussels sprouts

Maple roasted dutch carrots

Pan fried sesame broccolini

Mac & cheese, truffle pangrattato

Mexican grilled corn, cojita cheese, Aleppo pepper

Seasonal steamed vegetables

Baked broccoli, cashew curd, almond shards

DESSERT

PLEASE SELECT ONE DESSERT OPTION

Assorted individual mini cakes

Strawberries & cream mille-feuille

Mango & coconut tarlet

Eton mess or individual pavlovas

Crème brulee spoon

Boysenberry cheesecake bites



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

Pre-dinner canapes

Chef selection of three items \$20 per person

over 30 minute

ENTRÉE

Artisan charcuterie, Pistachio terrine, salumi, condiments, crispbread

Charred tiger prawns, pea puree, cucumber ribbons, baby herbs

Heirloom tomato, salsa verde burrata, grana padano wafer

Spiced lamb, cauliflower hummus, toasted pine nut, pomegranate molasses

Moroccan spiced chicken, preserved lemon yoghurt, spiced seeds

Black olive cherry tomato & leek tart

MAINS

Pistachio crusted lamb rump, sweet potato mash, asparagus, rosemary jus

Chermoula marinated chicken, chat potatoes, baby carrots, thyme beurre blanc

Heirloom tomato, salsa verde burrata, grana padano wafer, sourdough

Roast chicken, stuffed with ricotta and lemon myrtle, pea & mint risotto, asparagus, chicken crackling

Slow roasted pork belly, cauliflower puree, brown butter garlic kipfler potatoes

Herb & parmesan crusted chicken, mash, seasonal veg, pink peppercorn sauce

Plated

DESSERT

Belgium chocolate brownie with mascarpone cream GF

Banoffee pie cups, dulce de leche, caramelised banana

New York baked cheesecake, raspberry coulis & caramel popcorn

Orange & almond cake, orange blossom syrup & mascarpone GF

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

Lemon meringue tart, pistachio crumble V

Signature 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

Smoked duck breast, parsnip puree, pickled fennel salad

Sesame crusted yellowfin tuna, wasabi cream, edamame

Confit quail, carrot puree, charred shallot

Cured bresola, walnut pesto, baby herb salad

Pistachio & lemon crusted lamb backstrap, grilled artichoke, asparagus

Beetroot tartare, truffle cream, fried pita, soft herbs

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

Signature Plated

MAIN

Crispy porchetta, confit fennel, celeriac puree, brussel sprouts, apple cider gel

Beef short ribs, truffle mashed potato, sesame charred broccolini, wilted spinach, jus

Grilled pork chop, smoked apple, rainbow shard, jus

Tandoori cauliflower, spiced yoghurt, chickpea, kipfler potatoes, cavolo nero

Individual beef wellington, creamy mash potato, fried kale, red wine jus

Lemon & dill barramundi, fondant potato, charred broccolini, compound butter

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

Signature Plated

DESSERT

Rosemary & honey pannacotta, vanilla sable crumb

Tiramisu, mascarpone, savoiardi, coffee

Sticky date pudding, butterscotch sauce

Chocolate Bavarian, Chantilly cream

Crepe suzette, maple ricotta, fresh berries

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 3 cold canapes & 3 hot canapes	\$ 40.00 per person
Two hour package Choice of 2 cold canapes & for hot canapes with one substantial	\$ 54.00 per person
Three hour package Choice of 2 cold canapes & 4 hot canapes with 2 substantial	\$ 66.00 per person
Four hour package Choice of 3 cold canapes & 5 hot canapes with 2 substantial & 1 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

Confit tomato, burrata, balsamic glaze, basil, bruschetta

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

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

Peking Duck crepe with hoi sin

HOT CANAPES

Crispy chicken skewers, yum yum sauce & crushed peanuts DF

Manchego cheese & corn croquette, creamy aioli V

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

Crispy cheeseburger springroll, burger sauce DF, NF

Tuscan meatball, puttanesca salsa NF

Balinese beef satay with coconut chimichurri DF

Fried buffalo chicken, mini waffles and maple syrup NF

Cocktail Reception

COLD SUBSTANTIAL

Risoni, roast tomato & capsicum salad with toasted nuts VG

Garlic lemon chicken, kipfler potatoes, feta & olive salad DF, GF, NF

Thai larb beef salad DF, GF

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, baby potatoes, peppers, chimichurri DF, NF

Birria beef with Mexican rice, salsa verde GF, NF

Braised pork belly, coconut rice, bok choy

Salt & pepper squid with chilli crunch, roasted peanut, herb salad DF

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

Potato gnocchi, sun dried tomatoes, spinach, mustard cream, pecorino 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

Smokehouse	\$ 23.00 per person
Smoked brisket, pulled pork, creamy slaw, mac and cheese, corn ribs, cornbread	
Get to the Greek	\$ 24.00 per person
Slow cooked lamb shoulder, Greek chicken thigh, pickled onion, fresh cucumber, tzatziki, flatbreads	
Taquería Taco Stand	\$ 22.00 per person
Chicken al pastor, carne asada beef, cauliflower popcorn, lettuce, pico de gallo, sour cream, guacamole, corn chips	
Bahn Mi Bar	\$ 23.00 per person
Crisp pork belly, pulled chicken and marinated tofu, with lettuce, pickled vegetables, chillies, coriander, pate. Served with a fresh Vietnamese roll	
The Dessert Parlour	\$20.00 per person
A selection of cakes, brownies & other sweet treats	
Sliders	\$ 23.00 per person
Portuguese Chicken, bbq pulled beef, pulled jackfruit, lettuce, creamy slaw, tomatoes, onion, pickles, assorted sauces & condiments	
Yum Cha & Dumpling Bar	\$ 25.00 per person
A selection of steamed & fried dim sum, dumplings & spring rolls	
Charcuterie Station	\$ 25.00 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
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
Pulled pork slider , creamy slaw, smoky bbq sauce (12 pieces) NF	\$85.00
Truffle porcini arancini , saffron aioli (24 pieces) NF, V	\$66.00
Chicken Schnitzel slider , lettuce, garlic aioli (12 pieces) NF	\$65.00
Angus Beef slider , lettuce, pickles, spanish onion, burger sauce (12 pieces)	\$72.00
Danish pastries (12 pieces) V	\$55.00
American Style 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

\$ 55.00 per person

3hr Gold Beverage Package

\$ 66.00 per person

4hr Gold Beverage Package

\$ 77.00 per person

5hr Gold Beverage Package

\$ 89.00 per person

WINE SELECTION

Vedova Prosecco,

Quilty & Gransden Sauvignon Blanc

Wicks Estate Chardonnay

Luna Rosa Rose

T'Gallant Juliet Moscato

Hinton's Hundred Shiraz

Alte Pinot Noir

BEER SELECTION

Stone & Wood Pacific Ale

Hahn Super Dry

XXXX Gold

Hahn Premium Light

James Squire Orchard Crush Apple Cider

NON-ALCOHOLIC 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

\$ 73.00 per person

3hr Platinum Beverage Package

\$ 84.00 per person

4hr Platinum Beverage Package

\$ 95.00 per person

5hr Platinum Beverage Package

\$107.00 per person

WINE SELECTION

Vedova Prosecco

Quilty & Gransden Sauvignon Blanc

Wicks Estate Chardonnay

Pikes Luccio Pinot Grigio

Luna Rosa Rose

T'Gallant Juliet Moscato

Hinton's Hundred Shiraz

Alte Pinot Noir

BEER SELECTION

Stone & Wood Pacific Ale

Hahn Super Dry

XXXX Gold

Hahn Premium Light

James Squire Orchard Crush Apple Cider

RTDS

James Squire Ginger Beer

Jim Beam and Cola

Smirnoff Lime Soda

Fellr Seltzer

Four Pillars Gin

Subject to change pending contract

NON-ALCOHOLIC SELECTION

Coca-Cola, Coca-Cola No Sugar, Sprite,

Fanta

Mt Franklin Sparkling Water

Mt Franklin Still Water

Orange Juice

Beverage Upgrades

SPIRIT SELECTION Additional \$22.00 per person

James Squire Ginger Beer

Jim Beam and Cola

Smirnoff Lime Soda

Fellr Seltzer

Four Pillars Gin

Subject to change pending contract

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.

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.

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*
A	Australian Seafood
I	Imported Seafood
M	Mixed Origin Seafood

*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.



GEMA GROUP