



CommBank
Stadium

Meetings & Special Events Menu

GEMA GROUP

Contents

Our world-class service, dedicated team and vision to create and deliver a contemporary dining experience is made possible through our relationships with local and regional suppliers.

Our chefs use the freshest, in-season produce, capturing the essence of Sydney and New South Wales in every dish.

BREAKFAST

Networking Breakfast page 4

Stadium Plated Breakfast page 5

Buffet Breakfast page 6

MORNING & AFTERNOON TEA

Tea & Coffee Service page 8

Morning & Afternoon Tea page 9

LUNCH

Working Lunch page 11

BUFFET

Buffet Menu page 14

PLATED

Plated Entrees, Mains, Desserts page 18

COCKTAIL

Cocktail Reception page 22

PLATTERS

Platter Selection page 28

BEVERAGES

Beverage Packages page 30

Wine Menu page 34

Spirits page 36

GENERAL NOTES

Menu Key page 37

Special Requests – Food Allergies page 37

Notes page 37



Breakfast

Networking Breakfast

\$52.00 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
- Orange Juice

Add further cold or hot selections to your package

\$ 7.50 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 & 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

\$ 58.00 per person

Service includes

- Selection of Teas
- Coffee Service
- Hot Chocolate
- Orange 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 & 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

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

Sourdough English muffin, maple bacon, fried egg, smoked tomato chutney DF, NF

Buffet Breakfast

\$ 68.00 per person

Service includes

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

COLD

Bakery basket; croissant, Danish pastries and muffins V

Assorted jam & condiments GF, NF, 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 GF, NF, VG

Sourdough crumpets DF, NF, VG

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 \$400.00

8 hours \$620.00

Service includes

- Barista
- All coffees charged on consumption
\$4.50 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

HEALTHY

Chocolate & almond high energy balls
GF, VG

Maple, almond & honey cacao bar GF, VG

Chia & coconut pudding GF, NF, VG

Honey & almond slice GF, V

Carrot & tahini muffin V

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

BAKERY

American style homemade cookies NF, V

Assorted mini muffins; apple, caramel,
chocolate hazelnut & berry

Chocolate cannoli NF, V

Mini butter croissant, pistachio custard V

Morning buns, cinnamon & orange glaze V

Banana bread, cream cheese topping V

SAVOURY

Bacon, eschalot & cheddar tart NF

Three cheese toastie NF, V

Tuscan pork sausage roll NF

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

Cheese & vegemite scrolls NF, V

Toasted crumpet, smoked salmon,
horseradish cream NF

SWEET

Almond biscotti DF, V

Classic jam doughnuts V, NF

Buttermilk scones, berry jam & double
cream NF, V

Lamingtons NF, V

Decadant chocolate brownie GF, NF, V

Mini apple Danish



Lunch

Working Lunch

\$ 58.00 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

\$14.00 per person, per item

PLEASE SELECT THREE OPTIONS BELOW

SANDWICHES

Double smoked ham, cheddar, homemade pickles NF

Tomato, mozzarella, basil, grain bread NF, V

Mustard tarragon chicken, iceberg & radish NF

Salami, smoked cheddar, onion jam, rocket 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

Shredded chicken, Thai flavored slaw NF

Turkey, brie, cranberry & sprouts NF

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

Working Lunch

\$ 58.00 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

\$14.00 per person, per item

SALAD

PLEASE SELECT ONE OPTION BELOW

Crisp Asian noodle & cabbage salad toasted almonds & sesame V

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

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

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

Caesar salad with crispy bacon, egg, 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

Casarecce 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

\$ 80.00 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 & spicy lemongrass sauce DF,GF,NF

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

Grilled beef medallion, Sicilian salsa, grilled artichokes, horseradish cream NF

VEGETARIAN

PLEASE SELECT ONE OPTION BELOW

Mushroom & lentil Moussaka NF, V

Whole roasted cauliflower, burnt butter, sage & verjus raisins GF, NF, V

Vegetable & chickpea tagine with steamed couscous NF, V

Potato gnocchi, broccoli, chilli & rosemary V

Buffet

\$ 80.00 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 & 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 & thyme GF, NF

Creamed potato mash GF, NF, V

Charred broccolini, sesame & ginger GF, NF, VG

Spiced roasted cauliflower GF, NF, VG

SALADS

PLEASE SELECT ONE OPTION BELOW

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

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

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

Toasted corn & spelt with miso dressing salad VG

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

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

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

Buffet

\$ 80.00 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 & custard tart NF

Raspberry profiterole NF

Salted caramel chocolate tart NF, V

White chocolate raspberry blondies NF

Lime citrus panna cotta NF, V

Date & caramel cake NF, V



Plated

Plated

Two-Course \$ 88.00 per person

Entree and Main or Main and Dessert

Three-Course \$ 98.00 per person

Entree, Main and Dessert

Pre-Dinner Canapés

\$ 20.00 per person for 30 minutes

Chef's selection of three items

Service Includes

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

ENTRÉE

Confit chicken, artichoke puree, fried artichokes, persillade DF, GF, NF

Charred prawns, eggplant, chickpeas with roast tomato vinaigrette DF, GF, NF

Duck pastrami, radicchio, rhubarb ketchup DF, GF, NF

Artisan charcuterie, Pistachio terrine, salumi, pork rilette, condiments, crispbread

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

Beef sirloin, pickled walnut salsa verde, charred onions DF, GF

Roasted scallops, black pudding, buttered leek, prune puree NF

Burrata, San Danielle prosciutto, compressed melon, white balsamic GF, NF

VEGETARIAN OPTIONS

Heirloom tomato, cloudy apple, crème fraiche, olive granola, young herbs GF, NF

Sweetcorn Pannacotta, vegetable garden, soil, goats curd V

Wild mushroom fritters with escalivada NF, V

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

Plated

Two-Course \$ 88.00 per person

Entree and Main or Main and Dessert

Three-Course \$ 98.00 per person

Entree, Main and Dessert

Pre-Dinner Canapés

\$ 20.00 per person for 30 minutes

Chef's selection of three items

Service Includes

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

MAIN

White soy & dashi kingfish, pea & broad bean smash, shitake, prawn, kombu ginger butter NF

Cep dusted pinnacle beef fillet, mushroom, caramelized potato, mustard & chive cultured butter, gremolata GF, NF

Chicken, slow-cooked fennel, saffron & tarragon butter sauce, fingerling potato GF, NF

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

Roast lamb rack, slow-braised shoulder with potato fondant, hand-crushed salsa verde, thyme jus NF

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

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

Four pines nitro stout braised beef cheek, parmesan & confit garlic mash, onion three ways NF

VEGETARIAN OPTIONS

Balsamic braised beetroot, candied walnuts, 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

Scorched braised miso leeks, chickpea, grapefruit, puffed rice, sprouts VG

Plated

Two-Course \$ 88.00 per person

Entree and Main or Main and Dessert

Three-Course \$ 98.00 per person

Entree, Main and Dessert

Pre-Dinner Canapés

\$ 20.00 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**Toasted milk & honey mille-feuille**, lemon gel, honeycomb crumble NF**Hazelnut & 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 Choice of three cold & three hot canapés	\$ 44.00 per person
Two hour package Choice of two cold & four hot canapés and one small dish	\$ 60.00 per person
Three hour package Choice of two cold & four hot canapés and two small dishes	\$ 70.00 per person
Four hour package Choice of three cold & five hot canapés, two small dishes and one dessert	\$ 82.00 per person
Five hour package Choice of three cold & five hot canapés, two small dishes and live station	\$ 98.00 per person
 Additional canapés	 \$ 7.50 per piece
Additional small dishes	\$ 14.00 per piece
Live station	Prices as listed

Cocktail Reception

COLD

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

Avocado & vegetable rice paper rolls with ponzu V

Cured salmon, toasted crumpets, apple-pickled celery NF

Balsamic grape tomato & pesto tarte tatin

Savory cannoli, Parma ham, fresh ricotta, rosemary, caper NF

Coconut chicken & sesame betel leaf DF, GF

Cured beef crostini, horseradish, pickled mustard NF

HOT

Crispy chicken skewers, yum yum sauce, crushed peanuts DF

Patatas Bravas, chorizo crumb, black garlic aioli NF, DF

Manchego cheese & corn croquette V

Prawn toast, yuzu soy, chilli paste, furikake NF

Crispy cheeseburger dumpling, gochujang ketchup NF

Tuscan meatball, puttanesca salsa NF

Grilled mortadella sandwich, provolone, marinated red onions

Panang coconut chicken skewer, toasted peanuts, crisp shallot DF

Balinese beef satay with coconut chimichurri DF

Hot honey halloumi rolls V

Moroccan lamb pie

Cocktail Reception

COLD - SMALL DISHES

Pear, walnut, gorgonzola & rocket salad GF, V

Shredded chicken, spicy peanut soba noodle salad DF

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

Loaded hummus, flavours of Greece, crisp pita bread NF

Hot & 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

Squid & Frites, furikake seasoning, yuzu NF

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

Beef & chorizo ragout with crispy potato GF, NF

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

Mushroom gnocchi, walnut pesto, arugula V

Korean fried chicken, sticky sauce, cucumber salad DF, NF

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

Cocktail Reception

DESSERT CANAPÉS

Espresso cheesecake 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

Oyster Lux \$ 28.00 per person

Roving oyster shucker, opening the finest Sydney Rock Oysters, condiments, sauces

Yum Cha & Dumplings \$ 25.00 per person

Steamed & fried dim sim, dumplings & spring roll with all the usual condiments

Shawarma & Falafel \$ 23.00 per person

Spiced chicken & lamb and a selection of falafel served with flatbreads, pickles & hummus

Hawkers Market \$ 23.00 per person

Crispy char sui Bangalow pork belly, traditional Peking ducks bao buns, shallots, cucumbers, sauces

Paddock to Plate \$25.00 per person

Slow roasted beef, with soft rolls selection of mustards & traditional condiments

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 ^{NF}

Charcuterie Station \$ 24.00 per person

Selection of local cured meats, artisan cheese, grilled vegetables, pickles, bread assortment

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



Platters

Platters

Each platter serves 10 people

Seasonal fruit platter 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	\$90.00
Australian cheese platter Australian cheeses with black grapes, crisp bread crackers & dates 450g NF, V	\$120.00
Marinated olives & dips to share NF, V	\$50.00
Four cheese arancini , tomato jam NF, V	\$66.00
Cocktail sausage rolls , tomato sauce DF, NF	\$55.00
Mini beef pies , tomato sauce DF, NF	\$55.00
Crispbreads, lavosh & 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

Moët & 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

Vedova Prosecco Italy

Squealing Pig Sauvignon Blanc Marlborough, NZ

Petaluma White Label Chardonnay Adelaide Hills, SA

Tarrawarra Estate Pinot Noir Yarra Valley, VIC

Tyrrell's Lunatic 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

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

NV Taittinger Prestige Cuvée 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

Spirits

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 enquiries please contact the Gema Catering team.

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.

