



GEMA GROUP

CONFERENCE

A 2026 MENU COLLECTION



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WITH A FOCUS ON QUALITY, CONSISTENCY AND SEAMLESS SERVICE, OUR CONFERENCE BUFFET SHOWCASES FRESH, SEASONAL PRODUCE THROUGH A MODERN, BALANCED MENU. DESIGNED TO SUPPORT PRODUCTIVITY AND FLOW, IT DELIVERS A CONSISTENT DINING EXPERIENCE FOR EVERY DELEGATE.

DELEGATE PACKAGES

Full Day	Arrival Tea & Coffee + 2 Morning Tea items Conference Lunch Menu + 2 Afternoon Tea items	\$ 98.00 per person
Half Day	Arrival Tea & Coffee + Morning Tea + Conference Lunch OR Conference Lunch Menu + Afternoon Tea.	\$ 75.00 per person

ENHANCEMENT UPGRADES

Personalise your dining experience - price is per person

On arrival	Tea & coffee with assorted cookies	\$ 9.50 per person
Dessert	Dessert served as platters	\$ 12.00 per person
Canapés	Post Conference Canapés, 3 x canapés (see Cocktail menu) + 1 hour beverage package.	\$ 40.00 per person

NOTE: SURCHARGES APPLY PUBLIC HOLIDAYS.

MORNING OR AFTERNOON TEA

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MORNING OR AFTERNOON TEA

SELECT 2 ITEMS

Mini BLT Baguette **NF**

bacon, lettuce, tomato, aioli

Roasted Pumpkin, Spinach & Goats Cheese Roll **NF, V**

Platter of Mini Pies, Sausage Rolls & Vegetarian Quiche

tomato dipping sauce

Zucchini, Haloumi & Mint Fritters **NF, V**

relish, lettuce, brioche bun

Lemon, Parsley, Avocado Chicken Sandwiches **NF, V**

Traditional Scones **NF, V**

raspberry jam, chantilly cream

Orange & Almond Cake **V**

cream cheese frosting

Apple, Caramel & Date Muffins **NF, V**

Lamingtons **V**

dark choc, raspberry jam & toasted coconut

Assorted Macarons **V**

including chocolate, lemon, pistachio & caramel

Toasted Muesli **V**

poached seasonal fruit, honey yoghurt

Carrot, Oat & Date Slice **V**

with lemon coconut frosting

Seasonal Fruit **V, GF**

seeds, nuts, coulis & natural yoghurt

Sweet Potato Chocolate Brownies **V, NF**

dark chocolate

CONFERENCE MENU

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HOT SELECTION

PLEASE SELECT 1 HOT ITEM

Char-grilled Lamb, Ratatouille GF, NF
Chimichurri sauce, lemon yoghurt

Seared Salmon DF, GF, NF
sauteed seasonal greens, salsa verde

Massaman Beef Curry GF, DF
potato, peanut & coconut rice

Southern Fried Chicken NF
beer battered chips & lime mayonnaise

Mac & Cheese Beef Lasagna NF
herb, pancetta crumb

Duck Nasi Goreng GF, NF
peas, corn, omelette & spring onion

**Roasted Pumpkin, Pecorino,
Ricotta Tortellini** NF
garlic sauteed spinach, chive beurre blanc

SANDWICHES, WRAPS & BAGUETTES ASSORTMENT

PLEASE SELECT 4 OF THE BELOW

BLT NF
Honey roasted bacon, baby cos, vine tomato & aioli

Roast Chicken NF
herb mayonnaise, avocado & cos

Grilled Pumpkin, Smashed Chickpea V, NF
spinach, shaved pecorino, pickled onion

Smoked Salmon NF
cucumber, dill and caper cream cheese

Shaved Leg Ham, Sundried Tomato NF
swiss cheese, seeded mustard

**Mild Salami, Brie, Rocket, Green Olive
Tapenade** NF

Caprese V
pesto, mozzarella, vine tomato, rocket & balsamic

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SELECT 2 SIDE ITEMS

COLD SIDES SELECTION

Heirloom Beetroot, Spinach **GF, NF**
toasted pumpkin seeds, feta

Harissa Roasted Cauliflower **V, GF, NF**
pickled shallots, baby cucumber, lemon yoghurt

Grilled Broccolini **VG, GF, NF**
toasted hazelnuts & pomegranate dressing

Zucchini, Baby Cos **V, GF, NF**
tarragon & parmesan

Basil, Pinenut, Aged Parmesan
Fusilli Pasta **V**
with Mt Zero olive oil

HOT SIDES SELECTION

Twice Cooked Baby Potatoes **V, GF, DF, NF**
oregano & rosemary salt

Seasonal Roasted Vegetables **V, GF, NF**
herb yoghurt dressing

Sweet Potato Fries **V, GF, NF**
rosemary and caper salt, aioli

Spiced Carrot, Eggplant, Pea's **V, NF**
mint & honey

Sauteed Greens **VG, GF, DF**
sesame, garlic & spring onion

DESSERT UPGRADE

Raspberry Chocolate Mud Cake **V, NF**
shaved white chocolate & berries

Deluxe Doughnut Platter **V**
chocolate sauces

Lemon & Passionfruit Cheesecake **V, NF**
citrus coconut soil

White Chocolate Mint Ice-Cream Sandwich **V, NF**

Dark Chocolate & Espresso Mousse **V, NF**
vanilla cream, shortbread crumb

FOOD ALLERGIES & INTOLERANCES

Gema Group takes care to cater for allergies and intolerances, but we cannot guarantee meals are completely allergen-free due to potential trace elements in kitchens and ingredients supplied.

Please be aware allergens may be present in meals served.

If you have an allergy or intolerance, speak to our staff before consuming food or drinks so we can suggest suitable alternatives.

NOTE ON SEASONAL PRODUCE

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.

ALLERGEN KEY

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|----------------------|--------------------------|
| ● V Vegetarian | ● VG Vegan |
| ● DF Dairy Free | ● GF Gluten Free |
| ● NF Nut Free* | ● A Australian Seafood |
| ● I Imported Seafood | ● M Mixed Origin Seafood |

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



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