



GEMA GROUP

SCHOOL FORMALS

A 2026 MENU COLLECTION



SCHOOL FORMALS

GEMA GROUP

A MODERN PLATED DINING EXPERIENCE TAILORED FOR SCHOOL FUNCTIONS AND SPECIAL EVENTS. FEATURING THOUGHTFULLY CURATED DISHES USING QUALITY, IN-SEASON INGREDIENTS, THIS OFFERING DELIVERS A SEAMLESS AND MEMORABLE DINING EXPERIENCE DESIGNED TO ELEVATE THE OCCASION.

PACKAGES

Two course	1 entree or dessert +2 mains (alternating) Includes 4 hour soft drinks, St Remio coffee & selection of tea	\$ 90.00 per person
Three course	1 entree; + 2 mains (alternating) + 1 dessert Includes St. Remio coffee & selection of tea	\$ 99.00 per person

BEVERAGE UPGRADES

Personalise your dining experience - price is per person

Soft Drink	Additional hour of soft drinks. 5 Hour Soft Drink Package	\$ 5.00 per person
Alcoholic	4 Hour Alcoholic Beverage Package	\$ 35.00 per person
Alcoholic	5 Hour Alcoholic Beverage Package	\$ 41.00 per person

NOTE: SURCHARGES APPLY PUBLIC HOLIDAYS.

ENTREE

Maple Roasted Heirloom Carrots, Pumpkin & Pepita Tart **VG, NF**
white bean hummus, dukkha, pomegranate reduction

Grilled Chicken **GF, NF**
ancient grain salad, smoked paprika mayonnaise

Seared Salmon **GF, DF, NF**
salsa verde, potato, rocket & tomato salad

Sesame Beef Salad **GF, DF, NF**
soba noodles, edamame, carrot & lime

MAINS

Slow Cooked Beef **GF, DF, NF**
roasted potatoes, beans, carrots & red wine sauce

Perri Perri Style Chicken **DF, NF**
slaw, chips & lime dressing

Baked Salmon, Zucchini Pea & Herb Risotto **GF, NF**
citrus butter

Slow Roasted Lamb **NF**
pea, lemon & currant cous cous, coriander yoghurt

DESSERT

Chocolate Pudding **V, NF**
berry compote, white chocolate ice-cream

Lemon Meringue Tart **V, NF**
raspberry cream

Strawberry & Cream Cake **V**
Nutella sauce

Mango Panna Cotta **V, NF**
crushed toasted coconut meringue

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.

ALLERGEN KEY

- 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.

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.



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