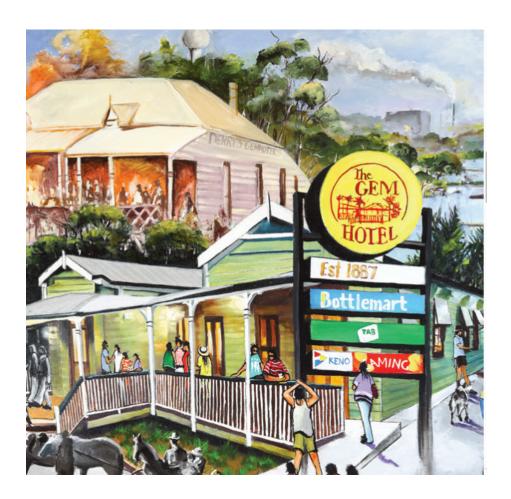


The Gem Hotel

FOR YOUR NEXT PARTY OR CORPORATE FUNCTION



287 Jacobs well Road, Alberton QLD 4207 ph: 32872389 or 0456 584 178 E: functions@thegem.com.au www.thegem.com.au



Welcome to The Gem Hotel

Alberton's best venue for your next function or event.

Here at The Gem, we can cater for a wide range of requirements and can accommodate any size function including birthdays, engagements, weddings and anniversaries, To corporate lunches or dinner.

Whether it's a fully themed event or a social cocktail affair, our friendly and professional function team can create the perfect event for you and your guests.

Function facilities

THE DECK

Our Deck provides the perfect atmosphere for cocktail parties, casual get togethers, or alfresco dining.

A semi private area, it is capable of catering to 50 guests seated and 80 guests cocktail style with high bar facilities.

This area also has 2 large TV's with HDMI options to use for presentations, photo's or music to enhance any event.



SPORTS BAR

For more of a party vibe why not book our Sports Bar for your next event.

With a dance floor, the latest tunes and full bar facilities we can cater for any occasion.



BISTRO

Our Bistro can service all your sit down dining requirements.

From a small private luncheon or dinner to a larger celebration with all your friends and family.

It has direct access to our gaming room and bar, making it the perfect space for any occasion.

Terms and conditions apply for private functions.



Function catering

PLATTERS

THE GEM \$85

Party pies, sausage rolls, meat balls, quiche, wedges, assorted sauces

ASIAN \$85

Vegetarian spring rolls, money bags, vegetarian samosas, prawn chips

SANDWICH \$80

Selection of sandwiches and wraps.
Gluten free, vegetarian or vegan options available

PIZZA \$85

Your choice of (3) ham & pineapple, meat lovers, pepperoni, supreme, vegetarian



SLIDERS \$85

Pulled pork with coleslaw and smokey texan BBQ sauce or beef patties with cheese and tomato chutney

CHICKEN WINGS \$85

Chef's selection of honey soy, texan smokey bbg, buffalo

CHARCUTERIE BOARD \$90

Cold cut deli meats, assorted cheeses (3), dried fruits, hommus, pickled vegetables, crackers, breads

GARLIC BREAD \$65

Selection of mixed plain, cheese and cheese and bacon



* Servings per platter differ, please discuss with Function Staff.

FRUIT \$65

Selection of seasonal fruits with greek yoghurt

DESSERT \$65

Selection of cakes and slices served with berries and fresh whipped cream.

COFFEE/TEA

Barista made Coffee, Tea & other Cafe drinks available to purchase.

CORPORATE PACKAGES

THE EXCECUTIVE | \$45PP

MINIMUM 20 GUESTS

ON ARRIVAL

Coffee, selection of teas, mineral water & juice

MORNING TEA

Your choice of either muffins or assorted danish, coffee, selection of teas, mineral water & juice

LUNCH

Select 2 platters from above

AFTERNOON TEA

Your choice of either a fruit platter or cheese platter, coffee, selection of teas, mineral water & juice

THE CORPORATE \$35PP

MINIMUM 20 GUESTS

ON ARRIVAL

Coffee, selection of teas, mineral water & juice

MORNING TEA

Your choice of either muffins or assorted danish, coffee, selection of teas, mineral water & juice

LUNCH

Assorted sandwiches and wraps

AFTERNOON TEA

Your choice of either a fruit platter or cheese platter, coffee, selection of teas, mineral water & juice

LUNCH \$25PP

MINIMUM 20 GUESTS

Assorted sandwiches and wraps Seasonal fruit platter Coffee, selection of teas, mineral water & juice

MORNING OR AFTERNOON TEA \$15PP

MINIMUM 20 GUESTS

Your choice of either muffins or assorted danish, coffee, selection of teas, mineral water & juice

CORPORATE PACKAGE BEVERAGES

Instant Coffee brewed, Tea Selection, Nu Pure Water & Selected Juice of Apple and or orange Juice. Served as Alternate Drop

Select 2 or 3 course menu

ENTREE | Select 2

- ~ PRAWN WONTON TACO'S wasabi aioli
- ~ LAMB KOFTA'S mint greek yoghurt
- ~ PORK BELLY BITES nam jim dipping sauce
- ~ THAI PUMPKIN SOUP With coconut cream, coriander, hint of chilli,
- ~ DUCK SPRING ROLLS asian spiced dipping sauce

MAIN | Select 2

- ~ PORK FILLET MEDALIONS hollandaise sauce
- ~ CHICKEN BALLENTINE Wrapped in prosciutto, filled with spinach and ricotta
- ~ BARRAMUNDI ALMONDINE Grilled, topped with roasted almond cream and avocado
- ~ RACK OF LAMB Drizzled with wild rosemary, sea salt & red current jus
- ~ ROASTED VEGETABLE STACK Selection of seasonal roasted vegetables, wrapped in fluffy filo pastry with roasted tomato coulis

All mains are served with mash potato, broccolini and buttered carrots

DESSERT | Select 2

- ~ PAVLOVA Smothered in chantilly cream, fresh fruits and passionfruit
- ~ MISSISSIPPI MUD CAKE Drizzled with chocolate sauce, served with ice cream & strawberries
- ~ STICKY DATE PUDDING Served warm with ice cream, butterscotch sauce & cream drizzle
- ~ STRAWBERRY ROMINOFF Strawberries macerated in cointreau with fresh cream & vanilla sugar (18+ only)

Minimum of 20 guests

Vegetarian meals can be catered separately

Beverage packages

STANDARD

\$35PP - 2 HOURS \$45PP - 3 HOURS \$55PP - 4 HOURS

Tap Beers: Local tap beer Hahn 3.5, XXXX Gold, Farmers Lager, Tooheys New

Wines: House red, white & sparkling Includes soft drinks, juices and sparkling water

The Gem Hotel offers the option of a bar tab, beverage package or drinks on consumption for guests attending private functions. Our friendly functions team are available to assist in selecting the best option for your upcoming event.

*We do not allow BYO Alcohol of any kind, any gifts of Alcohol may be stored by the venue during the event or celebration. QLD Liquor Licensing Laws apply.



DELUXE

\$50PP - 2 HOURS \$60PP - 3 HOURS \$70PP - 4 HOURS

Tap Beers: All tap beer including cider and ginger beer Wine: All wine sold by the glass Includes soft drinks, juices and sparkling water.

ADD BASIC SPIRTIS TO ANY DRINKS
PACKAGE FOR AN EXTRA \$25 PER
PERSON.
ADD TOP SHELF SPIRITS TO ANY
DRINKS PACKAGE \$30 PER PERSON

Decorations

Yes we can do helium balloons, Please speak to our functions team for all our decorating options and package prices.

Linen - we can provide white or black table cloths for your event free of charge. We can also supply chair covers and sashes at an extra cost

*No confetti allowed



Terms & conditions

DEPOSITS:

Deposit must be paid within 7 days of booking your function or paid immediately for late bookings. If a deposit isn't paid, we may rebook to another party. Deposits will be subtracted off your total and final bill.

PACKAGE PAYMENTS/FINAL GUEST NUMBERS:

Must be confirmed 7 days prior to the function date. This number can be decreased or increased however, the number confirmed 7 days prior is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function. Final payment for any of our packages is due 7 days prior to your event. Bar Tabs and any adjustments owing must be made at the completion of your event. Please note that we do not accept personal cheques as payment for the event. All prices are given as a guide only and vary according to the number of guests, date of the function and overall catering requirements. We will not issue invoices to any booking for outstanding food or beverage tabs. A Credit card will be held as security for bar tabs/food tabs during the function.

BYO:

No food or drink may be brought into functions, the only exception being celebration cakes.

CAVE

We will provide cutlery, small plates and napkins for the serving of the cake at no extra cost. Kitchen does not cut cake for functions. Cakes can be stored in our fridge/cold room. Whilst all care is taken, we are not responsible for any breakages or damages that may happen.

CANCELLATION:

Cancellations made more than 7 days prior to the function date may be entitled to a refund of the deposit. Subject to Consideration of any expenses incurred. Cancellations made less than 48 hours prior to the function date will not be entitled to a refund.

CLIENT RESPONSIBILITIES:

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the venue, the property or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, our management reserve the right to terminate a function, refuse service to any guest deemed intoxicated and take responsible action to assist any intoxicated guest from the premises.

EARLY ACCESS AND DECORATIONS:

We will make early access to the room available one hour prior to the commencement of the function for any decorations and other set up. All decorations are the responsibility of the customer. Nothing is to be nailed, screwed, stapled or adhered to the venue without the prior approval of the venue manager. All decorations/equipment/goods to be taken down and taken of off premise at the conclusion of your event unless prior arrangements have been approved by venue manager. We take no responsibility for lost or damaged goods. (NO GLITTER OR CONFETTI)

ENTERTAINMENT:

As required, functions are able to hire audio visual technologies from our affiliated outside companies at an additional cost. Any entertainment including external equipment or props must be discussed and approved by management in advance of the function. Failure to advise management in advance of the function, may result in the entertainment being banned from the venue. The client is responsible for any external hiring of equipment and is to be paid for by the client. Prices quoted do not include any floral or table decorations, music or entertainment, photography or audio visual requirements. However we can gladly assist you in recommending professionals to contact or providing a quote to provide a package for you.

MUSIC / ENTERTAINMENT / NOISE LEVELS:

Regulations are in place with regards to noise levels, music and entertainment. We reserve the right to lower noise levels if it results in disturbing other restaurant patrons or residents. Please note that no amplified music (i.e.: live bands or disc jockeys) can be undertaken in the restaurant due to noise level restrictions.

START AND FINISHING TIMES:

The customer agrees to adhere to the nominated start and finish times for the function.

REFUSAL OF ALCOHOL SERVICE AND REMOVAL OF GUESTS FROM THE PREMISES:

Management reserve the right to stop the service of alcohol to any guest at any time in accordance with responsible serving of alcohol policies and licensing arrangements. Guests who display what is deemed to be inappropriate behavior at any time may be asked to leave the premises.

ROOM HIRE AND MINIMUM SPEND FOR CLOSED FUNCTIONS:

There is no separate charge for room hire but we do require a deposit and your commitment to a minimum spend.

Sports Bar minimum spend for a closed function - \$6000

Bistro/Restaurant minimum spend for a closed function - \$8000

We will require a \$50% deposit at time of booking for both areas and will be NON Refundable, if cancelled within 7 days of the date of the event/celebration.

DAMAGE OR LOSS:

We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The customer is financially liable for any damage sustained, or loss incurred, to our property, fixtures or fittings, whether through their own or through actions of their guests. The client is responsible for delivery and collection of any external props/equipment. All decorations/equipment/goods to be taken from the venue at the conclusion of your event or unless approved by management. We take no responsibility for lost or damaged goods.

UNDERAGE PATRONS

Minors are more than welcome at your event. At all times minors need to be in the presence of a parent or legal guardian and are not to be roaming through out the venue. They are not to consume alcohol or participate in gambling activities Event will be terminated if minors are found drinking or gambling. Anyone supplying alcohol to a minor will be asked to leave immediately. All minors must leave the venue at or before 10pm.

SECURITY GUARDS

All functions and events with 100 or more guests, will require additional security guard/s. This is an extra cost to you and must be booked and paid in full 14 days prior to your event. Rates to be determined at time of payment. Please also note that this is in line with QLD liquor licensing laws relating to, responsible service of alcohol and forms part of our Liquor License.

Host Signature	Staff Signature
Date	Hotel Manager Approved:

This is to confirm you agree and understand the above Terms and Conditions