



Events And Conferencing

PACKAGES AND PRICE LIST



The newly renovated Gem Hotel is located in the heart of Griffith. The hotel boasts 65 rooms with a selection of premium and deluxe rooms and suites with contemporary fit outs. For when you want to unwind after a busy day, relax with a drink in our luxurious cocktail bar or sports bar before dining in our signature restaurant the Bull & Bell. If you feel like curling up in bed instead, each room comes complete with HD flat screen smart TV's. With access to a range of Foxtel sports, news, movies and documentary channels or log into your own Netflix or Foxtel accounts with ease on our TV's. All your entertainment needs will be met in the comfort of your room. The Gem Hotel is the perfect place to hold your next conference. With the space allowing up to 100 people along with incredible catering and state of the art technology, you will be taken care of from start to finish.

Packages

Full Day Conference Package:

\$500.00

- Whole day Room hire
- Water and Mints
- Notepads and Pens
- Use of our AV equipment
 - ✓ Smart TV
 - ✓ Surround sound
 - ✓ Whiteboard
- Tea and Coffee
- Complimentary WIFI Access
- Negotiated Accommodation Rates
- Catering available if required

Half Day Conference Package

\$350.00

- Half day Room hire
(morning or afternoon)
- Water and Mints
- Notepads and Pens
- Use of our AV equipment
 - ✓ Smart TV
 - ✓ Surround sound
 - ✓ Whiteboard
- Tea and Coffee
- Complimentary WIFI Access
- Catering available if required





Packages

Hourly Conference Package

\$100.00/hour

- Water and Mints
- Notepads and Pens
- Use of our AV equipment
 - ✓ Smart TV
 - ✓ Surround sound
 - ✓ Whiteboard
- Complimentary Instant Tea and Coffee
- Complimentary WIFI Access
- Catering available if required

**Applicable to the Private Dining Area bookings only – max of 20 people



Catering

Packages



Canape Menu:

MENU OPTION 1

\$24.50 p/h

Choose 4 options from the savoury or sweet menu to be served

MENU OPTION 2

\$34.50 p/h

Choose 6 options from the savoury or sweet menu to be served

MENU OPTION 3

\$44.50 p/h

Choose 8 options from the savoury or sweet menu to be served

SAVOURY:

- Spinach, Ricotta & Chorizo Involtini
- Gourmet Beef Sausage Roll
- Beef & Red Wine Petite Pie
- Moroccan Lamb Petite Pie
- Mushroom Arancini (GF)
- Stuffed Jalapeno Pepper (V)
- Cornish Pasty
- Moroccan Vegetable Savoury Roll (V)
- Chicken Tarragon Filo
- Roasted Vegetable Filo (V)
- Falafel Balls (GF)
- Prawn Twisters
- Assorted Mini Gourmet Quiche
- Chipotle Sweet Potato & Chickpea Bites (V)

SWEET:

- Petits Fours Tartlets
- Petits Fours Flourless Selection (GF)
- Macarons
- Mini Boutique Cakes

ADDITIONAL:

An extra item
\$5.50 p/h

SHARED PLATTERS

Salumi Board - \$32.00 each

- Puopolo Artisan Salumi handcrafted salumi and air-cured meats with beetroot chutney bread and grissini

Cheese Board - \$39.50 each

- Coolamon Artisan cheese served with muscatel, fig paste, grissini and crusty bread (V)

Aged cheddar, The Rock blue vein, Double brie, Soft blue

Parafield Olive Plate - \$17.50 each

- Corregiola Semi Sun Dried, Black Manzanillo, Kalamata Olives, Leccino and Wallis (V)





Working Breakfast

\$14.50 P/H - A CHOICE OF TWO ITEMS
\$19.50 P/H - A CHOICE OF THREE ITEMS

SWEET:

- Selection of Mini Muffins (GF)
- Assorted Danish Pastries

SAVOURY:

- Assorted Mini Quiches
- Mini Savoury Muffins

LIGHT & HEALTHY

- Muesli bars
- Freshly sliced fruit platter

BACON & EGG ROLL:

(additional - \$4.50 p/h)
Sourdough roll, smoked bacon, egg,
cheese & garlic aioli

Accompanied With: Freshly brewed tea,
coffee & orange juice

Refreshment Selection

MORNING TEA & AFTERNOON TEA

\$14.50 p/h

Choice of two (2) items

\$19.50 p/h

Choice of three (3) items

Accompanied with complimentary Tea and Coffee

SWEET:

- Selection of Petite Cookies
- Selection of Mini Muffins (GF)
- Assorted Danish Pastries
- Petits Fours Tartlets
- Petit Fours Flourless Selection (GF)
- Macarons
- Mini Boutique Cakes

SAVOURY:

- Assorted Mini Quiches
- Gourmet Beef Sausage Rolls
- Ricotta & Spinach Filo's
- Mini Savoury Muffins

LIGHT & HEALTHY

- Muesli Bars
- Freshly Sliced Fruit Platter
- Crudités & Dips

ICE CREAM:

(additional \$4.50 p/h)

- *Mini Magnums*
- *Weis Bars*





Working Lunch

SANDWICH & SALAD SELECTION

\$39.50/ph – a choice of three sandwich items & two salads

ASSORTED MINI ROLLS & PANINI:

Shaved bone ham & cheese with seeded mustard and pickles

Roasted chicken in spiced mayonnaise

Tuna and Spanish onions with lemon aioli

Prosciutto and fontina cheese & semi sundried tomato

Shaved roasted beef & onion jam with Dijon mustard cream

Egg and chive with rocket

SALADS:

Grilled cos lettuce hearts, crisp speck, aged Reggiano and anchovy dressing

Pasta salad with roasted vegetable and garlic aioli

Feta cheese, red onion & cucumber with sumac lemon oil

Heirloom tomato, La Stella buffalo mozzarella, basil and extra virgin olive oil

Potato salad with egg, grain mustard flat leave parsley and Spanish onions

Green beans, sweet corn & broccolini with fresh mixed herbs

FLATBREAD WRAPS:

Roasted pumpkin, goat's cheese, pine nuts & rocket

Cos lettuce, bacon, croutons & parmesan

ACCOMPANIED WITH:

Chef selection of French petits fours & mini cakes

Freshly sliced seasonal fruit platters

Soft drinks, Orange Juice, freshly brewed tea and coffee

ADDITIONS:

An extra item - \$7.50 p/h

Salumi Board - \$9.50 p/h

Puopolo Artisan Salumi handcrafted salumi and air-cured meats with beetroot chutney bread and grissini

Cheese Board - \$9.50 p/h

Coolamon Artisan cheese served with muscatel, fig paste, grissini and crusty bread

Aged cheddar, The Rock blue vein, Double brie, Soft blue

Parafield Olive Plate - \$4.50 p/h

Corregiola Semi Sun Dried, Black Manzanillo, Kalamata Olives, Leccino and Wallis

***Gluten Free Bread Option Available*



Dinner at Bull & Bell

Dinner is available 7 days a week, Mondays to Sunday, from 6pm till close.

You can visit our website at www.bullnbell.com.au to view the menu.

If you wish to book dinner with your conference, please call us on (02) 6913 5050 to discuss your options.



Seating Arrangements

U-shaped

As the name suggests this seating style is in the shape of the letter U, with the tables & chairs arranged in an open ended configuration with the audience facing inwards.

Popular for training, conferences, workshops, meetings.

Max 14 people



Boardroom

This style is a smaller version of the U-Shape, however there is a large elongated table, with the audience all facing inwards.

Popular for small meetings, one on one interviews, small presentations, team briefings.

Max 20 people



Cabaret

The Cabaret is an open end, with the audience seated in an arc facing forwards to the stage area.

Popular with meetings such as training sessions, awards nights and gala dinners.

Max 40 people



Classroom

As the name suggests, the Classroom seating style reflects the seating found in a school or lecture theatre, with chairs and trestle tables aligned in consecutive straight rows.

Popular for training, conferences, sales kick-offs and product launches.

Max 40 people



Theatre

A Theatre style seating arrangement is the simplest, and most common arrangement used in events. This style reflects the seating found in a theatre or cinema with chairs aligned in consecutive straight rows.

Popular for meetings, Annual General Meetings, product launches.

Max 100 people.



The image shows the interior of a hotel lobby. The walls and pillars are covered in vertical wood paneling. In the center, there is a reception desk with a large, illuminated sign that reads "GEM HOTEL" in gold letters. Above the sign is a framed picture of a building. The lighting is warm and focused on the sign and desk.

GEM HOTEL

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