



CONFERENCES & FUNCTIONS AT THE GEM HOTEL



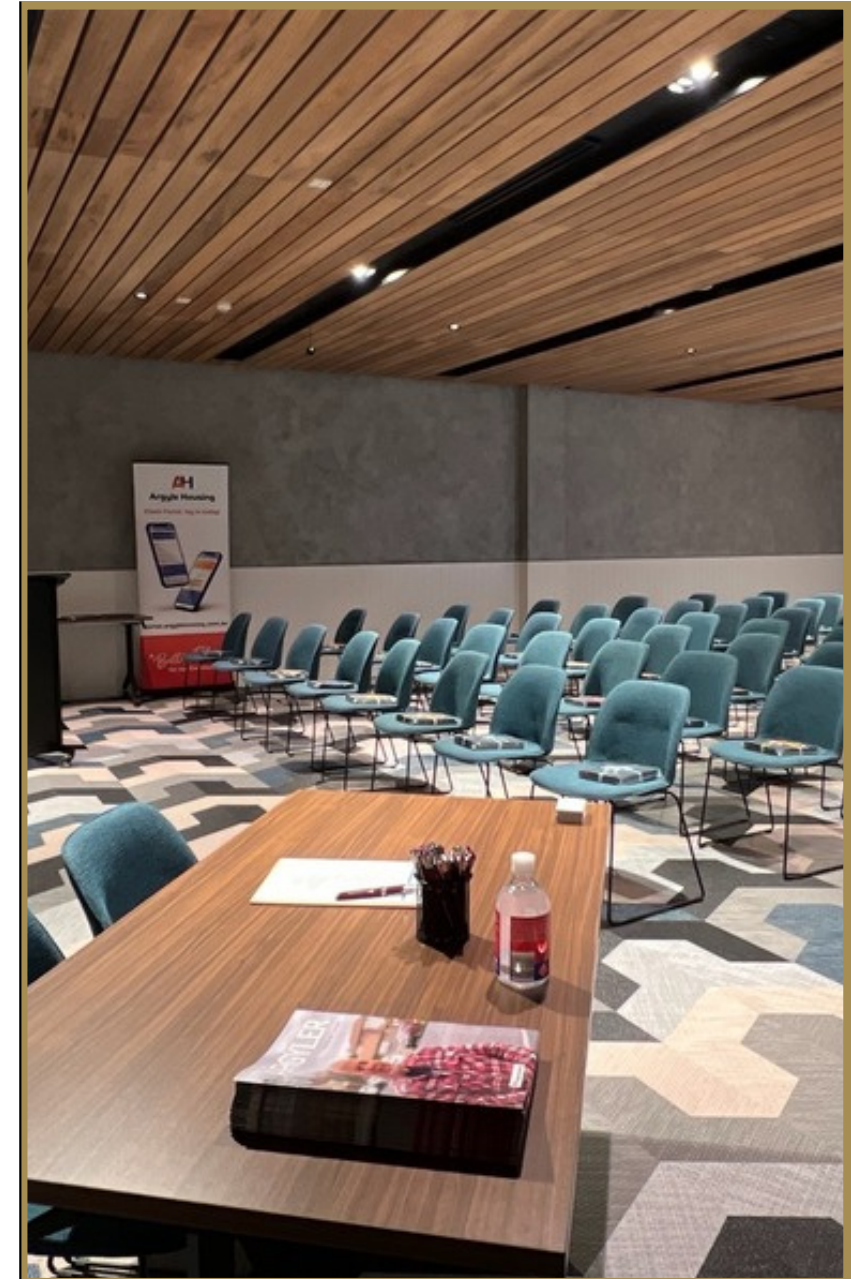
INCLUSIVE PACKAGES

FULL DAY (\$500)

- Whole day Room hire
- Water & mints
- Notepads & pens
- Complimentary AV Equipment
 - 100" Smart TV with HDMI connection
 - Surround Sound
 - 2 inbuilt microphones
 - Whiteboard
- Tea & Coffee
- Complimentary WIFI Access
- Teams and Zoom Video Conferencing
- Lectern
- Wireless microphones with PA System
- Discounted accommodation rates
- Catering if required

HALF DAY (\$350)

- Half day Room hire (morning or afternoon)
- Water & mints
- Notepads & pens
- Complimentary AV Equipment
 - 100" Smart TV with HDMI connection
 - Surround Sound
 - 2 inbuilt microphones
 - Whiteboard
- Tea & Coffee
- Complimentary WIFI Access
- Teams and Zoom Video Conferencing
- Lectern
- Wireless microphones with PA System
- Catering if required



PACKAGES

HOURLY CONFERENCE PACKAGE (\$100 / HR)

- Water & mints
- Notepads & pens
- Complimentary use of AV Equipment
 - Smart TV
 - Surround Sound
 - Whiteboard
- Complimentary Tea & Coffee facilities
- Complimentary WIFI Access
- Catering if required

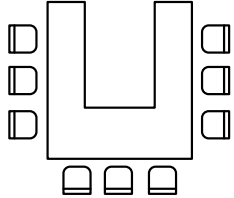
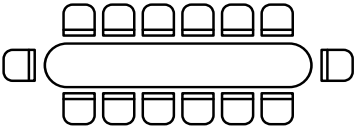
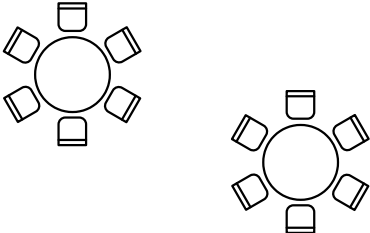
Popular for small meetings, intimate settings and small interactive events.

Max 20 people

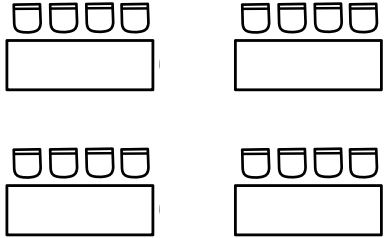
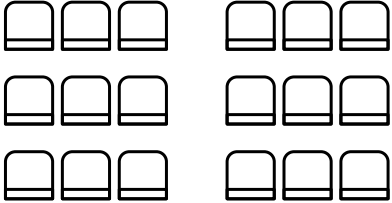
Applicable to the private Dining Area bookings only



FUNCTION ROOM LAYOUTS

LAYOUT		PAX	SUITABLE FOR
U-Shaped		14	Create a more engaging and interactive setup with a U-shape layout. Guests are seated facing each other, making it easy to connect, collaborate, and stay focused. Perfect for training sessions, workshops, meetings, and conferences where participation matters.
Boardroom		20	A classic, professional setup designed for focus and decision-making. Guests are seated around a central table, making conversation easy and keeping everyone involved. Ideal for meetings, presentations, and executive discussions where clarity and collaboration matter.
Cabaret		34	A relaxed, social setup that keeps things professional. Guests sit in small groups around tables, all facing the front—making it easy to stay engaged while still having room to connect. Ideal for workshops, presentations, and sessions where interaction and focus matter.

FUNCTION ROOM LAYOUTS

LAYOUT		PAX	SUITABLE FOR
Classroom		40	A structured, easy-to-follow setup with tables and chairs arranged in straight rows facing the front. It keeps everyone focused while still giving space for notes and devices. Ideal for training sessions, conferences, sales meetings, and product launches.
Theatre		100	Our most popular and straightforward setup, with chairs arranged in straight rows facing the front—just like a cinema. It maximises capacity and keeps the focus on the speaker. Ideal for meetings, AGMs, and product launches.

BREAKFAST CATERING



\$1500 MIN SPEND

- 10% Sunday Surcharge
- \$38 per head (over 40 pax)
- Barista Coffee additional \$5 per head

CONFERENCE & FUNCTIONS CATERING

Lunch || Serves 6

Sandwiches x 40 (Quarters) \$84	Ham, cheese & tomato Ham ,lettuce & cheese Egg & lettuce, Chicken, lettuce & cheese Sweet chili chicken, lettuce & cheese Crispy chicken, lettuce & cheese Corned beef, pickles ,lettuce & cheese Corned beef, pickles, lettuce & cheese Turkey, roasted pumpkin, lettuce & cheese.
------------------------------------	---

Mini Wraps x 35 bite sized pieces \$90	Sweet chilli chicken Chicken & avocado Caesar Turkey & Salad Ham & Salad
---	--

Mini Hot Food - 30 pieces \$72	Meat Pies Quiches
-----------------------------------	---------------------

Mini Hot Food - 30 pieces \$65	Sausage Rolls Spinach & Ricotta Rolls
-----------------------------------	---

CANAPES

Available from 2pm Monday to Thursday | 12pm Friday to Sunday



MENU OPTION 1 | \$24.50 per head

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

MENU OPTION 2 | \$34.50 per head

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

MENU OPTION 3 | \$44.50 per head

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

SAVOURY:

- Spinach, Ricotta & Chorizo Involtni
- 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 per head

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)

MORNING / AFTERNOON TEA

Serves 8-10

Slices x 34 (1/2)
\$87

Apple | Vanilla Custard | Berry & Coconut | Carmel | Choc Brownie |
Cherry Ripe | Carrot Cake | Red Velvet | | Hedgehog

Muffins (each) 6.20 each

Apple Crunch | Vanilla Blueberry | Apple Spelt | Chocolate } Raspberry (GF)

Other

Egg, Bacon & Cheese roll \$8.90 each
Ham & Cheese Croissants \$11.00 each
Danish \$7.00 each
Plain Croissant \$5.60 each

Serves 15-20

\$55

Assorted Fruit Platter

DINING

www.bullnbell.com.au



**LUNCH FROM
11.30AM - 2.30PM
FRIDAY TO SUNDAY**

**DINNER
EVERY NIGHT FROM
5.30PM**



BULL SHARE MENU – \$90 PP

ITALIAN WOOD FIRED LOAF

Pepe Saya Butter

PARAFIELD OLIVES

Marinated Mixed Olives, Smoked Almonds, Crostini (v) (gf)

GRILLED MUSHROOM

Charred Leeks, Smoked Scamorza, Crunchy Salsa Verde (v)(gfo)

SALUMI BOARD

Prosciutto Cotto, Pancetta, Casalingo, Speck, Felino, House Pickles,
Tomato & Date Chutney, Italian Loaf, Grissini

ROASTED SPATCHCOCK

Bull Horn Peppers, Garlic, Anchovy (gfo)

RIVERINA GRAIN FED ANGUS MB 2+

Centre Cut Rump, White Bean & Parmesan Puree, Red Wine Jus

ROSEMARY SALTED CHIPS

Aioli (v)

RADICCHIO, COS, BUTTER LETTUCE SALAD

Pickled Shallot, Cabernet & Mustard Vinaigrette (v)

CHOCOLATE MOUSSE TART

Candied Hazelnuts, Sweet Mascarpone



BELL SHARE MENU – \$135 PP

ITALIAN WOOD FIRED LOAF

Pepe Saya Butter

PARAFIELD OLIVES

Marinated Mixed Olives, Smoked Almonds, Crostini (v) (gf)

GRILLED MUSHROOM

Charred Leeks, Smoked Scamorza, Crunchy Salsa Verde (v)(gfo)

JUMBO KING PRAWN SKEWER (A)

Beer Battered, Chilli & Lime Salt, Aioli

SALUMI BOARD

Prosciutto Cotto, Pancetta, Casalingo, Speck, Felino, House Pickles,
Tomato & Date Chutney, Italian Loaf, Grissini

ROASTED SPATCHCOCK

Bull Horn Peppers, Garlic, Anchovy (gfo)

BISTECCA FIORENTINA

1kg, MSA Graded , Black Angus, Minimum 100-Day Grain Fed, Riverina Region, Southern NSW
Red Wine Jus, Bearnaise

ROSEMARY SALTED CHIPS

Aioli (v)

RADICCHIO, COS, BUTTER LETTUCE SALAD

Pickled Shallot, Cabernet & Mustard Vinaigrette (v)

CHOCOLATE MOUSSE TART

Candied Hazelnuts, Sweet Mascarpone

CONTACT US

For more information on our conference options, contact

RECEPTION

(02) 6913 5050 (Option 1)

EMAIL

reception@gemhotel.com.au

WEBSITE

www.gemhotel.com.au

VENUE DETAILS

ADDRESS

201-207 Banna Avenue
Griffith NSW 2680

PARKING INFORMATION

Parking is available at the rear of the property subject to availability

TERMS & CONDITIONS

Terms & Conditions: A 10% surcharge will apply on Sundays and public Holidays. We reserve the right to change prices if affected by extreme market conditions & seasonality.
