

OPTUS STADIUM

Conference & Functions
Award 2022
AHA WA Awards
for Excellence

Venue Caterer of the
Year 2020, 2021, 2022
Catering Institute WA
Gold Plate Awards

Best Venue Caterer
Prix D'Honneur 2023
Catering Institute
of Australia

Meetings & Special Events Kit
2024

Our Story

Optus Stadium is one of three Australian venues, proudly operated by VenuesLive. Food is our passion and our purpose. We craft every event so that you and your guests leave both surprised and delighted. We have changed the game to deliver exceptional experiences every time a guest steps through our doors.

We are as local as the food we serve. We know our venues are the heart of the community and we work with and support local suppliers to bring their produce directly to the tables of our guests. From the growers who produce the vegetables we serve, to the farmers who raise the cattle, to the butchers who process it – we know our suppliers by their first names.

We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at the forefront of purchasing the freshest and best produce to serve our customers. For our food to be fresh, we choose to embrace the seasonal produce. At the heart of our operation lies a passion to deliver innovative, delicious and Australian menus that focus on seasonal ingredients.

In addition to this, our in-house food and beverage teams give our guests a rich dining experience underpinned by our passionate chefs who come from some of the most well-known international venues.

Our chefs bring with them experience from across the globe to make our venues the best in Australia.

Drawing on this combined experience, our team design and adjust menus and new recipes to suit every client need. The team love creating a Meetings & Special Events kit that tastes as good as it reads.

As the operator of Optus Stadium, VenuesLive delivers more than 700 bespoke events annually - from private dinners to gala events, cocktail parties and conferences. We've been entrusted with every event imaginable – from weddings and engagements, to birthdays, national campaign launches and the 2021 Brownlow Medal.



Our Story

With the ability to accommodate two to 2,000 guests, every event is unique and specially curated through our coordination process – from menu development to customisation of our stunning function spaces. From the Field of Play to a rooftop terrace, or our ballroom overlooking the Derbarl Yerrigan (Swan River), the possibilities are truly endless.

Our award-winning culinary team, led by Executive Chef Jochen Beranek, have been here since inception and each year we build on our successes. Chef Jochen is supported by Chef de Cuisine Bryan Jimenez who is at the forefront of creating sophisticated and elegant dishes to exceed every clients expectations.

Since opening, the culinary team have demonstrated their ability to the industry too – taking home a range of awards including the Gold Plate Award three years running (2020, 2021 and 2022).

In every venue we operate, sustainability is woven into our operations.

At every step we aim to minimise the impact of our operations by making clean, smart, ethical and sustainable purchasing, planning and operational decisions.

From ensuring our locally sourced fresh produce decreases our carbon footprint, to community education and recycling campaigns for our staff and people visiting our venues – we know we can make a difference.

Everywhere we make and serve our food we respect the traditional owners of the land, including the Whadjuk Noongar people of the south west of Western Australia.

Acknowledgment of Country

Optus Stadium stands in Boorloo, the land of the Whadjuk people of the Noongar Nation.

In the spirit of reconciliation and as a demonstration of respect for the traditional laws, customs, cultures and country of the First Nations People, VenuesLive acknowledges the traditional custodians of Whadjuk Country and pays respect to elders past, present and emerging.





Culinary Ambassador Matt Moran

I am thrilled to be partnering with Optus Stadium and having the opportunity to collaborate with Executive Chef Jochen Beranek and his team to provide an exciting new culinary experience for visitors to the stadium.

At the heart of every one of my endeavours lies a passion for fresh, seasonal produce. This philosophy is showcased in many of my award-winning contemporary Australian menus that emphasise seasonal ingredients, balanced flavours and premium quality produce.

Together, our objective is to curate delicious, honest and uncomplicated food. Using a chef-led strategy, we add life and depth to every event and combine great food with Australia's passion for live sport and entertainment.

You can expect to see an amazing array of food offerings during your event with a focus on fresh, seasonal and local produce that will deliver a culinary experience like no other.

We can't wait to share with you some new inspirations and offerings we've worked on with the team.

Dietary Advice

The following known allergens may be present in our kitchens or are used as ingredients in some foods which have been prepared by our suppliers.

Almond	Lupin	Pistachio
Barley	Macadamia	Rye
Brazil nut	Milk	Sesame
Cashew	Mollusc	Soy, soya, soybean
Crustacean	Oats	Sulphites
Egg	Peanut	Walnut
Fish	Pecan	Wheat
Hazelnut	Pinenut	

Please notify us if you have an allergy to any of these ingredients.

We will endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations.

We, therefore, cannot guarantee that our products or ingredients are completely allergen free.

Codes



Lactose friendly – suitable for lactose intolerance



Gluten friendly – suitable for gluten intolerance



Vegan



Vegetarian

Please be advised that **ALL** food at Optus Stadium may contain allergens due to potential contamination in the working environment.



BREAKFAST

\$43 per person

Select six (6) options:

- Three (3) cold items
- Three (3) hot items

Stand up service includes:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water

Additional hot and cold selections

\$7 pp

Price per item

Service includes:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

Networking Breakfast

Cold

Pot-set yoghurt, berry compote and coconut granola **GF V**

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey **V**

Açaí pot with strawberry, blueberry and puffed quinoa **GF V**

Goat's cheese and caramelised onion tartlets **V**

Scone with whipped cream and strawberry jam **V**

Seasonal fruit cups with Greek yoghurt and honey **GF V**

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

Hot

Scrambled eggs and smoked salmon on sourdough

Smoked ham, parmesan béchamel and gruyère cheese toastie

Paprika-spiced omelette, homemade baked beans and chorizo **GF**

Breakfast slider - egg, bacon, cheese and tomato sauce on a brioche bun

Double smoked ham and cheese croissant

Tomato and cheese croissant **V**

Grilled halloumi, sweet potato hash and avocado bruschetta **V**

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.

\$45 per person

Select one (1) hot plated item

Pre-set shared items on the table include:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water
- Chef's selection of Danish and croissant
- Preserves
- Sliced seasonal fruit

Alternating upgrade available

\$7 pp

**Max. 250 for soft poached egg. Choice of sunny side up fried eggs or scrambled eggs for over 250.*

Plated Breakfast

Ham and cheese omelette, chipolata, hash brown, grilled tomato, extra virgin olive oil and sea salt **GF**

Eggs benedict with English muffin, Prager ham, chives, poached egg, hollandaise sauce and blistered cherry tomatoes*

Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom and grilled roma tomato

Scrambled egg, smoked salmon, dill hollandaise, New York bagel and charred asparagus

Buttermilk pancakes, macerated strawberries, bacon, maple syrup and chantilly cream

Smashed avocado, sunny side up egg, maple-glazed bacon, goat's fetta, tomato and toasted sourdough

Potato and onion rosti, grilled asparagus, mushroom, confit vine tomato, poached eggs and hollandaise sauce* **GF V**

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

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\$48 per person

Service buffet station includes:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water

Buffet Breakfast

Cold

Bakery basket - chef's selection of Danish and croissant **V**

Preserves, butter, Vegemite **V**

Chef's selection of mini sweet muffins **V**

Chef's selection of flavoured yoghurt **V**

Sliced seasonal fruit **VG**

Homemade bircher muesli **V**

Hot

Grilled breakfast chipolatas **GF**

Hash browns **GF V**

Grilled tomatoes, extra virgin olive oil, sea salt and thyme **LF GF VG**

Crispy bacon rashers **LF GF**

Sautéed mushrooms, thyme and butter **GF V**



Scrambled eggs **GF**

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

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MEETINGS & SPECIAL EVENTS

 08 6247 4946  MASETEAM@WA.VENUESLIVE.COM.AU

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