

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.

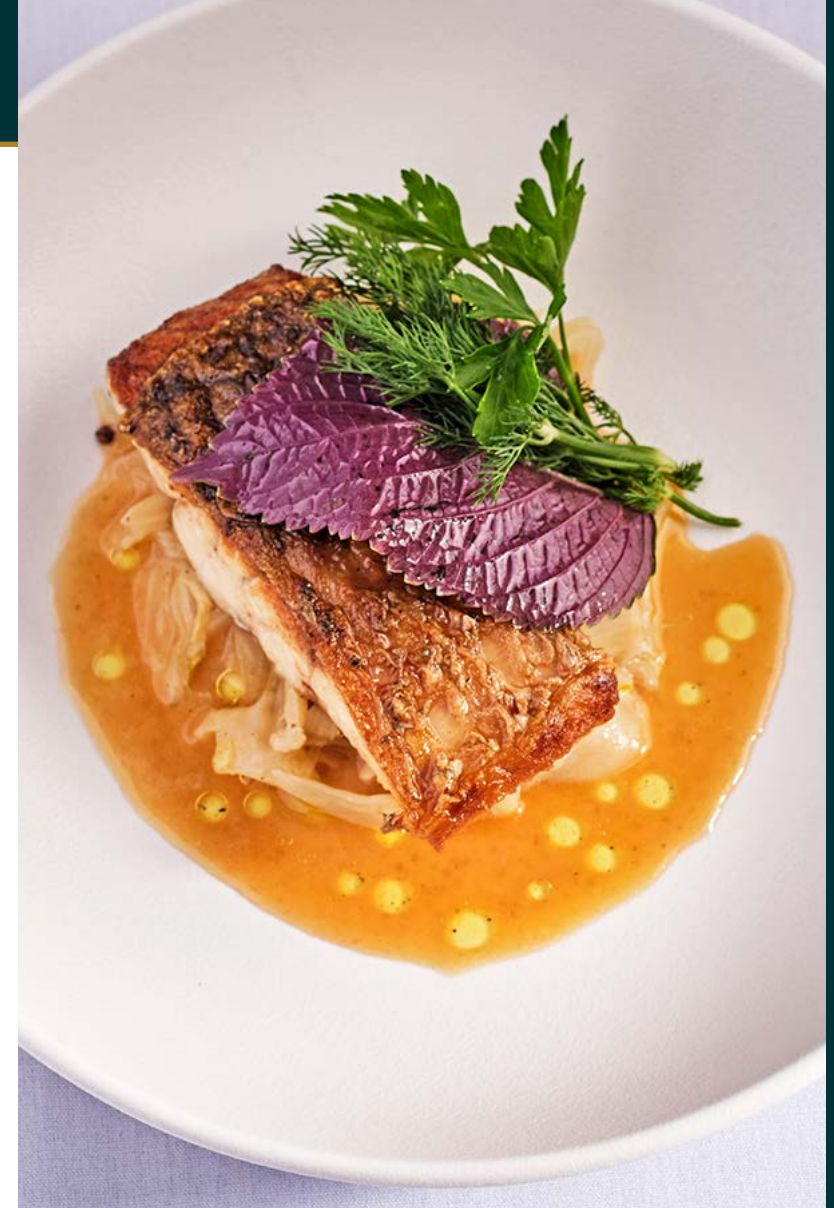
We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at 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.



DINNER

Premium Option

\$83 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$92 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

BY **MATT MORAN**

Additional mains

\$11 pp

Price per item

Additional dishes (other)

\$9 pp

Price per item

Dinner buffet service includes:

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

Buffet Dinner ^{1/3}

Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **LF**

Stracciatella, tomato, onion, basil, extra virgin olive oil and balsamic with stone baked bread **V**

Smoked salmon, capers, onion and horseradish **GF**

Chef's selection of assorted maki rolls, nigiri and gunkan served with wasabi, soy and pickled ginger

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **GF V**

Mexican - corn chips, guacamole, tomato salsa and nacho cheese dip **V**

Salads

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **GF V**

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahini and yoghurt dressing **V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint coriander and nam jim dressing **LF GF**

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, extra virgin olive oil and chardonnay vinegar **GF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Quinoa salad with dried cranberries, pine nuts, rocket, pumpkin and fetta **LF GF V**

BY **MATT MORAN**

Zucchini salad, preserved lemon, raisin and pine nuts **LF GF V**

Heirloom tomato, peach, mozzarella and cabernet vinaigrette **GF V**

Butterleaf, sweet peas, goat's curd and hazelnut **GF 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.

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Price per item

Additional dishes (other)

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Buffet Dinner ^{2/3}

Mains

Slow-cooked beef cheeks in red wine sauce **LF GF**

Cashew butter chicken with yoghurt and coriander **GF**

Roast pork belly with a red cabbage and honey gastrique **LF GF**

Seared barramundi fillet with tomato and tarragon emulsion **LF GF**

Chicken massaman curry, coconut, potato and kaffir limes **LF GF**

Slow-cooked braised beef stroganoff, smoked paprika, champignon mushrooms, crème fraîche **GF**

Lamb rogan josh, raita, crispy shallots and coriander **GF**

BY **MATT MORAN**

Chermoula slow-roasted lamb shoulder with mint raita

Miso and marmalade glazed salmon, Asian greens and shallot dressing **LF**

Whole roasted cauliflower, burnt butter, sage and almond **GF V**

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Buffet Dinner ^{3/3}

Sides

Creamy mashed potatoes **GF V**

Spring onion and egg fried rice **LF GF VG**

Steamed basmati rice **LF GF VG**

Steamed mixed greens, broccoli, beans, kale, peas **LF GF VG**

String beans and pancetta **LF GF**

Honey-glazed carrots and roasted beetroots **LF GF V**

Sweet potato with thyme and condensed milk **GF**

Coconut jasmine rice **LF GF VG**

BY **MATT MORAN**

Roasted kipfler potatoes, capers, lemon and parsley **LF GF VG**

Roasted beetroot, aged balsamic and mint **LF GF VG**

Slow-roasted carrots, pastrami spice and rocket **LF VG**

Desserts

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Mini chocolate-filled French donuts **NF V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

Assorted mini cheesecake **V**

Sliced seasonal fruit **VG V**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **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.

Two-Course **\$84 pp**

Entrée & Main / Main & Dessert

Three-Course **\$96 pp**

Entrée, Main & Dessert

Four-Course **\$105 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$9 pp**

Price per course

Pre-Dinner Canapés **\$19 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

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

Plated Dinner ^{1/4}

Shared Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **LF**

Stracciatella, tomato, onion, basil, extra virgin olive oil and balsamic with stone baked bread **V**

Smoked salmon, capers, onion and horseradish **GF**

Chef's selection of assorted maki rolls, nigiri and gunkan served with wasabi, soy and pickled ginger

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **GF V**

Mexican - corn chips, guacamole, tomato salsa and nacho cheese dip **V**

Shared Salads to the Table

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and extra virgin olive oil **GF V**

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander and nam jim dressing **LF GF VG**

Rocket, parmesan, extra virgin olive oil and chardonnay vinegar **GF V**

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Plated Dinner ^{2/4}

Cold Entrée

Jamon Iberico, braised figs, stracciatella, melons, caperberries and croutons

Sous vide Mount Barker chicken, textures of corn, smoked tomato jam, puffed rice and burnt butter **GF**

Maple infused salmon gravlax, finger lime, dill, crème fraîche, warrigal moss and mustard

Mushroom parfait, grilled local mushrooms, black garlic, salsa verde, shallot jam and wattleseed cracker **V**

Heart of palm ceviche, watermelon, sweet yellow peppers, puffed rice **LF GF VG**

Lemon myrtle infused Shark Bay scallops, pickled fennel, quince, bottarga and samphire **GF**

Kombu cured ocean trout, edamame purée, enoki mushroom, white balsamic pearls with yuzu sake emulsion **GF**

BY **MATT MORAN**

Kingfish crudo, nashi, radish and lime dressing **LF GF**

Labneh, heirloom tomatoes, peach and shiso **GF V**

Wagyu bresaola, caper berries, parmesan and grissini

Hot Entrée

Sous-vide Wagyu beef, chestnut crème, oyster mushroom, warrigal oil and mushroom jus **GF**

Pork belly agrodolce, baby leeks, green apple gel and mustard seed **LF GF**

Balsamic glazed pumpkin, parmesan sugo, puffed quinoa and sprouts **GF V**

Sous vide Mt. Barker chicken breast, cauliflower purée, pickled grilled onions, mushrooms, chicken jus **GF**

BY **MATT MORAN**

Shark Bay scallops, cauliflower and dashi burnt butter **GF**

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

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Two-Course **\$84 pp**

Entrée & Main / Main & Dessert

Three-Course **\$96 pp**

Entrée, Main & Dessert

Four-Course **\$105 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$9 pp**

Price per course

Pre-Dinner Canapés **\$19 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

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

Plated Dinner ^{3/4}

Main

Pan seared barramundi, roasted garlic skordalia, wilted spinach, stuffed zucchini flower, dill and lemon cream sauce

Margaret River wagyu beef sirloin, potato dauphinos, salsa verde, leek, saffron and capsicum rouille with red wine jus

Mint glazed lamb shank , Jerusalem artichokes, baba ganoush, braised red cabbage, tabbouleh, rosemary lamb jus **GF**

Slow-cooked beef cheeks, smoked parsnip purée, rendang infused jus, watercress purée and nasturtiums **GF**

Mount Barker chicken breast, cauliflower purée, harissa spiced sweet potato, torched baby leeks with chicken jus **GF**

Lemongrass and ginger braised pulled Linley Valley pork, braised aubergine, palm fruit veloute and kale crisps **LF GF**

Shiro miso roasted mushroom, turnip, eggplant cream, enoki, edamame purée and umami jus **GF V**

Linley Valley pork, celery root, chipotle romesco, pickled grapes and cider jus **GF**

Teriyaki-glazed salmon, seaweed potato cake, soy bean puree, radish slaw and enoki mushroom **GF**

Lemon and herb roasted chicken breast, polenta galette, wilted garlic kale, pickled onions, tomato and capsicum hogao sauce

BY **MATT MORAN**

Roasted duck breast with parsnip, kale and currant jus **GF**

Steamed Cone Bay barramundi, soy bean and ginger broth **LF GF**

Roasted lamb rump with roasted peppers and a rustic mint salsa **GF**

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Two-Course **\$84 pp**

Entrée & Main / Main & Dessert

Three-Course **\$96 pp**

Entrée, Main & Dessert

Four-Course **\$105 pp**

Platter, Entrée, Main, Dessert

BY **MATT MORAN**

Entrée **+\$4 pp**

Main **+\$6 pp**

Dessert **+\$4 pp**

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$9 pp**

Price per course

Pre-Dinner Canapés **\$19 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

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

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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Plated Dinner 4/4

Dessert

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Thai milk tea mousse, corn crackles, salted coconut caramel and lychee **GF V**

Dark chocolate tart, fleur de sel caramel, textures of hazelnut, candied, praline, ice cream **V**

Nutella cheesecake, strawberry, coffee crumb, sour cream and cacao nibs **V**

Spiced hibiscus pear, black sesame cremeaux tart, balsamic and Pedro Ximenes Sherry ice cream, saffron floss and rosella **V**

Pineapple, lime and basil white chocolate panna cotta, basil glaze, grilled pineapple, lemon aspen dust and flowers **V**

Coconut mille feuille, coconut caramel, mango, toasted coconut and cream cheese **V**

BY **MATT MORAN**

Treacle tart, poached seasonal fruit and vanilla ice cream **GF V**

Coconut panna cotta, pineapple and lemongrass **V**

Whiskey chocolate torte with berry mascarpone **V**

Shared Dessert Platter

with your choice of three (3) dessert canapés

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Assorted mini cheesecakes **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**



DINNER BY MATT MORAN

Shared Dining ^{1/2}

BY **MATT MORAN**

\$115 pp*

Starter

Sourdough, extra virgin olive oil and aged balsamic **LF VG**

Alto olives and pickles **LF GF VG**

Barra-masalata and vegetable crisps **LF GF**

Entrée

Choose two (2)

Citrus-cured Ora king salmon, lemon cream and gribiche **GF**

Freshly shucked oysters with chardonnay mignonette **LF GF**

Wagyu bresaola, bell peppers, smoked almonds and oregano **LF**

Serrano, celeriac, candied walnuts and mustard **GF**

Main

Choose two (2)

Pan-roasted Cone Bay barramundi, fennel, soft herbs and burnt citrus **LF GF**

Miso and marmalade-glazed salmon, Asian greens with shallot dressing **DF**

Slow-roasted lamb shoulder, beetroot, rocket and rustic mint salsa **LF**

Roast duck breast, parsnip, kale and currant jus **GF**

**Maximum 200 guests*



Shared Dining ^{2/2}

BY **MATT MORAN**

Sides

Choose one (1)

Whole-roasted cauliflower, burnt butter, sage, verjus and raisins **GF V**

Green beans, lemon and caper **LF GF VG**

Salads

Choose one (1)

Butter leaf salad with house vinaigrette **LF GF VG**

Heirloom tomato, peach, mozzarella with cabernet vinaigrette **GF V**

Dessert

Choose one (1)

Poached seasonal fruit, pavlova, wattle seed cream and honey **GF V**

Whiskey chocolate torte with berry mascarpone **V**

Treacle tart, poached seasonal stone fruit and vanilla ice cream **V**



OPTUS STADIUM

MEETINGS & SPECIAL EVENTS

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

[FIND OUT MORE ABOUT VENUE HIRE](#)