



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.



Culinary Ambassador Shane Delia

Shane Delia is an award-winning chef, entrepreneur and director of the Delia Group. He was also the founder of lockdown sensation food delivery marketplace Providoor.

His restaurant portfolio includes flagship and Australian dining institution Maha (Melbourne). With an innovative nod to their Mediterranean influences, Maha skilfully redefines this ancient cuisine through modern dining. Shane's exciting and full flavoured Middle Eastern food has made Maha a pillar of Melbourne's fine dining scene.

In 2015, Shane launched Biggie Smalls – his "new world" kebab focused diner – which brought a fun-loving, vibrant style to the Delia Group restaurants.

In 2022, Jayda, an extravagant cocktail bar opened and in 2023, Maha North hit the scene, bringing the same menu and ambience as its sister location, Maha East (the popular Window wine bar by Delia).

Shane has an extensive media presence as a television presenter, print contributor, author, charity spokesperson and brand ambassador.

Outside of hospitality, Shane is a proud ambassador of a number of local and international brands including Western Bulldogs FC and Melbourne City FC.

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.



PLATTERS

Each platter is designed to serve ten (10) people.

Platters

Sliced seasonal fruit VG	\$73
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$83
Satay chicken and beef skewers, coriander and fried shallots	\$83
Freshly baked focaccia bread with olives, pesto, balsamic and extra virgin olive oil V	\$83
Mezze platter – grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki GF V	\$83
Double cheeseburger stromboli	\$88
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, parma ham, grilled baby octopus and olives	\$98
Assorted gourmet mini pies and sausage rolls served with tomato sauce	\$98
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$98
Karaage chicken, salt and pepper squid, sweet and spicy chicken strips, fish goujons served with garlic aioli, tartare sauce and sweet chilli	\$103
Taco-spiced chicken and chorizo mini slider, Mexican salsa and nacho cheese on brioche buns	\$103
Tex-mex pulled beef brisket and pork rib sliders with cheese sauce and coleslaw in charcoal brioche bun	\$103
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes V	\$119
Chef's selection of assorted maki rolls, nigiri and gunkan served with wasabi, soy and pickled ginger	\$129

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.



COCKTAIL

One Hour Package **\$32 pp**

Choice of two (2) cold and three (3) hot canapés

Two Hour Package **\$47 pp**

Choice of two (2) cold, four (4) hot canapés and one (1) substantial item

Three Hour Package **\$63 pp**

Choice of three (3) cold, four (4) hot canapés and two (2) substantial items

Four Hour Package **\$78 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) substantial item and one (1) dessert

Five Hour Package **\$94 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

All items are one piece per person unless otherwise noted.

Additional canapés **\$6.50 pp**

Price per item

Additional substantial canapés **\$11.50 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{1/6}

Cold

Laksa chicken on charcoal cone, lime, coriander, ginger, laksa foam

Fresh cucumber, pickled vegetable rice paper roll with mint and coriander **LF GF VG**

Lemon and herb king prawns, cucumber ketchup, caper crème on a charcoal brioche

Aburi prawn nigiri with spiced mayonnaise, soy, wasabi and pickled cucumber **LF GF**

Beetroot and whipped goat's cheese tartlet with honey rosemary syrup **V**

Wagyu beef, horseradish, cornichon and chive cream on onion toast

Watermelon, goat's cheese, Cabacerra, basil and mint gel **GF**

Smoked ham, maple bacon, triple cream brie tartlet with cranberry jam

Oysters with shallot and chive dressing **LF GF**

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Cocktail Reception ^{2/6}

Hot

Korean-fried popcorn cauliflower with gochujang sauce and sesame seed **V**

Soft Italian meatballs with arrabbiata sauce **GF**

Shark Bay scallops, macerated apple, truffle aioli and prosciutto crumb **LF GF**

Mac and cheese bites with spicy aioli **V**

Caramelised pork belly, chilli caramel, pea purée and sprouts **GF**

Tandoori spiced chicken with cucumber raita and mint chutney **GF**

Sweetcorn fritters, caramelised onion, crème fraîche, avocado and salsa

Karaage chicken, wasabi lime aioli and furikake **LF**

Potato spun prawn tails with maple chipotle mayo

Crispy squid tentacles with harissa lime aioli

Bite-sized braised beef wellingtons with honey dijon aioli

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Cocktail Reception ^{3/6}

Substantial

Lemongrass and anatto marinated chicken inasal, garlic rice, pickled vegetables **LF GF**

Wagyu beef slider, caramelised balsamic onion, tomato relish, cheddar cheese and pickles on a brioche bun

Roasted cashew butter chicken with basmati rice and garlic naan

Smoked Bratwurst sausage, sauerkraut, pickles and mustard on a pretzel roll **LF**

Baked ricotta, sundried tomato and caramelised onion tortellini **V**

Mexican bowl of chilli beef, corn chips, sour cream, guacamole, and Mexican cheese **GF**

Pulled merguez spiced lamb roll, pickled red cabbage, dill cucumbers, cumin, herb and preserved lemon mayonnaise

Yorkshire pudding, roast beef, crème fraîche, mustard, gravy and chives

Taco-spiced chicken and chorizo mini slider, Mexican salsa and nacho cheese on brioche buns

Plant-base grilled sausage, caramelised onion, sauerkraut, honey mustard, tomato sauce on a brioche bun **V**

Dessert

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Raspberry mousse cake **V**

Assorted mini cheesecakes **V**

Dark chocolate brownie **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Assorted macarons **V**

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Cocktail Reception ^{4/6}

Food Stations ^{1/3}

Cheese the day **\$18 pp**

Salami, coppa, prosciutto, bresaola, chorizo and mortadella

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

Un-burger-lievable slider duo **\$21 pp**

Wagyu beef patty, bacon, cheese, tomato relish and pickle on a brioche bun

BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw and liquid cheese on a brioche bun

Nacho average feast **\$22 pp**

Nachos – tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese

Soft tortilla, taco-spiced lamb shoulder and cumin yoghurt with pickled red cabbage

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli **LF GF**

You're second to naan **\$28 pp**

Cashew butter chicken **GF**

Chickpea and lentil dhal **GF V**

Naan bread and pappadums **V**

Raita **GF V**

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Price per item

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Cocktail Reception ^{5/6}

Food Stations ^{2/3}

You wanna pizza me? **\$28 pp**

Chef included with station. Station only available in Locker Room & Numbat Lawn

Truffled mushroom pizza – thyme-roasted mushrooms, confit garlic, goat's fetta, truffle oil and rocket

Charcuterie pizza – jamon serrano, Spanish chorizo and salami on herbed napolitana sauce

Margherita pizza – fresh roma tomatoes, semi-dried tomato, basil pesto, bocconcini and buffalo mozzarella

Pasta la vista, baby **\$21 pp**

Fusili pasta, meatballs, passata arrabbiata, basil and ricotta

Penne aglio olio, roasted garlic, extra virgin olive oil, sun-dried tomato, pecorino **V**

Italian breads with balsamic vinegar and extra virgin olive oil

Been thinking bao you **\$21 pp**

Sticky Asian pork, spring onion, cucumber, coriander and fried shallots **LF GF**

Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli

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BY **MATT MORAN**

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Price per item

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Price per item

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Cocktail Reception ^{6/6}

Food Stations ^{3/3}

The world is your oyster **\$28 pp**

4 oysters per person, chef included with station

Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary, ponzu and wasabi **LF GF**

Shrimply irresistible **\$37 pp**

Chef included with station

Freshly shucked oysters, lemon, lime, red wine and shallots, tabasco, bloody mary and ponzu

Poached Exmouth bugs

Smoked ocean trout

Shark Bay cooked king prawns

Dessert Stations

What's the scoop? **\$8 pp**

Chef's selection of ice cream and sorbet served in a cup or cone

Donut worry, be happy **\$16 pp**

Chef's selection of glazed donuts, mini chocolate and hazelnut filled French donuts **V**

Assortment of lollies

All you can sweet **\$17 pp**



Chef's selection of three decadent dessert canapés, cookies, lolly jars and other delights **V**

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OPTUS STADIUM

MEETINGS & SPECIAL EVENTS

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