

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 suprised 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 Alasdair Thompson, build on our successes each year. Chef Alasdair is supported by Executive Sous Chef Bryan Jimenez and Chef De Cuisine Johnathan Khin who are 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 AmbassadorMatt Moran

I am thrilled to be partnering with Optus Stadium and having the opportunity to collaborate with Executive Chef Alasdair Thompson 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.

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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.



One Hour Package	\$32 pp
Two Hour Package	\$40 pp
Three Hour Package	\$45 pp
Four Hour Package	\$49 pp
Five Hour Package	\$53 pp

Spirit Upgrade

+\$17 pp

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

Champagne Upgrade

+\$42 pp

Maximum four (4) hour service

Veuve Clicquot Champagne

Non-alcoholic beverages available on request.

Wattle Beverage Package

Sparkling & Wine

Houghton Stripe Sparkling	Margaret River, WA
Houghton Stripe Sauvignon Blanc Semillon	Margaret River, WA
Houghton Stripe Shiraz	Margaret River, WA

Beer & Cider

Single Fin Summer Ale 4.5%	Gage Roads Brewery
Air Time Low Carb Lager 4.0%	Gage Roads Brewery
Hazy As Hazy Pale Ale 5.0%	Gage Roads Brewery
ALBY Crisp Lager 3.5%	Gage Roads Brewery
Side Track XPA 3.5%	Gage Roads Brewery
Hello Sunshine Cider 5.0%	Gage Roads Brewery

Soft Drink

Pepsi

Pepsi Max

Schweppes Lemonade

Solo

Cool Ridge Still Water

Cool Ridge Sparkling Water

Spring Valley Orange Juice

One Hour Package	\$36 pp
Two Hour Package	\$44 pp
Three Hour Package	\$50 pp
Four Hour Package	\$54 pp
Five Hour Package	\$57 pp

Spirit Upgrade

+\$17 pp

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

Champagne Upgrade

+\$40 pp

Maximum four (4) hour service

• Veuve Clicquot Champagne

Non-alcoholic beverages available on request.

Banksia Beverage Package

Sparkling & Wine

Grant Burge Petite Pinot Noir Chardonnay	Multi-Regional, SA
Brookland Valley Verse 1 Semillon Sauvignon Blanc	South Western, WA
Brookland Valley Verse 1 Semillon Cabernet Merlot	South Western, WA

Beer & Cider

Single Fin Summer Ale 4.5%	Gage Roads Brewery
Air Time Low Carb Lager 4.0%	Gage Roads Brewery
Hazy As Hazy Pale Ale 5.0%	Gage Roads Brewery
ALBY Crisp Lager 3.5%	Gage Roads Brewery
Side Track XPA 3.5%	Gage Roads Brewery
Hello Sunshine Cider 5.0%	Gage Roads Brewery
Matso's Ginger Beer 3.5%	Matso's Brewery

Soft Drink

Pepsi

Pepsi Max

Schweppes Lemonade

Solo

Cool Ridge Still Water

Cool Ridge Sparkling Water

Spring Valley Orange Juice

One Hour Package	\$41 pp
Two Hour Package	\$49 pp
Three Hour Package	\$55 pp
Four Hour Package	\$59 pp
Five Hour Package	\$63 pp

Spirit Upgrade

+\$17 pp

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

Champagne Upgrade

+\$40 pp

Maximum four (4) hour service

Veuve Clicquot Champagne

Non-alcoholic beverages available on request.

Grevillea Beverage Package

Sparkling & Wine

Yarra Burn Vintage Sparkling Murray Basin, Australia Petaluma Adelaide Hills Sauvignon Blanc Adelaide Hills, SA Brookland Valley Discovery Range Chardonnay Margaret River, WA Houghton Premium Release Cabernet Sauvignon Margaret River, WA Grant Burge Miamba Shiraz Barossa Valley, SA

Beer & Cider Single Fin Summer Ale 4.5% Gage Roads Brewery Air Time Low Carb Lager 4.0% Gage Roads Brewery Hazy As Hazy Pale Ale 5.0% Gage Roads Brewery ALBY Crisp Lager **3.5%** Gage Roads Brewery Side Track XPA 3.5% Gage Roads Brewery Hello Sunshine Cider 5.0% Gage Roads Brewery Matso's Ginger Beer **3.5%** Matso's Brewery

Soft Drink

Pepsi

Pepsi Max

Schweppes Lemonade

Solo

Cool Ridge Still Water

Cool Ridge Sparkling Water

Spring Valley Orange Juice

One Hour Package	\$17 pp
Two Hour Package	\$20 pp
Three Hour Package	\$23 pp
Four Hour Package	\$26 pp
Five Hour Package	\$30 pp

Tea & Coffee Station Add On

+\$6.50 pp

45 minute service

Soft Drink Beverage Package

Soft Drink

Pepsi

Pepsi Max

Schweppes Lemonade

Solo

Cool Ridge Still Water

Cool Ridge Sparkling Water

Spring Valley Orange Juice



Wine List

Champagne

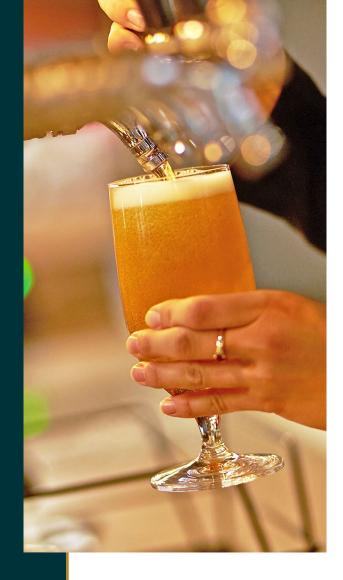
Veuve Clicquot NV	Reims, FRA	\$139
Sparkling		
Da Luca Prosecco	Veneto, IT	\$58
Crittenden Geppetto Brut NV	South Eastern, VIC	\$71
Grant Burge Petite Pinot Noir Chardonnay	Multi-Regional, SA	\$58
Leeuwin Estate Vintage Brut Pinot Noir Chardonnay	Margaret River, WA	\$84
White		
Brookland Valley Discovery Range Chardonnay	Margaret River, WA	\$60
Philip Shaw The Architect Chardonnay	Orange, NSW	\$70
Bremerton 'Battonage' Chardonnay	Langhorne Creek, SA	\$87
Leeuwin Estate Siblings Sauvignon Blanc	Margaret River, WA	\$63
Ashbrook Estate Sauvignon Blanc	Margaret River, WA	\$71
Peirro LTC Semillon Sauvignon Blanc	Margaret River, WA	\$93
Castle Rock Riesling	Porongurup, WA	\$65



Wine List

Rosé

Leeuwin Estate Rosé	Margaret River, WA	\$63
Red		
Rocky Gully Pinot Noir	Pemberton, WA	\$66
Singlefile Pinot Noir	Denmark, WA	\$88
Castle Rock Estate Pinot Noir	Porongurup, WA	\$93
Leeuwin Estate Siblings Shiraz	Margaret River, WA	\$63
Bowen Estate Shiraz	Coonawarra, SA	\$81
Singlefile Franklin River Shiraz	Denmark, WA	\$98
St Hallet Garden of Eden Shiraz	Barossa Valley, SA	\$63
Leeuwin Estate Art Series Shiraz	Margaret River, WA	\$84
Moss Wood Amys Cabernet Sauvignon	Margaret River, WA	\$95
Faber Vineyard Malbec	Frankland River, WA	\$70



Beer & Cider List

ALBY Crisp Lager 3.5%

Side Track XPA 3.5%

Air Time Low Carb Lager 4.0%

Single Fin Summer Ale 4.5%

Hazy As Hazy Pale Ale 5.0%

Matso's Ginger Beer 3.5%

Matso's Lower Sugar Ginger Beer 4.0%

Hello Sunshine Cider 5.0%

San Miguel Pale Pilsen 5.0%

Yeah Buoy Non-Alcoholic XPA 0.5%

Gage Roads Brewery	\$10.50
Gage Roads Brewery	\$11.50
Gage Roads Brewery	\$12.50
Gage Roads Brewery	\$12.50
Gage Roads Brewery	\$12.90
Matso's Brewery	\$13.50
Matso's Brewery	\$13.50
Gage Roads Brewery	\$11.50
San Miguel Brewery	\$12.50
Gage Roads Brewery	\$8.10



Pre-Mixed Spirits

Bulleit Bourbon & Cola 4.5%	\$14.90
Johnnie Walker Red Scotch & Cola 4.8%	\$14.90
Gordon's Gin & Tonic 4.5%	\$14.90
Smirnoff Pure Vodka, Lime & Soda 4.5%	\$14.90
Captain Morgan Rum & Cola 4.5%	\$14.90



Soft Drinks List

Pepsi	\$6.70
Pepsi Max	\$6.70
Schweppes Lemonade	\$6.70
Solo	\$6.70
Coolridge Still Water	\$5.40
Coolridge Sparkling Water	\$5.70
Spring Valley Orange Juice	\$6.40

