



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
2025

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.

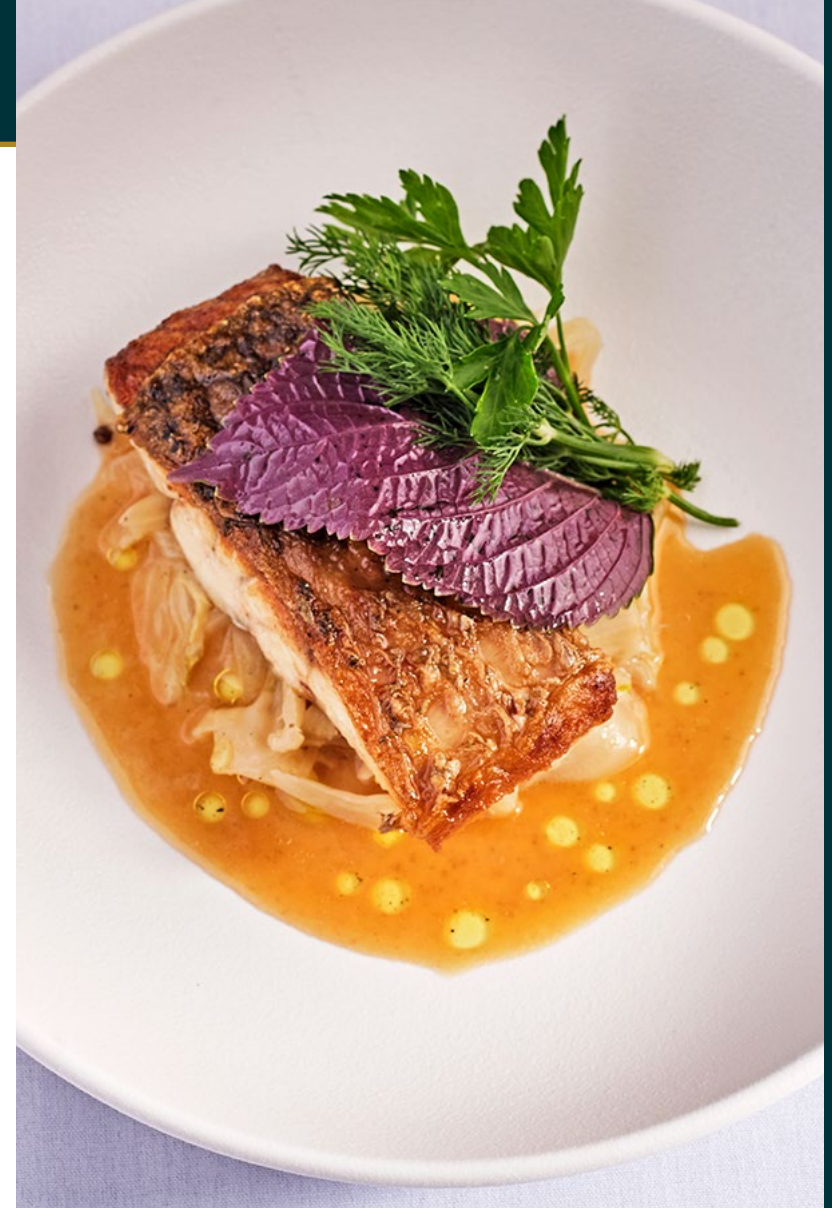
We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at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



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.



DINNER

Premium Option

\$87 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

\$96 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

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

Minimum numbers 50 guests.

Buffet Dinner ^{1/3}

Platters

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

Buffalo mozzarella, confit balsamic tomato, pistachio, salted chilli garlic oil, basil salsa, crouton fingers **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, feta, 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**

Classic Caesar salad with bacon bits, boiled egg, croutons, anchovy dressing **LF**

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

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 **GF**

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

Japanese-style wakame salad with wafu dressing **LF VG**

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

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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**

Cola-braised pork belly with kailan and crispy onions

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

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

Creamy lemongrass, coconut and herb-braised beef cheek **LF GF**

Creole-rubbed slow-cooked lamb shoulder with mustard thyme sauce

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Buffet Dinner ^{3/3}

Sides

Creamy mashed potatoes **GF V**

Pandan-scented Jasmine rice **LF GF**

Steamed basmati rice **LF GF VG**

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

Garlic butter roast zucchini, honey, rosemary, feta **GF V**

Herb-roasted parsnips with pangrattato **LF GF V**

Honey butter baked sweet potato with sour cream and chive dressing **GF V**

Desserts

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Mini chocolate and hazelnut filled French donuts **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**

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

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Two-Course **\$88 pp**

Entrée & Main / Main & Dessert

Three-Course **\$100 pp**

Entrée, Main & Dessert

Four-Course **\$110 pp**

Platter, Entrée, Main, Dessert

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

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$20 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**

Chef's selection of assorted maki rolls, nigiri and sashimi **LF GF**

Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, feta, 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

Mozzarella, cherry tomatoes, white balsamic pearls, basil, lemon olive oil **GF V**

Dill-pickled zucchini, saffron emulsion, capsicum coulis, lychee **GF V**

Salmon, pickled daikon, wasabi, tobiko and sesame dressing **LF**

Vitello tonnato: roast veal loin, tuna sauce, caperberries and Parmesan crostini

Hot Entrée

Pastrami-crusted Wagyu beef, smoked horseradish, pickled cucumber, mustard seed, witlof, micro mizuna

Pork belly, seared scallops, chorizo, caramelised apple purée, corn, gochujang sauce

Charred cauliflower, burnt carrot purée, braised leeks, labneh, quinoa **GF V**

Ginger and soy-glazed chicken, nori salt, pickled shimeji, kombu, Asian slaw, black sesame dressing

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- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Dinner ^{3/4}

Main

Oven-baked barramundi, truffle mousseline, herbed polenta, champagne velouté, crispy skin, samphire oil

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

Mary Brook lamb cutlet, harissa-pulled lamb shoulder, minted peas, butternut fondant, rosemary jus

Braised beef cheek, confit garlic potatoes, bok choy, pares sauce, garlic chips, nasturtium **GF**

Chicken ballotine, grilled turnip, potato purée, spinach and mustard cream sauce **GF**

Roast pork belly, Creole-spiced white bean succotash, pickled radish, maple whiskey sauce **GF**

Za'atar-spiced eggplant, sweet potato gratin, char-grilled broccolini, vegan jus **GF V**

Chestnut-stuffed turkey roulade, sweet potato, cranberry, broccolini, plum jus **GF**

Sous vide salmon, charred fennel, pea purée, saffron velouté, horseradish, caviar **GF**

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

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Dinner ^{4/4}

Dessert

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

Red velvet and passionfruit trifle, mixed berries, cream cheese mousse, whipped Chantilly **V**

Dark chocolate black forest entremet, Morello cherries, Kirsch torte, cherry compote, clotted cream, chocolate shards **V**

Milo cheesecake, coco pops, white chocolate crumb and mixed berries

Grilled pear, ricotta and elderflower mousse, caramel sponge, brandy snap

Mango pudding, shortbread crumb, sago and coconut snow, freeze-dried mandarin

Lemongrass crème brûlée, quinoa, berries, meringue with lemon balm **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**

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DINNER BY MATT MORAN

Plated Menu

BY **MATT MORAN**

Three-Course | **\$115 pp**

Entrée

Choose one (1)

Spanner crab, buttermilk, cucumber, lovage

Chicken liver parfait, chestnut, shimeji mushroom, sherry

Goats curd, burnt onion, garden pea, mint

Main

Choose one (1)

Roasted beef fillet, Jerusalem artichoke, Warrigal green mustard, café de Paris

Confit duck leg, beetroot, black berries

Pan-roasted snapper, baby turnips, sauce américaine

Desserts

Choose one (1)

Strawberry pudding, Chantilly cream

Lemon tart, crème fraîche

**Maximum 200 guests*



Shared Dining

BY **MATT MORAN**

\$126 pp*

Starters

Sourdough, olive oil & aged balsamic
Alto olives and pickles
Barra-masalata and vegetable crisps

Entrée

Choose two (2)

Wagyu bresaola, stracciatella, hazelnut
Abrolhos Island scallops, veirge sauce
Beetroot tarte tatin, goat's cheese, aged balsamic

Main

Choose two (2)

Grilled ribeye, Warrigal green mustard, café de Paris
Slow-roasted lamb shoulder, pumpkin, mint
Grilled whole rainbow trout, dashi and lemon beurre noisette

**Maximum 200 guests*



Shared Dining

BY **MATT MORAN**

Salads

Choose one (1)

Butter leaf salad, house vinaigrette

Heirloom tomato, peach, mozzarella and cabernet vinaigrette

Sides

Choose one (1)

Whole roasted cauliflower, burnt butter, sage, verjus raisins

Green beans, lemon and capers

Desserts

Choose one (1)

Lemon delicious pudding, seasonal berries

Warm chocolate and hazelnut cookie, malt ice-cream

Rhubarb and vanilla crème brulee, biscotti



**Maximum 200 guests*

Cocktail Menu

BY **MATT MORAN**

\$89 pp*

Canapés

King prawn, potato, lime

Gougeres, aged cheddar

Tuna croustade, dashi, roe

Beef tartare, potato hash, horseradish

Substantial canapés

Mortadella and tomato relish choux

Lobster roll

Salmon, avocado and radish sashimi bowl

Dessert canapé

Strawberry and elderflower macaroon



**Maximum 3 hours*





MENU BY SHANE DELIA

Plated Menu

BY **Shane Delia**

Two-Course | **\$98 pp** Three-Course | **\$115 pp** Four-Course | **\$126 pp** Five-Course | **\$136 pp**

Amuse-bouche

Yellowfin tuna and harissa jam tart, alyssium, puffed rice

Entrée

Choose one (1)

Saffron and coriander salmon terrine, herbed labneh, salad, pomegranate

Roasted beef and mushroom salad, fried yams, truffle, isot pepper, honey dressing **GF**

Main

Choose one (1)

Pan-roasted mullet, almond hummus, crab, saffron and tomato butter, greens, asparagus **GF**

Black Angus striploin, caramelised carrot, fried spiced potatoes and onions, ras el hanout jus **GF**

Roasted free range chicken breast, BBQ corn, smoked almonds, preserved lemon, leg meat cigar, tagine flavoured sauce

Dessert

Choose one (1)

Peanut butter and chocolate parfait, tahini caramel, sesame, bitter chocolate ice-cream **V**

Yoghurt cheese cake, roasted fennel seed ice-cream, sumac, strawberries **V**

Cheese (shared)

Selection of local cheeses, spiced fig jam, sumac lavosh **V**

**Maximum 200 guests*

Shared Menu ^{1/2}

BY **Shane Delia**

Shared Meze Menu | **\$120 pp**

Cold Meze

Choose four (4)

Yoghurt-marinated cucumbers, nigella seeds, pickled chillies, mint, dill **GF V**

Chemen-cured kingfish, kombu and isot pepper dressing, creamy mayonnaise, chives **GF LF**

Stracciatella, peppered white figs, pine nuts, witlof **GF V**

Smoked hummus, spiced lamb, golden raisins, almonds **GF**

Grilled flatbread, olive oil, za'atar **LF V VG**

Hot Meze

Choose two (2)

Turkish beef dumplings, fermented capsicum burnt butter, sumac, mint

Kataifi wrapped Moreton Bay bugs, spiced harissa mayonnaise, honey and truffle dressing, herbs

Mains

Choose three (3)

Slow-roasted lamb shoulder, za'atar and pine nut lamb sauce **GF**

Roasted free range chicken breast, BBQ corn, smoked almonds,
preserved lemon, leg meat cigar, tagine flavoured sauce

Olive oil poached salmon, tahini sauce, pomegranate tabbouleh **GF LF**

**Maximum 200 guests*

Shared Menu ^{2/2}

BY **Shane Delia**

Sides

Choose three (3)

Aged basmati rice, chickpeas, toasted coriander seeds, lemon, silverbeet **GF LF V VG**

Green asparagus, whipped garlic, lemon, za'atar **GF LF V VG**

Fried potatoes, coriander, whipped garlic, Syrian peppers **GF LF V VG**

Sweets

Choose three (3)

Peanut butter and chocolate parfait, tahini caramel, sesame, bitter chocolate ice-cream **V**

Yoghurt cheesecake, roast fennel seed ice-cream, sumac, strawberry **V**

Maha's signature Turkish delight filled doughnuts, rosewater, walnut honey **LF V**



**Maximum 200 guests*

Cocktail Menu

BY **Shane Delia**

\$89 pp*

Canapés

Fried sweet buns filled with braised beef, dried lime, tamarind **LF**

Yellowfin tuna and harissa jam tart, alyssum, puffed rice

Fried cauliflower and candied onion tart, tahini, WA black truffle **V**

Chicken and almond cigar börek, cinnamon sugar

Substantial Canapés

Chicken and saffron tagine

Persian braised duck, pomegranate, barberry, walnut jewelled rice **GF LF**

Cured kingfish, charred pineapple tabbouleh, harissa, tomato **LF**

Sweets

Peanut butter and chocolate parfait, tahini caramel ice-cream **V**

Upgrade +\$26

Turkish beef dumplings, fermented capsicum burnt butter, sumac, mint

**Maximum 3 hours*

OPTUS STADIUM

MEETINGS & SPECIAL EVENTS



08 6247 4946



MASETEAM@WA.VENUESLIVE.COM.AU

FIND OUT MORE ABOUT VENUE HIRE