



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.



BEVERAGES

One Hour Package	\$30 pp
Two Hour Package	\$38 pp
Three Hour Package	\$43 pp
Four Hour Package	\$47 pp
Five Hour Package	\$50 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.

Wattle Beverage Package

Sparkling & Wine

Houghton Stripe Sparkling

Houghton Stripe Sauvignon Blanc Semillon

Houghton Stripe Shiraz

Margaret River, WA

Margaret River, WA

Margaret River, WA

Beer & Cider

Side Track XPA **3.5%**

Pipe Dreams Coastal Lager **4.2%**

Single Fin Summer Ale **4.5%**

Hazy As **5.0%**

Hello Sunshine Cider **5.0%**

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Soft Drink

Pepsi

Pepsi Max

Schweppes Lemonade

Solo

Cool Ridge Still Water

Cool Ridge Sparkling Water

Spring Valley Orange Juice

Lemon, Lime and Bitters

One Hour Package	\$34 pp
Two Hour Package	\$42 pp
Three Hour Package	\$47 pp
Four Hour Package	\$51 pp
Five Hour Package	\$54 pp

Spirit Upgrade	+\$17 pp
<i>Maximum three (3) hours, mixers included</i>	
<ul style="list-style-type: none"> • Gordon's London Dry • Smirnoff No. 21 • Johnnie Walker Red Label • Bulleit Bourbon • Captain Morgan Spiced Gold 	

Champagne Upgrade	+\$40 pp
<i>Maximum four (4) hour service</i>	
<ul style="list-style-type: none"> • Veuve Clicquot Champagne 	

Non-alcoholic beverages available on request.

Banksia Beverage Package

Sparkling & Wine

Grant Burge Petite Pinot Noir Chardonnay
 Brookland Valley Verse 1 Semillon Sauvignon Blanc
 Brookland Valley Verse 1 Semillon Cabernet Merlot

Multi-Regional, SA
 South Western, WA
 South Western, WA

Beer & Cider

Side Track XPA **3.5%**
 Pipe Dreams Coastal Lager **4.2%**
 Single Fin Summer Ale **4.5%**
 Hazy As **5.0%**
 Matso's Ginger Beer **3.5%**
 Hello Sunshine Cider **5.0%**

Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery
 Gage Roads Brewery
 Matso's Brewery
 Gage Roads Brewery

Soft Drink

Per Wattle beverage package

One Hour Package	\$39 pp
Two Hour Package	\$47 pp
Three Hour Package	\$52 pp
Four Hour Package	\$56 pp
Five Hour Package	\$60 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

Petaluma Adelaide Hills Sauvignon Blanc

Brookland Valley Discovery Range Chardonnay

Houghton Premium Release Cabernet Sauvignon

Grant Burge Miamba Shiraz

Murray Basin, Australia

Adelaide Hills, SA

Margaret River, WA

Margaret River, WA

Barossa Valley, SA

Beer & Cider

Please select six (6)

Side Track XPA **3.5%**

Pipe Dreams Coastal Lager **4.2%**

Single Fin Summer Ale **4.5%**

Hazy As **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%**

San Miguel Low Carb **5.0%**

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Gage Roads Brewery

Matso's Brewery

Matso's Brewery

Gage Roads Brewery

San Miguel Brewery

San Miguel Brewery

Soft Drink

Per Wattle beverage package

One Hour Package	\$16 pp
Two Hour Package	\$19 pp
Three Hour Package	\$22 pp
Four Hour Package	\$25 pp
Five Hour Package	\$28 pp

Tea & Coffee Station Add On **+\$6 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

Lemon, Lime and Bitters

Wine List

Champagne

Veuve Clicquot NV

Reims, FRA

\$131

Sparkling

Da Luca Prosecco

Veneto, IT

\$53

Crittenden Geppetto Brut NV

South Eastern, VIC

\$65

Grant Burge Petite Pinot Noir Chardonnay

Multi-Regional, SA

\$53

Leeuwin Estate Vintage Brut Pinot Noir Chardonnay

Margaret River, WA

\$77

White

Brookland Valley Discovery Range Chardonnay

Margaret River, WA

\$56

Philip Shaw The Architect Chardonnay

Orange, NSW

\$65

Bremerton 'Battonage' Chardonnay

Langhorne Creek, SA

\$80

Leeuwin Estate Siblings Sauvignon Blanc

Margaret River, WA

\$58

Ashbrook Estate Sauvignon Blanc

Margaret River, WA

\$65

Peirro LTC Semillon Sauvignon Blanc

Margaret River, WA

\$85

Castle Rock Riesling

Porongurup, WA

\$60





Wine List

Rosé

Leeuwin Estate Rosé

Margaret River, WA \$58

Red

Bellarmino Pinot Noir

Pemberton, WA \$61

Singlefile Pinot Noir

Denmark, WA \$85

Castle Rock Estate Pinot Noir

Porongurup, WA \$85

Leeuwin Estate Siblings Shiraz

Margaret River, WA \$58

Bowen Estate Shiraz

Coonawarra, SA \$75

Singlefile Franklin River Shiraz

Denmark, WA \$90

St Hallet Garden of Eden Shiraz

Barossa Valley, SA \$58

Leeuwin Estate Art Series Shiraz

Margaret River, WA \$78

Moss Wood Amys Cabernet Sauvignon

Margaret River, WA \$90

Faber Vineyard Malbec

Frankland River, WA \$65



Beer & Cider List

Alby Crisp Lager **3.5%**

Side Track XPA **3.5%**

Pipe Dreams Coastal Lager **4.2%**

Single Fin Summer Ale **4.5%**

Hazy As **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%**

San Miguel Low Carb **5.0%**

Yeah Buoy Non-Alcoholic XPA **0.5%**

Gage Roads Brewery \$10

Gage Roads Brewery \$10.90

Gage Roads Brewery \$11.50

Gage Roads Brewery \$11.50

Gage Roads Brewery \$11.50

Matso's Brewery \$13

Matso's Brewery \$13

Gage Roads Brewery \$11.40

San Miguel Brewery \$11.50

San Miguel Brewery \$11.50

Gage Roads Brewery \$7.70



Pre-Mixed Spirits

Bulleit Bourbon & Cola 4.5%	\$13.90
Johnnie Walker Red Scotch & Cola 4.8%	\$13.90
Gordon's Gin & Tonic 4.5%	\$13.90
Smirnoff Pure Vodka, Lime & Soda 4.5%	\$13.90
Captain Morgan Rum & Cola 4.5%	\$13.90




Soft Drinks List

Pepsi	\$6.20
Pepsi Max	\$6.20
Schweppes Lemonade	\$6.20
Solo	\$6.20
Coolridge Still Water	\$4.90
Coolridge Sparkling Water	\$5.20
Spring Valley Orange Juice	\$6.10

OPTUS STADIUM

MEETINGS & SPECIAL EVENTS

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

[FIND OUT MORE ABOUT VENUE HIRE](#)