

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.



MORNING & AFTERNOON TEA

Service includes:

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

Available on request:

- Soy milk
- Almond milk
- Oat milk
- Decaf coffee

**All coffees charged on consumption (\$4.50 per coffee – one size).*

Tea & Coffee Service

Tea & Coffee Station

45 minutes \$6 pp

Continuous Tea & Coffee

4 hours \$10.50 pp

6 hours \$13.70 pp

8 hours \$16.90 pp

Nespresso Service *(max. 200 guests)*

45 minutes \$11.15 pp

4 hours \$14.30 pp

6 hours \$17.50 pp

8 hours \$20.70 pp

Barista Coffee Cart* *(includes barista)*

Discuss the number of coffee carts required to accommodate the number of guests with your designated Event Coordinator.

4 hours \$450

8 hours \$800

Add on continuous tea & filter coffee station:

4 hours \$6.50 pp

8 hours \$10.60 pp

Additions

Selection of juices in jugs \$5.50 pp

Danishes \$4.50 pp

Cookies \$4.50 pp

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.

Option 1 **\$7.50 pp**
Individual items

Option 2 **Prices as listed**
Platters

Option 3 **Prices as listed**
Food station

Morning & Afternoon Tea Items

Bakery

Chef's selection of Danish **V**

Chef's selection of gourmet
sweet muffins **V**

Black Forest ham and Swiss
cheese croissant

Smoked salmon and cream cheese bagel

Orange and almond cake **GF**

Cream cheese stuffed garlic
brioche bun **V**

Healthy

Seasonal fruit cups with Greek yoghurt
and honey **GF V**

Açaí pots with strawberry, blueberry and
puffed quinoa **GF V**

Chocolate, almond and walnut
bliss ball **LF GF VG**

Dates, apricot and oat bliss ball **LF VG**

Coconut, vanilla and banana chia pudding
with mixed fresh berries **LF GF V**

Savoury

Chef's selection of finger sandwiches

Spicy lamb filo parcel with mint yogurt

Mini beef pies served with tomato sauce

Roast vegetable pastizzi **V**

Roasted mushroom, feta, and spinach
frittata with red capsicum pesto **GF V**

Mini sausage rolls with tomato sauce

Classic quiche lorraine with bacon jam

Sweet

Scone with whipped cream
and strawberry jam

Mini waffles with bacon bits, maple syrup
and mascarpone cream

Salted caramel popcorn brownie **V**

Raspberry filled chocolate lamingtons **V**

Plant based cherry ripe slice **LF GF VG**

Portuguese custard tarts **V**

Assorted cookies

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Morning & Afternoon Tea Platters

Each platter serves 10 people

Sliced seasonal fruit V	\$73
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$83
Satay chicken and beef skewers, coriander and fried shallots	\$83
Freshly baked foccacia bread with olives, pesto, balsamic and extra virgin olive oil 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, nacho cheese on brioche buns	\$103
Tex-mex pulled beef brisket and pork rib sliders with cheese sauce and coleslaw in charcoal brioche buns	\$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 gunkun served with wasabi, soy and pickled ginger	\$129

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Food station

Morning & Afternoon Tea 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-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**

Cheese the day **\$18 pp**

Salami, coppa, prosciutto, bresaola, chorizo, 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

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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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 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, 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 slider, cheese sauce, coleslaw, charcoal brioche bun	\$103
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MEETINGS & SPECIAL EVENTS

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