

OPTUS  
STADIUM

# Tis the season

TO CELEBRATE

TO INDULGE

TO TREAT

## **BUFFET** menu

Give your guests the freedom of choice with our delicious buffet menu options.

[FIND OUT MORE](#)

## **PLATED** menu

Select from two or three-course plated service options.

[FIND OUT MORE](#)

## **COCKTAIL** menu

We have several cocktail package options available to suit your budget!

[FIND OUT MORE](#)



# Buffet

LUNCH OR DINNER

 \$80

## Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

## Menu options:

- Cold seafood
- Salads
- Carvery
- Mains
- Sides
- Desserts

[VIEW PLATED MENU](#)

[VIEW COCKTAIL MENU](#)

DF Dairy Free | GF Gluten Free  
NF Nut Free | V Vegetarian  
VG Vegan

*Give your guests the freedom of choice with our delicious buffet menu options.*

## COLD SEAFOOD

Poached prawns, cocktail sauce and namjim dressing **DF GF NF**

Smoked ocean trout, lemons, sliced red onion and caperberries **GF DF NF**

Chef's selection of assorted sushi rolls **DF GF NF**

## SALADS

Mediterranean salad, walnuts, artichokes, kalamata olives, grilled chicken breast, and balsamic dressing **GF DF V**

Mixed greens salad with cherry tomato, blue cheese, mango, grapes, and Orange Vinaigrette **GF NF V**

Potato salad with crispy pancetta, spring onion, sour cream, mayonnaise, mustard and croutons **NF**

## CARVERY

Lemon and herb roasted turkey breast with cranberry sauce **DF NF**

Christmas champagne ham with pineapple and honey glaze **DF NF**

# Buffet

LUNCH OR DINNER

 \$80

## Buffet service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water

## Menu options:

- Cold seafood
- Salads
- Carvery
- Mains
- Sides
- Desserts

[VIEW PLATED MENU](#)

[VIEW COCKTAIL MENU](#)

DF Dairy Free | GF Gluten Free  
NF Nut Free | V Vegetarian  
VG Vegan

## MAINS

Grilled barramundi, wilted cavolo nero, Tuscan herbed butter and caper sauce **DF NF**  
Braised beef cheeks in red wine jus **DF NF**

## SIDES

Confit garlic and chive whipped potato **GF NF V**  
Cajun spiced baked sweet potato **DF GF NF V**  
Steamed green beans with roasted almonds **DF GF V**  
Honey glazed carrots **DF GF NF V**  
Cheesy cauliflower bake **GF NF V**  
Gravy **GF NF**  
Mustards, horseradish, tomato sauce **GF NF V**  
Assorted bread **V**

## DESSERTS

Fresh fruit pavlova with kahlua cream **GF NF V**  
Christmas pudding **V**  
Mince pies **V**  
Variety of chef's selection of desserts **V**

# Plated

## TWO COURSE

\$ \$75PP

Entrée & Main / Main & Dessert

## THREE COURSE

\$ \$85PP

Entrée, Main & Dessert

### Plated service inclusive of:

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Spring or infused water
- Selection of breads
- Assorted chocolates

### Menu options:

- Entrée
- Main
- Dessert

### Upgrades:

## ALTERNATING FEE

\$ \$7PP

Cost is per person, per course

[VIEW BUFFET MENU](#)

[VIEW COCKTAIL MENU](#)

DF Dairy Free | GF Gluten Free  
NF Nut Free | V Vegetarian  
VG Vegan

Select from two or three-course plated service options.

## ENTRÉE

Dill & orange cured ocean trout, chardonnay foam, pickled vegetables, pea shoots, black sea salt **GF NF**

Seared tuna, horseradish cream, capers, parsley oil, buttermilk, shimeji, lumpfish caviar **GF NF**

Sesame and ginger poached chicken, shallots, pickled mushrooms, miso-kombu dressing, chilli oil **DF NF**

Terrine of pork and sage with mustard and thyme relish, rocket, braised figs, toasted brioche **NF**

Pepper crusted wagyu beef, young turnip, sweet onion purée, charred baby leeks, juniper berry emulsion **GF NF**

Jerusalem artichoke, pear, enoki, pickled radish, buttermilk, watercress pesto **GF NF V**

## MAINS

Koji Chicken breast, mushroom puree, herbed sauteed mushroom, sweet potato fondant, kale **GF NF**

Sous vide Salmon, baby beetroots, broccolini, finger lime, curried carrot coulis, lime crème fraiche **GF NF**

Tandoori spiced baked barramundi, saffron and coconut sauce, potato confit, beans, coriander and mint oil **GF NF DF**

Black Angus beef fillet, butternut, onion lyonnaise, cherry tomato, red wine jus, parsley crumb **DF GF NF**

Slow cooked pork belly, dauphinois potatoes, spiced pumpkin puree, grilled asparagus, jus **GF NF**

Potato gnocchi, Sauteed forest mushrooms, creamed truffle sauce, parmesan, basil oil **NF V**

## DESSERTS

Fruit mince pies with vanilla ice cream **V**

Traditional Christmas pudding with rummed crème anglaise **V**

Fresh fruit pavlova with kahlua cream and passionfruit curd **GF NF V**

Platter of chefs selection of dessert canapés



# Cocktail

## ONE HOUR PACKAGE

\$ \$22PP

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

## TWO HOUR PACKAGE

\$ \$35PP

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

## THREE HOUR PACKAGE

\$ \$52PP

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

## FOUR HOUR PACKAGE

\$ \$62PP

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

## FIVE HOUR PACKAGE

\$ \$84PP

Choice of four (4) cold & five (5) hot canapés, two (2) food stations, one (1) dessert

[VIEW BUFFET MENU](#)

[VIEW PLATED MENU](#)

DF Dairy Free | GF Gluten Free  
NF Nut Free | V Vegetarian  
VG Vegan

We have several cocktail package options available to suit your budget!

## COLD CANAPÉS

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

Vegetable and tofu rice paper rolls with pickled vegetables, herbs and lime juice and lemongrass sauce **DF GF NF VG**

Thyme and chevre cheese cone, pink pepper, tomato jam, salsa verde **NF V**

Turkey pastrami, horseradish, cranberry **NF**

Oysters with shallot and chive dressing **DF GF NF**

Poached prawn, cauliflower, curried coconut, mint emulsion **GF DF NF**

Wagyu bresaola, parmesan custard, sea salt puff, thyme honey **NF**

## HOT CANAPÉS

Maple and mustard glazed ham with crackling **DF NF**

Grilled lamb kofta, tzatziki, tabbouleh **NF**

Green pea and parmesan croquette with tomato chutney **V**

Mini beef Wellingtons with Béarnaise sauce **NF**

Coconut chicken sugar cane skewers with tamarind sauce

Moroccan vegetable empanada **V**

Spicy fried chicken wings with chipotle mayonnaise **NF**

# Cocktail

## Menu options:

- Cold & hot canapés
- Substantial Items
- Dessert
- Food Stations

## Upgrades:

### OYSTER STATION

 \$5PP

*Cost is per person, per item*

### ADDITIONAL CANAPÉS

 \$6PP

*Cost is per person, per item*

### SUBSTANTIAL CANAPÉS

 \$11PP

*Cost is per person, per item*

### ADD A FOOD STATION

*Prices as listed*

All items are one piece per person unless otherwise noted.

[VIEW BUFFET MENU](#)

[VIEW PLATED MENU](#)

## SUBSTANTIAL ITEMS

Butter chicken with basmati rice and garlic naan

Braised beef cheek, potato mash and crispy shallot **NF**

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

Pan-fried gnocchi, pumpkin, spinach, sage and burnt butter sauce **NF V**

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

## DESSERT

Almond-topped fruit mince pies **V**

Eggnog profiteroles **NF V**

Triple layer cake **V**



# Cocktail

## Menu options:

- Cold & hot canapés
- Substantial Items
- Dessert
- Food Stations

## Upgrades:

### OYSTER STATION

Cost is per person, per item

\$5PP

### ADDITIONAL CANAPÉS

Cost is per person, per item

\$6PP

### SUBSTANTIAL CANAPÉS

Cost is per person, per item

\$11PP

### ADD A FOOD STATION

Prices as listed

All items are one piece per person unless otherwise noted.

[VIEW BUFFET MENU](#)

[VIEW PLATED MENU](#)

## FOOD STATIONS

### Let's taco 'bout christmas | 🍷 +20PP

Nachos: tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese **NF**

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

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

### Enjoy the Christmas festivi-cheese | 🍷 +16PP

*Cheese and charcuterie:*

Salami, coppa, prosciutto, bresaola, chorizo, mortadella **NF**

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

### It's the most bun-derful time of the year\* | 🍷 +18PP

*Steamed bao buns:*

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

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

### Lettuce celebrate! | 🍷 +18PP

*Slider duos:*

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

Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw and charcoal brioche bun **NF**

### Christmas fun is second to naan | 🍷 +20PP

Butter chicken **GF**

Chickpea and lentil dhal **NF V**

Naan bread and pappadums **NF V**

Raita **GF NF V**

*\*Chef included with station*

# Cocktail

## Menu options:

- Cold & hot canapés
- Substantial Items
- Dessert
- Food Stations

## Upgrades:

### OYSTER STATION

Cost is per person, per item

\$5PP

### ADDITIONAL CANAPÉS

Cost is per person, per item

\$6PP

### SUBSTANTIAL CANAPÉS

Cost is per person, per item

\$11PP

### ADD A FOOD STATION

Prices as listed

All items are one piece per person unless otherwise noted.

[VIEW BUFFET MENU](#)

[VIEW PLATED MENU](#)

## FOOD STATIONS CONT. >>

### Deck the halls with pasta bowls\* | +19PP

Fusili pasta, meatballs, passata arrabiata, basil and ricotta **NF**

Penne aglio olio, roasted garlic, extra virging olive oil, sundried tomato and pecorino **NF V**

Italian breads with balsamic, olive oil **NF**

### Christmas is simply ham-azing\* | +19PP

Carvery with your choice of:

Pork roast with crackling, apple sauce, gravy and honey-glazed vegetables **DF GF NF**; or

Roast beef sirloin, gravy, horseradish, mustard and smashed rosemary and sea salt potato **DF GF NF**; or

Roast leg of lamb, mint jelly, pan sauce and duck fat potato **DF GF NF**

### Keep clam and merry on\* | +26PP

4 oysters per person

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

### Oh hole-y night | +13PP

Chef's selection of glazed donuts, mini chocolate-filled French donuts **NF V**

Assortment of lollies

### Treat yo'elf | +15PP

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

*\*Chef included with station*





# OPTUS STADIUM

## Meetings & Events Enquiries

Phone: 08 6247 4946

Email: [MASEnquiry@wa.venueslive.com.au](mailto:MASEnquiry@wa.venueslive.com.au)

[www.optusstadium.com.au](http://www.optusstadium.com.au)

