

OPTUS STADIUM

School Ball Package



\$130 per person*

Experience the unique vibrancy of Optus Stadium for your next School Ball.

Roll up in a stretch limo or arrive via boat! Make this year's ball one to remember!

PACKAGE INCLUSIONS

- Premium three course plated menu or deluxe buffet
- Five hour soft drink package
- 5 hours of entertainment with DJ and lighting package
- Choice of black or white table cloths and napkins
- Dancefloor, staging, lectern and microphone included
- Dedicated security guards for the duration of the event

PACKAGE UPGRADES

- Alternating course pricing | **\$8pp**
- Pre-dinner canapés (2 piece) | **\$12pp**
- Slushy mocktail on arrival | **Pricing on request**
- 2 x cold spark units | **\$4pp**
- Photobooth | **Pricing on request**
- Lighting/theming | **Pricing on request**
- Discount accommodation at Crown for teachers | **Pricing on request**
- Suite for teachers for event duration | **\$650 flat fee**
- Buggy and driver on arrival | **\$250 flat fee**
- Red carpet entrance | **\$4.50pp**
- School logo on stadium super screens (non-exclusive hire) | **\$1,500**
- VIP Parking for up to 6 teachers | **\$175**

**Pricing for events January - October 2023.
Pricing for events in 2024 subject to change.
Minimum 150 students.*

OPTUS STADIUM

Plated Menu



Entrée

CANAPÉS (three savoury canapés)

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

Caramelised pork belly, chilli caramel, pea puree, sprouts **GF NF**

Korean-fried cauliflower popcorn with gojuchang sauce and sesame seeds **NF V**

or

PLATED ENTRÉE (choose one)

Sous vide barramundi, shaved fennel, dill and caper emulsion, pickled turnip, kafir lime **GF NF**

Sous vide chicken, saltbush dukkah, warrigal saag, Illawara plum, shaved fennel **GF NF DF**

Smoked buffalo mozzarella, semi dried tomato, curried mango, Cyprian salt, tomato dust, basil oil **GF NF V**

Main (choose one)

Steamed Cone Bay barramundi, soy bean, ginger broth **GF NF DF**

Slow-cooked braised pork, Pedro Ximenez glaze, celeriac, 'Nduja romesco, pickled fennel, chimichurri **GF NF DF**

Lamb back strap, minted buttermilk, duck fat potato fondant, pumpkin and rosemary puree, asparagus, lamb jus **GF NF**

Harissa spiced chicken, roasted pumpkin, parmesan sugo, charred asparagus, umami jus **GF NF V**

Dessert

CHEF'S SELECTION (three sweet canapés)

Chocolate éclair **V**

Assorted mini cheesecakes **V**

Assorted macarons **V**

or

PLATED DESSERT (choose one)

Coconut macaroon, laksa leaf ice cream, kafir lime, toasted nuts, chilli strands, curry leaf **GF V**

Dark chocolate tart, fleur de sel caramel, textures of hazelnut, candied, praline, ice cream **V**

Miso panna cotta, anglaise, white chocolate pearls, cracked pepper popcorn **GF NF V**

DF = DAIRY-FREE GF = GLUTEN-FREE NF = NUT-FREE V = VEGETARIAN

Please be advised although our kitchens take every effort to minimise the risk of cross contamination of allergens (peanuts, tree nuts, seafood, soy, dairy, eggs and wheat) we cannot guarantee that any of our products are 100% allergen free. Please ask our service staff for further information.

Plated Menu



Enhancements

PLATTERS \$11pp

Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread **NF DF**

Stracciatella, extra virgin olive oil with balsamic, tomato, onion and basil with stone baked bread **NF V**

Assorted sushi - maki rolls, nigiri and sashimi **GF DF NF**

Mexican platter of corn chips, guacamole, tomato salsa, and nacho cheese dip **GF NF V**

Mezze platter of grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **GF NF V**

SALADS \$10pp

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **GF NF DF VG**

Heirloom tomato, peach, mozzarella and cabernet vinaigrette **GF NF V**

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahni and yoghurt dressing **GF NF V**

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, olive oil and chardonnay vinegar **GF V**

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Buffet Menu



Platters *(choose two)*

Assorted sushi - maki rolls, nigiri and sashimi **DF GF**

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **DF NF**

Mexican platter of corn chips, guacamole, tomato salsa and nacho cheese dip **V**

Mezze platter of grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki **GF NF V**

Salads *(choose two)*

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **GF NF DF VG**

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

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahni and yoghurt dressing **GF NF V**

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

Main *(choose three)*

Roast pork belly with a red cabbage and honey gastrique **GF NF DF**

Slow-cooked beef cheeks in red wine sauce **GF NF DF**

Baked humpty doo barramundi, grilled fennel, charred lemon, caper cream sauce **NF DF**

Thai green curry, chicken, eggplant, basil, snow peas, bamboo shoots **GF NF DF**

Sides *(choose two)*

Creamy mashed potatoes **GF NF V**

Steamed basmati rice **GF NF DF VG V**

Garlic and ginger kailan **GF NF DF V**

String beans and pancetta **GF NF DF**

Dessert *(choose three)*

Lemon tart

Opera cake

Dark chocolate brownie

Chocolate silk tart

Raspberry mousse cake

Assorted macarons **V**

Mini chocolate-filled French donuts **V**

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