



# 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.

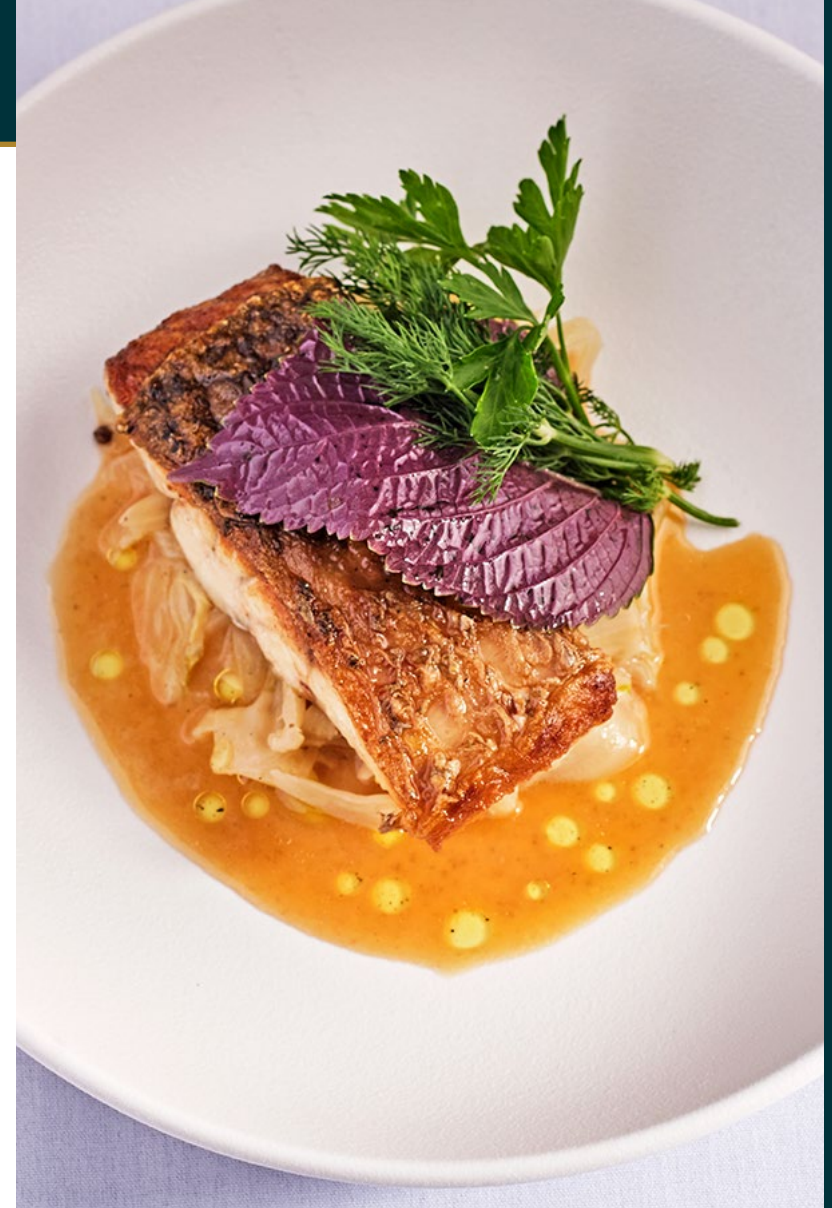
We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at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



## 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.

<b>Almond</b>	<b>Lupin</b>	<b>Pistachio</b>
<b>Barley</b>	<b>Macadamia</b>	<b>Rye</b>
<b>Brazil nut</b>	<b>Milk</b>	<b>Sesame</b>
<b>Cashew</b>	<b>Mollusc</b>	<b>Soy, soya, soybean</b>
<b>Crustacean</b>	<b>Oats</b>	<b>Sulphites</b>
<b>Egg</b>	<b>Peanut</b>	<b>Walnut</b>
<b>Fish</b>	<b>Pecan</b>	<b>Wheat</b>
<b>Hazelnut</b>	<b>Pinenut</b>	

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

\$83 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

\$92 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

# Buffet Dinner <sup>1/3</sup>

## Platters

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

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

Masala chana chaat salad, chickpeas, red onion, tomato, coriander, tahini and yoghurt dressing **V**

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 and croutons

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

Quinoa salad with dried cranberries, pine nuts, rocket, pumpkin and fetta **LF GF V**

**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.*



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# Buffet Dinner <sup>2/3</sup>

## Mains

Slow-cooked beef cheeks in red wine sauce **LF GF**

Cashew butter chicken with yoghurt and coriander **GF**

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

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

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

Slow-cooked braised beef stroganoff, smoked paprika, champignon mushrooms and crème fraîche **GF**

Lamb rogan josh, raita, crispy shallots and coriander **GF**

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

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# Buffet Dinner <sup>3/3</sup>

## Sides

Creamy mashed potatoes **GF V**

Spring onion and egg fried rice **LF GF V**

Steamed basmati rice **LF GF VG**

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

String beans and pancetta **LF GF**

Honey-glazed carrots and roasted beetroots **LF GF V**

Sweet potato with thyme and condensed milk **GF**

Coconut jasmine rice **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**

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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**Two-Course** **\$84 pp**

Entrée & Main / Main & Dessert

**Three-Course** **\$96 pp**

Entrée, Main & Dessert

**Four-Course** **\$105 pp**

Platter, Entrée, Main, Dessert

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

*Shared per table, price per course*

**Alternate service charge** **\$9 pp**

*Price per course*

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**Pre-Dinner Canapés** **\$19 pp**

30 minutes

Chef's selection of three (3) items

*(two cold & one hot)*

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**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 <sup>1/4</sup>

### 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**

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, fetta, 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 V**

Rocket, parmesan, extra virgin olive oil and chardonnay vinegar **GF V**

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Entrée & Main / Main & Dessert

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## Plated Dinner <sup>2/4</sup>

### 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

Mushroom parfait, grilled local mushrooms, black garlic, salsa verde, shallot jam and wattleseed cracker **V**

Heart of palm ceviche, watermelon, sweet yellow peppers, puffed rice **LF GF VG**

Lemon myrtle infused Shark Bay scallops, pickled fennel, quince, bottarga and samphire **GF**

Kombu cured ocean trout, edamame purée, enoki mushroom, white balsamic pearls with yuzu sake emulsion **GF**

### Hot Entrée

Sous-vide Wagyu beef, chestnut crème, oyster mushroom, warrigal oil and mushroom jus **GF**

Pork belly agrodolce, baby leeks, green apple gel and mustard seed **LF GF**

Balsamic glazed pumpkin, parmesan sugo, puffed quinoa and sprouts **GF V**

Sous vide Mt. Barker chicken breast, cauliflower purée, pickled grilled onions, mushrooms, chicken jus **GF**

**Two-Course** **\$84 pp**

Entrée & Main / Main & Dessert

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Entrée, Main & Dessert

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Platter, Entrée, Main, Dessert

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30 minutes

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*(two cold & one hot)*

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## Plated Dinner <sup>3/4</sup>

### Main

Pan seared barramundi, roasted garlic skordalia, wilted spinach, stuffed zucchini flower, dill and lemon cream sauce

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

Mint glazed lamb shank , Jerusalem artichokes, baba ganoush, braised red cabbage, tabbouleh, rosemary lamb jus **GF**

Slow-cooked beef cheeks, smoked parsnip purée, rendang infused jus, watercress purée and nasturtiums **GF**

Mount Barker chicken breast, cauliflower purée, harissa spiced sweet potato, torched baby leeks with chicken jus **GF**

Lemongrass and ginger braised pulled Linley Valley pork, braised aubergine, palm fruit veloute and kale crisps **LF GF**

Shiro miso roasted mushroom, turnip, eggplant cream, enoki, edamame purée and umami jus **GF V**

Linley Valley pork, celery root, chipotle romesco, pickled grapes and cider jus **GF**

Teriyaki-glazed salmon, seaweed potato cake, soy bean puree, radish slaw and enoki mushroom **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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30 minutes

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*(two cold & one hot)*

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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**

Thai milk tea mousse, corn crackles, salted coconut caramel and lychee **GF V**

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

Nutella cheesecake, strawberry, coffee crumb, sour cream and cacao nibs **V**

Spiced hibiscus pear, black sesame cremeaux tart, balsamic and Pedro Ximenex Sherry ice cream, saffron floss and rosella **V**

Pineapple, lime and basil white chocolate panna cotta, basil glaze, grilled pineapple, lemon aspen dust and flowers **V**

Coconut mille feuille, coconut caramel, mango, toasted coconut and cream cheese **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**



**DINNER BY MATT MORAN**

# Function Menu

BY **MATT MORAN**

Three-Course | **\$110 pp**

## Entrée

*Choose one (1)*

Spanner crab, buttermilk, cucumber, lovage **GF**

Chicken liver parfait, chestnut, shimeji mushroom, sherry

Goats curd, burnt onion, garden pea, mint **GF**

## Main

*Choose one (1)*

Roasted beef fillet, Jerusalem artichoke, warrigal green mustard, café de paris **GF**

Confit duck leg, beetroot, black berries **GF LF**

Pan-roasted snapper, baby turnips, Americaine sauce **GF**

## Desserts

*Choose one (1)*

Strawberry pudding, Chantilly cream **V**

Lemon tart, crème fraîche **V**



*\*Maximum 200 guests*



# Shared Dining

BY **MATT MORAN**

**\$120 pp\***

## **Entrée**

*Choose two (2)*

Wagyu bresaola, stracciatella, hazelnut **GF LF**

Abrolhos Island scallops, veirge sauce **GF LF**

Beetroot tarte tatin, goat's cheese, aged balsamic

## **Main**

*Choose two (2)*

Grilled ribeye 1.2kg, warrigal green mustard, café de paris **GF**

Slow-roasted lamb shoulder, pumpkin, mint **GF**

Grilled whole rainbow trout, dashi and lemon beurre noisette

## **Desserts**

*Choose two (2)*

Lemon delicious pudding, seasonal berries **V**

Warm chocolate and hazelnut cookie, malt ice-cream **V**

Rhubarb and vanilla crème brulee, biscotti **V**

*\*Maximum 200 guests*



# Cocktail Dining

BY **MATT MORAN**

\$85 pp\*

## Canapés

King prawn, potato, lime **GFLF**

Gougeres, aged cheddar

Tuna croustade, dashi, roe

Beef tartare, potato hash, horseradish **GF**

## Substantial canapés

Mortadella and tomato relish choux

Lobster roll

Salmon, avocado and radish sashimi bowl **LF**

## Dessert canapé

Strawberry and elderflower macaroon **V**





**MENU BY SHANE DELIA**

# Function Menu

BY **Shane Delia**

Two-Course | **\$94 pp**   Three-Course | **\$110 pp**   Four-Course | **\$120 pp**   Five-Course | **\$130 pp**

## **Amuse-bouche**

Yellowfin tuna and harissa jam tart, alyssium, puffed rice

## **Entrée**

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

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

## **Main**

Pan roasted mulloway, 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**

Peanut butter and chocolate parfait, tahini caramel, sesame brittle, 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**

# Shared Menu <sup>1/2</sup>

BY **Shane Delia**

## Shared Meze Menu | **\$115 pp**

- Three (3) from Cold Meze
- Two (2) from Hot Meze
- Three (3) from Mains
- Three (3) from Sides
- Three (3) from Sweets

### **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**

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

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

## Shared Menu <sup>2/2</sup>

BY **Shane Delia**

### Mains

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**

### Sides

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

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

Yoghurt cheese cake, roast fennel seed cream, sumac, strawberries **V**

Mahas signature Turkish delight filled doughnuts, rosewater, walnut honey **LF V**



# Cocktail Menu <sup>1/2</sup>

BY **Shane Delia**

## **One Hour Package \$32 pp**

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

## **Two Hour Package \$47 pp**

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

## **Three Hour Package \$63 pp**

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

## **Four Hour Package \$78 pp**

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

### **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 borek, cinnamon sugar

# Cocktail Menu 2/2

BY **Shane Delia**

## **Substantial Canapés**

*Choose three (3)*

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

"Habibi" butter chicken, toasted cashew, coriander cous cous

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**

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


## **Live Food Station**

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



# OPTUS STADIUM

MEETINGS & SPECIAL EVENTS

 08 6247 4946  [MASETEAM@WA.VENUESLIVE.COM.AU](mailto:MASETEAM@WA.VENUESLIVE.COM.AU)

[FIND OUT MORE ABOUT VENUE HIRE](#)