



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
2025

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.

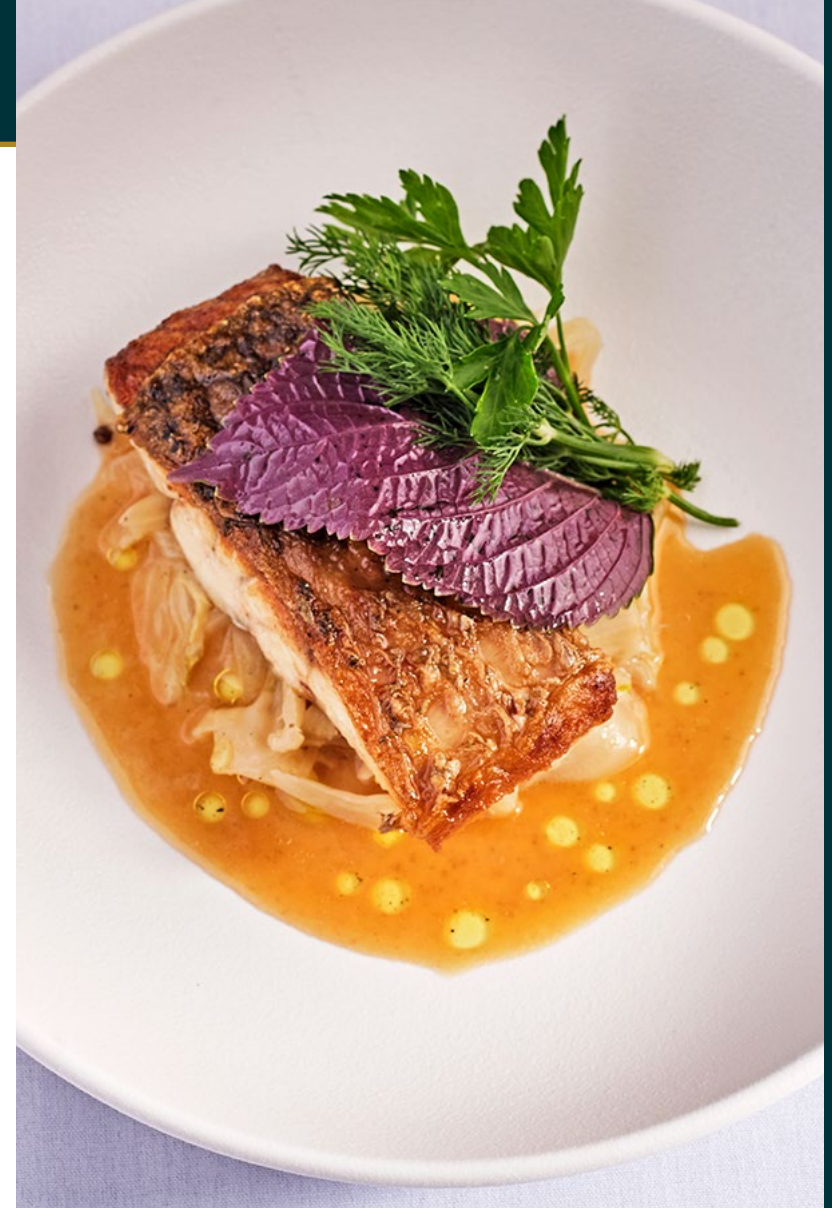
We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at 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 Alasdair Thompson, build on our successes each year. Chef Alasdair is supported by Executive Sous Chef Bryan Jimenez and Chef De Cuisine Johnathan Khin who are 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 Alasdair Thompson 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.

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	\$32 pp
Two Hour Package	\$40 pp
Three Hour Package	\$45 pp
Four Hour Package	\$49 pp
Five Hour Package	\$53 pp

Champagne Upgrade+\$42 pp

- Maximum four (4) hour service
- Veuve Clicquot Champagne

Non-alcoholic beverages available on request.

Wattle Beverage Package

Sparkling & Wine

Houghton Stripe Sparkling	Margaret River, WA
Houghton Stripe Sauvignon Blanc Semillon	Margaret River, WA
Houghton Stripe Shiraz	Margaret River, WA

Beer & Cider

Single Fin Summer Ale 4.5%	Gage Roads Brewery
Air Time Low Carb Lager 4.0%	Gage Roads Brewery
Hazy As Hazy Pale Ale 5.0%	Gage Roads Brewery
ALBY Crisp Lager 3.5%	Gage Roads Brewery
Side Track XPA 3.5%	Gage Roads Brewery
Hello Sunshine Cider 5.0%	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	\$36 pp
Two Hour Package	\$44 pp
Three Hour Package	\$50 pp
Four Hour Package	\$54 pp
Five Hour Package	\$57 pp

Champagne Upgrade	+\$40 pp
Maximum four (4) hour service	
• Veuve Clicquot Champagne	

Non-alcoholic beverages available on request.

Banksia Beverage Package

Sparkling & Wine

Grant Burge Petite Pinot Noir Chardonnay	Multi-Regional, SA
Brookland Valley Verse 1 Semillon Sauvignon Blanc	South Western, WA
Brookland Valley Verse 1 Cabernet Merlot	South Western, WA

Beer & Cider

Single Fin Summer Ale 4.5%	Gage Roads Brewery
Air Time Low Carb Lager 4.0%	Gage Roads Brewery
Hazy As Hazy Pale Ale 5.0%	Gage Roads Brewery
ALBY Crisp Lager 3.5%	Gage Roads Brewery
Side Track XPA 3.5%	Gage Roads Brewery
Hello Sunshine Cider 5.0%	Gage Roads Brewery
Matso's Ginger Beer 3.5%	Matso's 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	\$41 pp
Two Hour Package	\$49 pp
Three Hour Package	\$55 pp
Four Hour Package	\$59 pp
Five Hour Package	\$63 pp

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

Single Fin Summer Ale **4.5%**
Air Time Low Carb Lager **4.0%**
Hazy As Hazy Pale Ale **5.0%**
ALBY Crisp Lager **3.5%**
Side Track XPA **3.5%**
Hello Sunshine Cider **5.0%**
Matso's Ginger Beer **3.5%**

Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Matso's 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	\$17 pp
Two Hour Package	\$20 pp
Three Hour Package	\$23 pp
Four Hour Package	\$26 pp
Five Hour Package	\$30 pp

Tea & Coffee Station Add On	+\$6.50 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

\$139

Sparkling

Da Luca Prosecco

Veneto, IT

\$58

Crittenden Geppetto Brut NV

South Eastern, VIC

\$71

Grant Burge Petite Pinot Noir Chardonnay

Multi-Regional, SA

\$58

Leeuwin Estate Vintage Brut Pinot Noir Chardonnay

Margaret River, WA

\$84

White

Brookland Valley Discovery Range Chardonnay

Margaret River, WA

\$60

Philip Shaw The Architect Chardonnay

Orange, NSW

\$70

Bremerton 'Battonage' Chardonnay

Langhorne Creek, SA

\$87

Leeuwin Estate Siblings Sauvignon Blanc

Margaret River, WA

\$63

Ashbrook Estate Sauvignon Blanc

Margaret River, WA

\$71

Peirro LTC Semillon Sauvignon Blanc

Margaret River, WA

\$93

Castle Rock Riesling

Porongurup, WA

\$65



Wine List

Rosé

Leeuwin Estate Rosé

Margaret River, WA \$63

Red

Rocky Gully Pinot Noir

Pemberton, WA \$66

Singlefile Pinot Noir

Denmark, WA \$88

Castle Rock Estate Pinot Noir

Porongurup, WA \$93

Leeuwin Estate Siblings Shiraz

Margaret River, WA \$63

Bowen Estate Shiraz

Coonawarra, SA \$81

Singlefile Franklin River Shiraz

Denmark, WA \$98

St Hallet Garden of Eden Shiraz

Barossa Valley, SA \$63

Leeuwin Estate Art Series Shiraz

Margaret River, WA \$84

Moss Wood Amys Cabernet Sauvignon

Margaret River, WA \$95

Faber Vineyard Malbec

Frankland River, WA \$70



Beer & Cider List

ALBY Crisp Lager **3.5%**

Side Track XPA **3.5%**

Air Time Low Carb Lager **4.0%**

Single Fin Summer Ale **4.5%**

Hazy As Hazy Pale Ale **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%**

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

Gage Roads Brewery \$10.50

Gage Roads Brewery \$11.50

Gage Roads Brewery \$12.50

Gage Roads Brewery \$12.50

Gage Roads Brewery \$12.90

Matso's Brewery \$13.50

Matso's Brewery \$13.50

Gage Roads Brewery \$11.50

San Miguel Brewery \$12.50

Gage Roads Brewery \$8.10



Pre-Mixed Spirits

Bulleit Bourbon & Cola 4.5%	\$14.90
Johnnie Walker Red Scotch & Cola 4.8%	\$14.90
Gordon's Gin & Tonic 4.5%	\$14.90
Smirnoff Pure Vodka, Lime & Soda 4.5%	\$14.90
Captain Morgan Rum & Cola 4.5%	\$14.90



Soft Drinks List

Pepsi	\$6.70
Pepsi Max	\$6.70
Schweppes Lemonade	\$6.70
Solo	\$6.70
Coolridge Still Water	\$5.40
Coolridge Sparkling Water	\$5.70
Spring Valley Orange Juice	\$6.40

OPTUS STADIUM

MEETINGS & SPECIAL EVENTS



08 6247 4946



MASETEAM@WA.VENUESLIVE.COM.AU

FIND OUT MORE ABOUT VENUE HIRE