

OPTUS STADIUM

School Ball Package



\$100 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!

- **Premium three course plated menu or deluxe buffet**
- **Five hour soft drink package**
- **Slushy mocktail on arrival**
- **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**
- **VIP parking underground for teachers**
- **School logo / welcome image on super screen**



Plated Menu



Entrée

CHEF'S SELECTION *(three savoury canapés)*

House smoked salmon

Maple-glazed pork belly, apple slaw, bacon sugo

Saffron arancini with provolone cheese sauce

or

PLATED ENTRÉE *(choose one)*

Buffalo mozzarella, San Daniele ham, avocado mousse and crème fraîche GF

Honey glazed pork belly, apple and celery remoulade and Amatriciana sauce GF NF

Roasted chicken breast, porcini velouté, bacon, peas and mint NF

Main *(choose one)*

Herb crusted chicken thigh medallion, potato and ham croquette and braised leek NF

Braised lamb shank, confit garlic and potato purée, roasted carrot and lamb jus GF NF

Cone bay barramundi, potato puree, caramelised fennel, salsa verde and lemon butter sauce
GF NF

Baked salmon, artichoke puree, shark bay crab fritter, orange, watercress and radish salad NF

Dessert

CHEF'S SELECTION *(three sweet canapés)*

Lemon meringue pie

Pisatachio eclairs

Chocolate truffle and espresso gateau

or

PLATED DESSERT *(choose one)*

White chocolate panna cotta, banana cake, salted caramel and almonds V

Tiramisu, mascarpone, ladyfingers and Piedmont hazelnut ice cream 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.

Buffet Menu



Platters *(choose two)*

Spiced Camembert, chive, beer and caraway seed dip with pretzels and laugen rolls NF V

Assorted sushi - maki rolls, nigiri and sashimi DF GF

Grilled Turkish bread and olives with spicy capsicum, hommus and cacik dips

Charcuterie - salami, coppa, prosciutto, chorizo and cornichon DF NF

Salads *(choose two)*

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

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

Caprese salad with vine ripened tomatoes, burrata, basil and olive oil DF GF

Waldorf salad with walnuts, pear, celeriac and blue cheese GF V

Main *(choose three)*

Pan-fried barramundi with shaved fennel, caper and a lemon butter emulsion GF NF

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

Butter chicken with jasmine rice, yoghurt and coriander GF

Slow cooked beef cheeks in red wine sauce NF

Harissa-spiced lamb shoulder with garlic, tomato and tzatziki GF NF

Sides *(choose two)*

Duck fat roasted new potatoes with rosemary sea salt DF GF NF

Steamed basmati rice DF VG V NF GF

Honey glazed roasted root vegetables GF NF

String beans and pancetta DF GF NF

Dessert *(choose three)*

Assorted macarons

Cinnamon milk tart

Apple and rhubarb crumble tart

Chocolate truffle and espresso gateau

Lemon meringue pie

Pisatachio eclairs

Assorted mini cheesecakes

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