

**OPTUS  
STADIUM**

# Wanna have some *fun?*

END-OF-YEAR PARTIES AT OPTUS STADIUM

## **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

 \$88PP

## Buffet service inclusive of:

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

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

## PLATTERS

Turkish bread, hummus, tzatziki, marinated olives **NF V**

Tabbouleh, grilled artichokes, cherry tomatoes, fire-grilled capsicums, eggplant, zucchini, marinated feta cheese **GF NF V**

## COLD BUFFET

Classic caesar salad with bacon bits, boiled egg, croutons, anchovy dressing **NF DF**

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

Maple-roasted pumpkin, rocket, cranberry, tri-colour quinoa, feta, citrus dressing **GF NF V**

Seafood platter of poached prawns, marinated Fremantle octopus, ginger steamed mussels, smoked ocean trout, cocktail sauce, caper gribiche, lemons, dill mayonnaise **GF NF**

## HOT BUFFET

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

Thai massaman chicken curry **GF NF DF**

Truffled mushroom, parmesan cream, chive pasta **NF**

Bourbon, honey and spiced apple glazed ham **GF NF**

Confit garlic and rosemary marinated turkey breast, cranberry sauce **GF NF DF**

DF Dairy Friendly

GF Gluten Friendly | NF Nut Friendly

V Vegetarian | VG Vegan

# Buffet

LUNCH OR DINNER

 \$88PP

**Buffet service inclusive of:**

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

## SIDES

Fragrant coconut rice **GF NF DF V VG**

Herb-roasted sweet potatoes **GF NF DF V VG**

Red wine braised red cabbage **GF NF DF V VG**

Steamed Asian greens, ginger soy sauce **GF NF DF**

## CONDIMENTS

Turkey jus **GF NF DF**

Fresh chillies

Lime wedges

Parmesan cheese

Selection of mustards

## DESSERTS

Fruit mince pies **V**

Traditional Christmas pudding, custard **V**

Mini pavlovas with wattleseed, vanilla cream **GF NF V**

Variety of chef's selection of desserts **V**

Fresh fruit salad **DF V VG**

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



# Plated

## TWO COURSE

 \$80PP

*Entrée & Main / Main & Dessert*

## THREE COURSE

 \$92PP

*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

### Alternating fees:

## LUNCH

 \$6PP

*Cost is per person, per course*

## DINNER

 \$8PP

*Cost is per person, per course*

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

## ENTRÉE

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

Maple-cured salmon, finger lime, dill, crème fraîche, warrigal moss, mustard **NF**

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

Shark Bay prawn, compressed watermelon, tomatillo salsa verde, radish, yuzu gel, coconut **GF NF DF**

Pork belly agrodolce, baby leeks, green apple gel, mustard seed **GF NF DF**

Peppered Wagyu beef striploin, chestnut cream, pickled onions, Tuscan kale, béarnaise sauce **GF NF**

## MAIN COURSE

Miso and ginger glazed salmon, kipfler potatoes, charred sesame cabbage, fermented pumpkin purée, shiro miso, burnt butter **GF NF**

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

Sous vide black Angus beef tenderloin, pommes anna, green pea purée, heirloom carrots, red wine jus **GF NF DF**

Confit duck leg, wilted kale, parsnip mash, shiitake mushroom, wattleseed plum jus **GF NF**

18-hour roast lamb, Jerusalem artichokes, baba ganoush, braised red cabbage, tabbouleh, rosemary lamb jus **GF NF DF**

Cauliflower purée, broccolini, black barley, pumpkin flower, sage burnt butter **NF V**

## DESSERT

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

Traditional Christmas pudding, gingerbread ice cream, rummed toffee sauce **V**

Fresh fruit pavlova, wattleseed cream with kalamansi curd, freeze dried raspberries, lemon balm **GF NF V**

Egg nog cheesecake, spiced caramel, gingerbread crumble, granola, tonka bean **NF V**

Chef's selection of mini desserts **V**

# Cocktail

## ONE HOUR PACKAGE

\$ \$30PP

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

## TWO HOUR PACKAGE

\$ \$45PP

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

## THREE HOUR PACKAGE

\$ \$60PP

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

## FOUR HOUR PACKAGE

\$ \$75PP

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

## FIVE HOUR PACKAGE

\$ \$90PP

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

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

## COLD CANAPÉS

Lemon and herb king prawns, cucumber ketchup, caper cream, charcoal brioche **NF**

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

Wagyu beef, horseradish, cornichon and chive cream, onion toast **NF**

Herbed turkey mousseline, chestnut purée, smoked tomato jam, pistachio dukkah **GF**

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

Smoked ocean trout on mini bagel, dill crème fraîche, capers, sprouts **GF NF**

Compressed melon, Jamon Iberico, bocconcini, basil pesto **GF**

## HOT CANAPÉS

Christmas ham, maple bacon, triple cream brie tartlet, cranberry jam **NF**

Grilled lemongrass pork belly, chilli and aniseed glaze, pickled vegetables, crispy onions, coriander **NF DF**

Shark Bay scallops, macerated apple, truffle aioli, prosciutto crumb **GF NF**

Mini beef Wellingtons, béarnaise sauce **NF**

Taco-spiced chicken and chorizo mini slider, Mexican salsa, nacho cheese, mini brioche buns **NF**

Korean fried cauliflower popcorn, gojuchang sauce, sesame seeds **NF V**

Wild mushroom and taleggio cheese croquette, arrabiata sauce **GF NF V**

Mini lamb shish kebab, garlic yoghurt, mint relish **GF NF**

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



# Cocktail

## Upgrades:

### ADDITIONAL CANAPÉS

*Cost is per person, per item*

\$ \$6PP

### ADDITIONAL SUBSTANTIAL CANAPÉS

*Cost is per person, per item*

\$ \$11PP

### ADD A FOOD STATION

*Please see pages 7 & 8 for prices*

All items are one piece per person unless otherwise noted.

## SUBSTANTIAL ITEMS

Roasted cashew butter chicken, basmati rice, garlic naan

Smoked pulled ham slider, seeded mustard and maple dressing, pickles, slaw, pineapple ketchup **NF**

Plant-based grilled sausage, caramelised onion, sauerkraut, honey mustard, tomato sauce, brioche bun **NF V**

Wagyu beef slider, caramelized balsamic onion, tomato relish, cheddar cheese, pickles, brioche bun **NF**

Shepherd's pie filled yorkshire pudding, mash potato, gravy **NF**

## DESSERTS

Almond-topped fruit mince pies **V**

Custard filled chocolate profiteroles **NF V**

Triple layer opera cake **V**

Red velvet cake, cream cheese frosting **V**

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# Cocktail

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\$6PP

### ADDITIONAL SUBSTANTIAL CANAPÉS

Cost is per person, per item

\$11PP

### ADD A FOOD STATION

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## FOOD STATIONS

### Let's Taco 'bout Christmas | +\$21PP

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**

Chicken fajita burrito bowl - grilled chicken, guacamole, black beans, sour cream, corn, jalapeño, pico de gallo, rice **GF NF**

### Salami Get This Straight | +\$17PP

*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**

### You're Un-Burger-Lievable | +\$20PP

*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**

### You're Second to Naan | +\$21PP

Cashew butter chicken **GF**

Chickpea and lentil dhal **NF V**

Naan bread and pappadums **NF V**

Raita **GF NF V**

DF Dairy Friendly  
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V Vegetarian | VG Vegan

\*Chef included with station



# Cocktail

## Upgrades:

### ADDITIONAL CANAPÉS

*Cost is per person, per item*

\$ \$6PP

### ADDITIONAL SUBSTANTIAL CANAPÉS

*Cost is per person, per item*

\$ \$11PP

### ADD A FOOD STATION

*Please see pages 7 & 8 for prices*

All items are one piece per person unless otherwise noted.

## FOOD STATIONS CONT. >>

### Pasta La Vista, Baby\* | \$ +\$20PP

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

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

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

### The World Is Your Oyster\* | \$ +\$27PP

*4 oysters per person*

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

### Donut Worry, Be Happy | \$ +\$15PP

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

Assortment of lollies

### All You Can Sweet | \$ +\$16PP

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

### Ice Cream Cart\* | \$ +\$7PP

Chef's selection of ice cream and sorbet served in a cup or cone

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

*\*Chef included with station*



An aerial photograph of Optus Stadium in Perth, Australia, taken at sunset. The stadium's distinctive white, translucent, ribbed roof is prominent, reflecting the warm orange and yellow light of the setting sun. The stadium is situated on the edge of a body of water, with the city skyline of Perth visible in the background. To the left, a roller coaster is visible on a nearby island. The overall scene is bathed in the golden light of dusk, with long shadows and a vibrant sky.

# OPTUS STADIUM

## Meetings & Events Enquiries

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

