

# 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



Meetings & Special Events Kit  
2023

## 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.

A handwritten signature of Matt Moran in black ink.



**MORNING & AFTERNOON TEA**

**Service includes:**

- Selection of premium Elmstock teas
- Freshly ground Fiori brewed coffee
- Premium hot chocolate
- Iced water

**Available on request:**

- Soy milk
- Almond milk
- Oat milk
- Decaf coffee

*\*All coffees charged on consumption  
(\$4.20 per coffee – one size).*

# Tea & Coffee Service

**Tea & Coffee Station**

45 minutes \$5.50 pp

**Continuous Tea & Coffee**

4 hours \$9.90 pp

6 hours \$12.90 pp

8 hours \$15.90 pp

**Nespresso Service** (max. 200 guests)

45 minutes \$10.50 pp

4 hours \$13.50 pp

6 hours \$16.50 pp

8 hours \$19.50 pp

**Barista Coffee Cart\*** (includes barista)

*Discuss the number of coffee carts required to accommodate the number of guests with your designated Event Coordinator.*

4 hours \$350

8 hours \$500

*Add on continuous tea & filter coffee station:*

4 hours \$6 pp

8 hours \$10 pp

**Additions**

Selection of juices in jugs \$5 pp

Danishes \$4 pp

Cookies \$4 pp

DAIRY FREE **DF** GLUTEN FREE **GF** NUT FREE **NF** VEGAN **VG** VEGETARIAN **V**

*Please note dietary requirements are considered separate from your menu selection, and as such may be catered for individually by our talented chefs.*

**Option 1** **\$7 pp**

Individual items

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**Option 2** **Prices as listed**

Platters

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**Option 3** **Prices as listed**

Food station

# Morning & Afternoon Tea Items

## Bakery

Chef's selection of Danish **V**

Chef's selection of gourmet sweet muffins **V**

Double-smoked ham and cheese croissant **NF**

Smoked salmon and cream cheese bagel **NF**

Orange and almond cake **GF**

## Healthy

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

Açaí pots with strawberry, blueberry and puffed quinoa **GF V**

Chocolate, almond and walnut bliss ball **DF GF VG V**

Date, apricot and oat bliss ball **DF NF VG V**

Home-made Swiss bircher muesli, oats, natural yoghurt, fruit and honey **V**

## Savoury

Chef's selection of finger sandwiches

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

Mini beef pies served with tomato sauce **NF**

Mini sausage rolls served with tomato sauce **NF**

Roast vegetable pastizzi **V**

Goat's cheese and caramelised onion tartlets **NF V**

## Sweet

Scone with whipped cream and strawberry jam **V**

Assorted mini Magnums **V**

Salted caramel popcorn brownie **V**

Orange jaffa slice **GF**

Apple strudel **V**

Portuguese custard tarts **V**

**Option 1** **\$7 pp**

Individual items

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**Option 2** **Prices as listed**

Platters

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**Option 3** **Prices as listed**

Food station

## Morning & Afternoon Tea Platters

*Each platter serves 10 people*

|   |       |
|---|-------|
| Sliced seasonal fruit <b>V</b>  | \$70  |
| Steamed BBQ pork buns with sticky hoisin and chilli sauce <b>NF</b>   | \$80  |
| Satay chicken and beef skewers, coriander and fried shallots  | \$80  |
| Freshly baked foccacia with olives, pesto, balsamic and extra virgin olive oil <b>V</b>   | \$80  |
| Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki <b>V NF GF</b> | \$80  |
| Lamb, rosemary and mint pastizzi  | \$85  |
| Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayonnaise   | \$90  |
| Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives <b>GF NF</b>                              | \$95  |
| Assorted gourmet mini pies and sausage rolls served with tomato sauce <b>NF</b>   | \$95  |
| Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread <b>NF</b>  | \$95  |
| Peri-peri chicken sliders with tomato, cheese and chipotle sauce <b>NF</b>  | \$100 |
| Tex-mex pulled beef brisket and pork rib sliders with cheese sauce and coleslaw in charcoal brioche buns <b>NF</b>  | \$100 |
| Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes <b>V</b>  | \$115 |
| Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger <b>DF GF</b>  | \$125 |

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**Option 1** **\$7 pp**

Individual items

**Option 2** **Prices as listed**

Platters

**Option 3** **Prices as listed**

Food station

# Morning & Afternoon Tea Stations <sup>1/2</sup>

**What's the scoop?** **\$7 pp**

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

**Donut worry, be happy** **\$14 pp**

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

Assortment of lollies

**Cheese the day** **\$17 pp**

Salami, coppa, prosciutto, bresaola, chorizo, mortadella **NF**

Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes **V**

**Good to the core** **\$18 pp**

Seasonal fruit cups with Greek yoghurt and honey **GF NF V**

Açaí pots with strawberry, blueberry and puffed quinoa **GF V**

Chocolate, almond and walnut bliss ball **DF GF VG V**

Date, apricot and oat bliss ball **DF NF VG V**

**Un-burger-lievable slider duo** **\$19 pp**

Wagyu beef patty, bacon, cheese, tomato relish and pickle on a brioche bun **NF**

BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw and liquid cheese on a brioche bun **NF**

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**Option 1** **\$7 pp**

Individual items

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**Option 2** **Prices as listed**

Platters

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**Option 3** **Prices as listed**

Food station

## Morning & Afternoon Tea Stations <sup>2/2</sup>

**Been thinking bao you** **\$19 pp**

Sticky Asian pork, spring onion, cucumber, coriander and fried shallots **DF GF NF**

Korean-style fried chicken, pickled cabbage, daikon and kimchi aioli **NF**

**All you can sweet** **\$16 pp**

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

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**PLATTERS**

Each platter is designed to serve ten (10) people.

## Platters

|   |              |
|---|--------------|
| Sliced seasonal fruit <b>V VG</b>   | <b>\$70</b>  |
| Steamed BBQ pork buns with sticky hoisin and chilli sauce <b>NF</b>   | <b>\$80</b>  |
| Satay chicken and beef skewers, coriander and fried shallots  | <b>\$80</b>  |
| Freshly baked focaccia with olives, pesto, balsamic and extra virgin olive oil <b>V</b>   | <b>\$80</b>  |
| Mezze - grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato and tzatziki <b>V NF GF</b> | <b>\$80</b>  |
| Lamb, rosemary and mint pastizzi  | <b>\$85</b>  |
| Spicy fried chicken wings with chipotle mayonnaise and crumbed chicken skewers with chilli mayonnaise   | <b>\$90</b>  |
| Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, parma ham, grilled baby octopus and olives <b>GF NF</b>                              | <b>\$95</b>  |
| Assorted gourmet mini pies and sausage rolls served with tomato sauce <b>NF</b>   | <b>\$95</b>  |
| Charcuterie - salami, coppa, prosciutto, chorizo, sliced stonebaked bread <b>NF</b>   | <b>\$95</b>  |
| BBQ grilled chicken sliders with caramelised onion, chipotle coleslaw, liquid cheese on brioche bun <b>NF</b>   | <b>\$100</b> |
| Tex-mex pulled beef brisket and pork rib slider, cheese sauce, coleslaw, charcoal brioche bun <b>NF</b>   | <b>\$100</b> |
| Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes <b>V</b>  | <b>\$115</b> |
| Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger <b>DF NF</b>  | <b>\$125</b> |

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## MEETINGS & SPECIAL EVENTS

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