

### **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 suprised 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.

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### **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.

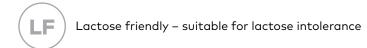
Almond Lupin **Pistachio** Macadamia Rye **Barley** Milk Sesame **Brazil** nut Mollusc Soy, soya, soybean Cashew **Sulphites** Oats Crustacean Peanut Walnut Egg Wheat Pecan Fish **Pinenut** Hazelnut

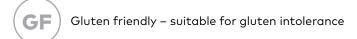
Please notify us if you have an allergy to any of these ingredients.

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









Please be advised that **ALL** food at Optus Stadium may contain allergens due to potential contamination in the working environment.



One Hour Package	\$30 pp
Two Hour Package	\$38 pp
Three Hour Package	\$43 pp
Four Hour Package	\$47 pp
Five Hour Package	\$50 pp

#### **Spirit Upgrade**

+\$17 pp

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

#### **Champagne Upgrade**

+\$40 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**

Side Track XPA <b>3.5%</b>	Gage Roads Brewery
Pipe Dreams Coastal Lager <b>4.2%</b>	Gage Roads Brewery
Single Fin Summer Ale <b>4.5%</b>	Gage Roads Brewery
Hazy As <b>5.0%</b>	Gage Roads Brewery
Hello Sunshine Cider <b>5.0%</b>	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	\$34 pp
Two Hour Package	\$42 pp
Three Hour Package	\$47 pp
Four Hour Package	\$51 pp
Five Hour Package	\$54 pp

#### **Spirit Upgrade**

+\$17 pp

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

#### **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 Semillon Cabernet Merlot	South Western, WA

#### Beer & Cider

beer & Cider	
Side Track XPA <b>3.5%</b>	Gage Roads Brewery
Pipe Dreams Coastal Lager 4.2%	Gage Roads Brewery
Single Fin Summer Ale <b>4.5%</b>	Gage Roads Brewery
Hazy As <b>5.0%</b>	Gage Roads Brewery
Matso's Ginger Beer <b>3.5%</b>	Matso's Brewery
Hello Sunshine Cider <b>5.0%</b>	Gage Roads Brewery

#### **Soft Drink**

Per Wattle beverage package

One Hour Package	\$39 pp
Two Hour Package	\$47 pp
Three Hour Package	\$52 pp
Four Hour Package	\$56 pp
Five Hour Package	\$60 pp

#### **Spirit Upgrade**

+\$17 pp

Maximum three (3) hours, mixers included

- Gordon's London Dry
- Smirnoff No. 21
- Johnnie Walker Red Label
- Bulleit Bourbon
- Captain Morgan Spiced Gold

#### 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	Murray Basin, Australia
Petaluma Adelaide Hills Sauvignon Blanc	Adelaide Hills, SA
Brookland Valley Discovery Range Chardonnay	Margaret River, WA
Houghton Premium Release Cabernet Sauvignon	Margaret River, WA
Grant Burge Miamba Shiraz	Barossa Valley, SA

#### **Beer & Cider**

Please select six (6)

Side Track XPA <b>3.5%</b>	Gage Roads Brewery
Pipe Dreams Coastal Lager 4.2%	Gage Roads Brewery
Single Fin Summer Ale <b>4.5%</b>	Gage Roads Brewery
Hazy As <b>5.0%</b>	Gage Roads Brewery
Matso's Ginger Beer <b>3.5%</b>	Matso's Brewery
Matso's Lower Sugar Ginger Beer <b>4.0%</b>	Matso's Brewery
Hello Sunshine Cider 5.0%	Gage Roads Brewery
San Miguel Pale Pilsen <b>5.0%</b>	San Miguel Brewery
San Miguel Low Carb <b>5.0%</b>	San Miguel Brewery

#### **Soft Drink**

Per Wattle beverage package

Tea & Coffee Station Add On	+\$6 pp
Five Hour Package	\$28 pp
Four Hour Package	\$25 pp
Three Hour Package	\$22 pp
Two Hour Package	\$19 pp
One Hour Package	\$16 pp

45 minute service

## **Soft Drink Beverage Package**

#### **Soft Drink**

Pepsi

Pepsi Max

Schweppes Lemonade

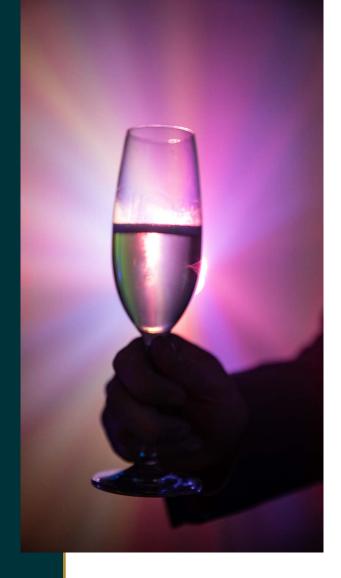
Solo

Cool Ridge Still Water

Cool Ridge Sparkling Water

Spring Valley Orange Juice

Lemon, Lime and Bitters



## Wine List

#### Champagne

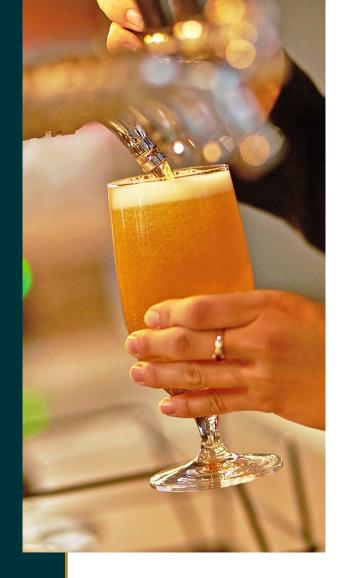
Veuve Clicquot NV	Reims, FRA	\$131
Sparkling		
Da Luca Prosecco	Veneto, IT	\$53
Crittenden Geppetto Brut NV	South Eastern, VIC	\$65
Grant Burge Petite Pinot Noir Chardonnay	Multi-Regional, SA	\$53
Leeuwin Estate Vintage Brut Pinot Noir Chardonnay	Margaret River, WA	\$77
White		
Brookland Valley Discovery Range Chardonnay	Margaret River, WA	\$56
Philip Shaw The Architect Chardonnay	Orange, NSW	\$65
Bremerton 'Battonage' Chardonnay	Langhorne Creek, SA	\$80
Leeuwin Estate Siblings Sauvignon Blanc	Margaret River, WA	\$58
Ashbrook Estate Sauvignon Blanc	Margaret River, WA	\$65
Peirro LTC Semillon Sauvignon Blanc	Margaret River, WA	\$85
Castle Rock Riesling	Porongurup, WA	\$60



### Wine List

#### Rosé

Leeuwin Estate Rosé Margaret River, WA \$58 Red Bellarmine Pinot Noir Pemberton, WA \$61 Singlefile Pinot Noir Denmark, WA \$85 Castle Rock Estate Pinot Noir Porongurup, WA \$85 Leeuwin Estate Siblings Shiraz Margaret River, WA \$58 Bowen Estate Shiraz Coonawarra, SA \$75 Singlefile Franklin River Shiraz Denmark, WA \$90 St Hallet Garden of Eden Shiraz Barossa Valley, SA \$58 Margaret River, WA \$78 Leeuwin Estate Art Series Shiraz Moss Wood Amys Cabernet Sauvignon Margaret River, WA \$90 Faber Vineyard Malbec Frankland River, WA \$65



### **Beer & Cider List**

Alby Crisp Lager 3.5%

Side Track XPA 3.5%

Pipe Dreams Coastal Lager 4.2%

Single Fin Summer Ale 4.5%

Hazy As 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%

San Miguel Low Carb 5.0%

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

Gage Roads Brewery	\$10
Gage Roads Brewery	\$10.90
Gage Roads Brewery	\$11.50
Gage Roads Brewery	\$11.50
Gage Roads Brewery	\$11.50
Matso's Brewery	\$13
Matso's Brewery	\$13
Gage Roads Brewery	\$11.40
San Miguel Brewery	\$11.50
San Miguel Brewery	\$11.50
Gage Roads Brewery	\$7.70



# **Pre-Mixed Spirits**

Bulleit Bourbon & Cola <b>4.5%</b>	\$13.90
Johnnie Walker Red Scotch & Cola 4.8%	\$13.90
Gordon's Gin & Tonic <b>4.5%</b>	\$13.90
Smirnoff Pure Vodka, Lime & Soda <b>4.5%</b>	\$13.90
Captain Morgan Rum & Cola 4.5%	\$13.90



## **Soft Drinks List**

Pepsi	\$6.20
Pepsi Max	\$6.20
Schweppes Lemonade	\$6.20
Solo	\$6.20
Coolridge Still Water	\$4.90
Coolridge Sparkling Water	\$5.20
Spring Valley Orange Juice	\$6.10

