



**OPTUS
STADIUM**

— **School Ball Packages**
Meetings & Special Events

School Ball Packages

AT OPTUS STADIUM

\$130 per student / \$100 per teacher*

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.

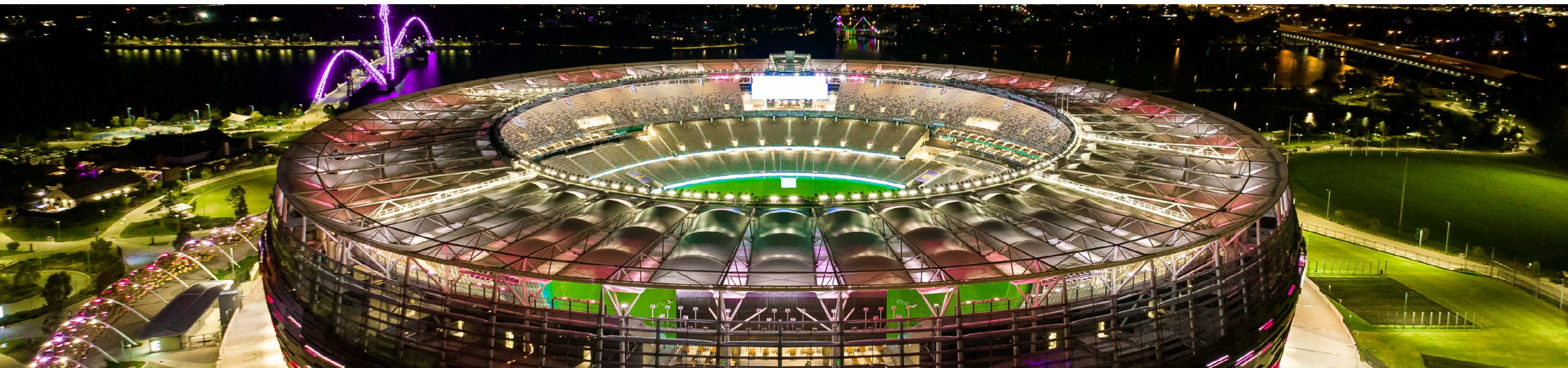
PACKAGE INCLUSIONS:

- 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

PACKAGE UPGRADES

- Alternating course pricing | \$8pp
- Pre-dinner canapés (2 piece) | \$12pp
- 2 x cold spark units | \$4pp
- Photobooth | Pricing on request
- Lighting/theming | Pricing on request
- Discount accommodation at Crown for teachers | Pricing on request
- Suite for teachers for event duration | \$650 flat fee
- Buggy and driver on arrival | \$250 flat fee
- Red carpet entrance | \$4.50pp
- School logo on stadium super screens (non-exclusive hire) | \$1,500
- VIP Parking for up to 6 teachers | \$175

*Pricing for events until October 2024. Pricing for events in 2025 subject to change. Minimum 150 students.



Plated Menu Inclusions & Upgrades

Select the following items:

- Three (3) from Canapés OR one (1) from Plated Entrée
- One (1) from Plated Main
- Chef's selection of three (3) Dessert Canapés OR upgrade to Plated Dessert

Add a salad **\$10 pp**

Two (2) shared per table, price per course

Add a platter **\$11 pp**

One (1) shared per table, price per course

Upgrade to Plated Dessert **\$5 pp**

Price per person

Plated Menu

Canapés (3)

Aburi prawn nigiri, spiced mayonnaise, soy, wasabi, pickled cucumber **LF GF**

Caramelised pork belly, chilli caramel, pea purée, sprouts **GF**

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

Plated Entrée

Choose one (1)

Jamón ibérico, braised figs, stracciatella, melons, caperberries, croutons

Sous vide Mount Barker chicken, textures of corn, smoked tomato jam, puffed rice, burnt butter

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

Plated Main

Choose one (1)

Slow-cooked beef cheeks, creamy mash potato, baby carrots, beef jus, watercress purée, nasturtiums

Lemon and herb roasted chicken breast, polenta galette, wilted garlic kale, pickled onions, tomato, capsicum

Linley Valley pork, whipped celeriac, asparagus, chipotle romesco, pickled grapes, cider jus **LF GF**

Chef's Selection of Dessert Canapés (3)

Chocolate éclair **V**

Assorted mini cheesecakes **V**

Red velvetcake with cream cheese frosting **V**

Plated Dessert **UPGRADE FOR \$5PP**

Choose one (1)

Pineapple, lime and basil white chocolate panna cotta, basil glaze, grilled pineapple, lemon aspen dust, flowers **V**

Dark chocolate tart, fleur de sel caramel, vanilla ice cream **V**

Thai milk tea mousse, corn crackles, salted coconut caramel, lychee **GF V**

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

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

Buffet Menu Inclusions & Upgrades

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Three (3) from Desserts

Add a salad **\$10 pp**

Two (2) shared per table, price per course

Add a platter **\$11 pp**

One (1) shared per table, price per course

Buffet Menu

Salads

Choose two (2)

Mesclun mixed leaf salad, cherry tomato, cucumber, olives, chardonnay vinaigrette **LF GF VG**

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, olive oil, chardonnay vinegar **GF V**

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

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander, nam jim dressing **LF GF**

Platters

Choose two (2)

Charcuterie – salami, coppa, prosciutto, chorizo, sliced stonebaked bread **LF**

Chef's selection of assorted maki rolls, nigiri and gunkun, served with wasabi, soy and pickled ginger

Mexican platter – corn chips, guacamole, tomato salsa, nacho cheese dip **GF V**

Mezze platter – grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato, tzatziki **GF V**

Mains

Choose three (3)

Roast pork belly, pineapple jus, cheesy roast potatoes, mustard spring beans **GF**

Slow-cooked beef cheeks, red wine sauce **LF GF**

Seared barramundi fillet, tomato and tarragon emulsion **LF GF**

Chicken massaman curry, coconut, potato, kaffir lime **LF GF**

Sides

Choose two (2)

Creamy mashed potatoes **GF V**

Steamed basmati rice **LF GF VG**

Honey-glazed carrots and roasted beetroots **LF GF V**

Sweet potato with thyme and condensed milk **GF V**

Steamed mixed greens, brocolli, beans, kale, peas **LF GF VG**

Desserts

Choose three (3)

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Chocolate silk tart **V**

Raspberrry mousse cake **V**

Mini chocolate-filled French donuts **V**

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

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Additional Dishes

Add a salad

\$10 pp

Two (2) shared per table, price per course

Add a platter

\$11 pp

One (1) shared per table, price per course

Enhancements

Salads

Choose two (2)

Mesclun mixed leaf salad, cherry tomato, cucumber, olives, chardonnay vinaigrette **LF GF VG**

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, olive oil, chardonnay vinegar **GF V**

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

Thai-style Asian slaw salad with carrot, cabbage, bean shoots, cucumber, cherry tomato, red onion, mint, coriander, nam jim dressing **LF GF**

Platters

Choose one (1)

Charcuterie – salami, coppa, prosciutto, chorizo, sliced stonebaked bread **LF**

Stracciatella, extra virgin olive oil with balsamic, tomato, onion, basil, stone baked bread **V**

Chef's selection of assorted maki rolls, nigiri and gunkun, served with wasabi, soy and pickled ginger

Mexican platter – corn chips, guacamole, tomato salsa, nacho cheese dip **GF V**

Mezze platter – grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, fetta, hummus, dolmades, semi-dried tomato, tzatziki **GF V**

LF LACTOSE FRIENDLY **GF** GLUTEN FRIENDLY **VG** VEGAN **V** VEGETARIAN

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