

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

Best Venue Caterer
Prix D'Honneur 2023
Catering Institute
of Australia

Meetings & Special Events Kit
2025

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.

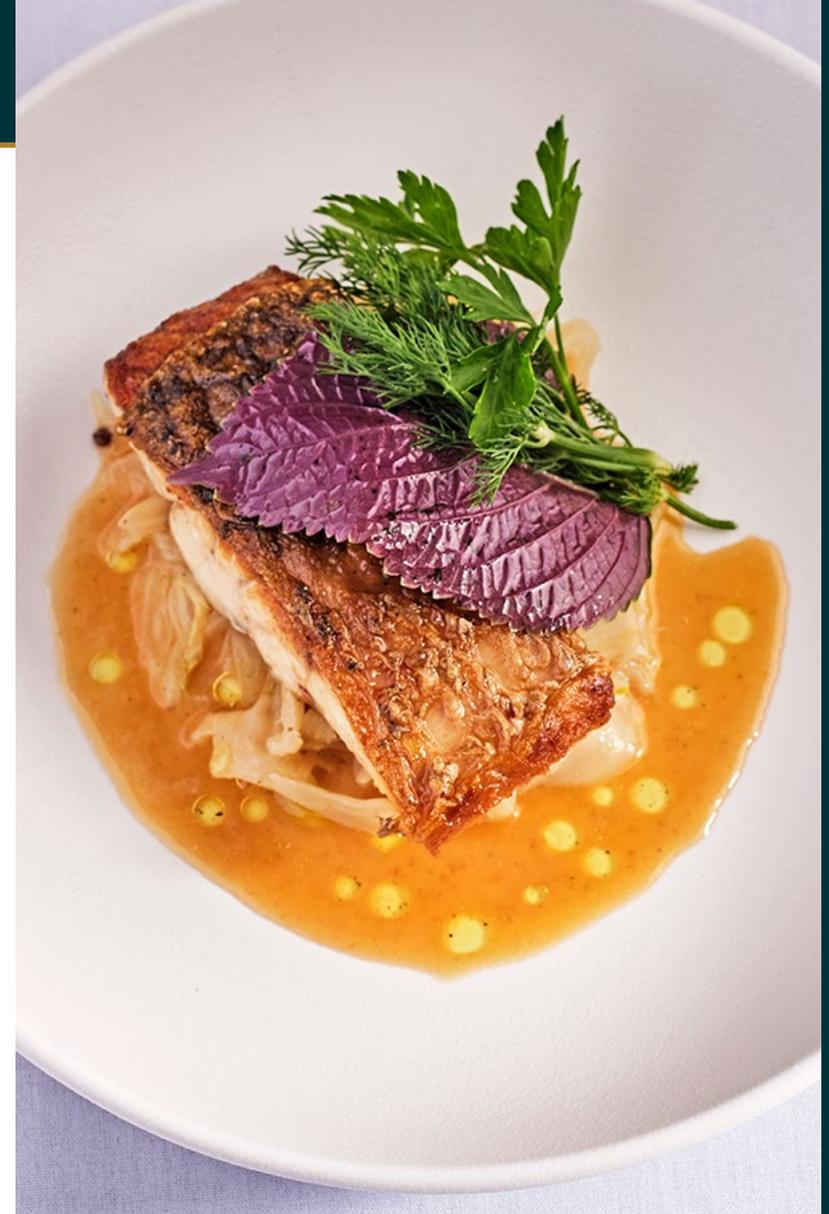
We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at 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 Alasdair Thompson, build on our successes each year. Chef Alasdair is supported by Executive Sous Chef Bryan Jimenez and Chef De Cuisine Johnathan Khin who are 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 Alasdair Thompson 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.



Culinary Ambassador Shane Delia

Shane Delia is an award-winning chef, entrepreneur and director of the Delia Group. He was also the founder of lockdown sensation food delivery marketplace Providoor.

His restaurant portfolio includes flagship and Australian dining institution Maha (Melbourne). With an innovative nod to their Mediterranean influences, Maha skilfully redefines this ancient cuisine through modern dining. Shane's exciting and full flavoured Middle Eastern food has made Maha a pillar of Melbourne's fine dining scene.

In 2015, Shane launched Biggie Smalls – his "new world" kebab focused diner – which brought a fun-loving, vibrant style to the Delia Group restaurants.

In 2022, Jayda, an extravagant cocktail bar opened and in 2023, Maha North hit the scene, bringing the same menu and ambience as its sister location, Maha East (the popular Window wine bar by Delia).

Shane has an extensive media presence as a television presenter, print contributor, author, charity spokesperson and brand ambassador.

Outside of hospitality, Shane is a proud ambassador of a number of local and international brands including Western Bulldogs FC and Melbourne City FC.

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

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



Lactose friendly – suitable for lactose intolerance



Gluten friendly – suitable for gluten intolerance



Vegan



Vegetarian

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



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 (\$5 per coffee – one size).*

Please note that Coffee Carts are not available in the Cygnet Room or Black Swan Room.

Tea & Coffee Service

Tea & Coffee Station

45 minutes \$6.50 pp

Continuous Tea & Coffee

4 hours \$11 pp

6 hours \$14 pp

8 hours \$18 pp

Nespresso Service (max. 200 guests)

45 minutes \$11.50 pp

4 hours \$15 pp

6 hours \$18 pp

8 hours \$21.50 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 \$475

8 hours \$850

Add on continuous tea & filter coffee station:

4 hours \$6.50 pp

8 hours \$11 pp

Additions

Selection of juices in jugs \$5.50 pp

Danishes \$5 pp

Cookies \$5 pp

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

Please be aware that due to supplier availability and external factors, the dietary details of our dishes may occasionally change. While we strive to keep this menu as current as possible, please refer to your event order for the most accurate dietary information. If you have any questions, don't hesitate to contact your sales executive or event coordinator

Option 1 **\$8 pp**

Individual items

Option 2 **Prices as listed**

Platters

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**

Black Forest ham and Swiss cheese croissant

Smoked salmon and cream cheese bagel

Orange and almond cake **GF**

Cream cheese stuffed garlic brioche bun **V**

Healthy

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

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

Chocolate, almond and walnut bliss ball **LF GF VG**

Dates, apricot and oat bliss ball **LF VG**

Coconut, vanilla and banana chia pudding with mixed fresh berries **LF GF V**

Savoury

Chef's selection of finger sandwiches

Spicy lamb filo parcel with mint yogurt

Mini beef pies served with tomato sauce

Roast vegetable pastizzi **V**

Sweetcorn, capsicum, and pumpkin fritter, tomato jam, crumbled feta **GF V**

Mini sausage rolls with tomato sauce

Classic quiche lorraine with bacon jam

Sweet

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

Mini classic buttered Madeleine **V**

Salted caramel popcorn brownie **V**

Raspberry filled chocolate lamingtons **V**

Plant based cherry ripe slice **LF GF VG**

Portuguese custard tarts **V**

Assorted cookies

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Food station

Morning & Afternoon Tea Platters

Each platter serves 10 people

Sliced seasonal fruit VG	\$76
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$87
Satay chicken and beef skewers, coriander and fried shallots	\$87
Freshly baked foccacia bread with olives, pesto, balsamic and extra virgin olive oil V	\$87
Double cheeseburger stromboli	\$92
Antipasto – marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives	\$102
Assorted gourmet mini pies and sausage rolls served with tomato sauce	\$102
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stone-baked bread	\$102
Karaage chicken, salt and pepper squid, sweet and spicy chicken strips, fish goujons served with garlic aioli, tartare sauce and sweet chilli	\$108
Taco-spiced chicken and chorizo mini slider, Mexican salsa and nacho cheese on brioche buns	\$108
Tex-mex pulled beef brisket and pork rib sliders with cheese sauce and coleslaw in charcoal brioche buns	\$108
Selection of soft, blue and hard Australian cheese with crisp breads, dried fruits and grapes V	\$125
Chef's selection of assorted maki rolls, nigiri and gunkun served with wasabi, soy and pickled ginger	\$135

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Individual items

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Platters

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Food station

Morning & Afternoon Tea Stations

What's the scoop? **\$8.50 pp**

Minimum 50 guests

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

Donut worry, be happy **\$17 pp**

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

Assortment of lollies

All you can sweet **\$18 pp**

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

Cheese the day **\$19 pp**

Salami, coppa, prosciutto, bresaola, chorizo and mortadella

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

Un-burger-lievable slider duo **\$23 pp**

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

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

Been thinking bao you **\$23 pp**

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

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

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PLATTERS

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

Platters

Sliced seasonal fruit VG	\$76
Steamed BBQ pork buns with sticky hoisin and chilli sauce	\$87
Satay chicken and beef skewers, coriander and fried shallots	\$87
Freshly baked focaccia bread with olives, pesto, balsamic and extra virgin olive oil V	\$87
Mezze platter – grilled zucchini, eggplant, capsicum, marinated artichokes, onion, olives, feta, hummus, dolmades, semi-dried tomato and tzatziki GF V	\$87
Double cheeseburger stromboli	\$102
Antipasto - marinated grilled vegetables, bocconcini, tomato, basil, Parma ham, grilled baby octopus and olives	\$102
Assorted gourmet mini pies and sausage rolls served with tomato sauce	\$102
Charcuterie - salami, coppa, prosciutto, chorizo and sliced stonebaked bread	\$102
Karaage chicken, salt and pepper squid, sweet and spicy chicken strips, fish goujons served with garlic aioli, tartare sauce and sweet chilli	\$108
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MEETINGS & SPECIAL EVENTS

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