



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.

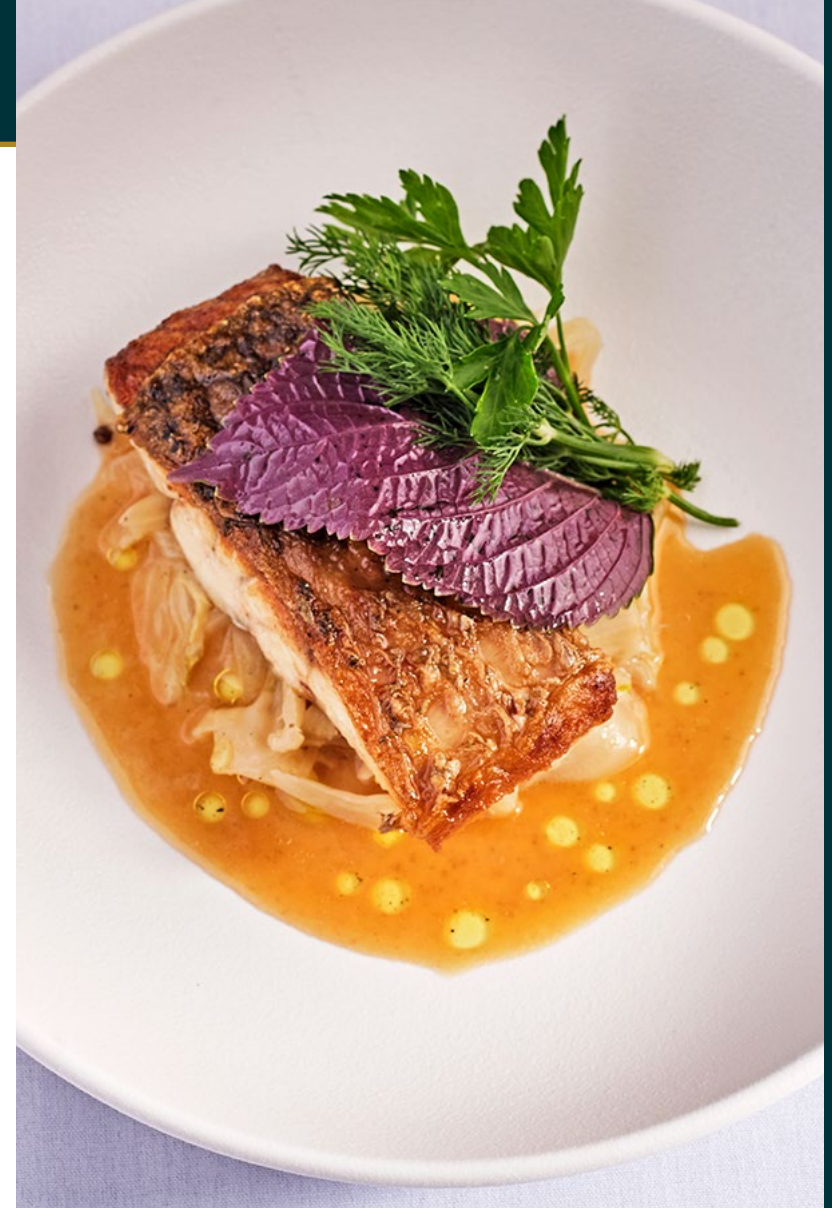
We believe in fresh food. It's our promise that, wherever we can, our products are produced in house, in our own kitchens, by our own chefs, using locally sourced produce. We know freshness is intrinsically linked to quality. And we've built relationships with local suppliers which means we can be at 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.



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.

Contents

Breakfast	8
Morning & Afternoon Tea	12
Lunch	17
Platters	29
Cocktail	31
Dinner	37
Dinner by MATT MORAN	45
Menu by Shane Delia	50
Beverages	55





BREAKFAST

\$45 per person

Select six (6) options:

- Three (3) cold items
- Three (3) hot items

Stand up service includes:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water

Additional hot and cold selections \$7.50 pp

Price per item

Service includes:

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

Networking Breakfast

Cold

Pot-set yoghurt, berry compote and coconut granola **GF V**

Homemade Swiss bircher muesli, oats, natural yoghurt, fruit and honey **V**

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

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

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

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

Chef's selection of Danish **V**

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

Hot

Scrambled eggs and smoked salmon on sourdough

Smoked ham, Parmesan béchamel and gruyère cheese toastie

Mini waffles with bacon bits, maple syrup and mascarpone cream

Breakfast slider - egg, bacon, cheese and tomato sauce on a brioche bun

Double smoked ham and cheese croissant

Tomato and cheese croissant **V**

Spinach and sautéed artichoke stromboli **V**

BREAKFAST

M&A TEA

LUNCH

PLATTERS

COCKTAIL

DINNER

DINNER BY

MATT MORAN

MENU BY

SHANE DELIA

BEVERAGES

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

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\$48 per person

Select one (1) hot plated item

Pre-set shared items on the table include:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water
- Chef's selection of Danishes
- Preserves
- Sliced seasonal fruit

Alternating upgrade available

\$7 pp

**Max. 250 for soft poached egg. Choice of sunny side up fried eggs or scrambled eggs for over 250.*

Plated Breakfast

Ham and cheese omelette, chipolata, hash brown, grilled tomato, extra virgin olive oil and sea salt **GF**

Eggs benedict with English muffin, Prager ham, chives, poached egg, hollandaise sauce and blistered cherry tomatoes*

Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom and grilled roma tomato

Scrambled egg, smoked salmon, dill hollandaise, New York bagel and charred asparagus

Buttermilk pancakes, macerated strawberries, bacon, maple syrup and chantilly cream

Smashed avocado, sunny side up egg, maple-glazed bacon, goat's feta, tomato and toasted sourdough

Potato and onion rosti, grilled asparagus, mushroom, confit vine tomato, poached eggs and hollandaise sauce* **GF V**

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\$50 per person

Service buffet station includes:

- Selection of teas
- Brewed coffee
- Hot chocolate
- Fresh juice
- Iced water

Buffet Breakfast

Cold

Bakery basket - chef's selection of Danish and croissant **V**

Preserves, butter **V**

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

Chef's selection of flavoured yoghurt **V**

Sliced seasonal fruit **VG**

Homemade bircher muesli **V**

Hot

Grilled breakfast chipolatas **GF**

Hash browns **GF V**

Grilled tomatoes, extra virgin olive oil, sea salt and thyme **LF GF VG**

Crispy bacon rashers **LF GF**

Sautéed mushrooms, thyme and butter **GF V**

Scrambled eggs **GF**

BREAKFAST

M&A TEA
LUNCH
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MATT MORAN
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SHANE DELIA
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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

BREAKFAST

M&A TEA

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MATT MORAN

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BEVERAGES

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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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

BREAKFAST

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BEVERAGES

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Option 1 \$8 pp

Individual items

Option 2 Prices as listed

Platters

Option 3 Prices as listed

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

BREAKFAST
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Option 1 **\$8 pp**

Individual items

Option 2 **Prices as listed**

Platters

Option 3 **Prices as listed**

Food station

Morning & Afternoon Tea Stations

What's the scoop?

Minimum 50 guests

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

\$8.50 pp

Donut worry, be happy

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

Assortment of lollies

\$17 pp

All you can sweet

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

\$18 pp

Cheese the day

Salami, coppa, prosciutto, bresaola, chorizo and mortadella

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

\$19 pp

Un-burger-lievable slider duo

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

\$23 pp

Been thinking bao you

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

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

\$23 pp

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MATT MORAN

MENU BY

SHANE DELIA

BEVERAGES



LUNCH

Option 1

\$34 per person

Select three (3) items:

- Two (2) from Sandwiches, Wraps & Focaccia
- One (1) from Hot Bites

Option 2

\$40 per person

Select four (4) items:

- Two (2) from Sandwiches, Wraps & Focaccia
- One (1) from Hot Bites
- One (1) from Salad Bowl

Grazing station includes:

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

Working & Networking Lunch ^{1/2}

Sandwiches

Reuben sandwich - corned beef, sauerkraut and Swiss cheese on rye bread

Roast chicken BLT sandwich - chicken, bacon, aioli, lettuce and tomato on white bread

Cuban sandwich - smoked leg ham, pulled pork, Swiss cheese, pickle and mustard relish on ciabatta

Katsu chicken sando - Katsu fried chicken, kewpie mayo, cos lettuce and tonkatsu sauce on brioche

Wraps

Spinach wrap with smoked salmon, caper cream cheese and red onion

Crumbed chicken with red cabbage, smoked cheddar cheese, sprouts and chipotle mayonnaise

Moroccan spiced pumpkin wrap, pepitas, goat's feta, spinach and hommus **V**

Shaved roast beef with rocket, tomato relish, cucumber and caramelised onion **LF**

Focaccia

Roast chicken and pesto with caramelised onion relish **LF**

Caprese - tomato, buffalo mozzarella, rocket and vegan pesto **V**

Mortadella, truffled aioli, tomato and stracciatella

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

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\$40 per person

Select four (4) items:

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- One (1) from Hot Bites
- One (1) from Salad Bowl

Grazing station includes:

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

Working & Networking Lunch ^{2/2}

Hot Bites

Bite-sized braised beef wellingtons with honey Dijon aioli

Loaded Bratwurst hot dog with pickled relish, bacon bits, mustard and caramelised onion

Chicken satay skewers with fresh coriander and fried shallots **LF**

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

Prawn brioche roll, dill mayonnaise, iceberg lettuce

Mac and cheese bites with spicy aioli **V**

Smoked chicken empanada with tomatillo salsa and coriander

Roast vegetable pastizzi **V**

Salad Bowls*

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **GF V**

Caesar salad with toasted croutons, egg, crispy bacon, lettuce, mayonnaise and Parmesan

Smoked salmon and risoni salad, coriander, dill and peas with light citrus dressing **LF**

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

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

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

Mediterranean chickpea and cous cous salad, onions, capsicum, cucumber, semi-dried tomato and cranberries with lemon herb dressing **LF V**

\$54 per person

Select five (5) items:

- One (1) from Small Bites
- One (1) from Salads & Vegetables
- Two (2) from Seafood & Meat
- One (1) from Sweet Treats

Grazing station includes:

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

Minimum numbers 20 guests.

Conference Lunch ^{1/2}

Small Bites

Taco spiced chicken and chorizo mini slider, Mexican salsa and nacho cheese on brioche buns

Chicken satay skewers with fresh coriander and fried shallots **LF**

Loaded Bratwurst hot dog with pickled relish, bacon bits, mustard and caramelised onion

Braised beef rendang en croute, spiced cucumber yoghurt

Mac and cheese bites with spicy aioli **V**

Loaded potato skins, liquid cheese, sour cream, chives **V**

Peking duck spring rolls with plum and hoisin sauce **LF**

Salad & Vegetables

Cold

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

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

Rocket, spiced beetroot, cherry tomato, goat's cheese, walnuts, extra virgin olive oil and chardonnay vinega **GF V**

Classic Caesar salad with bacon bits, boiled egg, croutons, anchovy dressing **LF**

Superfood salad with brown rice, kale, quinoa, goji berries, corn, capsicum, soy beans and sesame miso dressing **LF V**

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **GF V**

Hot

Roasted vegetable lasagne, pomodoro sauce, basil, Parmesan **V**

Vegetable korma with potato, cauliflower, carrots and peas **V**

Vegetable rice pilaf with onion, green peas, sweet potato, beans and fragrant basmati rice **LF GF VG**

Mee Siam noodle stir-fry with mixed vegetables and egg **V**

BREAKFAST
M&A TEA
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SHANE DELIA
BEVERAGES

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

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- One (1) from Salads & Vegetables
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- One (1) from Sweet Treats

Grazing station includes:

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

Minimum numbers 20 guests.

Conference Lunch ^{2/2}

Seafood & Meat

Cashew butter chicken with basmati rice, yoghurt and coriander **GF**

Chinese-style sticky pork belly, steamed jasmine rice, spring onions **LF GF**

Creole-rubbed slow-cooked lamb shoulder with mustard thyme sauce

Oven-baked salmon, fennel, orange and caper vinaigrette **LF GF**

Banana leaf-wrapped barramundi fillet, coconut, galangal, ginger marinade and steamed jasmine rice **LF GF**

Creamy tarragon chicken with mashed potato and string beans **GF**

Lemongrass and coconut-braised beef cheek, steamed jasmine rice, bok choy, chilli and shallots **LF GF**

Sweet Treats

Mini chocolate and hazelnut filled French donuts **V**

Assorted macarons and éclairs **V**

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Cookies and cream cheesecake **V**

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

Dark chocolate brownie **V**

Portuguese egg tart **V**

BREAKFAST
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Two-Course **\$74 pp**

Entrée & Main / Main & Dessert

Three-Course **\$85 pp**

Entrée, Main & Dessert

Four-Course **\$97 pp**

Platter, Entrée, Main & Dessert

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$7 pp**

Price per course

Service includes:

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

Plated Luncheon ^{1/4}

Shared Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **LF**

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

Assorted sushi - maki rolls, nigiri and sashimi **LF GF**

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

Mexican - corn chips, guacamole, tomato salsa and nacho cheese dip **V**

Shared Salads to the Table

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and extra virgin olive oil **GF V**

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

Rocket, Parmesan, extra virgin olive oil and chardonnay vinegar **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
COCKTAIL
DINNER
DINNER BY
MATT MORAN
MENU BY
SHANE DELIA
BEVERAGES

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

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Two-Course **\$74 pp**

Entrée & Main / Main & Dessert

Three-Course **\$85 pp**

Entrée, Main & Dessert

Four-Course **\$97 pp**

Platter, Entrée, Main & Dessert

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$7 pp**

Price per course

Service includes:

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

Plated Luncheon ^{2/4}

Cold Entrée

Jamon Iberico, braised figs, stracciatella, melons, caperberries and croutons

Ginger and soy-glazed chicken, nori salt, pickled shimeji, kombu, Asian slaw, black sesame dressing

Maple-infused salmon gravlax, finger lime, dill, crème fraîche, warrigal moss and mustard

Mozzarella, cherry tomatoes, white balsamic pearls, basil, lemon olive oil **GF V**

Dill-pickled zucchini, saffron emulsion, capsicum coulis, lychee **GF V**

Salmon, pickled daikon, wasabi, tobiko, and sesame dressing **LF**

Vitello tonnato – roast veal loin, tuna sauce, caperberries and Parmesan crostini

Hot Entrée

Pastrami-crusted Wagyu beef, smoked horseradish, pickled cucumber, mustard seed, witlof, micro mizuna

Pork belly, seared scallops, chorizo, caramelised apple purée, corn, gochujang sauce

Charred cauliflower, burnt carrot purée, braised leeks, labneh, quinoa **GF V**

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

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Shared per table, price per course

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- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Luncheon ^{3/4}

Main

Oven-baked barramundi, truffle mousseline, herbed polenta, champagne velouté, crispy skin, samphire oil

Margaret River wagyu beef sirloin, potato dauphinos, salsa verde, leek, saffron and capsicum rouille with red wine jus

Mary Brook lamb cutlet, harissa-pulled lamb shoulder, minted peas, butternut fondant, rosemary jus

Braised beef cheek, confit garlic potatoes, bok choy, pares sauce, garlic chips, nasturtium **GF**

Chicken ballotine, grilled turnip, potato purée, spinach and mustard cream sauce **GF**

Roast pork belly, Creole-spiced white bean succotash, pickled radish, maple whiskey sauce **GF**

Za'atar-spiced eggplant, sweet potato gratin, char-grilled broccolini, vegan jus **GF V**

Chestnut-stuffed turkey roulade, sweet potato, cranberry, broccolini, plum jus **GF**

Sous vide salmon, charred fennel, pea purée, saffron velouté, horseradish, caviar **GF**

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

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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Entrée & Main / Main & Dessert

Three-Course **\$85 pp**

Entrée, Main & Dessert

Four-Course **\$97 pp**

Platter, Entrée, Main & Dessert

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$7 pp**

Price per course

Service includes:

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Plated Luncheon ^{4/4}

Dessert

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Red velvet and passionfruit trifle, mixed berries, cream cheese mousse, whipped Chantilly **V**

Dark chocolate black forest entremet, Morello cherries, Kirsch torte, cherry compote, clotted cream, chocolate shards **V**

Milo cheesecake, coco pops, white chocolate crumb and mixed berries

Grilled pear, ricotta and elderflower mousse, caramel sponge, brandy snap

Mango pudding, shortbread crumb, sago and coconut snow, freeze-dried mandarin

Lemongrass crème brûlée, quinoa, berries, meringue with lemon balm **V**

Shared Dessert Platter

with your choice of three (3) dessert canapés

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Assorted mini cheesecakes **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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\$66 per person

Select seven (7) items:

- One (1) from Salads
- Three (3) from Mains
- Two (2) from Sides
- One (1) from Desserts

Grazing station includes:

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

Minimum numbers 50 guests.

Buffet Lunch Service ^{1/2}

Salads

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander, buttermilk dressing **GF V**

Classic Caesar salad with bacon bits, boiled egg, croutons, anchovy dressing **LF**

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

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

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

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Japanese-style wakame salad with wafu dressing **LF VG**

Mains

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

Cashew butter chicken with yoghurt and coriander **GF**

Cola-braised pork belly with kailan and crispy onions

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

Chicken Massaman curry, coconut, potato and kaffir limes **LF GF**

Creamy lemongrass, coconut and herb-braised beef cheek **LF GF**

Creole-rubbed slow-cooked lamb shoulder, creamy mashed potatoes, honey butter baked sweet potato, broccolini and mustard thyme sauce

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\$66 per person

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- One (1) from Salads
- Three (3) from Mains
- Two (2) from Sides
- One (1) from Desserts

Grazing station includes:

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

Minimum numbers 50 guests.

Buffet Lunch Service ^{2/2}

Sides

Creamy mashed potatoes **GF V**

Pandan-scented Jasmine rice **LF GF VG**

Steamed basmati rice **LF GF VG**

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

Garlic butter roast zucchini, honey, rosemary, feta **GF V**

Herb-roasted parsnips with pangrattato **LF GF V**

Honey butter baked sweet potato with sour cream and chive dressing **GF V**

Desserts

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Mini chocolate and hazelnut filled French donuts **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

Assorted mini cheesecake **V**

Sliced seasonal fruit **VG**

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

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'Lite' Lunch Bag **\$26 pp**

'Deluxe' Lunch Bag **\$37 pp**

Each bag is designed to serve one person for a breakout or working 'On the Go' lunch.

Each bag includes:

- 600ml water; or
- 600ml soft drink

'On the Go' Lunch Bags

'Lite' Lunch Bag

Sandwich or wrap

Whole fruit

Cake slice

Cheese, crackers and Vegemite

'Deluxe' Lunch Bag

Gourmet sweet muffin **V**

Sandwich or wrap

Seasonal fruit cup

Cake slice

Flavoured fruit yoghurt

Selection of artisan cheese and crackers

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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
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 bun	\$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 gunkan served with wasabi, soy and pickled ginger	\$135

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COCKTAIL

One Hour Package **\$34 pp**

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

Two Hour Package **\$49 pp**

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

Three Hour Package **\$67 pp**

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

Four Hour Package **\$82 pp**

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

Five Hour Package **\$99 pp**

Choice of four (4) cold, five (5) hot canapés, two (2) food stations (not including Oyster, Pizza or Seafood station) and one (1) dessert

All items are one piece per person unless otherwise noted.

Additional canapés **\$7.50 pp**

Price per item

Additional substantial canapés **\$12 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{1/5}

Cold

Laksa chicken on charcoal cone, lime, coriander, ginger, laksa foam

Fresh cucumber, pickled vegetable rice paper roll with mint and coriander **LF GF VG**

Lemon and herb king prawns, cucumber ketchup, caper crème on a charcoal brioche

Creamy spiced lobster gunkan, nori, soy sauce, wasabi, pickled ginger **LF**

Smoked turkey and cranberry sandwich bites, spinach, Camembert, aioli

Wagyu bresaola, whipped horseradish, seeded mustard, charcoal crust

Roasted egg, chive and smoked ham baked soldiers

Smoked ham, maple bacon, triple cream brie tartlet with cranberry jam

Oysters with shallot and chive dressing **LF GF**

Hot

Korean fried cauliflower popcorn with gochujang sauce and sesame seeds **V**

Grilled beef satay, Thai peanut sauce, chilli, coriander

Mac and cheese bites with spicy aioli **V**

Grilled moo ping pork skewer, Thai-spiced vinegar, crispy shallots, coriander

Tandoori spiced chicken with cucumber raita and mint chutney **GF**

Sweetcorn fritter mini sliders, tomato relish, caramelised onion, avocado on mini brioche **V**

Karaage chicken, wasabi lime aioli and furikake **LF**

Potato-spun prawn tails with maple chipotle mayo

Thai fish cakes, nam jim sauce, coriander, lemon

Mini lamb shish kebab with garlic yoghurt and mint relish **GF**

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Price per item

Additional substantial canapés **\$12 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{2/5}

Substantial

Lemongrass and annatto-marinated chicken inasal, garlic rice, pickled vegetables **LF GF**

Wagyu beef slider, caramelised balsamic vinegar, onion, tomato relish, cheddar cheese and pickles on a brioche bun

Roasted cashew butter chicken with basmati rice and garlic naan

Mini poke bowl with fresh salmon, sesame rice, avocado, mango, cucumber, wakame, spring onion and spicy mayo

Pan-seared gnocchi, forest mushrooms, white wine truffle sauce, Parmesan **V**

Mexican bowl of chilli beef, corn chips, sour cream, guacamole, and Mexican cheese **GF**

Harissa-spiced lamb cutlet, Moroccan couscous, mint yoghurt

Yorkshire pudding, roast beef, crème fraîche, mustard, gravy and chives

Mediterranean mini pizzas, olives, artichokes, capsicum, mixed cheese **GF V**

Plant-base grilled sausage, caramelised onion, sauerkraut, honey mustard, tomato sauce on a brioche bun **V**

Dessert

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Raspberry mousse cake **V**

Assorted mini cheesecakes **V**

Dark chocolate brownie **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Assorted macarons **V**

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Price per item

Additional substantial canapés **\$12 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{3/5}

Food Stations ^{1/3}

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

Nacho average feast **\$23 pp**

Nachos – tortilla chips, chilli con carne, sour cream, guacamole and Mexican cheese

Soft tortilla, taco-spiced lamb shoulder and cumin yoghurt with pickled red cabbage

Black cobia and prawn ceviche with lime, fresh tomato, red onion, cucumber and chilli **LF GF**

You're second to naan **\$30 pp**

Cashew butter chicken **GF**

Chickpea and lentil dhal **GF V**

Naan bread and pappadums **V**

Raita **GF V**

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Price per item

Additional substantial canapés **\$12 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{4/5}

Food Stations ^{2/3}

Pasta la vista, baby **\$22 pp**

Fusili pasta, meatballs, passata arrabbiata, basil and ricotta

Penne aglio e olio, roasted garlic, extra virgin olive oil, sun-dried tomato, pecorino **V**

Italian breads with balsamic vinegar and extra virgin olive oil

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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Additional canapés **\$7.50 pp**

Price per item

Additional substantial canapés **\$12 pp**

Price per item

Add a food station **Prices as listed**

Cocktail Reception ^{5/5}

Food Stations ^{3/3}

The world is your oyster **\$30 pp**

4 oysters per person, chef included with station

Freshly shucked oysters, lemon, lime, red wine and shallots, Tabasco, bloody mary, ponzu and wasabi **LF GF**

Shrimply irresistible **\$38 pp**

Chef included with station

Freshly shucked oysters, lemon, lime, red wine and shallots, Tabasco, bloody mary and ponzu

Poached Exmouth bugs

Smoked ocean trout

Shark Bay cooked king prawns

Dessert 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**



DINNER

Premium Option

\$87 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$96 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

Additional mains

\$11 pp

Price per item

Additional dishes (other)

\$9 pp

Price per item

Dinner buffet service includes:

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

Minimum numbers 50 guests.

Buffet Dinner ^{1/3}

Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **LF**

Buffalo mozzarella, confit balsamic tomato, pistachio, salted chilli garlic oil, basil salsa, crouton fingers **V**

Smoked salmon, capers, onion and horseradish **GF**

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

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

Mexican - corn chips, guacamole, tomato salsa and nacho cheese dip **V**

Salads

Cajun sweet potato, charred corn, red onion, roast capsicum, coriander and buttermilk dressing **GF V**

Classic Caesar salad with bacon bits, boiled egg, croutons, anchovy dressing **LF**

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

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

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

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Japanese-style wakame salad with wafu dressing **LF VG**

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\$96 pp

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- Two (2) from Platters
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Additional mains

\$11 pp

Price per item

Additional dishes (other)

\$9 pp

Price per item

Dinner buffet service includes:

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

Minimum numbers 50 guests.

Buffet Dinner ^{2/3}

Mains

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

Cashew butter chicken with yoghurt and coriander **GF**

Cola-braised pork belly with kailan and crispy onions

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

Chicken Massaman curry, coconut, potato and kaffir limes **LF GF**

Creamy lemongrass, coconut and herb-braised beef cheek **LF GF**

Creole-rubbed slow-cooked lamb shoulder with mustard thyme sauce

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MATT MORAN
MENU BY
SHANE DELIA
BEVERAGES

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

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Premium Option

\$87 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Three (3) from Mains
- Two (2) from Sides
- Four (4) from Desserts

Deluxe Option

\$96 pp

Select the following items:

- Two (2) from Platters
- Two (2) from Salads
- Four (4) from Mains
- Three (3) from Sides
- Four (4) from Desserts

Additional mains

\$11 pp

Price per item

Additional dishes (other)

\$9 pp

Price per item

Dinner buffet service includes:

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

Minimum numbers 50 guests.

Buffet Dinner ^{3/3}

Sides

Creamy mashed potatoes **GF V**

Pandan-scented Jasmine rice **LF GF**

Steamed basmati rice **LF GF VG**

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

Garlic butter roast zucchini, honey, rosemary, feta **GF V**

Herb-roasted parsnips with pangrattato **LF GF V**

Honey butter baked sweet potato with sour cream and chive dressing **GF V**

Desserts

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Mini chocolate and hazelnut filled French donuts **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

Assorted mini cheesecake **V**

Sliced seasonal fruit **VG**

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

BREAKFAST
M&A TEA
LUNCH
PLATTERS
COCKTAIL
DINNER

DINNER BY
MATT MORAN
MENU BY
SHANE DELIA
BEVERAGES

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Two-Course **\$88 pp**

Entrée & Main / Main & Dessert

Three-Course **\$100 pp**

Entrée, Main & Dessert

Four-Course **\$110 pp**

Platter, Entrée, Main, Dessert

Add a salad or platter **\$12 pp**

Shared per table, price per course

Alternate service charge **\$8 pp**

Price per course

Pre-Dinner Canapés **\$20 pp**

30 minutes

Chef's selection of three (3) items

(two cold & one hot)

Service includes:

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

Plated Dinner ^{1/4}

Shared Platters

Charcuterie - salami, coppa, prosciutto, chorizo and cornichons **LF**

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

Chef's selection of assorted maki rolls, nigiri and sashimi **LF GF**

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

Mexican - corn chips, guacamole, tomato salsa and nacho cheese dip **V**

Shared Salads to the Table

Mesclun mixed leaf salad, cherry tomato, cucumber and olives with chardonnay vinaigrette **LF GF V**

Caprese salad with vine-ripened tomatoes, burrata, basil and extra virgin olive oil **GF V**

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

Rocket, Parmesan, extra virgin olive oil and chardonnay vinegar **GF V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
COCKTAIL
DINNER

DINNER BY
MATT MORAN
MENU BY
SHANE DELIA
BEVERAGES

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

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- Selection of assorted chocolates

Plated Dinner ^{2/4}

Cold Entrée

Jamon Iberico, braised figs, stracciatella, melons, caperberries and croutons

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

Maple-infused salmon gravlax, finger lime, dill, crème fraîche, Warrigal moss and mustard

Mozzarella, cherry tomatoes, white balsamic pearls, basil, lemon olive oil **GF V**

Dill-pickled zucchini, saffron emulsion, capsicum coulis, lychee **GF V**

Salmon, pickled daikon, wasabi, tobiko and sesame dressing **LF**

Vitello tonnato: roast veal loin, tuna sauce, caperberries and Parmesan crostini

Hot Entrée

Pastrami-crusted Wagyu beef, smoked horseradish, pickled cucumber, mustard seed, witlof, micro mizuna

Pork belly, seared scallops, chorizo, caramelised apple purée, corn, gochujang sauce

Charred cauliflower, burnt carrot purée, braised leeks, labneh, quinoa **GF V**

Ginger and soy-glazed chicken, nori salt, pickled shimeji, kombu, Asian slaw, black sesame dressing

BREAKFAST
M&A TEA
LUNCH
PLATTERS
COCKTAIL
DINNER

DINNER BY
MATT MORAN
MENU BY
SHANE DELIA
BEVERAGES

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

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Platter, Entrée, Main, Dessert

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Alternate service charge **\$8 pp**

Price per course

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30 minutes

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(two cold & one hot)

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- Premium hot chocolate
- Iced water
- Selection of breads
- Selection of assorted chocolates

Plated Dinner ^{3/4}

Main

Oven-baked barramundi, truffle mousseline, herbed polenta, champagne velouté, crispy skin, samphire oil

Margaret River wagyu beef sirloin, potato dauphinos, salsa verde, leek, saffron and capsicum rouille with red wine jus

Mary Brook lamb cutlet, harissa-pulled lamb shoulder, minted peas, butternut fondant, rosemary jus

Braised beef cheek, confit garlic potatoes, bok choy, pares sauce, garlic chips, nasturtium **GF**

Chicken ballotine, grilled turnip, potato purée, spinach and mustard cream sauce **GF**

Roast pork belly, Creole-spiced white bean succotash, pickled radish, maple whiskey sauce **GF**

Za'atar-spiced eggplant, sweet potato gratin, char-grilled broccolini, vegan jus **GF V**

Chestnut-stuffed turkey roulade, sweet potato, cranberry, broccolini, plum jus **GF**

Sous vide salmon, charred fennel, pea purée, saffron velouté, horseradish, caviar **GF**

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

BREAKFAST
M&A TEA
LUNCH
PLATTERS
COCKTAIL
DINNER

DINNER BY
MATT MORAN
MENU BY
SHANE DELIA
BEVERAGES

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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Price per course

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30 minutes

Chef's selection of three (3) items

(two cold & one hot)

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- Premium hot chocolate
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- Selection of breads
- Selection of assorted chocolates

Plated Dinner ^{4/4}

Dessert

Finger lime and yuzu posset, sandalwood praline, toasted milk clusters and lemon balm **V**

Red velvet and passionfruit trifle, mixed berries, cream cheese mousse, whipped Chantilly **V**

Dark chocolate black forest entremet, Morello cherries, Kirsch torte, cherry compote, clotted cream, chocolate shards **V**

Milo cheesecake, coco pops, white chocolate crumb and mixed berries

Grilled pear, ricotta and elderflower mousse, caramel sponge, brandy snap

Mango pudding, shortbread crumb, sago and coconut snow, freeze-dried mandarin

Lemongrass crème brûlée, quinoa, berries, meringue with lemon balm **V**

Shared Dessert Platter

with your choice of three (3) dessert canapés

Chocolate éclair **V**

Lemon tart **V**

Opera cake **V**

Dark chocolate brownie **V**

Assorted mini cheesecakes **V**

Red velvet and cream cheesecake **V**

Chocolate silk tart **V**

Raspberry mousse cake **V**

Assorted macarons **V**

BREAKFAST
M&A TEA
LUNCH
PLATTERS
COCKTAIL
DINNER

DINNER BY
MATT MORAN
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SHANE DELIA
BEVERAGES

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY VG VEGAN V VEGETARIAN

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DINNER BY MATT MORAN

Plated Menu

BY **MATT MORAN**

Three-Course | **\$115 pp**

Entrée

Choose one (1)

Spanner crab, buttermilk, cucumber, lovage

Chicken liver parfait, chestnut, shimeji mushroom, sherry

Goats curd, burnt onion, garden pea, mint

Main

Choose one (1)

Roasted beef fillet, Jerusalem artichoke, Warrigal green mustard, café de Paris

Confit duck leg, beetroot, black berries

Pan-roasted snapper, baby turnips, sauce américaine

Desserts

Choose one (1)

Strawberry pudding, Chantilly cream

Lemon tart, crème fraîche

**Maximum 200 guests*



Shared Dining

BY **MATT MORAN**

\$126 pp*

Starters

Sourdough, olive oil & aged balsamic
Alto olives and pickles
Barra-masalata and vegetable crisps

Entrée

Choose two (2)

Wagyu bresaola, stracciatella, hazelnut
Abrolhos Island scallops, veirge sauce
Beetroot tarte tatin, goat's cheese, aged balsamic

Main

Choose two (2)

Grilled ribeye, Warrigal green mustard, café de Paris
Slow-roasted lamb shoulder, pumpkin, mint
Grilled whole rainbow trout, dashi and lemon beurre noisette

**Maximum 200 guests*



Shared Dining

BY **MATT MORAN**

Salads

Choose one (1)

Butter leaf salad, house vinaigrette

Heirloom tomato, peach, mozzarella and cabernet vinaigrette

Sides

Choose one (1)

Whole roasted cauliflower, burnt butter, sage, verjus raisins

Green beans, lemon and capers

Desserts

Choose one (1)

Lemon delicious pudding, seasonal berries

Warm chocolate and hazelnut cookie, malt ice-cream

Rhubarb and vanilla crème brulee, biscotti



**Maximum 200 guests*

Cocktail Menu

BY **MATT MORAN**

\$89 pp*

Canapés

King prawn, potato, lime

Gougeres, aged cheddar

Tuna croustade, dashi, roe

Beef tartare, potato hash, horseradish

Substantial canapés

Mortadella and tomato relish choux

Lobster roll

Salmon, avocado and radish sashimi bowl

Dessert canapé

Strawberry and elderflower macaroon



**Maximum 3 hours*





MENU BY SHANE DELIA

Plated Menu

BY **Shane Delia**

Two-Course | **\$98 pp** Three-Course | **\$115 pp** Four-Course | **\$126 pp** Five-Course | **\$136 pp**

Amuse-bouche

Yellowfin tuna and harissa jam tart, alyssium, puffed rice

Entrée

Choose one (1)

Saffron and coriander salmon terrine, herbed labneh, salad, pomegranate

Roasted beef and mushroom salad, fried yams, truffle, isot pepper, honey dressing **GF**

Main

Choose one (1)

Pan-roasted mullock, almond hummus, crab, saffron and tomato butter, greens, asparagus **GF**

Black Angus striploin, caramelised carrot, fried spiced potatoes and onions, ras el hanout jus **GF**

Roasted free range chicken breast, BBQ corn, smoked almonds, preserved lemon, leg meat cigar, tagine flavoured sauce

Dessert

Choose one (1)

Peanut butter and chocolate parfait, tahini caramel, sesame, bitter chocolate ice-cream **V**

Yoghurt cheese cake, roasted fennel seed ice-cream, sumac, strawberries **V**

Cheese (shared)

Selection of local cheeses, spiced fig jam, sumac lavosh **V**

**Maximum 200 guests*

Shared Menu ^{1/2}

BY **Shane Delia**

Shared Meze Menu | **\$120 pp**

Cold Meze

Choose four (4)

Yoghurt-marinated cucumbers, nigella seeds, pickled chillies, mint, dill **GF V**

Chemen-cured kingfish, kombu and isot pepper dressing, creamy mayonnaise, chives **GF LF**

Stracciatella, peppered white figs, pine nuts, witlof **GF V**

Smoked hummus, spiced lamb, golden raisins, almonds **GF**

Grilled flatbread, olive oil, za'atar **LF V VG**

Hot Meze

Choose two (2)

Turkish beef dumplings, fermented capsicum burnt butter, sumac, mint

Kataifi wrapped Moreton Bay bugs, spiced harissa mayonnaise, honey and truffle dressing, herbs

Mains

Choose three (3)

Slow-roasted lamb shoulder, za'atar and pine nut lamb sauce **GF**

Roasted free range chicken breast, BBQ corn, smoked almonds,
preserved lemon, leg meat cigar, tagine flavoured sauce

Olive oil poached salmon, tahini sauce, pomegranate tabbouleh **GF LF**

**Maximum 200 guests*

Shared Menu ^{2/2}

BY **Shane Delia**

Sides

Choose three (3)

Aged basmati rice, chickpeas, toasted coriander seeds, lemon, silverbeet **GF LF V VG**

Green asparagus, whipped garlic, lemon, za'atar **GF LF V VG**

Fried potatoes, coriander, whipped garlic, Syrian peppers **GF LF V VG**

Sweets

Choose three (3)

Peanut butter and chocolate parfait, tahini caramel, sesame, bitter chocolate ice-cream **V**

Yoghurt cheesecake, roast fennel seed ice-cream, sumac, strawberry **V**

Maha's signature Turkish delight filled doughnuts, rosewater, walnut honey **LF V**



**Maximum 200 guests*

Cocktail Menu

BY **Shane Delia**

\$89 pp*

Canapés

Fried sweet buns filled with braised beef, dried lime, tamarind **LF**

Yellowfin tuna and harissa jam tart, alyssum, puffed rice

Fried cauliflower and candied onion tart, tahini, WA black truffle **V**

Chicken and almond cigar börek, cinnamon sugar

Substantial Canapés

Chicken and saffron tagine

Persian braised duck, pomegranate, barberry, walnut jewelled rice **GF LF**

Cured kingfish, charred pineapple tabbouleh, harissa, tomato **LF**

Sweets

Peanut butter and chocolate parfait, tahini caramel ice-cream **V**

Upgrade +\$26

Turkish beef dumplings, fermented capsicum burnt butter, sumac, mint

**Maximum 3 hours*



BEVERAGES

One Hour Package	\$32 pp
Two Hour Package	\$40 pp
Three Hour Package	\$45 pp
Four Hour Package	\$49 pp
Five Hour Package	\$53 pp

Champagne Upgrade	+\$42 pp
<i>Maximum four (4) hour service</i>	
• Veuve Clicquot Champagne	

Non-alcoholic beverages available on request.

Wattle Beverage Package

Sparkling & Wine

Houghton Stripe Sparkling
Houghton Stripe Sauvignon Blanc Semillon
Houghton Stripe Shiraz

Margaret River, WA
Margaret River, WA
Margaret River, WA

Beer & Cider

Single Fin Summer Ale **4.5%**
Air Time Low Carb Lager **4.0%**
Hazy As Hazy Pale Ale **5.0%**
ALBY Crisp Lager **3.5%**
Side Track XPA **3.5%**
Hello Sunshine Cider **5.0%**

Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
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	\$36 pp
Two Hour Package	\$44 pp
Three Hour Package	\$50 pp
Four Hour Package	\$54 pp
Five Hour Package	\$57 pp

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
Brookland Valley Verse 1 Semillon Sauvignon Blanc
Brookland Valley Verse 1 Cabernet Merlot

Multi-Regional, SA
South Western, WA
South Western, WA

Beer & Cider

Single Fin Summer Ale **4.5%**
Air Time Low Carb Lager **4.0%**
Hazy As Hazy Pale Ale **5.0%**
ALBY Crisp Lager **3.5%**
Side Track XPA **3.5%**
Hello Sunshine Cider **5.0%**
Matso's Ginger Beer **3.5%**

Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Gage Roads Brewery
Matso's 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	\$41 pp
Two Hour Package	\$49 pp
Three Hour Package	\$55 pp
Four Hour Package	\$59 pp
Five Hour Package	\$63 pp

Champagne Upgrade	+\$40 pp
<i>Maximum four (4) hour service</i>	
<ul style="list-style-type: none"> • Veuve Clicquot Champagne 	

Non-alcoholic beverages available on request.

Grevillea Beverage Package

Sparkling & Wine

- Yarra Burn Vintage Sparkling
- Petaluma Adelaide Hills Sauvignon Blanc
- Brookland Valley Discovery Range Chardonnay
- Houghton Premium Release Cabernet Sauvignon
- Grant Burge Miamba Shiraz

Beer & Cider

- Single Fin Summer Ale **4.5%**
- Air Time Low Carb Lager **4.0%**
- Hazy As Hazy Pale Ale **5.0%**
- ALBY Crisp Lager **3.5%**
- Side Track XPA **3.5%**
- Hello Sunshine Cider **5.0%**
- Matso's Ginger Beer **3.5%**

Soft Drink

- Pepsi
- Pepsi Max
- Schweppes Lemonade
- Solo
- Cool Ridge Still Water
- Cool Ridge Sparkling Water
- Spring Valley Orange Juice
- Lemon, Lime and Bitters

- Murray Basin, Australia
- Adelaide Hills, SA
- Margaret River, WA
- Margaret River, WA
- Barossa Valley, SA

- Gage Roads Brewery
- Gage Roads Brewery
- Gage Roads Brewery
- Gage Roads Brewery
- Gage Roads Brewery
- Gage Roads Brewery
- Matso's Brewery

One Hour Package	\$17 pp
Two Hour Package	\$20 pp
Three Hour Package	\$23 pp
Four Hour Package	\$26 pp
Five Hour Package	\$30 pp

Tea & Coffee Station Add On	+\$6.50 pp
<i>45 minute service</i>	

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

\$139

Sparkling

Da Luca Prosecco

Veneto, IT

\$58

Grant Burge Prosecco NV

Barossa Valley, SA

\$57

Crittenden Geppetto Brut NV

South Eastern, VIC

\$71

Grant Burge Petite Pinot Noir Chardonnay

Multi-Regional, SA

\$58

Leeuwin Estate Vintage Brut Pinot Noir Chardonnay

Margaret River, WA

\$84

White

Brookland Valley Discovery Range Chardonnay

Margaret River, WA

\$60

Philip Shaw The Architect Chardonnay

Orange, NSW

\$70

Bremerton 'Battonage' Chardonnay

Langhorne Creek, SA

\$87

Leeuwin Estate Siblings Sauvignon Blanc

Margaret River, WA

\$63

Ashbrook Estate Sauvignon Blanc

Margaret River, WA

\$71

Peirro LTC Semillon Sauvignon Blanc

Margaret River, WA

\$93

Grant Burge Pearl Pinot Gris

Adelaide Hills, SA

\$60

Castle Rock Riesling

Porongurup, WA

\$65



Wine List

Rosé

St Hallett Rosé

Leeuwin Estate Rosé

Red

Brookland Valley Discovery Tempranillo

Rocky Gully Pinot Noir

Singlefile Pinot Noir

Castle Rock Estate Pinot Noir

Leeuwin Estate Siblings Shiraz

Bowen Estate Shiraz

Singlefile Franklin River Shiraz

St Hallet Garden of Eden Shiraz

Leeuwin Estate Art Series Shiraz

Moss Wood Amys Cabernet Sauvignon

Faber Vineyard Malbec

Barossa Valley, SA \$60

Margaret River, WA \$63

Margaret River, WA \$60

Pemberton, WA \$66

Denmark, WA \$88

Porongurup, WA \$93

Margaret River, WA \$63

Coonawarra, SA \$81

Denmark, WA \$98

Barossa Valley, SA \$63

Margaret River, WA \$84

Margaret River, WA \$95

Frankland River, WA \$70



Beer & Cider List

ALBY Crisp Lager **3.5%**
Side Track XPA **3.5%**
Air Time Low Carb Lager **4.0%**
Single Fin Summer Ale **4.5%**
Hazy As Hazy Pale Ale **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%**
Yeah Buoy Non-Alcoholic XPA **0.5%**

Gage Roads Brewery	\$10.90
Gage Roads Brewery	\$11.90
Gage Roads Brewery	\$12.90
Gage Roads Brewery	\$12.90
Gage Roads Brewery	\$13.40
Matso's Brewery	\$13.90
Matso's Brewery	\$13.50
Gage Roads Brewery	\$11.90
San Miguel Brewery	\$12.50
Gage Roads Brewery	\$8.20



Pre-Mixed Spirits

Bulleit Bourbon & Cola 4.5%	\$15.50
Johnnie Walker Red Scotch & Cola 4.8%	\$15.50
Gordon's Gin & Tonic 4.5%	\$15.50
Smirnoff Pure Vodka, Lime & Soda 4.5%	\$15.50
Captain Morgan Rum & Cola 4.5%	\$15.50



Soft Drinks List

Pepsi	\$7
Pepsi Max	\$7
Schweppes Lemonade	\$7
Solo	\$7
Coolridge Still Water	\$5.50
Coolridge Sparkling Water	\$5.90
Spring Valley Orange Juice	\$6.40

OPTUS STADIUM

MEETINGS & SPECIAL EVENTS



08 6247 4946



MASETEAM@WA.VENUESLIVE.COM.AU

FIND OUT MORE ABOUT VENUE HIRE