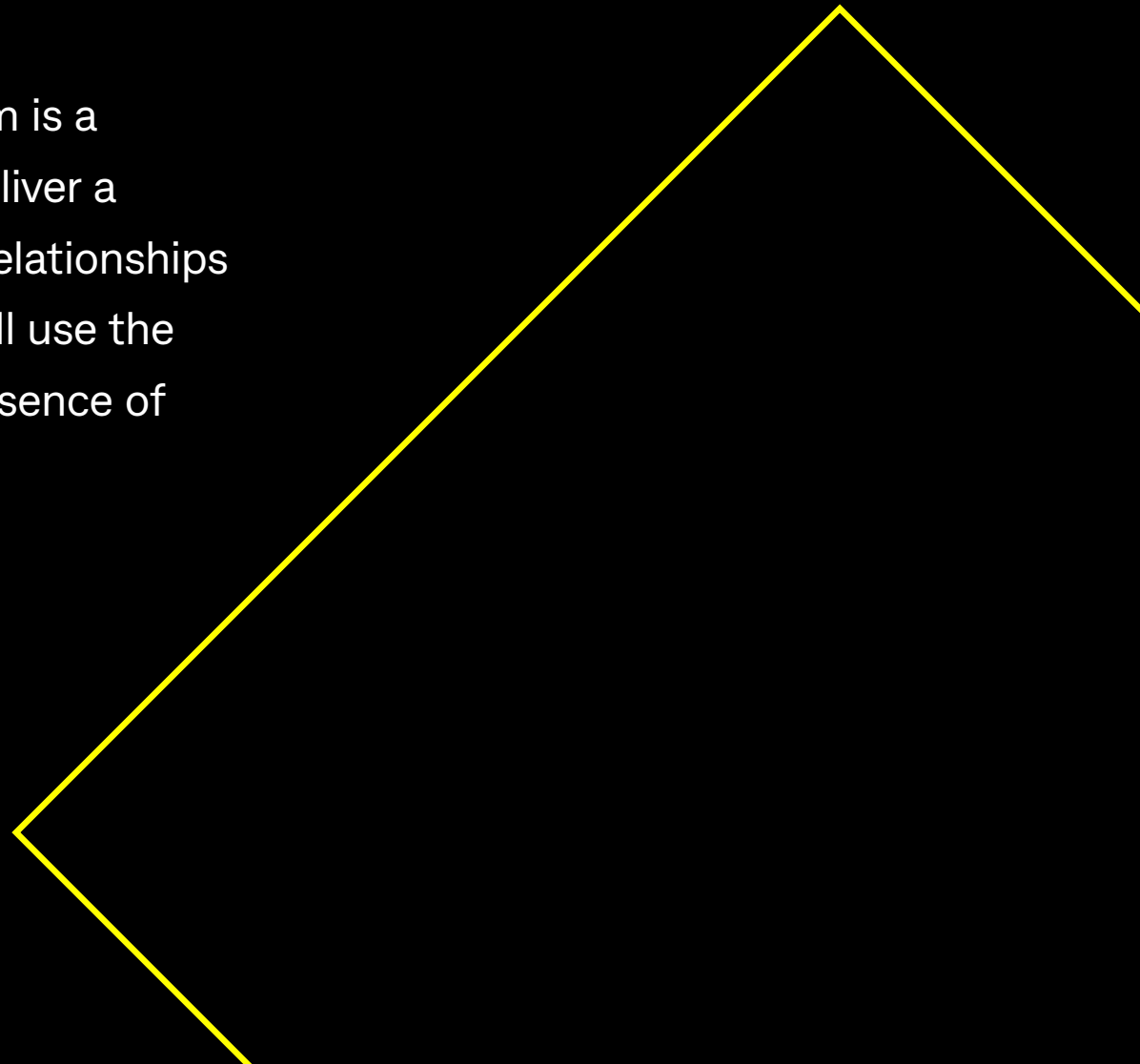




Our Menus



With world-class service, CommBank Stadium is a dedicated team with a vision to create and deliver a contemporary dining experience by forming relationships with local and regional suppliers, our chefs will use the freshest, in-season produce, capturing the essence of Sydney and New South Wales in every dish.





Breakfast

Networking Breakfast

\$36 per person

Please select six options

Three cold and three hot.

Stand up service of hot and cold items Including:

- Selection of teas
- Coffee service
- Hot chocolate
- Fresh juice

Add further cold or hot selections to your package at \$6 per person, per item.

Cold

Granola with fruit compote and yoghurt (v)

Mixed berry, coconut and chia smoothie bowl (nf) (v)

Assorted mini muffins including apple, caramel, chocolate hazelnut and berry (v)

Seasonal fruit salad with honeyed cinnamon yoghurt (gf) (nf) (v)

Quinoa pancakes with smoked salmon and asparagus salad (gf) (nf)

Corn fritters with guacamole, cherry tomato and crisp pancetta (nf)

Hot

Bacon French toast fingers with maple syrup

Triple cheese toastie (nf)

Crisp pancetta and Spanish omelette slider (nf)

Mini ham and brie croissant (nf)

Breakfast taco with fire roasted tomato salsa

Mini roll with veal and chive chipolata with chilli jam (nf)

Stadium Plated Breakfast

\$38 per person

Please select one hot plated item

Preset share items on the table:

- Selection of teas
- Coffee service
- Hot chocolate
- Fresh juice

Upgrade alternate service available at
\$6 per person.

Preset share items

Bakery basket with croissant, Danish pastries and muffins (v)

Assorted jam and condiments (gf) (nf) (v)

Seasonal fruit platter (gf) (nf) (vg)

Hot

Traditional breakfast with fried eggs, crispy bacon, smokey beans, vine tomato and mushroom (df) (gf) (nf)

Sweet corn fritter with slow-roasted tomatoes and smashed avocado (nf) (v)

Spanish omelette with chorizo, fresh tomato and grilled sourdough (nf)

Ricotta hotcakes with caramelised banana and honey yoghurt (v)

Smoked salmon eggs Benedict with rocket, chives and crispy capers (nf)

Grilled halloumi, asparagus and poached egg on toasted rye (v)

Buffet Breakfast

\$39 per person

Station serviced as a buffet including:

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

Cold

Bakery basket with croissant, Danish pastries and muffins (v)

Assorted jam and condiments (gf) (nf) (v)

Seasonal fruit platter (gf) (nf) (vg)

Bircher muesli with dried apricot, berries and toasted almond (v)

Yoghurt with berry compote (gf) (nf) (v)

Hot

Veal and chive chipolata (gf) (nf)

Hash brown (df) (gf) (nf) (v)

Maple glazed crispy bacon (df) (gf) (nf)

Balsamic roasted mushrooms (df) (gf) (v)

Scrambled eggs (gf) (nf) (v)



**Conference
Package**

Conference Catering Packages

Choose from one of our set conference catering packages or make up one of your own from our day menu lists

Conference Package 1 - \$65.00 per person

Arrival coffee break
Morning tea served with 2 x treat items
Working lunch option 1
Afternoon tea served with 1 x treat item

Conference Package 2 - \$70.00 per person

Arrival coffee break
Morning tea served with 2 x treat items
Working lunch option 2
Afternoon tea served with 1 x treat item

Conference Package 3 - \$80.00 per person

Arrival coffee break
Morning tea served with 2 x treat items
Conference lunch menu
Afternoon tea served with 1 x treat item

**Morning &
Afternoon Tea**



Tea & Coffee Service

Including:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate

Tea & Coffee Break

1 hour \$5.50 per person

Continuous Tea & Coffee

4 hours \$12.50 per person

6 hours \$15.50 per person

8 hours \$19.50 per person

Barista Coffee Cart (Incl. barista, all coffees charged on consumption)

4 hours \$350

8 hours \$500

Additions

Soy milk, almond milk, decaf \$1 per person

Selection of juices in jugs \$4 per person

Morning & Afternoon Tea

\$5.50 per person per item

Items offered in conjunction with a
Tea & Coffee Service package.

Menu Options:

- Bakery
- Healthy
- Savoury
- Sweet

Bakery

Homemade cookies

Assorted mini muffins including apple, caramel, chocolate hazelnut and berry (v)

Pain au chocolate (nf)

Real vanilla custard tart (nf) (v)

Healthy

Chocolate and almond high energy balls (gf) (vg)

Chia protein bar with mixed nuts (gf) (vg)

Maple, almond and honey cacao bar (gf) (vg)

Chia and coconut pudding (gf) (nf) (vg)

Morning & Afternoon Tea

\$5.50 per person per item

Items offered in conjunction with a
Tea & Coffee Service package.

Menu Options:

- Bakery
- Healthy
- Savoury
- Sweet

Savoury

Bacon, eschalot and cheddar tart (nf)

Assorted finger sandwiches (nf)

Bruschetta with tomato basil salsa and olive tapenade (df) (nf) (v)

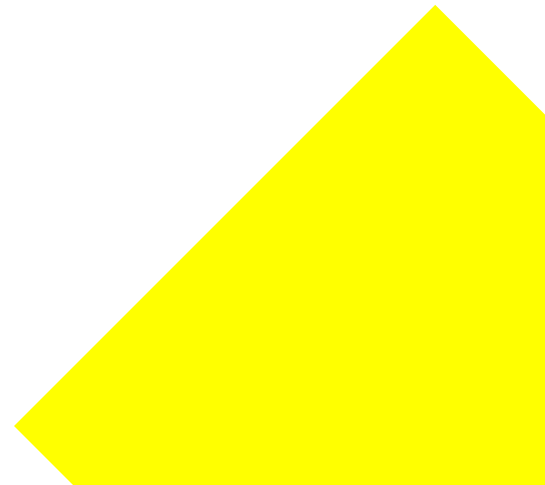
Asparagus and lemon ricotta tartlet (nf) (v)

Sweet

Almond biscotti (df) (v)

Jam doughnuts

Buttermilk scones with berry jam and double cream (nf) (v)



Platters

Each platter serves 10 people

Seasonal fruit platter (10-15 portions) (gf) (nf) (vg)	\$75
Antipasto including marinated olives, balsamic mushrooms, cherry bocconcini, zucchini, eggplant and tomato, salami, smoked ham and grissini (nf)	\$85
Sushi and sesame nori roll platter with soy dipping sauce and wasabi (24 pieces)	\$79
Australian cheese platter with black grapes, crisp breads crackers and dates (450g) (nf) (v)	\$80
Marinated olives and dips to share (nf) (v)	\$50
A dozen Pacific oysters with a Cuttaway creek raspberry vinaigrette and lemon wedges (df) (gf) (nf)	\$65
Saffron arancini with provolone cheese sauce (24 pieces) (nf)(v)	\$50
One dozen cocktail sausage rolls with tomato sauce (df) (nf)	\$53
One dozen mini beef pies with tomato sauce (df) (nf)	\$53



Lunches

Working & Networking Lunch

Option 1: \$35 per person

Please select four options from:

Sandwiches, wraps & rolls and one sweet treat

Option 2: \$39 per person

Please select four options:

Two from sandwiches, wraps & rolls, one hot bites dish, one salad bowl and one sweet treat

Working Lunch options include:

- Assorted soft drinks and water
- Coffee & tea service

Menu Options:

- Sandwiches, wraps & rolls
- Hot bites
- Salad bowls
- Sweet treats

Sandwiches, Wraps & Rolls

Sandwiches

Smoked salmon, fennel and herb slaw on grain bread (nf)

Poached chicken and pine nut tramezzini with tarragon mayonnaise

Corned beef, cheddar and mustard pickle on rye (nf)

Wraps

Teriyaki beef with snow pea, sesame and wasabi mayo wrap (nf)

Pumpkin, rocket and Persian feta wrap (v)

Baharat spiced chicken wrap with tomato, mint and parsley salsa (nf)

Moroccan lamb with pumpkin and couscous salad wrap (nf)

Rolls

Ham, provolone and green tomato pickle on baby ciabatta (nf)

Prawns with dill aioli and rocket leaves on petite pain (df) (nf)

Pita with falafels green tahini and pickled radish (nf) (v)

Mini beef, tomato and horseradish rolls (nf)

Chicken schnitzel with lime and chive aioli, iceberg and vine tomato baguette (nf)

Working & Networking Lunch

Option 1: \$35 per person

Please select four options from:

Sandwiches, wraps & rolls and one sweet treat

Option 2: \$39 per person

Please select four options:

Two from sandwiches, wraps & rolls, one hot bites dish, one salad bowl and one sweet treat

Working Lunch options include:

- Assorted soft drinks and water
- Coffee & tea service

Menu Options:

- Sandwiches, wraps & rolls
- Hot bites
- Salad bowls
- Sweet treats

Hot Bites

Panko crumbed chicken with miso and sesame dressing (df) (nf)

Mini pulled pork soft taco with avocado and tomato salsa (nf)

Beetroot ricotta croquettes with piquant almond agresto salsa (v)

Spiced lamb, harissa, pine nut and toasted sesame sausage roll (df)

Peri-peri charcoal chicken slider with relish and cheese (nf)

Spinach and ricotta pastizzi (v)

Salad Bowls

Roasted parsnip with pancetta, walnut and artichoke salad (df)

Cherry tomato, green beans, potato, olive and roast almond salad (gf) (vg)

Baby potato, lemon, herb and watercress salad (gf) (nf) (vg)

Farfalle, currant, caramelised pumpkin, feta and herb salad (nf) (v)

Tomato and sweet pickled pepper salad (gf) (nf) (vg)

Caesar salad with crispy bacon, egg and shaved parmesan (nf)

Working & Networking Lunch

Option 1: \$35 per person

Please select four options from:

Sandwiches, wraps & rolls and one sweet treat

Option 2: \$39 per person

Please select four options:

Two from sandwiches, wraps & rolls, one hot bites dish, one salad bowl and one sweet treat

Working Lunch options include:

- Assorted soft drinks and water
- Coffee & tea service

Menu Options:

- Sandwiches, wraps & rolls
- Hot bites
- Salad bowls
- Sweet treats

Sweet Treats

Assorted macarons

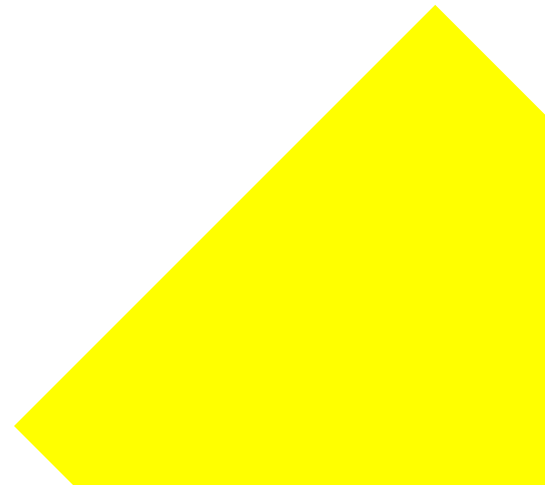
Baked berry cheesecake (nf)

Warm chocolate and hazelnut doughnut (v)

Assorted mini cupcakes

Raspberry chocolate brownie

Mango coconut mousse (nf)



Conference Lunch

\$50 per person

Please select five items:

one salad, one small bites dish, two hot dishes and one sweet treat

Including:

- Assorted soft drinks and water
- Coffee & tea service

Menu Options:

- Small bites
- Salads & vegetables
- Hot dishes
- Sweet treats

Small Bites

Mini steamed bao buns with char sui pork and pickled cucumber (nf)
Furikake crusted Atlantic salmon skewer with kimchi kewpie sauce (nf)
Honey glazed pork skewers with cucumber pickle (df) (nf)
Chicken and corn quiche
Mini California sushi cone (df) (nf)
Mini beef pie with tomato sauce (df) (nf)
Avocado and vegetable rice paper rolls with ponzu (v)
Veggie kibbeh with babaganoush (vg)

Salads

Asparagus, pea, mint and pine nut risoni salad with marinated feta (v)
Carrot and barley salad with pine nuts, dates and raisins (vg)
Couscous with green olives, chickpeas, peppers, parsley and cumin dressing (nf) (vg)
Mediterranean chickpea salad with artichoke, capsicum and basil (gf) (nf) (vg)
Radish and orange salad with coriander and red onion (gf) (nf) (vg)
Roasted pumpkin, red onion and pine nut salad (gf) (vg)

Conference Lunch

Please select five items:

One salad, one small bites dish, two seafood / meat or vegetarian dishes and one sweet treat

Including:

- Assorted soft drinks and water

Menu Options:

- Small bites
- Salads & vegetables
- Hot dishes
- Sweet treats

Hot Dishes

Butter chicken with steamed cardamom rice and papadum (gf) (nf)

Chicken cacciatore with herb risoni (nf)

Chicken san choy bau (df) (gf)

Pan-fried potato gnocchi, spiced pumpkin, cavolo nero, confit garlic and chilli, pepitas, parmesan (nf) (v)

Ricotta ravioli with sauted asparagus, walnuts, lemon and parsley (v)

Fried whiting with chips and lemon aioli (df) (nf)

Mini plate of melted salmon with warm potato and caper salad (df) (gf) (nf)

Traditional spaghetti and meatballs with shaved parmesan (nf)

Sweet Treats

Assorted macarons

Baked berry cheesecake (nf)

Warm chocolate and hazelnut doughnut (v)

Assorted mini cupcakes

Raspberry chocolate brownie

Mango coconut mousse (nf)

Plated Luncheon

Two-Course: \$60 per person

Entrée/Main or Main/Dessert

Three-Course: \$70 per person

Entrée/Main/Dessert

Alternate service charge

\$6 per person, per course

Included in service:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of breads

Menu Options

- Entrée
- Main
- Dessert

Entrée

Israeli cauliflower steaks, toasted almond labneh (gf) (v)

Tea smoked chicken on Asian greens with soy-sesame dressing (df) (gf)

Sesame za'atar crusted lamb rump with spiced carrot puree and salsa verde (nf)

Potato and leek tart with baby rocket and balsamic dressing (nf) (v)

Rare fillet of beef with roasted rice, pickled mushrooms and toasted sesame (df) (nf)

Char-grilled chicken with cauliflower, pomegranate and toasted pinenut salad

Main

Grilled salmon fillet with warm potato bacon salad, watercress and mustard seed dressing (df) (gf) (nf)

Chicken supreme on kumara, pancetta and parmesan mash with lemon and parsley pangratatto (nf)

Roasted carrots, fennel with rose petal harissa and lentils (gf) (nf) (v)

Wild barramundi on braised chickpeas with a crisp onion and herb salad (gf) (nf)

King island lamb rump with cauliflower puree and anchovy sauce (df) (gf) (nf)

Roasted lamb rump, mint pea puree, saffron fondant potato and broccolini (gf) (nf)

Plated Luncheon

Two-Course: \$60 per person

Entrée/Main or Main/Dessert

Three-Course: \$70 per person

Entrée/Main/Dessert

Alternate service charge

\$6 per person, per course

Included in service:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of breads

Menu Options

- Entrée
- Main
- Dessert

Dessert

Mango and white chocolate dacquoise with mango jelly

Lemon bavaois with mint citrus salad and candied fruit (gf) (nf)

Caramel panna cotta with ginger bread crumb and passionfruit gel (nf)

Black forest cheesecake with soured cherries

Baked ricotta and pear tart with caramelised fruit

Chocolate delice with coconut and gold leaf

Shared dessert platter with your choice of three dessert canapés

White chocolate and macadamia brownie finger

Passionfruit brulee tart

Country carrot cupcake with cream cheese icing

Lamingtons with white chocolate cream

Strawberry Romanoff roulade

Buffet Lunch

\$65 per person

Please select:

Two salad, two mains, two sides and one dessert.

Lunch buffet inclusive of:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of mini rolls with butter(nf) (v)

Menu Options

- Salads
- Mains
- Sides
- Desserts

Salads

- Baked baby potato salad with rosemary garlic mayonnaise (gf) (nf) (v)
- Creamy coleslaw with chives and red onion (df) (gf) (nf) (v)
- Fried cauliflower with walnuts, tahini, parsley and toasted sesame (gf) (vg)
- Hot and sour vegetable salad (df) (gf) (nf)
- Pickled carrot salad (gf) (nf) (vg)
- Red cabbage, roasted apple and dried cranberry salad (gf) (nf) (v)
- Zucchini, hazelnut and semi-dried tomato with feta (gf) (v)
- Green bean salad with radish, mustard dressing (gf) (nf) (vg)

Mains

- Garlic, salt and oregano rubbed chicken supreme (df) (gf)
- Lamb rump with chermoula and roasted peppers (df) (gf) (nf)
- Sugo pomodoro chicken with a herb parmesan crust (nf)
- Vegetable jalfrezi with papadum (gf) (nf) (vg)
- Lemon and sumac barramundi with sauteed peppers and tahini dressing (df) (gf) (nf)
- Pan seared salmon with sweet and spicy lemongrass sauce (df) (gf) (nf)
- Spinach, ricotta ravioli with tomato and grilled peppers (nf) (v)
- Pasta carbonara (nf)
- Stuffed Romano peppers with ricotta and mascarpone (gf) (v)

Buffet Lunch

\$65 per person

Please select:

Two salad, two mains, two sides and one dessert.

Lunch buffet inclusive of:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of mini rolls with butter(nf) (v)

Menu Options

- Salads
- Mains
- Sides
- Desserts

Sides

Crunchy smashed chat potatoes (gf) (nf) (v)
Rice pilaff (gf) (nf) (v)
Baked pumpkin with chives (gf) (nf) (vg)
Baby beans with herb butter (gf) (nf) (v)
Saut ed Brussels sprouts with pancetta and thyme (gf) (nf)
Roasted green zucchini with sea salt and aromatic herbs (gf) (nf) (vg)
Creamed potato mash (gf) (nf) (v)
Charred broccolini with tahini (gf) (nf) (vg)
Cauliflower au gratin (nf) (v)

Desserts

Chocolate mud cakes with espresso frosting
Mango coconut mousse (nf)
French apple tart with double cream
Bittersweet chocolate tart
Caramel slice
Cookies and cream cheesecake
Mini lemon meringue pie
Flourless chocolate and orange cake

'On the Go' Lunch Bags

Lite' Lunch Bag: \$25 per person

Deluxe Lunch Bag: \$30 per person

Healthy Lunch Bag: \$30 per person

Please select one sandwich per lunch bag menu. Each bag is designed to serve one person for a breakout or working 'On the Go' lunch

Lunch bag inclusive of:

- Muffin or bar
- One sandwich per bag
- Fruit
- And or cheese

Lite' Lunch Bag

Assorted Texan muffins including apple, caramel, chocolate hazelnut and berry (v)

Italian club, ham, sopressa, provolone on white

Ham, relish and mozzarella on white

Lawson's grain sandwich with rare roast beef, fire-roasted capsicum,

semi-dried tomato and baby spinach (nf)

Peri Peri chicken and slaw on light rye

Classic egg and mixed leaf sandwich

Vegan rainbow on brown bread (nf) (vg)

Assorted whole fresh fruit (gf) (nf) (vg)

Deluxe Lunch Bag

Assorted Texan muffins including apple, caramel, chocolate hazelnut and berry (v)

Vegan rainbow wrap with hummus, cucumber, carrot and pickled red onion (nf) (vg)

Chicken Parma on stone baked seeded turkish (nf)

Rare roast beef with grain mustard and salad baguette (nf)

Chicken Caesar wrap (nf)

Seeded Turkish sandwich with smoked ham, cheese, tomato and

honey mustard mayonnaise (nf)

Assorted whole fresh fruit (gf) (nf) (vg)

Farmhouse cheddar and water crackers (nf) (v)

'On the Go' Lunch Bags

Lite' Lunch Bag: \$25 per person

Deluxe Lunch Bag: \$30 per person

Healthy Lunch Bag: \$30 per person

Please select one sandwich per lunch bag menu. Each bag is designed to serve one person for a breakout or working 'On the Go' lunch

Lunch bag inclusive of:

- Muffin or bar
- One sandwich per bag
- Fruit
- And or cheese

Healthy Lunch Bag

Be natural honey and nut health bar (vg)

Chicken, quinoa and brown rice poke bowl with toasted sesame and wasabi mayo (df) (gf) (nf)

Moroccan chicken poke bowl, toasted seeds, feta, apricot, cranberries with mint and lemon dressing. (gf)

Salmon poke bowl with crisp vegetables, quinoa, brown rice edamame beans and shoyu dressing (df) (nf)

Soba noodle poke bowl, edamame, peanuts, cucumber, capsicum with pineapple and honey lime dressing. (vg)

Assorted whole fresh fruit (gf) (nf) (vg)

Afternoon energy mix with nuts, dried fruits and chocolate



Dinners

Buffet Dinner Service

Premium: \$70 per person

Please select two platters, two salads, two mains, two sides and two desserts

Deluxe: \$80 per person

Please select two platters, two salads, two sides three mains, and three desserts.

Additional mains \$10 per person, per dish

Additional other dishes \$8 per person, per dish

Dinner buffet served inclusive of:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of mini rolls with butter (nf) (v)

Menu Options

- Platters
- Salads
- Mains
- Sides
- Desserts

Cold Platters

Japanese miso roast beef fillet with sesame wasabi beans (df) (nf)

Smoked and cured meats with mustard and relish (df) (gf) (nf)

Barbequed spatchcock with zucchini, fennel and olive salad (df) (gf) (nf)

Cured ocean trout with white bean salad and salsa verde (df) (gf) (nf)

Baked brie and wild mushroom tart (nf) (v)

Salads

Roasted potato, fried capers and Spanish onion salad (df) (gf) (nf) (v)

Brussels sprouts with walnut dressing lemon and pecorino (gf) (v)

Beetroot and caramelised walnut salad with goat's cheese, preserved lemon and pomegranate dressing (gf) (v)

Couscous with green olives, chickpeas, peppers, parsley and cumin dressing (nf) (vg)

Toasted corn and spelt with miso dressing salad (vg)

Shaved cabbage, radish and coriander salad with lime and chilli dressing (gf) (nf) (vg)

Rocket, pumpkin and sheep's milk feta salad with toasted pine nuts (gf) (v)

Black eye bean, roasted vine tomato, chorizo and parsley salad (df) (gf) (nf)

Buffet Dinner Service

Premium: \$70 per person

Please select two platters, two salads, two mains, two sides and two desserts

Deluxe: \$80 per person

Please select two platters, two salads, two sides three mains, and three desserts.

Additional mains \$10 per person, per dish

Additional other dishes \$8 per person, per dish

Dinner buffet served inclusive of:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of mini rolls with butter (nf) (v)

Menu Options

- Platters
- Salads
- Mains
- Sides
- Desserts

Mains

Grilled beef fillet with porcini and roast garlic butter (gf) (nf)

Crispy barramundi with caramelised red capsicum, tamarind glaze and fresh chillies (df) (nf)

Chicken Marbella with couscous (nf)

Tagine of chicken with tomato and artichoke (nf)

Lentil and ricotta cannelloni (nf) (v)

Strozzapreti with sugo pomodoro, crispy sage and feta (nf) (v)

Roasted lamb rump with feta and green olive dressing (gf) (nf)

Sides

Baked sweet potato with chilli garlic butter (gf) (nf) (v)

Wild rice with glazed onions and hazelnuts (gf) (v)

Almond, coriander and cumin seed pilaf (gf) (v)

Roasted chat potato with parsley butter (gf) (nf) (v)

Rustic ratatouille (gf) (nf) (vg)

Spiced roasted cauliflower (gf) (nf) (vg)

Sesame and ginger broccoli (df) (gf) (nf)

Buttered herb couscous (nf) (v)

Buffet Dinner Service

Premium: \$70 per person

Please select two platters, two salads, two mains, two sides and two desserts

Deluxe: \$80 per person

Please select two platters, two salads, two sides three mains, and three desserts.

Additional mains \$10 per person, per dish

Additional other dishes \$8 per person, per dish

Dinner buffet served inclusive of:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of mini rolls with butter (nf) (v)

Menu Options

- Platters
- Salads
- Mains
- Sides
- Desserts

Desserts

Coconut pearls with mango and palm sugar caramel (nf) (v)

Berry frangipane tart

Sacher torte with double cream

Chocolate hazelnut tart

White chocolate and macadamia brownie finger

Peach and raspberry lumberjack cake

Spiced fig and mascarpone tart

Passionfruit curd tart

Plated Dinner

Two-Course: \$75 per person

Entrée/Main or Main/Dessert

Three-Course : \$85 per person

Entrée/Main/Dessert

Four-Course: \$95 per person

Entrée/ Main/Dessert/Cheese

Alternate service charge \$6 per person, per course

Pre-Dinner Canapés

\$15 per person for 30 minutes

Chef's selection of three items

Service inclusive of:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of breads

Menu Options

- Entrée
- Main
- Dessert

Entrée

Aniseed baked beets with sweet and salty walnuts (gf) (v)

Chargrilled chilli chicken breast with sebago and romesco cake (gf)

Grilled tiger prawns with spiced quinoa and pumpkin salad, serrano chilli and coriander dressing (df) (gf) (nf)

Zucchini fritters with wild grains, parsley and cashew salad (vg)

Sesame za'atar crusted barbeque lamb rump with white bean tabouli and smoked garlic aioli (df) (gf) (nf)

Chinese braised pork belly with crisp vegetables and star anise glaze (df) (gf) (nf)

Main

Barramundi masala with red lentils, pickled carrots and coconut sauce

Oven baked chicken, sautéed mushrooms, cider and mustard sauce (gf) (nf)

Eggplant schnitzel with creamy potato and herb sauce (nf) (v)

Bourbon glazed salmon with hasselback potato and bacon green beans (gf) (nf)

Lamb rump, pea puree, cavalo nero, black garlic labneh (gf)

Fillet of beef, pickled beets, sautéed spinach, horseradish cauliflower purée, sauce Bordelaise (gf)

Plated Dinner

Two-Course: \$75 per person

Entrée/Main or Main/Dessert

Three-Course : \$85 per person

Entrée/Main/Dessert

Four-Course: \$95 per person

Entrée/ Main/Dessert/Cheese

Alternate service charge \$6 per person, per course

Pre-Dinner Canapés

\$15 per person for 30 minutes

Chef's selection of three items

Service inclusive of:

- Selection of premium teas
- Freshly ground brewed coffee
- Premium hot chocolate
- Selection of breads

Menu Options

- Entrée
- Main
- Dessert

Dessert

Chocolate brulee dome, caramel popcorn and salted caramel ice-cream (v)

Salted caramel cheesecake mousse with caramel corn (gf) (nf)

Coconut dacquoise with vanilla curd and raspberry gelee

Vanilla strawberry pillow with chocolate sable

White chocolate parfait with sour cherries

Opera cake with crème fraiche and chocolate sauce (v)

Shared dessert platter with your choice of three dessert canapés

Strawberry Romanoff roulade

Petite apple strudel

Mango coconut mousse (nf)

Hazelnut crunchy

Mini pistachio bavarois

Cheese

Australian boutique cheese with roasted nuts, dried fruits, plum paste (v)

Late Night Supper Platters

Each platter serves 10 people

Available with a Two, Three or Four-Course

Plated Dinner package

Seasonal fruit platter (10-15 portions) (gf) (nf) (vg)	\$75
Australian cheese platter with black grapes, crispbread crackers and dates (450g) (nf) (v)	\$80
Seared chicken skewer platter with chipotle mayo (df) (gf) (nf)	\$55
Assorted sushi and nori platter with tuna, prawn and sesame seaweed salad	\$79
Greek mezze platter with feta, dolmades and marinated olives (nf)	\$65
Platter of assorted dim sim with sweet chilli sauce	\$75
Platter of crispbreads, lavosh and bagel chips with a section of gourmet dips	\$55
Platter of steamed prawn dumplings with black vinegar (df) (gf) (nf)	\$50
One dozen cocktail sausage rolls with tomato sauce (df) (nf)	\$53
One dozen mini beef pies with tomato sauce (df) (nf)	\$53

Cocktail



Cocktail Reception

All items are one piece per person unless otherwise noted

All prices are stated as per person

Package Options:

- Cold
- Hot
- Small dishes
- Dessert canapés
- Live stations

*Beverage packages are additional

One hour package **\$35**
Choice of three cold & three hot canapés

Two-hour package **\$40**
Choice of two cold & four hot canapés and one small dishes item

Three-hour package **\$52**
Choice of two cold & four hot canapés and two small dishes items

Four-hour package **\$62**
Choice of three cold & five hot canapés, two small dishes items and one dessert

Five-hour package **\$82**
Choice of three cold & five hot canapés, two small dishes items and live station

Additional canapés	\$6 per piece
Additional small dishes	\$11 per piece
Add a Live station	Prices as listed

Cocktail Reception

Package Options:

- Cold
- Hot
- Small dishes
- Dessert canapés
- Live stations

Cold

Garlic and chilli prawn on roast kumara (df) (gf) (nf)

Avocado and vegetable rice paper rolls with ponzu (v)

Crab, chilli and lime tartlet (df) (nf)

Pistachio crispbread with slow-roasted lamb and pomegranate

Coconut chicken and sesame betel leaf (df) (gf)

Roast lamb and smokey eggplant crostini (df) (nf)

Korean barbeque beef pancake with kimchi, ssamjang, sesame seeds and shallot (df) (nf)

Grilled sweetcorn Uramaki

Hot

Bacon wrapped potato bites with spicy sour cream (nf) (gf)

Crispy chicken skewers with yum yum sauce and crushed peanuts (df)

Chicken, chorizo and potato pie (nf)

Manchego cheese and corn croquette (v)

Straw potato wrapped prawns with chilli, lemongrass dressing

Mini spiced chicken waffles (nf)

Mini beef pie with tomato sauce (df) (nf)

Lamb pine nut and olive ladyfinger (df)

Spiced fish tempura sliders with sweet onion relish (nf)

Mini wood fired lemon chicken and olive pizza (nf)

Cocktail Reception

Package Options:

- Cold
- Hot
- Small dishes
- Dessert canapés
- Live stations

Small Dishes

Cold

Pear, walnut, gorgonzola and rocket salad (gf) (v)

Mini chargrilled chicken Caesar salad (nf)

Sicilian lemon chicken with Nicola potatoes, mizuna and olive salad (df) (gf) (nf)

Flaked red emperor, cashew, green papaya and crispy wonton (df)

Mini Greek salad (gf) (nf) (v)

Pan seared flank steak on panzanella salad (df) (nf)

Ocean trout and daikon poke bowl with sesame ginger dressing (df) (gf) (nf)

Hot

Chicken tagine with jumbo couscous (nf)

Seared sirloin in soft tacos with guacamole and chipotle tomato sauce (df) (nf)

Salt and pepper squid with rocket salad and lime aioli (df) (nf)

Beef and chorizo ragout with crispy potato (gf) (nf)

Spanish sweet potato with olives and grilled peppers

Mushroom gnocchi with walnut pesto and arugula (v)

Butter chicken with steamed cardamom rice and papadum (gf) (nf)

Barbequed salmon fillet with mountain pepper and cucumber salad (df) (gf) (nf)

Hokkien noodles with chilli lamb, bok choy and baby corn (df) (nf)

Cocktail Reception

Package Options:

- Cold
- Hot
- Small dishes
- Dessert canapés
- Live stations

Dessert Canapés

Macadamia nut tart

Mini Jaffa cake

Petite apple strudel

Mini pistachio bavarois

Chocolate hazelnut tart

Strawberry Romanoff roulade

Chocolate and coconut brownie

Spiced fig and mascarpone tart

Hazelnut crunchy

Mango coconut mousse (nf)

Cocktail Reception

Package Options:

When added to a cocktail function minimum

100 people

- Cold
- Hot
- Substantial
- Dessert Canapés
- Food Stations

Food Stations

Australian oysters freshly shucked the best from South Australia, Tasmania and Sydney rock with lemons, limes, dressings and condiments (df) (gf) (nf)	\$18
Caesar salad bar including seafood, chicken and grilled vegetarian options (nf)	\$12
A Huon salmon tasting including smoked, whiskey cured, hot smoked blackened and pate sliced to order and served with artisan breads, baby brioche and traditional accompaniments. (nf)	\$20
Spanish paella with prawns, mussels and chorizo (df) (gf) (nf)	\$20
Vietnamese pho bar with rice paper rolls chicken, prawn, tofu and noodles (df) (gf) (nf)	\$20
Indian curry bar with tandoori chicken, basmati rice, onion bhaji, coconut sambal and roti (nf)	\$17
Greek-style lamb shoulder with lemon and olives, flatbreads, yoghurt and salad (nf)	\$18

Cocktail Reception

Package Options:

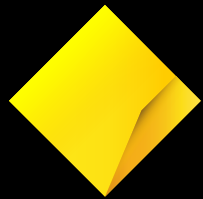
When added to a cocktail function minimum

100 people

- Cold
- Hot
- Substantial
- Dessert Canapés
- Food Stations

Food Stations

Bahn mi bar, classic Vietnamese roll, roast pork, lemongrass chicken and salt and pepper tofu with pickles and salad (df) (nf)	\$18
The Beefeater, traditional prime rib roast carvery with Yorkshire puddings, crusty rolls and traditional condiments (nf)	\$21
Sushi and sashimi made by your own private sushi chef	\$18
Waffle bar freshly made with nutella, marshmallow, bananas and berries	\$12
Dessert bar live station, strawberries and marshmallows dipped in chocolate, profiteroles, Portuguese tarts, baby lamingtons, lemon meringue pies, triple chocolate brownies, assorted macarons and eton mess	\$15



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