

ANZ STADIUM

BANQUET MENUS MEETINGS AND SPECIAL EVENTS 2019

MEETINGS & SPECIAL EVENTS

02 8765 3102
FUNCTIONS@ANZSTADIUM.COM.AU
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ANZ STADIUM
AUSTRALIA'S HOME GROUND

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TEA & COFFEE BREAKS

Freshly brewed coffee & tea selection

Freshly brewed coffee & tea with one of the below

Freshly brewed coffee & tea with two of the below

Addition of Soy milk & almond milk

Selection of three fresh Juices

Espresso coffee bar with your barista

Coffee Barista available for your guest all day per barista per 200 guests

Coffee on consumption per coffee and Drinking chocolate per cup

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Treats

Morning tea

Carrot cake

Assorted tea cakes Chocolate, Lemon pistachio, Sour cherry walnut & Apple pecan

Assorted Danish pastries

Pain au chocolate

Freshly baked buttermilk scones with berry jam & double cream

Banana bread with freshly whipped Canadian maple butter

Homemade cookies

Assorted mini muffins including apple, caramel, choc hazelnut & berry

Almond biscotti

Afternoon tea

Assorted mini cupcakes

Petite lime & coconut cakes

Vanilla cupcakes with fresh cream & strawberries

Mini lamingtons

Assorted macarons

Mini mud cupcakes

Portuguese tarts

Caramel slice

Assorted friands

Mini cinnamon, cookies & cream and Nutella & banana oregano scrolls

Cheesecake brownies

Savoury Items

Ham & cheese croissant

Chicken and bacon sausage roll with toasted sesame

Mini quiche Florentine

Arrancini mushroom

Healthy Choice

Mixed berries with Greek yoghurt (gf)

Banana bran muffin

Bircher muesli with dried apricot, berries & toasted almond

(Minimum charge twenty portions)

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BREAKFAST

Australian breakfast buffet

Freshly squeezed orange juice
 Individual bircher muesli with dried apricot, berries & toasted almond
 Assorted Danish pastries
 Seasonal fruit platter
 Scrambled Eggs, bacon and sausage
 Toast & butter
 Assorted jam & condiments
 Freshly brewed coffee and tea selection

Casual stadium breakfast

Freshly squeezed orange juice
 Bakery basket with croissant, Danish pastries and muffins
 Assorted jam and condiments
 Seasonal fruit platter
 Bacon and egg roll
 Mini berry yoghurt
 Freshly brewed coffee and tea select

Formal plated breakfast

Pre-set share items on the table

Bakery basket with croissant, Danish pastries & muffins
 Assorted jam & condiments
 Breakfast cous cous yoghurt and date parfait
 Seasonal fruit platter
 Fresh juice

Please select one hot plated item

Poached egg with asparagus, cured ham and mustard dressing
 Scrambled eggs with vine tomato, crispy bacon, veal sausage & potato hash

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Creamy scrambled eggs on grilled sourdough with cured salmon
Baked egg with streaky bacon and tomato jam
Toasted Turkish with poached egg, spinach, basil hollandaise & pancetta
Spanish omelette with grilled chorizo, fresh tomato concasse & grilled sourdough
Fried eggs on corned beef & bacon hash with vine tomato
Soft poached eggs with avocado, crispy bacon and Persian feta on sourdough
Streaky bacon and manchego cheese baked eggs

Freshly brewed coffee and tea selection

Conference Casual buffet
Bacon and egg roll
Tomato and fontina toasties (v)
Granola with fruit compote and yoghurt
Orange juice

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CONFERENCE FULL - DAY MENU

Conference healthy lunch menu

Arrival

Assorted whole fruit

Morning Tea

Freshly brewed coffee & tea selection

Freshly squeezed orange juice

Apricot and coconut protein balls

Chia protein bar with mixed nuts

Working Lunch

Chicken and avocado tortilla with sun-dried tomatoes and snow pea sprouts

Harissa roast lamb wrap with hummus, tabouli and rocket

Smoked salmon, fennel and herb slaw on grain bread

Carrot and barley salad with pine nuts, dates and raisins (v)

Stadium fruit platter

Afternoon Tea

Freshly brewed coffee & tea selection

Yoghurt with berry compote (v) (gf)

Muffins with chia seeds and honey

Selection of mixed nuts

Conference light lunch (sample menu)

Arrival

Freshly brewed coffee & tea selection

Assorted whole fruit

Morning Tea

Freshly brewed coffee & tea selection

*Please choose **two** tea & coffee treats from the selection

Working Lunch

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Chef's selection of gourmet sandwiches and one salad

**If over 100 guests, you have the option to choose up to four sandwich fillings and one salad selection*

Assorted soft drinks & water

Stadium Fruit platter

Sweet Treat

Afternoon Tea

Freshly brewed coffee & tea selection

*Please choose **one** tea & coffee treat from the selection

Conference hot light lunch

Arrival

Freshly brewed coffee & tea selection

Assorted whole fruit (V)

Morning Tea

Freshly brewed coffee & tea selection

*Please choose **two** tea & coffee treats from the selection

Working Lunch

Sweet and sour chicken with steamed rice

Nutty Asian salad w snow peas, cashews and sesame (v) (gf)

Assorted soft drinks & water

Seasonal Fruit Platter

A sweet treat

Afternoon Tea

Freshly brewed coffee & tea selection

*Please choose **one** tea & coffee treat from the selection

Conference package lunch menu - sandwich and salad options

Choose **four** sandwiches and **one** salad in total

Vegetarian

Field mushrooms, grilled peppers with salsa verde on brioche (V)

Pumpkin, rocket & Persian feta wrap (V)

Pita with falafels green tahini and pickled radish (V)
 Tomato, mozzarella, rocket baguette with basil pine nut pesto (V)
 Roasted pumpkin, grilled zucchini, feta & spinach panini (V)
 Mini falafel, babaganoush & red pepper wraps (V)

Seafood

Smoked trout, cream cheese with onion sprouts on rye
 Smoked salmon capers, cream cheese finger sandwich
 Tuna Nicoise baguette
 Smoked salmon, cream cheese, caper & Spanish onion bagel

Meat

Thai beef salad on petite pain roll with chilli jam
 Barbeque pork, plum sauce & crisp Asian greens in a spinach wrap
 Tandoori lamb with cucumber & yoghurt dressing wrap
 Rare roast beef with mustard & cheddar on a mini damper roll

Smallgoods

Smoked ham, seeded mustard & cheese sandwich
 Pastrami with Swiss, tomato, rocket & herb mascarpone on Lebanese bread
 Mini bagel with Bavarian ham, camembert and rocket
 Corned beef, cheddar & mustard pickle on rye
 Ham, cheese & tomato chutney baguette

Chicken

Tandoori chicken with pickled onions & mango chutney on baby Turkish
 Roast chicken, celery, walnut & mayonnaise on Helga's
 Mini roast turkey, cranberry & rocket wrap
 Chicken schnitzel, lemon aioli & rocket leaves on damper roll

Salad Options

Three cabbage coleslaw (v)(gf)
 Greek salad (v)(gf)
 Tabouli style salad with flat parsley, chickpeas, tomatoes & green onion (v)(gf)
 Rocket, parmesan & balsamic wilted onion salad (v)(gf)
 Tomato & sweet pickled pepper salad (v)(gf)
 Honey roasted kumara & sesame vinaigrette (v)(gf)

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Conference debrief enhancements

Bar service with chips and nuts

Bar service with a selection of three canapes from below

Mini pizza with ham and pineapple

Crisp vegetable and mirin rice paper rolls (v)

Mushroom arancini with aioli (v)

Mini beef pies with tomato sauce

Kettle chips & nuts

Mini quiche Florentine (v)

Golden sausage rolls with tomato sauce

Spicy chicken wings with barbeque sauce

Conference package lunch enhancements

Stir-fried Singapore noodles with chicken

Seared sirloin in soft tacos with guacamole and chipotle tomato sauce

Baby beef & Guinness pie with creamy mash & jus

Korean barbeque chicken fried rice with sesame shallot and chilli

Butter chicken with steamed rice (gf)

Chicken schnitzel with warm German potato salad

Wild mushroom risotto (v) (gf)

Strozapretti with tomato polpette & shaved pecorino

Crispy fried tofu with vegetable stir-fry, oyster sauce and toasted sesame (v)

Hokkien noodles with chilli lamb, wilted bok choy and baby corn

Beef stroganoff with buttered spatzle

Japanese kara-age chicken with seasoned rice and pickled vegetables

Conference Full Day with Hot Buffet lunch

Hot Buffet Lunch 1

Arrival

Freshly brewed coffee & tea selection
Assorted whole fruit

Morning Tea

*Please choose **two** tea & coffee treats from the selection
Freshly brewed coffee & tea selection

Hot Buffet Lunch

Chickpea and broad bean salad with harissa (v) (gf)
Heirloom tomato salad with shaved fennel and lemon dressing
Barbeque paprika steak and seeded mustard butter (gf)
Garlic, salt and oregano rubbed chicken supreme (gf)
Grilled corn with lime butter (v) (gf)
Grilled eggplant and halloumi with fried chickpeas (v) (gf)
Selection of mini rolls with butter
Freshly brewed coffee and tea selection
Seasonal fruit platter
Apple and blueberry crumble tartlet

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose **one** tea & coffee treat from the selection

Hot Buffet Lunch 2

Arrival

Freshly brewed coffee & tea selection
Assorted whole fruit

Morning Tea

*Please choose **two** tea & coffee treats from the selection
Freshly brewed coffee & tea selection

Hot Buffet Lunch

Baby potato and red pepper salad (v) (gf)
Pea, mint and spinach salad (v) (gf)
Lamb rump with chimichurri relish (gf)
Char-grilled barramundi with roasted eggplant and salsa verde
Grilled vegetable lasagne (v)
Baked pumpkin with chives (v) (gf)
Selection of mini rolls with butter
Stadium Fruit platter
Rhubarb and apple cobbler with double cream
Freshly brewed coffee & tea selection

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose **one** tea & coffee treat from the selection

Hot Buffet Lunch 3

Arrival

Freshly brewed coffee & tea selection
Assorted whole fruit

Morning Tea

*Please choose **two** tea & coffee treats from the selection
Freshly brewed coffee & tea selection

Hot Buffet Lunch

Baby beetroot, green beans and spinach salad a seeded mustard vinaigrette (v) (gf)
Caesar salad with crispy bacon, egg and shaved parmesan
Chicken breast with sweet onions, sage and balsamic glaze (gf)
Cinnamon-glazed pork scotch fillet (gf)
Crunchy smashed chat potatoes (v) (gf)
Pumpkin ravioli with sweet pepper and tomato sauce (v)
Selection of mini rolls with butter
Bread and butter pudding with vanilla anglaise (v)
Seasonal fruit platter
Freshly brewed coffee and tea selection

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose **one** tea & coffee treat from the selection

Hot Buffet Conference Lunch 1

Arrival

Freshly brewed coffee & tea selection
Assorted whole fruit

Morning Tea

Freshly brewed coffee & tea selection
*Please choose **two** tea & coffee treats from the selection

Hot Lunch Buffet

Baby spinach and wild rocket with crisp pancetta, lemon Dijon dressing (v) (gf)
 Carrot and barley salad with pine nuts, dates and raisins (v)
 Lamb massaman curry
 Chicken supreme tagine (gf)
 Saffron rice pilaff (v) (gf)
 Vegetable jalfrezi with poppadoms (v)
 Selection of mini rolls with butter
 Coconut pearls with mango and palm sugar caramel
 Seasonal fruit platter

Afternoon Tea

Freshly brewed coffee & tea selection
 *Please choose **one** tea & coffee treat from the selection

Hot Buffet Conference Lunch 2

Arrival

Freshly brewed coffee & tea selection
 Assorted whole fruit

Morning Tea

Freshly brewed coffee & tea selection
 *Please choose **two** tea & coffee treats from the selection

Hot Lunch Buffet

Cauliflower with tahini, pickled raisins and pinenuts
 Spicy Asian vegetable salad with soy, coriander, chilli and sesame (v)
 Ginger marinated barbequed chicken with orange and coriander (gf)
 Moroccan beef (gf)
 Buttered herb cous cous (v)
 Stir fried hokkien noodles with sesame and fried tofu (v)
 Freshly baked dinner roll with butter medallion
 Mango rice pudding with sweet, crisp wafers
 Seasonal fruit platter

Afternoon Tea

Freshly brewed coffee & tea selection
 *Please choose **one** tea & coffee treat from the selection

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CANAPES MENU

Canapes options

Cold Canapes

Hot Canapes

Substantial

Dessert Canapes

Food Stations

Package options

One Hour package

Selection six canapes

Two Hour package

Selection eight canapes

Three Hour package

Selection eight canapes and one substantial

Four Hour package

Selection eight canapes and two substantial

Canapes cold

Moroccan lamb with harissa relish on toasted sourdough

Korean barbeque beef pancake with kimchi, samjang, sesame seeds and shallot

Homemade Vietnamese duck and spring onion rice paper rolls with soy dipping sauce

Pickled onion, fetta and watermelon salad

Beef crostini with capers and celeriac remoulade

Pistachio crisp bread with slow roasted lamb and pomegranate

Serrano Ham, buffalo mozzarella and rocket hand rolls with balsamic glaze

Herb crusted tuna with wasabi mayonnaise (gf)

Blackened prawn on pickled cucumber

Crispy crab cones with avocado and shiso

Grilled teriyaki salmon nigiri

Kingfish carpaccio with crisp caper berries, lemon oil and basil (gf)

Oysters with gazpacho dressing (gf)

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Sugar cured salmon with black sesame, lemon pepper and crisp wonton
 Chicken, basil and avocado wonton cups
 Chicken sumac and onion tart with preserved lemon mayo
 Corn blini served with chilli jam and house smoked chicken
 Chicken and snow pea pancake with xiao sing dressing
 Teriyaki chicken nori roll
 Sesame red curry chicken larb cups
 Wild mushroom tart with truffle oil (v)
 Tofu, peanut and fresh mint Vietnamese roll (v)
 Caprese skewer with tomato, bocconcini, basil and cracked pepper
 Frittata of caramelised onion, green olive and smoked paprika (v) (gf)

Canapes hot

Mini chilli con carne burrito with guacamole and sour cream
 Beef kransky in a roll with Caesar slaw
 Mini beef pies with tomato sauce
 Little Aussie lamb burger
 Thai pork skewers with chilli dipping sauce
 Mini American cheeseburger with mustard mayonnaise, zuni pickle and tomato relish
 Mini chorizo and caramelised onion tarts
 Italian sausage rolls with tomato relish
 Pizzette of chorizo, caramelised onion and feta
 Steamed barbeque pork bun with plum sauce
 Pork and fennel sausage with cabbage and apple slaw in a crusty roll
 Lamb kofta with beetroot tzatziki
 Beef brisket croquette with salsa verde
 Barbeque pork, plum and sesame spring roll with chilli, coriander dipping sauce
 Chicken tulips in a spicy marinade with cucumber yoghurt
 Peri Peri charcoal chicken slider with relish & cheese
 Mini wood-fired lemon chicken and olive pizza.
 Chicken satay skewers with peanut relish
 Chicken and parmesan arancini
 Chicken and halloumi skewers with yoghurt and fresh lemon (gf)
 Three cheese pizza with rosemary (v)
 Macaroni cheese bits with roasted tomato relish
 Feta pumpkin arancini (gf)
 Beetroot ricotta croquettes with piquant salsa agresto
 Chickpea and haloumi sliders
 Barramundi and sesame Asian greens spring roll

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Teriyaki salmon bites with wasabi, avocado and toasted sesame
 Panko crumbed smoked trout and wild rice cakes with preserved lemon aioli
 Chermoula spiced prawn skewers (gf)
 Furikake fish bao with tartare sauce

Canapes substantial

Weiner schnitzel with warm potato salad
 Beef kofta with green cous cous and pistachio
 Char sui pork and hokkien noodles and toasted sesame served in a noodle box
 Pork and prawn koupes with honey dressing and parsley coleslaw
 Slow roasted lamb, basil goats curd, chorizo and white bean cassoulet
 Lamb meatballs with boughal and mint yoghurt
 24-hour cumin spiced lamb shoulder with cous cous
 Szechuan red braised pork belly w steamed rice
 Beef and chorizo ragout with crispy potato (gf)
 Mini barbeque brisket roll with jalapeno relish
 Marinated tofu, quinoa, peanut, chilli and mango salad
 Crisp vegetable and rice noodle salad with lime, chilli, lemongrass dressing and roasted peanuts (v) (gf)
 Hot falafel with Lebanese bread and garlic sauce (v)
 Wild mushroom risotto (v) (gf)
 Salt and pepper squid with rocket salad and lime aioli
 Grilled salmon fillet with warm potato salad and salsa verde
 Japanese kara-age chicken with seasoned rice and pickled vegetables
 Chicken, bacon and mushroom hot pot with buttered risoni
 Hoi sin glazed chicken with crispy shredded pancake and sesame
 Butter chicken with steamed rice (gf)

Canapes sweet

Blood orange cheesecake brownies (gf)
 Orange and rosemary polenta cake
 Salted caramel baby cheesecake
 Rhubarb and strawberry tart
 Chocolate peanut butter cup
 Assorted macarons
 Mini strawberry Pavlova
 Baby flourless chocolate cakes
 Salted caramel tart
 Mini chocolate eclair

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Blueberry and almond cake
Strawberry and pistachio tart
Chocolate truffle baby cake
Mini apple frangipane tart
Baby lime and cherry cheesecake
Mini lemon meringue pie
Chocolate, vanilla, passionfruit and raspberry assorted profiteroles
Mini white chocolate brulee

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Live stations

(Minimum number 100 guests or additional charges apply)

Bao Bun

A selection of freshly steamed soft buns sandwiched with your choice of filling from pork belly, panko prawns, crispy chicken, tofu and crispy vegetables

Spanish tapas

Including jamon, chorizo, croquet, anchovies, marinated olives, manchego and sourdough bread

Down on the farm beef carvery

Slow roasted rare beef rump sliced to order by your chef and served on a Soft roll with a selection of mustards and chutneys

Norton street pizza & pasta

Delicious fresh pasta & sauces, wood fired mini pizzas & creamy risotto

Antipasto bar

A selection of quality ingredients such as cured meats, marinated olives & cheese

A taste of Mexico

Including nachos, burritos, tacos with chili con carne, guacamole salsa and corn salad

Slider bar

Brioche rolls with your choice of pulled pork belly, lamb shoulder or Herb & cheddar crumbed chicken, coleslaw, smoky barbeque mayonnaise, yoghurt dressing

Vietnamese Rice paper rolls

A selection of freshly made rice paper rolls your choice of filling from pork belly, panko prawns, Kim chi, crispy chicken, tofu and crispy vegetables

Hot jacket potato bar

Including baked potato topped with chili con carne, guacamole, salsa, corn salad, baked beans, coleslaw, smoky barbeque, grated cheese and sour cream

Singapore Street food

Singapore noodles with beef, chicken or crispy vegetables served in a noodle box from the wok

Dessert bar including

Dessert station with a selection of pastries, filled profiteroles, tea cakes, macaroons and fresh berries

Candy bar

A selection of candy jars with scoops and tongs, lolly jar labels and ribbon to match your colour theme

Gelato bar

Mini cones served from a gelato cart.

Espresso coffee bar with your barista & a selection of fine mini pastries

Coffee Barista available for your guest all day per barista

Coffee on consumption per coffee and pastries per item

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PREMIUM DINING MENU

ENTRÉE

Chinese braised pork belly with crisp vegetables & star anise glaze

Confit lamb shoulder, miso eggplant puree and red pepper jam

Lamb fillet with pickled walnut salsa verde and charred onions

Prosciutto, herb mascarpone, glazed fig, baby mache on toasted brioche

Rare fillet of beef with roasted rice & pickled mushrooms and toasted sesame

Tea smoked chicken on Asian greens with soy sesame dressing

Asian duck breast with crisp radish salad & teriyaki dressing

Poached chicken & crab salad with coconut, mint & Thai basil (gf)

Seared yellowfin tuna with pork crackling & black pepper caramel (gf)

Ocean trout, cauliflower skordalia, smoked almond and pickled cauliflower

Eschalot tart tatin with marinated goats cheese curd (v)

Carrot and fried tofu salad with chilli peanut sauce (v) (gf)

Asian omelette with shimeji mushroom salad, black sesame wafer and goats curd (v)

MAIN

Seared salmon with eggplant caviar & pickled onion salad

Seared barramundi with saffron risotto, chorizo & smoked paprika

Grilled salmon fillet with warm potato bacon salad, watercress & mustard seed dressing

Lamb rump with artichoke mash, roasted wild mushroom & thyme jus

Pan fried veal on English spinach with hazelnut picada

Seared pork fillet with maple, thyme glaze & roasted kipfler potatoes (gf)

Herb crusted beef with confit cherry tomatoes and smoked olive tapenade

Grilled porterhouse steak with blue cheese mash & onion jam

Roasted beef fillet with kipfler potatoes, wild mushroom ragout & Shiraz glaze

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Sesame crusted sweet soy glazed chicken supreme on baked kumara galette, miso jus
Breast of chicken on green onion roesti with mushroom ragout

DESSERT

Wattle seed Pavlova with passionfruit compote

Vanilla brulee tart with balsamic strawberries

Butterscotch whiskey pudding with glazed pecans

Caramel pannacotta with house-made gingerbread

Alto olive oil, rosemary & apple pudding with single cream & praline crumb

Burnt cherry trifle

Malted milk cheesecake with marshmallow meringue

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

Vanilla strawberry pillow with chocolate sable Toasted Swiss meringue and almonds streusal

Black forest cheesecake with soured cherries

Freshly brewed coffee and tea selection

Selection of mini rolls with butter medallion

(Minimum charge twenty guests)

Dining menu enhancements

Steamed cauliflower flowerets with polonaise garnish (v)

Baby rocket & shaved parmesan salad (v) (gf)

Oven baked rustic vine vegetables with toasted pine nuts (v) (gf)

Seasonal steamed vegetables (v) (gf)

Roasted garlic chat potatoes tossed in gremolata (v) (gf)

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Crispbreads, lavosh & bagel chips with a selection of gourmet dips

Assorted bread basket of continental breads, rolls & bread sticks

Cooked king prawns with two sauces, lemon & lime (gf)

The finest selection of South Australian, Tasmanian & Sydney rock oysters shucked and served with lemon & limes

Dining menu sweet enhancements

Chef's selection of assorted sweet treats

Chocolate coated vanilla ice cream

Stadium chocolate truffles

Stadium Fruit platter per platter per table of ten guests

Australian cheese platter with black grapes, crispbreads crackers & dates (450g cheese)

Premium Dining Vegetarian Menu Options

Entrée

Green mango & pineapple salad with tofu wontons and sesame (v)

Cous cous fritters with shaved asparagus and carrot salad (v)

Vine ripened tomato & buffalo mozzarella with balsamic & pine nuts (v) (gf)

Feta and vine tomato tarte tatin with basil, fennel & olives (v)

Main Course

Baked spinach pine nuts & manchego cheese mushrooms (v)

Baked eggplant with barley feta & dill salad (v)

Grilled polenta with warm caponata salsa, toasted pine nuts & caramelised red wine vinegar (v)

Baked kumara galette with spinach & hazelnut salad, chimichurri dressing (v)

Pumpkin risotto cake with asparagus & tomato compote (v)

Italian style stuffed mushrooms with soft polenta (v)

Pumpkin, spinach, pecorino & hazelnut cannelloni with sage & burnt butter sauce (v)

DINING MENU

ENTRÉE

Sake marinated lamb with crispy noodles and miso and sesame roasted aubergine
Vietnamese poached chicken with mint, coriander, roasted peanuts and sweet and sour dressing (gf)
Carrot tart tatin with whipped feta and baby rocket (v)
Roasted pumpkin, olive and feta salad w fresh oregano dressing (v) (gf)

MAIN

Seared salmon with colcannon mash and sweet onion relish (gf)
King island lamb rump with cauliflower puree and anchovy sauce (gf)
Slow cooked porterhouse with roesti potato and onion jam
Seared chicken breast with sautéed baby spinach, potato gratin and peppercorn jus

DESSERT

Vanilla and almond baby baked ricotta with cranberry compote
Crumbly Brazilian peanut trifle with lemon cream
White chocolate panna cotta with Frangelico strawberries
Ginger, pineapple puddings with salted caramel and pineapple wafer

Selection of mini rolls with butter medallion
Freshly brewed coffee and tea selection

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BUFFETS MENU

BUFFET DINNER

Taste of the Barossa platter including smoked meats, cheese and chutney

Pissaladiere of caramelised onion, goats cheese & rosemary

Baby spinach, fried chickpea, asparagus & sweet onion with sumac (v) (gf)

Roasted sweet potato, caramelised onion and cous cous salad with orange blossom vinaigrette (v)

Lamb rump with chimichurri relish (gf)

Ginger marinated barbequed chicken with orange and coriander (gf)

Baked new potatoes with rosemary & sea salt (v) (gf)

Pecorino and parsley Italian style stuffed mushrooms (gf) (v)

Baby squash with herb butter & roasted shallots (v) (gf)

Eton mess

Belgian chocolate truffle cake

Seasonal fruit platter

Artisan Brasserie bread basket and butter

Freshly brewed coffee and tea selection

Seafood enhancements for Dinner buffet menu

Platter of market fresh prawns with lemon & limes (gf)

Selection of oysters with rock salt, lemon & lime (gf)

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CHRISTMAS MENUS

Christmas buffet menu 1

Baby beetroot with feta, toasted walnuts, orange and mustard dressing (v) (gf)

Baby rocket and shaved parmesan salad (v) (gf)

Carrot and barley salad with pine nuts, dates and raisins (v)

Minted tomato and red onion salad (v) (gf)

Roast turkey breast with sweet potato, pancetta and fig

Baked leg of ham with seeded mustard glaze (gf)

Stuffed romano peppers

Roasted garlic chat potatoes tossed in gremolata (v) (gf)

Baby beans with toasted almonds (v) (gf)

Artisan Brasserie bread basket and butter

Date and carrot pudding with vanilla yoghurt

Pear and ginger frangipane tart with coconut cream sauce (v)

Chocolate pecan tart

Freshly brewed coffee and tea selection

(Minimum charge forty guests)

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Christmas cocktail menu

Balsamic tomato and pesto tar tatin
 Smoked salmon & dill cream cheese blinis
 Chermoula spiced prawn skewers (gf)
 Beetroot ricotta croquettes with piquant salsa agresto
 Spiced lamb, harissa, pine nut and toasted sesame sausage roll
 Buffalo chicken with blue cheese dressing
 Barbeque pork, plum and sesame spring roll with chilli, coriander dipping sauce
 Blackened prawn on pickled cucumber
 Bacon and green pea arancini with mint salsa verde
 Wagyu slider with relish, pickles & cheese
 Lemon sour cream cheesecake
 Mini chocolate and cherry tart

(Minimum charge twenty guests)

Christmas seafood buffet menu

Fillet of salmon with asparagus and tomato beurre blanc (gf)
 Chipotle prawns with pineapple and coriander relish (gf)
 Sydney rock oysters with lemon & lime
 Artisan Brasserie bread basket and butter
 Turkey breast with cranberry sauce and chestnut stuffing
 Baked leg of ham with bourbon maple glaze (gf)
 Crunchy smashed chats with Rosemary Sea salt (v) (gf)
 Pumpkin tortellini with sweet pepper and tomato sauce (v)
 Baby beetroot, green beans and spinach salad a seeded mustard vinaigrette (v) (gf)
 Farfalle, currant, caramelised pumpkin, feta and herb salad (v)
 Carrot and barley salad with pine nuts, dates and raisins (v)
 Minted tomato and red onion salad (v) (gf)
 Steamed golden syrup pudding with cinnamon anglaise
 Upside down pear and raspberry cake
 Chocolate pecan tart
 Seasonal fruit platter
 Freshly brewed coffee and tea selection

(Minimum charge forty guests)

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BBQ MENUS

Barbeque Menu 1

Steak sandwich with hickory barbeque sauce and grilled onions
 Baked potato with sour cream, cheese, bacon and chives (gf)
 Three cabbage coleslaw (v) (gf)
 Assorted barbeque condiments
 (Minimum charge forty guests)

Barbeque Menu 2

Barbeque chicken pieces with lime and palm sugar sauce (gf)
 Grilled beef sausages with caramelised onion
 Roasted green zucchini with sea salt and aromatic herbs (v) (gf)
 Barbeque corn salad (v) (gf)
 Roasted baby potatoes with ranch dressing and crunchy peas (v) (gf)
 Assorted barbeque condiments
 Selection of mini rolls with butter
 (Minimum charge forty guests)

Barbeque Menu 3

Char sui pork with baby bok choy
 Teriyaki chicken drumsticks
 Grilled eggplant and halloumi with fried chickpeas (v) (gf)
 Asian cress leaves with black sesame miso dressing (v)
 Nutty Asian salad w snow peas, cashews and sesame (v) (gf)
 Assorted barbeque condiments
 Selection of mini rolls with butter

Barbeque Menu 4

Barbeque paprika steak and seeded mustard butter (gf)
 Barbeque chicken thigh fillet with lemon, oregano and garlic (gf)
 Roasted root vegetables with a balsamic splash (v) (gf)
 Baked baby potato salad with rosemary garlic mayonnaise (v) (gf)
 Baby spinach, fried chickpea, asparagus and sweet onion with sumac (v) (gf)

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Assorted barbeque condiments
Selection of mini rolls with butter

Barbeque Menu 5

Bourbon marinated barbeque pork ribs
Atlantic salmon fillet with basil and caramelised vinegar dressing (gf)
Grilled corn with lime butter (v) (gf)
Three cabbage coleslaw (v) (gf)
Crisp baby cos leaves with lemon and olive oil (v) (gf)
Assorted barbeque condiments
Selection of mini rolls with butter

(Minimum charge forty guests)

Casual lunch bag

Ham & salad sandwich
Large Texan muffins
300ml Fruit Juice or 600ml Bottle Water
Napkin

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Additional information

- Custom menus are available on request.
 - Menu items will vary for multiple day conferences and events.
 - All prices are inclusive of GST.
 - Minimum spend per event
 - The ANZ stadium reserves the right to substitute ingredients according to seasonal availability or circumstances outside our control.
 - Although all ANZ dishes are prepared under the strictest HACCP conditions, they may contain peanuts, other nuts, sesame seeds and gluten or traces thereof.
 - Conference buffet menus may be served as a table buffet with a surcharge.
 - Cocktail menus -Depending on the meal period - eight items per person with two of those being substantial for a two-hour cocktail party.
 - Live Stations were designed as an alternative way of serving cocktail food not to be served on their own as a meal.
 - Vegetarian menu items have been marked with (v).
 - Gluten-free items have been marked with (gf).
 - A vegetarian option of 5% will be prepared for all plated menus
 - ANZ Stadium can cater special meals to suit special medical, dietary, and some religious requirements. These requirements are required three working days before the event. A surcharge applies to these meals.
- Or
- When more than 5% of your total guests have requested special meals (not including Vegetarians). The surcharge cost is calculated based on the type of special meals ordered and the additional labour costs associated with servicing these requests.
 - For any kosher requests catering cost will apply. The cost has been based on our Kosher Caterers pricing. To ensure this request are catered for – please book at least five working days before the event.
 - Menu prices may change due to market fluctuations or circumstances beyond our control.
 - Events will be charged based on confirmed final numbers. Any additional numbers after the confirmed numbers will be subject to product availability.