

SUNCORP STADIUM FUNCTIONS MENUS

WORLD CLASS SPORTS & EVENTS VENUE



FOOD BY THE MODE GROUP

The MODE Group is Suncorp Stadium's corporate caterer.

Catering for a variety of functions at Suncorp Stadium, food by the MODE Group is regarded as one of Australia's premier caterers and is dedicated to delivering food and service to the highest standard and has sourced boutique and market garden produce to create unique food styles that epitomize Queensland cuisine.

Should you have any special menu requirements for your event, our chefs will be happy to help design or accommodate your bespoke catering needs.

The MODE Group has won numerous awards over the years including Queensland's best venue caterer, Queensland's best event caterer, as well as Brisbane's best event caterer, & Brisbane's best venue caterer.

DIETARY NOTE: At Suncorp Stadium we prepare, cook and serve food that contains common allergens:-
cereals gluten (ie. wheat, rye, barley, oats, spelt), eggs and egg products, fish and fish products,
peanuts, soybeans, nuts and seeds, milk and milk products

We can provide special dietary requirements, but we cannot guarantee it to be free of common allergens.



MODE

FOOD BY THE MODE GROUP



SUNCORP STADIUM FUNCTIONS MENUS

WORLD CLASS SPORTS & EVENTS VENUE

CANAPES

CANAPÉ MENU SELECTION

SERVED COLD

Grilled pumpkin bread, roasted chickpea and tahini dip with dukka spice, virgin olive oil and aged balsamic vinegar (V)

Selection of cured, hot and cold smoked meats, semi dried vine ripened tomatoes, marinated Italian olives, caper dill mayonnaise and grilled Turkish bread

Rare roasted beef en croute, onion jam, horseradish and watercress

Cured Atlantic salmon on buckwheat blinis with citrus crème, salmon pearls and micro celery

Mooloolaba ocean king prawns with citrus mayo and lime (GF)

Vietnamese poached chicken rice paper roll with nam prik dipping sauce (GF)

Spoon of pickled octopus, confit kipfler potato and crispy chorizo

Vine ripened tomato and basil bruschetta with olive tapenade and micro rocket (V)

Nigiri and assorted sushi with wasabi, pickled ginger and soy ponzu dipping sauce (PART V, GF)

Spiced pumpkin and Persian feta tartlets (V)

SERVED HOT

Barbecued squid and chorizo arancini with roasted garlic aioli

Marinated BBQ Portuguese chicken skewers in spicy harissa, drizzled with piri piri mayo (GF)

Asian basket - mini spring rolls, vegetable samosas and prawn crackers (Part V)

BBQ lamb kofta with preserved lemon, roasted cumin, pine nuts and minted yoghurt (GF)

Peking duck pancake with cucumber, spring onion and hoisin sauce

Prawn har gow of bamboo and spring onion in a crisp rice flour pastry with nouc nahm dipping sauce

Jamacian spiced beef & potato boulee in a crispy chickpea batter

Bespoke braised beef pie in a crispy double puff pastry

Maryland crispy chicken pieces with a ranch style dipping sauce

Pastizzi of spinach and ricotta layered with golden butter puff and lemon yoghurt (V)

Scallop & fennel fritter with saffron aioli

Prawn & lemon grass spring roll with coriander, mint and lemon aioli

Succulent barramundi crumbed with brioche herb and citrus aioli

Wood mushroom & truffle arancini with roasted tomato mayo (V)

Crispy confit pork rilette with caper and dill sour cream

Turkish Boreks of spiced lamb and garlic, cheese and olive

Semi dried tomato and bacon pastry scrolls with chive crème fraiche

Spiced potato & turmeric in a crispy pakora batter (GF,V)

MODE
FOOD BY THE MODE GROUP



SUNCORP STADIUM FUNCTIONS MENUS

WORLD CLASS SPORTS & EVENTS VENUE

CANAPE PACKAGES

Half hour chef's selection of 3 canapés

\$15.55 p/p

ONE HOUR CANAPÉS

5 pieces p/p - selection of 5 menu items

\$26.40 p/p

1.5 HOUR CANAPÉS

8 pieces p/p - selection of 8 menu items

\$38.40 p/p

TWO HOUR CANAPÉS

10 pieces p/p - selection of 8 menu items

\$41.40 p/p

2.5 HOUR CANAPÉS

12 pieces p/p - selection of 8 menu items

\$46.60 p/p

EACH ADDITIONAL HOUR

\$14.45 pp/hr



MODE
FOOD BY THE MODE GROUP



SUNCORP STADIUM FUNCTIONS MENUS

WORLD CLASS SPORTS & EVENTS VENUE

SUBSTANTIAL CANAPÉ MENU

SERVED COLD

Vietnamese waterfall beef salad of green papaya, spring onion, bean shoots, mint, coriander, doused in a lime and coconut dressing (GF)

Chilled Singapore chicken carved over sesame rice, crisp fried shallot, candied garlic and gado gado dressing

Mustard infused fillet of beef on ranch potato salad with pickled onion and heirloom tomato salsa

Eastern spiced chicken breast on a preserved lemon, roasted cumin, parsley cous cous with pickled cucumber and citrus yoghurt

SERVED HOT

Beef Massaman coconut curry of cardamom, cumin and cloves slow cooked and finished with roasted chat potatoes, fresh coriander and kaffir lime leaves and saffron rice

Slow roasted 1824 beef fillet on ciabatta rolls with tomato, onion jam, lettuce and garlic aioli

Tikka chicken masala curry of aromatic spices with lemon and parsley yoghurt and Biryani rice

Lamb ragout with potatoes, swiss browns, shallots and garlic in a Gascony mustard jus served with penne pasta

Chennai pork curry - mild Southern Indian blend of turmeric, cloves, tamarind, coconut & coriander with green pea pilaf

Crispy battered soft shell crab on a salad of cucumber, wombok, crispy shallot, bean shoots, Thai basil, mint with a coconut chilli and lime dressing

North Indian Dahl of aromatic spices, ginger, garlic, chickpeas, beans, onion, yogurt, tomato and coriander with garlic naan bread (V)

Grilled pork medallions on green tea noodles with spring onions, snow peas, peppers, carrot in a Szechuan pepper sauce

\$15.00 per item



MODE
FOOD BY THE MODE GROUP

