

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.



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BREAKFAST

TABLE BUFFET BREAKFAST

SERVED COLD

Assorted pastries and croissants
Seasonal fruit & yoghurt

SERVED HOT

Barkers Creek lean bacon rashers
Grilled Toowoomba Range chicken chipolatas
Fresh herb grilled portabella mushrooms
Rosti potatoes
Eggs poached with hollandaise on toasted sourdough
Slow roasted heirloom tomatoes

Orange juice, freshly brewed coffee and a selection of traditional teas

Served as a table buffet (min 8 pax per table)

\$39.50 p/p

CONTINENTAL BUFFET BREAKFAST

Orange Juice

York Ham and cheese tart
Health - fruit and nut bars
Assorted pastries and croissants
Sliced or whole seasonal fruit & yoghurt
Freshly brewed coffee and a selection of teas

\$26.00 p/p

with assorted juices

\$29.50 p/p



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BREAKS

MORNING AND AFTERNOON TEA

Freshly brewed coffee, a selection of traditional teas plus one (1) item from the Breaks Menu below
\$10.95 p/p

Additional items from the Breaks Menu below
\$ 5.95 p/p

BREAKS MENU

SWEET SELECTION

Banana Bread with whipped maple butter

Portuguese custard tarts

Tropical fruit platter with vanilla yoghurt

A selection of mini Danish butter pastries

Assortment of country style muffins including apple, blueberry and double chocolate

Homemade cakes and slices

Buttermilk scones with preserves and Chantilly cream

Assorted baked cookies

SAVOURY SELECTION

Turkish Boreks of spiced lamb and garlic, cheese and olive

Home-style veal & parsley sausage rolls baked in puff pastry with tomato sauce

Mini savoury pastries w quiche, pasties and puff pinwheels

Cocktail pies - braised beef & mushroom, chicken & leek, vegetable korma



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THEMED BREAKS

HIGH TEA

Finger sandwiches, scones, hi-tea cupcakes, tea and coffee

\$22.50 p/p

HEALTH BREAK

Fruit juices, fruit and nut bars, spring water

\$14.60 p/p

TEA AND COFFEE

Freshly brewed coffee and a selection of traditional teas

\$5.20 p/p

Freshly brewed coffee and tea, orange juice and water

\$6.85 p/p

Continuous coffee and tea - 4 hour period

\$12.40 p/p

Continuous coffee and tea - 8 hour period

\$18.40 p/p



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CONFERENCE

DAY DELEGATE PACKAGE

ALL DAY

Continuous freshly brewed coffee and selection of traditional teas

Jugs of water and mints on tables

MORNING TEA

Assortment of country style muffins including apple, blueberry and double chocolate

Orange juice, water, tea and coffee

LUNCH

A selection of fresh bakery items including sandwiches, panini, Turkish bread, wraps and baguettes

Gourmet fillings could include:-

Roasted pepper, smoked tomato and grilled zucchini (V)

Tuna, red onion and lime aioli

Mustard roasted beef fillet, house chutney and heirloom tomato

Chicken breast, rocket and lemon mayo

Platters of sliced fresh tropical fruit

Soft drinks, orange juice, water, tea and coffee

AFTERNOON TEA

Turkish Boreks of spiced lamb and garlic, cheese and olive

Orange juice, water, tea and coffee

\$61.65 p/p

UPGRADE YOUR PACKAGE - see next page for details

Morning and Afternoon tea options can be substituted with an item from the "Breaks" Menu Selection on page 3



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DAY DELEGATE PACKAGE UPGRADE

Upgrade your lunch menu with two of the following items:

Traditional style of lasagna with layers of hand-rolled pasta, cream sauce, parmesan and slowly braised beef

Tagine of eastern style slow cooked lamb infused with cumin, nutmeg, turmeric and cardamom in a braise of tomato, red kidney bean and spinach with Fragrant preserved lemon and parsley cous cous

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

Chat Masala chicken in a rich marinade of tandoori and yoghurt served with pakora vegetables and spiced mango chutney Pilaf of green pea and spring onion (GF)

Hot and spicy fresh semolina pastas with two sauces (including vegetarian)

Beer battered flat head fillets with chunky potato chips, tartare sauce and fresh lemon

A variety of sicilian wood fired pizzas and Caesar salad

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

Add \$10.00 p/p

These options will replace the bakery lunch component of the Day Delegate Package

The above Day Delegate Package Upgrade is also served with crusty farmhouse breads plus Chef's selection of two salads



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LUNCH

DELI LUNCH MENU

A selection of fresh bakery items including sandwiches, Panini, Turkish bread, wraps and baguettes

Gourmet fillings could include:-

Roasted pepper, smoked tomato and grilled zucchini (V)

Tuna, red onion and lime aioli

Mustard roasted beef fillet, house chutney and heirloom tomato

Chicken breast, rocket and lemon mayo

Orange Juice, water, freshly brewed coffee and a selection of traditional teas

\$30.00 p/p



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LUNCH ADDITIONS

Add to your lunch menu with the following items:

Mooloolaba ocean king prawns with citrus mayo and lime
\$17.50 p/p

'Chef's Selection' hot fork dish (e.g. braised tender beef and field mushrooms in a Chianti jus)
\$12.50 p/p

Tempura fish and chips with tartare and citrus
\$12.00 p/p

Nigiri and assorted sushi with wasabi, pickled ginger and soy ponzu dipping sauce
\$12.00 p/p

Shaved Atlantic smoked salmon with citrus and black pepper
\$12.00 p/p

Wood fired pizzas, pepperoni, smoked chicken & mushroom and vegetarian on thin semolina crusts
\$12.00 p/p

Baked gourmet pies with spiced tomato chutney
\$10.00 p/p

Chef's selection of cakes and pastries
\$ 9.50 p/p

Bowls of wedges with sour cream and sweet chilli
\$ 5.50 p/p

Bowls of French fries
\$5.00 p/p



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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 rillette 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)

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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



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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



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PLATED MENU

ENTRÉE

Spanish Iberico ham with a Tuscan salad of kipfler potatoes, baby beans, grilled Spanish onions and heirloom tomatoes (GF)

Fennel salt crusted crispy pork belly with a salad of green papaya, shallot, bean shoots, mint, coriander and nahm jim dressing (GF)

BBQ Moroccan lamb loin with a Berber spiced carrot and parsley salad and preserve lemon dressing

Mooloolaba prawns with a salade russe of potatoes, carrots, beans and peas bound in a lemon scented mayo (GF)

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

Salmon, served on a salad of potato, fennel, celeriac, carrot, peas, beans, shallots, roasted almonds in a chive & lemon infused English mustard mayo (GF)

Peking duck and melon salad with micro coriander, citrus caramel and crispy shallots (GF)

Grilled pancetta wrapped scallops and barbecued chorizo on spiced carrot puree served with an apple, walnut and micro leaf salad

Grilled Adobo corn fed chicken breast with caponata of smoked peppers, fire roasted onion, aubergine rissoni, green olives, capers and lime aioli

Crispy soft shell crab on a salad of cucumber, wombok, crispy shallot, bean shoots, basil, chilli with a lemon infused fennel pollen mayo

Pan fried ocean king prawns on saffron potato cream, braised fennel with garlic & lemon butter sauce and roasted tomato and chilli salsa (GF)



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MAIN COURSE

Eastern spiced breast of free range chicken, green pea and spring onion pilaf, pakora vegetables, tomato chilli salsa and lemon yoghurt (GF)

Salt and fennel crusted sirloin of pork on savoy cabbage colcannon, confit pork collar, sherry vinegar jus and spiced pear chutney

Slow cooked salt bush lamb saddle with potato fondant, roasted parsnip puree, baby vegetables and roast garlic jus (GF)

Oven roasted galantine of free range chicken carved over creamed polenta, asparagus, green olive and heirloom tomato salsa (GF)

Roasted rack of Barkers Creek pork, braised cabbage, caramelised onion, creamed potato and fig vincotto (GF)

Pan seared barramundi on a roasted tomato pilaf, spiced pumpkin Dahl, Pernod cream, steamed asparagus and vine ripened tomato salsa (GF)

Roasted grass fed Banksia fillet, potato galette, field mushroom, baby carrot, buttered English spinach with a brandy and green peppercorn sauce (GF)

Red throat emperor, spinach and ricotta cannelloni, roasted heirloom tomato, braised fennel, cognac, fish cream and asparagus salsa

Green valley mountain veal medallion, braised beef cheeks, forest mushrooms, nicola potato, pickled carrot, red wine jus and roasted garlic aioli

Roasted breast of free range duck on confit rilette of duck leg with puy lentils, vegetables and fig vincotto sauce

Seared Atlantic salmon, crushed potatoes, artichoke puree with fennel, roquette, baby bean salad and caper lemon crème fraiche (GF)

Roasted lamb rump carved over braised lamb shank & shallot rilette with nicola potato cake, vichy carrots, asparagus, lamb jus and warm mint jelly



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DESSERT

Warm buttermilk and chocolate steamed pudding, double cream and maple syrup sabayon

Lemon curd cannoli with espresso cream and strawberries

Caramel, pistachio and milk chocolate terrine

Chocolate, buttermilk and hazelnut pudding with cappuccino cream

Hazelnut baci pyramid with Tia Maria anglaise and blue mountain cream

Warm almond, raspberry and poached Corella pear tart

Orange and white chocolate marquise in a dark chocolate charlotte

Baked chocolate mousse on a short crust base with candied orange

Almond and vanilla bean panna cotta with poached seasonal fruits

Warm apple and rhubarb streusel with sauce anglaise

CHEESE

Trio of double cream brie, rich English style cheddar and soft blue cheese with quince paste, Roman crisp bread and crusty olive sour dough (V)



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PLATED MENU OPTIONS

TWO COURSE MENU

Entree and Main
\$64.00 p/p

Main and Cheese
\$64.00 p/p

Main and Dessert
\$60.00 p/p

THREE COURSE MENU

Entree, Main and Dessert
\$79.50 p/p

Select one item from the menu for each nominated course

ALTERNATE DROP OPTIONS

Two course alternate drop, add
\$1.50 p/p

Three course alternate drop, add
\$3.00 p/p

Select two items from the menu for each nominated course

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BUFFET

BASIC BBQ

SALADS

Maryland potato salad - roasted desiree potatoes, pancetta, spring onions with sweet mustard and chive mayo (GF)

Traditional coleslaw of sugarloaf cabbage, Spanish onion, carrot and whole egg mayonnaise

Baby gem lettuce, roasted sweet potato, Spanish onion,
semi dried tomatoes and garlic croutons with a parmesan cream dressing (V)

BBQ ITEMS

BBQ beef medallions with sautéed wood mushrooms, jus and garlic aioli

Char grilled Oxford style sausages with caramelized onion

Continental bread selection

Sauces, mustards and relishes

\$49.40 p/p

Added as a post conference BBQ BUFFET

\$45.40 p/p

SPECIAL BBQ

SALADS

Moroccan spiced cous cous, roasted peppers, preserved lemon, roasted cumin, parsley with cucumber and citrus yoghurt (V)

Vine ripened tomato, baby beans, buffalo mozzarella, French shallots and crisp roquette tossed with extra virgin olive oil and aged balsamic (GF, V)

Maryland potato salad - roasted desiree potatoes, pancetta, spring onions with sweet mustard and chive mayo (GF)

Traditional coleslaw of sugarloaf cabbage, Spanish onion, carrot and whole egg mayonnaise

Baby gem lettuce, roasted sweet potato, Spanish onion, semi dried tomatoes and garlic croutons with a parmesan cream dressing (V)

BBQ ITEMS

BBQ beef medallions with sautéed wood mushrooms, jus and garlic aioli

Char grilled Oxford style sausages with caramelized onion BBQ Portuguese chicken cutlets marinated in a spicy harissa with tomato and cucumber salsa drizzled with piri piri mayo (GF)

Seared Atlantic salmon on crushed potatoes with fennel, roquette, baby bean salad and caper lemon crème fraiche (GF)

Continental bread selection

Sauces, mustards and relishes

\$68.50 p/p

Added as a post conference BBQ BUFFET

\$63.50 p/p

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CLASSIC BUFFET

SERVED COLD

- Ricotta and spinach tart with a salad of celeriac, fennel, micro leaf and remoulade dressing (V)
- Fennel salt crusted crispy pork belly with a salad of green papaya, shallot, bean shoots, mint, coriander and nahm jim dressing (GF)
- Mixed baby salad leaves, shaved fennel, beans and asparagus with a basil sour cream dressing (GF, V)
- Penne pasta salad of grilled zucchini, artichokes, roasted peppers and fire roasted onion, basil, and pine nuts with a spicy tomato dressing (V)
- Vine ripened tomato, baby beans, buffalo mozzarella,
- French shallots and crisp roquette tossed with extra virgin olive oil and aged balsamic (GF, V)

SERVED HOT

- Grilled beef medallions on roasted kipfler potatoes with sautéed wood mushrooms, jus and garlic aioli (GF)
- Chat Masala chicken in a rich marinade of tandoori and yoghurt served with pakora vegetables and spiced mango chutney (GF)
- Eastern style slow cooked lamb infused with cumin, nutmeg, turmeric and cardamom in a braise of tomato and red kidney bean and spinach
- Grilled Adobo sword fish with caponatta of smoked peppers, fire roasted onion, aubergine, green olives, capers and lime aioli
- Fennel crusted slow roasted pork sirloin with braised apple and red cabbage, sherry vinegar jus and garlic aioli
- Ratatouille of grilled Mediterranean vegetables with crispy brioche and parmesan crust
- Colcannon potato of sautéed onion, leek and cabbage and garlic cream reduction
- Gratin of cauliflower
- Vichy carrots
- Saffron rice (GF, V)

Continental bread roll selection

DESSERT

- Our pastry chef's selected homemade desserts
- \$68.00 p/p**

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SEAFOOD BUFFET

SERVED COLD

Whole ocean king prawns, fresh shucked Tasmanian oysters doused with salt water vinaigrette and served with spiced tomato aioli, tropical fruit and lemon (GF)

Baby gem lettuce, roasted sweet potato, Spanish onion, semi dried tomatoes and garlic croutons with a parmesan cream dressing (V)

Moroccan spiced cous cous, roasted peppers, preserved lemon, roasted cumin, parsley with cucumber and citrus yoghurt (V)

Maryland potato salad - roasted desiree potatoes, pancetta, spring onions with sweet mustard and chive mayo (GF)

SERVED HOT

Seared Atlantic salmon on crushed potatoes with fennel, roquette, baby bean salad and caper lemon crème fraiche (GF)

Barbecued Portuguese chicken cutlets marinated in a spicy harrisa with tomato and cucumber salsa drizzled with piri piri mayo (GF)

Slow roasted saddle of salt bush lamb with date and pine nut stuffing and lamb jus

Grilled Banksia beef medallions on colcannon potato, sherry vinegar jus and beer battered onion rings
Fragrant Biryani rice (GF, V)

Cumin roasted pumpkin with tahini yoghurt (GF, V)

Mary Valley honey baked baby carrots (GF, V)

Broccolini with orange butter and roasted almonds (GF, V)

Char-grilled corn (GF, V)

Continental bread roll selection

DESSERT

Our pastry chef's selection of homemade desserts

\$84.75 p/p

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BEVERAGES

PRICING

Beer

Premium	\$ 8.90
Standard full strength	\$ 7.00
Standard mid strength	\$ 6.60
Standard light	\$ 6.60

Sparkling Wine

House	\$38.00
Premium	\$47.00 - \$57.00

White Wine

House	\$38.00
Premium	\$47.00 - \$57.00

Red Wine

House	\$38.00
Premium	\$47.00 - \$57.00

Spirits

Rum, Bourbon, Scotch, Gin, Vodka Per nip with mixer	\$ 8.30
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Soft Drinks

Coca Cola	\$ 4.00
Diet Coke	\$ 4.00
Sprite	\$ 4.00
Mt Franklin Water	\$ 4.40
Orange Juice	\$ 4.80

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PACKAGES

	2 hours	3 hours	4 hours	5 hours
Standard Package (Standard Beer, Wine and Soft Drinks)	\$36.60	\$42.30	\$48.00	\$53.60
Premium Package (Premium Beer, Wine and Soft Drinks)	\$44.20	\$50.70	\$57.95	\$67.00
Standard Package including Spirits	\$54.95	\$60.55	\$66.75	\$74.30
Premium Package including Spirits	\$66.35	\$74.40	\$77.90	\$87.40

CASH BAR

Cash bar with charge cards available
Service charge may apply



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