

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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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 2



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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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