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.
Specific dietary requests may incur additional charges.

MODE

SUNCORP Stadium

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CANAPES

CANAPÉ MENU SELECTION

SERVED COLD

Spiced Zatar bread, baked with spinach, roasted almonds, sesame seeds, cumin served with a mint and citrus infused raita

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

Mooloolaba ocean king prawns with spicy cocktail sauce and fresh citrus (GF)

Grilled Vietnamese chicken rice paper rolls with wombok, cucumber chilli, spring onion, mint, coriander, kaffir lime with a sweet & sour toasted coconut and palm sugar dressing

Nigiri tuna and Atlantic salmon served with tamari, pickled ginger and wasabi (GF)

SERVED HOT

Spanish pincho moruno pork skewers on spicy harissa mayo served with lime and avocado crème fraiche

Garlic prawns fried in crisp potato nest served with a lemon and chervil crème fraiche

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

Moroccan spiced ground lamb folded with cumin, yoghurt, mint, harissa, coriander lemon on a Moroccan cous cous with minted raita

Prawn and scallop har gow with nuoc nahm dipping sauce

Southern fried chicken tender corn fed breast pieces poached in buttermilk then dusted in

Cajun spices, lightly fried with chive and sweet mustard ranch dressing

Chorizo and Manchego cheese croquettes fried in a golden brioche crumb with pesto mayo

Spinach and ricotta pastizzi layered with golden butter puff and spice cucumber yoghurt (V)

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

Succulent barramundi crumbed with brioche herb and citrus sauce

Arancini of forest mushroom with fresh herbs, truffle and salsa verde mayo (V)

Golden Turkish pastries filled with traditional spiced lamb or olive, feta and parsley

Moroccan pork and chicken sausage rolls in a double crust pastry served with house tomato dipping sauce

Grilled chorizo and squid arancini with roasted garlic aioli

Roasted Peking duck spring roll with spring onion, coriander and hoisin sauce

Bespoke braised beef pie in a crispy double puff pastry

Sweet options available on request

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CANAPE PACKAGES

Half hour chef's selection of 3 canapés
$16.30 p/p

ONE HOUR CANAPÉS
5 pieces p/p - selection of 5 menu items
$27.70 p/p

1.5 HOUR CANAPÉS
8 pieces p/p - selection of 8 menu items
$40.20 p/p

TWO HOUR CANAPÉS
10 pieces p/p - selection of 8 menu items
$43.30 p/p

2.5 HOUR CANAPÉS
12 pieces p/p - selection of 8 menu items
$48.80 p/p

EACH ADDITIONAL HOUR
$15.20 pp/hr

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SUBSTANTIAL CANAPÉ MENU

SERVED COLD

Grilled Vietnamese chicken salad of wombok, cucumber, tomato, beans, chilli, spring onion, mint, coriander, kaffir lime with a sweet & sour toasted coconut and palm sugar dressing

Moroccan spiced lamb loin marinated with cumin, yoghurt, mint, harissa, coriander lemon on a Moroccan cous cous with minted raita

SERVED HOT

Spiced crusted slow cooked lamb shoulder with grilled eggplant on Turkish rice and tzatziki (GF)

Hong Kong hawkers chicken barbecued and served on sautéed oyster mushrooms, capsicum, carrot and spring onion tossed with chow mien noodles (GF)

Barbecued butter chicken cutlets in ginger, garlic and turmeric marinade with a rich sauce of roasted cashews, yoghurt and biryani rice

Chennai coconut pork curry, mild Southern Indian blend of turmeric, ginger, garlic, onion and coriander served with saffron pilaf

Seared chilli glazed Mooloolaba Ocean king prawns with a salad of wombok, shallot, cucumber, kaffir lime leaves, mint, coriander, toasted coconut and lime dressing (GF)

Red curry of scallop and braised pork belly layered with roasted spices, ginger, chilli, lime, coconut cream, onion, peppers and lychees (GF)

Hong Kong hawkers chicken barbecued and served on sautéed oyster mushrooms, capsicum, carrot and spring onion tossed with chow mien noodles (GF)

$15.80 per item

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PLATED MENU

ENTRÉE

Seared scallop and crispy pork belly with a salad of green papaya, shallot, bean shoots, mint, coriander with coconut and lime dressing (GF)

Spiced crusted slow cooked lamb shoulder with grilled eggplant and sautéed ramps on Turkish rice and tzatziki (GF)

Grilled Vietnamese chicken salad of wombok, cucumber, tomato, beans, chilli, spring onion, mint, coriander, kaffir lime with a sweet & sour toasted coconut and palm sugar dressing

Fresh ocean king cooked Mooloolaba prawns on salad poached winter root vegetables, almond mayo and citrus gel with avocado, chive crème fraiche and olive crisps

Peking duck and melon salad with crisp Asian greens, coriander, citrus caramel and crispy shallots (GF)

Harvey Bay seared scallops, grilled chorizo on parsnip puree, pickled carrot and celery leaves

Traditional East Javan chicken sate of chilli, turmeric, roasted peanuts, coconut rice with pickled cucumber and tomato salsa

Red curry of scallop and braised pork belly with roasted spices, ginger, chilli, coconut, peppers, lychees and jasmine rice

Seared chilli glazed Mooloolaba Ocean king prawns with a salad of wombok, shallot, cucumber, kaffir lime leaves, mint, coriander and toasted coconut and lime dressing (GF)

Barbecued Korma lamb in ginger, garlic, turmeric marinade with a rich korma sauce of roasted cashews, yoghurt and saffron rice

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MAIN COURSE

Chicken A la Grecque, garlic, thyme marinated chicken breast, pan fried with sautéed Maleny mushrooms, saffron fennel, pilaf rice and cepe sauce

Salt and fennel crusted sirloin of pork on truffled mash, spinach, beer battered onion rings, sherry vinegar jus and spiced pear chutney

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

Grilled Barkers Creek pork loin chop, colcannon, braised onion, baby carrot, butter legumes, beetroot chutney and mustard cream reduction

Barramundi pan fried on creamed leek pilaf with lemon and chive beurre blanc, asparagus and vine ripened tomato salsa (GF)

Slow roasted Kilcoy beef fillet, braised shallots, Paris mash, baby carrot, sautéed rabbit's ear, red wine jus and roasted garlic aioli

Roasted Mandalong salt bush lamb with Dauphinoise potato, ratatouille of grilled Mediterranean vegetables, rosemary jus and roasted garlic aioli

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

Seared Atlantic salmon fillet on potato puree with shallot, braised fennel, beans, roquette, Persian feta and beetroot relish

Roasted salt bush lamb escalope, Nicola potato, spiced pumpkin, aubergine with Persian feta, peas, pine nuts, spinach and arugula salad

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DESSERT

Lavender and wild honey pannacotta with berry compote and almond bread

Cookies and cream layered with white chocolate mousse, chocolate sponge and smashed Oreo

Tiramisu heavenly Italian classic dessert made with mascarpone, coffee soaked savoiardi biscuits

Citron lemon meringue tart in sweet short pastry with hazelnut chocolate sauce and strawberries

Dark & white chocolate charlotte, chocolate mousse encased in almond biscuit

Raspberry double cream mousse with spiced vanilla anglaise

Classic banoffee pie made with bananas, cream and caramel

Apple and rhubarb crumble infused with cinnamon and served with Chantilly cream

Wild berry ricotta cheesecake with raspberry coulis and fresh berries

Chef's selection of mini desserts and pastries

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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SUNCORP STADIUM FUNCTIONS MENUS

WORLD CLASS SPORTS & EVENTS VENUE

PLATED MENU OPTIONS

TWO COURSE MENU

Entree and Main,
Main and Cheese, OR
Main and Dessert
$60.20 p/p

THREE COURSE MENU

Entree, Main and Dessert
$75.50 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
$3.10 p/p

Select **two** items from the menu for each nominated course

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SUNCORP STADIUM FUNCTIONS MENUS

WORLD CLASS SPORTS & EVENTS VENUE

BUFFET

BASIC BBQ

SALADS

Grilled eggplant, peppers, roasted sweet potato, honey dried chickpeas, Persian feta and smoked almonds with roquette and balsamic vinaigrette

Vine ripened Mary Valley tomatoes, mangetout peas, Spanish onion, mozzarella, basil, pine nut and mustard cress leaves

BBQ ITEMS

Dry aged beef medallions chargrilled and served with forest mushrooms and green pepper brandy cream sauce

Hunter's chicken, golden fired free range chicken, roasted shallots, and garlic in a cepe cream sauce with fresh herbs

Continental bread selection

Sauces, mustards and relishes

$51.80 p/p

Added as a post conference BBQ BUFFET

$47.50 p/p

SPECIAL BBQ

SALADS

Crisp green oak leaf, radicchio tossed with vine ripened tomatoes with apple and basil infused crème fraiche (V)

Vine ripened Mary valley tomatoes, mangetout peas, Spanish onion, mozzarella, basil, pine nut and mustard cress leaves

Grilled eggplant, peppers, roasted sweet potato, honey dried chickpeas, Persian feta and smoked almonds with roquette and balsamic vinaigrette

BBQ ITEMS

Grilled Kilcoy beef fillet, braised shallots, Paris mash, baby carrot, sautéed rabbit's ear, red wine jus and roasted garlic aioli

Hong Kong hawkers chicken barbecued and served on sautéed oyster mushrooms, capsicum, carrot and spring onion tossed with chow Mein noodles (GF)

Seared Atlantic salmon with smoked pumpkin, eggplant, peas, Spanish onion, goat's cheese, roquette and beetroot relish

Barbecued Korma lamb in ginger, garlic, turmeric marinade with a rich korma sauce of roasted cashews, yoghurt and saffron rice

Continental bread selection

Sauces, mustards and relishes

$71.70 p/p

Added as a post conference BBQ BUFFET

$66.50 p/p

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CLASSIC BUFFET

SERVED COLD

Garganelli friarelli pasta with smoked pumpkin, eggplant, peas, Spanish onion, goat's cheese, roquette, cress and mustard dressing

Baby cos gem lettuce, soft boiled free range eggs, crispy pancetta, garlic croutons and a parmesan cream dressing (V)

Vine ripened Mary Valley tomatoes, mangetout peas, Spanish onion, mozzarella, basil, pine nut and mustard cress leaves

SERVED HOT

Grilled Kilcoy beef medallions on Paris mash potato, forest mushrooms and cepe sauce

Barbecued butter chicken cutlets in ginger, garlic and turmeric marinade with a rich sauce of roasted cashews and yoghurt

Spiced crusted slow cooked lamb shoulder, braised in rich guvec of saffron, tomato, onion, garlic and potato (GF)

Harvey Bay beer battered Whiting with salt & pepper calamari, chunky house chips, lemon and roasted garlic, citrus aioli

Grilled slow cooked pork ribs, braised in a Chinese master stock and served with a spiced sweet and sour sauce steamed green and yellow beans with spiced carrot relish (V)

Roast caraway and cauliflower Mornay with a Grana Padano gratin Kipfler potatoes oven roasted with sea salt, rosemary and hot red pepper jelly (V)

Roasted parsnips and carrots with tomato chilli jam

Aromatic Turkish rice infused with golden fried risoni and sumac (V)

Continental bread roll selection

DESSERT

Our pastry chef's selected homemade desserts

$71.20 p/p

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SEAFOOD BUFFET

SERVED COLD

Fresh cooked Whole Mooloolaba ocean king prawns with citrus and spicy tomato and cognac cocktail sauce (GF)

Iced Tasmanian pacific oysters shucked and doused with chive cherry vinaigrette (GF)

Citrus poached and chilled Moreton Bay bugs with fresh lemon and lime aioli (GF)

Grilled eggplant, peppers, roasted sweet potato, honey dried chickpeas, Persian feta and smoked almonds with roquette and balsamic vinaigrette

Vine ripened Mary Valley tomatoes, mangetout peas, Spanish onion, mozzarella, basil, pine nut and mustard cress leaves

SERVED HOT

Seared Atlantic salmon with smoked pumpkin, eggplant, peas, Spanish onion, goat's cheese, roquette and beetroot relish

Harvey Bay beer battered Whiting with salt & pepper calamari, chunky house chips, lemon and roasted garlic, citrus aioli

Barbecued butter chicken cutlets in ginger, garlic and turmeric marinade with a rich sauce of roasted cashews and yoghurt

Grilled Kilcoy beef medallions on Paris mash potato, forest mushrooms and cepe sauce

Broccolini steamed with orange and roasted almond butter (V)

Roasted heirloom carrots with toasted sesame seeds and maple infused ricotta (V)

Zucchini and pancetta fritters with spiced tomato relish and chive crème fraiche (V)

Continental bread roll selection

DESSERT

Our pastry chef's selection of homemade desserts

$89.50 p/p

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BEVERAGES

PRICING

Beer

Premium .....$ 9.30
Standard full strength .....$ 7.40
Standard mid strength .....$ 6.90
Standard light .....$ 6.90

Sparkling Wine

House Glass.....$7.70
House Bottle.....$39.90
Premium ..... $48.00 - $58.00

White Wine

House Glass.....$7.70
House Bottle.....$39.90
Premium ..... $48.00 - $58.00

Red Wine

House Glass.....$7.70
House Bottle.....$39.90
Premium ..... $48.00 - $58.00

Spirits

Rum, Bourbon, Scotch, Gin, Vodka
Per nip with mixer.....$ 8.70

Soft Drinks

Coca Cola .....$ 4.20
Diet Coke .....$ 4.20
Sprite .....$ 4.20
Mt Franklin Water .....$ 4.50
Orange Juice .....$ 4.90

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PACKAGES

	2 hours	3 hours	4 hours
Standard Package (Local Beers, House Wine, Soft Drinks, Tea & Coffee)	$31.70	$36.80	$42.10
Premium Package (Premium Beer, Wine and Soft Drinks, Tea & Coffee)	$42.10	$47.40	$52.60
Standard Package including Spirits	$50.30	$56.80	$63.20
Premium Package including Spirits	$61.30	$67.50	$73.80

CASH BAR

Cash bar with charge cards available
Service charge may apply

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