## 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

Oueensland 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.







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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)

#### SFRVFD 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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## **BEVERAGES**

#### **PRICING**

Beer				
Premium\$ 9.30 Standard full strength\$ 7.40				
Standard mid strength				
Standard light\$ 6.90				
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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				
Red Wine				
Red Wine House Glass\$7.70				
House Glass				
House Glass\$7.70				
House Glass				





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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





