## 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.







## WORLD CLASS SPORTS & EVENTS VENUE

### **BREAKFAST**

#### TABLE BUFFET BREAKFAST

#### SERVED COLD

Assorted Viennoise pastries and croissants

Tropical and seasonal fruit & yoghurt

#### **SERVED HOT**

Double smoked free range bacon rashers
Inglewood chicken and herb chipolatas
Sauteed wood mushrooms with roasted shallots and garlic
Crunchy rosti potatoes with lentil herbs
Eggs scrambled with double cream, chives, spinach and tomato chilli chutney
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) \$41.40 p/p

#### CONTINENTAL BUFFET BREAKFAST

Orange Juice

Double smoked York ham & Swiss cheese croissants

Fruit and nut muesli yoghurt slice

Assorted Viennoise pastries

Tropical and seasonal fruits & yoghurt

Freshly brewed coffee and a selection of teas

\$27.30 p/p

Upgrade with assorted juices \$30.90 p/p







## WORLD CLASS SPORTS & EVENTS VENUE

### **BREAKS**

#### MORNING AND AFTERNOON TEA

Freshly brewed coffee, a selection of traditional teas plus one (1) item from the Breaks Menu below \$11.50 p/p

Additional items from the Breaks Menu below \$ 6.20 p/p

#### **BREAKS MENU**

#### **SWEET SELECTION**

Vanilla passion fruit slice and caramel slice Mini macarons, eclairs and coconut macaroons Tropical fruit platter with vanilla yoghurt

Viennoise pastries - classic layers of golden puff pastry encased with almond cream and dark couverture chocolate

Country style muffins including apple crumble, blueberry, white chocolate and raspberry dark chocolate

Homemade slices of rocky road, yoghurt fruit muesli and chocolate hedgehog

Buttermilk scones with preserves and Chantilly cream

Assorted baked cookies

#### SAVOURY SELECTION

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

Chorizo and Manchego cheese croquettes fried in a golden brioche crumb with pesto mayo Bespoke braised beef pies served with BBQ and tomato sauce







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#### THEMED BREAKS

**HIGH TEA** 

Finger sandwiches, scones, hi-tea cupcakes, tea and coffee \$23.60 p/p

HEALTH BREAK

Fruit juices, fruit and nut bars, spring water \$15.30 p/p

#### TEA AND COFFEE

Freshly brewed coffee and a selection of traditional teas (single service period) \$5.40 p/p

Freshly brewed coffee and tea, orange juice and water (single service period) \$7.10 p/p

Continuous coffee and tea - 4 hour period \$13.00 p/p

Continuous coffee and tea - 8 hour period \$19.30 p/p







## WORLD CLASS SPORTS & EVENTS VENUE

### CONFERENCE

### DAY DELEGATE PACKAGE

#### ALL DAY

Continuous freshly brewed coffee and selection of traditional teas Jugs of water and mints on tables

#### MORNING TEA

Viennoise pastries - classic layers of golden puff pastry encased with almond cream and dark couverture 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

Golden Turkish pastries filled with traditional spiced lamb or olive, feta and parsley Orange juice, water, tea and coffee

\$64.60 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







## WORLD CLASS SPORTS & EVENTS VENUE

### DAY DELEGATE PACKAGE UPGRADE

Upgrade your lunch menu with two of the following items:

Spiced crusted slow cooked lamb shoulder, braised in rich guvec of saffron, tomato, onion, garlic and potato with aromatic Turkish rice infused with golden fried risoni and sumac (V)

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

Garganelli friarelli pasta with smoked pumpkin, eggplant, peas, Spanish onion tossed in roasted tomato and garlic sauce with goat's cheese and roquette

Crunchy Mooloolaba beer battered flathead fillets with rustic fries, house tartare and citrus

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

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

Classic hand rolled lasagne with slow braised veal, infused with red wine, tomato, oregano topped with grilled parmesan

## Add \$10.50 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







## WORLD CLASS SPORTS & EVENTS VENUE

### 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 \$31.40~p/p







## WORLD CLASS SPORTS & EVENTS VENUE

#### **LUNCH ADDITIONS**

Add to your lunch menu with the following items:

Mooloolaba ocean king prawns with citrus mayo and lime

\$18.30 p/p

Slow roasted Kilcoy beef fillet, braised shallots, Paris mash, baby, mushrooms sautéed, red wine jus and roasted garlic aioli

\$13.00 p/p

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

\$12.60 p/p

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

\$12.60 p/p

Wood fired pizzas, pepperoni, smoked chicken & mushroom and vegetarian on thin semolina crusts

\$12.60 p/p

Bespoke braised beef pies with BBQ and tomato sauce

\$10.50 p/p

Viennoise - classic layers of golden puff pastry encased with almond cream and dark couverture chocolate

\$ 9.95 p/p

Bowls of wedges with sour cream and sweet chilli

\$5.70 p/p

Bowls of French fries

\$5.10 p/p







## WORLD CLASS SPORTS & EVENTS VENUE

### **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





## WORLD CLASS SPORTS & EVENTS VENUE

#### **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







## WORLD CLASS SPORTS & EVENTS VENUE

### 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)







## 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





## 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





## WORLD CLASS SPORTS & EVENTS VENUE

#### **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





## WORLD CLASS SPORTS & EVENTS VENUE

#### **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





## WORLD CLASS SPORTS & EVENTS VENUE

### **BEVERAGES**

### **PRICING**

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				
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Red Wine				
House Glass\$7.70				
House Glass				
House Glass\$7.70				
House Glass				
House Glass				
House Glass \$7.70 House Bottle \$39.90 Premium \$48.00 - \$58.00				
House Glass \$7.70 House Bottle \$39.90 Premium \$48.00 - \$58.00  Spirits				
House Glass				





## WORLD CLASS SPORTS & EVENTS VENUE

### **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





