



MENU A AVAILABLE ROUNDS 7, 26

AT THE TABLE (Sides may change due to seasonal availability)

- · Fresh Qld tiger prawns, spiced cocktail sauce
- · Smoked salmon, spring pea & Heirloom tomato with lemon ricotta
- · Tasmanian oysters, golden shallots, aged red wine vinegar
- · Carved leg of lamb, almond dukkha
- · Tandoori chicken, pappadums & mint yoghurt
- · Tomato, cucumber, red onion, spinach, roasted sweet potato salad
- · Saffron rice biryani
- · Heirloom vegetables

HALF TIME WHISTLE

- · Gourmet mini beef pies with tomato sauce
- · House-made mini desserts

BBQ & SEAFOOD PACKAGE:

\$101.50 per person.

UPGRADE TO PREMIERSHIP PACKAGE - \$131.00 PER PERSON

- · Angus beef burger, onions, cheese, mustard aioli, tomato relish
- · Australian cheese served w quince paste, roasted nuts & artisan crispbreads

Optional extras can be added to compliment your package. Refer to page 9.

MENU B AVAILABLE ROUNDS 4, 12, 27

AT THE TABLE (Sides may change due to seasonal availability)

- · Fresh Qld tiger prawns, spiced cocktail sauce
- · Smoked salmon, pickled beetroot & tomato, roasted almond salsa
- · Tasmanian oysters, golden shallots, aged red wine vinegar
- · Grilled rump steak with onion rings and brandy peppercorn sauce
- · Roasted cacciatore chicken with mushroom, olives and peppers
- · Tomato, cucumber, red onion, feta & olive salad
- · Fresh herb, parmesan and garlic pasta
- · Heirloom vegetables

HALF TIME WHISTLE

- · Gourmet mini beef pies with tomato sauce
- · House-made mini desserts

BBQ & SEAFOOD PACKAGE:

\$101.50 per person

UPGRADE TO PREMIERSHIP PACKAGE - \$131.00 PER PERSON

- · Angus beef burger, onions, cheese, mustard aioli, tomato relish
- · Australian cheese served w quince paste, roasted nuts & artisan crispbreads

Optional extras can be added to compliment your package. Refer to page 9.

MENU A AVAILABLE ROUNDS 7, 26

TO START (individual)

Pan fried king prawns, garlic sauce, pilaf rice

FOLLOWING

- · Pork & coriander spring roll, fried lotus root, nuoc cham dipping sauce
- · Grilled lamb cutlets with almond cream, spiced lemon dukkha
- · Honey chicken, steamed bao, cucumber, chilli mayo

HALF-TIME WHISTLE

Gourmet mini beef pies with tomato sauce

GRAZING PACKAGE: \$87.50 per person

UPGRADE TO PREMIERSHIP PACKAGE - \$117.00 PER PERSON

- · House-made mini desserts
- · Australian cheeses served w quince paste, roasted nuts & artisan crispbreads

Optional extras can be added to compliment your package. Refer to page 9.

MENU B AVAILABLE ROUNDS 4, 12, 27

TO START (individual)

King prawn cocktail, iceberg lettuce, lemon wedge

FOLLOWING

- · Pork & coriander spring roll, fried lotus root, nuoc cham dipping sauce
- · Chicken Tikka Masala skewers, mint yoghurt, peanut chaat, masala crumb
- Black Angus steak burger, sautéed onions & peppers, cheese, mustard aioli, milk bun

HALF-TIME WHISTLE

Gourmet mini beef pies with tomato sauce

GRAZING PACKAGE: \$87.50 per person

UPGRADE TO PREMIERSHIP PACKAGE - \$117.00 PER PERSON

- · House-made mini desserts
- · Australian cheeses served w quince paste, roasted nuts & artisan crispbreads

Optional extras can be added to compliment your package. Refer to page 9.



DOLPHINS AFTERNOON GRAZING

AVAILABLE ROUND 1, 8

TO START

- Mezze platter, assorted cured meats, sundried tomatoes, olives, whipped feta & rocket
- · Duck spring roll, chilli plum sauce, lotus chip
- · Karaage chicken, fried rice, sesame dressing
- · Angus beef burger, onions, cheese, mustard aioli, tomato relish

HALF-TIME WHISTLE

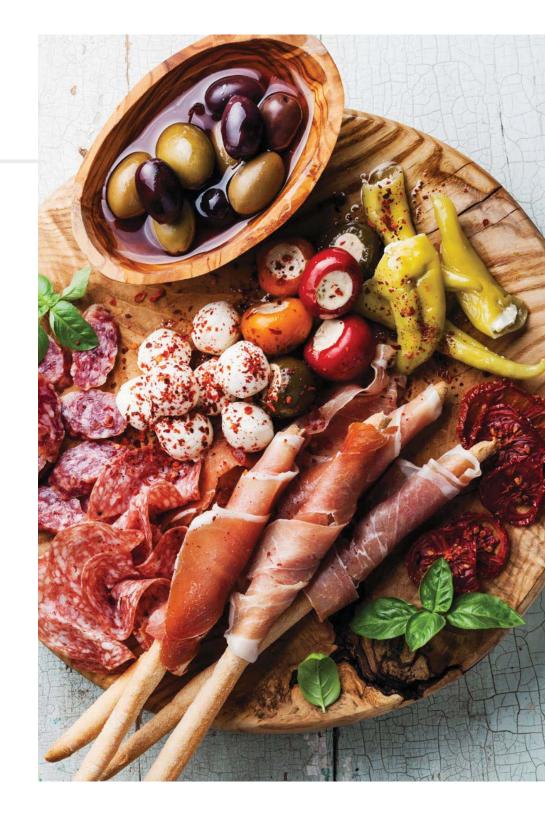
Gourmet mini beef pies with tomato sauce

AFTERNOON GRAZING PACKAGE: \$87.50 per person

UPGRADE TO PREMIERSHIP PACKAGE - \$117 PER PERSON

- · House-made mini desserts
- · Australian cheeses served w quince paste, roasted nuts & artisan crispbreads

Optional extras can be added to compliment your package. Refer to page 9.





OPTIONAL EXTRAS

The optional extras can be added to compliment your food package.

Alternatively you may wish to only pre order items from the optional extras. A minimum of two items per facility must be selected.

Ocean King Peeled Pr Served with watercress,	rawns GF/DF fresh lemon & cocktail sauce	\$168.20 PER PLATTER
	ngs (6 pieces) <i>minimum order of 6</i> same ginger dipping sauce	\$18.40 PER PERSON
Chicken & Coriander Served with coconut dip	. •	\$99.75 PER PLATTER
Angus Beef Slider 100% QLD beef, chedda	ır cheese, onion, pickles, mustard aioli	\$100.35 10 SLIDERS \$140.55 14 SLIDERS
Fish & Chips minimum Tempura whiting & chip	n order of 6 os served with lemon & tartare sauce	\$16.80 PER PERSON
Gourmet Mini Beef Pi Served with tomato sau		\$95.75 PER PLATTER
Traditional Mini Sausa Served with tomato sau	•	\$90.55 PER PLATTER
Gluten Free/Vegan Gr	azing Platter	\$110.85 PER PLATTER
Australian Cheese Pla Australian cheese with 6 & artisan crispbread	otter quince paste, roasted nuts	\$109.05 PER PLATTER
Celebration Cake		\$76.75 EACH

Please be aware that our products either contain or are produced in kitchens which may use the allergens: peanuts, tree nuts, seafood, soy, milk & other dairy, egg, sesame, wheat (gluten) & preservatives. We cannot guarantee that our products or ingredients are completely free from known allergens.

CORPORATE HOSPITALITY BEVERAGE MENU

O'Brien Group Australia, together with official suppliers and sponsors, are pleased to offer a premium selection of beverages to our Corporate Clients. Your corporate facility will be stocked with the following products as a starter pack.

Qty Premium Beers

- 12 Stone and Wood Pacific Ale
- 12 Byron Bay Lager
- 6 XXXX Gold Bundaberg Ginger Beer
- 6 Bundaberg Ginger Beer

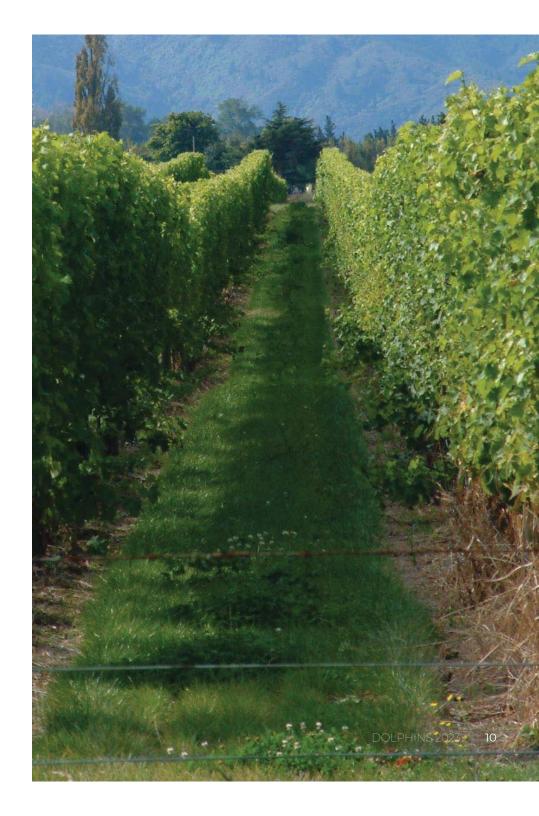
Wine Selection

- 1 821 South Sauvignon Blanc
- 1 Seppelt 'The Drives' Shiraz
- 1 Seppelt 'The Drives' Sparkling

Non- Alcoholic

- 6 Assorted Soft Drinks
- 6 Mt Franklin Spring Water

You will only be charged for the beverages consumed in accordance with the beverage price list on Page 11. Additional beverages are available on the day as required and will be charged on consumption.



PLATINUM BEVERAGE PACKAGE

The beverage package is only available with the purchase of our food packages (Grazing Menu or BBQ Selection) and must be purchased for all guests in the facility.

INCLUSIONS:

- · Stone and Wood Pacific Ale
- · James Squire One Fifty Lashes Pale Ale
- · Byron Bay Premium Lager
- · Hahn SuperDry Gluten Free
- · XXXX Gold
- · XXXX Zero
- · James Squire Orchard Crush Cider
- · James Squire Ginger Beer
- · Bundaberg Alcoholic Ginger Beer
- · T'Gallant Sparkling Prosecco
- · Seppelt The Drives Sparkling
- · 821 South Sauvignon Blanc
- · Cape Schanck by T'Gallant Pinot Grigio
- · St Huberts The Stag Chardonnay
- · Devil's Lair Honeybomb Rosé
- · Seppelt The Drives Shiraz
- · Wynns The Gables Cabernet Sauvignon
- · Mount Franklin Natural Spring Water
- · Coca Cola Soft Drinks
- · Keri Orange Juice

All other beverages will be charged on consumption in accordance with the beverage price list on the following page.

\$102.00 PER PERSON (3.5 HOUR PLATINUM PACKAGE)



CORPORATE HOSPITALITY BEVERAGE MENU on Consumption

BEER & CIDER		BOTTLED SPIRITS
Stone and Wood Pacific Ale	330ml \$12.40	Bundaberg Rum
James Squire One Fifty Lashes Pale Ale	345ml \$11.65	Bulleit Bourbon
Byron Bay Premium Lager	355ml \$10.60	Johnnie Walker Black
Hahn SuperDry Gluten Free	330ml \$10.90	Smirnoff Vodka
XXXX Gold	375ml \$9.25	Tanqueray Gin
XXXX Zero	330ml \$8.95	Bundaberg Small Bato
James Squire Orchard Crush Cider	345ml \$11.65	Ciroc Ultra Premium V
		Talisker 10 Year Old Sin
GINGER BEER		
Bundaberg Alcoholic Ginger Beer	375ml \$13.45	SPARKLING WINE
James Squire Ginger Beer	330ml\$13.45	T'Gallant Sparkling Pro
		Seppelt The Drives Spa
NON ALCOHOLIC		Moet & Chandon Impe
Mount Franklin Natural Spring Water	600ml \$6.45	
Soft Drinks	330ml \$6.30	WHITE WINE
Orange Juice	300ml\$6.30	821 South Sauvignon E
		Cape Schanck by T'Galla
PRE-MIXED SPIRITS		St Huberts The Stag Cl
Bundaberg Rum & Cola	375ml \$15.15	Seppelt Jaluka Chardo
Bulleit Bourbon & Cola	375ml \$15.15	-
Johnnie Walker Red Label & Cola	375ml \$15.15	ROSE
Smirnoff Pure Classic Lime & Soda.	330ml \$15.15	Devil's Lair Honeybom
Smirnoff Seltzer Mixed Berries	250ml \$15.15	
Gordon's Gin & Tonic	375ml \$15.15	RED WINE Coldstream Hills Pinot

BOTTLED SPIRITS (700ML) SUITES ONLY	
Bundaberg Rum	700ml \$117.75
Bulleit Bourbon	700ml \$117.75
Johnnie Walker Black Label Scotch	700ml \$117.75
Smirnoff Vodka	700ml \$117.75
Tanqueray Gin	700ml \$117.75
Bundaberg Small Batch Reserve Rum	700ml. \$204.35
Ciroc Ultra Premium Vodka	700ml. \$204.35
Talisker 10 Year Old Single Malt Scotch Whiskey	700ml . \$204.35
SPARKLING WINE	
T'Gallant Sparkling Prosecco - Victoria	750ml \$63.00
Seppelt The Drives Sparkling - Victoria	750ml \$55.95
Moet & Chandon Imperial Brut - France	750ml \$151.00
WHITE WINE	
821 South Sauvignon Blanc - Marlborough, NZ	750ml\$59.35
Cape Schanck by T'Gallant Pinot Grigio - Mornington Peninsula, Vic.	.750ml \$63.00
St Huberts The Stag Chardonnay - Victoria	750ml \$63.00
Seppelt Jaluka Chardonnay - Henty, Vic	750ml \$96.80
ROSE	
Devil's Lair Honeybomb Rosé - Western Australia	750ml \$63.00
RED WINE	
Coldstream Hills Pinot Noir - Yarra Valley, Vic	
Seppelt The Drives Shiraz - Heathcote, Vic	
Pepperjack Graded Collection Shiraz - McLaren Vale, SA	750ml \$118.35
Wynns The Gables Cabernet Sauvignon - Coonawarra, SA	750ml \$68.00

TERMS & CONDITIONS

SECTION E - CORPORATE HOSPITALITY AGREEMENT

GST

All food and beverage prices quoted in this package are GST inclusive and are subject to change without notification.

RESPONSIBLE SERVICE OF ALCOHOL

O'Brien Group Australia staff are accredited and actively practice Responsible Service of Alcohol in all corporate facilities. Effective management will ensure compliance with the Responsible Service of Alcohol Legislation and assist in the safety and enjoyment of your guests. With your support we can avoid the situation where we may be forced to withdraw alcohol service from your corporate facility. **No alcohol is to be served in a corporate facility without the accompaniment of a minimum food order of two platters**.

The facility holder must ensure the responsible behaviour of its guests and compliance at all times with the Stadium guidelines for use of corporate facilities.

Under Queensland State Liquor Licensing Laws, no alcohol may be removed from your corporate facility.

NO EXTERNAL FOOD & BEVERAGE

In accordance with Stadium policy, no food or beverages are permitted to be brought into any corporate facility, including food or beverages purchased at any of the Stadium's public catering outlets.

CANCELLATION

Should you cancel within two (2) full business days, all food costs will be charged accordingly. If you cancel on the event day, all food & labour costs will be charged.

DISHONOUR FEE

Should a credit card or direct debit transaction be dishonoured when processed, you may incur a \$100.00 dishonour fee.

PUBLIC HOLIDAY SURCHARGE

On Public Holidays a 15% surcharge will be applicable to your food order.

INVOICES & PAYMENTS

The nominated method of payment will be processed for event day expenditure. Following this a tax invoice will be sent to the email address provided.

Please note, if you are a facility holder for one event day only, a credit card is the only payment method accepted. O'Brien Group Australia does not accept cash payments in any corporate facility throughout the Stadium. A surcharge will apply to payment by credit cards – Visa (1.6%) MasterCard (1.25%) or American Express (2.5%).

It is O'Brien Group Australia policy that all corporate bookings must be submitted with a valid business email address. If this cannot be provided, all food ordered for the upcoming event must be pre-paid in full at the time of booking. Any additional food and all beverage ordered during the event will be charged post event.

SUSPENSION OF SERVICE

O'Brien Group Australia reserves the right to suspend catering services should an account not be settled within the agreed payment terms.

INVOICE ENQUIRIES

Any account enquiries should be directed to our **Corporate Customer Services** on 07 3041 2600 or email to suncorporders@obga.com.au. Please note that any enquiries must be addressed within thirty (30) days of the invoice date.

PERSONAL STEWARD

In complying with the Responsible Service of Alcohol guidelines, all corporate suites with food & beverage, will be assigned a personal steward for the duration of the event. All suites will be charged a \$225.00 steward fee for games held Monday to Saturday, or a \$380.00 steward fee for games held on Sundays or on public holidays.