



MEETINGS & SPECIAL EVENTS

Menus

bankwest
STADIUM

“Our focus is to provide modern cuisine designed from the freshest local seasonal produce, highlighting the greater western sydney region.”

- John Deane - Executive Chef.



These menus denote an indicative representation of the quality, style & type of menus at western sydney stadium. All food & beverage menu selections are subject to change without notice

Tea & Coffee

Tea & Coffee Breaks

Freshly brewed coffee & tea selection
Freshly brewed coffee & tea with one of the below
Freshly brewed coffee & tea with two of the below
Addition of Soy and Almond milk

Treats

Morning Tea

Mini cinnamon, cookies and cream, Nutella and banana scrolls
Homemade cookies
Assorted Danish pastries
Assorted mini muffins including apple, caramel, choc hazelnut & berry
Buttermilk scones with berry jam and double cream
Banana bread with freshly whipped Canadian maple butter
Whole fruit basket (gf)

Afternoon Tea

Assorted macarons
Spiced apple and honey cake
Real vanilla custard tarts
Cheesecake brownies
Mini Mud cupcakes
Portuguese tarts
Caramel slice
Mini Lamingtons
Assorted friands

Savoury Items

Ham & cheese croissant
Chicken and bacon sausage roll with toasted sesame
Mini quiche Florentine
Feta pumpkin arancini

Healthy Choice

Mixed berries with Greek yoghurt (gf)
Breakfast vanilla chia pudding
Bircher muesli with dried apricot, berries & toasted almond
Maple, almond and honey cacao bar
Chia protein bar with mixed nuts

Espresso Coffee Bar With Your Own Barista

Coffee Barista available for your guest all day
Coffee and hot chocolate on consumption



Breakfast

Australian Breakfast Buffet

Freshly squeezed orange juice
Individual bircher muesli with dried apricot, berries & toasted almond
Assorted danish pastries
Seasonal fruit platter
Creamy scrambled eggs with chives, chipolatas and bacon
Toast & butter
Assorted jam & condiments
Freshly brewed coffee and tea selection

Casual Stadium Breakfast

Freshly squeezed orange juice (gf)
Bakery basket with croissant, Danish pastries & muffins
Assorted jam & condiments (gf)
Seasonal fruit platter (gf)
Bacon and egg roll
Mini berry yoghurt (gf)
Freshly brewed coffee and tea selection

Plated Breakfast

Share items on the table
Bakery basket with croissant, Danish pastries & muffins
Assorted jam & condiments (gf)
Breakfast cous cous yoghurt and date parfait
Seasonal fruit platter (gf)

Please select one of the below

Spanish omelette with chorizo, fresh tomato and grilled sourdough
Scrambled eggs with vine tomato, crispy bacon, veal sausage & potato hash
Brioche rolls with scrambled egg and cured ocean trout
Creamy scrambled eggs on grilled sourdough with cured salmon
Fried eggs on corned beef & bacon hash with vine tomato

Freshly brewed coffee and tea selection



Conferences

Conference Casual Buffet

Bacon and egg roll
Tomato and fontina toasties (v)
Granola with fruit compote and yoghurt
Freshly squeezed orange juice

Conference Full Day menus Conference healthy lunch menu

Arrival

Assorted whole fruit (v)

Morning Tea

Freshly brewed coffee & tea selection
Freshly squeezed orange juice (gf)
Chia and coconut pudding
Bircher muesli with dried apricot, berries & toasted almond

Working Lunch

Teriyaki chicken nori roll
Lamb, tabouli & babaganoush on lavosh
Pita with falafels green tahini and pickled radish
Prawn and crisp vegetable rice paper roll with lime chilli dipping sauce
Stadium fruit platter (gf)

Afternoon Tea

Freshly brewed coffee & tea selection
Crudities with assorted dips
Chia protein bar with mixed nuts

Conference Light Lunch (Sample Menu)

Arrival

Freshly brewed coffee & tea selection
Homemade Cookies

Morning Tea

Freshly brewed coffee & tea selection
*Please choose two tea & coffee treats from the selection

Working Lunch

Chef's selection of gourmet sandwiches and one salad
*If over 100 guests, you have the option to choose up to four sandwich fillings and one salad selection
Assorted soft drinks & water
Stadium fruit platter (gf)
Sweet treat

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose one tea & coffee treat from the selection

Conferences

Conference Hot Light Lunch (Sample Menu)

Arrival

Freshly brewed coffee & tea selection
Homemade Cookies

Morning Tea

Freshly brewed coffee & tea selection
*Please choose two tea & coffee treats from the selection

Working Lunch

Butter chicken with steamed rice & pappadum
Fatouche salad
Assorted soft drinks & water
Seasonal Fruit platter (gf)
Sweet treat

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose one tea & coffee treat from the selection
Mini bagel with Bavarian ham, camembert & rocket
Corned beef, cheddar & mustard pickle on rye
Ham, cheese & tomato chutney baguette



Conferences

Conference package lunch menu sandwich and salad options

Choose four sandwiches in total (not four per section)

Vegetarian

Field mushrooms, grilled peppers with salsa verde on brioche (v)

Tomato, mozzarella, rocket & basil pine nut pesto baguette (v)

Roasted pumpkin, grilled zucchini, feta & spinach Panini (v)

Mini falafel, babaganoush & red pepper wraps (v)

Seafood

Smoked trout, cream cheese with onion sprouts on rye

Prawn cocktail in a petite pain

Smoked salmon, cream cheese, caper & Spanish onion bagel

Smoked salmon & caper cream cheese finger sandwich

Meat

Thai beef salad on petite pain roll with chilli jam

Barbeque pork, plum sauce & crisp Asian greens in a spinach wrap

Tandoori lamb with cucumber & yoghurt dressing wrap

Rare roast beef with mustard & cheddar on a mini damper roll

Small goods

Smoked ham, seeded mustard & cheese sandwich

Pastrami with Swiss, tomato, rocket & herb mascarpone on Lebanese bread

Mini bagel with Bavarian ham, camembert and rocket

Corned beef, cheddar & mustard pickle on rye

Ham, cheese & tomato chutney baguette

Chicken

Tandoori chicken with pickled onions & mango chutney on baby Turkish

Roast chicken, celery, walnut & mayonnaise on Helga's

Mini roast turkey, cranberry & rocket wrap

Chicken schnitzel, lemon aioli & rocket leaves on damper roll

Salad Options

Three cabbage coleslaw (gf)

Greek salad (gf)

Tabouli style salad with flat parsley, chick peas, tomatoes & green onion (gf)

Rocket, parmesan & balsamic wilted onion salad (gf)

Tomato & sweet pickled pepper salad (gf)

Honey roasted kumara & sesame vinaigrette (gf)



Conference Debrief Enhancements

Bar service with chips and nuts

Bar service with a selection of three canapes from below

Mini pizza with ham and pineapple

Crisp vegetable and mirin rice paper rolls (v)

Feta & pumpkin arrancini with aioli (v)

Mini beef pies with tomato sauce

Kettle chips & nuts

Mini quiche Florentine (v)

Golden sausage rolls with tomato sauce

Spicy chicken wings with barbeque sauce

Conference Package Lunch Enhancements

Stir fried Singapore noodles with chicken

Seared sirloin in soft tacos with guacamole and chipotle tomato sauce

Baby beef & Guinness pie with creamy mash & jus

Korean barbeque chicken fried rice with sesame shallot and chilli

Butter chicken with steamed rice (gf)

Chicken schnitzel with warm German potato salad

Strozapretti with tomato polpette & shaved pecorino

Crispy fried tofu with vegetable stir fry, oyster sauce and toasted sesame (v)

Conferences

Conference Full Day with Hot Buffet Lunch Menus

Hot Buffet Lunch 1

Arrival

Freshly brewed coffee & tea selection
Homemade cookies

Morning Tea

*Please choose two tea & coffee treats from the selection
Freshly brewed coffee & tea selection

Hot Buffet Lunch

Barbeque corn salad (gf)
Cos leaves with green beans, toasted walnuts & ravigote dressing (gf)

Grilled beef scotch fillet with roasted sweet potato & hazelnut dukkha (gf)
Chermoula chicken supreme with Spanish onions (gf)
Crunchy smashed chat potatoes (gf)
Pumpkin tortellini with sweet pepper & tomato sauce (v)

Selection of mini rolls with butter
Freshly brewed coffee & tea selection
Stadium fruit platter (gf)
Strawberry and rhubarb shortcake

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose one tea & coffee treat from the selection

Hot Buffet Lunch 2

Arrival

Freshly brewed coffee & tea selection
Homemade cookies

Morning Tea

*Please choose two tea & coffee treats from the selection
Freshly brewed coffee & tea selection

Hot Buffet Lunch

Creamy coleslaw with chives & red onion (gf)
Wild rocket and shaved parmesan salad with aged balsamic and extra virgin olive oil vinaigrette

Grilled rump steak
Pan seared salmon with sweet and spicy lemongrass sauce
Bourghul, pine nut & parsley pilaf
Pumpkin & lentil casserole with steamed rice (gf)

Selection of mini rolls with butter
Stadium fruit platter (gf)
Mango and coconut cake with double cream
Freshly brewed coffee & tea selection

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose one tea & coffee treat from the selection

Conferences

Hot Buffet Lunch 3

Arrival

Freshly brewed coffee & tea selection
Homemade cookies

Morning Tea

*Please choose two tea & coffee treats from the selection
Freshly brewed coffee & tea selection

Hot Buffet Lunch

Asian cress leaves with black sesame miso dressing
Crispy Kipfler with sour cream, grain mustard and crispy sage (gf)

Chicken supreme cacciatore (gf)
Roasted lamb rump with feta & green olive dressing (gf)
Crunchy smashed chat potatoes (gf)
Mushroom curry with basmati rice and fresh lime (v)
Selection of mini rolls with butter
Raspberry chocolate brownie
Freshly brewed coffee & tea selection
Stadium fruit platter (gf)

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose one tea & coffee treat from the selection



Conferences

Hot Buffet Lunch 4

Arrival

Freshly brewed coffee & tea selection
Homemade cookies

Morning Tea

Freshly brewed coffee & tea selection
*Please choose two tea & coffee treats from the selection

Hot Lunch Buffet

Minted tomato & red onion salad (gf)
Roasted chat potato salad with rosemary mayo (gf)

Pork schnitzel with hot apple chutney
Zatar chicken thigh fillet with eggplant & preserved lemon (gf)
Saffron rice pilaff (gf)
Grilled eggplant & haloumi with fried chickpeas (gf)

Selection of mini rolls with butter
Stadium fruit platter (gf)
Cream cheese & cherry strudel with double cream

Afternoon Tea

Freshly brewed coffee & tea selection
*Please choose one tea & coffee treat from the selection



Canapes

Canape Options

1 Hour	Select 3 hot & 3 cold Canapes
2 Hours	Select 4 hot & 4 cold Canapes
3 Hours	Select 4 hot /4 cold Canapes / 1 substantial
4 Hours	Select 4 hot /4 cold Canapes / 2 substantial

Canapes cold

Beef Tataki with pickled daikon, apple soy dressing and toasted sesame
Thai caramelised pork belly & fresh pineapple on wonton
Pacific oyster with wakame salad (gf)
Classic prawn cocktail (gf)
Sushi burger
Vodka cured salmon, cauliflower agro dolce on crisp bread
Blackened prawn on pickled cucumber
Soy & chilli chicken pancakes
Crisp vegetable and mirin rice paper rolls (v)
Goat's cheese and roasted pumpkin with crispy sage (v)
Miso cured beef with sesame rice and pickled ginger
Olive bruschetta with fior de latte and tomato salsa (v)
Peking duck with mango and coriander salad in wonton cups



Canapes

Canapes hot

Baby Rueben
Mini beef pies with tomato sauce
Crunchy fries in a cone (v)
Mini steamed bao buns with char sui pork & pickled cucumber
Pomegranate marinated lamb fillet with spiced walnut muhammura
Chicken satay skewers with peanut relish
Cheeseburger spring rolls
Popcorn chicken tacos with ranch dressing
Asian duck & shitake pies with toasted sesame
Pea and haloumi fritter (v)
Wild mushroom and goats cheese pizza (v)
Manchego cheese & corn croquette (v)
Feta pumpkin arancini (v)
Seared salmon wrapped in prosciutto (gf)
Crab & sweet corn spring roll
Steamed prawn dumpling with black vinegar dipping sauce

Cold Substantial

Char grilled chicken Caesar with bacon crispy bread and shaved parmesan
Barbeque tom yum beef salad with vermicelli noodle (gf)
Crisp vegetable & rice noodle salad with lime, chilli, lemongrass dressing and roasted peanuts (v) (gf)
Bowl of Panzanella salad (v)
Marinated Tofu, quinoa, peanut, chilli and mango salad (v)

Hot Substantial

Warm rare beef & béarnaise sauce in Yorkshire pudding
Izakaya chicken with steamed rice and sprout salad
Beef stroganoff with buttered spätzle
24 hour cumin spiced lamb shoulder with cous cous
Chipotle quinoa sweet potato tacos with cranberry and pomegranate salsa (v)
Korean barbeque chicken fried rice with sesame shallot and chilli
Chicken schnitzel with warm German potato salad
Butter chicken with steamed rice (gf)

Canapes

Canapes sweet

- Mini strawberry vacherin (v)
- Salted caramel baby cheesecake
- Rhubarb & strawberry tart (v)
- Assorted macarons (v)
- Mini opera cake (v)
- Salted caramel tart (v)
- Mini chocolate eclair (v)
- Nut cluster tarts (v)
- Strawberry and pistachio tart (v)
- Mini cherry crumble (v)



Live Stations

Bao bun

A selection of freshly steamed soft buns sandwiched with your choice of filling from pork belly, panko prawns, crispy chicken, tofu and crispy vegetables

Spanish tapas

Including Jamon, chorizo, croquet, anchovies, marinated olives, manchego and sour dough breads

Down on the farm beef carvery

Slow roasted rare beef rump sliced to order by your chef and served on a Soft roll with a selection of mustards and chutneys

A Slice of Naples

Delicious fresh pasta & sauces, wood fired mini pizzas & creamy risotto

A taste of Mexico

Including nachos, burritos, tacos with chili con carne, guacamole salsa and corn salad

Slider bar

Brioche rolls with your choice of pulled pork belly, lamb shoulder or Herb & cheddar crumbed chicken, coleslaw, smoky barbeque mayonnaise, yoghurt dressing

Singapore Street food

Singapore noodles with beef, chicken or crispy vegetables served in a noodle box from the wok

Dessert bar including (v)

Strawberries and Marshmallows dipped in chocolate, Profiteroles, Portuguese tarts, Baby lamingtons, lemon meringue pies, Triple chocolate brownies, assorted macaroons and Eton mess

Candy bar

A selection of candy jars with scoops and tongs, lolly jar labels and ribbon to match your colour theme

Gelato bar

Mini cones served from a gelato cart (v)

Minimum number is 100 guest or addition charges may apply

Seated Dining

Seated Dining Menu

Entrée

Chinese braised pork belly with crisp vegetables & star anise glaze
Ocean trout, cauliflower skordalia, smoked almond and pickled cauliflower
Marinated artichoke and parmesan tart, lemon truffle oil, micro herbs (v)
Seared wagyu beef with roasted cauliflower hummus and almond amlou dressing
Rare fillet of beef with roasted rice, pickled mushrooms and toasted sesame
Harissa spiced tuna with almond tarator (gf)
Chicken fillet, broccoli, broccoli ash with goats cheese, nasturtiums and pansies (gf)
Ocean trout, cauliflower skordalia, smoked almond and pickled cauliflower
Fried pumpkin with yoghurt herb dressing and crisp onions (gf, V)

Main

Seared salmon with eggplant caviar & pickled onion salad
Pan fried Barramundi with grenobloise sauce
Crispy pork belly with kale, king mushrooms and edamame puree
Lamb rump on roasted cauliflower puree, grilled leeks and coriander seed vinaigrette
Grilled chicken with a smoked red wine sauce, creamed potato, crispy kale and cheese crumble
Soy marinated beef fillet with coriander relish
Grain fed beef with cheddar whipped potatoes, asparagus and toasted pine nuts
Sesame crusted sweet soy glazed chicken supreme on baked kumara galette, miso jus
Crumbed eggplant with potato puree and sage butter (v)
12 hour braised beetroot with candied walnuts (v)
Italian style stuffed mushrooms with soft polenta (v)

Artisan Brasserie bread basket and butter
Freshly brewed coffee & tea selection



Seated Dining

Dessert

Pavlova with mandarin syrup, mandarin dust, shaved white chocolate and vanilla cream (gf)

Apple tarte tatin with butterscotch sauce

Pumpkin and maple cheesecake with pumpkin seed brittle

Callebaut chocolate layers with cream fraiche

White chocolate panna cotta with Frangelico strawberries

Chocolate brulee dome, caramel popcorn and salted caramel ice-cream

Butterscotch whiskey pudding with glazed pecans

Freshly brewed coffee & tea selection

(Minimum charge twenty guest)



Buffet

Buffet Dinner

Taste of the Barossa platter including smoked meats, cheese and chutney
Pissaladiere of caramelised onion, goats cheese & rosemary
Baby spinach, fried chickpea, asparagus & sweet onion with sumac (gf)
Roasted sweet potato, caramelised onion and cous cous salad with orange blossom vinaigrette
Lamb rump with chimichurri relish (gf)
Ginger marinated barbequed chicken with orange and coriander (gf)
Baked new potatoes with rosemary & sea salt (gf)
Pecorino and parsley Italian style stuffed mushrooms (gf)
Baby squash with herb butter & roasted shallots (gf)
Eton mess
Belgian chocolate truffle cake
Seasonal fruit platter (gf)
Artisan Brasserie bread basket and butter

Freshly brewed coffee and tea selection

Dinner buffet menu seafood enhancements

Platter of market fresh prawns with lemon & limes (gf)
Selection of oysters with rock salt, lemon & lime (gf)



Christmas

Christmas Buffet Menu

Radicchio slaw with fennel & walnut (gf)
Roma tomato & mozzarella with wild rocket & virgin olive oil (gf)
Crisp green salad leaves with balsamic & extra virgin olive oil (gf)
Spiced pumpkin, feta, pine nut & olive salad(gf)
Vincotto glazed turkey breast with peach & green bean salad (gf)
Baked leg of ham with bourbon maple glaze (gf)
Pecorino and parsley Italian style stuffed mushrooms (gf)
Roast noisette potato (gf)
Honey & cumin carrots (gf)
Artisan Brasserie bread basket and butter
Christmas pudding with vanilla cream
Fruit mince tart
Freshly brewed coffee and tea selection
(Minimum charge forty guests)



Christmas Cocktail Menu

Peaches with serrano ham & purple basil (gf)
Sweetcorn & pea cakes with crab salad (gf)
Turkey, cranberry, watercress & brie finger sandwich
Coffin bay oysters, lime splash and salmon roe (gf)
Balsamic glazed fig tart with prosciutto & gorgonzola cream
Jellied G&T oyster shot
Champagne chicken vol au vent
Quail larb tacos with pineapple salsa
Fried chilli school prawns with aioli
Beef and thyme sausage roll with tomato sauce
Mini lemon meringue pie
Fruit mince tart
(Minimum charge twenty guests)

Christmas Seafood Buffet Menu

Spinach, onion, orange, pine nut & crunchy polenta salad (gf)
Boconcini, basil & tomato salad with aged balsamic (gf)
Platter of market fresh prawns with lemon & limes (gf)
Fillet of salmon with herb, walnut & chilli salsa
Artisan Brasserie bread basket and butter
Vincotto glazed turkey breast with peach & green bean salad (gf)
Fillet of ocean trout with buttered leeks & lemon crème fraiche dressing (gf)
Baked leg of ham with citrus & green peppercorn glaze (gf)
Steamed new potatoes (gf)
Eggplant & capsicum parmigiana
Christmas pudding with vanilla cream
Seasonal Fruit platter (gf)
Freshly brewed coffee & tea selection
(Minimum charge forty guests)

BBQ

BBQ Menu - Option 1

Barbeque chicken pieces with lime & palm sugar sauce (gf)
Grilled beef sausages with caramelised onion
Roasted green zucchini with sea salt & aromatic herbs (gf)
Barbeque corn salad (gf)
Roasted baby potatoes with ranch dressing & crunchy peas (gf)
Selection of mini rolls with pc butter
Assorted barbeque condiments

BBQ Menu - Option 2

Grilled chicken breast with chorizo & spicy tomato sauce (gf)
Lemon, rosemary & garlic marinated lamb rump (gf)
Roasted capsicum & grilled zucchini with balsamic & pine nuts (gf)
Tabouli style salad with flat parsley, chick peas, tomatoes & green onion (gf)
Baby rocket & shaved parmesan salad (gf)
Selection of mini rolls with pc butter
Assorted barbeque condiments

Casual Lunch Bag

Ham & salad sandwich
Large Texan muffins
300ml Fruit Juice or 600ml Bottle Water
Napkin



Additional Information

- Custom menus are available on request.
- Menu items will vary for multiple day conferences and events.
- All prices are inclusive of GST.
- Minimum spend \$1500 per event
- Bankwest Stadium reserves the right to substitute ingredients according to seasonal availability or circumstances outside our control.
- Although all Bankwest Stadium dishes are prepared under the strictest HACCP conditions, they may contain peanuts, other nuts, sesame seeds and gluten or traces thereof.
- Conference buffet menus may be served as a table buffet with a \$5.00 surcharge.
- Cocktail menus -Depending on the meal period - eight items per person with two of those being substantial for a two-hour cocktail party.
- Live Stations are designed as an alternative way of serving cocktail food not to be served on their own as a meal.
- Vegetarian menu items are marked with (v).
- Gluten free items are marked with (gf).
- A vegetarian option of 5% will be prepared for all plated menus
- BWS can cater for special meals to suit medical, dietary, and some religious requirements. These meals must be booked at least 5 working days prior to the event. A \$5 surcharge applies to these meals.
- If 10% of your total guests have requested special meals (not including Vegetarians), a surcharge will apply. The surcharge cost is calculated based on the type of special meals ordered to cover labour costs associated with servicing these requests.
- For any kosher requests, a full catering cost will apply. The cost is based on our Kosher Caterers pricing. To ensure this type of request is catered for – please book at least 5 working days prior to the event.
- Menu prices may change due to market fluctuations or circumstances beyond our control.
- Events will be charged based on confirmed final numbers. Any additional numbers after the confirmed numbers will be subject to product availability.
- Seated dining minimum selection is the courses on all plated menus.



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bankwest
STADIUM