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WELCOME



The 2021 Ampol State of Origin Series Game II is here in Brisbane at Suncorp Stadium where the rivalry of two states take to the field to battle it out for the State of Origin glory.

Our dedicated corporate team will create and deliver a hospitality experience that aims to exceed anything you have previously encountered at a major sporting venue. We source fresh local and seasonal produce throughout Queensland and proudly showcase it in the diverse range of cuisines featured in our menus.

Suncorp Stadium has worked closely with Queensland Health, ASM Global and O'Brien Group Australia in developing a COVID-Safe plan with measures in place to ensure events are as safe as possible.

When it comes to your order or any special requirements, our experienced staff are here to assist you. Please don't hesitate to contact us via phone or email.

We invite you to sit back, relax and enjoy the superior level of service that O'Brien Group Australia is proud to provide at Suncorp Stadium.

O'BRIEN GROUP AUSTRALIA CONTACT DETAILS

Phone **07 3041 2600**

Email <u>suncorporders@obga.com.au</u>

GENERAL HOSPITALITY INFORMATION

2021 AMPOL STATE OF ORIGIN SERIES

EVENT	DATE	KICK OFF	ORDER DUE DATE
Game II	Sunday, 27 June 2021	8:10pm	Friday, 4 June 2021

ORDER PLACEMENT

All orders are to be completed on the attached order form and placed by Friday, 4 June 2021. A completed payment form must accompany all food and beverage preorders. Where any adjustments are required please advise us via email.

LATE ORDER FEE & CATERING ON THE DAY

We encourage you to pre-order your food & beverage requirements by Friday, 4 June 2021 to avoid a \$50.00 late order fee. Late orders will be offered a limited menu. Due to COVID-19 there will be no on day food orders. Please advise us pregame if there are any restrictions for ordering. Every effort will be made to achieve your preferred dining time, however, please allow a delivery window of twenty minutes either side of the nominated time on this busy night.

FOOD ALLERGIES & INTOLERANCES

Whilst all care is taken when catering for special requirements, our products may contain or are produced in kitchens which may use the allergens of nuts, seafood, soy, dairy, egg, sesame, wheat (gluten) and preservatives. We cannot guarantee that our products or ingredients are completely allergen or gluten free. The decision to consume a meal is the responsibility of the diner. As we may not be able to accommodate all dietary requests on event day, please let us know via email at least two days prior if you or your guests have any dietary requirements.

CORPORATE FACILITY TIMINGS

Your corporate facility will be available to access from 5.00pm. For those on consumption, beverage service will conclude thirty (30) minutes after the conclusion of the game. Your corporate facility must be vacated one (1) hour after the conclusion of the game.





ORIGIN GRAZING MENU

MENU A

PRE-KICK OFF

- Pork & coriander spring rolls served w nuoc cham dipping sauce
- Sautéed ocean king prawns, creamed leek pilaf, garlic cream sauce, tomato salsa, micro rocket
- Frenched lamb cutlets w minted yoghurt
- Darling Downs Black Angus beef slider w caramelised onion, cos lettuce, tomato & cheese

HALF-TIME WHISTLE

Gourmet mini beef pie w tomato sauce

MENU B

PRE-KICK OFF

- Pork & coriander spring rolls served w nuoc cham dipping sauce
- Sautéed ocean king prawns, creamed leek pilaf, garlic cream sauce, tomato salsa, micro rocket
- Frenched lamb cutlets w minted yoghurt
- Darling Downs Black Angus beef slider w caramelised onion, cos lettuce, tomato & cheese

HALF-TIME WHISTLE

- · Gourmet mini beef pie w tomato sauce
- · Chef's selection of sweet delights
- Australian cheeses w quince paste, roasted nuts & artisan crispbread

\$101.40 per person (food only) \$220.40 per person (food +

5-hour Platinum Beverage Package)

Please order for all guests in your suite or box.

\$119.40 per person (food only) \$238.40 per person (food +

5-hour Platinum Beverage Package)

Please order for all guests in your suite or box.



BBQ & SEAFOOD SELECTION

ON ARRIVAL

Antipasto of assorted Artisan cured meats, sundried tomatoes, Kalamata olives, whipped feta, baby roquette & sourdough baguette

AT THE TABLE

- · Roasted organic lamb w baby vegetables & lamb jus
- · Grilled chicken breast w mushroom & Marsala sauce
- · BBQ Queensland prawn skewers
- · Spring onion & pea pilaf
- · Cherry tomatoes, cucumber, Spanish onion & feta cheese salad
- · Potato salad w spring pea, spring onion & dill
- Assorted Artisan rolls

HALF-TIME WHISTLE

- · Gourmet mini beef pies & sausage rolls w tomato sauce
- · Australian cheeses served w quince paste, roasted nuts & artisan crispbreads

\$115.50 per person (food only) \$234.50 per person (food + 5-hour Platinum Beverage Package)

Please order for all guests in your suite or box.

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 suite or box will be stocked with the following products as a starter pack:

SUITES BOXES

Mt Franklin Spring Water

Qty	Premium Beers	Qty	Premium Beers
24	Great Northern Super Crisp	18	Great Northern Super Crisp
12	Peroni	6	Peroni
	Wine Selection		Wine Selection
1	Wolf Blass Yellow Label Sauvignon Blanc	1	Wolf Blass Yellow Label Sauvignon Blanc
1	Wolf Blass Private Release Shiraz		Non- Alcoholic
1	Seppelt The Drives Sparkling NV	4	Assorted Coca Cola Soft Drinks
	Non- Alcoholic	4	Mt Franklin Spring Water
6	Assorted Coca Cola Soft Drinks		

You will only be charged for those beverages consumed in accordance with the beverage price list on Page 9. Additional beverages are available on the day as required and will be charged on consumption.

Please note that the above beverages are subject to change in 2021.



PLATINUM BEVERAGE PACKAGE

The beverage package is only available with the purchase of the food packages and must be purchased for all guests in the facility. The beverage package will be served from 5.00pm to 10.00pm. Food & beverage packages are exclusive of steward charges.

INCLUSIONS

- · Peroni
- · Great Northern Super Crisp
- · Cascade Light
- · Carlton Dry
- · 4 Pines Pacific Ale
- · Pure Blonde Organic Apple Cider
- · Wolf Blass Yellow Label Sauvignon Blanc/Chardonnay
- · Wolf Blass Yellow Label Cabernet Sauvignon
- · Wolf Blass Private Release Shiraz
- · Seppelt The Drives Sparkling NV
- · Assorted Coca Cola Soft Drinks & Mt Franklin Spring Water

All other beverages will be charged on consumption in accordance with the beverage price list on Page 9.



CORPORATE HOSPITALITY BEVERAGE MENU

BEER & CIDER Peroni
Carlton Dry
Great Northern Super Crisp
Cascade Light
Pure Blonde Organic Apple Cider
4 Pines Pacific Ale
PRE-MIXED SPIRITS Bundaberg Rum & Cola
Johnnie Walker Scotch & Cola
Bulleit Bourbon & Cola
Gordon's Gin & Tonic
Smirnoff Lime & Soda
BOTTLED SPIRITS (700ML)
Bundaberg Rum
Tanqueray Gin
Bulleit Bourbon
Johnnie Walker Black Label
Smirnoff Vodka
Bundaberg Small Batch Rum
Talisker Scotch
Ciroc Vodka

WHITE WINE Wolf Blass Yellow Label Sauvignon Blanc
Wolf Blass Yellow Label Chardonnay
Penfolds Bin A Chardonnay
ROSE Squealing Pig Rose
RED WINE
Wolf Blass Private Release Shiraz
Wolf Blass Yellow Label Cabernet Sauvignon
Coldstream Hills Pinot Noir
Wolf Blass Grey Label Shiraz
SPARKLING WINE
Seppelt The Drives Sparkling NV
Mumm Champagne
NON ALCOHOLIC
Mt Franklin Spring Water
Keri Orange Juice
Assorted Coca Cola Soft Drinks



2021 STATE OF ORIGIN CORPORATE PAYMENT INFORMATION

Section A - Contact Details

Event: 2021 State of Origin Company / Organisation Name:		Corporate Facility Number: Telephone Number:			
Position:					
Postal Address:		Accounts Payable Contact: Accounts Payable Phone:			

2021 STATE OF ORIGIN CORPORATE PAYMENT INFORMATION

Section D - Payment Options

PLEASE INDICATE YOUR PREFERENCE Option 1 - Credit Card Option 2 - Direct Debit OPTION 1 - CREDIT CARD Corporate Facility Number:	OPTION 2 - DIRECT DEBIT AUTHORITY FORM A compulsory credit card authority is required to secure your catering order(s). It will be held as security only, unless nominated as your preferred payment method – please complete card details under Option 1.			
ediporate ruellity ruilliber.	Corporate Facility Number:			
Credit card must be provided as security for all payment options. All credit card payments will incur a surcharge.	Company / Organisation Name:			
☐ Visa 1.6% ☐ Mastercard 1.25% ☐ Amex 2.5%	Customer Authority			
Card Number: Expiry Date:	Name:			
Card Number: Expiry Date:	Address:			
I confirm and declare that there are sufficient funds available on my credit card account to meet my obligations to O'Brien Group Australia and am aware a \$100 dishonour fee will apply if sufficient funds are not available.	Customer Bank Details Financial Institution:			
Cardholder's Name:	Account Name:			
Signature: Date:	BSB: Account Number: Name of Debit User: O'Brien Group Australia Pty Ltd ABN: 29 051 538 197 APCA User ID Number: 521837 I / We authorise you to arrange funds to be debited from my / our account at the financial institution identified above & as prescribed below through the Bulk Electronic Clearing System (BECS). The payment is for "Corporate Catering at Suncorp Stadium". I / We request that you debit my / our account in accordance with our Agreement. This authorisation is in accordance with the attached Terms & Conditions.			
	Signature: Date:			

TERMS & CONDITIONS

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 food.

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.

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.

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 ENOUIRIES

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. There will be a personal steward charge of \$250.

There is no steward charge for boxes with four (4) or more guests. A personal steward can be arranged for your corporate box with the above charge. Please advise us via email at least two business days prior to the event.

2021 STATE OF ORIGIN CORPORATE HOSPITALITY ORDER FORM

Event Name: 2021 State Of Origin Corporate Facility Number:				
Host Name:				
Arrival Time:	Number of Guests:			
Please advise guest i requirements:	names and their dietary			
Name:				
Signature:				
Contact Number:				

^{**} Every effort will be made to achieve your preferred dining time, however, please allow a delivery window of fifteen minutes either side of the nominated time.

Please email this completed form to our Corporate Catering Department: suncorporders@obga.com.au

DESCRIPTION	PRICE	UNITS	NO.	PREFERRED DINING TIME
DINING MENUS				
Origin Grazing Menu A	\$101.40	Person(s)		
Origin Grazing Menu A + 5-hour Platinum Beverage Package	\$220.40	Person(s)		
Origin Grazing Menu B	\$119.40	Person(s)		
Origin Grazing Menu B + 5-hour Platinum Beverage Package	\$238.40	Person(s)		
BBQ & Seafood Selection	\$115.50	Person(s)		
BBQ & Seafood Selection + 5-hour Platinum Beverage Package	\$234.50	Person(s)		