

Functions & Events



Sharks
AT KAREELA

Your Vision | Our Innovation | Event Solutions



Our Event Spaces

Overlooking the spectacular golf course, our Greenview Function rooms include a dance floor, bar, projector and courtyard for you to tailor your perfect function. For years we have had hundreds of successful functions from school formals to birthdays, celebrations of life and wedding receptions. We also provide a beautiful spot for wedding ceremonies as well overlooking our amazing golf greens. All our private event spaces are equipped with audio, visual and your own personal event co-ordinator and first class service.



The Greenview

Our largest private signature space, where you can enjoy views of our golf course for your next special event. This room can accommodate banquet, theatre or cocktail style events. Make use of our pre-drink area or if you have entertainment, we can accommodate them with our green room/bridal suite private space.



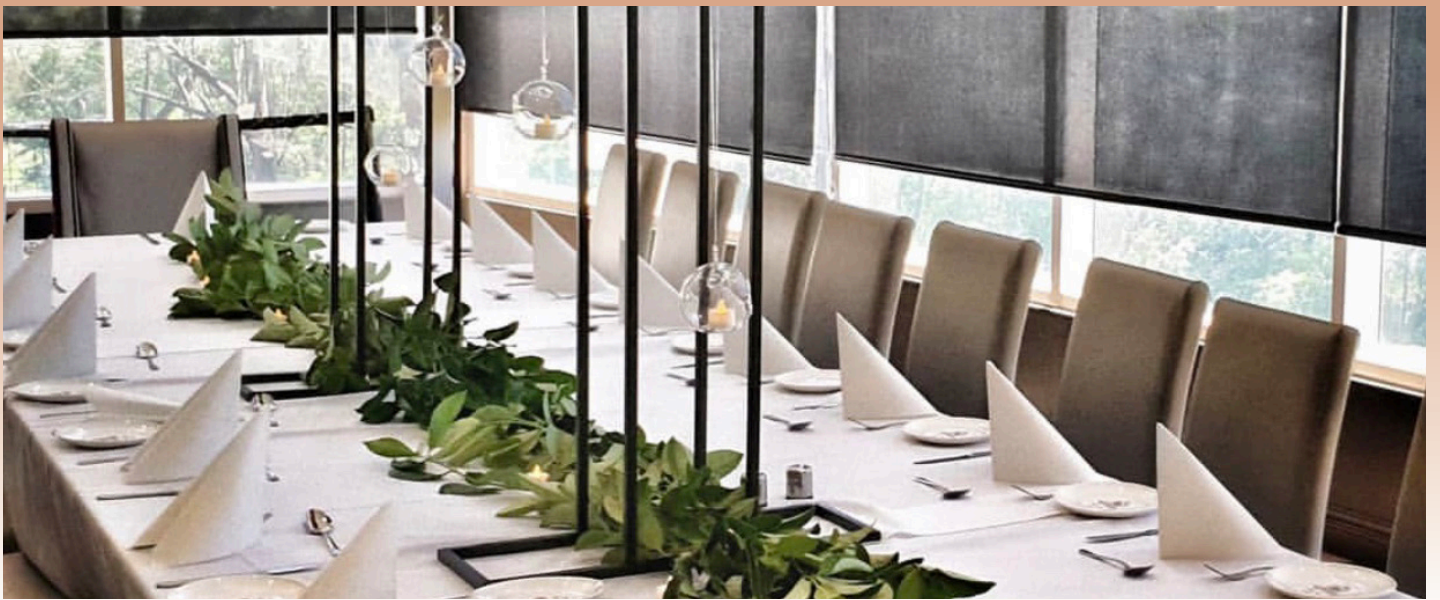
Greenview Room 1

Our room for that more private occasion, suits all types of functions. This room has the golf course view.



Greenview Room 2

Our private function room which include a dance floor or staged area option. This room has a courtyard.



Cove Restaurant Private Dining

A private dining space located within Cove Bar | Grill with spectacular views of the golf course. Perfect space for your seated set menu to celebrate in a more intimate way.

Capacity: Maximum 60 Guests and Minimum 40 Guests.

Cove Drop Lounge

Our Cove Drop Lounge is perfect for that casual gathering of up to 90 guests to suit canapé style functions. Birthdays, Christenings whatever the occasion, the Cove Drop Lounge is that perfect room with a view.

Capacity: Maximum 90 Guests and Minimum 50 Guests.

Room Capacities

	<i>Seated</i>	<i>Seated + Dance Floor</i>	<i>Cocktail</i>
<i>The Greenview</i> <i>Room Hire \$500</i>	<i>180</i>	<i>160</i>	<i>270</i>
<i>Greenview 1 or 2</i> <i>Room Hire \$300 each</i>	<i>70</i>	<i>60</i>	<i>90</i>
<i>Cove Private Dining</i> <i>Room Hire \$200</i>	<i>60</i>	<i>N/A</i>	<i>N/A</i>
<i>Cove Drop Lounge</i> <i>Room Hire \$200</i>	<i>75</i>	<i>N/A</i>	<i>90</i>

Canape *Selections*

Option 1 \$29

Choose 6 of the following

- Potato, corn & manchego cheese croquette (v)
- Vegetarian spring rolls with sweet chilli sauce (v)
- Battered barramundi with tartare sauce
- Tandoori chicken filo parcels
- Thai chicken skewers with a coconut & peanut sauce served on banana leaf (gf)
- Beef brisket filo parcels
- Gourmet beef burgundy pies & tomato chutney
- Stone baked mini pizza with 2 options –
Mediterranean veggies & Pepperoni with mozzarella

Option 2 \$32

Choose 6 of the following

- Zucchini & halloumi fritter with a santorini salsa (v)
- Truffled mushroom & parmesan arancini (v)
- Mini bruschetta with roma tomato, crumbled feta, fresh basil & balsamic glaze (v)
- Crispy calamari with smoked garlic aioli
- Lamb kofta with minted yoghurt & dukkha dipping sauce
- Mini wagyu beef sliders with cheese & tomato relish
- Peking duck spring rolls with hoi sin sauce
- Smoked chicken with coconut, mango & macadamia
In lettuce cups (gf)
- Thai chicken skewers with a coconut & peanut
sauce served on banana leaf (gf)



Option 3 \$35

Choose 7 of the following

Smoked salmon on potato blini with avocado, topped with chive creme fraiche

Garlic prawn skewers with a champagne cream dipping sauce (gf)

Prawn twisters with a lime sesame & sweet soy sauce

Fragrant thai beef salad with lime, chilli & coriander dressing served in a lettuce cup (gf)

Peking duck pancakes with shallot & hoisin sauce

Cheese & chives with pesto cream & prosciutto on baked pita crisps

Lamb souvlaki skewers with tzatziki dipping sauce (gf)

Glazed pork belly stack with apple slaw on toasted crostini

Halloumi chips lightly fried with honey greek yoghurt dipping sauce (v)

Japanese gyoza dumplings with a sesame & sweet soy dipping sauce (v)

Canape

Add-Ons

\$4 P/P

STONE BAKED PIZZA SLABS

Pepperoni & mozzarella

Chargrilled Mediterranean vegetables with cheese & pesto aioli

Marinara with a selection of fresh local seafood topped with cheese

DESSERTS

Fruit & marshmallow skewers with chocolate dipping sauce

Spanish churros with salted caramel

Chocolate dipped strawberries & mini tarts

WALK & FORK

White boxed mini meals at \$9.90 PER PERSON

Battered fish fillets with chips & lemon dill sauce

Greek salad with marinated lamb bites

Fragrant chicken & vegetable curry with steamed jasmine rice



Food *Stations* \$9.90 P/P

CHARCUTERIE GRAZING TABLE

A mixture of Italian cold cut cured meats, roast beef, brie & tasty cheddar cheese, olives, julienne vegetables, hommus dip, assorted bread & crackers, grilled Mediterranean veggies, feta, gourmet dips with pita bread, assorted nuts, dried fruits, pretzels & popcorn

GOURMET SANDWICH BAR

A variety of mini sub sandwiches & wraps with assorted fillings of cured or smoked meats, rare roast beef & shredded chicken, ribbons of chargrilled vegetables & smoked salmon with crème fraich with assorted fillings, salads & condiments.

DESSERT STATION

A variety of mini desserts & slices, chocolate brownies, spanish churros & mini fruit skewers, marshmallows, strawberries & wafers with chocolate fondue dipping sauce, dressed with pretzels & caramel popcorn

*All food stations
are a canape add-on*



Share *Menu* \$38 P/P

ALL SHARE PLATES ARE DESIGNED TO BE
SHARED ACROSS THE TABLE

Starters

Garlic Bread

Dinner Rolls
with butter

Share Boards
with pita bread,
hummus & tzatziki dips
cured prosciutto, chargrilled veggies & warm
Kalamata olives

Salads

Traditional Greek Salad

Classic Caesar Salad

Share Plates

Crispy Calamari
served with garlic aioli & lemon

Portuguese Style Chicken
served with Jasmin rice & shallots

Chargrilled Marinated Lamb Skewers
served with thick cut chips



Banquet *Menu* \$55.90 P/P

A MENU DESIGNED TO BE SHARED ACROSS A
TABLE OF 8-10 GUESTS

Starters

Dinner Rolls with Butter

Antipasto

With cured meats, bocconcini pearls
Chargrilled mediterranean vegetables
Hummus & tzatziki dip with pita bread

Salads & Share Plates

Traditional Greek Salad

Rocket, Pear, Pine Nut & Parmesan Salad

Crispy Calamari
with garlic & aioli

Grilled Halloumi
with balsamic glaze

Main Platters

Herb Rubbed Portuguese Style Chicken

Chargrilled Lamb Skewers

Slow Roasted Lamb Shoulder & Jus

Seasonal Roasted Root Vegetables

Sautéed Meatballs

with napoli sauce, fresh basil on penne pasta
topped with parmesan

Followed by Seasonal Fruit Plates



Set Menu

Alternate Serve

2 COURSE SELECTION \$48

3 COURSE SELECTION \$58

Dinner rolls with butter to Start

Entree

Antipasto

Cured Italian meats, bocconcini pearls, Mediterranean chargrilled vegetables, hummus & crispbread, balsamic glaze

Sticky Pork Belly Salad

Wombok, carrot, bean sprouts, red cabbage & caramelized orange dressing

Garlic Prawns

Sautéed in garlic, ginger & chilli flakes, crispy spring onions & jasmine rice

Poached Chicken & Goats Cheese Salad

With roasted pumpkin, spiced chickpeas, baby spinach, radicchio, goats cheese & hazelnuts

Crispy Calamari

Lightly coated & fried with preserved lemon & garlic aioli

Arancini

Truffle & mushroom arancini with sweet pea & mint purée & parmesan wafer



Mains

Moroccan Lamb

12hr slow roasted lamb shoulder with roasted potatoes & baby carrots, Persian fetta & jus

Atlantic Salmon

With kipfler potatoes, warm spinach & cherry tomato salad & roasted macadamia butter

Grilled Barramundi Fillet

With crispy roasted potatoes, tomato & eggplant caponata, herbed mayo dressing

Glazed Beef Short Rib

Served with sautéed Asian greens, creamy mash potato & toasted sesame

Chicken Supreme

Filled with a sundried tomato, spinach & fromage filling on chat potatoes with a creamy mustard & white wine sauce, garnished with crispy prosciutto

Slow Roasted Pork Belly

On Kumara mash with an apple, walnut, snow pea & sweet currant salad with Jus

Dessert

Indulgent Chocolate Pudding

With vanilla double cream & strawberry

Sticky Date Pudding

With butterscotch sauce & strawberry

Meringue With Chantilly Cream

Served with tropical fruit coulis

New York Baked Cheesecake

With mixed summer berry compote

Citrus Lemon Tart

With berries, double cream & anglaise

Vanilla Poached Pears

With mascarpone & pistachio crumble



High Tea Menu

\$36 P/P

Savouries

Mini Assorted Quiche Tartlets

Creamy Chicken & Lettuce Sandwiches

Smoked Salmon, Creme Fraiche & Cucumber
Ribbon Sandwiches

Mini Beef Burgundy Pies

Sweets

Assorted Petite Cakes

Fruit & Custard Pastries

Assorted Petite Slices

Buttermilk Scones with Jam & Whipped Cream

Tea + Coffee Station

Tea box with a Premium Selection of
Tea & Coffee



Buffet *Menu*

Option 1
\$58 P/P

DINNER ROLLS WITH BUTTER

Select 3 Mains

SLOW ROASTED BEEF BRISKET

8hr slow roasted brisket with a rich jus (gf)

PENNE WITH PESTO & PANGRATTATO

With a creamy pesto sauce, spinach & pangrattato crumb (v)

COCONUT CHICKEN & VEGETABLE CURRY

Sauteed chicken & vegetables in a mild coconut curry sauce

SICILIAN CHICKEN

With kalamata olives, tomato salsa, chilli & feta (gf)

GRILLED BARRAMUNDI

Served with a light caper butter sauce

Sides & Salads

ROASTED CHAT POTATOES

FRAGRANT JASMINE RICE

SEASONAL GARDEN SALAD WITH CUCUMBER & TOMATO

CRUNCHY COLESLAW

Dessert

SEASONAL FRUIT PLATTER

TEA & COFFEE STATION

Tea box with a premium selection of tea & coffee



Option 2

\$65 P/P

DINNER ROLLS & CHARGRILLED PITA BREAD

ANTIPASTO PLATTERS

With cured meats, chargrilled marinated veggies, olives, tzatziki & hummus

Select 3 Mains

ROAST PORK BELLY

Slow roasted with seasoned crunchy crackle (gf)

ROASTED LEMON HERB CHICKEN

Roasted chicken supreme marinated in garlic, lemon & herbs (gf)

CRISPY CALAMARI

Lightly fried & served with aioli

BRAISED ROAST BEEF WITH SEEDED MUSTARD JUS

Cooked low & slow for 8hrs with a mustard jus gravy

PORTUGUESE SPICED CHICKEN

Oven roasted with onion & sweet bell peppers, spicy salsa & parsley

GRILLED BARRAMUNDI

Served with a light caper butter sauce

Sides & Salads

ROASTED CHAT POTATOES

CORN LOLLIPOPS WITH SEASONED BUTTER

FRAGRANT JASMINE RICE

TRADITIONAL GREEK SALAD

SWEET POTATO & ALMOND SALAD

Rocket & baby spinach, roasted sweet potato, spanish onions, creamy feta & toasted almonds

Dessert

SEASONAL FRUIT PLATTER

MINI CAKE SLICES

TEA & COFFEE STATION

Tea box with a premium selection of tea & coffee



Buffet *Breakfast*

\$38 P/P

Minimum 30 Guests

TEA & COFFEE STATION

Tea box with a premium selection of tea & coffee

SEASONAL FRUIT PLATTER

YOGHURT POTS

Toasted muesli, natural yoghurt & honey
mixed berry compote, natural yoghurt

ASSORTED FRUIT & CUSTARD PASTRIES

SCRAMBLED EGGS

CRISPY BACON

CHIPOLATA SAUSAGES

With tomato relish

HASH BROWNS

ROASTED TOMATOES

with sea salt & parsley

SAUTEED SPINACH & MUSHROOMS

SMASHED AVO & CRUMBLLED FETA

On toasted sour dough





FUNCTION TERMS AND CONDITIONS

PROVISIONAL BOOKINGS

Tentative bookings will be made and held for seven (7) days only. Your booking will be secure on full payment off room hire.

ROOM HIRE

Room Hire charges must be paid to secure your event in full at the time of your booking along with signed Terms and Conditions.

BAR TABS

Full payment of bar tab will be taken by Sharks at Kareela at the conclusion of the event – unless part of a beverage package (pre-arranged with the Event Manager), where full payment must be received 7 days prior to the commencement of the event.

TERMS OF PAYMENT

- Food and beverage menu selections are to be confirmed in writing seven (7) working days prior to the function.
- The confirmed number of guests is required in writing seven (7) days prior to the event.
- Payment in full is to be received seven (7) days before the event date.
- For catering changes outside the guidelines, the client will be required to pay for any costs that have incurred in pre-ordering
- Any additional charges that occur during your function are payable on the night including the bar tab.

CANCELLATION POLICY

- Deposit is fully refundable if the function is cancelled 6 months prior to the event date. Deposit will be forfeited if the event is cancelled within 6 months of the function date, however, if we are able to re-book the date within the 6-month period the deposit will be refunded in full.
- Cancellations are to be in writing.

AGREEMENTS

- All prices quoted are GST inclusive, where GST is applicable.
- It is a policy of Sharks at Kareela and also a Food Handling Health and Safety Practice that no food or beverage may be brought onto or taken away from the premises.
- Celebration cakes are an exception to this agreement.
- NO Confetti or Bubbles or excessive amounts of candles are allowed in or outside of the premises.

VALIDITY

Quotes and menus are valid for three months from the date of issue only.

RESPONSIBILITIES

We will not be held responsible for any blackouts, power failures, WIFI issues or audio visual breakdowns of equipment during your event. All audio visual equipment should be tested a date arrange with your Event Manager prior to your event date.

LOSS AND DAMAGE

- The organiser is liable financially for any damage to the venue property, fixtures or fittings whether sustained by their own actions, or through the actions of their own guests, contractors or sub-contractors.
- Please note that nothing is to be nailed, screwed, stapled or adhered to the walls, doors or other surfaces that are part of the venue.
- We do not allow smoke machines and should our fire alarm be activated by a smoke machine, a \$1,300.00 fee is applicable to cover the cost of the fire brigade call out.
- 18th & 21st Birthdays will require a \$1,000 bond to cover any damages. This bond will be refundable the week following the event.
- Security is required at the discretion of the venue and a fee will be charged if security is required at the event.

CRONULLA SHARKS LEAGUES CLUB
SHARKS AT KAREELA

ABN: 54 000 202 826

PO BOX 2219, TAREN POINT, NSW, 2229

TELEPHONE: (02) 9521 5555



TERMS AND CONDITIONS

RESPONSIBLE SERVICE OF ALCOHOL

- In accordance with the Registered Clubs Act 1976 and the Liquor Act 2007, Sharks at Kareela supports the Responsible Service of Alcohol.
- Sharks at Kareela will not serve intoxicated guests. Any guest found to be intoxicated or acting unruly will be asked to leave the event.
- Persons under the age of 18 by law are not permitted to consume alcohol on the premise. Any persons aged under 18 caught consuming alcohol will be asked to leave the event immediately and are subject to fines (as is their guardian) issued by the NSW Police.

COVID SAFE VENUE

- Sharks at Kareela is registered as a COVID Safe Venue and we abide by the Governments current regulations
- We ask that when you attend a function you remain seated unless using the function room facilities such as bathrooms and the bar.
- Entertainment & dancing will be subject to current NSW government directives
- We ask if you are unwell, please do not attend the function.
- Please avoid close contact with other guests
- If there is advice from the Government in relation to numbers and we need to withdraw your function, you will be refunded the full amount of your room hire or have the choice to choose another date suitable.
- Temperature checks may be required at the discretion of our venue.

Please sign and return with your Room Hire Payment:

FUNCTION VENUE:

Full Function Room	<input type="checkbox"/>	Half Function Room	<input type="checkbox"/>	Board Room	<input type="checkbox"/>
Drop Lounge	<input type="checkbox"/>	Ceremonial Space	<input type="checkbox"/>		

Function Name: _____

Function Date: _____

Client Name: _____

Company Name: _____

Signature: _____

Today's Date: _____

Payment Method – *Please circle* CASH CREDIT CARD

CREDIT CARD DEPOSIT PAYMENT:

Type of card – *Please circle* VISA MASTERCARD

Name on card _____

Card Number _____

exp date: __/__/__

Payment Amount: _____

3 Digit Security Code: ___

Cardholder's Signature _____

Date: _____

A copy of the receipt can be forwarded to you once processed, please list postal address or via email – Please Tick

Street: _____ Suburb: _____ State: _____ Post code: _____