

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. All our private event spaces are equipped with audio, visual and your own personal event co-ordinator and first class service.



Greenview Room (Up to 250 Guests)

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.

Room Hire \$500



Main Bar Drop Lounge (Up to 90 Guests)

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

Room Hire \$200



Greenview 1 Room (Up to 80)

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

Room Hire \$300

Greenview 2 Room (Up to 80)

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

Room Hire \$300



Cove Restaurant Private Dining (Up to 65 Guests) 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.

Room Hire \$200

Celebration Of Life Menu

Classic Package \$30 per person Canapé menu *Min. 30 Guests

Tea & coffee station on arrival with a premium selection of tea & coffee, accompanied with biscotti

Lamb & harissa sausage rolls, served with a tomato dipping sauce

Battered barramundi bites with tartare & lemon

Rustic chicken & leek pie

Vegetarian spring rolls with sweet chilli sauce (v)

Ricotta, feta & chive pastizzi kisses (v)

Smoked mozzarella croquettes, with truffle aioli (v)

Deluxe Package \$34 Per Person

Canapé menu *Min. 30 Guests

Tea & coffee station on arrival with a premium selection of tea & coffee, accompanied with biscotti

Caramelised onion & goat's cheese quiche (v)

Crispy calamari with garlic aioli (gf)

Yakitori chicken skewers, topped with sesame & shallots (gf)

Mini calzone with beef ragu, served with a Napoli pizza sauce

Ricotta, feta & chive pastizzi kisses (v)

Assorted gourmet wraps & baguettes

Please choose 2 of the following fillings

Chargrilled vegetables with rocket & pesto aioli (v)

Doubled smoked ham, lettuce, tomato & tasty cheese

Pulled chicken & mayo with lettuce



Premium Package \$36 Per Person

Canapé menu *Min. 30 Guests

Tea & coffee station on arrival with a premium selection of tea & coffee, accompanied with mini cake slices

Shiitake & mozzarella arancini, served with a sweet soy aioli (v)

Crispy calamari with garlic aioli (gf)

Lamb kofta with a garlic & cucumber yoghurt dipping sauce (gf)

Peking duck spring rolls with hoisin dipping sauce

Prawn & native mint rice paper rolls with a Vietnamese sweet & spicy chilli jam sauce (gf)

Assorted gourmet wraps & baguettes

Please choose 2 of the following fillings

Chargrilled vegetables with rocket & pesto aioli (v)

Doubled smoked ham, lettuce, tomato & tasty cheese

Pulled chicken & mayo with lettuce

Continental Package \$38 Per Person

Canapé menu *Min. 30 Guests

Tea & coffee station on arrival with a premium selection of tea & coffee, accompanied with biscotti

Seafood Canape

Barramundi & lemon myrtle spring rolls

Crispy calamari with garlic aioli (gf)

Tempura prawns with a tartare sauce

Vegetarian Canape

Ricotta, feta & chive pastizzi kisses (v)

Falafel served with tzatziki (gf) (v)

Mini bruschetta with roma tomato, crumbled feta, fresh basil &

balsamic glaze (v)

Caramelised onion & goat's cheese quiche (v)



Euro Package \$44 Per Person

A sit-down menu designed to be shared across a table of 8-10 guests *Min. 30 Guests

Tea & coffee station on arrival with a premium selection of tea & coffee, accompanied with biscotti

Dinner rolls & chargrilled pita bread (v)

Mezze platter with marinated olives, chargrilled vegetables & tzatziki & taramasalata dips

Traditional Greek salad served with feta & a lemon olive oil dressing (v)

Seafood platter with battered barramundi bites & tartare sauce, crispy calamari with garlic aioli & tempura prawns with a tartare dipping sauce

Vegetarian platter with baked spinach, onion & feta filo triangles, lightly fried halloumi chips with a honey, fig & yoghurt dipping sauce & cauliflower bites with a garlic aioli

Crispy fries (gf)

Package Add-Ons

Maximise your function with these add-ons \$4 per person per canapé add-on

Falafel served with tzatziki (gf) (v)

Mini truffle & mushroom stone-baked pizza (v)

Baked spinach, onion & feta filo triangles (v)

Mini classic pepperoni stone-baked pizza

Mini tropical Hawaiian stone-baked pizza

Lamb & harissa sausage rolls, served with a tomato dipping sauce

Yakitori chicken skewers, topped with sesame & shallots (gf)

Smoked mozzarella croquettes, with truffle aioli (v)

Mini crumbed katsu chicken wings served with wasabi mayo

Cheese platter with assorted soft & hard cheeses, dried fruits, gourmet dips & artisan crackers (v)



Bar Tab

Please select from our range of wines as a standard package or upgrade to our premium package with your chosen amount for your bar tab. Another option is to implement a cash bar, where guests pay for their own drinks.

Standard Packags
Members price \$27 per bottle

Tatachilla Sauvignon Blanc; McLaren Vale

Hardys Riddle Chardonnay; South East Australia

Tatachilla Red Shiraz Cabernet; McLaren Vale

Hardys Riddle Red Cabernet Merlot; South East Australia

Tatachilla Sparkling; McLaren Vale

Premium Package
Members price quoted per bottle

Ta Ku Sauvignon Blanc; Marlborough \$35

Stonefish Sauvignon Blanc; Margaret River \$40

Houghton Reserve Chardonnay; Western Australia \$39

Garfish Pinot Grigio; Adelaide Hills \$37

Dusky Sounds Pinot Gris; Marlborough \$38

St Hallett Rosé; Barossa Valley \$39

Fiore Moscato; Mudgee \$36

Madam Sass Pinot Noir; Longhorn Creek \$40

Grant Burge Benchmark Shiraz; South Australia \$38

Katnook Cabernet Sauvignon; Coonawarra \$40

Stonefish Merlot; Margaret River \$40

Joseph Chromy Sparkling; Tasmania \$53





Function Terms & Conditions

PROVISIONAL BOOKINGS

Tentative bookings will be made and held for seven (7) days only. Your booking will be secure on full payment of 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 eight (8) working days prior to the function.
- The confirmed number of guests is required in writing eight (8) days prior to the event.
- Payment in full is to be received eight (8) 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 preordering
- 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, smoke machines, 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. Please note that a \$10 linen fee applies per table.

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 prior to the event date, please arrange a booking with the Event Manager.

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.
- 21st Birthdays and any event considered a high-risk function at the discretion of the venue 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 \$250 booking fee will be charged.



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 and the venue.
- 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 and the venue immediately and are subject to fines (as is their guardian) issued by the NSW Police.

Please sign and return with your room hire payment to secure your event

FUNCTION VENUE: Please tick designa	ted space for hire			
Greenview	Greenview Room 1		Greenview Room 2	
Main Bar Drop Lounge		Cove Private Dining		
Function Name	Fun	nction Date		
Client Name	Con	npany Name		
Signature	Tod	ay's Date		
Email	Mol	bile		
PAYMENT METHOD: Please circle	CASH		CARD	
CREDIT CARD DEPOSIT PAYMENT				
TYPE OF CARD: Please circle	VISA		MASTERCARD	
Name On Card	Exp	oiry Date	——/——	
Card Number	3 D	igit Security	Code	
Payment Amount	Tod	ay's Date		
Cardholder's Signature				