



Sharks
AT KAREELA

Functions & Events



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



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.

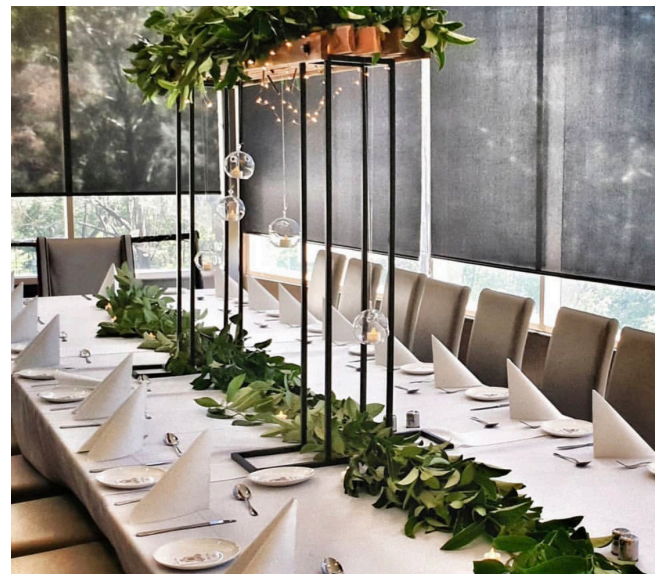
Room Hire \$300



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



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

Canapé Selections

Option 1 \$32 Per Person

Choose 6 of the following *Min. 30 guests

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

Vegetarian spring rolls with sweet chilli sauce (v)

Battered barramundi bites with tartare sauce

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

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

Pulled beef brisket filo parcels

Ricotta, feta & chive pastizzi kisses (v)

Cheeseburger spring rolls, served with burger sauce

Option 2 \$34 Per Person

Choose 6 of the following *Min. 30 guests

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

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

Mini bruschetta with roma tomato, crumbled feta, fresh basil & balsamic glaze (v)

Crispy calamari with a garlic aioli (gf)

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

Mini wagyu beef sliders with cheese & tomato sauce

Peking duck spring rolls with hoisin sauce

Thai chicken skewers with a coconut & peanut sauce (gf)

Smoked mozzarella croquettes, with a truffle aioli (v)



Option 3 \$38 Per Person

Choose 6 of the following *Min. 30 guests

BBQ pulled pork sliders with apple slaw

Moroccan lamb, pine nut & olive lady fingers with tahini aioli

Beetroot, goat's cheese & chive arancini with avocado aioli (v)

Lightly fried tempura prawns with a lime, sesame & sweet soy sauce

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

Peking duck pancakes with shallots & hoisin sauce

Marinated lamb souvlaki skewers with tzatziki dipping sauce (gf)

Lobster spring rolls served with a nam jim dressing

Halloumi chips with a fig & honey yoghurt dipping sauce (v)

Mini crumbed katsu chicken wings served with wasabi mayo

Canapé Add-Ons

Maximise your function with these add-ons

\$4 per person per canapé add-on

Sweet

Assorted seasonal fruit & marshmallows, served with a chocolate dipping sauce (v)

Spanish churros dusted in cinnamon sugar, served with salted caramel dipping sauce (v)

Savoury

Mini truffle & mushroom stone-baked pizza (v)

Mini classic pepperoni stone-baked pizza

Mini tropical Hawaiian stone-baked pizza

Spicy

Mini crumbed katsu chicken wings served with wasabi mayo

Szechuan calamari with a sweet sesame soy sauce (gf)



Food Station Add-Ons

Maximise your function with these add-ons
\$12 per person per food station *Min. 40 guests
All food stations are a canapé or set menu add-on

Charcuterie Grazing Table

A mixture of Italian cold cut cured meats, chargrilled chorizo, brie wheel with organic honey & figs, a range of assorted cheese, marinated olives, chargrilled Mediterranean vegetables, gourmet dips with pita bread & assorted artisan crackers, cheesy fondue cob loaf, cream cheese butter board spread with smoked salmon, assorted nuts & dried fruit

The Ultimate Pizza Bar

Mini bruschetta with roma tomato, crumbled feta, fresh basil & balsamic glaze (v)

Toasted sourdough garlic bread (v)

Our assorted freshly stone-baked 12 inch pizzas, with a variety of classic flavours, and our premium pizza range including truffle mushroom & prosciutto, spicy chicken fajita, & garlic prawn & halloumi. Gluten free bases available!

The Dessert Bar

Premium petit four cakes & sweet bite sized treats

Nutella & pistachio baklava pieces

Assorted seasonal fruit pieces, marshmallows, wafers & pretzels, served with a chocolate dipping sauce (v)

Spanish churros dusted in cinnamon sugar, served with a salted caramel dipping sauce (v)

Cheese Platter

An assortment of soft & hard cheeses, dip with artisan crackers & dried fruit \$95 per platter



Share Plate Menu

A menu designed to be shared across a table of 8-10 guests
\$45 per person *Min. 30 guests

Starters

Toasted sourdough garlic bread

Share boards with pita bread, hummus & tzatziki dips, marinated olives, cured prosciutto, chargrilled chorizo & marinated vegetables

Salads

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

Classic caesar salad served with our house-made caesar dressing & crispy crostini

Share Plates

Lightly fried szechuan calamari served with a sweet sesame soy dipping sauce (gf)

Herb rubbed portuguese style chicken served with steamed Jasmine rice & shallots (gf)

Chargrilled marinated lamb skewers (gf)

Crispy cauliflower bites served with smoked garlic aioli (v)

Crispy fries to share (gf)

Add a tea & coffee station with a fruit iced tea & a tea box, with a premium selection of tea & coffee for \$2.50 per person *Min. 30 guests



Banquet Share Menu

A menu designed to be shared across a table of 8-10 guests
\$62 per person *Min. 30 guests

Starters

Dinner rolls with butter

Antipasto with cured meats, feta, chargrilled chorizo & marinated vegetables, hummus & tzatziki dips with pita bread

Salads & Share Plates

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

Rocket, pear, pine nut & parmesan salad with balsamic glaze (v)

Crispy calamari with garlic aioli (gf)

Grilled halloumi with balsamic glaze (gf)

Main Platters

Herb rubbed Portuguese style chicken (gf)

Chargrilled lamb skewers (gf)

Slow roasted lamb shoulder with red wine jus (gf)

Roasted chat potatoes with herbed butter (gf)

Penne pasta with creamy pesto sauce, spinach & pangrattato crumb (v)

Followed by seasonal fruit plates

Add a tea & coffee station with a fruit iced tea & a tea box, with a premium selection of tea & coffee for \$2.50 per person *Min. 30 guests



Set Menu Alternate

Alternate serve menu *Min. 30 Guests

2 course selection \$55 per person | 3 course selection \$65 per person

Dinner rolls with butter to start

Entrée

Antipasto plate with falafel, cured prosciutto, marinated bell pepper filled with creamy cheese, hummus & crisp bread

Crispy Pork Belly served with a petite salad of wombok & red cabbage, carrots, bean sprouts & caramelised orange chilli dressing with crushed hazelnuts (gf)

Blue swimmer crab & corn fritters with a mango & avocado salsa

Lightly fried salt & pepper calamari served with nam jim dressing & Asian herbs (gf)

Ricotta & parmesan ravioli served with a rosé sauce, topped with petite fresh herbs (v)

Mains

12hr slow roasted lamb shoulder served with marinated chat potatoes, baby carrots, Persian feta & a red wine jus (gf)

Grilled Atlantic salmon served with a petite fennel & almond salad, beetroot relish & whipped feta (gf)

Glazed beef short rib served with sautéed Asian greens, creamy mash potatoes & toasted sesame (gf)

Spiced chicken supreme served with romesco sauce, charred chorizo, chat potatoes & cavolo nero, sprinkled with almonds (gf)

Grilled barramundi with warm potato & herb salad, charred broccolini & burnt lemon butter sauce (gf)



Set Menu Alternate

Dessert

Decadent Toblerone cheesecake served with chocolate sauce & shards of honeycomb (gf)

Glazed Ferrero Rocher mousse dome with a raspberry burst centre, served with berry compote (gf)

Raspberry bavarois with a lemon curd centre, served with double cream (gf)

Strawberries & cream meringue with chantilly cream, fresh strawberries & native mint with toffee crunch (gf)

Add a tea & coffee station with a fruit iced tea & a tea box, with a premium selection of tea & coffee for \$2.50 per person *Min. 30 guests

Set Menu Kids Meals

A menu designed for kids 12 years & under
2 course selection \$26 per child

Garlic bread to start

Chicken nuggets & chips with mini salad

Battered fish cocktails with chips & mini salad

Napolitana pasta with parmesan (v)

Grilled chicken skewer with chips & mini salad (gf)

Followed by ice cream



High Tea Share Menu

A menu designed to be shared across a table of 8-10 guests
\$45 per person *Min. 30 Guests

Savoury

Ricotta, feta & chive pastizzi kisses (v)

Mini beef burgundy pie

Caramelised onion & goat's cheese quiche (v)

Creamy chicken & lettuce sandwiches

Smoked salmon, crème fraîche & cucumber ribbon sandwiches

Sweet

Assorted petit four cakes

Assorted petite slices

Buttermilk scones with jam & whipped cream

Tea box with a premium selection of tea & coffee

Champagne Add-On

Our sparkling package includes bubbles & mimosas
on arrival

Up to 40 guests \$250

Up to 60 guests \$355

Up to 80-100 guests \$485



Designer Buffet Menu

Design your own buffet with the following choices *Min. 40 Guests
2 choice selection \$55 per person | 3 choice selection \$65 per person

Starter

Choose dinner rolls OR garlic bread

Mains

Choose 2 or 3 mains from the following

Slow roasted pork belly with seasoned crunchy crackle (gf)

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

Lightly fried crispy calamari served with garlic aioli (gf)

Oven roasted Portuguese spiced chicken with onion & bell peppers, spicy salsa & parsley (gf)

Grilled barramundi fillet served with a light caper butter sauce (gf)

8hr slow roasted beef brisket served with a red wine jus (gf)

Sides & Salads

Choose 2 or 3 from the following

Roasted herb chat potatoes (gf)

Penne pasta with creamy pesto sauce, spinach & pangrattato crumb (v)

Fragrant Jasmine rice (gf)

Traditional Greek salad (gf)

Roasted sweet potato & toasted almond salad with rocket & baby spinach, Spanish onions & creamy feta (gf)

Dessert

Choose 1 from the following

Assorted seasonal fruit pieces, marshmallows, served with a chocolate dipping sauce (v)

Spanish churros dusted in cinnamon sugar, served with a salted caramel dipping sauce (v)



Designer 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 Package

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



Ciders & Tap Beer

Our private function room bar has the following selection of beverages available & certain bottle beer upon request

Tap Beer

Balter XPA

Carlton Draught

Great Northern Mid

Carlton Dry

Bottled

Corona

Crown Lager

Peroni

Tooheys Old

Balter Cerveza

Heineken 0.0

Ciders

Somersby Apple Cider

Somersby Pear Cider

Station Add-Ons

Spice up your event with these add-ons

Sparkling Station

Our sparkling package includes bubbles & mimosas on arrival

Up to 40 guests \$250

Up to 60 guests \$355

Up to 80-100 guests \$485

Cocktail Station

Please choose from the following cocktail flavours
Apple Martini | Cosmopolitan | Southern Punch |
Midori Sour | Aperol Spritz | Elderflower Gin

1 selection; up to 30 mini cocktails \$270

2 selections; up to 45 mini cocktails \$375

2 selections; up to 60 mini cocktails \$480





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 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, 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 and a \$35 cakeage fee per celebratory cake.

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 designated space for hire

Greenview

Greenview Room 1

Greenview Room 2

Main Bar Drop Lounge

Boardroom

Cove Private Dining

Function Name _____

Function Date _____

Client Name _____

Company Name _____

Signature _____

Today's Date _____

Email _____

Mobile _____

PAYMENT METHOD: Please circle

CASH

CARD

CREDIT CARD DEPOSIT PAYMENT

TYPE OF CARD: Please circle

VISA

MASTERCARD

Name On Card _____

Expiry Date ____/____

Card Number _____

3 Digit Security Code _____

Payment Amount _____

Today's Date _____

Cardholder's Signature _____