



Graduation Package



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.

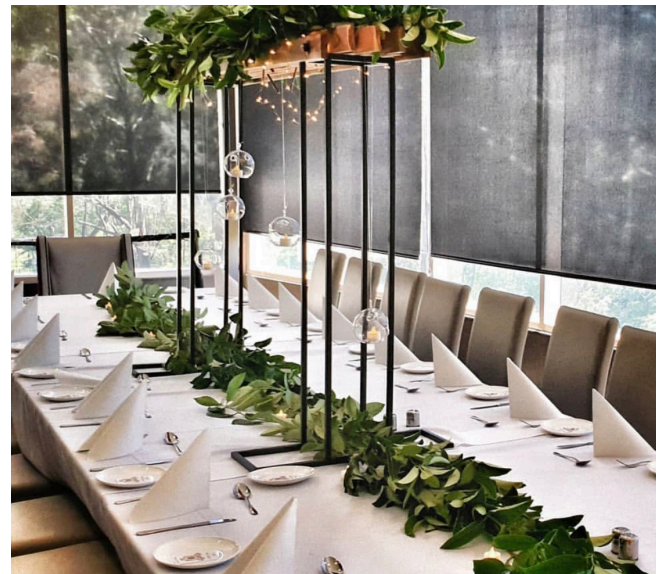
Room Hire \$300



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

Graduation Set Menu

Choose 2 mains for an alternate serve or pre-order student meal choices \$30 per person

Choose garlic bread or cheesy garlic bread to start

Mains

200g chicken schnitzel served with chips & seasonal salad

Linguine pasta tossed in a napolitana, topped with cheese (v)

Wagyu beef burger with double cheese & tomato sauce, served with crispy fries

Battered fish cocktails with chips, seasonal salad & tomato sauce

Mini corn dogs with chips, seasonal salad & tomato sauce

Grilled chicken skewers served with roasted potatoes, seasonal salad & tomato sauce (gf)

Hawaiian pizza sub with mozzarella cheese, double smoked ham & sweet pineapple, served with chips

Followed by vanilla ice cream cups

Dessert Add-On

Maximise your function with a dessert station
\$10 Per Person

Mini chocolate cake slices (v)

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)



Junior Canapé Menu

A menu designed for a fun canapé style event \$30 per student

Savoury

Mini corn dogs served with tomato sauce

Vegetarian spring rolls served with sweet chilli sauce (v)

Flakey beef sausage rolls served with tomato sauce

Mini stone-baked pizzas with the following toppings:

Hawaiian with mozzarella, double smoked ham & sweet pineapple

Classic pepperoni sprinkled with mozzarella

Battered fish cocktails with tartare sauce

Marinated grilled chicken skewers (gf)

Dessert Add-On

Maximise your function with a dessert station

\$10 Per Child

Mini chocolate cake slices (v)

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)



Set Menu Alternate

Alternate serve menu *Min. 30 Guests

2 course selection \$50 per person | 3 course selection \$60 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

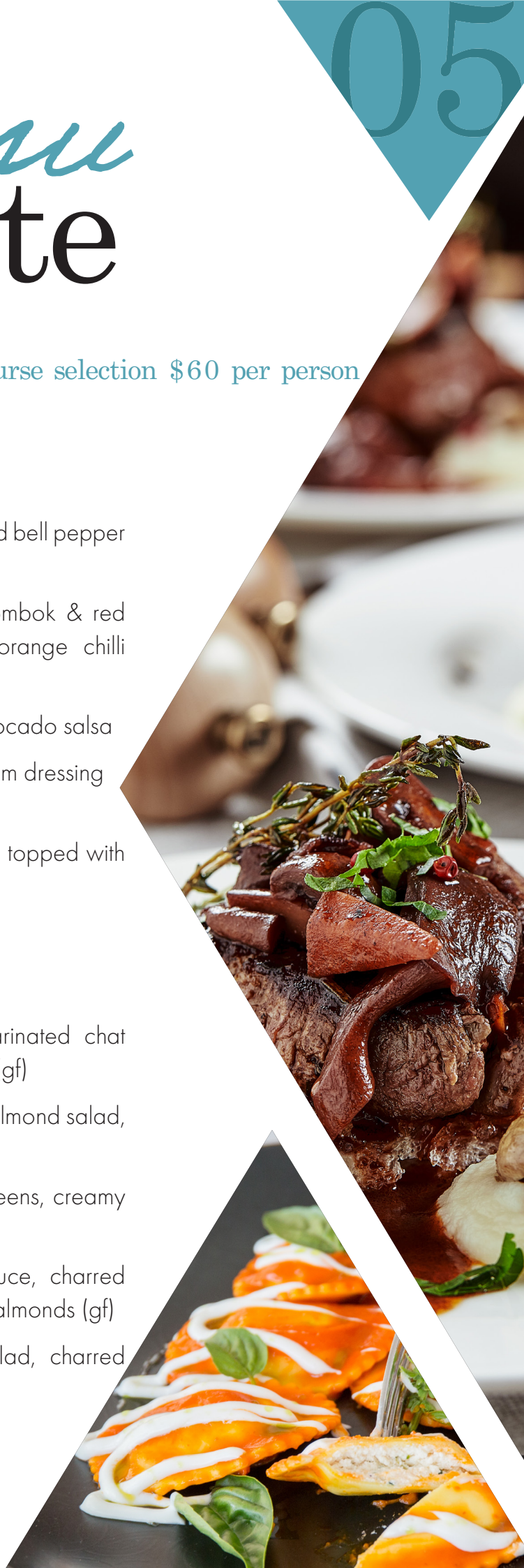
12hr slow roasted lamb shoulder served with marinated chat potatoes, baby carrots, Persian feta & a red wine jus (gf)

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)

Station Add-On

Maximise your function with this add-on
\$10 per person *Min. 40 guests

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!



Share Plates 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

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)

Share bowls of crispy fries (gf)



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)



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 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)



10



Function Terms & Conditions School Functions & Student Events

Please read our terms and conditions and pay the designated room hire to secure your event date.
Please be aware an additional linen fee of \$10 per table will be charged.

DIETARY REQUIREMENTS

Our caterer will try and meet most dietary requirements pending ingredients, resources available and type of allergy. We cannot guarantee outsourced, bought in products or factory line made items.

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. Underage patrons must not be near or situated in a position near the function room bar. Underage events may need to provide wrist bands.

AGREEMENTS

- All minors must be signed in by a supervising adult.
- We strongly recommend you do not take photos in the car park as this is a safety hazard and in doing so you are putting students and minors at risk.
- 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 allowed as an exception to this agreement. Excluding guests with dietary requirements
- **NO confetti, smoke machines, strobing lights, bubbles, or excessive amounts of candles are allowed in or outside of the premises.**
- No photos are to be taken on the golf course or in foyer area.
- No exits or entrances to the venue are to be blocked or overcrowded, please endeavour to escort students into the room booked by the client, company, or school
- Please avoid gatherings in car park by parent or care givers, our public care park is extremely dangerous, and all care must be taken in drop offs and pick up times of students, we expect single file lines of guests entering and supervision of minors into the venue at all times.
- Guests must sign in and move to the appropriate area allocated for the event.
- Supervisors must be sure to take note of our 2 emergency exits which are located in the function room.
- Please have a full detailed guest list in the event of an emergency.
- Please supervise students and minors entering function bathrooms as wet surfaces can cause a slip hazard.

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 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 \$1,500.00 fee is applicable to cover the cost of the fire brigade call out.
- Security is required at the discretion of the venue and a fee will be charged if security is required at the event.
- The venue is not liable for any, damaged, lost, or stolen property



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

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 _____