



Sharks  
AT KAREELA

# Wedding 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**



# Wedding Set Menu

03

Alternate serve menu \*Min. 30 Guests

2 course selection \$68 per person | 3 course selection \$75 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)

Fresh prawn & crab tossed in a vodka cocktail sauce with corn, cherry tomato, shallots, dill & a chiffonade of lettuce on puff pastry

Lobster spring rolls with a petite Asian style salad & nam jim dressing

Ricotta & parmesan ravioli served with a seafood bisque sauce, topped with petite fresh herbs & parmesan wafer

## *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 kipler potatoes, warm spinach & cherry tomato salad, with roasted macadamia butter (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)

Fresh Humpty Doo barramundi with crispy roasted potatoes, tomato & eggplant caponata, with herbed mayo dressing (gf)

Confit duck served with a sweet orange & chilli glaze on creamy polenta, with crushed hazelnuts & snowpea tangle



# Wedding Set Menu

## *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 bavaois with a lemon curd centre, served with double cream (gf)

Sticky date pudding served with warm butterscotch sauce & topped with fresh strawberry

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 \$28 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



# 05

# Wedding Canapé

\$62 Per Person \*Min. 30 Guests

Please choose 8 of the following

BBQ pulled pork sliders with apple slaw

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

Freshly shucked Sydney Rock oysters with finger lime (gf)

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

\$5 per person per canapé add-on

Cheese platter with an assortment of hard & soft cheeses, dip with artisan crackers & dried fruit

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

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



# 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



# Wedding Banquet

A menu designed to be shared across a table of 8-10 guests  
\$75 per person \*Min. 30 Guests

Dinner rolls with butter on arrival

## *Starters*

Antipasto with cured meats, bocconcini pearls, chargrilled Mediterranean vegetables, & hummus & tzatziki dips with pita bread

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

Sweet potato, rocket & baby spinach salad with Spanish onions, toasted almonds & whipped feta

## *Main Platters*

Seafood platter with Sydney Rock oysters served with mignonette dressing, fresh cold prawns with cocktail sauce, layered smoked salmon with whipped lemon crème fraîche & dill, salt & pepper calamari with garlic aioli & lobster spring rolls

Meat platter with 8hr slow roasted lamb shoulder served with red wine jus, herbed Portuguese style chicken, chargrilled marinated lamb skewers, herb roasted potatoes & seasonal root vegetables

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



# 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. Please note a \$250 function co-ordinator fee will be charged.

### 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 \$40 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

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 \_\_\_\_\_