



Sharks
AT KAREELA

Christmas Package



Our Event Spaces

Celebrate the magic of Christmas at Sharks at Kareela — where every party is wrapped in style. Whether you're hosting an end-of-year corporate party, or a festive catch-up with friends and family, Sharks at Kareela is the perfect venue to celebrate the season in unforgettable fashion. Our Greenview Function Rooms provide the ultimate setting, featuring a dance floor to keep the energy high, a fully stocked bar, projector for speeches or festive slideshows, and courtyard. You'll have the freedom to tailor your perfect function and bring your Christmas vision to life. To complement the occasion, we offer a delicious festive menu filled with seasonal favourites and gourmet options, crafted to impress every guest. All our private event spaces are equipped with modern audio and visual systems, and you'll be guided every step of the way by your own personal event coordinator. With first-class service and a stunning golf course backdrop, this will be a Christmas party to remember. 'Tis the season to celebrate — do it in style at Sharks at Kareela.



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.

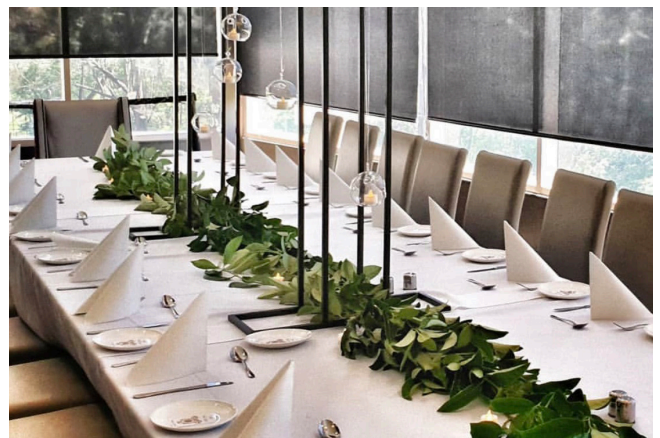
Room Hire \$300



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

Deluxe Set Menu

Alternate serve 2 choice main | Followed by dessert
\$52 Per Person *Min. 30 guests

Dinner rolls with butter to start

Mains

Grilled Atlantic salmon with a rocket, pine nut & roast capsicum salad, with roasted chat potatoes & warm bernaise sauce (gf)

8hr slow roasted beef brisket with creamy mash & broccolini, served with a mint jus reduction (gf)

Proscuitto wrapped chicken filled with a gorgonzola, cream cheese & chive filling, with warm chat potatoes, baby peas & topped with sugo sauce (gf)

Ricotta & parmesan ravioli served with a rosé sauce, topped with a petite pine nut & fresh herb salad (v)

Dessert

Strawberry & pistachio pavlova served with chantilly cream, fresh strawberries, berry compote & pistachio praline (gf)

Set Menu Add-Ons

Maximise your event with these set menu add-ons

Cheese Platter

An assortment of soft & hard cheeses, dip with artisan crackers & dried fruit **\$105 per platter, suitable for up to 30 guests**

Tea & Coffee Station

Fruit iced tea & a tea box with a premium selection of tea & coffee for **\$2.50 per person**



Premium Set Menu

Alternate serve 2 choice main | 2 choice dessert
\$55 Per Person *Min. 30 guests

Dinner rolls with butter to start

Mains

Roast turkey with a caramelised apple & currant stuffing, served with baby carrots, peas & chat potatoes, with jus

Sautéed prawns with an infused basil & coconut curry, served with rice & green beans (gf)

Crispy pork belly with a caramelised apple, raisin, cranberry & walnut salad, served with chat potatoes & red wine jus (gf)

Humpty Doo barramundi with roasted chat potatoes & steamed broccolini, topped with burnt butter & lemon gremolata (gf)

Slow roasted glazed beef short rib served with Asian greens & creamy mash potato, topped with sesame (gf)

Roast chicken filled with spinach & cream cheese, on roasted chat potatoes, topped with a creamy sundried tomato & white wine sauce, topped with snowpea tangle (gf)

Dessert

Ferrero Rocher slice served with a Nutella whipped cream, & fresh strawberries

Passionfruit & coconut meringue tart served with coconut whipped cream & strawberry compote

Strawberry & pistachio pavlova served with chantilly cream, fresh strawberries, berry compote & pistachio praline (gf)

Layered caramel, vanilla & chocolate mousse cake, with salted caramel swirl & caramelised popcorn

French profiteroles filled with vanilla custard & hand dipped in chocolate ganache with a custard & biscuit base

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



Canapé Selections

Christmas 1 \$36 Per Person

Choose 6 of the following *Min. 30 Guests

Smoked salmon & lemon ricotta mini baguette, topped with avocado cream & shallots

Truffle mushroom & parmesan arancini, served with a smoked garlic aioli (v)

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

Mini bruschetta with beetroot, feta & rocket, topped with walnuts & balsamic glaze (v)

Coconut crusted chicken skewers with a nam jim dipping sauce (gf)

Crispy salt & pepper calamari with garlic aioli (gf)

Lamb kofta with a tzatziki dipping sauce (gf)

Mini chicken sliders with lettuce & sriracha aioli

Shiitake mushroom & leek spring rolls, with a ponzu aioli (v)

Christmas 2 \$38 Per Person

Choose 6 of the following *Min. 30 Guests

BBQ pulled pork sliders with crunchy apple slaw

Moroccan lamb, pine nut & olive lady fingers with harissa yoghurt

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

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

Garlic prawn skewers with a hollandaise 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)

Sticky pork belly bites coated in sweet & spicy gochujang sauce, topped with sesame seeds & shallots (gf)



Grazing Table Add-Ons

Maximise your event with these add-ons.
A great starter to any event!

\$12 per person per grazing table *Min. 40 guests
All grazing tables 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 & 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

Gluten free bases available!

The Dessert Bar

Premium petit four cakes & sweet bite sized treats

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

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

Cheese Platter \$105 Per Platter

An assortment of soft & hard cheeses, prosciutto, dips with artisan crackers & dried fruit

Suitable for up to 30 guests



Food Station Buffet Menu

Choose your buffet station with the following choices
\$50 per person for each station *Min. 40 Guests

The Classic Station

Individual mini boxed meals of battered fish & chips, served with lemon & yuzu aioli

Mini pulled beef burgers with crunchy slaw & garlic aioli

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

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

Vegetarian spring rolls, served with sweet chilli sauce (v)

Parmesan crumbed cauliflower bites served with garlic aioli (v)

Spicy buffalo wings served with ranch dipping sauce (gf)

Lemon pepper fries with sour cream & shallots

Mediterranean Pizza Station

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

Mini bruschetta with beetroot, crumbled feta, rocket, walnuts & balsamic glaze (v)

Our assorted freshly stone-baked 12 inch pizzas, with a variety of classic flavours, and our premium pizza range

Gluten free bases available

Italian beef meatballs with a rich napolitana sauce

Sundried tomato & basil arancini with a pesto aioli (v)

Halloumi chips drizzled with honey yoghurt and topped with figs (v)

Parmesan crumbed cauliflower bites with garlic aioli (v)



Food Station Buffet Menu

Ocean & Earth Station

Individual mini boxed meals of pork belly bites with cabbage slaw & caramelised orange chilli dressing with crushed hazelnuts (gf)

Pulled beef with chimichurri, on toasted baguette with smoked garlic aioli & shallots

Garlic prawn skewers with a hollandaise dipping sauce (gf)

Battered barramundi bites with chips, served with yuzu aioli

Mini lamb backstrap souvlaki, served with pita triangles & tzatziki

Crispy calamari with garlic aioli & lemon (gf)

Station Add-Ons

Maximise your event with these add-ons

\$5 per person per station add-on

Sweet

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

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

Cheese Platters

An assortment of soft & hard cheeses, cured prosciutto, a variety of dips with artisan crackers & an assortment of dried fruit

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



Share Plates Menu

A menu designed to be shared across a table of 8-10 guests
\$55 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 salt & pepper calamari served with garlic aioli (gf)

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

Chargrilled marinated lamb skewers (gf)

Parmesan crumbed cauliflower bites served with a smoked garlic aioli dipping sauce (v)

Share bowls of crispy fries (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
\$65 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 & a lemon olive oil dressing

Rocket, pear, pine nut & parmesan salad with balsamic glaze

Crispy calamari with garlic aioli (gf)

Halloumi chips drizzled with a sweet orange & light chilli syrup, topped with roasted hazelnuts (gf)

Main Platters

Herb rubbed Portuguese style chicken (gf)

Chargrilled lamb skewers (gf)

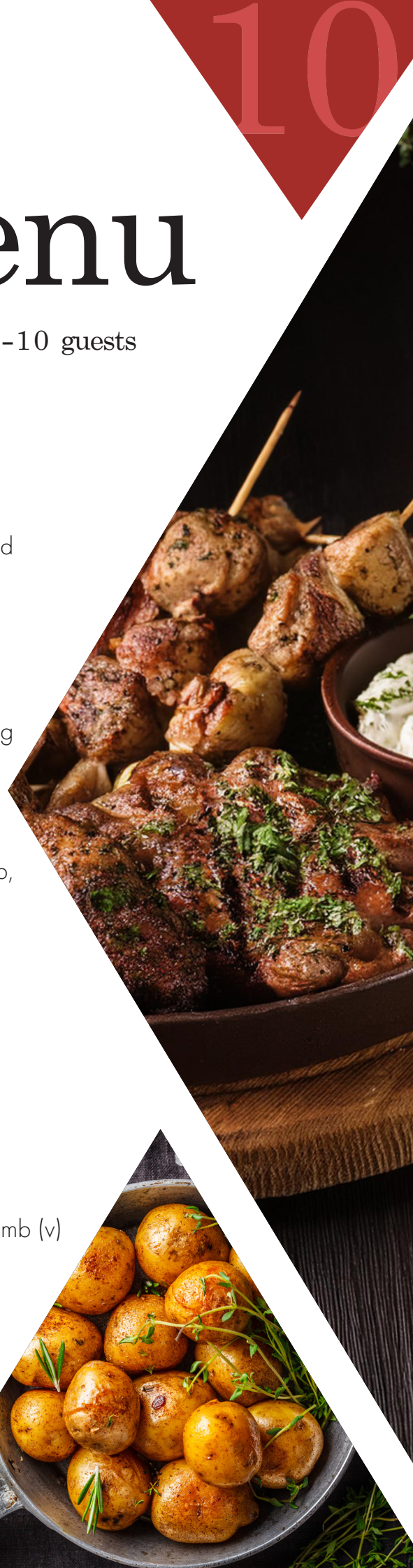
Slow roasted lamb shoulder with red wine jus (gf)

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



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



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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. All functions require a minimum spend of \$250 on beverages.

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

- Room Hire is fully refundable if the function is cancelled 6 months prior to the event date booked.
- Cancellations are to be in writing.
- A catering refund will only be honoured if the event is cancelled minimum two (2) weeks prior to the event date at a 20% deducted loss.

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 venue.**
- Greenview Room 2 Courtyard access will close at 10:30pm at the discretion of the venue.

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 within 12 days after 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

☐

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 _____