




Sharks
AT KAREELA

Corporate Events



Our Event Spaces

02

Impress, inspire, and connect — host your next corporate event at Sharks at Kareela. Whether you're planning a team meeting, corporate presentation, charity event, fundraiser, or a large-scale business celebration, Sharks at Kareela offers the perfect balance of professionalism and style. Our Greenview Function Rooms include a dance floor, bar, projector, and a scenic courtyard, giving you the flexibility to tailor your perfect function — whether it's a formal sit-down affair or a relaxed networking event. All our private event spaces are fully equipped with premium audio and visual technology, and you'll be supported by your own personal event coordinator to ensure everything runs smoothly from start to finish. Combine that with our first-class service, and you've got a corporate experience your guests won't soon forget. From morning meetings to gala nights, Sharks at Kareela is where business and celebration meet.



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.

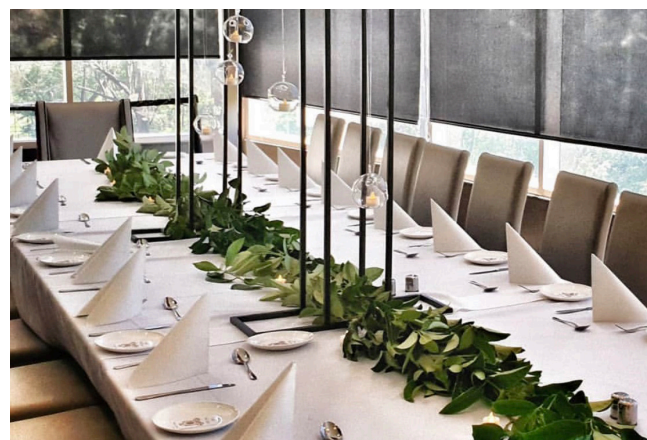
Room Hire \$300



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

Corporate Food Stations

Perfect for any corporate meeting or training event
Please choose from the following menus

Morning Tea Menu

\$25 Per Person *Min. 15 Guests

Coffee & tea station with a premium selection of tea & coffee
served with biscuits on arrival

Seasonal fruit platter (gf) (v)

Organic vanilla yoghurt with optional toppings of honey & toasted
muesli (gf) (v)

Breakfast frittata with spinach, mushroom & sweet corn (v)

Assorted mini fruit muffins (v)

Complimentary mints

Afternoon Tea Menu

\$25 Per Person *Min. 15 Guests

Coffee & tea station with a premium selection of tea & coffee
served with biscuits on arrival

Seasonal fruit platter (gf) (v)

Organic vanilla yoghurt with optional toppings of honey & toasted
muesli (gf) (v)

Rustic chicken & leek pie

Caramelised onion & goat's cheese quiche (v)

Complimentary mints



Sandwich Bar Menu

\$25 Per Person *Min. 16 Guests

Coffee & tea station with a premium selection of tea & coffee served with biscuits on arrival

A variety of mini wraps & baguettes with the following fillings:

Chargrilled vegetables with rocket & pesto aioli (v)

Double smoked ham, lettuce, tomato & tasty cheese

Pulled chicken & mayo with lettuce

Crispy fries served with tomato sauce

Lemon pepper fries topped with sour cream & shallots

Plated Lunch Menu

\$30 Per Person *Min. 15 Guests

Garlic bread to start

Please choose from the following mains

Chicken caesar salad with herb crostini

Traditional Greek salad with a marinated lamb skewer, pita bread & tzatziki sauce

Panko crumbed chicken schnitzel with chips & seasonal salad

Battered fish fillets made in-house served with chips, seasonal salad & lemon pepper aioli

Grilled scotch fillet sandwich with crispy fried onion rings, lettuce, tomato, cheddar cheese & dijon aioli, served with chips

Salt & pepper calamari served with chips, seasonal salad & garlic aioli

Menu Add-Ons

Add one of these platters to any menu

Gourmet cheese platter with an assortment of soft & hard cheeses, dip with artisan crackers & dried fruit (v) **\$105 per platter, serves up to 30 guests**

Seasonal fruit platter (v) **\$75 per platter**



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 topped 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 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



Canapé Selections

Option 1 \$34 Per Person

Choose 6 of the following *Min. 30 Guests

Pulled beef with chimmichurri on toasted baguette with smoked garlic aioli & shallots

Vegetarian spring rolls with sweet chilli sauce (v)

Battered barramundi bites with yuzu aioli

Rustic beef sausage rolls with a peach & bourbon BBQ sauce

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

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

Ricotta, feta & chive pastizzi kisses (v)

Arancini with sundried tomato & basil, with pesto aioli (v)

Option 2 \$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 & baslamic 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)



Option 3 \$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)

Canapé Add-Ons

Maximise your event with these add-ons

\$5 per person per canapé 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)

Savoury

Mini truffle & mushroom stone-baked pizza (v)

Mini classic pepperoni stone-baked pizza

Mini tropical Hawaiian stone-baked pizza

Spicy buffalo wings with a ranch dipping sauce (gf)

Rustic mini beef pies with tomato dipping sauce



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



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 cheese & mushroom arancini, cured prosciutto, bell pepper filled with cream 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)

Smoked salmon & seafood timbale with a seafood & potato crème fraîche & avocado swipe, topped with a petite salad & crushed walnuts (gf)

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 creamy mash potato, broccolini & a mint jus reduction (gf)

Grilled Atlantic salmon served with a rocket, pine nut, beetroot & feta salad, with a balsamic aioli (gf)

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

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

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



Set Menu Alternate

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

Set Menu Kids Meals

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

Garlic bread to start

Buttered pasta with parmesan (v)

Chicken nuggets & chips with mini salad

Battered fish cocktails with chips & mini salad

Napolitana pasta with parmesan (v)

Grilled chicken with chips & mini salad (gf)

Followed by ice cream



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



High Tea Share Menu

A menu designed to be shared across a table of 8-10 guests
\$48 per person *Min. 30 Guests

Savouries

Ricotta, feta & chive pastizzi kisses (v)

Rustic mini beef pie

Caramelised onion & goat's cheese quiche (v)

Creamy chicken & lettuce sandwiches

Smoked salmon, crème fraîche & cucumber ribbon sandwiches

Sweets

Assorted petit four cakes

Assorted petite slices

Buttermilk scones with jam & whipped cream

Tea box with a premium selection of tea & coffee
& fruit ice tea

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 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



15



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

☐

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 _____