



Graduation Package



Our Event Spaces

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Celebrate the end of an era in style at Sharks at Kareela! Whether it's a magical high school formal, a fun-filled Year 6 farewell, or a memorable graduation party, Greenview is the perfect venue to mark the milestone. Our Greenview Function Room sets the scene for an unforgettable night, complete with a spacious dance floor, premium audio and visual equipment, and the expert support of your own personal event coordinator. With first-class service from start to finish, we'll help you create a celebration that's exciting, effortless, and totally tailored to your group — from red carpet entrances to last dances. No matter the occasion, Sharks at Kareela is where memories are made and milestones are celebrated. Book now and give your students the send-off they'll never forget!



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.

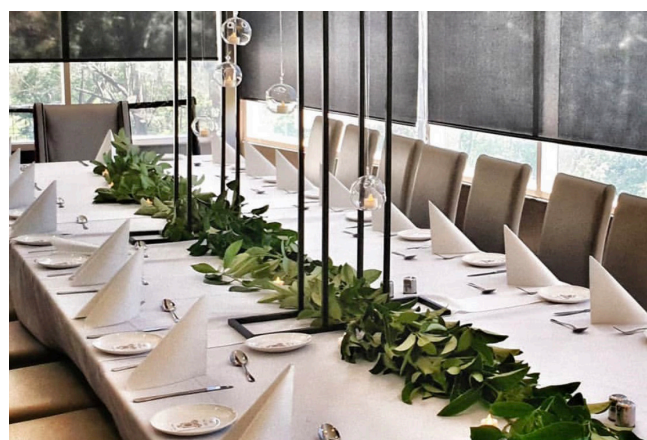
Room Hire \$300



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

250g chicken schnitzel served with chips & seasonal salad

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

Wagyu beef burger with 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 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
\$12 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 \$40 per student

Savoury

Mini corn dogs served with tomato sauce

Vegetarian spring rolls served with sweet chilli sauce (v)

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 chips & garlic aioli

Chicken nuggets with chips & tomato sauce

Dessert Add-On

Maximise your function with a dessert station

\$12 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 \$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)

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

Station Add-Ons

Maximise your function with this add-on
\$12 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

Gluten free bases available!



Share Plate Option One

A menu designed to be shared across a table of 8-10 guests
\$55 per person *Min. 30 Guests

Starters

Garlic cheese pizza topped with fresh herbs (v)

Classic pepperoni pizza

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

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

Pasta Platters

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

Penne pasta with Italian style meatballs & a rich napolitana sauce, topped with fresh herbs

Share Platters

Spicy buffalo wings with crispy onion rings & ranch dipping sauce (gf)

Chargrilled marinated lamb skewers with tzatziki (gf)

Crispy thick cut fries with tomato sauce (gf)

Dessert Add-On

Maximise your event with a dessert station
\$12 Per Person

Mini chocolate cake slices (v)

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)



Share Plate Option Two

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)



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, including 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



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 & 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)



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





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 seven (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 payments are due twelve (12) days prior to the event date. Confirmed number of guests must be in writing, along with any dietary requirements. In the event of cancellation, room-hire and catering refunds are not applicable.
- 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 car 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 _____