



Sharks
AT KAREELA

Corporate Events

BROUGHT TO YOU BY



Our Event Spaces



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 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



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

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.

Room Hire \$200



Greenview 1 Room (Up to 80)

Our room for that more private occasion, suits all types of functions. This room has a view of the golf course.

Room Hire \$300



Greenview 2 Room (Up to 80)

Our private function room which includes a dance floor & projector. This room has a courtyard.

Room Hire \$300

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)

Spinach & cheese filo parcels (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

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

Seasonal fruit platter (gf) (v)

Lamb, rosemary & sweet sherry pie served with a tomato dipping sauce

Caramelised onion & goat's cheese quiche (v)

Complimentary mints



Sandwich Bar Menu

\$27 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

Vegetarian spring rolls with sweet chilli sauce (v)

Crispy fries served with tomato sauce

Plated Lunch Menu

\$35 Per Person *Min. 15 Guests

Garlic bread to start

Please choose from the following mains

Panko crumbed chicken schnitzel with chips & seasonal salad

Chicken caesar salad with herb crostini

Greek salad in a crispy pita bowl with a marinated lamb skewer & harissa yoghurt

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 & mango & lime aioli

Platter Add Ons

Maximise your event with these platter add-ons

Suitable for up to 30 guests per platter

Cheese Platter \$110 Per Platter

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

Seasonal Fruit Platter \$110 Per Platter

An assortment of fresh seasonal fruit, served with chocolate dipping sauce (v)



Food Station

Buffet Menu

Choose your canapé buffet station with the following choices
\$55 per person for each station *Min. 40 Guests

Buffet Canapé Option 1

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

BBQ pulled beef brisket sliders with crunchy slaw & jalapeño aioli

Moroccan lamb sausage rolls, served with a tomato dipping sauce

Mini middle eastern spiced wings with a lemon yoghurt (gf)

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

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

Mini beef & potato pies with a tomato dipping sauce

Crispy fries with assorted dipping sauces

Buffet Canapé Option 2

Mini boxed meals of lamb kofta skewers, served with pita triangles & harissa yoghurt

Mini Mac sliders with beef, lettuce, cheese & Mac sauce

Parmesan crumbed cauliflower bites served with garlic aioli (v)

Lightly fried salt & pepper calamari with mango & lime aioli (gf)

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

Garlic prawn skewers with a hollandaise dipping sauce (gf)

Spinach & cheese filo parcels (v)

Crispy fries with assorted dipping sauces

Maximise your event with these platter add-ons

Suitable for up to 30 guests per platter

Cheese Platter \$110 Per Platter

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

Seasonal Fruit Platter \$110 Per Platter

An assortment of fresh seasonal fruit, served with chocolate dipping sauce (v)



Canapé Selections

Option 1 \$35 Per Person

Choose 6 of the following *Min. 30 Guests

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

Vegetarian spring rolls with sweet chilli sauce (v)

Battered barramundi bites with lemon pepper aioli

Moroccan lamb sausage rolls with a tomato dipping sauce

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

Mini beef & potato pies with a tomato dipping sauce

Spinach & cheese filo parcels (v)

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

Option 2 \$38 Per Person

Choose 6 of the following *Min. 30 Guests

Mini Mac sliders with beef, lettuce, cheese & Mac sauce

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

Beetroot, cheese & chive arancini, served with a smoked garlic aioli (v)

Lamb, rosemary & sweet sherry pie served with a tomato dipping sauce

Mini bruschetta with ricotta, prosciutto, arugula & caramelised figs

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

Crispy salt & pepper calamari with garlic aioli (gf)

Lamb kofta with a harissa yoghurt dipping sauce (gf)

Ricotta, feta & chive pastizzi kisses (v)

Mini middle eastern spiced wings with a lemon yoghurt (gf)



Option 3 \$40 Per Person

Choose 6 of the following *Min. 30 Guests

Lobster spring rolls served with a nam jim dressing

BBQ pulled beef brisket sliders with crunchy slaw & jalapeño aioli

Mini middle eastern spiced wings with a lemon yoghurt (gf)

Lightly fried tempura prawns with a mango & lime aioli

Garlic prawn skewers with a hollandaise dipping sauce (gf)

Peking duck pancakes with shallots & hoisin sauce

Marinated lamb souvlaki skewers with harissa yoghurt dipping sauce (gf)

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

Halloumi chips with a fig & honey yoghurt drizzle (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 dessert add-ons

\$5 per person per canapé add-on

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

OR

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

Maximise your event with these platter add-ons

Suitable for up to 30 guests per platter

Cheese Platter \$110 Per Platter

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

Seasonal Fruit Platter \$110 Per Platter

An assortment of fresh seasonal fruit, served with chocolate dipping sauce (v)



Grazing Table 08

Add-Ons

Maximise your event with these add-ons.

A great starter to any event!

\$12.5 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)

Mini toasted sourdough garlic bread (v)

Mini bruschetta with ricotta, prosciutto, arugula & caramelised figs

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 (v)

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

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

Cheese Platter \$110 Per Platter

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

Suitable for up to 30 guests

Seasonal Fruit Platter \$110 Per Platter

An assortment of fresh seasonal fruit, served with chocolate dipping sauce

Suitable for up to 30 guests



Set Menu Alternate

Alternate serve menu *Min. 30 Guests

2 course selection \$58 per person | 3 course selection \$68 per person

Dinner rolls with butter to start

Entrée

Antipasto plate with sundried tomato & pesto arancini, cured prosciutto, bell pepper filled with cream cheese, hummus & crisp bread

Crispy pork belly served on a creamy cauliflower purée, apple cider jus & petite herbs (gf)

Prawns gremolata sautéed in a white wine, garlic & cream sauce, served with jasmine rice (gf)

Lightly fried salt & pepper calamari served with nam jim dressing & a petite Asian slaw (gf)

Ricotta & parmesan ravioli served with a rosé sauce, topped with petite fresh herbs & parmesan wafer (v)

Mains

12hr slow roasted lamb shoulder served with creamy mash potato, broccolini & a mint jus reduction (gf)

Grilled Atlantic salmon served with roast potato & a fig, feta, pine nut & arugula salad, with caramelised orange glaze (gf)

Slow cooked beef cheek with a smokey carrot purée, sautéed spinach & beetroot glaze (gf)

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

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

Set Menu Add-Ons

Maximise your event with these set menu add-ons

Choose one of the following choices to be shared per table
\$55 per table

Seasonal fresh fruit plate (v)

Cinnamon churros plate, with salted caramel sauce (v)

Assorted cheese plate with artisan crackers & dried fruit

Add a tea & coffee station with a premium selection of tea & instant 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 prosciutto, 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)

Maximise your event with these share menu add-ons

Choose one of the following choices to be shared per table
\$55 per table

Seasonal fresh fruit plate (v)

Cinnamon churros plate, with salted caramel sauce (v)

Assorted cheese plate with artisan crackers & dried fruit

Add a tea & coffee station with a premium selection of tea & instant coffee for \$2.50 per person

***Min. 30 guests**



Designer Bar Tab

Design your own bar tab selecting from our standard or premium wines, including tap beer, bottled beer & ciders. Choose your bar tab limit, or implement a cash bar where guests purchase their own beverages.

*Min. \$250 bar tab applies

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 \$270

Up to 60 guests \$370

Up to 80-100 guests \$495

Cocktail Station

Please choose from the following cocktail flavours

Apple Martini | Margarita | Southern Punch |
Midori Sour | Aperol Spritz | Elderflower Gin





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 _____