



Sharks
AT KAREELA

Graduation Package

BROUGHT TO YOU BY



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, Sharks at Kareela 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

Graduation Set Menu

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Choose 2 mains for an alternate serve or pre-order student meal choices \$32 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

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)



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

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)

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!



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)

Maximise your event with these Share Menu add-ons

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

Cinnamon churros plate with salted caramel sauce & strawberry garnish

Seasonal fresh fruit plate

Assorted cheese plate with artisan crackers & dried fruit



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 & harissa yoghurt dips, marinated olives, 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)

Maximise your event with these Share Menu add-ons

Choose one of the following choices to be shared per table

\$55 per table

Cinnamon churros plate with salted caramel sauce & strawberry garnish

Seasonal fresh fruit plate

Assorted cheese plate with artisan crackers & dried fruit



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

Add a tea & coffee station with a premium selection
of tea & instant coffee for \$2.50 per person
*Min. 30 guests



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)





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. Please be aware there is a \$250 minimum spend on the bar tab.

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 _____