



Sharks
AT KAREELA

Wedding Package

BROUGHT TO YOU BY



Our Event Spaces

02

Say "I do" in style at Sharks at Kareela, where elegance meets unforgettable moments.

Overlooking the spectacular golf course, our Greenview Function Rooms offer the perfect backdrop for your big day. Whether you're planning an intimate gathering or a grand celebration, our beautifully appointed spaces include a dance floor, fully stocked bar, projector, and a charming courtyard, everything you need to tailor your perfect function. All our private event spaces come equipped with audio-visual capabilities, and you'll enjoy the dedicated support of your own personal event coordinator who will bring your wedding vision to life. From the first toast to the last dance, our first-class service ensures every detail is taken care of, so you can relax and enjoy your special day. Make your wedding truly unforgettable at Sharks at Kareela, where memories are made, and love stories begin.



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

03 Wedding Banquet

A menu designed to be shared across a table of 8-10 guests
\$78 per person *Min. 30 Guests

Dinner rolls with butter on arrival

Starters

Antipasto with prosciutto, chargrilled chorizo bocconcini pearls, chargrilled Mediterranean vegetables, & hummus & tzatziki dips with pita bread

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

Sweet potato, rocket & baby spinach salad with Spanish onions, toasted almonds & whipped feta

Main Platters

Seafood platter with Sydney Rock oysters served with mignonette dressing, fresh cold prawns with cocktail sauce, layered smoked salmon with whipped lemon crème fraîche & dill, sautéed garlic & chilli prawns with rice, salt & pepper calamari with garlic aioli, lobster spring rolls & coconut crusted prawns

Meat platter with 12hr slow roasted lamb shoulder served with red wine jus, herbed Portuguese style chicken, chargrilled lamb backstrap skewers, herb roasted potatoes & seasonal root vegetables

Followed by seasonal fruit plates & cinnamon coated churros

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



Wedding Set Menu

Alternate serve menu *Min. 30 Guests

2 course selection \$68 per person | 3 course selection \$75 per person

Dinner rolls with butter to start

Entrée

Coconut crusted prawns served with a mango & pomegranate summer salad with peanuts, nam jim dressing & a mango lime dipping sauce

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

Lobster spring rolls with a petite Asian style salad & nam jim dressing

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

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

Mains

Grilled Humpty Doo served with kipfler potatoes, warm spinach & cherry tomato salad, with roasted macadamia butter (gf)

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

12hr slow roasted lamb shoulder served with marinated chat potatoes, baby carrots, Persian feta & a red wine jus (gf)

Confit duck served with a sweet orange & chilli glaze on creamy polenta, with crushed hazelnuts & snowpea tangle (gf)

Glazed beef short rib served with sautéed Asian greens, creamy mash potatoes & toasted sesame (gf)

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



Wedding Set Menu

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 premium selection of tea & instant coffee for \$2.50 per person

***Min. 30 guests**

Set Menu Kids Meals

A menu designed for kids 12 years & under

2 course selection \$28 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



Wedding Canapés

\$65 Per Person *Min. 30 Guests

Please choose 8 of the following

Lobster spring rolls served with a nam jim dressing

BBQ pulled beef brisket sliders with crunchy slaw & jalapeño aioli

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

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

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 function with these add-ons

\$6 per person per canapé add-on

Cheese platter with an assortment of hard & soft cheeses, prosciutto, dips with artisan crackers & dried fruit

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)



Grazing Table

Add-Ons

Maximise your event with these add-ons.

A great starter to any event!

\$15 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



Food Station Buffet Menu

\$68 per person for a canapé buffet station *Min. 40 Guests

Canapé Buffet Menu

Individual mini boxed meals of kung pao soft shell crab in a sweet & spicy gochujang sauce, served with steamed rice

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)

Mini lamb backstrap souvlaki, served with pita triangles & tzatziki

Crispy calamari with garlic aioli & lemon (gf)

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

Station Add Ons

Maximise your event with these station add-ons

\$6 per person per station 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)



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**

1 selection; up to 30 mini cocktails \$290

2 selections; up to 45 mini cocktails \$390

2 selections; up to 60 mini cocktails \$490





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. Please note a \$250 function co-ordinator fee will be charged.

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

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 _____