



**Sharks**  
AT KAREELA

# Christmas Package

BROUGHT TO YOU BY



# Our Event Spaces



Celebrate the magic of Christmas at Sharks at Kareela, where every party is wrapped in style.

Whether you're hosting an end-of-year corporate party, or a festive catch-up with friends and family, Sharks at Kareela is the perfect venue to celebrate the season in unforgettable fashion. Our Greenview Function Rooms provide the ultimate setting, featuring a dance floor to keep the energy high, a fully stocked bar, projector for speeches or festive slideshows, and courtyard. You'll have the freedom to tailor your perfect function and bring your Christmas vision to life. To complement the occasion, we offer a delicious festive menu filled with seasonal favourites and gourmet options, crafted to impress every guest. All our private event spaces are equipped with modern audio and visual systems, and you'll be guided every step of the way by your own personal event coordinator. With first-class service and a stunning golf course backdrop, this will be a Christmas party to remember. 'Tis the season to celebrate, do it in style at Sharks at Kareela.



## 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**

# Deluxe Set Menu

Alternate serve 2 choice main | 1 choice dessert

**\$55 Per Person \*Min. 35 guests**

**A choice of dinner rolls with butter or garlic bread to start**

## Mains

Tender-Valley pork cutlet served with a chorizo & blue cheese cream smashed potato, topped with a sweet capsicum piperade, balsamic glaze & fresh dill (gf)

Grilled Atlantic salmon with a rocket, pine nut & roast capsicum salad, with roasted chat potatoes & warm bernaise sauce (gf)

8hr slow roasted beef brisket with creamy mash & broccolini, served with a mint jus reduction (gf)

Prosciutto wrapped chicken filled with gruyère cheese, roast chat potatoes, green beans & topped with a creamy sundried tomato sauce (gf)

## Dessert

Strawberry & pistachio pavlova served with chantilly cream, fresh strawberries, berry compote & pistachio praline (gf)

Peaches & cream pavlova with gingerbread cookie crumble

# Set Menu Add-Ons

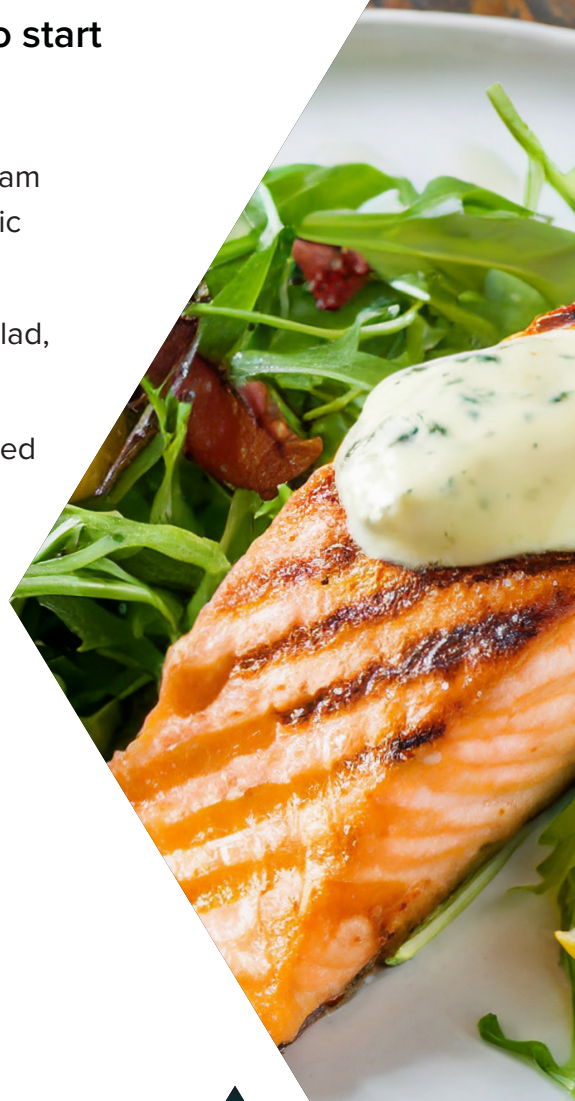
**Maximise your event with these set menu add-ons**

### Cheese Platter \$110 Per Platter

An assortment of soft & hard cheeses, prosciutto, dips with artisan crackers & dried fruit **Suitable for up to 30 guests**

### Tea & Coffee Station \$2.5 Per Person

A tea box with a premium selection of tea & instant coffee  
**Minimum 35 guests**



# Premium Set Menu

Alternate serve 2 choice main | 2 choice dessert  
\$58 Per Person \*Min. 35 guests

Dinner rolls with butter to start

## Mains

Roast turkey with a bacon, currant, cranberry & pistachio stuffing, served with baby carrots, roast potatoes & cranberry jus

Honey lemon king prawns lightly battered & served with fragrant steamed jasmine rice, sesame & shallots

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

Humpty Doo barramundi with roasted chat potatoes & steamed broccolini, topped with burnt butter & lemon gremolata (gf)

8hr slow roast herb lamb shoulder with creamy mash, spinach & confit cherry tomatoes, topped with red wine jus & gremolata (gf)

Roast chicken filled with spinach & cream cheese, on roasted chat potatoes, topped with a creamy sundried tomato & white wine sauce, topped with bean sprouts (gf)

## 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 \$2.5 per person  
\*Min. 35 guests



# Canapé Selections

## Christmas 1 \$38 Per Person

Choose 6 of the following \*Min. 35 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 tomato sauce

Mini bruschetta with lemon ricotta, prosciutto, arugula & figs with honey drizzle

Crispy salt & pepper calamari with garlic aioli (gf)

Lamb kofta with a tzatziki dipping sauce

Ricotta, feta & chive pastizzi kisses (v)

Mini Middle Eastern style wings with a lemon yoghurt (gf)

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

## Christmas 2 \$40 Per Person

Choose 6 of the following \*Min. 35 Guests

Lobster spring rolls served with a nam jim dressing

Marinated lamb souvlaki skewers with tzatziki dipping sauce (gf)

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

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

Halloumi chips with a fig & honey yoghurt drizzle (v) (gf)

Sticky pork belly bites coated in sweet & spicy gochujang sauce, topped with sesame seeds & shallots (gf)



# Grazing Table

## 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

Cured meats, chargrilled chorizo, brie wheel with honey & figs, assorted cheese, marinated olives, chargrilled vegetables, gourmet dips, pita bread & artisan crackers, cheesy fondue cob loaf, cream cheese 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 lemon ricotta, prosciutto, arugula & fig with honey drizzle

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

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 tartar sauce

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 (gf)

## Buffet Canapé Option 2

Mini boxed meals of lamb kofta skewers, served with pita & tzatziki

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

Parmesan crumbed cauliflower bites served with garlic aioli (v)

Lightly fried salt & pepper calamari with garlic aioli (gf)

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

Garlic prawn skewers with a hollandaise dipping sauce (gf)

Spinach & cheese filo triangles (v)

Crispy fries with assorted dipping sauces (gf)

Add a tea & coffee station with a premium selection of tea & instant coffee for \$2.5 per person  
\*Min. 35 guests



# Station Add-Ons

Maximise your event with these station add-ons

**\$5 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)

# Kids Menu

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**



# Share Plates Menu

A menu designed to be shared across a table of 8-10 guests  
\$58 per person \*Min. 35 Guests

## Starters

Toasted sourdough garlic bread

Share boards with pita bread, hummus & tzatziki dips, marinated olives, chargrilled chorizo & marinated vegetables

## Salads

Greek salad served with feta & a lemon olive oil dressing (gf) (v)

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

## Share Plates

Lightly fried salt & pepper calamari served with garlic aioli (gf)

Middle Eastern 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, salted caramel sauce & strawberry garnish

Seasonal fresh fruit plate (gf)

Assorted cheese plate with artisan crackers & dried fruit

**Add a tea & coffee station with a premium selection of tea & instant coffee for \$2.5 per person**  
\*Min. 35 guests



# Banquet Share Menu

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A menu designed to be shared across a table of 8-10 guests

**\$68 per person \*Min. 35 Guests**

## Starters

Dinner rolls with butter

Antipasto with prosciutto, feta, chargrilled chorizo & marinated vegetables, hummus & tzatziki dips with pita bread

## Salads & Share Plates

Greek salad served with feta & a lemon olive oil dressing (gf) (v)

Rocket, pear, pine nut & parmesan salad with balsamic glaze (gf) (v)

Crispy calamari with garlic aioli (gf)

Halloumi chips drizzled with a sweet orange & light chilli syrup, topped with roasted hazelnuts (gf) (v)

## 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**

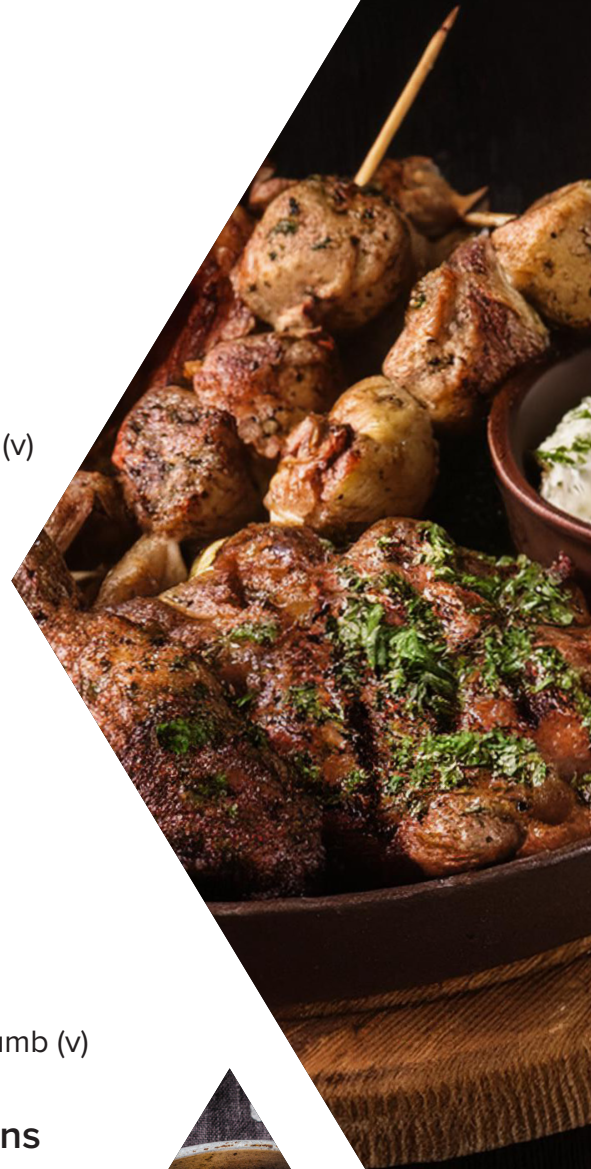
Cinnamon churros plate, salted caramel sauce & strawberry garnish

Seasonal fresh fruit plate (gf)

Assorted cheese plate with artisan crackers & dried fruit

**Add a tea & coffee station with a premium selection of tea & instant coffee for \$2.5 per person**

**\*Min. 35 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

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.

### **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 seven (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 no later than fourteen (14) days prior to the event.
- The confirmed number of guests is required in writing minimum 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 PAYMENT**

**TYPE OF CARD:** Please circle

**VISA**

**MASTERCARD**

**NAME ON CARD** \_\_\_\_\_

**EXPIRY DATE** \_\_\_\_ / \_\_\_\_

**CARD NUMBER** \_\_\_\_\_

**3 DIGIT SECURITY CODE (CVV)** \_\_\_\_\_

**PAYMENT AMOUNT** \_\_\_\_\_

**TODAY'S DATE** \_\_\_\_\_

**CARDHOLDER'S SIGNATURE** \_\_\_\_\_