



SHARKS
EVENTS CENTRE

Celebrations
PACKAGE



sharkseventscentre.com.au

phone 5532 1155 / email sharkseventscentre@southportsharks.com.au



HIGH TEA

2 Hour Package
\$39.00 per person
Minimum 10 guests

High Tea to be enjoyed by guests in our Cabana Bar & Lounge or Carmody's Bar.

Celebrate your baby shower or special occasion with a delicious high tea.
Each high tea stand caters for 2 people.

1 Glass of Janz Cuvee on arrival

Selection of ribbon sandwiches

Scones served with strawberry jam & cream

Assorted handcrafted petite desserts & macarons

Assortment of Baked Filo Pastries (Spinach & Cheese / Chicken & Mushroom)

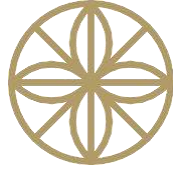
Served w' chilled orange juice, freshly brewed tea & coffee
and accompanying condiments

Balloon Centrepieces x 2

Napkins in your choice of colour*

*From our allocated colour range

Special dietary requirements can be catered for on request



CELEBRATION PACKAGE 1

4 Hour Package

\$1800

Suitable for up to 40 guests

Chef's Selection of Food Platters

10 Platters – Each platter serves approximately 6 people.

Additional Platters can be pre-arranged at a cost.

\$800 Beverage Tab

Room set cocktail style with your choice of black or white linen, lounge seating and high bars

Balloon Centerpieces x 2

Tea, coffee & cake* service

Security

Room Hire

Including access to room 30 minutes prior to guest arrival

*Cake to be provided by organiser or Sharks Events Centre can make recommendations for suppliers.

Please refer to page 11 for additional item requests and charges.

THIS PACKAGE IS NOT APPLICABLE FOR WEDDINGS

Special dietary requirements can be catered for on request



CELEBRATION PACKAGE 2

4 Hour Package

\$3600

Suitable for up to 100 guests

Chef's selection of Food Platters
20 Platters – Each platter serves approximately 6 people.
Additional Platters can be pre-arranged at a cost.

\$1500 Beverage Tab

Room set cocktail style with your choice of black or white linen, chairs and high bars

Balloon Centerpieces x 2

Tea, coffee & cake* service

Dance Floor (if required)

Security

Room Hire

Including access to room 30 minutes prior to guest arrival

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Please refer to page 11 for additional item requests and charges.

THIS PACKAGE IS NOT APPLICABLE FOR WEDDINGS

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PLATTERS

Each platter serves approximately 6 people

SANDWICHES

Selection of sliced deli cut meats and vegetarian options - \$45.00

GOURMET SANDWICHES AND WRAPS

A selection of gourmet sandwiches and wraps - \$70.00

CHEF'S SELECTION PLATTER

Typically includes Hot items such as Sausage Rolls, Mini Pies, Spinach & Filo Parcels, Asian Delights, Vegetarian Spring Rolls - \$60.00

SLIDERS

American and Asian inspired sliders - \$70.00

PARTY PLATTER

Party Pies and Sausage Rolls w' ketchup & BBQ sauce - \$45.00

SUSHI PLATTER

Authentic Japanese Sushi w' Shoyu Soy & Japanese mayonnaise - \$70.00

DIM SUM

Selection of steamed and fried traditional Chinese cuisine including: Dumplings, Pork Buns, Spring Rolls and Rice Paper Rolls - \$75.00

INDIAN & MIDDLE EAST

Tastes from India & the Middle East including: Koftas, Samosas, Falafels, Pide & Pakora - \$75.00

Special dietary requirements can be catered for on request



PLATTERS

Each platter serves approximately 6 people

ULTIMATE SEAFOOD BASKET

Including Barra Goujons, Thai Fish Cakes, Salt & Pepper Calamari, Prawn Twisters & Coconut Prawns - \$80.00

CHILDRENS PLATTER

Typically includes an assortment of Hot Chips, Wedges, Chicken Nuggets served w/ Tomato & BBQ sauce. - \$25.00

CHEESE

A selection of farmhouse Australian Cheeses, Breads, Lavosh, Fresh & Dried Fruits & Toasted nuts - \$70.00

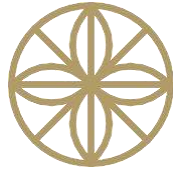
FRUIT PLATTER

Seasonal Sliced Fruits - \$55

SWEETS SELECTION PLATTER

Typically includes a selection of seasonal sweets such as assorted mini muffins, brownies and scones - \$60

Special dietary requirements can be catered for on request



DESIGN YOUR OWN SOCIAL CELEBRATION

Looking to create a fully tailored celebration or host a special, sophisticated and elegant evening?

Let our professional Events Team assist you.
With nine unique event spaces for 2 - 1000 people,
we can make it a memorable occasion.

Venue hires may apply depending on numbers and event space.



Special dietary requirements can be catered for on request



CANAPES MENU

4 options served for 45 mins - \$22.00 per person (min 1 cold option)
6 options served for 1.5 hours - \$34.00 per person (min 2 cold options)
9 options served for 2 hours - \$45.00 per person (min 3 cold options)

Minimum of 30 Guests

Cold Options

Turkish Bread w' Assorted Dips

Smoked Salmon, Dill & Cream Cheese Mini Bagels

Chorizo, Buffalo Mozzarella, Basil & Red Onion Jam En Croute

Goats Cheese & Balsamic Baby Beet Tartlets (v)

Lebanese Cucumber Smoked Salmon Mousse Cups (gf)

Japanese Nori Rolled Shushi w' Shoyu Dipping Sauce (gf)

Ricotta, Tomato & Chive Tartlets (v)(gf)

Crab & Coriander Cucumber Cups (gf)

Asian Pork Belly w' Chili Jam & Cucumber pickle

Hot Options

Lamb Madras Samosa w' Minted Cucumber Riata

Angus Beef Sliders, American Slaw w' South Carolina BBQ Mustard Sauce

Sticky Veal Short Ribs w' Fresh Lime (gf)

Mushroom Arancini w' Truffled Aioli (v)

Cocktail Satay Chicken Skewers w' Spicy Peanut Sauce (gf)

Pulled Pork Sliders, American Slaw, Hickory BBQ Sauce

Mini Roast Vegetable Pizzas (v)

Wagyu Beef Pies w' Tomato Relish

Thai Fish Cakes w' Spicy Nam Jim Dressing

Duck Spring Rolls w' Indonesian Sweet Soy

Spinach & Ricotta Bakes w' Tomato Relish (v)

Haloumi & Vegetable Brochettes w' Dukka Spices (v)

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SEAFOOD BUFFET MENU

\$75.00 per person
Minimum of 30 Guests

Hot

Selection of Fresh Baked Breads

Mustard Crusted Sirloin w' Sautéed Wild Mushrooms & Red Wine Jus (gf)
Byron Bay Pork Loin w' Fried Eggplant, Sage & Melted Buffalo Mozzarella &
Redcurrant Jus (gf)
Peri Peri Chicken w' BBQ Chorizo, Red Quinoa &
Roasted Vine Tomatoes (gf)
Baked Reef Fish w' Bok Choi, Kai Lan served in a Coconut Curry Sauce (gf)
Roasted Garlic Lyonnaise Potatoes (v)(gf)
Seasonal Panache of Vegetables w' Garlic Chips & Dried Cranberries (v) (gf)

Cold

Natural Ceduna Bay Oysters
Chilled Local King Prawns w' Mary Rose Sauce
Asian Inspired Tasmanian Black Mussels
Charcuterie Board w' Smoked & Cured Deli Cuts, Grilled & Marinated Vegetables
Italian Seafood Salad w' Celery, Baby Fennel & Basil Oil (v) (gf)
Crisp American Slaw w' Dried Cranberries & Buttermilk Ranch (v)
Thai Noodle Salad w' Cashews & Coriander (v)
Salad of Baby Carrots & Fennel in a Star Anise Jus (v) (gf)
Selection of Mustards, Pesto, Vinaigrettes & Oils

Dessert

Dessert Buffet including an Assortment of Gateaux, Cakes &
Fresh Slices served w' Fresh Cream & a Selection of Coulis & Sauces
Freshly Brewed Tea & Coffee

Special dietary requirements can be catered for on request



BUFFET MENU

**\$52.00 per person Minimum
of 30 Guests**

Hot

Selection of Fresh Baked Bread

Sticky Asian Pork Belly w' Asian Choi Greens & Fresh Lime Mustard

Crusted Sirloin w' Sautéed Wild Mushrooms & Red Wine Jus (gf)

Traditional Butter Chicken w' Steamed Coconut Jasmine Rice (gf) Panache of
Seasonal Vegetables w' Garlic Chips & Dried Cranberries (v) (gf) Maple Roasted

Sweet Potato w' Wild Rice, Cranberries & Tahini Drizzle (v) (gf)

Cold

Fusilli Pasta Salad w' Semi Dried Tomatoes, Fire Roasted Peppers, Danish Fetta,
Pinenuts & Baby Basil (v)

Tomato, Cucumber, Sweet Pepper & Danish Fetta Salad w' Kalamata Olives &
Balsamic Dressing (v) (gf)

Crisp American Slaw w' Dried Cranberries & Buttermilk Ranch (V) Leafy
Green Salad (v) (gf)

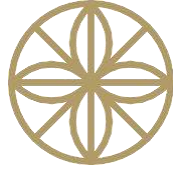
Selection of Mustards, Pesto, Vinaigrettes & Oils

Dessert

Dessert Buffet including an Assortment of Gateaux, Cakes & Fresh
Slices served w' Fresh Cream & a Selection of Coulis & Sauces

Freshly Brewed Tea & Coffee

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MAKE YOUR EVENT EXTRA SPECIAL

Dance Floor
\$100

Portable Stage
\$100 small / \$150 large

Balloon Centerpieces
\$18.50 per bunch

Red Carpet
\$100

Our partners will be happy to create a personalised experience for your event:

Audio Visual – Blue Shadow Group

Phone 1300 767 755 or email – events@blueshadowgroup.com

Styling Options – W Events Group

Phone 07 5572 4714 or email – rachel@weventsgroup.com.au

DJ – Explosive Entertainment

Phone 0417 232 606 or email – jaye@explosiveentertainment.com.au

Mirror Booth – Nicole Cooke

Email – info@euphoriabooth.com

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Corner Musgrave & Olsen Avenues

Southport, QLD, 4215

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mantra.com.au