



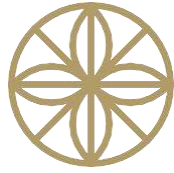
SHARKS
EVENTS CENTRE

Celebrations
PACKAGE



sharkseventscentre.com.au

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



DESIGN YOUR OWN SOCIAL CELEBRATION

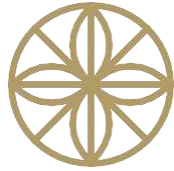
Looking to create a fully tailored celebration or host a special, sophisticated and elegant evening?

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



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 Jansz Cuvee on arrival

Selection of scones (Choose 1 option):

Plain Scones served w' Raspberry Jam & Cream (v)

Sweet Potato Scones served w' Praline Cream (v)

Sweet Selection

Cherry & Almond Bakewell Tarts

Lemon Meringue Pies

Assorted Macarons (gf)

Red Velvet Melting Moments

Choc Dipped Strawberries (gf)

Savory Selection

Devilled Eggs w' Celery Salt (v) (gf)

Crab & Cucumber Cocktail Sandwiches

Blini w' Smoked Salmon, Herbed Crème Fraiche
& Pickled Fennel

Served w' Chilled Orange Juice, Freshly Brewed Tea & Coffee &
Accompanying Condiments

Balloon Centerpieces 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

*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

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PLATTER MENU

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

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PLATTER MENU

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

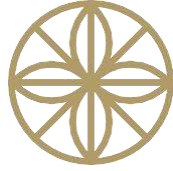
SWEETS SELECTION PLATTER

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

\$60

Each platter serves approximately 6 people

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

Cajun Chicken & Pickled Cucumber Cocktail Sandwich

Salmon Tartare & Spiced Avocado Corn Tortilla

An Assortment of Sushi (gf) (v options)

Goats Cheese & Pear Tartlets (v)

Cherry Tomato & Bocconcini Skewers w' Pesto Oil (v) (gf)

Thai Spiced Poached Prawns w' Vietnamese Dipping Sauce

Mini Prawn Cocktail w' Avocado Mousse (gf)

Hot Options

Stuffed Jalapeno Poppers (v)

Minted Pea Arancini Balls (v)

Mexican Chicken Empanada's

Moroccan Lamb Pies

Buffalo Chicken Bites (gf)

Quinoa & Onion Bites w' Garlic Chive Sauce (v) (gf)

Cumin & Coriander Spiced Kofta w' Sumac Yogurt (gf)

Satay Chicken Skewers w' Peanut Sauce (gf)

Ratatouille & Goats Cheese Tarts (v)

Chicken & pesto Calzone

Lemon, Pistachio & Saffron Arancini Balls (v)

Mini Cheeseburgers w' Bourbon Bacon Jam & Pickles

Mesquite Chicken & Cheddar Sliders w' American Slaw

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BUFFET MENU

\$55.00 per person

Minimum of 30 Guests

Hot

Selection of Fresh Baked Bread Rolls

Baked Chicken w' Thyme & New Season Potatoes (gf)

Grilled Vegetables Lasagne w' Ricotta Cream (v)

Slow Cooked Lamb Korma w' Roti Bread & Garlic Yogurt (gf)

Cardamom scented Basmati Rice (v) (gf)

Steamed Panache of Seasonal Vegetables w' Garlic Chips
(v) (gf)

Dukkha Crusted Braised Kumara w' Red Onion Jam &
Coffee Honey (v) (gf)

Cold

Green Leafy Salad (v) (gf)

Romaine Leaves w' Herbed Ceaser
Dressing (v) (gf)

Risonni Pasta Salad w' Grilled
Vegetables. Olives & Pesto Oil
Dressing (v)

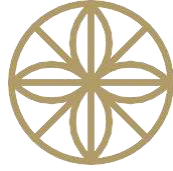
Selection of Croutons, Cornichons, Roasted Red Peppers, Shaved Parmesan, Mustards,
Olive Oil & Balsamic

Dessert

Dessert including an assortment of chef's selection,
Cakes and Fresh Slices served as a Platter to the table
(gf options available)

Freshly Brewed Tea and Coffee Station

Special dietary requirements can be catered for on request



SEAFOOD BUFFET MENU

\$79.00 per person

Minimum of 30 Guests

Hot

Selection of Fresh Baked Rolls

Mustard Crusted Sirloin w' Baked Field Mushrooms, Roast Vine Tomatoes & Chasseur Sauce (gf)

Thai Fish Curry w' Nile Perch, Baby Prawns, Mussels & Squid (gf)

Cardamom Scented Basmati Rice (v) (gf)

Char Sui Style Pork Collar w' Green Beans, Baby Corn & Bok Choi

Steamed Panache of Seasonal Vegetables w' Garlic Chips (v) (gf)

Roasted Garlic Scented Potato Gratin (v) (gf)

Cold

Antipasto Platter w' Shaved Deli Meats & Grilled Vegetables

Warm Smoked Atlantic Salmon w' Dill & Capers (gf)

Natural Pacific Oysters w' Lemon, Lime & Shallot Vinaigrette (gf)

Chilled Local King Prawns w' Cocktail Sauce (gf)

Asian Inspired Green Lip Mussels (gf)

Pickled Calamari Salad w' Peppers, Red Onion & Chipotle Mayonnaise (gf)

Roast Cauliflower Salad w' Raisins, Almonds & Saffron (v) (gf)

Thai Glass Noodle Salad w' Toasted Cashews & Coriander (v) (gf)

Mixed Green Leaf Salad (v) (gf)

Selection of Olives, Cornichons, Roasted Red Peppers, Shaved Parmesan, Mustards, Olive Oil & Balsamic

Dessert

Dessert Buffet including an Assortment of Gateaux, Cakes &

Slices served w' King island Cream & a Selection of Coulis & Sauces

Freshly Brewed Tea & Coffee

Special dietary requirements can be catered for on request



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

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