



SHARKS
EVENTS CENTRE



Community
PACKAGES



sharkseventscentre.com.au

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COMMUNITY PACKAGES

Sharks Events Centre is committed to the local Gold Coast community.

The following menus are offered at a discounted rate for our valued community members, for events with a minimum of 50 guests.

ROOM HIRE

Riewoldt Room Hire - \$500 (normally \$2,000)

Dempsey Room Hire - \$500 (normally \$2,000)

Ashcroft Room Hire - \$500 (normally \$2,000)

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

Booking conditions apply.

Minimum of 80 people required on Friday and Saturday nights, including all events in November and December.

Bookings can be made a maximum of 6 months in advance unless another date is mutually agreed upon.

Special dietary requirements can be catered for on request



COCKTAIL PARTY

4 Hour Package

\$3600

Suitable for up to 100 guests

Chef's selection of Food Platters (*20 Platters)

Bar Tab of \$1500 for beverages of your choice

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

Balloons Centrepieces x 2

Tea, coffee service

Dance floor (if required) Security

Private Function Room Hire

*Each Platter serves approximately 6-8 people

Additional Platters can be pre-arranged at a cost.

Please note – Private room will be determined by Sharks Events Team based on Guests numbers.

Special dietary requirements can be catered for on request



COMMUNITY BUFFET

\$40.00 per person
Minimum 50 guests

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

Selection of Fresh Baked Bread Rolls

Hot

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)

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



PLATED MENUS

3 Course Menu - \$60 (normally \$70)

2 Course Menu - \$50 (normally \$55)

Alternate serve option \$2 per person per course additional

Entrée

Heirloom Cherry Tomato & Fennel Salad w' Smoked Paprika, Extra Virgin Olive Oil & Vin Cotto (v) (gf)

Beetroot Cured Kingfish w' Spiced Avocado Mousse, Shaved Baby Fennel, Radish & Micro Cress (gf)

Honey & Sesame Glazed Duck Breast w/ Carrot & Red Cabbage Salad (G.F)

Chilled Thai Prawns w' Shaved Coconut, Lebanese Cucumber, watercress & Coriander (gf)

Main Course

Garlic & Fennel Roasted Pork Loin w' Sweet potato Mash, Garden Peas, Broccolini, Vine Tomatoes & a Port Wine Sauce (gf)

Potato Gnocchi, Heirloom Cherry Tomato, Steamed Asparagus, Carrot Puree, Zucchini Flower & Pinenut Labneh (v)

Miso Crusted Chicken Breast w' Soba Noodle Salad & a Penang Curry Sauce

Pan Roasted Lamb Rump w' Wilted Greens, Smoked Speck, Minted Peas & a Beetroot Infused Stock Reduction (gf)

Dessert

Callebaut Belgium Bittersweet Chocolate Indulgence Cake w' Chambord Berries & Chantilly Cream (gf)

Banoffee Tart w' Caramelised Banana, Baileys Cream, Chocolate Mocha Sauce & Candied Pecans

Pina Colada Panna Cotta w/ Roasted Pineapple, Shaved Coconut, Mango Passionfruit Sauce & a Honeycomb Crumble (G.F)

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Freshly Brewed Tea & Coffee Station

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SHARKS
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MAKE YOUR EVENT EXTRA SPECIAL

Dance Floor

\$100.00

Portable Stage

\$100.00 small / \$150.00 large

Themed Balloon Clusters

add \$18.50 per cluster of 5 balloons

DJ (includes microphone and room lighting package) – 4 hrs

add \$750.00

Red Carpet

\$100.00

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

Audio Visual - Blue Shadow Group

Email - events@blueshadowgroup.com

Styling Options - W Events Group

Email - info@weventsgroup.com.au

Mirror Booth - Euphoria Photo Booth

Email - info@euphoriabooth.com

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Corner Musgrave & Olsen Avenues

Southport, QLD, 4215

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mantra.com.au