



SHARKS
EVENTS CENTRE

School Formal & Graduation

PACKAGES



sharkseventscentre.com.au

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





GRADUATION, PRESENTATION & FORMAL PACKAGES

Celebrate with family, friends and teachers the achievements of your year with Sharks Events Centre.

Let us take care of your red-carpet event in a professional and memorable way.

Our Sharks Events Centre seats up to 1000 guests auditorium or 600 as a seated dinner, with professional staging and audio visual to support this important milestone.

Contact our experienced events team to start planning your event with us.

Special dietary requirements can be catered for on request



GRADUATION PACKAGE

The Presidents Room
(Riewoldt, Dempsey & Ashcroft)

\$6,000.00

1000 guest capacity theatre

Evening Venue Hire from 2pm

Stage and/or risers, lectern, dressed presentation tables

Audio Visual – supplied by Blue Shadow Group – Price on Application

DINNER PRESENTATION PACKAGE

The Presidents Room

\$1,500.00

600 guest capacity banquet

Evening Venue Hire from 2pm

Stage and/or risers, lectern, dressed presentation table

Security

Audio Visual –supplied by Blue Shadow Group – Price on Application

Sharks Community Buffet with a platter dessert to table

\$40pp

Two Course Single Served Plated Menu

\$50pp

Three Course Single Served Plated Menu

\$58.50pp

Soft Drink Package

\$15pp

Special dietary requirements can be catered for on request



FORMAL PACKAGE

Up to 500 guests with Dance Floor

\$94.50 per Guest – 2 Course or Buffet Menu

\$103.00 per Guest – 3 Course Menu

Minimum 80 guests

Included venue setup banquet tables of 10 Plated

or Buffet Menu

4 hour soft drink package

Professional DJ, lectern, microphone and stage wash lighting,

Chair covers with your choice of coloured sash

Select Table Centrepiece

Red carpet entrance

Dance floor

2 printed menus per table with school logo

Security and traffic controllers for vehicle arrival

ADDITIONAL EXTRAS

Balloon Clusters of 5 - \$18.50 per cluster

Mirror Photo booth – info@euphoriabooth.com

Audio Visual– events@blueshadowgroup.com

Theming Upgrade - info@weventsgroup.com.au

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SHARKS COMMUNITY BUFFET

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

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)

Freshly Brewed Tea and Coffee Station

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Corner Musgrave & Olsen Avenues

Southport, QLD, 4215

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