



SHARKS
EVENTS CENTRE



Community
PACKAGES



sharkseventscentre.com.au

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



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.

Booking conditions apply. Minimum of 80 people required on Friday and Saturday nights, as well as for all events in November and December. Bookings can be made a maximum of 6 months in advance unless another date is mutually agreed upon.

ROOM HIRE OPTIONS

Riewoldt Room Hire

Ashcroft Room Hire

Dempsey Room Hire

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



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COMMUNITY BUFFET OPTION

Hot

Selection of Fresh Baked Bread Rolls
Red Wine & Thyme Braised Beef Cheeks w' Portobello
Mushrooms & Grilled Shallots
Poached Chicken Breast w' Penang Curry Sauce & Fresh Asian
Vegetables
Coconut Steamed Jasmine Rice
Panache of Seasonal Vegetables w' Garlic Chips & Dried
Cranberries
Crisp Baked New Potatoes w' Rosemary Salt

Cold

Green Leafy Salad
Italian Caprese Salad w' Balsamic Glaze & Blaze Oil
Selection of Mustards, Pesto, Vinaigrettes & Oils

Dessert

Dessert Buffet including an assortment of Gateaux, Cakes
and Fresh Slices served w' Fresh Cream and a selection of
Coulis and Sauces
Freshly Brewed Tea and Coffee





PLATED MENUS

3 Course Menu

2 Course Menu

Entree

Traditional Caesar Salad w' Romaine Hearts, Streaky Bacon, Shaved Pecorino,
Herbed Crouton, Coddled Egg & House Made Dressing

Heirloom Tomato Salad w' Bocconcini, Basil Pesto, Meculin Greens & Balsamic Glaze (v) (gf)

Teriyaki Chicken Breast w' Baby Spinach Leaves, Asian Vegetable Salad & Cherry Tomatoes

Seared Haloumi Cheese, Dukkha Spices, Lebanese Hummus, Tortilla Flatbread (v)

Main Course

Twice Cooked Chicken Supreme w' Crispy Prosciutto, Potato Rosti, Baby Carrot, Asparagus & Roast Tomato
Coulis (gf)

Slow Roasted Beef Sirloin w' Roast Garlic Pomme Puree, Portobello Mushroom, Grilled Asparagus, Cara-
melised Red Onion & Red Wine Jus (gf)

Slow Cooked Pork Belly, Carrot & Vermouth Puree, Wood ear Mushroom,

Sweet Potato Fondant & Watercress (gf)

Seared Ocean Trout w' Lebanese Cucumber Ribbons, Red Quinoa,

Braised Fennel & Minted Sumac Yoghurt (gf)

Dessert

Callebaut Belgium Bittersweet Chocolate Indulgence Cake w' Italian Biscotti, Macerated Berries & Chantilly
Cream (gf)

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

Vanilla Panna Cotta w' Strawberry Compote & Chocolate Biscotti (gf)

Strawberry Eton Mess - Macerated Berries, Italian Meringue, Vanilla Scented Chantilly Cream, Passionfruit
Coulis & Fresh Mint (gf)



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BIRTHDAY PARTY RIEWOLDT ROOM

Suitable for maximum of 100 guests

Chefs Selection of Food Platters (20 Platters)

Bar Tab (to include drinks of your choice)

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

Balloons & Centrepieces

Tea, coffee & cake service

Security

Room Hire & Cleaning

Additional Platters can be added.

ADDITIONAL EXTRAS:

Audio Visual - Blue Shadow Group

Email - operations@blueshadowgroup.com

Styling Options - W Events Group

Email - cindy@weventsgroup.com.au

DJ - Peppers Entertainment

Email - info@peppersentertainments.com.au

Mirror Booth - Euphoria Photo Booth

Email - info@euphoriabooth.com



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mantra.com.au