



SHARKS
EVENTS CENTRE

Conference and Events
PACKAGES



sharkseventscentre.com.au

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BREAKFAST MENUS

Plated Breakfast

Minimum of 30 Guests

A Selection of Croissants, Danish Pastries and Fresh Fruit Platters

Please select one choice from the below to be served individually to each guest

Eggs Benedict

Soft Poached Eggs w' Black Forest Ham Served on Toasted Sourdough,
Béarnaise Sauce & Roasted Vine Tomatoes

Aussie Brekkie (gf)

Grilled Bacon, Chicken & Honey Chipolatas, Scrambled Eggs served w'
Roasted Field Mushrooms, Provencal Tomatoes & Hash Brown

Smoked Salmon Bruschetta (df)

Soft Poached Eggs, Smashed Avocado Pulp, Rocket Greens
finished w' Extra Virgin Olive Oil

Healthy Poached Eggs (v)

Served on Toasted Wild Grain Sourdough, Roasted Portobello Mushrooms, Baby English Spinach,
Roasted Vine Tomatoes & Béarnaise Sauce (v)

The Canadian

Buttermilk Pancake Stack w' Grilled Canadian Maple Bacon, Whipped Butter, Fresh Strawberries &
Blueberry Infused Maple Syrup

Served w' Chilled Orange Juice & Freshly Brewed Tea & Coffee

UPGRADE: Alternative Service, accompanying condiments service available



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BREAKFAST MENUS

Full Buffet Breakfast

Minimum of 30 Guests

Cold Selection

A Selection of Natural & Fruit Inspired Yoghurt (v) (gf)
Diced Seasonal Fruits (v) (gf) (df)
Selection of Whole Fruits (v) (gf) (df)
A Selection of Danishes & Croissants (Vv)

Hot Selection

Crispy Canadian Bacon (gf) (df)
Chicken & Honey Chipolatas (gf)
Scrambled Eggs w' Continental Parsley (v) (gf)
Provencal Tomatoes (v)
Golden Hash Browns (v) (gf)
Sautéed Portobello Mushrooms w' Baby English Spinach (v) (df) (gf)

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

Continental Buffet Breakfast

Minimum of 30 Guests

A Selection of Croissants & Danish Pastries (v)
Fresh Bircher Muesli (v)
An Assortment of Cereals
Selection of Artisan Loafs
Sliced Seasonal Fruits (v) (gf)
Natural & Fruit Inspired Yoghurt

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





CONFERENCE PACKAGES

Minimum of 15 Guests

Full Day Delegate Package

Includes venue hire, 2 choices at morning tea and afternoon tea, working lunch, each break served with fresh tea, coffee, chilled juice, water, conference amenities and mints.

Half Day Delegates Package

Includes venue hire, 2 choices at morning tea OR afternoon tea, working lunch, each break served with fresh tea, coffee, chilled juice, water, conference amenities and mints.

Morning Half Day until 12.00pm | Afternoon Half Day starts at 1.00pm

Sweet Selection

Freshly Baked Scones w' Raspberry Preserve & King Island Double Cream (v)
White Chocolate & Treacle Scones w' Raspberry Preserve & King Island Cream (v)
House Made Cookies (Choc Chip & Peanut Butter) (v) (gf on request)
Assorted Mini Muffins (v)
Fresh Flakey Danish Pastries (v)
House Made Spanish Churros w' Mint Chocolate Fondue (v)
House Made Muesli Energy Bars (v) (gf) (df)
Chocolate Pecan Brownie Slice (v) (gf)
Fruit Cups w' Chocolate Mint (v) (gf) (df)
Granola Cups w' Rhubarb & Almond Milk (v) (gf) (df)
Basket of Whole Fruits (v) (df) (gf)

Savoury Selection

Warm Ham & Cheese Croissants
Zucchini, Caramelized Onion & Stilton Tartlets (v)
Spinach & Ricotta Bakes w' Raita (v)
Chicken & Mushroom Bakes
Mushroom, Leek & Goats Cheese Tartlets (v)
Roast Vine Tomato, Bocconcini & Basil Turkish Melts
Halloumi & Pancetta Rolls w' Tomato Chutney (gf)
Warm Roast Vegetable Frittata w' Watercress Crème Fraiche (v) (gf)
Pork & Fennel Rolls (df)

Additional items available.



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WORKING LUNCH MENUS

All Working Lunches include:

Basket Selection of Whole Fruits

Served with tea, coffee and chilled juice

TWO items from sandwich options + TWO options from the salad options

Additional items available

Sandwich Options

Farmhouse Bread Rolls w' Sliced Deli Cuts & Vegetarian Accompaniments (v option) (gf on request)

Classic Ryebein Sandwich on Rye

Beef Pastrami, Swiss Cheese, Sauerkraut, Cornichon Pickle & Russian Mayo

Pork Belly Sliders w' Sesame Mayo, Cucumber Ribbons & Coriander (df)

Open Sandwich of Smoked Salmon, Lebanese Cucumber, Sun Dried Tomatoes, Crème Fraiche, Rocket Greens on Sourdough Bread

Assorted Wraps with fillings such as;
Cajun Chicken, Avocado & Semi Dried Tomatoes (df)
Grilled Italian Vegetables, Persian Fetta & Hummus (v)
Black Forest Ham, Swiss Cheese & Tomato Chutney
Egg, Mayo & Watercress (v) (df)

Salad Options

Roast Pumpkin, Red Quinoa, Lebanese Cucumber & Sheep's Yoghurt Salad (v) (gf) (df on request)

Roast Sweet Potato, Wild Rice & Cranberry Salad w' Tahini Dressing (v) (gf on request)

American Slaw w' Dried Cranberries (v)

Fresh Tabbouleh & Persian Fetta Salad w' Balsamic Glaze (v) (df on request)

Classic Caesar Salad Station (gf) (df on request)

German Potato Salad (gf)

Leafy Green Salad w' Lemon Dressing (v) (gf) (df)





WORKING LUNCH MENUS

Hot Options

Upgrade your Conference Package to add 2 hot dishes:

Memphis Dry Rubbed BBQ Chicken, Texas Hickory Sauce, Grilled Corn (gf) (df)

Chermoula Lamb Loin Chop w' Lebanese Cous Cous & Mediterranean Veg (gf) (df)

Sweet Potato & Leek Ravioli, Garden Pea, Broad Beans, Roasted Vine Tomatos served in Pesto Cream Sauce (v)

Roasted Sweet Potato, Red Quinoa, Caramelised Onion & Danish Fetta (v) (gf)

Seasonal Panache of Vegetables (v) (gf)

Warm Roast Vegetable Frittata w' Watercress Crème Fraiche (v)

Upgrade your Package:

Soft Drink Cans

Arrival Tea & Coffee

Continuous Tea & Coffee

Morning/ Afternoon Tea Only

Espresso Coffee Lounge

Espresso coffee served at morning tea, lunch and aftertoon in Carmody's Lounge.

Subject to availability.

Special dietary requirements can be catered for on request.



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PLATTERS

Each platter serves approximately 6 people

Sandwiches

Selection of sliced deli cut meats and vegetarian options

Gourmet Sandwiches & Wraps

A selection of gourmet sandwiches and wraps

Sliders

American and Asian inspired sliders

Party Platter

Party Pies and Sausage Rolls w' ketchup & BBQ sauce

Sushi Platter

Authentic Japanese Sushi w' Shoyu Soy & Japanese mayonnaise

Dim Sum

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

Indian & Middle East

Tastes from India & the Middle East including: Koftas, Samosas, Falafels, Pide & Pakora

Ultimate Seafood Basket

Including Barra Goujons, Thai Fish Cakes, Salt & Pepper Calamari, Prawn Twisters & Coconut Prawns

Cheese

A selection of farmhouse Australian Cheeses, Breads, Lavosh, Fresh & Dried Fruits & Toasted nuts



COCKTAIL DESIGNS MENU

4 options served for 45 mins

6 options served for 1.5 hours

9 options served for 2 hours

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 Crouste

Goats Cheese & Balsamic Baby Beet Tartlets (v)

Lebanese Cucumber Smoked Salmon Mousse Cups (gf) (df)

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

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

Crab & Coriander Cucumber Cups (gf)

Asian Pork Belly w' Chili Jam & Cucumber pickle (df)

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) (df)

Pulled Pork Sliders, American Slaw, Hickory BBQ Sauce

Mini Roast Vegetable Pizzas (v)

Wagyu Beef Pies w' Tomato Relish (df)

Thai Fish Cakes w' Spicy Nam Jim Dressing (df)



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BUFFET MENU

Minimum of 30 Guests

Hot

Selection of Fresh Baked Bread

Sticky Asian Pork Belly w' Asian Choi Greens & Fresh Lime (df)

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

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) (df)

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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SEAFOOD BUFFET MENU

Minimum of 30 Guests

Hat

Selection of Fresh Baked Breads

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

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) (df)

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 (gf)

Italian Seafood Salad w' Celery, Baby Fennel & Basil Oil (v) (gf) (df)

Crisp American Slaw w' Dried Cranberries & Buttermilk Ranch (v)

Thai Noodle Salad w' Cashews & Coriander (v) (df)

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



DESIGN YOUR OWN PLATED MENU

3 Course Menu

Select one: Entrée, Main and Dessert, served w' freshly Brewed Tea and Coffee and Fresh, Baked Bread Rolls served to the table

2 Course Menu

Select One: Entrée and Main or Main and Dessert, served w' freshly Brewed Tea and Coffee and fresh Baked Bread Rolls served to the table

Alternate service available at additional cost.

Entrée

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

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

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

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

Rare Roast Beef Sirloin w' Thai Salad, Julienne Veg, Crispy Noodle & Chilli Jam Dressing (df)

Tandoori Marinated Chicken Breast w' Mesclun Greens, Cherry Tomatoes &

Minted Cucumber Riata & Fresh Lime

Crab & Coriander Tian w' Amaranth, Avocado Mousse & Sauce Gazpacho (gf) (df)

Peking Duck Salad w' Crispy Mandarin Pancake, Chinese Cabbage, Julienne Capsicum & Hoi Sin Glaze (df)

Chilled Poached Thai Prawn Salad, Cherry Tomatoes, Lebanese Cucumber, Shaved

Coconut & Watercress (gf) (df)



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DESIGN YOUR OWN PLATED MENU

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, Caramelised 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)

Char-grilled NY Sirloin, Balsamic Baby Beets, Broccolini,
Vine Tomatoes & a Sherry Jus (gf)

Roasted Loin of Byron Bay Pork, Truffled Fat Sweet Potato Chips, Glazed French Shallots,
Vine Tomatoes & Redcurrant Jus (gf) (df)

Seared Barra Fillet on Cannellini Bean Cassoulet, wilted English Spinach,
Crispy Pancetta & Champagne Sauce (gf)

Pan Roasted Lamb Rump, Buttered Kale, Quinoa, Fricassee of Speck,
Minted Peas & a Beetroot Infused Stock Reduction (gf) (df on request)



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DESIGN YOUR OWN PLATED MENU

Dessert

Alternate Service Menu at additional cost

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

Pina Colada Panna Cotta w' Roasted Pineapple, Shaved Coconut, Lime Coconut Mousse & a Honeycomb Crumble (gf)

Banana & Macadamia Puddings w' Butterscotch Sauce &

Vanilla Scented Ice Cream

Strawberry Eton Mess

Macerated Berries, Italian Meringue, Vanilla Scented Chantilly Cream, Passionfruit Coulis, Fresh Mint (gf)

Individual Pavlova w' White Chocolate Sauce, Raspberries,

Blueberries & Pomegranate Syrup (gf)

Chocolate Fondant Pudding w' Morello Cherry Compote, Cherry Jus & King Island Cream

Strawberry & Raspberry Tart w' Triple Sec Crème Patisserie,

Passionfruit Mango Coulis & King Island Cream



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BEVERAGE PACKAGES

Sharks Beverage Package

Killawara Brut Sparkling Wine
Rothbury Estate Chardonnay
Rothbury Estate Shiraz Cabernet

Tap Beers (Choice of 2)

Cascade Premium Light, Carlton Mid-Strength,
Carlton Draught, Carlton Dry or Pure Blonde

Bottled Beer (Choice of 1)

Cascade Premium Light, Pure Blonde, Tooheys New

Assorted Schweppes Soft Drinks

Premium Beverage Package

Redbank Emily Sparkling Wine
Rosemount Encore Chardonnay
Deen De Bortoli Sauvignon Blanc
Rosemount Encore Shiraz

Tap Beers (Choice of 2)

Cascade Premium Light, Carlton Mid-Strength,
Carlton Draught, Carlton Dry or Pure Blonde

Bottled Beer (Choice of 2)

Cascade Premium Light, Pure Blonde,
Tooheys New, Corona
Bulmers Original Cider

Assorted Schweppes Soft Drinks

Ultimate Beverage Package

Seppelt Salinger Pinot Noir Chardonnay
Wolf Blass Gold Label Chardonnay
Squealing Pig Sauvignon Blanc
Pepper Jack Shiraz
Wynns Coonawarra Estate The Gables Cabernet
Sauvignon

Tap Beers (Choice of 2)

Cascade Premium Light, Carlton Mid-Strength,
Carlton Draught, Carlton Dry, Pure Blonde or Peroni

Bottled Beer (Choice of 3)

Cascade Premium Light, Pure Blonde,
Tooheys New, Corona Fat Yak or Peroni Nastro
Bulmers Original Cider

Assorted Schweppes Soft Drinks

BEVERAGE PACKAGE UPGRADE:

The following upgrade can be added to any
beverage package for the additional per
person cost.

Spirits Upgrade

Smirnoff Vodka, Bundaberg Rum, Jim Beam
Bourbon, Johnny Walker Red Scotch &
Gordon's Gin





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