



SHARKS
EVENTS CENTRE

Weddings
PACKAGE



sharkseventscentre.com.au

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



Tailor Your Wedding Package

VILLAGE GREEN GAZEBO:

Ceremony Only option

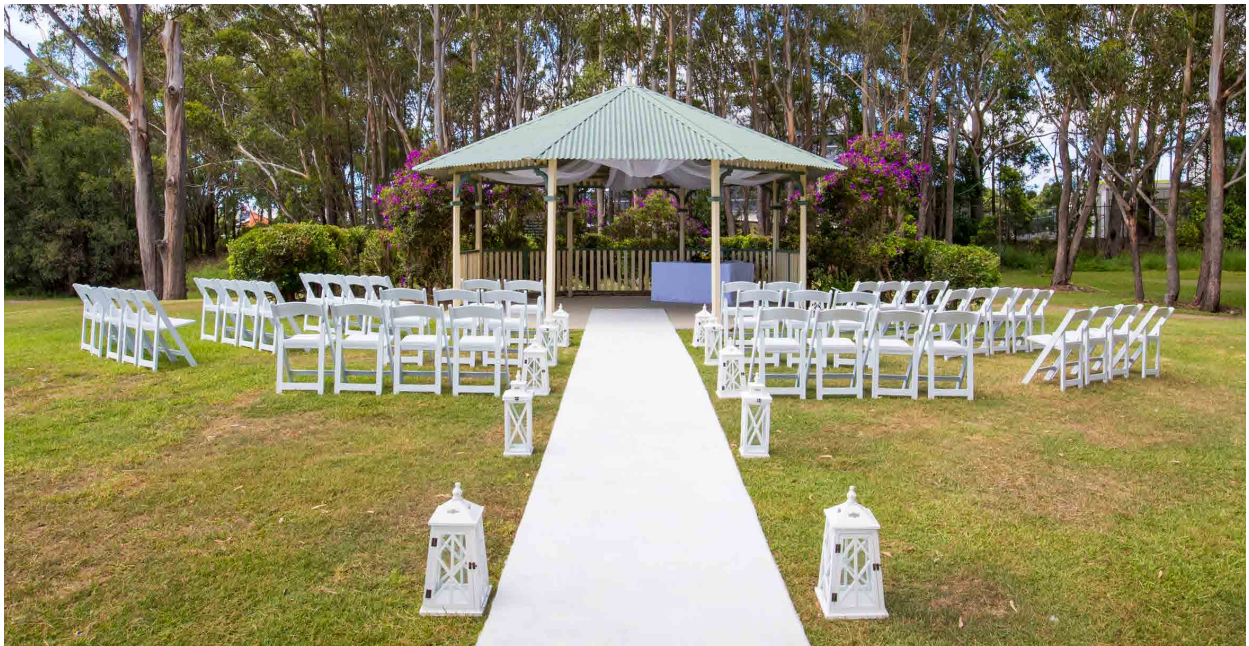
Ceremony & Seated Reception option

Imagine reciting your marriage vows on our beautifully landscaped Village Green, where the peace and nature combine to create a setting that will remain etched in your hearts forever.

30 x white Americano chairs

Red carpet

Skirted signing table & 2 x signing chairs





Tailored Wedding Package

All weddings are inclusive of:

- A beautifully appointed reception room
- Personal Events Coordinator to assist with the smooth running of your magical day
- Free consultation with our Wedding Decorator to style your wedding
- Chair covers & sashes (your choice of colour)
- Centre Pieces for all Guest Tables (your choice from a selection)
- Skirted bridal, gift & cake table
- Printed menus on your table
- Cake Knife
- Guest tables dressed with white linen table cloths & linen napkins
(your choice of colour & fold)
- Parquetry Dance Floor

INTIMATE PACKAGE:

- Custom buffet or 2 course single drop plated dinner
- Your wedding cake served as dessert on platters to the centre of the table
- 4 hour Sharks Beverage Package
- Access to wedding reception room for 4 hours



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CLASSIQUE PACKAGE:

Custom buffet inclusive of Desserts or 2 Course Alternate Drop Plated Dinner

Your wedding cake plated and served as dessert with cream & coulis

5 hour Sharks Beverage Package

Upgraded Centerpiece choice

Access to wedding reception room for 5 hours

GRANDEUR PACKAGE:

Chef's Selection 30mins canape's

Seafood Buffet or 3 Course Alternate Drop Plated Dinner

Your wedding cake served on platters to the tables

5 hour Premium Beverage Package

Access to wedding reception for 5 hours

Premium Centrepiece choice



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COCKTAIL WEDDING PACKAGE:

- A beautifully appointed function space
- Personal Events Coordinator to assist with the smooth running of your magical day
- Skirted gift & cake table
- Cake Knife
- 2.5 hour canapé package
- 3 hours Sharks Beverage Package
- Cake cut and served on platters around the room
- Parquetry Dance Floor



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PLATED MENU

Entree Selection

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

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

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

Tandoori Marinated Chicken Breast w' Mesculin Greens, Cherry Tomatoes & Minted Cucumber Riata & Fresh Lime

Char-Grilled Butterflied Quail, Spiced Fruit Cous Cous & a Pomegranate Riata

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

Herbed Carpaccio of Tuna Nicoise w' Green Beans, Olive Tapenade, Turkish Crouton, Quail Egg & Shaved Baby Fennel (gf)

Peking Duck Salad w' Crispy Manderin Pancake, Chinese Cabbage, Julienne Capsicum & Hoi Sin Glaze

Chilled Poached Thai Prawn Salad, Cherry Tomatoes, Lebanese Cucumber, Shaved Coconut & Watercress (gf)



PLATED MENU

Main Course Selection

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)

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)





PLATED MENU

Dessert Selection

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

Caramel Chocolate Panna Cotta w' Strawberry Compote & Chocolate Biscotti (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





BUFFET MENU

Hot Selection

Selection of Fresh Baked Bread

Sticky Asian Pork Belly w' Asian Choi Greens & Fresh Lime

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

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 Selection

Charcuterie Board w' Smoked & Cured Deli Cuts, Grilled & Marinated Vegetables

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)

Selection of Mustards, Pesto, Vinaigrettes & Oils

Freshly Brewed Tea & Coffee

CLASSIQUE PACKAGE

Inclusive of Dessert Buffet

Dessert Buffet including an assortment of Gateaux, Cakes & Fresh Slices served w' Fresh Cream & a Selection of Coulis & Sauces



SEAFOOD BUFFET MENU

Hot Selection

Selection of Fresh Baked Breads

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

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)

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 Selection

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

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

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

Thai Noodle Salad w' Cashews & Coriander (v)

Salad of Baby Carrots & Fennel in a Star Anise Jus (v) (gf)

Selection of Mustards, Pesto, Vinaigrettes & Oils

Dessert Selection

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



BEVERAGE PACKAGES

Sharks Beverage Package

Killawara Brut Sparkling Wine
Rothbury Estate Chardonnay
Rothbury Estate Shiraz Cabernet

Tap Beers (Choice of two)

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

Bottled Beer (Choice of one)

Cascade Premium Light, Pure Blonde, Tooheys New

Assorted Schweppes Soft Drinks

Premium Beverage Package

Redbank Emily Sparkling wine
Rosemount Encore Chardonnay

OR

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



ENHANCEMENTS

Please see enhancements below at an additional cost.

CEREMONY:

Americano Chairs -----
Tiffany White Chairs -----
Natural / White or Black Carpet (please circle)
Bali Flags

RECEPTION:

Theming Extras

Fairy Lit Backdrop
Giant LOVE Letters
Roving Microphone for speeches
Data Projector and screen for slideshows
Wishing Well Hire

- Basic White, Small
- Basic White, Large
- Birdcages
- Suitcases

FOOD OPTIONS:

Chef's Selection of pre-dinner canape's served on arrival for 30mins
Alternate Drop Selection for Plated Meals
Cakeage
(your wedding cake individually plated & served with coulis & cream)



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Corner Musgrave & Olsen Avenues
Southport, QLD, 4215

sharkseventscentre.com.au
mantra.com.au