



my event



SHARKS
EVENTS CENTRE

CORPORATE PACK

Sheer perfection with the Sharks Events Centre team



CORPORATE PACK

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Located 10 minutes from Surfers Paradise and 45 minutes from Brisbane, Sharks Events Centre is a multi-purpose facility boasting sumptuous menu selections, award winning service and the latest in audio visual and presentation technology. With over 600 free car parks, a dedicated entrance point and adaptable rooms catering for 50 to 650 guests, you can be sure that your event will be unique, professional and completely tailored to your requirements.



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Incorporating ambient function rooms and personalised service with an array of sumptuous menu options, Sharks Events Centre ensures that your event is an unforgettable occasion.

Cocktail Designs Menu

Minimum 50 Guests

4 Options - \$17.00 per person (45 Minutes Service)

6 Options - \$21.50 per person (1.5 Hours Service)

9 Options - \$29.00 per person (2 Hours Service)

Cold Options -

Crudities w' Assorted Gourmet Dips (V)
Japanese Nori-Rolled Sushi w' Shoyo Dipping Sauce (GF)
Spinach & Roasted Capsicum Frittata w' Sundried Tomato Crème (GF V)
Lightly Smoked Chicken, Rocket & Parmesan Pinwheel
Moroccan Beef En Croute w' Eggplant Jam & Goat's Cheese
Peppered Smoked Salmon & Cucumber Rolls
Roma Tomato & Basil Bruschetta (V)
Peking Duck Crepes w' Shallot, Cucumber & Hoi Sin Sauce
Chilled Prawn w' Cognac & Mango Dressing

Hot Options -

Spinach & Cheese Filo Triangles w' Garlic Sour Cream (V)
Chicken Satay Skewers w' Peanut Dip (GF)
Tandoori Lamb Shaslicks w' Mint Yoghurt Dip (GF)
Yum Cha - Assorted Samosas, Spring Rolls & Prawn Toast
Salt & Pepper Calamari w' Aioli
Mini Bratwurst Sausage Rolls w' Chilli Jam
Tempura Prawns w' Wasabi Mayonnaise
Ham & Cheese Risotto Croquettes
Mini Lamb Korma Pies w' Tomato Relish
Tempura Vegetables w' Soy & Mirin Dressing (V)
Crumbed Mushrooms Filled w' Blue Opal Brie Cheese (V)
Peppered Beef Mignon w' Tomato Kasoundi (GF)



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Bronze Buffet

\$29.95 per person
Minimum 50 Guests

Hot

Basket Selection of Freshly Baked Breads
Mustard Crusted Roast Beef w' a
Balsamic & Garlic Jus
Chicken Breast Stuffed w' Pumpkin, Goat's Cheese
& Spinach, Topped w' a Roasted Tomato Sauce
Panache of Seasonal Vegetables
Roasted Garlic Potato Bake

Cold

Fresh Garden Salad of Mesclun Lettuce, Tomato, Cucumber & Red Onion w' a
Creamy French Dressing

Dessert (Plated)

Individual Pavlova w' Strawberries, Double Cream & Passionfruit Coulis

Freshly Brewed Tea & Coffee



CORPORATE PACK

Silver Buffet

\$39.95 per person
Minimum 50 Guests

Hot

Basket Selection of Crusty Baked Breads
Harissa Lamb w' Eggplant Relish & Saffron Yoghurt
Beef Bourginon - Slow Cooked Beef w' Shallots, Smoked
Bacon & Forest Mushrooms in a Red Wine Jus
Baked Reef Fish w' a Lemon Buerre Blanc
Mildly Spiced Butter Chicken w' Naan Bread
Panache of Seasonal Vegetables
Steamed Pilaf Rice

Cold

Platters of Smoked & Cured Meats
Tomato & Bocconcini Salad w' Basil Pesto
Gado Gado - Vegetables w' Peanut Dressing
Baby Potato Salad w' Egg Mayonnaise
Green Leafy Garden Salad

Dessert (Plated)

Layered Shortbread & Strawberry Mille Fuielle w' Crème
Patisserie & Mango Coulis

Freshly Brewed Tea & Coffee



CORPORATE PACK

Gold (Seafood) Buffet

\$47.95 per person
Minimum 50 Guests

Hot

Basket Selection of Crusty Baked Breads
Mustard Crusted Beef Striploin w' a Wild Mushroom Jus
Slow Roasted Pork w' a Date & Apple Farce
Chicken Breast Stuffed w' Pumpkin, Goat's Cheese
& Spinach, Topped w' a Roasted Tomato Sauce
Baked Snapper Fillets w' a Black Bean Sauce & Bok Choy
Oven Roasted Rosemary Salted Red Chat Potatoes
Panache of Seasonal Vegetables

Cold

Tasmanian Natural Oysters
Chilled King Prawns w' Marie Rose Sauce
Continental Meat Platters
Whole Baked Tasmanian Salmon
Platters of Smoked & Cured Meats
Antipasto Platters
Smoked Chicken & Pasta Salad
Baby Potato Salad w' Egg Mayonnaise
Roast Pumpkin & Rocket Salad w' Honey Dressing
Green Leafy Garden Salad

Dessert (Plated)

Banana & Macadamia Pudding w' Butterscotch Sauce & Double Cream

Freshly Brewed Tea & Coffee



CORPORATE PACK

Gourmet Barbecue Buffet

\$34.95 per person
Minimum 50 Guests

Hot

Basket Selection of Crusty Baked Breads
Nolan's Private Selection of Barbecued Rib Fillet Steak
Lamb & Rosemary Sausages
Lemon, Herb & Honey Grilled Chicken Breast
Seared Tasmanian Salmon w' Asian Greens & Black Bean Sauce
Rosemary & Sea Salt Baked Chat Potatoes w' Sour Cream

Cold

Antipasto Platters
Tomato & Bocconcini Salad
Pumpkin & Rocket Salad w' Honey Mustard Dressing
Zesty Coleslaw
Cucumber & Mint Salad
Green Leafy Garden Salad

Dessert (Plated)

Individual Pavlova w' Strawberries, Double Cream & Passionfruit Coulis

Freshly Brewed Tea & Coffee



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Fork Food Buffet

This menu is designed to be eaten whilst standing and is best suited to cocktail-style events.

\$34.95 per person
Minimum 50 Guests

Hot

Mini Chicken Mignon Skewers w' a Peppered
Sherry Cream Sauce
Individually Boxed Seafood Selection of Tempura
Prawns, Chimmi Churri Marinated Salmon & Prawn Skewers,
& Salt & Pepper Squid
Beef Medallion Skewers w' a Thyme & Garlic Reduction,
& Sweet Potato Crush
Fragrant Jasmine Rice

Cold

Mixed Salad Greens w' House Dressing

Dessert

Assorted Selection of Mini Cakes

Freshly Brewed Tea & Coffee



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Design Your Own Menu

Choose one option from the following delicious entrée, main course and dessert selections. For an alternate drop menu choose a second meal option for an additional \$1.00 per person per course.

Entrée

\$11.50 per person
Minimum 50 Guests

Roasted Pumpkin Soup w' Crème Fraiche & Basil Oil

Pumpkin, Beetroot & Cherry Tomato Salad w' Goat's Cheese & Raspberry Dressing

Chicken Caesar Salad w' Turkish Croutons, Parmesan, Crisp Bacon, Soft Poached Egg & Homemade Caesar Dressing

Char Sui Byron Bay Pork Salad w' Chilli Jam, Shredded Vegetables & Crispy Noodles

Entrée

\$13.50 per person
Minimum 50 Guests

Tiger Prawn, Avocado & Tomato Salad Atop Mixed Leaves w' a Corn & Capsicum Relish

Thai Beef Salad w' Cucumber, Cashews & Spanish Onions, Fried Shallots & Palm Sugar Vinaigrette

Tasmanian Smoked Salmon, Marinated Asparagus, Beetroot & Avocado w' Mixed Leaves & Lemon Dressing

Asian Style Chicken Tenderloin Salad w' Mixed Leaves, Julienne Vegetables & a Coriander & Green Shallot Dressing



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Entrée

\$14.95 per person
Minimum 50 Guests

Dukkah Crusted Lamb Fillet upon a Mediterranean Cous Cous Salad
w' Fig Jam & a Capsicum Dressing

Seafood Tasting Plate – Poached Prawn on Avocado, Smoked
Salmon w' Horseradish Crème Fraiche & Sand Crab Nori Roll
w' Pickled Ginger Aioli

Rare Roasted Pepper Beef Fillet w' Watercress, Marinated Pumpkin
& Topped w' a Caramelised Onion Dressing

Queensland Prawn & Sand Crab Stack w' Avocado, Roasted Capsicum &
Watercress, Finished w' Fresh Lime & a Tomato Aioli

Special dietary requirements can be catered for on request.

“At all times there was a staff member available to assist with any queries or additions that the event required. This level of service was also appreciated by our production company who made special comment to the professionalism shown by your team. Other strong comments that were received on the night were from AFL Staff who highlighted that it was one of the best football functions that they had been to. In addition, the comments on the quality of the food were outstanding.”

- Sam Eustice, GM Business Development, Gold Coast Football Club



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Main Course

\$25.95 per person
Minimum 50 Guests

Braised Lamb Shank Tagine on a Pumpkin & Potato Puree, Topped w'
an Amaretto Jus

Tasmanian Salmon on an Asparagus Risotto w' a Lemon & Salsa Verde

Byron Bay Pork Cutlet Served on Potato Gratin & Seasonal Greens
w' Caramelised Apple & a Cranberry Jus

Free Range Chicken Breast Filled w' Ricotta & Spinach, Topped
w' a Roasted Red Capsicum Sauce

Main Course

\$26.95 per person
Minimum 50 Guests

Free Range Chicken Breast Grilled w' Rosemary Roasted Potato,
Sweet Potato, Baby Zucchini & Topped w' Vine Ripened
Tomato Coulis & Eggplant Caviar

Riverine Premium Sirloin Served on Potato Crumble w' Green Beans
& an Eschallot Jus

Roasted Lamb Rump Served on Crushed Kifler Potatoes w' Chorizo,
Asparagus & a Tomato Jus

Pan Seared Queensland Snapper on Asian Greens & Jasmine
Rice w' a Mild Thai Curry Sauce



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Main Course

\$29.95 per person
Minimum 50 Guests

Grass Fed Eye Fillet Wrapped in Cured Prosciutto Ham w' a Field Mushroom & Balsamic Beef Jus

Herb & Macadamia Crusted Barramundi on Garlic Crushed Baby Potatoes & Green Beans w' a Lemon Buerre Blanc

Junee Gold Lamb Tenderloin w' Roasted Kifler Potatoes, Baby Carrots, Minted Pesto & a Merlot Jus

Twice Roasted Duck Breast Served on Braised Greens, Potato Dauphinois & Roasted Beetroot w' an Orange & Mandarin Sauce

Slow Roasted Wagyu Rump w' Truffled Potato Bake, Broccolini & Topped w' a Red Currant Jus

Special dietary requirements can be catered for on request.

"We have held our Annual Presentation Dinner at the venue for 2 years now, and our students and their parents have indicated that we should go nowhere else. From the initial contact, through to the night itself and the follow up after the event, the service has been premier first class. The food is excellent and the staff could not be more helpful - especially when you realise that you have forgotten to arrange something! Our event has over 200 attendees and we have had nothing but rave reviews about the night." - Ian Luxton, The Southport School



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Dessert

\$9.95 per person
Minimum 50 Guests

Chocolate Mud Gateaux w' a Berry Compote & Double Cream

Individual Pavlova w' Strawberries, Double Cream & Passionfruit Coulis

Banana & Macadamia Pudding w' Butterscotch Sauce & Double Cream

Apple & Rhubarb Pie w' Cinnamon, Double Cream & Topped
w' a Crème Anglaise

Baked Berry Cheesecake w' Passionfruit Coulis & Fresh Strawberries

Sticky Date Pudding w' Caramel Ganache & Double Cream

Layered Shortbread & Strawberry Mille Fuielle w' Crème Patisserie
& Mango Passionfruit Coulis

English Style Bakewell Tart w' Strawberry Coulis & Dollop Cream

Chocolate Fondant Pudding w' Walnut Praline & an Amaretto Anglaise

Coconut Pannacotta w' Kaffir Lime Syrup & Candied Orange

Summer Berry Pudding w' Orange Scented Cream & Fresh Strawberries

Served w' Freshly Brewed Tea & Coffee

Special dietary requirements can be catered for on request.



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Beverage Packages

Bronze Beverage Package

The Rothbury Estate -
Chardonnay & Shiraz Cabernet

Deen De Bortoli Sauvignon Blanc

Killawarra Brut

Tap Beers (your choice of 2) -
*Cascade Premium Light, Carlton Mid-Strength, Carlton Draught,
Carlton Dry, Pure Blonde or Victoria Bitter*

Stubbies -
Carlton Natural, Tooheys Extra Dry & Pure Blonde Naked

Assorted Schweppes Soft Drinks

2 Hours - \$21.00 per person
3 Hours - \$26.00 per person
4 Hours - \$31.00 per person
5 Hours - \$36.00 per person



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Beverage Packages

Silver Beverage Package

Wolf Blass Bilyara -
Chardonnay, Sauvignon Blanc, Shiraz & Sparkling

Tap Beers (your choice of 2) -
*Cascade Premium Light, Carlton Mid-Strength, Carlton Draught,
Carlton Dry, Pure Blonde or Victoria Bitter*

Stubbies -
*Carlton Natural, Tooheys Extra Dry, Pure Blonde Naked
& Crown Lager*

Strongbow Cider -
Original, Sweet & Dry

Assorted Schweppes Soft Drinks

2 Hours - \$24.00 per person

3 Hours - \$29.00 per person

4 Hours - \$34.00 per person

5 Hours - \$39.00 per person



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Beverage Packages

Gold Beverage Package

Wolf Blass Gold Label -
Chardonnay & Shiraz

Squealing Pig NZ Marlborough Sauvignon Blanc

Seppelt Fleur De Lys Sparkling Wine

Tap Beers (your choice of 2) -
*Cascade Premium Light, Carlton Mid-Strength, Carlton Draught,
Carlton Dry, Pure Blonde or Victoria Bitter*

Stubbies -
Tooheys Extra Dry, Crown Lager, Corona & Stella

Strongbow Cider -
Original, Sweet & Dry

Assorted Schweppes Soft Drinks

2 Hours - \$34.00 per person

3 Hours - \$39.00 per person

4 Hours - \$44.00 per person

5 Hours - \$49.00 per person



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Beverage Package Upgrades

The following upgrades can be added to any beverage package for an additional per person cost.

Spirits Upgrade **\$8.00 per person**

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

RTD's Upgrade **\$9.00 per person**

*Gordon's G&T, Smirnoff Red, Johnny Walker Red & Cola,
Bundaberg Rum & Cola & Jack Daniels & Cola*

Frozen Daiquiris Upgrade **\$6.00 per person**

Your choice of 2 of the following flavours -

*Strawberry
Mango
Pina Colada
Fruit Tingle*



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Room Hire Fees

With the flexibility to cater from 10 to 1,000 guests, Sharks Events Centre is a multi-purpose facility boasting an in-built stage, advanced audio-visual and presentation technology and professional service.

All Medallion Rooms	\$370.00 (day/evening)/\$560.00 (day & evening)
Premier Room	\$500.00 (day/evening)/\$900.00 (day & evening)
Oval View Room	\$390.00 (day/evening)/\$630.00 (day & evening)
2 Large Rooms	\$890.00 (day/evening)/\$1,750.00 (day & evening)
Presidents Suite	\$2,100.00 (day/evening)/\$2,900.00 (day & evening)

Room hire fees include basic equipment. All rooms are subject to availability and rates may be negotiated with consideration to catering requirements. Maximum day period up to 5:00pm, or evening period from 6:00pm.



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Equipment, Entertainment & Decorations

Sharks Events Centre is equipped with advanced audio visual and presentation technology, specialised theming services and a variety of entertainment options to make your event one that will be remembered by your guests for all the right reasons.

Audio Visual Equipment

Lectern	Inclusive
Roving Microphone	\$50.00
Lectern Microphone	\$50.00
Portable Stage	\$50.00 small/\$100.00 large
Data Projector & Drop Screen	\$200.00
PA System	From \$150.00
AV Technician	POA

**Additional audio visual equipment can be provided and priced on request.*

Lighting

Laser Lights	\$75.00
<i>Includes 2 x laser lights.</i>	
Strobe	\$40.00
UV Gun	\$50.00



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Decorations

Chair Covers & Sashes \$5.50 each

Helium Balloon Clusters \$15.00 each

Includes 5 x balloons in your choice of colour, ribbon & balloon weight.

Red Carpet \$50.00

Specialised Theming

Customised Table Settings From \$120.00 per table

Includes chair covers & sashes in your choice of colour & style, coordinated table cloth & overlay in your choice of colour & fabric & customised centre piece.

Customised Stage Set From \$350.00

Ceiling Draping From \$600.00

Entrance Display From \$300.00

Includes custom printed signage.

Entertainment

Juke Box \$280.00

Live Band POA

Dance Floor Hire \$100.00

Professional DJ \$490.00 for 5 Hours

Includes music information sheet, 800 watt digital sound system & basic dance floor lighting to suit your room.

DJ Upgrades -

MC Duties Add \$50.00

Includes MC run sheet.

Club DJ Add \$65.00

Includes tabletop mixing decks.

