

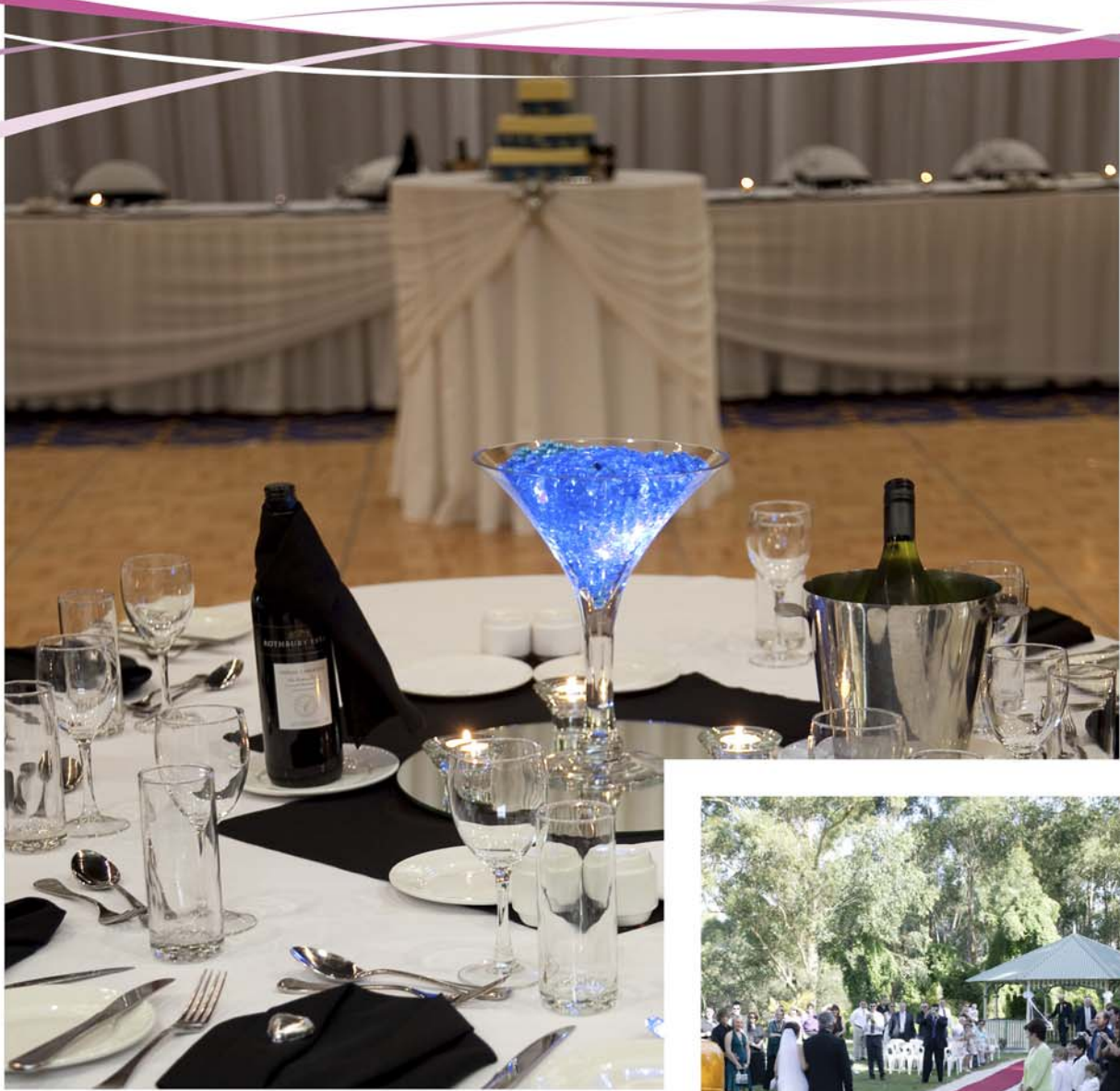


my wedding



WEDDING PACK

Sheer perfection with the Sharks Events Centre team



WEDDING PACK

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WEDDING PACK

Located 10 minutes from Surfers Paradise and 45 minutes from Brisbane, Sharks Events Centre is a beautifully appointed Wedding venue boasting sumptuous menu selections, award winning service and an outdoor ceremony area. With a dedicated entrance point, adaptable rooms catering for 60 to 650 guests and experienced Events Coordinators, you can be sure that your Wedding will be unique, personalised and everything you dreamed it would be.



WEDDING PACK

From simple to extravagant – Sharks Events Centre caters for couples of all tastes and budgets, with personalised service to ensure that your Wedding day is as special as you are.

Intimate Package

\$82.00 per person
Minimum 60 Guests

A Beautifully Appointed Function Room

Personal Events Coordinator to Assist with the
Smooth Running of your Magical Day

Pre-Dinner Canapés on Arrival

Your Choice of a Sumptuous Buffet or 2 Course Plated Menu
with your Wedding Cake Served for Dessert

Free Consultation with our Wedding Decorator to Style &
Theme your Wedding

Skirted Bridal, Gift & Cake Table

Guest Tables Dressed with White Linen Table Cloths
& Linen Napkins (Your Choice of Colour & Fold)

Chair Covers & Sashes (Your Choice of Colour & Style)

Professional DJ for 5 Hours

Packages and menus can be customised on request.



WEDDING PACK

Intimate Buffet Menu

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)

Chocolate Mud Gateaux w' a Berry Compote & Double Cream
Or
Individual Pavlova w' Strawberries, Double Cream & Passionfruit Coulis

Freshly Brewed Tea & Coffee



WEDDING PACK

Intimate Plated Menu

Entrée

Alternate Drop -

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

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

Main Course

Alternate Drop -

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

Dessert -

Your Wedding Cake Cut, Plated & Garnished
Freshly Brewed Tea & Coffee



WEDDING PACK

Elegant Package

\$92.00 per person
Minimum 60 Guests

A Beautifully Appointed Function Room

Personal Events Coordinator to Assist with the
Smooth Running of your Magical Day

Pre-Dinner Canapés on Arrival

One Hour Pre-Dinner Cocktail Package of Frozen Daiquiris, Sparkling & Bottled
Wines, Local Beers, Juice & Soft Drinks

Your Choice of a Sumptuous Buffet or 2 Course Plated Menu
with your Wedding Cake Served for Dessert

Free Consultation with our Wedding Decorator to Style &
Theme your Wedding

Skirted Bridal, Gift & Cake Table

Guest Tables Dressed with White Linen Table Cloths
& Linen Napkins (Your Choice of Colour & Fold)

Chair Covers & Sashes (Your Choice of Colour & Style)

Professional DJ for 5 Hours

Packages and menus can be customised on request.



WEDDING PACK

Elegant Buffet Menu

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)

Chocolate Mud Gateaux w' a Berry Compote & Double Cream
Or
Individual Pavlova w' Strawberries, Double Cream & Passionfruit Coulis

Freshly Brewed Tea & Coffee



WEDDING PACK

Elegant Plated Menu

Entrée

Alternate Drop -

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

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

Main Course

Alternate Drop -

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

Dessert -

Your Wedding Cake Cut, Plated & Garnished
Freshly Brewed Tea & Coffee



WEDDING PACK

Classique Package

\$112.00 per person
Minimum 60 Guests

A Beautifully Appointed Function Room

Personal Events Coordinator to Assist with the
Smooth Running of your Magical Day

Pre-Dinner Canapés on Arrival

Five Hour Beverage Package (in room) of Sparkling & Bottled Wines,
Local Beers, Juice & Soft Drinks

Your Choice of a Sumptuous Buffet or 2 Course Plated Menu
with your Wedding Cake Served for Dessert

Free Consultation with our Wedding Decorator to Style &
Theme your Wedding

Skirted Bridal, Gift & Cake Table

Guest Tables Dressed with White Linen Table Cloths
& Linen Napkins (Your Choice of Colour & Fold)

Chair Covers & Sashes (Your Choice of Colour & Style)

Your Choice from a Selection of Centre Pieces for all Guest Tables

Professional DJ for 5 Hours

Packages and menus can be customised on request.



WEDDING PACK

Classique Buffet Menu

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)

Chocolate Mud Gateaux w' a Berry Compote & Double Cream
Or
Individual Pavlova w' Strawberries, Double Cream & Passionfruit Coulis

Freshly Brewed Tea & Coffee



WEDDING PACK

Classique Plated Menu

Entrée

Alternate Drop -

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

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

Main Course

Alternate Drop -

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

Dessert -

Your Wedding Cake Cut, Plated & Garnished
Freshly Brewed Tea & Coffee



WEDDING PACK

Grandeur Package

\$120.00 per person
Minimum 60 Guests

A Beautifully Appointed Function Room

Personal Events Coordinator to Assist with the
Smooth Running of your Magical Day

Pre-Dinner Canapés on Arrival

One Hour Pre-Dinner Cocktail Package of Frozen Daiquiris,
Sparkling & Bottled Wines, Local Beers, Juice & Soft Drinks

Five Hour Beverage Package (in room) of Sparkling & Bottled Wines,
Local Beers, Juice & Soft Drinks

Your Choice of a Sumptuous Buffet or 2 Course Plated Menu
with your Wedding Cake Served for Dessert

Free Consultation with our Wedding Decorator to Style &
Theme your Wedding

Skirted Bridal, Gift & Cake Table

Wishing Well

White Pillars to Frame your Bridal Table

Guest Tables Dressed with White Linen Table Cloths
& Linen Napkins (Your Choice of Colour & Fold)

Chair Covers & Sashes (Your Choice of Colour & Style)



WEDDING PACK

Your Choice from a Selection of Centre Pieces for all Guest Tables

Professional DJ for 5 Hours

Packages and menus can be customised on request.

"I would like to say what a truly spectacular event our Wedding was thanks to the Southport Sharks. The entire Events team from our initial consultation right through to the food and beverage service on the night were professional, flexible, accommodating and genuinely cared about our entire experience. The food was utterly divine and I cannot thank them enough for ensuring that our Wedding was everything we always dreamed it would be."

- Emily & Tom Howell



WEDDING PACK

Grandeur Buffet Menu

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)

Chocolate Mud Gateaux w' a Berry Compote & Double Cream
Or
Individual Pavlova w' Strawberries, Double Cream & Passionfruit Coulis

Freshly Brewed Tea & Coffee



WEDDING PACK

Grandeur Plated Menu

Entrée

Alternate Drop -

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

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

Main Course

Alternate Drop -

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

Dessert -

Your Wedding Cake Cut, Plated & Garnished
Freshly Brewed Tea & Coffee



WEDDING PACK

Cocktail Wedding Package

\$84.00 per person
Minimum 60 Guests

A Beautifully Appointed Function Room

Personal Events Coordinator to Assist with the Smooth
Running of your Magical Day

Sumptuous 2-Hour Fork Food Menu

5 Hour Beverage Package (in room) of
Sparkling & Bottled Wines, Local Beers, Juice & Soft Drinks

Dry Bars Dressed with White Linen Table Cloths
& Overlays in Your Choice of Colour

Skirted Gift & Cake Table

Wishing Well

Professional DJ for 5 Hours

Packages and menus can be customised on request.



WEDDING PACK

Cocktail Buffet

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

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



WEDDING PACK

Garden Ceremony

\$550.00
Minimum 60 Guests

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.

Inclusions -

Personal Events Coordinator to Assist with the Smooth Running of your Magical Day

Dressed Celebrant's Table

Red Carpet

40 White Outdoor Guest Chairs



WEDDING PACK

Beverage Package Upgrades

The following beverage upgrades can be added to the Classique, Grandeur or Cocktail packages 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*



WEDDING PACK

Decoration Upgrades

Bridal Backdrops

Floor-To-Ceiling Chiffon Backdrop	\$200.00 <i>(Premier Room only)</i>
Framing Backdrop with Fairy Lights	\$310.00
3 Section (6m) Backdrop with Fairy Lights	\$330.00 <i>(available in black or white)</i>
4 Section (8m) Backdrop with Fairy Lights	\$440.00 <i>(available in black or white)</i>

Ceiling Draping \$365.00

Includes 3 section ceiling draping with fairy lights.

Swagging \$165.00

Includes your bridal & cake tables swagged with chiffon & flowers to match the Bride or gold/silver hearts at the gathers. Add \$40.00 to attach fairy lights.

Cherry Blossom Trees \$50.00 each

Add \$10.00 to attach fairy lights.

Topiary Trees \$60.00 each

Dressed with lilies or roses. Add \$10.00 to attach fairy lights.

White Columns \$85.00 each

With urn & large floral display (red, white or pink highlights).

Ceremony Decorating Package \$450.00

Includes gazebo decoration of tulle, ivy & flowers to match the bride, chair covers & sashes in your choice of colour & style & rose petals to form a heart shape at the aisle entrance.

