

PRIVATE FUNCTION PACKAGES

WE ARE DELIGHTED TO HAVE THIS OPPORTUNITY TO PRESENT OUR FUNCTION SERVICES TO YOU. OUR CATERING AND STAFF ARE OF THE HIGHEST STANDARD ENSURING THAT YOUR SPECIAL OCCASION IS AN OUTSTANDING SUCCESS.

FUNCTION ROOMS ARE AVAILABLE SEVEN DAYS A WEEK WITH SEATING UP TO 600 GUESTS FOR LUNCH OR DINNER. A ROOM HIRE FEE IS APPLICABLE DEPENDING ON THE FUNCTION ROOM SELECTED. WE ARE ONLY TOO HAPPY TO ORGANIZE A TIME FOR YOU TO VIEW OUR VENUE.

WE CAN ACCOMMODATE CONFERENCES, THREE COURSE MEALS, COCKTAIL PARTIES AND BUFFETS. PLEASE FIND ATTACHED A COPY OF ALL OUR MENUS AND PRICES FOR YOUR PERUSAL. ALL COCKTAIL, BUFFET AND SET MENUS ARE FOR A MINIMUM OF 30 PEOPLE. WHEN CHOOSING A SET MENU WE REQUIRE YOU TO SELECT 2 ENTREES, 2 MAINS AND 2 DESSERTS, WHICH WILL THEN BE SERVED ALTERNATELY TO YOUR GUESTS. WHEN CHOOSING A COCKTAIL MENU WE REQUIRE YOU TO SELECT A MINIMUM OF 5 ITEMS, THE TOTAL COST OF THESE ITEMS WILL BECOME THE COST OF YOUR MENU PER PERSON.

BEVERAGES CAN BE PURCHASED ON CONSUMPTION, A DRY TILL BASIS, WITH YOU NOMINATING A SPECIFIC AMOUNT AND THE TOTAL GOES UP TO YOUR NOMINATED AMOUNT, OR YOU MAY LIKE TO HAVE A CASH BAR, WHERE GUESTS PAY FOR THEIR OWN DRINKS AS THEY GO.

DECORATIONS, MUSIC AND ENTERTAINMENT CAN BE ARRANGED FOR YOU AT AN ADDITIONAL COST.

TO CONFIRM YOUR BOOKING, THE COST OF THE ROOM HIRE FEE WILL BE ACCEPTED AS A DEPOSIT. THE DEPOSIT SHOULD BE MADE PAYABLE TO 'SNIVES & FORKS CATERING' THAT ARE THE CATERERS HERE AT SHARKIES AND IS DUE WITHIN SEVEN DAYS OF YOUR BOOKING, OTHERWISE MANAGEMENT RESERVES THE RIGHT TO CANCEL THE BOOKING AND ALLOCATE THE VENUE TO ANOTHER CLIENT.

TO ENSURE MAXIMUM EFFICIENCY, WE REQUIRE FINAL GUEST NUMBERS AND FULL PAYMENT SEVEN DAYS PRIOR TO YOUR EVENT. IN THE EVENT OF CANCELLATION WITHIN SEVEN DAYS THE DEPOSIT IS NON-REFUNDABLE. SETTLEMENT OF ANY OUTSTANDING ACCOUNTS MUST BE PAID AT THE CONCLUSION OF THE FUNCTION. CREDIT CARDS, CHEQUES OR CASH ARE ALL ACCEPTED.

FOR A FUNCTION HELD ON A SUNDAY OR PUBLIC HOLIDAY AN ADDITIONAL 10% SURCHARGE IS APPLICABLE.

PLEASE ADVISE US IF THERE IS ANY PART OF YOUR FUNCTION THAT HAS NOT BEEN COVERED. WE LOOK FORWARD TO DISCUSSING OUR SERVICES AND PLANNING YOUR FUNCTION IN MORE DETAIL.

KIND REGARDS

RACHELLE FREEMAN
FUNCTIONS COORDINATOR



BREAKFAST MENU

BREAKFAST PACKAGE ONE

FRESH ORANGE JUICE

~

POACHED FREE RANGE EGGS WITH
GRILLED TOMATOES, CRISPY BACON, GOURMET BEEF SAUSAGES
SAUTEED MUSHROOMS AND TOASTED WOODFIRED BREAD

~

FRESHLY BREWED
COFFEE AND TEA
LUKENMAY GOURMET BISCUITS

\$25.00 PER PERSON
MINIMUM OF THIRTY PERSONS

BREAKFAST PACKAGE TWO

FRESH ORANGE JUICE

~

SELECTION OF
DANISH PASTRIES, FRESHLY BAKED MUFFINS AND CROISSANTS

FRESH SEASONAL FRUIT

SELECTION OF BOUTIQUE PRESERVES

~

POACHED FREE RANGE EGGS WITH
GRILLED TOMATOES, CRISPY BACON, GOURMET BEEF SAUSAGES
SAUTEED MUSHROOMS AND TOASTED WOODFIRED BREAD

~

FRESHLY BREWED
COFFEE TEA
LUKENMAY GOURMET BISCUITS

\$30.00 PER PERSON
MINIMUM OF THIRTY PERSONS

COCKTAIL RECEPTION

COCKTAIL MENU SELECTIONS

COLD CANAPÉS

▪ TOMATO AND BOCCONCINI ON CROSTINI	3.50
▪ VEGETABLE CRUDITIES WITH BABAGANOUSH, TZATZIKI AND GUACAMOLE	3.50
▪ FRESH BAKED ROLLS WITH GOURMET FILLINGS	3.50
▪ CROSTINI WITH SMOKED SALMON AND DILL MAYONNAISE	3.50
▪ VEGETABLE JAPANESE NORI ROLLS WITH CHILLI SOY	3.50
▪ CHICKEN LIVER PATE WITH GRENACHE JELLY	4.00
▪ ROAST DUCK AND ASIAN MUSHROOM RICE PAPER ROLLS	4.50
▪ FRESHLY SHUCKED OYSTERS WITH LIME MAYONNAISE	4.50
▪ DUCK RILLETTE ON GARLIC WAFER	4.50

HOT CANAPÉS

▪ FISH GOUJONS WITH AIOLI	3.50
▪ MINI PARTY MEAT PIES WITH TOMATO SAUCE	3.50
▪ MINI SAUSAGE ROLLS WITH BARBEQUE SAUCE	3.50
▪ SPICED CHICKEN TENDERLOINS	3.50
▪ MINI SPRING ROLLS WITH SOY DIPPING SAUCE	3.50
▪ TRADITIONAL PIZZETAS WITH HAM, CHEESE AND TOMATO	3.50
▪ GARLIC TEMPURA PRAWNS	3.50
▪ FRIED CAMEMBERT WITH CRANBERRY SAUCE	3.50
▪ MIXED MINI QUICHE	3.50
▪ HOMEMADE LEEK AND BRIE TARTLET	4.00
▪ SMOKED SALMON, BRIE AND CHIVE FRITTATA	4.00
▪ SALT AND PEPPER CALAMARI WITH WASABI MAYONNAISE	4.00
▪ FRIED WHITEBAIT WITH AIOLI	4.00
▪ LAMB CUTLET WITH CUCUMBER YOGHURT	4.50
▪ SATAY CHICKEN SKEWERS WITH PEANUT SAUCE	4.50

SUBSTANTIAL CANAPÉS

▪ ASIAN NOODLE BOX WITH CURRY AND LIME SCENTED JASMIN RICE	6.50
▪ ASIAN NOODLE BOX WITH COMBINATION HOKKEIN NOODLES	6.50
▪ TEMPURA OF FLATHEAD WITH HAND CUT CHIPS AND AIOLI	7.50
▪ LAMB CUTLETS, DRESSED GARDEN SALAD AND CUCUMBER YOGHURT	7.50

COCKTAIL RECEPTION

COCKTAIL MENU SELECTIONS

SWEET CANAPÉS

▪ CHOCOLATE ÉCLAIR	3.50
▪ APPLE CRUMBLE	3.50
▪ VANILLA MILLE FEUILLE	3.50
▪ CHOCOLATE TARTS	3.50
▪ BAKED CHEESECAKE	3.50
▪ BLUEBERRY TART	4.00
▪ TIRAMISU SLICE	4.00
▪ FRESH MIXED FRUIT TART	4.50
▪ CHEFS SELECTION OF INDIVIDUAL SLICES	4.50

OTHER INCLUSIONS:

- TALL AND SHORT COCKTAIL TABLES
- DANCE FLOOR
- PERSONALISED SERVICE, WITH ALL CANAPÉS SERVED BY TRAY STAFF
- FULL BAR SERVICE
- MINIMUM OF FIVE ITEMS MUST BE CHOSEN (APPROXIMATELY 15 PIECES PER PERSON)
- MINIMUM OF THIRTY GUESTS

ADDITIONAL CHARGES:

- DJ
- BALLOONS AND DECORATIONS
- CHAIR COVERS WITH SASH
- SECURITY (FOR 21ST BIRTHDAYS ONLY)
- CELEBRATION CAKES
- ROOM HIRE CHARGE
- BEVERAGES
- FRESHLY BREWED COFFEE AND SELECTION OF PICKWICK TEAS

BUFFET MENU

BUFFET PACKAGE ONE

- BREAD ROLLS AND BUTTER

SELECTION OF COLD CARVERY – CHOICE OF 1

- HONEY GLAZED LEG HAM
- SEASONED CHICKEN
- ROAST LOIN OF PORK, APPLE SAUCE
- ROAST SIRLOIN OF BEEF WITH SEEDED MUSTARD

SELECTION OF HOT ITEMS – CHOICE OF 2

- RED THAI CHICKEN CURRY ON STEAMED BUK CHOY
- BEEF BOURGUIGNON IN RED WINE AND BUTTERED GREEN BEANS
- CHICKEN A LA KING, LEEK AND MUSHROOMS
- VEAL PAPRIKA WITH SOUR CREAM
- BEEF TORTELLINI, MUSHROOMS, BACON AND SHALLOTS
- LAMB PROVENCAL WITH MEDITERRANEAN VEGETABLES

YOUR CHOICE OF HOT MAINS IS ACCOMPANIED WITH ONE OF THE FOLLOWING:

- STEAMED JASMIN RICE
- PENNE PASTA WITH VIRGIN OLIVE OIL
- STEAMED SEASONAL VEGETABLES
- GARLIC AND ROSEMARY ROAST POTATOES

SELECTION OF SALADS – CHOICE OF 3

- FRENCH BEANS WITH VINAIGRETTE DRESSING
- TRADITIONAL GREEK SALAD, FETTA AND KALAMATTA OLIVES
- CAESAR SALAD, SMOKEY BACON, GARLIC CROUTONS AND PARMESAN
- GERMAN POTATO, RED ONION AND GRAIN MUSTARD
- MARINATED MUSHROOM AND ENGLISH SPINACH
- FRESH GARDEN, TOMATO, CUCUMBER AND SPANISH ONION
- PASTA SALAD TOSSED IN A LIGHT PESTO DRESSING

DESSERTS – CHOICE OF 2

- CHOCOLATE MUD CAKE
- CARROT CAKE
- BAKED NEW YORK CHEESECAKE
- MACADAMIA NUT PIE
- LEMON AND LIME TART

ADDITIONAL ITEMS:

- SELECTION OF FARMHOUSE CHEESE AND FRUIT
- DESSERTS SERVED WITH FRESHLY BREWED COFFEE AND TEA

\$38.50 PER PERSON - MINIMUM NUMBERS APPLIES

BUFFET MENU

BUFFET PACKAGE TWO

- BREAD ROLLS AND BUTTER

SELECTION OF COLD CARVERY – CHOICE OF 3

- HONEY GLAZED LEG HAM
- ROAST SEASONED CHICKEN
- ROAST LOIN OF PORK
- ROAST SIRLOIN OF BEEF WITH SEEDED MUSTARD

SELECTION OF HOT ITEMS – CHOICE OF 2

- RED THAI CHICKEN CURRY ON STEAMED BUK CHOY
- BEEF BOURGUIGNON IN RED WINE AND BUTTERED GREEN BEANS
- CHICKEN A LA KING, LEEK AND MUSHROOMS
- VEAL PAPRIKA WITH SOUR CREAM
- BEEF TORTELLINI, MUSHROOMS, BACON AND SHALLOTS
- LAMB PROVENCAL WITH MEDITERRANEAN VEGETABLES

YOUR CHOICE OF HOT MAINS IS ACCOMPANIED WITH ONE OF THE FOLLOWING:

- STEAMED JASMIN RICE
- PENNE PASTA WITH VIRGIN OLIVE OIL
- STEAMED SEASONAL VEGETABLES
- GARLIC AND ROSEMARY ROAST POTATOES

SELECTION OF SALADS – CHOICE OF 5

- FRENCH BEANS WITH VINAIGRETTE DRESSING
- TRADITIONAL GREEK SALAD, FETTA AND KALAMATTA OLIVES
- CAESAR SALAD, SMOKEY BACON, GARLIC CROUTONS AND PARMESAN
- GERMAN POTATO, RED ONION AND GRAIN MUSTARD
- MARINATED MUSHROOM AND ENGLISH SPINACH
- FRESH GARDEN, TOMATO, CUCUMBER AND SPANISH ONION
- PASTA SALAD TOSSED IN A LIGHT PESTO DRESSING

DESSERTS – CHOICE OF 3

- CHOCOLATE MUD CAKE
- CARROT CAKE
- BAKED NEW YORK CHEESECAKE
- MACADAMIA NUT PIE
- LEMON AND LIME TART

ADDITIONAL ITEMS:

- SELECTION OF FARMHOUSE CHEESE AND FRUIT
- DESSERTS SERVED WITH FRESHLY BREWED COFFEE AND TEA

\$44.00 PER PERSON - MINIMUM NUMBERS APPLIES

BUFFET MENU

BUFFET PACKAGE THREE

- BREAD ROLLS AND BUTTER

SELECTION OF COLD CARVERY – CHOOSE 1

- HONEY GLAZED LEG HAM
- ROAST LOIN OF PORK
- ROAST SIRLOIN OF BEEF WITH SEEDED MUSTARD
- ROAST TURKEY WITH STUFFING

SELECTION OF HOT ITEMS – CHOOSE 2

- RED THAI CHICKEN CURRY ON STEAMED BUK CHOY
- BEEF BOURGUIGNON IN RED WINE AND BUTTERED GREEN BEANS
- CHICKEN A LA KING, LEEK AND MUSHROOMS
- VEAL PAPRIKA WITH SOUR CREAM
- BEEF TORTELLINI, MUSHROOMS, BACON AND SHALLOTS
- LAMB PROVENCAL WITH MEDITERRANEAN VEGETABLES
- PENNE MARINARA, PRAWNS, MUSSELS, FISH AND CALAMARI
- SEAFOOD MORNAY BAKE WITH GRATINATED CHEESE

YOUR CHOICE OF HOT MAINS IS ACCOMPANIED WITH ONE OF THE FOLLOWING:

- STEAMED JASMIN RICE
- PENNE PASTA WITH VIRGIN OLIVE OIL
- STEAM SEASONAL VEGETABLES
- GARLIC AND ROSEMARY ROAST POTATOES

SELECTION OF:

- FRESH KING PRAWNS
- SYDNEY ROCK OYSTERS

SELECTION OF SALADS – CHOOSE 3

- FRENCH BEANS WITH VINAIGRETTE DRESSING
- TRADITIONAL GREEK SALAD, FETTA AND KALAMATTA OLIVES
- CAESAR SALAD, SMOKEY BACON, GARLIC CROUTONS AND PARMESAN
- GERMAN POTATO, RED ONION AND GRAIN MUSTARD
- MARINATED MUSHROOM AND ENGLISH SPINACH
- FRESH GARDEN, TOMATO, CUCUMBER AND SPANISH ONION
- PASTA SALAD TOSSED IN A LIGHT PESTO DRESSING

DESSERTS

- CHEFS SELECTION OF DESSERTS AND SLICES

ADDITIONAL ITEMS:

- SELECTION OF FARMHOUSE CHEESE AND FRUIT
- DESSERTS SERVED WITH FRESHLY BREWED COFFEE AND TEA

\$49.50 PER PERSON - MINIMUM NUMBERS APPLIES

BUFFET MENU

BUFFET PACKAGE FOUR

- FRESH BREAD AND BUTTER

COLD CARVERY - CHOOSE 2

- SIRLOIN BEEF
- DOUBLE SMOKED HAM
- BREAST OF TURKEY
- CHICKEN PIECES

SEAFOOD SELECTION

- KING PRAWNS
- SYDNEY ROCK OYSTERS
- WHOLE BAKED SALMON
- BLUE SWIMMER CRABS
- MARINATED MUSSELS
- BARBEQUED OCTOPUS

CHEFS SELECTION OF SALADS

- FRENCH BEANS WITH VINAIGRETTE DRESSING
- TRADITIONAL GREEK SALAD, FETTA AND KALAMATTA OLIVES
- CAESAR SALAD, SMOKEY BACON, GARLIC CROUTONS AND PARMESAN
- GERMAN POTATO, RED ONION AND GRAIN MUSTARD
- MARINATED MUSHROOM AND ENGLISH SPINACH

SELECTION OF HOT ITEMS - CHOOSE 2

- RED THAI CHICKEN CURRY ON STEAMED BUK CHOY
- BEEF BOURGUIGNON IN RED WINE AND BUTTERED GREEN BEANS
- CHICKEN A LA KING, LEEK AND MUSHROOMS
- VEAL PAPRIKA WITH SOUR CREAM
- BEEF TORTELLINI, MUSHROOMS, BACON AND SHALLOTS
- LAMB PROVENCAL WITH MEDITERRANEAN VEGETABLES
- PENNE MARINARA, PRAWNS, MUSSELS, FISH AND CALAMARI
- SEAFOOD MORNAY BAKE WITH GRATINATED CHEESE

YOUR CHOICE OF HOT MAINS IS ACCOMPANIED WITH ONE OF THE FOLLOWING:

- STEAMED JASMIN RICE
- PENNE PASTA WITH VIRGIN OLIVE OIL
- STEAM SEASONAL VEGETABLES
- GARLIC AND ROSEMARY ROAST POTATOES

CHEFS SELECTION OF CAKES AND SLICES

ADDITIONAL ITEMS:

- SELECTION OF FARMHOUSE CHEESE AND FRUIT
- DESSERTS SERVED WITH FRESHLY BREWED COFFEE AND TEA

\$60.50 PER PERSON - MINIMUM NUMBERS APPLIES

RECEPTION MENUS

ENTREES

COLD ENTREES

SMOKED SALMON AND AVOCADO, LIME AIOLI AND DRESSED MIXED LEAVES	12.65
ROAST SIRLOIN OF BEEF, SEEDED MUSTARD CRUST, TOMATO AND BASIL SALAD	12.10
WARM CARAMELISED ONION AND TOMATO TART WITH PROSCUITTO, AND FRESH MOZZARELLA	13.10
CRAB AND BLINI STACK WITH CELERIAC REMOULADE, APPLE AND CELERY SALAD	17.60
ROAST CHICKEN SALAD, COS LETTUCE, SMOKEY BACON, GARLIC CROUTONS AND SHAVED PARMESAN	11.55
SELECTION OF FRESH COLD SEAFOOD OYSTERS WITH HERB MASCARPONE, CURED SALMON AND KING PRAWNS	19.25
THAI BEEF SALAD, LEMON GRASS, GREEN BEANS, GLASS NOODLES AND FRIED SHALLOTS	11.55
HOUSE CURED SALMON ON CORN CAKES, ROCKET AND SOUSED LEEKS	14.30
PEKING DUCK SALAD, ENOKI MUSHROOMS, SNOW PEAS SPROUTS AND HOI SIN SAUCE	16.40

HOT ENTREES

LAMB FILLET ENCASED IN FILO PASTRY WITH PESTO, BABAGANOUSH AND CONFIT TOMATOES	17.05
GARLIC KING PRAWNS ON BABY COS LETTUCE, OYSTER MUSHROOMS, CAPSICUM SALSA AND ENOKI MUSHROOMS	18.60
QUAIL FILLED ENCASED IN PASTRY WITH SHIITAKE MUSHROOMS, GINGER AND WATER CHESTNUTS	17.60
HONEY SOY MARINATED CHICKEN ON HOKKEIN NOODLE AND VEGETABLE SALAD	13.20

VEGETARIAN ENTREES

WARM ASPARAGUS, MOZZARELLA AND ROASTED VEGETABLE STACK WITH BASIL DRESSING	13.10
LEEK AND BRIE TARTLET, ROCKET LEAVES AND BALSAMIC DRESSING	12.65
ROAST PUMPKIN SALAD, BAKED RICOTTA, SLOW ROASTED TOMATOES	11.55

RECEPTION MENUS

MAIN COURSE

MEAT AND POULTRY

CHICKEN BREAST WRAPPED IN PROSCIUTTO, KUMERA MASH, VEGETABLE PARCEL AND RED WINE JUS	23.65
FILLET OF BEEF WITH FIELD MUSHROOM, ROAST GARLIC AND POTATO PUREE, AND SEASONAL VEGETABLES	24.10
ROAST SIRLOIN, ONION GRAVY, CREAMY POTATO AND SEASONAL VEGETABLE PARCEL	23.65
MONGOLIAN PORK PRIME RIB ON POTATO PUREE, BROCCOLINI AND APPLE RELISH	24.20
SCOTCH FILLET WITH GREEN BEANS, BAKED POTATO, SOUR CREAM AND CHIVES	25.30
VEAL FILLET WITH ROASTED ROOT VEGETABLES, ROSEMARY GARLIC CHATS AND ESCHALLOT JUS	26.95
ROAST PORK BELLY, BRAISED RED CABBAGE, CURRANTS AND PORT WINE JUS	26.40
LEMON AND THYME MARINATED CORN FED CHICKEN BREAST, SAFFRON RISOTTO CAKE, RICOTTA FILLED ZUCCHINI FLOWER AND BABY LEEKS	25.85
MILK FED RACK OF LAMB WITH VEGETABLE TIAN, ROAST GARLIC AND ROSEMARY JUS	29.15
CONFIT OF DUCK, KUMERA MASH, SUGAR SNAP PEAS AND PORT WINE JUS	30.70

FRESH MARKET SEAFOOD

BAKED BARRAMUNDI FILLET, TOMATO COMPOTE, ZUCCHINI, GARLIC AND POTATO PUREE	27.50
GRILLED OCEAN TROUT, SKORTHALIA, WILTED SPINACH, CONFIT TOMATO TAPENADE AND PARSLEY OIL	27.40
ROASTED SALMON FILLET, CHAT POTATOES, ROCKET AND LEMON CAPER CREAM	27.40
DEEP SEA PERCH FILLETS, POTATO MASH, SEASONAL VEGETABLES AND WHITE WINE BUTTER SAUCE	24.10

VEGETARIAN MAIN COURSES

PORCINI MUSHROOM RISOTTO WITH SHAVED PARMESAN	20.35
ANGEL HAIR WITH PESTO, ROAST VEGETABLE STACK AND SHAVED PARMESAN	19.70
WHOLE OVEN ROASTED TOMATOES FILLED WITH PINENUTS AND RICE	19.25

RECEPTION MENUS

DESSERTS

INDIVIDUAL DECORATED FRUIT PAVLOVA WITH FRESH CREAM	7.15
HOMEMADE TIRAMISU, MIXED BERRY COMPOTE	7.70
STICKY DATE AND FIG PUDDING, BUTTERSCOTCH SAUCE AND FRESH CREAM	7.70
CHOCOLATE HAZLENUT PUDDING GANACHE, FRESH CREAM AND STRAWBERRY	8.70
APPLE AND SALTANA CRUMBLE SERVED WITH FRESH CREAM	7.15
LEMON CITRUS TART, BERRY COULIS AND CREAM	7.70
HOMEMADE APPLE STRUDEL	7.15
VANILLA BEAN PANNACOTTA WITH LADY FINGER	8.70
CHOCOLATE MUD CAKE WITH FRESH CREAM	7.15
INDIVIDUAL BLACK FOREST CAKE	7.70
FRESH SEASONAL FRUIT	7.70

OTHER INCLUSIONS

- BREAD ROLLS AND BUTTER
- FRESHLY BREWED COFFEE AND TEA
- LINEN SERVIETTES AND TABLES CLOTHS
- DANCE FLOOR, IF REQUIRED
- PERSONALISED SERVICE
- FULL BAR SERVICE
- MINIMUM OF THIRTY GUESTS

ADDITIONAL CHARGES:

- DJ
- BALLOONS AND DECORATIONS
- CHAIR COVERS WITH SASH
- SECURITY (FOR 21ST BIRTHDAYS ONLY)
- CELEBRATION CAKES
- ROOM HIRE CHARGE
- BEVERAGES

RECEPTION BEVERAGE LIST

DRAUGHT BEERS

MIDDIES ONLY - FULL STENGTH	\$ 3.30
VB, TOOHEYS NEW, CARLTON DRAUGHT	
MIDDIES ONLY - LIGHT	\$ 2.85
CASCADE LIGHT	

WHITE WINES

HARDYS CHARDONNAY	\$13.00
LINDEMANS CAWARRA CHARDONNAY	\$15.00
HOUGHTONS QUILLS CLASSIC DRY WHITE	\$17.00
RAWSONS RETREAT SEMILLON CHARDONNAY	\$19.40
YALUMBA SAUVIGNON BLANC	\$20.00
WOLF BLASS YELLOW LABEL REISLING	\$26.00
JACOBS CREEK RESERVE CHARDONNAY	\$29.40
VERSE 1 SEMILLON SAUVIGNON BLANC	\$32.00
FIFTH LEG WHITE SEMILLION BLANC CHARDONNAY	\$32.80
EVANS & TATE MARGARET RIVER CHARDONNAY	\$35.20

RED WINES

ORLANDO R.F SHIRAZ	\$15.00
LINDEMANS CAWARRA CABERNET MERLOT	\$15.00
RAWSONS RETREAT SHIRAZ CABERNET	\$19.40
JACOBS CREEK RESERVE CABERNET SAUVIGNON	\$29.20
WOLF BLASS YELLOW LABEL CABERNET SAUVIGNON	\$29.00
VERSE 1 SHIRAZ	\$32.00
FIFTH LEG RED SHIRAZ CABERNET SAUVIGNON MERLOT	\$33.20
EVANS & TATE MARGARET RIVER SHIRAZ	\$35.40

SPARKLING WINES

ORLANDO R.F BRUT CUVEE	\$13.00
SEPPELT FLEUR DE LYS PINOT CHARDONNAY	\$24.00
TRILOGY BRUT CUVEE	\$26.20

SOFT DRINKS

PER MIDDY	\$ 2.30
PER CAN	\$ 2.60
ORANGE JUICE	
PER MIDDY	\$ 2.95

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

PLEASE NOTE THAT ALTERNATIVE WINES ARE AVAILABLE UPON REQUEST

BLUEFIN RECEPTION BEVERAGE LIST

PACKAGED BEERS

CASCADE PREMIUM LIGHT	\$ 4.45
TOOHEYS OLD	\$ 5.45
TOOHEYS NEW	\$ 5.70
VICTORIA BITTER	\$ 5.50
TOOHEYS EXTRA DRY	\$ 6.50
PURE BLONDE	\$ 6.50
CASCADE PREMIUM	\$ 7.30
CROWN LAGER	\$ 7.30
HEINEKIN	\$ 7.80
JAMES BOAGS PREMIUM	\$ 7.80
CORONA	\$ 8.55
STELLA ARTOIS	\$ 8.90

WHITE WINES

HARDYS CHARDONNAY	\$13.00
LINDEMANS CAWARRA CHARDONNAY	\$15.00
HOUGHTON QUILLS CLASSIC DRY WHITE	\$17.00
RAWSONS RETREAT SEMILLON CHARDONNAY	\$19.40
YALUMBA SAUVIGNON BLANC	\$20.00
WOLF BLASS YELLOW LABEL REISLING	\$26.00
JACOBS CREEK RESERVE CHARDONNAY	\$29.40
VERSE 1 SEMILLON SAUVIGNON BLANC	\$32.00
FIFTH LEG WHITE SEMILLION SAUVIGNON BLANC	\$32.80
EVANS & TATE MARGARET RIVER CHARDONNAY	\$35.20

RED WINES

ORLANDO R.F SHIRAZ	\$15.00
LINDEMANS CAWARRA CABERNET MERLOT	\$15.00
RAWSONS RETREAT SHIRAZ CABERNET	\$19.40
JACOBS CREEK RESERVE CABERNET SAUVIGNON	\$29.40
WOLF BLASS YELLOW LABEL CABERNET SAUVIGNON	\$29.00
VERSE 1 SHIRAZ	\$32.00
FIFTH LEG SHIRAZ CABERNET SAUVIGNON MERLOT	\$33.20
EVANS & TATE MARGARET RIVER SHIRAZ	\$35.40

SPARKLING WINES

ORLANDO R.F BRUT CUVEE	\$13.00
SEPPELT FLEUR DE LYS PINOT CHARDONNAY	\$24.00
TRILOGY BRUT CUVEE	\$26.20

SOFT DRINKS

PER MIDDY	\$2.30
ORANGE JUICE	\$2.95

ROOM HIRE FEES

ROOM NAME	SQUARE METRES	CEILING HEIGHT MM	THEATRE STYLE	CLASS ROOM	COCKTAIL	BANQUET	ROOM HIRE
THE SHOWROOM AND MEZZANINE LEVEL	255.2		700	400	700	552	\$1650.00
THE SHOWROOM ONLY	494.3	6400 H 2360 L	500		600	400	\$1650.00
BLUEFIN FUNCTION LOUNGE (NORTH AND SOUTH)			200	100	350	210	\$ 660.00
BLUEFIN FUNCTION LOUNGE SOUTH			70	40	100	90	\$ 440.00
BLUEFIN FUNCTION LOUNGE NORTH			100	60	200	120	\$ 440.00
IMMORTALS BAR	87.3	2800	50	20	50	40	\$ 275.00
SHARKS SPORTS BAR	463.3	4070	80	50			\$ 220.00
SUMMERTIME BAR		2290	200	10	300	180	\$ 440.00
SOUTHERN GRAND STAND			200	80	250	160	\$ 770.00

TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

A FUNCTION BOOKING FOR ANY OF OUR ROOMS CAN ONLY BE CONFIRMED UPON RECEIPT OF A DEPOSIT. TO CONFIRM A BOOKING THE COST OF THE ROOM HIRE FEE WILL ACT AS A DEPOSIT. A DEPOSIT IS REQUIRED WITHIN 7 DAYS OF RECEIVING A DEPOSIT INVOICE. SHARKIES RESERVES THE RIGHT TO CANCEL A BOOKING AND ALLOCATE THE VENUE TO ANOTHER CLIENT IF THE DEPOSIT HAS NOT BEEN RECEIVED WITHIN SEVEN DAYS OF A BOOKING BEING MADE.

SHOULD YOUR EVENT FALL ON A SUNDAY OR PUBLIC HOLIDAY; A SURCHARGE OF 10% OF THE TOTAL COST OF YOUR FUNCTION WILL APPLY.

CATERING

IT IS POLICY OF SHARKIES THAT NO OUTSIDE CATERING IS ALLOWED ON THE PREMISES OF THE CLUB, WITH THE EXCEPTION OF BIRTHDAY AND WEDDING CAKES.

WHEN PROVIDING A CAKE OF YOUR OWN THERE ARE 2 OPTIONS:

- i) THE CAKE WILL BE CUT, PLATED INDIVIDUALLY AND SERVED WITH A GARNISH TO YOUR GUESTS AT A FEE OF \$2.50 PER PERSON.
- ii) THE CAKE WILL BE CUT AND SERVED TO YOUR GUESTS ON PLATTERS WITHOUT GARNISH AT NO CHARGE.

A SELECTION OF COCKTAIL, BUFFET AND SET MENUS ARE AVAILABLE WITH A MINIMUM OF 30 GUESTS, IF NUMBERS ARE TO FALL BELOW THE MINIMUM, A CHARGE WILL BE INCURRED.

WE ARE ABLE TO PROVIDE MEALS FOR ANY GUESTS WITH DIETARY REQUIREMENTS.

BLUEFIN FUNCTION ROOMS

FOR A FUNCTION TO BE HELD IN BLUEFIN FUNCTION ROOM SOUTH OR BLUEFIN FUNCTION ROOM NORTH, A MINIMUM SPEND OF \$30.00 PER PERSON IS REQUIRED.

NOISE LEVELS

A RESTRICTED LEVEL OF NOISE IS PERMITTED UNTIL 10.30PM. MANAGEMENT RESERVES THE RIGHT TO REDUCE THE LEVEL OF NOISE FOR THE DURATION OF THE FUNCTION

BAR FACILITIES

FOR A BAR TO BE OPENED FOR A FUNCTION A MINIMUM PAYMENT OF \$300.00 IS REQUIRED.

FINAL NUMBERS

FOR ORGANIZATION PURPOSES, WHEN BOOKING YOUR FUNCTION THE APPROXIMATE NUMBER OF GUESTS ARE REQUIRED.

THE FINAL NUMBER OF GUESTS IS REQUIRED 7 DAYS PRIOR TO THE FUNCTION.

THE FINAL NUMBER WILL THEN BE TAKEN AS MINIMUM AND ANY ADDITIONAL GUESTS WILL BE CHARGED FOR ACCORDINGLY.

FINAL PAYMENT

UPON CONFIRMATION OF FINAL NUMBERS A FINAL INVOICE WILL BE ISSUED.

THE FINAL INVOICE IS PAYABLE WITHIN 7 DAYS OF RECEIPT, BUT MUST BE PAID PRIOR TO THE FUNCTION DATE.

ALL INVOICES ARE PAYABLE BY CASH, CREDIT CARD OR CHEQUE TO 'SNIVES & FORKS CATERING'.

CANCELLATIONS

BOOKINGS THAT ARE CANCELLED AFTER A DEPOSIT HAS BEEN RECEIVED ARE SUBJECT TO THE FOLLOWING TERMS:

IF CANCELLATION OCCURS MORE THAN 30 DAYS PRIOR TO THE FUNCTION DATE, THE DEPOSIT AMOUNT WILL BE REFUNDED IN FULL.

IF CANCELLATION OCCURS BETWEEN 14 AND 30 DAYS PRIOR TO THE FUNCTION DATE, THE DEPOSIT WILL BE REIMBURSED SUBJECT TO THE FUNCTION ALLOCATION BEING FILLED.

IF CANCELLATION OCCURS WITHIN 14 DAYS PRIOR TO THE FUNCTION DATE, THE CLIENT WILL FORFEIT THE FULL DEPOSIT AND ANY CANCELLATION FEES THAT SHARKIES INCUR WILL BE DIRECTED TO THE CLIENT.

IF CANCELLATION OCCURS WITHIN 7 DAYS PRIOR TO THE FUNCTION DATE, 50% OF THE CATERING COSTS WILL BE CHARGED.

MUSIC AND ENTERTAINMENT

ALL TYPES OF MUSIC AND ENTERTAINMENT SUCH AS DJ'S, JUKEBOXES, DUOS, BANDS AND MC'S CAN BE ARRANGED FOR YOUR FUNCTION AT AN EXTRA COST.

GUESTS ARE WELCOME TO PROVIDE THEIR OWN DJ OR ENTERTAINMENT, IF SO; THE DJ OR ENTERTAINER MUST PROVIDE ALL OF THEIR OWN EQUIPMENT OF WHICH SHARKIES HAVE NO RESPONSIBILITY.

SMOKING

SMOKING IS PROHIBITED IN ALL AREAS OF THE CLUB EXCEPT FOR THE DECK 3 AND NORTH DECK AREA.

SECURITY

ALL 21ST BIRTHDAY PARTIES OR ANY FUNCTION AT THE CLUBS DISCRETION, ARE REQUIRED TO HAVE SECURITY.

SECURITY IS BOOKED THROUGH SHARKIES WITH THE CHARGE INCURRED TO THE CLIENT.

TERMS AND CONDITIONS

PRICING

ALL PRICES ARE CURRENT AND ARE SUBJECT TO CHANGE WITHOUT NOTICE

LOSS, DAMAGE AND INSURANCE

THE HIRER IS LIABLE FOR ANY LOSS OR DAMAGE TO SHARKIES BUILDING, FURNITURE, FIXTURES AND FITTINGS SUSTAINED AS A RESULT OF A FUNCTION.

SHARKIES WILL NOT TAKE ANY RESPONSIBILITY FOR ANY LOSS OR DAMAGE OF PERSONAL ITEMS PRIOR TO, DURING OR AFTER AN EVENT.

PARKING

AMPLE FREE PARKING IS AVAILABLE AT SHARKIES FOR YOU AND YOUR GUESTS.

DISABILITY SPACES ARE ALSO ALLOCATED CLOSE TO THE MAIN ENTRANCE OF THE CLUB.

SPECIAL REQUIREMENTS

SHARKIES ARE PLEASED TO ASSIST WITH ANY SPECIAL REQUIREMENTS.

LIFT AND WHEELCHAIR ACCESS IS AVAILABLE TO ALL LEVELS OF THE CLUB.

SHOWROOM

OUR SOUND AND LIGHT SYSTEM AVAILABLE IN THE SHOWROOM IS LIMITED TO THE OPERATION OF OUR IN HOUSE TECHNICIAN. THE TECHNICIAN IS AVAILABLE UPON REQUEST AND WILL INCUR AN EXTRA FEE.

DRESS CODE

THE APPEARANCE OF ALL GUESTS AND MEMBERS MUST BE NEAT AND TIDY AT ALL TIMES.

THE FOLLOWING DRESS IS NOT PERMITTED AT ANY TIME;

THONGS, BARE FEET, SINGLETS, SWIMWEAR, OFFENSIVE T-SHIRTS AND CAPS

THE MANAGEMENT'S DECISION WILL BE FINAL.

RESPONSIBLE SERVICE OF ALCOHOL

THE SHARKIES MAINTAINS STRICT GUIDELINES FOR RESPONSIBLE SERVICE OF ALCOHOL.

PLEASE BE AWARE THAT WE HAVE A RESPONSIBILITY TO ALL OUR PATRONS, GUESTS AND STAFF.

UNDER THESE GUIDELINES WE ARE NOT AT LIBERTY TO:

- SELL OR SERVE LIQUOR TO MINORS
- HOLD LIQUOR PROMOTIONS THAT ENCOURAGE BINGE DRINKING, DRUNKENNESS OR ARE DISCRIMINATORY
- ALLOW THE ADMISSION OF INTOXICATED PERSONS
- SERVE ALCOHOL TO ANY PERSONS WHO WE BELIEVE TO BE INTOXICATED, OR ACTING IN A DRUNK AND DISORDERLY MANOR.
- ALLOW PATRON BEHAVIOR TO HAVE AN ADVERSE IMPACT ON THE NEIGHBORHOOD.

IT IS A REQUIREMENT OF SHARKIES THAT ALL FUNCTIONS HAVING THE SERVICE OF ALCOHOL MUST ALSO HAVE CATERING PROVIDED.

RULES AND REGULATIONS

ALL PATRONS, UNLESS A MEMBER, MUST SIGN INTO THE CLUB ON ARRIVAL AT THE RECEPTION DESK.

EXISTING MEMBERS MUST SHOW THEIR MEMBERSHIP CARD ON ARRIVAL.

ALL OTHER PATRONS MUST COMPLY WITH THE REGISTERED CLUBS ACT GOVERNING THE CLUBS LICENSE CONDITIONS.

ANY PATRON OF THE CLUB THAT LIVES WITHIN A 5KM RADIUS MUST BE A MEMBER OR BE SIGNED IN BY A MEMBER OF THE CLUB.

ANY PATRON THAT LIVES OUTSIDE THE 5KM RADIUS AND IS NOT A MEMBER CAN SIGN IN AS A TEMPORARY MEMBER UPON SHOWING PROOF OF RESIDENCY.

ANY PATRON THAT IS A MEMBER OF ANOTHER LEAGUES CLUB IS ENTITLED TO SIGN IN AS A TEMPORARY MEMBER.

WHEN BOOKING A FUNCTION AT THE CLUB THERE MUST BE AT LEAST ONE OF YOUR GUESTS THAT ARE A MEMBER OF THE CLUB. THIS MEMBER IS THEN RESPONSIBLE FOR ALL GUESTS ATTENDING THE FUNCTION.

MEMBERSHIP

AT LEAST ONE MEMBER OF YOUR PARTY MUST HAVE A MEMBERSHIP WITH THE SHARKIES.

THEIR NAME, MEMBERSHIP NUMBER AND SIGNATURE ARE REQUIRED TO BE FILLED OUT BELOW.

TERMS AND CONDITIONS

I ACKNOWLEDGE AND AGREE TO ALL THE ABOVE TERMS AND CONDITIONS SET BY SHARKIES
AND SNIVES AND FORKS CATERING.

NAME OF FUNCTION HOLDER

ADDRESS

CONTACT NUMBER

TYPE OF FUNCTION

DATE OF FUNCTION

SIGNATURE

NAME OF MEMBERSHIP HOLDER

MEMBERSHIP NUMBER

SIGNATURE

