



# WEDDING RECEPTIONS

We are delighted to have this opportunity to present our  
Wedding services to you.

Our catering and staff are of the highest standard.

At the Sharkies we approach each and every wedding as a special event and will ensure that your day is truly memorable. As we have only a genuine interest in the preparation of your day, you can guarantee it will be a success.

The Sharkies unique layout enables us to respond with great flexibility to your needs with function rooms available seven days a week with seating up to 600 guests.

Please find attached copies of our Wedding Packages for your perusal.

We are only too happy to organize an appointment for you to inspect our function rooms, also to discuss and design your individual requirements.

Please feel free to contact our Functions Team on  
Phone 02 9527 8290 or email [functions@sharks.com.au](mailto:functions@sharks.com.au)

Visit our website [www.bluefinrestaurant.com.au](http://www.bluefinrestaurant.com.au)

# WEDDING PACKAGE ONE

## BLUEFIN

ONE HUNDRED DOLLARS PER PERSON

(MINIMUM SEVENTY GUESTS)

CHEFS SELECTION OF CANAPES AND PRE-DINNER DRINKS ON ARRIVAL

DINNER ROLLS

THREE COURSE MEAL  
OR BUFFET

4 ½ HOUR BEVERAGE PACKAGE

FUNCTION ROOM FOR FIVE HOURS

TABLE CENTRE PIECES  
(FIVE TO CHOOSE FROM)

SATIN TIE-BACK CHAIR COVERS  
WITH ORGANZA OR SATIN SASH

DJ FOR THE EVENING

COFFEE AND TEA

# WEDDING PACKAGE TWO

## BLUEFIN

ONE HUNDRED AND TEN DOLLARS PER PERSON

(MINIMUM SEVENTY GUESTS)

CHEFS SELECTION OF CANAPES AND PRE-DINNER DRINKS ON ARRIVAL

DINNER ROLLS

THREE COURSE MEAL  
OR BUFFET

4 ½ HOUR BEVERAGE PACKAGE

FUNCTION ROOM FOR FIVE HOURS

TABLE CENTRE PIECES  
(FIVE TO CHOOSE FROM)

SATIN TIE-BACK CHAIR COVERS WITH ORGANZA OR SATIN SASH

DJ FOR THE EVENING

WEDDING CAKE

COFFEE AND TEA

OVERNIGHTS ACCOMODATION WITH BREAKFAST INCLUDED

# WEDDING PACKAGE

## MENU

### COLD BEGINNINGS

SMOKED SALMON AND AVOCADO, LIME AIOLI AND DRESSED MIXED LEAVES

PEAKING DUCK SALAD, ENOKI MUSHROOMS, SNOW PEAS SPROUTS AND HOI SIN DRESSING

THAI BEEF RICE PAPER ROLLS WITH A SWEET SOY DRESSING

ROAST CHICKEN SALAD, COS LETTUCE, SMOKEY BACON, GARLIC CROUTONS AND SHAVED PARMESAN

### HOT BEGINNINGS

TWO BONED RACK OF LAMB WITH VEGETABLE TIAN AND ROSEMARY JUS

TEMPURA KING PRAWNS ON A SNOW PEA AND GLASS NOODLE SALAD

CRISPY PORK BELLY WITH PEAR AND ROCKET SALAD, CIDER DRESSING

QUAL FILLED ENCASED IN PASTRY WITH SHITAKE MUSHROOMS, GINGER AND WATER CHESTNUTS

### MAIN EVENTS

ATLANTIC SALMON FILLET WITH POTATO MASH, WILTED SPINACH AND RED PEPPER BUTTER

CHICKEN BREAST WITH A FETTA, ONION AND THYME BREAD PUDDING WITH CREAMED ENGLISH SPINACH

VEAL FILLET, KUMERA MASH, ROAST GARLIC AND MILD BLUE CHEESE CREAM SAUCE

FILLET OF BEEF, FIELD MUSHROOMS, ROAST GARLIC POTATO PUREE AND CABERNET JUS

MONGOLIAN PORK PRIME RIB ON POTATO PUREE, BROCCOLINI AND APPLE RELISH

## **VEGETARIAN MEALS**

LEEK AND BRIE TARTLET

WARM CARAMALISED ONION TART AND MOZARELLA

SWEET ROAST PEPPERS STUFFED WITH TOMATO AND PINENUT RISOTTO

MILANGE OF CHARGRILLED AND PESTO MEDITERRANEAN VEGETABLES

## **SWEET ENDINGS**

SELECTION OF FARMHOUSE CHEESES

WARM STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

INDIVIDUAL TIRAMISU WITH BERRY COMPOTE

CHOCOLATE PUDDING WITH FRESH CREAM

APPLE AND RHUBARB CRUMBLE

**(SELECT TWO ITEMS IN EACH COURSE TO CREATE AN ALTERNATE MENU)**

## **COFFEE AND TEA**

# WEDDING PACKAGE

## BUFFET MENU

### SELECTION OF COLD CARVERY – CHOOSE 2

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

### SELECTION OF HOT ITEMS – CHOOSE 3

RED THAI CHICKEN CURRY  
BEEF, BACON AND MUSHROOM IN A RED WINE JUS  
CHICKEN IN A LEEK AND MUSHROOM CREAM SAUCE  
VEAL PAPRIKA WITH SOUR CREAM  
TORTELLINI BOSCIOLA  
PENNE MARINARA  
BRAISED LAMB WITH MEDITERRANEAN VEGETABLES

### SELECTION OF

FRESH KING PRAWNS  
SYDNEY ROCK OYSTERS

### SELECTION OF SALADS – CHOOSE 4

FRENCH BEANS WITH CRISPY PROSCUITTO  
GREEK  
CAESAR  
GERMAN POTATO  
POACHED MUSHROOM AND ENGLISH SPINACH  
GARDEN  
PESTO PASTA  
TOMATO, BOCCONCINI AND BASIL

### THE BUFFET INCLUDES RICE OR PASTA

### DESSERTS – CHOICE OF 2

CHOCOLATE MUD CAKE  
CARROT CAKE  
BAKED NEW YORK CHEESECAKE  
BLUEBERRY AND APPLE CRUMBLE  
MACADAMIA NUT PIE  
LEMON AND LIME TART

### ASSORTMENT OF LOCAL CHEESES AND CRACKERS

# **COCKTAIL WEDDING PACKAGE**

## **BLUEFIN**

**EIGHTY-FIVE DOLLARS PER PERSON**

**(MINIMUM SEVENTY GUESTS)**

PRE-DINNER DRINKS ON ARRIVAL

A SELECTION OF TWELVE FIRST CLASS QUALITY CANAPES

4 1/2 HOUR BEVERAGE PACKAGE

FUNCTION ROOM FOR FIVE HOURS

2 LARGE FLOWER ARRANGEMENTS

DJ FOR THE EVENING

COFFEE AND TEA

# WEDDING CANAPÉ MENU

CROSTINI WITH HONEY GLAZED HAM AND BRIE

PRAWNS WRAPPED IN FINE NOODLES

PEKING DUCK PANCAKES

JAPANESE NORI ROLLS WITH CHILLI SOY

FRESHLY SHUCKED OYSTERS WITH LIME AIOLI

PROSCIUTTO AND FRESH MELON

CROSTINI WITH SMOKED SALMON AND DILL MAYONNAISE

STUFFED VINE LEAVES WITH TZATSIKI

GARLIC TEMPURA PRAWNS

MARINATED BABY OCTOPUS

LAMB FILLET WITH MINT YOGHURT

MINI SPRING ROLLS WITH SOY DIPPING SAUCE

FRIED CAMEMBERT WITH CRANBERRY SAUCE

ROAST DUCK AND ASIAN MUSHROOM RICE PAPER ROLLS

MINI VEGETARIAN TARTLETS

SPINACH AND FETTA PARCELS

CHOCOLATE TART

CITRUS TART

STICKY DATE SLICE

CHOCOLATE ÉCLAIR

## TERMS AND CONDITIONS

CONFIRMATION OF BOOKINGS WILL ONLY BE RECEIVED WITH A \$500.00 DEPOSIT ALONG WITH A SIGNED COPY OF THESE TERMS AND CONDITIONS WITHIN TWO WEEKS OF A TENTATIVE BOOKING BEING MADE. SHARKIES RESERVES THE RIGHT TO REALLOCATE THE FUNCTION ROOM TO ANOTHER CLIENT IF THESE REQUIREMENTS ARE NOT MET.

DETAILS OF ALL ARRANGEMENTS MUST BE FINALISED FOURTEEN DAYS PRIOR TO THE EVENT.

THE GUARANTEED NUMBERS OF GUESTS ATTENDING A FUNCTION IS REQUIRED ONE WEEK PRIOR TO THE EVENT, FOR CATERING AND BILLING PURPOSES. SHOULD THE GUARANTEED NUMBERS NOT BE RECEIVED, THE ATTENDANCE INDICATED ON THE BOOKING WILL BE TAKEN AS FINAL. IF THE ACTUAL IS GREATER THAN INDICATED, CHARGES WILL APPLY.

FINAL PAYMENT FOR THE FUNCTION MUST BE PAID ONE WEEK PRIOR TO THE EVENT. CREDIT CARD DETAILS MUST BE PROVIDED TO SETTLE ANY ITEMS CHARGED ON CONSUMPTION OR ANY INCIDENTALS.

SHOULD YOUR EVENT FALL ON A SUNDAY OR PUBLIC HOLIDAY, A SURCHARGE OF 10% OF TOTAL COSTS WILL BE APPLICABLE.

EACH MENU IS BASED ON A MINIMUM NUMBER OF FULL PAYING GUESTS (EXCLUDES CHILDREN). IF YOUR NUMBERS FALL BELOW THIS FIGURE THE MINIMUM AMOUNT OF GUESTS ARE STILL REQUIRED TO BE PAID FOR.

IF THE BOOKING IS CANCELLED BY THE CLIENT LESS THAN 90 DAYS BUT NOT LESS THAN 30 DAYS PRIOR TO THE EVENT, THE FULL DEPOSIT WILL BE REIMBURSED. IF THE BOOKING IS CANCELLED BY THE CLIENT LESS THAN 30 DAYS PRIOR TO THE EVENT, THE FULL DEPOSIT WILL BE FORFEITED BY THE CLIENT AND ANY CANCELLATION FEES THAT THE SHARKIES INCUR WILL BE DIRECTED TO THE CLIENT. IF THE BOOKING IS CANCELLED LESS THAN SEVEN DAYS PRIOR TO THE EVENT, THE FULL AMOUNT OF THE FUNCTION WILL BE CHARGED.

THE SHARKIES WILL ENDEAVOR TO TAKE CARE OF ANY ARTICLES DELIVERED TO THE CLUB BEFORE AN EVENT BUT RETAINS NO RESPONSIBILITY OR LIABILITY FOR THESE ITEMS.

THE CLIENT SHALL AGREE TO APPOINT A PERSON TO DELIVER ANY GIFTS TO ANOTHER DESTINATION WITHIN 30 MINUTES AFTER DEPARTURE TIME SPECIFIED. NO GIFTS ARE TO BE LEFT ON THE CLUB PREMISES AFTER THIS TIME.

ADEQUATE NOTICE IS REQUIRED FOR SPECIAL CATERING. THE SHARKIES CAN PROVIDE SPECIAL CATERING FOR SPECIFIC DIETARY GROUPS SUCH AS VEGETARIANS AND DIABETICS. CHILDREN TWELVE YEARS AND UNDER WILL BE CHARGED \$25.00 FOR CHILDRENS MENU.

THE SHARKIES MAINTAINS STRICT GUIDELINES FOR RESPONSIBLE SERVICE OF ALCOHOL. PLEASE BE AWARE THAT WE HAVE A RESPONSIBILITY TO ALL GUESTS. NO MINORS WILL BE SERVED ALCOHOL. NO AGENTS WILL BE SERVED ALCOHOL UNLESS REQUESTED BY THE CLIENT. NO EXTERNAL BEVERAGES MAY BE BROUGHT ONTO THE PROPERTY WITHOUT PERMISSION FROM THE SHARKIES MANAGEMENT.

**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.

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 \_\_\_\_\_