

# Functions AT THE SHARKS





# Room CAPACITIES

## BAR SIDE - HALF ROOM HIRE

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Members - \$300

Non-Members \$350

5-hour hire | Minimum 40pax

This flexible space comfortably hosts up to 70 guests and includes a private bar and courtyard, making it ideal for intimate gatherings, celebrations, memorials, or conferences. A TV is available for media displays, and the curtains can be drawn back to reveal views of the footy field.

TV SCREEN | HDMI CABLES | MICROPHONE | PRIVATE BAR | COURTYARD

## THE FUNCTION ROOM - FULL ROOM HIRE

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Members - \$400

Non-Members \$450

7-hour hire | Minimum 80pax

The full function room accommodates up to 250 guests and features a private bar and courtyard, making it perfect for large celebrations, conferences, or special events. It provides seating for up to 170 guests in a sit-down format and is equipped with a projector and two TVs for media presentations. The space can also be arranged to include a stage and dance floor, depending on the style of event.

PRIVATE BAR | COURTYARD | STAGE | DANCEFLOOR | TV SCREENS | PROJECTOR  
HDMI CABLES | MICROPHONE | WHITEBOARD | BALLOON FRAME | LECTERN



# Breakfast SELECTION



## CONTINENTAL BREAKFAST - \$30pp

Chefs Selection of Gourmet Cheeses,  
Dried Fruits, Quince Paste, Toasted  
selection of Nuts with Crackers

Minimum 30 guests

## HOT BREAKFAST BUFFET - \$35pp

Minimum 30 guests

Scrambled or fried eggs, mini chipolatas,  
bacon, hash browns, grilled tomato, baked  
beans, and toast

Fresh Fruit Platter and yogurt

- ADD \$6PP FOR TEA, COFFEE & JUICE STATION
- ADD \$3 PP FOR TEA AND COFFEE STATION



## INDIVIDUAL PLATTERS

Each platter serves 8 - 10 people

- Scones with Jam & Cream - \$80 each
- Seasonal Fruits platter - \$80 each
- Danishes, Muffins & Croissant platter - \$100 each



# PLATTER SELECTIONS

Each platter serves 8 - 10 people

## CHEESE PLATTER | \$130

Chefs Selection of Gourmet Cheeses, Dried Fruits, Quince Paste, Toasted selection of Nuts with Crackers

## ANTIPASTO PLATTER | \$120

Salami, Ham, Prosciutto, Gherkins, Pickled Onions, Stuffed Olives, Dried Fruit, Confit Garlic and Crusty Bread

## SANDWICH PLATTER | \$100

A variety of fresh sandwiches on assorted breads.  
GF is available on request

## YUM CHA PLATTER | \$120

Spring Rolls, Beef Dim Sims, Samosas, Prawn Twisters with Sweet Chilli and Hoisin sauce.

## AUSSIE PLATTER | \$120

Mini Sausage Rolls, Mini Party Pies, Battered Flathead pieces and Assorted Quiches.

## SLIDERS PLATTER | \$120

Mini Beef, Chicken or Pulled Pork Sliders served with a house made relish and pickles

## KIDS PLATTER | \$100

Chicken Nuggets, Party Pies, Sausage Rolls, Battered Flathead pieces, Mini Beef Sliders and Chips.

## VEGETARIAN PLATTER | \$80

Bruschetta, Caprese skewers, Vegetarian Spring Rolls, Samosas, Southern Fried Cauliflower

## FRUIT PLATTER - \$80

Assorted Fresh Seasonal Fruits

## DESSERT PLATTER \$120

Selection of Cakes & Cheesecakes, Mini Danishes & Slices





## SHOWSTOPPER GRAZING TABLE

A beautifully styled and abundant display that serves as a striking feature for any event. This generous spread includes a selection of gourmet deli meats, a variety of cheeses, assorted dips, chutneys, and quince paste.

Complemented by marinated olives, fresh seasonal fruit, chargrilled artisan breads, crisp crackers, and a range of petit fours — perfect for guests to graze, mingle, and enjoy throughout your event.

**\$900 members | \$950 non-members**





# CANAPES MENU

MINIMUM 30 GUESTS

\$21 pp  
4 items for 1hr service

\$30 pp  
7 items for 1.5hr service

\$35 pp  
10 items for 2hr service

Served throughout your selected service time by our friendly and attentive staff

## COLD CANAPE SELECTION

Rare Roast Beef on Crostini Bread served with Tomato Chutney  
Salmon and Cream Cheese Mini Pancakes served with Lemon and Dill Salt  
Cherry Tomato and Red Onion Bruschetta served with Balsamic Glaze  
Melon, Prosciutto & Bocconcini Skewers



## HOT CANAPE SELECTION

Ginger, Lime and Honey Tempura Prawns  
Salt and Pepper Squid served with Sesame Mayo  
Braised Pork Belly pieces served with Sticky Asian Glaze  
Lamb, Rosemary and Feta Kofta served with Tzatziki  
Mac and Cheese Croquettes served with Maple Aioli  
Mini Buffalo Drumettes served with Blue Cheese Dipping Sauce  
Parmesan and Sesame Crumbed Chicken Goujons served with Peri Peri Mayo  
Mini Sweet Corn and Cumin Fritters served with Lemon Crème Fraîche  
Wild Mushroom and Ricotta Arancini served with Truffle Aioli  
Satay Chicken Skewers served with Toasted Peanuts  
Pulled Pork Sliders served with slaw and BBQ sauce  
Mini Cheeseburger Sliders served with smokey Tomato Relish





# Set Menu

## SELECTIONS



Minimum 30 Guests

### 2 COURSE MEAL \$45pp

### 3 COURSE MEAL \$55pp

Select 2 options from each course below to be served alternatively

#### Entrée

- Chilli, lime and coconut marinated squid flash fried served with jap mayo and microgreens
- Roasted pumpkin soup served with dill crème Fraiche and garlic croutons.
- Crab and barramundi cake served with pickled radish salad and coriander, lime aioli.
- Roasted pear and prosciutto salad served with aged balsamic and Persian fetta.
- A trio of arancini balls served with 3 different dipping sauces. (chefs' selections)

#### Mains

- Sticky Asian style salmon served with wild rice, Bok Choy and sweet soy glaze.
- Crispy skin barramundi served with roasted chat potatoes buttered asparagus and garlic cream sauce.
- 200g MSA Rump fillet served with creamy mash potato, seasonal vegetables, and mushroom cream sauce. (cooked medium)
- 200g lamb rump served with cumin sweet potato mash, buttered broccolini and mint jus. (cooked medium)
- Chorizo and spinach stuffed chicken breast served with creamy Polenta, roasted capsicum and seasonal vegetables.
- Date and apple stuff pork sirloin served with twice-fried potatoes and fennel, pear, and walnut salad.

#### Desserts

- Baked New York cheesecake served with white chocolate garnish and berry compote
- Triple chocolate mud cake served with fresh cream and strawberries.
- Hot apple pie served with ice cream and custard.
- Lemon meringue pie served with whipped cream and strawberry

Menu includes complimentary Bread Rolls & butter.

# BUFFET MENU

MINIMUM 30 GUESTS

**BASIC BUFFET**  
**\$50PP**  
**1 CARVERY**  
**SELECTION**  
**3 HOT SELECTIONS**  
**3 COLD SELECTIONS**

**PREMIUM BUFFET**  
**\$70PP**  
**2 CARVERY SELECTION**  
**4 HOT SELECTIONS**  
**4 COLD SELECTIONS**  
**2 DESSERT SELECTIONS**

## CARVERY SELECTION

- Lemon and thyme roasted lamb leg
- Honey and brown sugar glazed ham
- Country style roasted chicken
- Tarragon and mustard beef
- Roasted pork with crackling
- All carvery items served with roasted vegetables.

## HOT DISHES

- Dill, herb and macadamia crusted barramundi fillets with charred lemon.
- Mild lamb korma curry served with pappadums, cucumber yogurt and aromatic rice.
- Roasted bacon, mushroom and 3 cheese penne pasta served with white wine.
- Tempura barramundi served with sweet chilli and lime glaze.
- Crispy Sesame & Honey Chicken served with hokkien noodles.
- Homemade beef and mushroom lasagne
- Date and apple stuffed pork sirloin served with red currant jus.
- Southern fried chicken platter with creamed corn.

## COLD DISHES

- Assorted cured meat platter.
- Fresh garden salad with cherry tomatoes and red onion.
- Caesar salad served with roasted bacon and parmesan croutons
- Seafood salad served with fresh lemon wedges.
- Pasta salad served with roasted pumpkin and sundried tomato pesto.
- Chunky pickled apple and red cabbage coleslaw served with mustard aioli

## DESSERTS

- New York cheesecake served with white chocolate garnish and berry compote.
- Pavlova served with fresh vanilla cream and fruit salad
- Sticky date pudding served with butterscotch sauce.
- Triple chocolate mud cake served with fresh cream and strawberries







# High Tea

Minimum 20 guests

**Choose 5 bites for \$30 | Choose 10 bites for \$50**

Add 1 complimentary glass of champagne on arrival for \$5pp

Add 1 Cocktail Jug per table for \$10pp

## Sandwiches

minimum one selection required

Chicken, cranberry jelly, rocket leaf, aioli

Smoked salmon, cucumber, crème fraîche, red onion jam

Egg & Japanese mayonnaise, watercress, on multigrain bread (v/df)

Cucumber, crème fraîche, dill (v)

## Savouries

Mini pumpkin, feta & pine nut quiches, tomato relish (v)

Mini french croissants, leg ham, swiss cheese, heirloom tomatoes

Mini spinach & feta filo pastry

Mini gourmet party pies

## Sweets

Assorted macarons

Carrot walnut cake, lemon icing

Assorted homemade tarts

Mini chocolate brownie

Traditional scones, house jam & cream

Mini lemon meringues

### Inclusions:

Bottomless Tea & Freshly Brewed Coffee

Assorted Juices

Floral Centrepieces

White Linens & Printed Menus



# FUNCTION BAR

We offer flexible bar options to suit your event, whether you're planning an open tab or offering selected drinks for your guests. Our team will work closely with you to create a setup that aligns with your preferences and budget.

## \$1,000 Bar Tab Offer – Free Room Hire

Host your event in the Function Room with a minimum \$1,000 bar tab and enjoy FREE room hire.

- If the final bar spend does not reach \$1,000, the remaining amount will be forfeited.
- If you choose not to take up this offer, the standard room hire fee will apply. This fee can then be deducted from your bar tab total.

## Standard Bar Tab Options

Bar tabs can be set to any amount of your choice and must be either:

- Prepaid and included in your final invoice at least 10 days prior to the event, or
- Paid in full on the night of the event.

Please note: We do not issue invoices for bar tabs after the event has concluded.

## Cash Bar Option

Prefer your guests to purchase their own drinks?

A cash bar is available upon request, allowing guests to buy their own drinks throughout the event at regular bar prices. This is a great option for more casual functions or if you'd like to avoid setting a tab.







# TERMS & CONDITIONS

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## **Tentative Booking**

A tentative booking can be held for up to 7 days. If after 7 days the event is not confirmed, Victoria Point Sharks Sporting Club may release the booking hold without notice.

## **Confirmation of Booking**

The agreement must be signed and returned within 7 days along with the appropriate room hire cost to secure your booking which will constitute your deposit. If your agreement and deposit are not received in that time Management reserve the right to reallocate the room.

## **Bond**

For any room hire a \$300 Security bond will also be required with your final payment. This bond is refundable according to the conditions outlined below under cleaning and damages, decoration & signage clauses.

## **Security Staff**

A security fee of \$350 per guard applies for all evening events. One guard is required for every 50 guests, however, the final number of guards required is at management's discretion based on the nature and size of the event.

## **Cancellations**

All cancellations must be advised in writing. Where a client cancels a booking within 12 weeks of confirmed event date, Victoria Point Sharks Sporting Club will retain the deposit.

## **Final Numbers**

An indication of the number of guests will be required during the initial enquiry and a more accurate figure at your planning meeting. Final numbers will be required at least 10 days prior to your function date - this will constitute your minimum number of guests for pricing purposes. Once your final numbers have been confirmed, no alterations to those numbers is permitted. Charges will be rendered according to the number of guests attending the function or the confirmed number - which ever is greater.

## **Payment**

All monies including catering and any other costs must be paid at least 10 days prior to the booked date. Payment can be made by cash, direct bank transfer or eftpos.

## **Storage**

Victoria Point Sharks Sporting Club will take particular care with any goods delivered to the premises prior to your event however will not accept responsibility for any loss or damage to property left on the premises prior to, during or after an event. However delivery of goods can not be more than 2 days before your function. We will endeavour to meet reasonable storage requests, however we have limited storage space available.

## **Signage & Decoration**

You are permitted to display signs in the Function Rooms subject to obtaining prior consent. Under no circumstances are you allowed to use nails, screws, staples, tape, blue tak or any other adhesive to any wall, door, ceiling or other surface or part of the building. You are liable for any loss or damage caused by the placement or the removal of any signs or decorations in accordance with this clause.

## **Cleaning**

Additionally there will be a cleaning charge if soiling or damages occur to carpets and/or furniture or if there is an unreasonable amount of cleaning to be done following your event.

## **Damages & Losses**

The client at the time of making the final payment is required to pay a security bond of \$300 in cash, or credit card to be applied to against any loss or damage incurred by Victoria Point Sharks Sporting Club as a consequence or in the course of holding the event or in consequence of the actions of any guest prior to, during or after the event. If the security bond is insufficient to pay for such loss or damage, the client will pay the estimated short fall within 5 days of a request in writing to do so.

## **Permits**

Event organisers shall be liable at their own expense to obtain all permits and consents as required for the conduct of the event or any part thereof, over and above those already held by Victoria Point Sharks Sporting Club with prior approval by Victoria Point Sharks Sporting Club; and shall indemnify Victoria Point Sharks Sporting Club in respect of all losses incurred as a consequence of any failure by the client to obtain any such permit or consent. Victoria Point Sharks Sporting Club shall be at liberty to prevent any activity for which any required permit or consent is not obtained by the client, without being liable to the client for any loss occasioned by such prevention.

## **Smoking**

Smoking is not permitted in any part of the Function Rooms. Smoking is permitted in the signed outdoor areas of the club. Please use the ashtrays provided and do not use our gardens as ashtrays.



## **Liquor Licensing**

Victoria Point Sharks Sporting Club is a licensed premises. Victoria Point Sharks Sporting Club is committed to the Responsible Service of Alcohol and reserves the right to refuse service to underage, intoxicated or abusive guests in events or functions. Victoria Point Sharks Sporting Club reserves the right to exclude or eject any guests from the event or from the premises without refund to the client.

Guests may be asked to produce proof of age identification. This should be a current Australian Drivers License, Passport, 18+Card or Keypass. If the person cannot produce appropriate identification they will be considered underage. Any underage drinking detected will be treated as a serious offence and management reserve the right to cease the function without refund to the client. Where appropriate, armbands will be supplied for your guests.

All parties drinking alcohol must remain with their drinks inside the designated Club areas and cannot take drinks outside those areas. It is also a requirement that a minimum of 4 canape platters per 50 guests are served if no other food is served.

Guests are prohibited from bringing alcohol or food onto the property and/or into the Function Rooms.

## **\$1000 Bar Tab Offer**

Free Room Hire with \$1000 Bar Tab. If the final Bar Tab amount does not reach the \$1000, the client will forfeit the remaining amount. If the client wishes not to do so the Full Room Hire Fee is applicable for payment which this will be taken off the amount.

## **Children**

We welcome children at the Club. We have a fully supervised Kids Room at certain hours available to financial members of the Club. Children between the ages of 3-12 years are permitted to use the Kids Room facility for a maximum of 2 hours. All children need to be signed in and out of the room and Parents/Guardians must remain on the Club premises during the children's use of the facility. When not in the Kids Room, children must be supervised and accompanied by an adult at all times. This person must be considered to be of 'parental decision making age' to the under 18 year old.

Children under the age of 5 years attending events are free of charge, however are not provided with a meal or beverage. Children 5-12 years may be provided with a children's package. Children 13+ are charged adult price.

# BOOKING FORM

Please return this form with your deposit and signed terms and conditions

I wish to confirm my booking with the following details:

Function Day & Date: \_\_\_\_\_

Type of Function: \_\_\_\_\_

Commencement Time of Function: \_\_\_\_\_

Approximate Number of Guests: \_\_\_\_\_

Membership No.: \_\_\_\_\_

Client Name: \_\_\_\_\_

Client Address: \_\_\_\_\_

Client Contact Number: \_\_\_\_\_

Client Email Address: \_\_\_\_\_

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

I have read and agree to abide by the Terms and Conditions listed above

Name: \_\_\_\_\_

Client Signature: \_\_\_\_\_

Date: \_\_\_\_\_