

Celebrations

FUNCTIONS PACKAGES

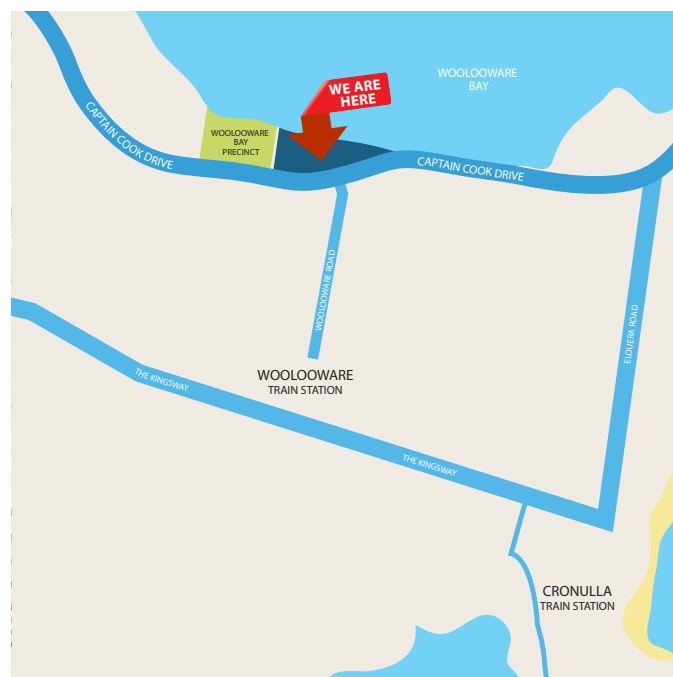


Cronulla Sutherland Leagues Club

461 Captain Cook Drive, Woolooware, NSW 2230
02 9523 0222 | www.sharkies.com.au | Sharks Leagues Club 



Where are we?



Sharks Leagues Club

We are delighted to have the opportunity to present our Events packages to you. Our events staffing team are of the highest possible standard ensuring that your special occasion, whether it be a birthday, engagement party, anniversary or christening is an outstanding success.

Function rooms are available seven days a week with rooms to cater for 10 - 800 guests and providing services for breakfast, lunch or dinner.

Sharks Leagues Club is conveniently located in Sydney's South only 30 minutes from Sydney city CBD.

The Club offers various packages, however our Events Manager would be more than happy to speak with you about other options.

Our Venue

ROOM	COST	CAPACITY	DIMENSIONS
Immortals	\$400	Theatre 50 U Shape 25 Cocktail 50	13.55 x 7.55 m Height 2800m
Aqua South	\$450	Theatre 60 U Shape 30 Cocktail 60 (with dancefloor)	11.00 x 9.7 m Height 2800 m
Aqua North	\$500	Theatre 100 Cocktail 120 (with dancefloor)	16.3 x 12.2 m Height 2800 m
Showroom	on application	Theatre/Cocktail 500 main floor 120 mezzanine Dinner 400 main floor (with dancefloor) 120 mezzanine	26.3 x 21.1 m Height 6.1 m Stage height 11.65m
Boardroom	\$330	Boardroom 12 Available on application	8.65 x 3.95 m Height 3.0 m
Summertime	\$500	Theatre/Cocktail 200 With Garden 400 (with dancefloor)	26.1 x 17.6 m Height 2.3m
Deck 3	\$440	Cocktail 80 Available till 5pm	15.3 x 6.3 m Height: 2.7m
Qantas Lounge	\$330	Cocktail 40 Available on application	13.4 x 6.9 m Height 3.0m

AV Light and Sound Technician available price on application

ROOM SET UP

Ushape



Theatre



Banquet



Classroom



Boardroom



Events Packages

We would be happy to host your celebration in one of our many function rooms. Our packages are flexible and we can assist with anything you need to make your night memorable.

Canapé Selections

Classic Cocktail Package 1

\$22 per person

Choice of 6 canapés from below

- Assortment of Sushi (v)
- Assortment of Savoury Quiches (v)
- Fish Cocktails
- Vegetable Spring Rolls (v)
- Satay, Tandoori & Mexican Chicken Skewers
- Hawaiian Mini Pizzas
- Curry Puffs
- Mini Meat Pies
- Mini Sausage Rolls
- Spinach & Fetta Filo Pillows (v)

(All served with condiments)

Deluxe Cocktail Package 2

\$32 per person

Choice of 6 canapés from below

- Corn & Manchego Empanadas (v)
- Smoked Chicken, Walnut & Celery Lady Fingers
- Steamed BBQ Pork Buns
- Truffled Mushroom & Parmesan Arancini (v)
- Butter Chicken Pies
- Roasted Duck Pancakes
- Haloumi & Chorizo Skewers
- Grilled Teriyaki Salmon Nigiri
- Lamb Souvlaki w/Mint Yoghurt
- Macadamia Crusted Chicken Tenderloin Skewers w/Cranberry Sauce
- Moroccan Spice Prawn Skewers w/Lemon Mayonnaise



Live Stations

Minimum of 50 Guests or extra charges may apply

From the Farm

Slow roasted meats sliced to order & served on soft rolls with mustards, chutney & condiments

Spanish Feel

Spanish Paella w/ Seafood & Meats, Aioli & Sides

Chocolate Indulgence

Chocolate Fountain with Fresh Fruits & Marshmallows
Skewers

A Taste of Japan

Assortment of Deluxe Hand Rolled Sushi with Condiments

Sweet Tooth

Gelato Bar with a selection of Flavours, Waffles & Cones

From the Sea

Fresh Cooked Prawns, selection of Oysters & Condiments

From the Wok

Stir Fried Noodles from all over Asia

Ploughman's Table

Selection of Farmhouse & International Cheeses, Cured Meats, Breads & Crackers

From the Garden

Selection of Fresh Salad from local ingredients straight from the garden

Celebration of Life

(platters serve 10)

Assortment of Sandwiches	\$75
Assortment of Tortilla Wraps	\$75
Chef Choice Hot Finger Food	\$75
Antipasto Platter	\$75
Fresh Fruit Platter	\$75
Cheese Platter	\$75

Substantial Noodle Boxes

\$17 per person

Indian Butter Sauce w/Steamed Jasmine Rice & Cucumber Yoghurt
Beer Battered Fish & Chips w/Tartare Sauce
Rogan Josh w/Steamed Jasmine Rice
Massaman Curry w/Steamed Jasmine Rice
Singapore Noodle
Pad Thai
Hokkien Noodle
Glass Noodle
Nasi Goreng
Choose 1 of the following fillings: Prawn, Lamb, Beef, Pork, Chicken, Vegetarian



Plated Menus

2 Course set menu \$40 pp

3 Course set menu \$50 pp

Minimum of 30 Guests

Entrees

- Slow Roasted Pork Belly w/Asian Salad & Ginger, Tamarind Dressing
- Wild Mushroom & Parmesan Croquettes w/Tomato Chilli Jam & Rocket Salad (v)
- Spaghetti Arrabbiata w/Char Grilled Chorizo Sausage & Shaved Parmesan
- Citrus Cured Salmon Ceviche w/Baby Herbs, Avocado Puree & Lemon Dressing
- Traditional Caesar Salad w/Grilled Chicken, Smokey Crispy Bacon, Croutons & Shaved Parmesan
- Individual Antipasto Plate of Cured Meats, Marinated Vegetables, Olives & Grissini

Mains

- Roasted Chicken Breast Fillet with Soft Cheese Spinach & Sundried Tomato, topped with Sicillian Sauce
- Slow Roasted Lamb Shank w/Paris Mash & Honey Glazed Seasonal Vegetables
- Charred New York Striploin w/Kumara Mash, Steamed Vegetables & Red Wine Jus
- Crispy Skin Atlantic Salmon served w/Buttered Kipfler Potatoes, Asparagus & Hollandaise Sauce
- Lemon & Thyme Peppered Chicken Breast w/Creamed Mash & Sweet Onion Relish
- Grilled Pork Cutlet w/Oven Roasted Vegetables & Peppercorn Jus
- Pumpkin Ravioli w/Napolitano Sauce, Fresh Herbs & Crumbled Danish Fetta (v)

Desserts

- Mango Mousse slice w/Biscuit Crumbs
- Chocolate Cherry Crumble w/Berry Coulis & Whipped Cream
- Lemon Citron Tart
- Decorated Pavlova w/Raspberry Compote
- Creme Brulee
- Warm Sticky Date Pudding w/Butterscotch Sauce & Ice Cream

Freshly Brewed Coffee & Tea (extra pp)



Buffet Menu

Buffet Menu 1

\$40 per person

Minimum of 40 guests

Hot Selection (Choose 2 Roast Meats)

- Slow Roasted Beef with Dijon Mustard Crust
- Oven Roasted and Moisture Infused Pork
- Roasted Potatoes & Pumpkin
- Seasonal Steamed Vegetables

Cold Selection

- Seasoned Chicken Pieces
- Sliced Leg of Ham
- Caesar Salad with Smokey Bacon, Garlic Croutons & Shaved Parmesan
- Greek Salad with Fetta & Kalamata Olives

(Served with condiments)

Fresh Bread Rolls

Dessert

- Petite Desserts

Freshly Brewed Coffee & Tea (extra pp)

Buffet Menu 2

\$50 per person

Minimum of 40 guests

Hot Selection (Choose 2 Roast Meats)

- Twice Cooked Turkey Breast
- Slow Roasted Beef with Dijon Mustard Crust
- Oven Roasted and Moisture infused Pork
- BBQ Leg of Lamb with Rosemary & Garlic
- Roasted Potatoes & Pumpkin
- Seasonal Steamed Vegetables

Cold Selection

- Fresh Prawns
- Steamed Atlantic Salmon
- Seasoned Chicken Pieces
- Sliced Leg of Ham
- Caesar Salad with Smokey Bacon, Garlic Croutons & Shaved Parmesan
- Greek Salad with Fetta & Kalamata Olives

Fresh Bread Rolls

Dessert

- Petite Desserts
- Cheese Platter
- Fresh Fruit Platter

Freshly Brewed Coffee & Tea (extra pp)

