



FUNCTIONS & EVENTS



SHARKS LEAGUES CLUB



WELCOME TO SHARKS LEAGUES CLUB

With unique and versatile function spaces, Sharks Leagues Club is the place to hold your next special occasion.

Whether you're planning a birthday, fundraiser, corporate event, engagement party or wedding, our experienced team will take care of every detail.

We can tailor a package to your individual needs to ensure your function is successful and memorable.

Please contact us for your next event and we can arrange a suitable time for you to view our facilities and go through our flexible packages.



OUR VENUE

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

AV light and sound technician available price on application.

ROOM SET UP

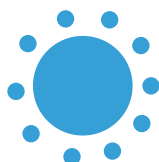
Ushape



Theatre



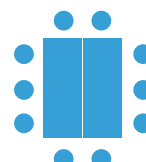
Banquet



Classroom



Boardroom





AQUA LOUNGE

- Versatile
- Private multi room space
- Overlooking stadium

Features:

- Capacity of 200
- Able to be divided into 3 separate rooms
- Includes bar
- Custom seating
- Sound system with IPOD connectivity
- Vocal PA system

Perfect for:

- Birthdays
- Formal occasions
- Engagement parties
- Weddings
- Christmas parties

SUMMERTIME BAR

- Relaxed
- Informal space

Features:

- Large outdoor garden with capacity of 200 inside and 500 outside
- Internal and external bar
- Parquet dance floor

Perfect for:

- 21st birthdays
- Large social and sporting end of year events
- Christmas parties
- Corporate clearance sales





SHOWROOM

- Large entertainment space

Features:

- Seated capacity of 400 (main floor) 150 (mezzanine)
- Includes bar
- Large stage with changeroom facilities
- Custom seating
- Vocal PA system

Perfect for:

- Presentation events
- Cabaret shows
- Corporate conferencing
- Corporate expos
- Dance performances
- Christmas parties





DECK 3

Outside deck available for partial hire with a capacity of 50 cocktail style

Perfect for:

- Farewells
- School reunions
- Semi private space



QANTAS LOUNGE

Located next to the bistro with a capacity of 40 cocktail style

Perfect for:

- Wakes
- Small occasions
- Semi private space



CANAPE SELECTIONS

Classic cocktail package

6 items - \$22pp

8 items - \$26pp

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 & feta filo pillows (v)

All served with condiments

Deluxe cocktail package

4 items & 1 substantial - \$30pp

5 items & 1 substantial - \$32pp

6 items & 2 substantial - \$40pp

Cold

Smoked chicken, walnut & celery lady fingers sandwiches

Caramelised onion & goat's cheese tartlet (v)

Smoked salmon, spinach, dill aioli crostini

Roasted BBQ duck cigar w/hoisin & shallots

Assortment of sushi maki (v)

Vegetarian Vietnamese rice paper rolls (v,gf)

Rare roast beef, basil pesto crostini

Hot

Corn & manchego empanadas (v)

Truffled mushroom & parmesan arancini (v)

Barramundi fish cocktails w/tartare sauce

Buffalo hot wings

Bourguignon beef brisket filo pastry

Harrisa lamb sausage roll w/bush tomato chutney

Butter chicken pie w/minted yoghurt

Moroccan spice prawn skewers w/salsa & lemon mayonnaise

Substantial canape

Roasted beet, pumpkin, fetta, quinoa & rocket salad (v,gf)

Indian butter chicken w/scented Jasmine rice & cucumber yoghurt

Beer battered fish & chips w/tartare sauce

Beef cheeseburger pie w/ketchup

Pork belly chow mein w/carrot, cabbage, beans & a hint of chilli

Roast BBQ beef roll w/mustard & summer slaw

Crispy fried fish tacos w/jalapeno salsa & chipotle mayonnaise



LIVE STATIONS

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

Lolly bar

Assortment of lollies

(Minimum 50 guests or extra charges may apply)

CELEBRATION OF LIFE

Platter of assortment of sandwiches	\$80
Platter of assortment of tortilla wraps	\$80
Platter of chef choice hot finger food	\$75
Platter of antipasto platter	\$80
Platter of fresh fruit	\$80
Platter of farm house cheese	\$80
Gourmet petite dessert (30 pieces)	\$80
Gourmet mini pizza's (30 pieces)	\$80
Chef choice's pastry platter (10 pieces)	\$80

PLATED MENU

2 course \$40pp

3 course \$50pp

Entrée

Traditional caesar salad, grilled chicken, smokey crispy bacon, croutons and shaved parmesan

Crispy skin pork belly, apple, baby herbs & saffron mayo

Wild mushroom & parmesan croquettes, tomato & chilli jam (v)

Braised lamb shoulder, glazed heirloom carrots, garlic aioli & jus

Citrus cured salmon ceviche, baby herbs, avocado puree & lemon dressing (gf)

Peppered beef carpaccio, shaved pecorino, toasted croutons & dijonnaise

Main

Slow roasted lamb shank, Paris mash, honey glazed seasonal vegetables & jus (gf)

Braised beef cheek, whipped potatoes, charred eschallots, broccolini & red wine jus (gf)

Buffalo mozzarella & saffron ravioli, tomato & herbs (v)

Crispy skin Atlantic salmon, roasted kipfler potatoes, asparagus & hollandaise sauce

Peppered chicken breast, bacon, garden peas, baked sweet potato & brandy mushroom cream

Grilled pork cutlet, oven roasted root vegetables, sautéed broccolini & Sicilian sauce

Charred striploin, crispy salted baby potatoes, slow roasted tomato, baba ganoush & peppercorn jus (add additional \$6)

Dessert

Mango mousse slice, biscuit crumbs

Chocolate cherry crumble, berry coulis & whipped cream

Lemon citron tart

Decorated pavlova, raspberry compote (gf)

Crème brulee & salted caramel macaroon

Warm sticky date pudding, butterscotch & ice cream





OPTION 1

\$30pp

Celebration buffet

Cold selection

(Includes all of the below)

German potato salad

Greek salad

Caesar salad

Hot selection

Bread rolls and butter

(Choice of two wet dishes)

Beef lasagne

Spinach & ricotta lasagne w/tomato & cream sauce (v)

Indian butter chicken w/steamed jasmine rice

Lamb rogan josh w/steamed jasmine rice

Beef stroganoff w/mushroom, white wine cream & steamed vegetables

Sicilian chicken w/ kalamatta olives, tomato, chilli, fetta & oven baked salted potatoes

Vegetarian Singapore noodles w/Asian greens and hint of curry (v)

Oven roasted chicken breast w/seeded mustard cream, shallots & steamed vegetables (gf)

Beef tortellini w/tomato, white wine cream & parmesan

OPTION 2

\$40pp

Classic buffet

Cold selection

Baked peri peri chicken pieces

Glazed & sliced leg ham

Traditional caesar salad, bacon, garlic croutons & shaved parmesan

Greek salad, fetta & Kalamata olives

Served with condiments

Hot selection

Assortment of baked gourmet rolls

Braised roast beef, dijon mustard crust

Crispy skin pork belly

Roasted buttered potatoes & pumpkin

Seasonal steamed vegetables

Dessert

Chef's selection of petite desserts

Freshly brewed coffee & tea

(Additional charges apply)



OPTION 3

\$50pp

Minimum of 40 guests

Deluxe buffet

Cold selection

Fresh cooked prawns

Steamed Atlantic salmon

Baked peri peri chicken pieces

Traditional caesar salad, bacon, garlic croutons & shaved parmesan

Greek salad, feta & Kalamata olives

Served with condiments

Hot selection

(Choice of 2 roast meats)

Assortment of baked gourmet roll

Braised roast beef, dijon mustard crust

Crispy skin pork belly

Slow roasted lamb, garlic & rosemary rub

Baked turkey breast

Roasted buttered potatoes & pumpkin

Seasonal steamed vegetables

Dessert

Chef's selection of petite desserts

Fruit platter

Freshly brewed coffee & tea

(Additional charges apply)





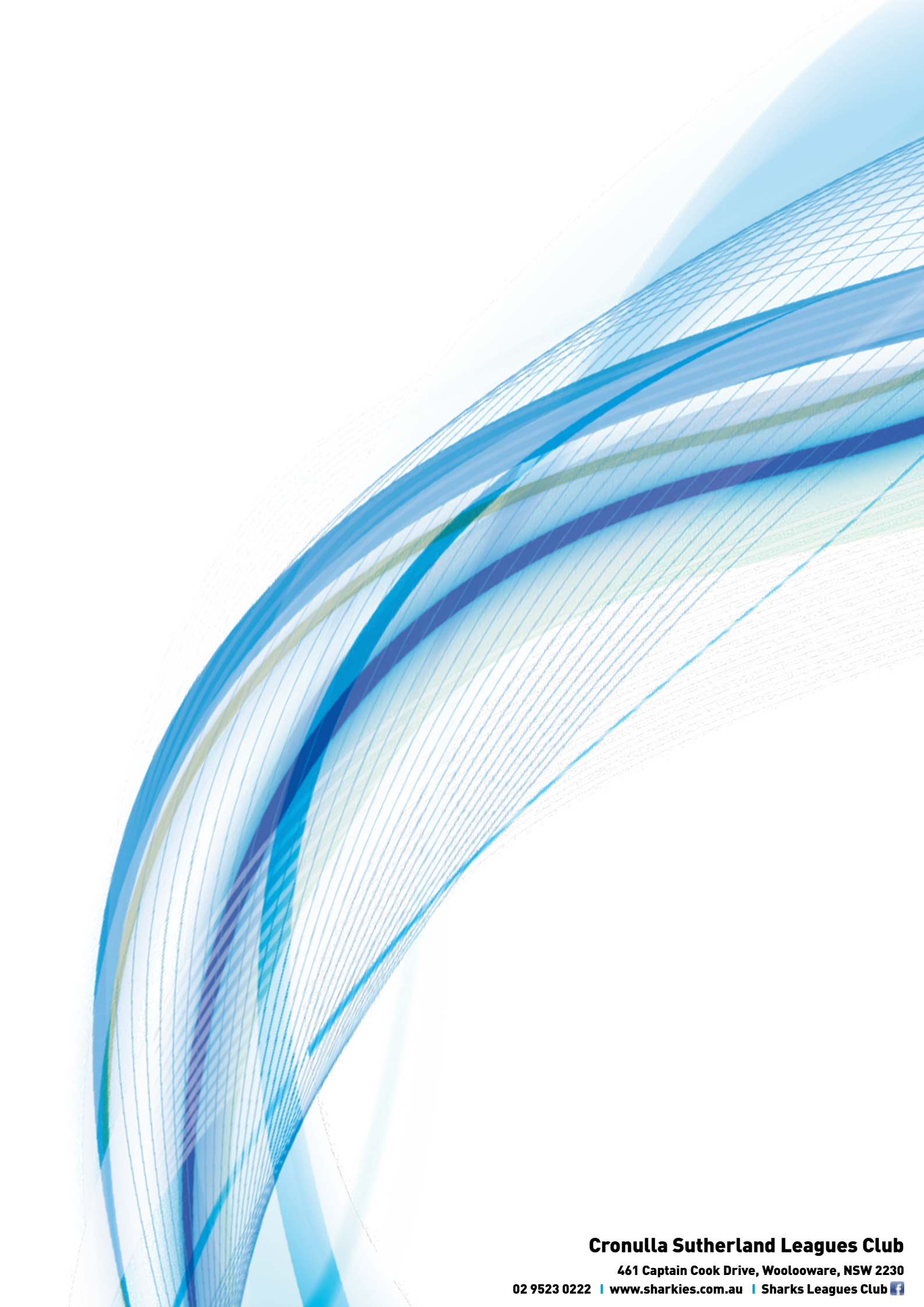
BEVERAGES

Our events team would be happy to arrange a bar tab for your event. You advise us of the amount you are looking to spend and we will customise the tab depending on the beverages you choose for your guests. Alternatively you can arrange for a cash bar or a combination of both these options. A credit card is to be left behind the bar at the time of the event.

Please contact our events team for beverage pricing.

ADDITIONAL HIRE CHARGES

Security guard (required for all 21st birthdays and events with 100 people or more)	\$300
Stage hire	POA
TV with HDMI cable	\$100
Data projector and screen	\$100
Portable Vocal PA	\$100
DJ	POA
Juke box	POA



Cronulla Sutherland Leagues Club

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