



# CONFERENCES

SHOAL BAY COUNTRY CLUB



# WELCOME

Situated in stunning Shoal Bay, Port Stephens, on the beautiful mid-north coast of NSW, Shoal Bay Country Club is an easy 2 ½ hours' drive north of Sydney and 30 minutes from Newcastle Airport.

Following a multi-million-dollar renovation, Shoal Bay Country Club provides you with everything you need for a successful event. Offering a number of spaces, the facility can accommodate for conferences of up to 500 delegates. We offer tailored packages to suit all your needs and provide breakout spaces and activities both onsite and at local beaches and attractions.





We have all of your bases covered with:

- Stunning beachfront location
- Flexible conferencing spaces catering for up to 500 delegates
- Multiple breakout spaces
- Onsite accommodation with Ramada Resort
- Packages and catering customised for your event
- Access to activities and attractions in beautiful Port Stephens

For more information about conferencing with us please call (02) 4981 1555 or email us at [functions@sbcc.com.au](mailto:functions@sbcc.com.au)

# SPACES

## CONVENTION CENTRE

The purpose-built function centre caters for conferences of all sizes. It features state-of-the-art facilities including multi-functional spaces, ample break-out or trade-show areas, high quality audio visual and award winning catering options to meet the requirements of any event.

The Convention Centre contains a large, fully-equipped kitchen and two bars dedicated to catering for small and large groups.

## WHITESANDS

Port Stephens' premier functions, events and conference venue offers a stunning vantage point and unparalleled views of beautiful Shoal Bay Beach.

With award-winning architectural design, the space has been interior designed with the 180 degree view in mind, offering rooms suitable for all conference types and sizes, and the ideal space for pre and post conference briefing.

Area	Banquet	Boardroom	Cocktail	Theatre
Whitesands	180	90	300	200
Tomaree	80	40	90	120
Zenith	60	30	90	90
Yacaaba	60	30	90	90
Convention Centre	240	n/a	500	350





# DAY DELEGATE PACKAGES



## PACKAGES

Half Day Delegates • \$60pp | Full Day Delegates • \$75pp

### Inclusions

Set up of conference venue

Complimentary Wi-Fi

Welcome tea and coffee

Morning or afternoon tea (full day delegate package includes both)

Working style lunch

Data screen and projector, whiteboard,  
handheld wireless microphone, lectern and flip chart

Conference note pads and pens

Water and mints



# DAY DELEGATE CATERING

## WELCOME TEA & COFFEE

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## MORNING & AFTERNOON TEA

Enjoy morning and afternoon tea breaks with a selection of our delicious sweet and savoury catering options.

Tea breaks served with tea and coffee.

### MORNING TEA OPTIONS

(select three)

Sweet Potato Quiches (v)  
Pine Nuts, Feta Cheese

Mini Bacon and Egg Rolls  
BBQ Sauce

Smoked Chicken Caesar Salad Wraps

Smashed Avocado Bruschetta (v)

Fresh Fruit Platter (v, gf)

Poached Fruit Compote (v)  
Vanilla Yoghurt, Granola

Ham and Cheese Croissants  
Smoky Tomato Relish

Raspberry and Pistachio Friands (gf)

Lemon Meringue Tart (v)

Banana Bread (v)

### AFTERNOON TEA OPTIONS

(select three)

Chocolate Brownies (gf)

Finger Sandwiches (vg)  
Chargrilled Vegetables, Hummus

Sausage Rolls  
Beef or Chicken

Carrot Pecan Cake (v)

Passionfruit Eclairs (v)

Crostini, House Dips (vg)

Frittata  
Salami, Basil, Ricotta Cheese

Chocolate Macarons (v)

Fresh Fruit Platter (v, gf)

Scones (v)  
Whipped Cream, Strawberry Jam



## WORKING LUNCH OPTIONS

Choose from a range of delicious dining options for your conference lunch. All meals are served with a selection of soft drinks, juice and water.

### OPTION 1 CORPORATE

Ribbon Chicken Sandwiches  
Fresh Herbs, Almond, Celery

Smoked Salmon Wraps  
Cream Cheese, Rocket

Freshly Baked Pastries (v)  
Croissants, Danishes

Salad Pots (v)  
Roasted Beetroot, Feta Cheese,  
Pepitas, Pine Nuts, Herbs

Fresh Seasonal Fruit (v, vg, gf)

### OPTION 2 GOURMET SALADS

Roasted Beetroot Salad (gf)  
Grilled Chicken, Confit Eschallots,  
Goats Cheese, Spinach

Fresh Greek Salad (v)

Roasted Pumpkin Salad (gf)  
Salmon, Marinated Feta, Spinach,  
Edamame, Snow Peas, Pepitas

Fresh Seasonal Fruit (v, vg, gf)

Freshly Baked Homemade Cakes or Slices  
(gf available)

### OPTION 3 ASIAN STYLE

Stir Fried Chicken and Rice Noodles (gf)  
Asian Greens, Fresh Herbs, Cashews

Vegetarian Egg Noodles (v)  
Mushroom, Bok Choy, Fresh Herbs

Teriyaki Chicken (gf)  
Pickled Ginger, Asian Slaw Salad

Fresh Seasonal Fruit (v, vg, gf)

### OPTION 4 PLOUGHMAN'S

Selection of Cold Meats  
Ham, Salami, Prosciutto, Condiments

Artisan Bread

Garden Salad (v, vg, gf)

Fresh Seasonal Fruit (v, vg, gf)

Freshly Baked Homemade Cakes or Slices  
(gf available)

## BREAKFAST

Delegate breakfast options available on request

\*All menus are subject to change due to availability and seasonality of produce. All efforts will be made to substitute for comparable product.  
All dietary requirements need to be advised 7 days prior to arrival.

# CANAPÉS

6-piece canapé package  
(includes 2 substantial): \$65pp

8-piece canapé package  
(includes 2 substantial): \$80pp

10-piece canapé package  
(includes 3 substantial): \$85pp

*Minimum numbers apply*



## COLD CANAPÉS

Port Stephens Oysters  
Mignonette (gf)

Bruschetta  
Smoked Salmon, Wild Rocket,  
Preserved Lemon Cream Cheese

Pistachio Crusted Creamy Goats Cheese  
Watermelon, Aged Balsamic (v)

Vietnamese Rice Paper Rolls  
Prawn, Herbs, Hoi Sin, Crushed Peanuts (gf)

Smoked Chicken Caesar Salad Wrap

Chargrilled Eggplant  
Herbed Ricotta, Baby Spinach Roulade (v, gf)

Tuna Tartare  
Yuzu Avocado, Crème Fraiche, Radish

Quiche  
Caramelised Onion, Goats Cheese (v)



(gf) Gluten Free (v) Vegetarian  
All menus are subject to change.

## HOT CANAPÉS

### Chicken Satay

Peanut Sauce

### Spiced Corn Fritters

Sweet Chili Aioli (v)

### Mac and Cheese Balls

Mac Sauce (v)

### Arancini

Sundried Tomato, Parmesan,  
Mozzarella, Basil Aioli (v)

### Panko Crusted Prawns

Spiced Green Herb Salsa

### Steamed Prawn Dumplings

Ponzu Sauce

### Mini Gourmet Pies

Beef and Stout or Lamb and Rosemary

### Tender Crumbed Chicken

Ranch Sauce

### Vegetarian Spring Rolls (v)



## SUBSTANTIAL CANAPÉS

### Kingfish Ceviche

Tostada Crisps, Guacamole

### Wagyu Beef Sliders

Pickles, BBQ Sauce

### Butter Chicken Sliders

Red Onion Relish

### Beer Battered Fish and Chips

Tartare Sauce

### Salt and Pepper Squid

Lemon Garlic Aioli

### Chicken Quesadilla

Tomatillo Salsa

### Italian Pork Meatballs

Napolitana Sauce, Parmesan Flakes

## DESSERT CANAPÉS

### Lemon Meringue Tart

### Raspberry Pistachio Friand (gf)

### Chocolate Eclair

### Salted Caramel Chocolate Tart

### Carrot Pecan Mini Cake

### Vanilla Cheesecake

Berry Coulis

### Chocolate Mousse

Salted Caramel

### Panna Cotta

Palm Sugar, Kaffir Lime

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# SEATED MENU

2 Course Alternate Serve: \$80pp

3 Course Alternate Serve: \$90pp

*Minimum numbers apply*

## ENTREÉS

Pepper Seared Beef

Roast Pumpkin, Olive Salsa (gf)

Crab, Avocado, Parmesan and Truffle Tian

Pepperonata, Focaccia

Crispy Skin Pork Belly

Apricot Puree, Carrot Citrus Salad

Cauliflower Soup

Seared Scallop, Truffle Oil

Cured Kingfish

Fennel Herb Salad, Orange,  
Walnut, Preserved Lemon Dressing

Baked Portobello Mushroom

Wild Rocket, Edamame, Ponzu Dressing (v)



(gf) Gluten Free (v) Vegetarian  
All menus are subject to change.

## MAINS

### Free Range Chicken Supreme

Kumara Puree, Roast Vine Ripened  
Tomato, Broccolini, Red Wine Jus (gf)

### 120-Day Grain Fed Beef Tenderloin

Potato Galette, Baby Carrot,  
Ratatouille Jus

### Steamed Barramundi Fillet

Hong Kong Kale, Soy Ginger Broth (gf)

### Crispy Skin Salmon Fillet

Crab Ravioli, Bisque Sauce

### Port Stephens Seafood Bouillabaisse

Roast Capsicum, Saffron Dip

### Herb Crusted Pork Tenderloins

Wild Mushroom Ragout

## DESSERTS

### Panna Cotta

Kaffir Lime, Pineapple Salsa

### Espresso Crème Brûlée

Vanilla Wafer

### Chocolate Brownie

Salted Caramel Ice Cream (gf)

### Orange, Blueberry Frangipane Tarts

Fresh Berry, Mint Salsa

### Lemon Drizzle Cake

Orange Zest, Candied Walnuts

### Salted Caramel Chocolate Tart

Vanilla Ice Cream



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# COUNTRY CLUB FEAST MENU

3 Choices: \$95pp

Upgrade to 4 Choices for +\$14pp

## TO START

(Choose three)

### Antipasto

Double Smoked Ham, Salami,  
Manchego Cheese, Rocket,  
Olives, Focaccia Bread

### Saffron Cous Cous Salad

Grilled Chorizo Sausage

### Roast Root Vegetable Salad

Salsa Verde, Shaved Parmesan (v, gf)

### Thai Style Spicy Grilled

### Turmeric Chicken Salad

Celery, Onion, Tomato, Cucumber (gf)

### Vietnamese Rice Paper Rolls

Prawn, Herbs, Hoi Sin, Crushed Peanuts (gf)

### Goats Cheese Salad

Roast Beetroot and Puree, Radish,  
Truffle Honey, Candied Walnut (v)



(gf) Gluten Free (v) Vegetarian  
All menus are subject to change.

## FOLLOWED BY

(Choose two)

Roast Pumpkin Risotto

Peas, Sun Dried Tomato (v)

Slow Braised Lamb Shoulder

Smoked Eggplant, Sumac Potatoes,  
Currants, Pine Nuts

Herb Crusted Pork Tenderloins

Wild Mushroom Ragout

Green Curry Crusted Barramundi Fillets

Wok Fried Baby Eggplant

Italian Meatballs

Napolitano Sauce

Roast Chicken Breast

Chickpea Caponata, Spring Onion Jus

Choose an additional main  
for an extra \$10 per person

## SERVED WITH

(Choose three)

Smashed Potatoes

Ranch Sauce (v)

Fries

Truffle Aioli (v)

Steamed Jasmine Rice

(v, vg, gf)

Country Roast Vegetables

Garlic, Rosemary (v, vg)

Greek Salad

(v)

Mesclun Salad

Lemon Vinaigrette (v, vg)

## TO FINISH

(Choose one)

White Chocolate Pistachio Eclairs

Carrot Pecan Cake

Lemon Meringue Tarts

Rich Chocolate Brownies (gf)

Baked Chocolate and Hazelnut Tarts

Vanilla Cheese Cake



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# EXPERIENCE STATIONS

Want to add a special something extra to your day?

Our experience stations allow your guests to sample an array of mouth-watering, fresh and seasonal produce whilst mingling with friends and family.

## GRAZING STATION

**\$30pp**

A selection of cured meats and Australian and International Cheeses. Served with an assortment of bread, olives and condiments.

## OYSTER STATION

**\$25pp**

Freshly shucked and locally sourced oysters accompanied by house made condiments and lemon cheeks.

## SEAFOOD ON ICE

**\$35pp**

Feast on ocean fare of fresh local prawns, oysters and balmain bugs. Add crab for an additional \$10pp.



## PAELLA

Seafood and Chorizo: \$25pp

Vegetarian: \$18pp

Let our chefs treat you to a traditional paella with fresh seafood and chorizo or vegetarian.

## CARVERY STATION

\$25pp

Chef's speciality ham, freshly carved and served with roasted potatoes.

## DESSERT STATION

\$18pp

Indulge your sweet tooth with a selection of house made desserts.

## LATE NIGHT BITE

\$12pp

Chef's selection of assorted rolls served with an array of condiments. Available after 9pm.



## BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGE

4hr \$60pp | 5hr \$70pp | 6hr \$80pp

#### Bubbles

Chain of Fire Sparkling Cuvee NV

#### White

Chain of Fire Semillon Sauvignon Blanc

#### Red

Chain of Fire Shiraz Cabernet

#### Local Tap Beers

#### Non Alcoholic Beverages

### PREMIUM BEVERAGE PACKAGE

4hr \$75pp | 5hr \$85pp | 6hr \$95pp

#### Bubbles

Bandini Prosecco DOC

#### White Wine (choose two)

Pikorua Sauvignon Blanc

Chain of Fire Semillon Sauvignon Blanc

Bimbadgen 'Ridge' Chardonnay

Ara Single Estate Pinot Gris

#### Rosé

Luna Rosa Rosado

#### Red Wine (choose two)

Josef Chromy 'Pepik' Pinot Noir

Hancock & Hancock Shiraz

Chain of Fire Shiraz Cabernet

Rymill 'The Yearling' Cabernet Sauvignon

#### Local Tap Beers

#### Premium Beers

Corona

Peroni

James Squires 150 Lashes

Heineken

Asahi

#### Non-Alcoholic Beverages





## DELUXE BEVERAGE PACKAGE

4hr \$85pp | 5hr \$95pp | 6hr 105pp

### Bubbles (choose one)

Lark Hill NV Regional Blanc de Blanc  
Bandini Prosecco DOC

### White Wine (choose two)

Chapel Hill 'Abacus' Chardonnay  
Alkoomi Grazing Collection Riesling  
Andrew Thomas 'Synergy' Semillon  
The Lane Block 10 Sauvignon Blanc  
Tar & Roses Pinot Grigio  
Fiore Moscato

### Rosé

Ara Single Estate Rosé

### Red Wine (choose two)

Silkman Shiraz Pinot Noir  
Phillip Shaw 'The Conductor' Merlot  
Bimbadgen Estate Shiraz  
Pikes 'Luccio' Sangiovese

### Local Tap Beers

#### Bottled Beer:

Corona  
Peroni  
James Squire 150 Lashes  
Heineken  
Asahi

### Non-Alcoholic Beverages

## SPIRIT UPGRADE

4hr \$25pp | 5hr \$35pp | 6hr \$45pp

Finlandia Vodka  
Bombay Dry Gin  
Dewars White Label Scotch  
Jim Beam Bourbon  
Bundaberg Rum  
Bacardi Carta Blanca Rum

## BEVERAGE EXPERIENCE STATIONS

### Bellini Pop Up Bar +\$18pp

Flavours: Peach, Watermelon,  
Mixed Berry, Strawberry and Lavender,  
Blood Orange, Kir Royale

Includes seasonal fruits and garnishes

### Spritz Pop Up Bar +\$18pp

Flavours: Peach, Watermelon,  
Mixed Berry, Strawberry and Lavender,  
Blood Orange, Kir Royale

Includes sparkling, liqueur,  
seasonal fruits and garnishes

Want to wow your guests?  
Add a glass of Veuve Clicquot  
on arrival for \$22 per glass.

\* Tea & coffee available at an additional cost.

# SHOAL BAY

## LOCATION

Shoal Bay Country Club is an easy two-and-a-half hour drive north of Sydney, and just 30 minutes from Newcastle airport, which accommodates regular flights from cities including Melbourne, Brisbane, Gold Coast, Canberra and Sydney.

## ACCOMMODATION

The neighbouring Ramada Resort provides a range of luxury accommodation options with the choice of one, two and three bedroom apartments. Each room boasts impressive views ranging from the coastline, to serene views over residential Shoal Bay.

## SHOAL BAY COUNTRY CLUB

Having just received a breathtaking, multi-million dollar renovation, Shoal Bay Country Club is Port Stephens' most iconic venue, boasting stunning ocean views and some of the regions best food and beverage offerings.

Situated next door to the Shoal Bay Convention Centre, the Country Club is the perfect place to unwind after your conference. Take a seat in the Courtyard and enjoy a drink with your colleagues, or head up to the Patio for stunning views across Shoal Bay Beach.



# TEAM BUILDING & ACTIVITIES

## PORT STEPHENS PADDLESPO RTS

The team at Port Stephens Paddlesports provides fun on our doorstep. You can simply hire a SUP or Kayak and venture out at your own leisure, take lessons or explore our beautiful waters with a guided tour. Convenient and perfect for a spur of the moment time out activity or a more structured group exercise.

[www.paddleportstephens.com.au](http://www.paddleportstephens.com.au)

## MOONSHADOW CRUISES

Moonshadow offer a variety of cruises from whale and dolphin watching to twilight dinner cruises. Explore our beautiful waters with an experienced team who will ensure your time aboard is nothing short of amazing.

[www.moonshadow.com.au](http://www.moonshadow.com.au)

## TOMAREE HEADLAND

Take an invigorating short walk to the summit of Tomaree Head, 161m above the Port Stephens entrance, this is a must do. The unparalleled views from the top are simply breath-taking.

## PIZZA & COCKTAIL MASTERCLASS

Want to add some team bonding and fun to your conference? The team at Shoal Bay Country Club host pizza & cocktail making classes, sharing the secrets behind their famous woodfired pizzas and delicious cocktails!

[www.shoalbaycountryclub.com.au](http://www.shoalbaycountryclub.com.au)

## SAND DUNE ADVENTURES

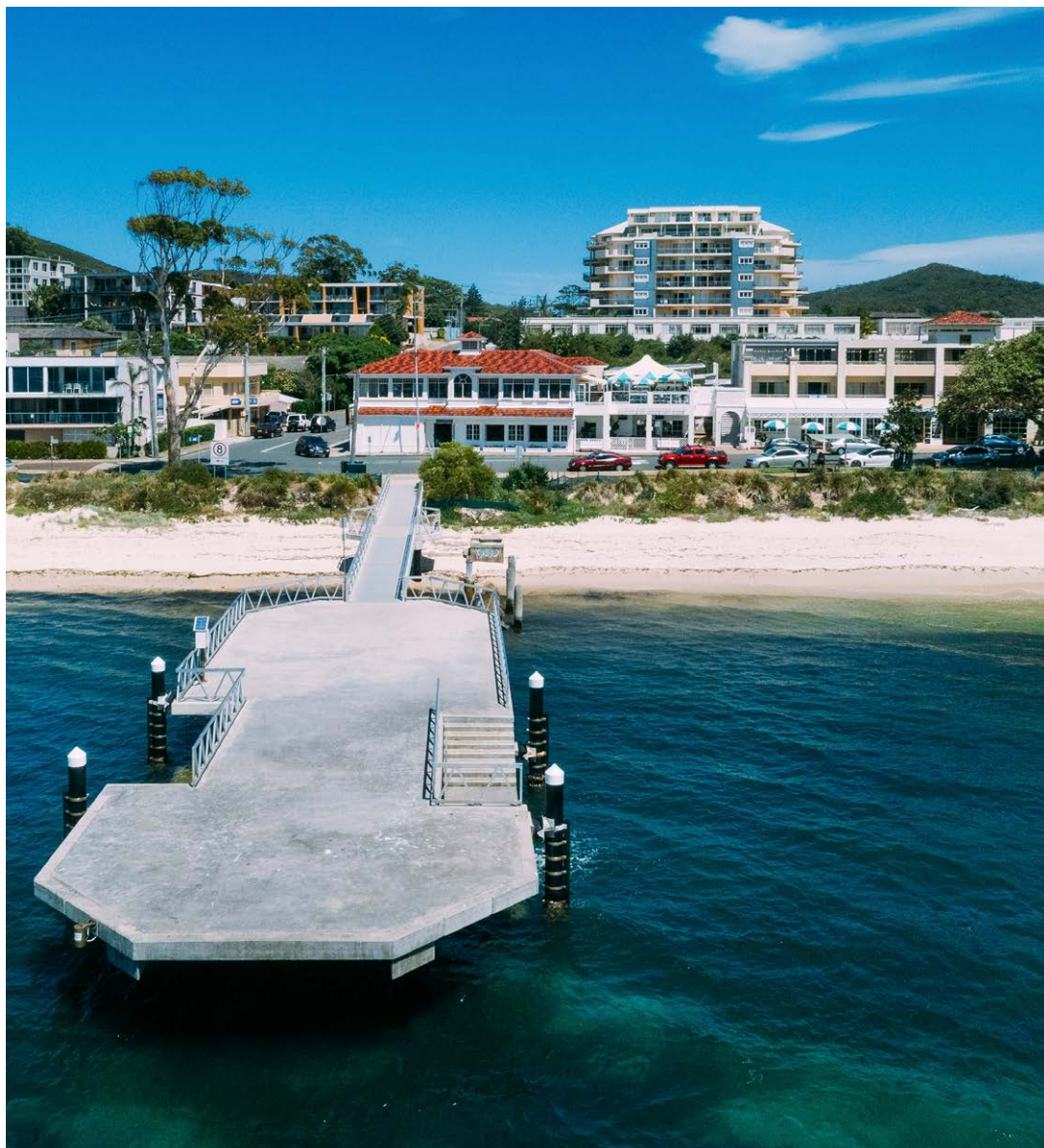
Explore the Worimi Sand Dunes with the wonderful team at Sand Dune Adventures. Owned and operated by the Worimi Local Aboriginal Land Council you cannot beat the knowledge and experience SDA provides. Take a tour on a quad bike or hummer and be amazed at what these incredible dunes have to offer.

[www.sandduneadventures.com.au](http://www.sandduneadventures.com.au)

## MASSAGE & BODY THERAPY

Relax and unwind after your conference with a massage and spa therapy. Highly trained therapists offering quality and nurturing treatments suited to the type of massage or indulgence you want.

[www.bodyspotatshoalbay.com.au](http://www.bodyspotatshoalbay.com.au)



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COUNTRY CLUB

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