

## **OUR SPACES**

With premium waterfront facilities and first-class dining and entertainment options Shoal Bay Country Club caters to all occasions, with a range of beautiful spaces to choose from.

Our expert team is on hand to guide you through our specially designed packages or to help create the perfect tailored experience to bring your event to life. From large scale events to celebrations, functions, birthdays, media events and beyond, Shoal Bay Country Club is the perfect beachside venue to host your next occasion.

CANE LOUNGE 80 PAX MERMAIDS 150 PAX WHITESANDS 300 PAX CONVENTION CENTRE 500 PAX



### **CANE LOUNGE**

Up to 80 People

Whether it be a hens night, birthday party or just an overdue catchup with friends the cane lounge is the perfect space for an intimate gathering. The stunning interiors feature a greenery-filled space, cane furniture and a combination of low lounge seating and couches, providing the ultimate Instagram-worthy backdrop for your event.



### **MERMAIDS**

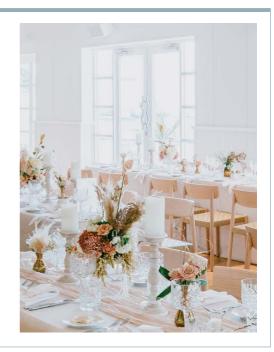
Up to 150 People

Mermaids is the perfect place to host your larger social events, you can either partially or exclusively hire the space for functions up to 150 people. Equipped with its own bar and pizzeria, this space is conveniently located near the hustle and bustle of the Shoal Bay Country Club courtyard. Talk to our team about your needs to bring your dream event to life.

#### **WHITESANDS**

Up to 300 People

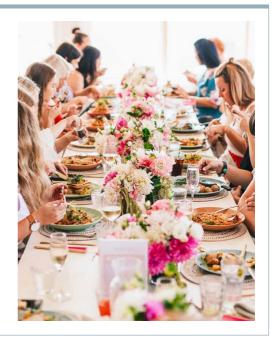
Whitesands is a purpose built functions and events facility offering a stunning vantage point and unparalleled views of the beautiful Shoal Bay Beach. Boasting awardwinning architectural design, the space has been stylishly designed with the 180-degree waterfront view in mind. Whitesands is suitable for all kinds of event types and sizes, complete with two large bars, a fully equipped kitchen and both indoor and outdoor areas. The space is event ready, or an inviting canvas for your own vision.



# CONVENTION CENTRE

Up to 500 People

The Shoal Bay Convention Centre is your go-to location for those more private and formal events. A dedicated events and conferencing space which can cater for up to 500 people, featuring state-of-the-art facilities, including multi-functional spaces, the highest quality AV, fully-equipped kitchen and two bars dedicated to catering for small and large groups.



# **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

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

\*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.

# **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)





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#### **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 Course: \$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 (qf)

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

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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.

<sup>\*</sup> Tea & coffee available at an additional cost.

#### **LOCATION**

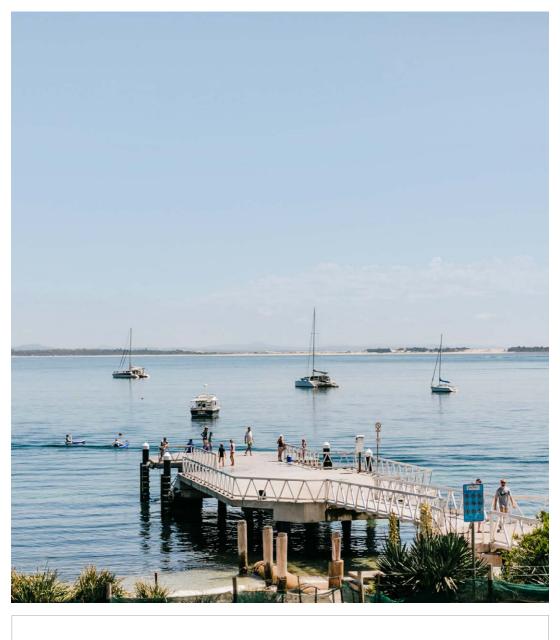
Shoal Bay Country Club is an easy two-and-a-half hour drive north of Sydney, and just 30 minutes from Newcastle airport, which accommodates regular flights from cities including Melbourne, Brisbane, Gold Coast, Canberra and Sydney.

#### **ACCOMMODATION**

Enjoy 180 degree views across Shoal Bay Beach and Mount Tomaree from the balcony of the Shoal Bay Penthouse, the most luxurious property in Port Stephens. Plus, there are plenty of on-site accommodation options for your guests, with the Ramada Resort's range of one, two and three bedroom apartments. Each room boasts impressive views, ranging from the breathtaking coastline, to serene views over residential Shoal Bay.







# SHOAL BAY

COUNTRY CLUB

www.shoalbaycountryclub.com.au

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