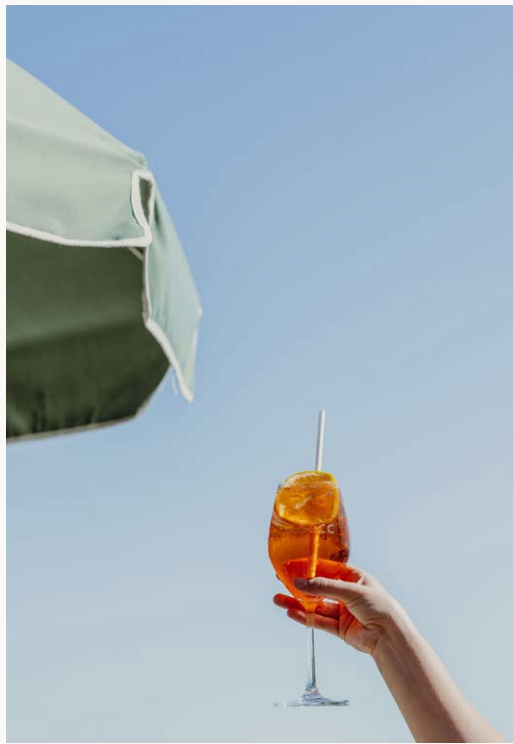


EVENTS

AT SHOAL BAY COUNTRY CLUB





Contents

WELCOME	02
SPACES	03
SAMPLE MENUS	09
EXPERIENCE STATIONS	15
BEVERAGE PACKAGES	16
STYLING	21
LOCATION & ACCOMMODATION	22
CONTACT US	23

A visit to Shoal Bay Country Club is the *ultimate* East Coast experience.

Perched on the shores of Shoal Bay, where turquoise waters meet white sandy beaches, Shoal Bay Country Club is a destination made for celebrating. With a vibrant atmosphere, rich history, and a backdrop that feels like a holiday, our versatile spaces cater to every occasion, whether it's an intimate gathering or a lively affair.



Whitesands

Whitesands is our exclusive event space, designed to make the most of its breathtaking Shoal Bay Beach views. With award-winning architecture, a private bar, full AV capabilities and an outdoor alfresco area; Whitesands is ready for any occasion.



SEATED
180 People



COCKTAIL
300 People

CATERING OPTIONS

- Canape packages (page 9)
- Seated set menu (page 11)
- Shared menu (page 13)
- Experience stations (page 15)



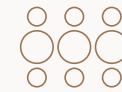


The Ballroom

Purpose-built for large-scale events, The Ballroom features state-of-the-art AV, including three unobscured projector screens and a private bar. For larger occasions, it can be combined with Whitesands, offering a seamless flow between a banquet dinner and welcome drinks overlooking Shoal Bay.



SEATED
250 People



COCKTAIL
500 People

With Whitesands combined 430 seated or 800 cocktail.

CATERING OPTIONS

- Canape packages (page 9)
- Seated set menu (page 11)
- Shared menu (page 13)
- Experience stations (page 15)

Mermaids

Nestled against the stunning backdrop of Shoal Bay Beach, Mermaids has been recently renovated with a Mediterranean charm, making it an ideal setting for events of all kinds. Partially or exclusively hire Mermaids for up to 150 guests with the option of a private bar.



SEATED
60 People



COCKTAIL
150 People

CATERING OPTIONS

- Canape packages (page 9)
- Seated set menu (page 11)





Cane Lounge

Say 'cheers' amongst the lush greenery in the Cane Lounge, an idyllic location for casual social events of up to 80 guests. The adjoining outdoor alfresco area overlooks the beauty of Shoal Bay Beach with the bar only steps away.



COCKTAIL
80 People

CATERING OPTIONS

Canape packages (page 9)

Atmos

Escape to Atmos for your next group dining experience. Whether it's a hen's party, birthday, work event, or a long lunch with friends and family, our curated packages cater to every occasion. With a dedicated team of event specialists, we'll bring your celebration to life with authentic Greek flavours and a vibrant atmosphere.

[EXPLORE OUR GROUP MENUS](#)





CANAPE PACKAGES

Our canapé packages include roaming service, with our team serving a selection of bite-sized appetisers and substantial options, ensuring you and your guests can mingle freely throughout your event.

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

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

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





MENUS

SAMPLE MENUS - CANAPE

COLD

Port Stephens oysters, mignonette (gf)

Pistachio crusted crème cheese, watermelon, basil, balsamic (v)

Seeded mustard poached chicken tartlets

Vietnamese rice paper rolls, prawn, avocado and coriander (gf)

Salmon rillette en croute

Brie cheese, strawberry, tartufo (v)

HOT

Homemade chicken satay, peanut sauce (gf)

Manchego croquettes (v)

Sun dried tomato arancini (v)

Lobster spring rolls

Vegetarian spring rolls (v)

Gourmet lamb and rosemary mini pies

Tender crumbed chicken, ranch sauce

Crumbed jumbo prawns, lime aioli

SUBSTANTIAL

Angus beef sliders, American sauce

Pulled pork bao buns

Cheeseburger spring rolls

Beer battered fish bites

Italian meatballs, shaved parmesan cheese

Salt and pepper squid, lemon aioli

Minimum numbers apply. Menus are subject to change. Vegetarian (v) Vegan (vg) Gluten Free (gf)

SEATED SET MENU

A classic style set menu, choose two menu items from each course to be served alternately to you and your guests.

2 Course ▪ \$80pp

3 Course ▪ \$90pp

Add on 30 minutes of canapés for cocktail hour for \$20pp.





MENUS

SAMPLE MENUS • SEATED SET MENU

ON THE TABLE

Sonoma bread with Pepe Saya butter

ENTREES (CHOOSE 2)

Crispy skin pork belly, celery, chive, citrus salad, apricot puree (gf)

Seared beef, mild smoked chili, charred broccolini (gf)

Seared scallop, pickled ginger and cucumber salad, yuzu dressing, tobiko

Moroccan cauliflower salad, tzatziki, falafel (v, gf)

Hot smoked salmon mousse tartlet, cherry tomato, aged balsamic, herb salad

Chilled prawns, cucumber yoghurt puree, watercress, herb oil (gf)

MAIN COURSE (CHOOSE 2)

Grilled chicken breast, charred vegetables, romesco

Beef tenderloin, mash potato, roast eschalot jus (gf)

Wild mushroom risotto, shaved parmesan cheese, truffle (v)

Roast lamb rump, mushroom-walnut ragout, broccolini, rosemary jus (gf)

Pan roast barramundi fillet, fava puree, green beans, dukkah, caper butter (gf)

Crispy skin salmon fillet, yuzu, edamame puree, pickled radish (gf)

DESSERT (CHOOSE 2)

Lemon curd tartlet (v)

Yiayia's Baklava (v)

Eton mess, fresh berries (v, gf)

Chocolate ganache tartlet (v)

Caramel crème pot, chocolate ganache, popcorn, praline (v)

Minimum numbers apply. Menus are subject to change. Vegetarian (v) Vegan (vg) Gluten Free (gf)

SHARED STYLE MENU

This menu offers a group dining experience where a number of dishes are served to the table for everyone to share.

2 Course • \$89pp

3 Course • \$99pp





MENUS

SAMPLE MENUS • SHARED STYLE

ON THE TABLE

Sonoma bread with Pepe Saya butter

TO START (CHOOSE 3)

Antipasto of cold cuts, cheese, marinated vegetables and olives

Chorizo sausage and pearl cous cous salad

Rare roast beef, broccolini, smoked chili paste (gf)

Chilled soba noodle, hot smoked salmon, spring onion salad

Moroccan cauliflower salad, tzatziki, falafel (v, gf)

Italian beef and pork meatballs, Napoletana sauce, shaved cheese

FOLLOWED BY (CHOOSE 2)

Wild mushroom risotto, parmesan cheese, truffle (v)

Roast chicken breast, chickpea caponata (gf)

Slow braised lamb shoulder, roast onion, rosemary (gf)

Pan fried barramundi fillets, cucumber, herbs, capers, orange saffron sauce (gf)

Roast miso glazed eggplant, dill, pine nuts, pickled onion (vg, gf)

Hickory and brown sugar BBQ glazed beef brisket

SERVED WITH (CHOOSE 3)

Smashed potatoes (vg, gf)

Greek salad (v, gf)

Mixed garden leaves, lemon vinaigrette (vg, gf)

Mash potato (v)

TO FINISH (CHOOSE 2)

Lemon curd tartlet (v)

Yiayia's Baklava (v)

Eton mess, fresh berries (v, gf)

Chocolate ganache tartlet (v)

Caramel crème pot, chocolate ganache, popcorn, praline (v)

Minimum numbers apply. Menus are subject to change. Vegetarian (v) Vegan (vg) Gluten Free (gf)

Experience station add on's to *elevate* your event

OYSTER STATION • \$25PP

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

SEAFOOD ON ICE • \$35PP

Feast on an ocean fare of fresh local prawns, oysters and balmain bugs.

PAELLA

SEAFOOD & CHORIZO • \$25PP / VEGETARIAN • \$18PP

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

GRAZING STATION • \$30PP

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

SLIDER STATION • \$18PP

Satisfy those late-night cravings with a beef burger slider station.

DESSERT STATION • \$18PP

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





Say *cheers* with a range
of *beverage options*
for your guests.

We offer a range of beverage options for your event; choose from a beverage package, bar tab, or cash bar, with optional upgrades and unique add-ons to impress your guests.

BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

4HR \$60PP • 5HR \$70PP • 6HR \$80PP

BUBBLES

Chain of Fire Sparkling Cuvée NV, Central Ranges, NSW

WHITE WINE

Chain of Fire Semillon Sauvignon Blanc, Central Ranges, NSW

RED WINE

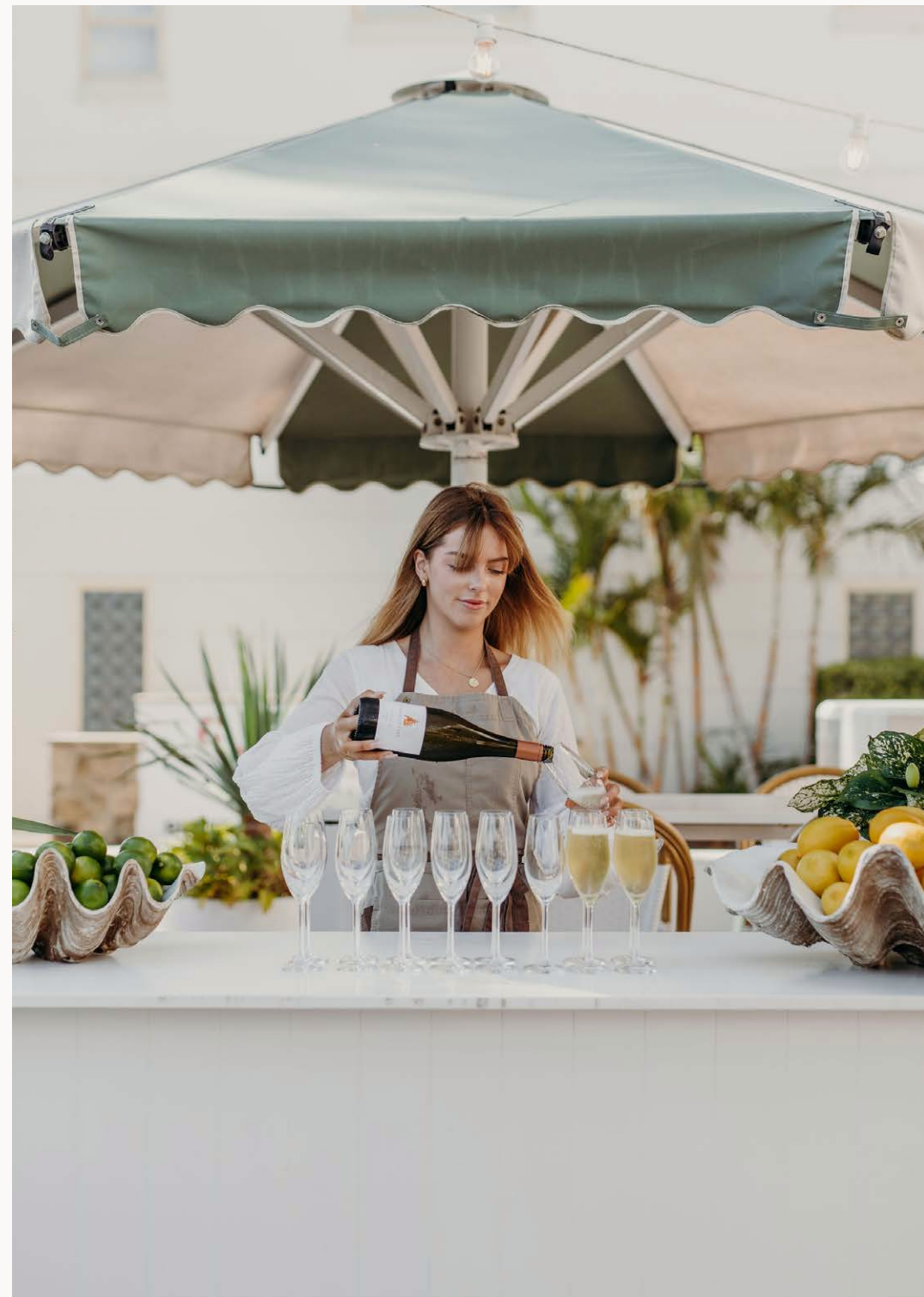
Chain of Fire Shiraz Cabernet, Central Ranges, NSW

OTHER

Local Tap Beers

Soft Drinks and Juice

Beverage list subject to change





BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

4HR \$75PP ▪ 5HR \$85PP ▪ 6HR \$95PP

BUBBLES

Bandini Prosecco DOC, Veneto, Italy

WHITE WINE (CHOOSE 1)

Pikorua Sauvignon Blanc, Marlborough, NZ

Chain of Fire Semillon Sauvignon Blanc, Central Ranges, NSW

Ara Single Estate Pinot Gris, Marlborough, NZ

Bimbadgen 'Ridge' Chardonnay, Hunter Valley, NSW

RED WINE (CHOOSE 1)

Josef Chromy 'Pepik' Pinot Noir, Relbia, TAS

Chain of Fire Shiraz Cabernet, Central Ranges, NSW

Rymill 'The Yearling' Cabernet Sauvignon, Coonawarra, SA

Hancock & Hancock Shiraz, McLaren Vale, SA

PREMIUM BOTTLED BEERS

Peroni

Corona

Asahi

OTHER

Local Tap Beers

Soft Drinks and Juice

Beverage list subject to change

BEVERAGE PACKAGES

DELUXE BEVERAGE PACKAGE

4HR \$85PP • 5HR \$95PP • 6HR \$105PP

BUBBLES

Wicks Estate Sparkling, Adelaide Hills, SA

WHITE WINE (CHOOSE 2)

First Creek Semillon, Hunter Valley, NSW
Catalina Sounds Sauvignon Blanc, Marlborough, NZ
Tar & Roses Pinot Grigio, King Valley, VIC
Chapel Hill 'Abacus' Chardonnay, McLaren Vale, SA

ROSÉ WINE (CHOOSE 1)

Luna Rosa Rosado, Central Ranges, NSW
Ara Single Estate Rosé, Marlborough, NZ

RED WINE (CHOOSE 2)

Silkman Shiraz Pinot Noir, Hunter Valley, NSW
Quilty & Gransden Merlot, Orange, NSW
Hentley Farm Villin & Vixen Shiraz, Barossa Valley, SA

PREMIUM BOTTLED BEERS

Peroni • Corona • Asahi

OTHER

Local Tap Beers
Soft Drinks and Juice

Beverage list subject to change





Beverage *upgrades* to *wow* your guests.

UPGRADE TO SPIRITS

4HR \$25PP • 5HR \$35PP • 6HR \$45PP

Eristoff Vodka

Bombay Dry Gin

Dewars White Label Scotch

Jim Beam Bourbon

Bundaberg Rum

Bacardi Carta Blanca Rum

VEUVE CLICQUOT

Add a glass of Veuve Clicquot on arrival
or with speeches for \$22 per glass.

COCKTAILS

Speak to your event coordinator about
personalised cocktail hour options.

Beverage list subject to change

Styling elements to *elevate* your event.

We have a range of styling items available for hire,
speak to your event coordinator to bring your vision to life.





LOCATION

Location & Accommodation

LOCATION

Shoal Bay Country Club is just a 2.5-hour drive from Sydney and 30 minutes from Newcastle Airport, with regular flights from Melbourne, Brisbane, Gold Coast, Canberra, and Sydney.

ACCOMMODATION

We have a range of on-site accommodation, from a luxury penthouse with ocean views to holiday houses and apartments, ensuring a perfect stay for you and your guests.

[CLICK HERE FOR INFO](#)

Enquire with your event coordinator for exclusive discounts for group bookings when holding your event at SBCC.

Get in touch with our
team to start planning
your *perfect* event.

Phone: (02) 4981 1555

Email: functions@sbcc.com.au

35-45 Shoal Bay Road, Shoal Bay NSW 2315

ENQUIRE

