



EVENTS

SHOAL BAY COUNTRY CLUB



WELCOME

A visit to Shoal Bay Country Club is the ultimate East Coast experience, loved by locals and visitors alike for its incredible beachfront location, vibrant atmosphere and historical charisma. Nestled among the turquoise waters, white sandy shores and majestic headlands of Port Stephens, the Country Club is the perfect destination for your event.



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 award-winning 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
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

*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)



(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 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 (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.

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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