



At The Pecten Centre, we specialise in the delivery of professionally executed events, offering a versatile venue supported by proven expertise and an unwavering commitment to quality. From refined cocktail receptions to large-scale wedding celebrations, our experienced team and well-appointed facilities are designed to support every aspect of your event, ensuring a polished and memorable outcome.

Selecting the appropriate venue is fundamental to creating an outstanding guest experience. We recognise the importance of this decision and are committed to providing a comprehensive and professional venue offering that consistently exceeds expectations.

The Pecten Centre features four designated function spaces, each fully self-contained and equipped with contemporary audio-visual facilities, as well as private amenities for the exclusive use of your guests. Our venues are capable of accommodating functions of up to 600 attendees.

Enhancing our indoor facilities are landscaped garden surrounds, multiple water features, a private pavilion, and scenic pathways, providing an elegant setting for memorable photography.

With thoughtfully designed packages to suit a range of budgets and group sizes, The Pecten Centre offers all the elements required to deliver a refined and unforgettable event.



PECTEN CENTRE

BREAKFAST

OPTION 1 ~

Coffee or tea on arrival + the following items which will be served platter/sharing style:

A selection of house baked mini muffins (v)

Seasonal fruit platter (vg)

Assorted mini-Danishes (v)

Cranberry, coconut + almond granola cups with natural yoghurt + berry compote (v) (gf)

Bottomless barista coffee

Add \$ for egg + bacon slider

Add \$ for bottomless mimosas

OPTION 2 ~

Coffee, tea, juice with assorted pastries on arrival with below selection of dishes for your guests to choose from (1):

Scrambled eggs, bacon, hash browns + tomato on sourdough (gfo)

Poached eggs, smoked salmon, wilted spinach + crème fraîche on sourdough (m) (gfo)

Spanish frittata with chorizo, red capsicum, potatoes + herbs served with sourdough (gfo)

Pancakes with fresh berry compote (v)

Bottomless barista coffee

Add \$ for bottomless mimosas

gfo - gluten free options available, v - vegetarian, vo - vegan optional

Seafood Origin Key:

(a) Australian (i) imported (m) mixed origin



PECTEN CENTRE

CANAPÉ PACKAGES

Cold Canapés

Tomato + basil bruschetta (vg)
Smoked salmon blinis with marscapone (a)
Chicken + chive sandwiches
Oysters natural or mignonette (a) (gf)
Rare beef + horseradish with watercress toast
Pumpkin + goats cheese tart (v)
Prawn + mango salsa (i) (gf)
Teriyaki tofu (vgo)

Warm Canapés

Corn fritters(v)
Tempura prawns (i)
Chorizo + cheese croquettes
Pork + fennel sausage rolls
Caramelised onion tarts (v)
Scallops with nim jim + green apple (i) (gf)
Mushroom arancini (v)
Vegetable frittata (gf) (v)
Salt + pepper calamari (i) (gfo)
Duck spring rolls
House falafels with hummus (vg)
Chicken tikka (gf)
Goat cheese croquettes with honey glaze
Fish Goujon (i)

Fork + Talk

Nasi goreng (i)
Fish + chips (i) (gfo)
Fried chicken slider
Wagyu beef slider
Potato gnocchi with brown butter (gf)
Char sui pork bao

PRICING

Option 1 ~
5 Canapés + 1 Fork & Talk

Option 2 ~
6 Canapés + 1 Fork & Talk

Option 3 ~
6 Canapés + 2 Fork & Talk

Add: \$ for each additional canapé item

Add: \$ for each additional fork & talk item

Add: \$ for assorted petit four

gfo - gluten free options available, v - vegetarian, vo - vegan optional

Seafood Origin Key:

(a) australian (i) imported (m) mixed origin



SEATED DINING PACKAGE

Entrée

Prawn cocktail with watercress (i) (gfo)

Char grilled asparagus with pea puree, goats cheese + parmesan (v) (gfo)

Aromatic pork belly with a crispy Asian salad

Salt + pepper calamari with lime aioli (i) (gfo)

Satay chicken skewers with crushed cashews + coriander

Mains

Crispy skinned salmon with lemon + caper butter sauce (i)

Slow cooked beef cheek with a shiraz reduction (gfo)

Pressed lamb shoulder with blistered tomatoes + lamb jus

Roasted chicken breast with a mustard beurre blanc

Rolled pork belly with crumbled feta with gin + coriander sauce (gfo)

Potato gnocchi with burnt butter

Two courses \$ | Three courses \$

Canapés on arrival (3 canapes on arrival) \$

Two courses

Alternate serve of entrée and main, or main and dessert

Three courses

Alternate serve of entrée, main and dessert

All main dishes served with vegetable + potato dish to share

Desserts

Chocolate marquis with macerated berries + double cream (gfo)

Citrus tart with candied lemon + chantilly cream

Traditional tiramisu with coffee anglaise (gfo)

Orange panna cotta with blood orange granita

Eton mess (gfo)

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BEVERAGE PACKAGES

House Package

2 hours ~ \$ | 3 hours ~ \$ | 4 hours ~ \$

Wines: Shell Club Shiraz, Y Series Merlot,
West Cape Chardonnay, Shell Club Semillon Sauvignon Blanc, Shell Club Prosecco
Beers: Carlton Draught, Carlton Dry, Great Northern Supercrisp
All soft drinks + juices

Local Package

2 hours ~ \$ | 3 hours ~ \$ | 4 hours ~ \$

Wines: Oakdene Brut NV, Oakdene Pinot Grigio, Mazzini Shiraz,
Beers: Carlton Draught, Carlton Dry, Great Northern Supercrisp, Mountain Culture Mid 3.5%

Speak to our Functions Manager about your specific requirements.

Custom packages are available on request

Add a cocktail on arrival to any package for \$

A bespoke on consumption bar tab can also be arranged for you and your guests.
Please consult with our Functions Manager for further advice.



TERMS + CONDITIONS

PRICING

All quotes on food and beverage include GST
A 10% surcharge applies on public holidays

FOOD AND DRINK MENUS

All food and drink menus may be subject to change without notice. Drinks options are subject to supply or availability.

EVENT TIMINGS

Our space is available for hire between 8am - midnight, 7 days per week.

MINIMUM SPENDS

Minimum spends apply for exclusive use of our space. Check with your functions representative for minimum spends applicable to your selected date.

DEPOSIT

20% deposit is due on booking confirmation, with balance paid 7 days prior to your event.
Payment can be made via bank transfer or credit card.
Please note credit card surcharges apply. *Deposits are non refundable.

CANCELLATION

Due to some unforeseen circumstances, you may wish to change or cancel your function date, all changes and cancellations must be requested in writing via email.
In the event of a date change/ postponement/cancellation: Cancellation of your event at any time in the lead up to your event, will result in forfeiting your deposit. Date Change or Postponement: 7 plus days from your function, the deposit will be transferred to the new date. Less than 7 days' notice the full amount as per your final invoice will apply.

FINAL PAYMENT

The total invoice will be required to be paid 7 days prior to the event, unless otherwise arranged. Any additional charges / costs from your event will need to be finalised prior to the conclusion of the event.

LICENSING

The Shell Club is licensed until 12 midnight. We reserve the right to decline entry to our premises to any guest refusing to comply with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave

NUMBER OF GUESTS

We require confirmation of final numbers 14 days prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests. Please contact us directly to discuss any changes to your reservation.

MENU SELECTIONS AND DIETARY REQUIREMENTS

Final food and beverage menu choice will need to be made 14 days prior to the event. Any dietary requirements are to be confirmed 14 days prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu and will work with you to find the best outcome for your guests. Unfortunately we do not offer tastings of food or beverage items prior to selecting menus.

SECURITY

Depending on the size and nature of your event we may require external security to be hired for the safety of you, your guests and our staff on site. This will be determined by the events and venue manager and, if necessary, will be quoted on an hourly price.

DECORATIONS

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. No streamers or other items can be attached to any part of the fittings.
The only decorations permitted are table settings and helium balloons, which can be delivered to on the day of the function. All decorations and equipment are to be removed by the function organiser upon completion of the function. Please note that cold sparks must be from an approved supplier only. No pyrotechnics permitted. Confetti is also strictly prohibited, both inside and outside the venue.

DAMAGES

In the event of damages caused to the venue or amenities (for example furniture breakages or cosmetic damage to the venue), the client will be charged a damages fee assessed on the extent of damage caused and cost to repair or replace.

ETIQUETTE AND BEHAVIOUR

We're delighted that you've chosen Shell Club for your special event. As hosts, we believe in being gracious and accommodating. Our aim is to craft an offering that will ensure your guests feel welcomed, comfortable and respected. We will assist you to move effortlessly through this process and the venue so that your experience is both intimate and memorable. We ask that you honour this space with its rich history and bespoke contemporary design. We thank you in advance for also being gracious and accommodating guests

TERMS + CONDITIONS ACCEPTANCE

I HEREBY ACKNOWLEDGE MY ACCEPTANCE OF THE TERMS AND CONDITIONS DELINEATED IN THE SHELL CLUB'S FUNCTION PACKAGE

FULL NAME: _____

EMAIL: _____

FUNCTION NAME: _____

DATE OF FUNCTION: _____

SIGN: _____

PECTEN
SHELL CLUB
CENTRE