

Welcome to the Pecten.

Geelong's newest multi-functional entertainment centre.

Make your next celebration truly special. The Shell Club prides itself on our ability to deliver your function; no matter what the type or size of your function we have the experience, expertise and attention to detail to make your function an outstanding success. From cocktail parties to an expansive wedding, we've got the knowledge and the facilities to make it a complete success.

Getting the right venue for your function is absolutely essential to making sure your guests have the best possible time. We understand this, and strive to always offer you the best, most comprehensive venue experience.

We have 4 designated function spaces all fully serviced by the latest audio visual facilities and all are completely self-contained with private facilities available to each room.

We can cater for functions of up to 600 guests.

Nothing comes complete without lush garden surrounds, multiple water features, a private pavilion, and pathways to your dream photoshoots.

With packages to suit budgets and groups of every size, we've got everything you need to make it an unforgettable occasion.

FUNCTION PACKAGES

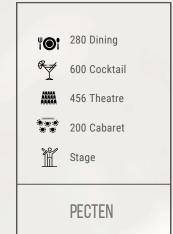
ROOM SELECTION

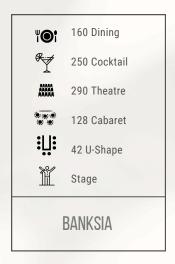


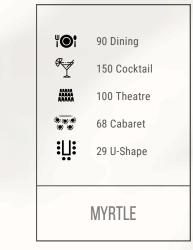


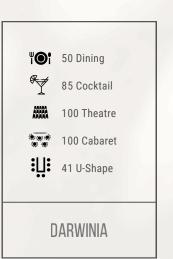












BREAKFAST



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 espresso

Add \$5pp for egg + bacon slider Add \$15pp 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 fraiche on sourdough (qfo)

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

·Pancakes with fresh berry compote (v)

Bottomless espresso

Add \$15pp for bottomless mimosas

CANAPÉ PRICING

Option 1

5 Canapés + 1 Fork & Talk

Option 2

6 Canapés + 1 Fork & Talk

Option 3

6 Canapés + 2 Fork & Talk

Add-ons available per request

Petit Fours available



COCKTAIL PACKAGES

Warm Canapés

Corn fritters(v)

Tempura prawns

Chorizo + cheese croquettes

Pork + fennel sausage rolls

Caramelised onion tarts (v)

Scallops with nim jim + green apple (gf)

Mushroom arancini (v)

Five spice pork belly (gf)

Vegetable frittata (gf,v)

Salt + pepper calamari (gfo)

Duck spring rolls

House falafels with hummus (vg)

Chicken tikka (gf)

Lamb kofta (gf)

Fish Goujon

Fork + Talk

Nasi goreng

Chicken biryani (vgo, gfo)

Fish + chips (gfo)

Fried chicken slider

Wagyu beef slider

Middle eastern lamb + couscous

Char sui pork bao



Cold Canapés

Tomato + basil bruschetta (vg)

Smoked salmon blinis

Assorted hand rolls (vgo)

Chicken + chive sandwiches

Oysters natural or mignonette (gf)

Rare beef + horseradish with

watercress toast

Pumpkin + goats cheese tart (v)

Melon, prosciutto + bocconcini

skewers (vgo)

Prawn + mango salsa (gf)

Teriyaki tofu skewers (vgo)

Watermelon feta + balsamic

FOOD STATION

Build your own food station ~ a great add-on for any event.

Antipasto Station (gfo)

Selection of cured meats, marinated vegetables, olives, cheeses, dips + breads

Cheese Station (v, gfo)

Chef section of local + imported soft, hard + blue cheeses with a variety of dried + fresh fruit, lavosh, crackers + bread

Asian Street Food

Selection of rice paper rolls, mini bahn mi, spring rolls, Thai chicken + fish cakes

American BBQ (gfo)

Ribs, brisket pulled pork brioche buns + condiments

Something sweeter

Lolly Station

Showcasing all the classics: Hard, soft + chocolate lollies.

Fruit Station (vgo)

Selections of seasonal fruits + yoghurts.

Dessert Station (gfo)

Selection of petit fours, macaroons, fruits + artisan chocolates



(v) Vegetarian, (vgo), Vegetarian Option Available, (gf) Gluten Free, (gfo) Gluten Free Option Available (vg) Vegan

www.shellclub.com.au | 76 Purnell Road Corio 3214 | (03) 5275 4061 | functions@shellclub.com.au

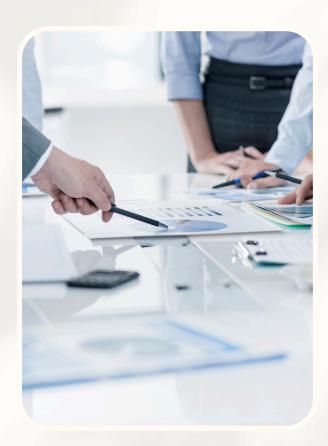
PECTEN SHELL CLUB CENTRE

Welcome to the Pecten Centre, where corporate excellence meets unparalleled flexibility.

Our state-of-the-art facility is designed to cater to a wide range of event formats, from classroom-style training sessions and theatre presentations to elegant banquets and versatile corporate gatherings. Equipped with cutting-edge AV technology, expansive projector screens, and essential tools such as lecterns and whiteboards, we ensure a professional and seamless experience for every event.

Additionally, our dedicated boardroom is perfect for high-level conference calls and strategic discussions.

At the Pecten Centre, we provide tailored solutions to meet your every corporate need with precision and sophistication.



DAY DELEGATE PRICING

Full Day Package

Standard morning tea + afternoon tea

Working lunch
Including conference room hire (8am-5pm)
Note pads, pens, water + mints on the table

Digital technology access

Whiteboard and flip chart

WIFI
Tea + espresso coffee throughout the day

Fruit Juices

Half Day Package

Standard morning tea or afternoon tea

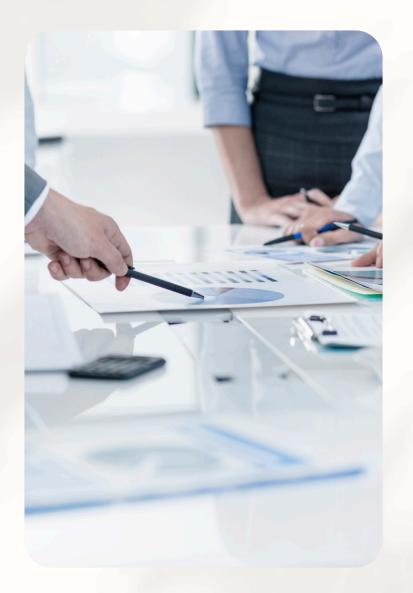
Working lunch/ take away lunch
Including conference room hire (8am-5pm)
Note pads, pens, water + mints on the table

Digital technology access

Whiteboard and flip chart

WIFI
Tea + espresso coffee throughout the day

Fruit Juices



DAY DELEGATE PACKAGES

Morning Tea

Lunch

Seasonal fruit platter (gfo, vg)

Selection of one (1) of the following:

Selection of mini quiches (vgo)
Fresh baked scones with jam + cream
Selection of savoury/sweet muffins (gfo, vgo)
Croissants with condiments (v)
Banana bread (v)

Afternoon Tea

Seasonal Fruit Platter (gfo, vg)

Selection of one (1) of the following:

Selection of mini pizzas (vgo)

Ham + cheese mini croissants

Selection of gourmet savoury pies (gfo)

Petit fours (gfo, vgo)

Selection of savoury/sweet muffins

Working Lunch includes all of the below

Selection of fresh made gourmet sandwiches (gfo, vgo)

Selection of gourmet wraps (gfo, vgo)

Seasonal fruit platter (vg)

Potato salad (gfo, vgo)

Take Away Lunch

Selection of one (1) of the following wraps:

Leg ham + salad (gfo)
Chicken Caesar (gfo)
Grilled veg and feta (vg, gfo)

Garden salad Granola bar Whole piece of fruit Bottled juice or Water



DELEGATE ADDITIONS/REPLACEMENTS

Additions

Fork + Talk Items

Nasi goreng
Chicken biryani (vgo, gfo)
Fish + chips (gfo)
Fried chicken slider
Wagyu beef slider
Middle Eastern lamb with couscous
Char sui pork bao

Antipasto platter (gfo) \$12pp Sushi platter (v, gfo) \$9pp Mini pies + quiches (vgo) \$12pp Soup of the day (gfo, vgo) \$4.5pp Seasoned potato wedges(v) \$3pp

Assorted soft drinks, water and juice

Replacements

Make your own burger (gfo, vgo)

Selection of buns

Mixed cabbage slaw

Sliced tomato, cheese, lettuce and pickles

Marinated chicken

Grilled bacon

Grilled beef patties with braised onions

Wedges with sour cream + sweet chilli sauce

Taste of Asia (gfo, vgo)

Selection of the follow
Mini pork bahn mi
Chicken yakatori
Sushi platter
Rice paper rolls
Korean fried chicken
Mongolian beef stir fry
Nasi goreng
Lotus chips

SIT DOWN - ALTERNATE DROP

Two courses | Three courses

Canapés on arrival (3 canapes on arrival) optional extra

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 of the day



Entrée

Prawn cocktail with watercress(gfo)

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

Aromatic pork belly with with crispy
Asian salad

Salt + pepper calamari with lime aioli (gfo)

Satay chicken skewers with crushed cashews + coriander

Mains

Crispy skinned salmon with lemon + caper butter sauce

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)

Roasted aubergine with tomato reduction + crispy string potatoes (v)

Desserts

Chocolate marquis with macerated berries + double cream (gfo)

Citrus tart with candied lemon + chantilly cream

Traditional tiramisu with almond biscotti (gfo)

Orange panna cotta with blood orange granita

Eton mess (gfo)

BEVERAGE PACKAGES

House Package 2 hours | 3 hours | 4 hours

Shell Club Shiraz, Chain of Fire Merlot,
Shell Club Chardonnay, Shell Club Semillon Sauvignon Blanc,
Shell Club Prosecco, Carlton Draught, Carlton Dry,
Great Northern Supercrisp

Bellarine Package 2 hours | 3 hours | 4 hours

Oakdene Brut NV, Oakdene Pinot Grigio, Oakdene Shiraz, Carlton Draught, Carlton Dry, Great Northern Supercrisp Mountain Goat Pale Ale

Spirit Package Available upon consumption basis

Speak to our function's coordinator about your specific requirements.

Custom packages are available on request

Add a cocktail on arrival to any package

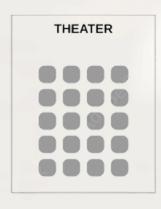
A bespoke on consumption bar tab can also be arranged for you and your guests.

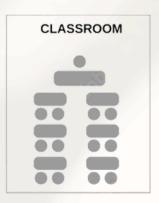
Please consult your function coordinator for further advice



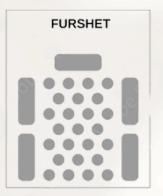
FLOORPLANS

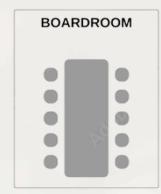
Floorplans available upon request.

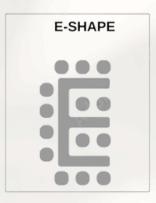


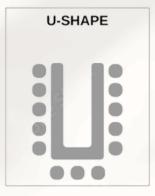














TERMS + CONDITIONS

PRICING

All quotes on food and beverage include GST

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. Confetti is not permitted either inside or outside the premises.

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.

ETIOUETTE 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 quests

TERMS + CONDITIONS ACCEPTANCE

I HEREBY ACKNOWLEDGE MY ACCEPTANCE OF T	HE TERMS AND CONDITIONS DELINEATED	IN THE SHELL CLUB'S FUNCTION PACKAGE
FULL NAME:		
ADDRESS:		
CONTACT NUMBER:	DATE OF FUNCTION:	·
SIGN:		(TO BE WITNESSED BY STAFF
SHELL CLUB STAFF NAME:		
CHELL CLUD CTAFF CLONATURE.		

