

# LONG REEF GOLF CLUB FUNCTIONS & EVENTS



# SPECIAL OCCASIONS, EVENTS & CELEBRATIONS

We are uniquely located by Long Reef Headland with spectacular water views of the Northern Beaches peninsula.

Positioned on Fisherman's Cove, Long Reef Golf Club will provide you with a private and intimate setting for your event.

We offer comprehensive packages to suit all types of events from corporate launches to tailored family celebrations.

For bookings or more information, contact our friendly Events Team by email [hello@lrgc.com.au](mailto:hello@lrgc.com.au) or call us on 9971 8113 (ext 2)

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JAMES BILLING PHOTOGRAPHY  
&  
CREEK STREET PHOTOGRAPHY**





# EVENT PACKAGES



# VENUE HIRE

ALL FUNCTIONS HELD AT LONG REEF GOLF CLUB REQUIRE A NON-REFUNDABLE VENUE HIRE FEE TO SECURE THE DATE & CONFIRM YOUR BOOKING WITH US:

MONDAY - SUNDAY: \$500 VENUE HIRE FEE FOR THE REEF ROOM AND OCEAN VIEW ROOM

MONDAY - THURSDAY: \$1,000 VENUE HIRE FEE FOR THE PACIFIC ROOM

FRIDAY - SUNDAY: \$1,500 VENUE HIRE FEE FOR THE PACIFIC ROOM

This Venue Hire Fee includes:

Private use of Function Room

A Dedicated Function Coordinator to Help Coordinate your Special Occasion

A Dedicated Function Manager to Run the Food & Beverage for your Event

Tables with Fresh White Linen & Function Chairs

Table settings including Cutlery, Glassware, Crockery, White Linen Napkins & Table Numbers

Option of Personalised Menus for Each Table + Matching Seating Chart

Cake & Gift Tables

## SECURITY

As a club policy, security must be present at all night time events or as deemed necessary by the club.

A \$500 fee will be on charged and reflected on your final invoice.

## MINIMUM NUMBERS & MINIMUM SPEND

### MINIMUM GUEST NUMBERS

Minimum guest numbers for functions are based on the below:

Reef Room & Ocean View Room: 25 adult guests Monday to Sunday – Lunch only

Pacific Room: 60 adult guests Monday to Thursday – Lunch and Dinner

You are required to pay based on the minimum numbers of guests regardless if your guest numbers fall below these minimums. The shortfall cannot be used as credit towards other costs.

Children (2-11 years) are not included in your minimum numbers.

### MINIMUM SPENDS

Minimum spends (excluding venue hire) apply for large functions held in The Pacific Room on a Friday, Saturday or Sunday as per below:

Peak Rates (September – April): \$9,000 minimum food & beverage spend

Off-Peak Rates (May – August): \$6,500 minimum food & beverage spend

### ROOM CAPACITIES

Pacific Room: Maximum of 150 for Seated Event | Maximum of 180 for Cocktail Style Event

Reef Room: Maximum of 40 for Seated Event | Maximum of 50 for Cocktail Style Event

Ocean View Room: Maximum of 32 for Seated Event | Maximum of 40 for Cocktail Style Event





# SEATED PACKAGES

## TWO COURSES ALTERNATE SERVE

Alternate serve entrée or selection of 3 canapés served as entrée

Freshly Baked Bread Rolls

Alternate serve mains

Freshly Brewed Tea and Coffee

Tables, Chairs & Linen

Use of In-House Microphone and Sound System

## UPGRADE - DESSERT OPTIONS

\$5pp to plate and serve your supplied cake with double cream and berry compote

\$12pp alternate serve dessert

## MINIMUM NUMBERS

Small Function: Reef Room or Ocean View Room

Monday - Sunday - Lunch only - 25 adult guests

Large Function: Pacific Room

Sunday - Thursday - Lunch or Dinner - 60 adult guests

SEATED PACKAGE \$70 PER PERSON

# SEATED PACKAGES

## MENU OPTIONS

*Please select two from each course*

### ENTREE

Smoked Salmon, Avocado, Cucumber Salsa & Garlic Crostini (DF)

Sauteed Prawns, Thai Herb Salad, Coriander, Chilli & Lime Dressing (GF) (DF)

Pumpkin Ravioli, Wilted Spinach, Sage Burnt Butter (V)

Roast Pork Belly, Sauerkraut, Carrot Puree (GF) (DF)

Truffled Roast Beetroot Salad, Crumbed Fetta & Baby Sorrel (V) (GF)

Seared Haloumi, Marinated Vegetables, Pesto Dressing (V) (GF)

Smoked Duck Salad & Orange, Hazelnut & Celery Salad (GF) (DF)

### MAIN

Grilled Barramundi, Sauteed Potatoes, Mixed Greens, Roast Garlic Aioli (GF)

Rosemary Lamb Rump, Kumera Mash, Buttered Greens, Red Wine Jus (GF) (DF)

Roast Sirloin, Paris Mash, Glazed Carrots, Seeded Mustard Gravy (GF)

Crispy Skin Salmon, Potato Fondant, Seasonal Vegetables, Salsa Verde (GF) (DF)

Roast Chicken wrapped in Bacon, Smashed Chats, Salsa Rosso (GF) (DF)

Pan Fried Pork Loin, New Potatoes, Buttered Greens, Apple Chutney (GF)

### DESSERT

Vanilla Crème Brûlée with Berry Compote (GF)

Chocolate & Raspberry Tart with Vanilla Bean Ice Cream

Sticky Date Pudding, Butterscotch Sauce, Double Cream

Apple & Pear Crumble with Custard

*Vegetarian options available for guests on request  
Menu Subject to availability.*



# COCKTAIL PACKAGE

## COCKTAIL PACKAGE INCLUDES

- A Choice of 5 Varieties from our Standard Canapés
- A Choice of 2 Varieties from our Substantial Options
- Use of In-House Microphone and Sound System (excluding Ocean View Room)
- Freshly brewed tea and coffee station

## ADDITIONAL OPTIONS

- Cheese Platter \$160 (suitable up to 15 guests)
- Antipasto Platter \$160 (suitable up to 15 guests)
- Seasonal Fruit Platter \$150 (suitable up to 15 guests)

## MINIMUM NUMBERS

Small Function: Reef Room or Oceanview Room

25 adult guests Monday to Sunday - Lunch only

Large Function: Pacific Room

60 adult guests Sunday to Thursday – Lunch or Dinner

80 adult guests Friday & Saturday – Lunch or Dinner

COCKTAIL PACKAGE \$65 PER PERSON

# COCKTAIL PACKAGE MENU

## MENU OPTIONS

*Additional Standard Options at \$5 Per Piece  
Additional Substantial Options at \$8 Per Piece*

### COLD

Rare Beef, Sourdough Crostini & Chimichurri Salsa (DF)  
Smoked Salmon Crepe Roulade, Dill Crème Fraîche, Avruga Caviar (GF)  
Crushed Pea, Mint, Caramelised Onion, Shaved Pecorino, Garlic Crostini (V)  
Wilted Spinach, Toasted Sesame, Wakame Spoon (V)(GF)(DF)  
Hoisin Pulled Pork Crepe with Shallot & Cucumber (DF)

### HOT

Steamed Vegetable Gow Gee Dumplings with Chilli Soy (V)(DF)  
Ratatouille & Basil Tartlet with Parmesan Wafer (V)  
Chicken Satay Skewer, Toasted Coconut & Peanut Sauce (GF)(DF)  
Tempura Fish & Lime Aioli (DF)  
Mushroom & Pea Arancini with Roasted Garlic Aioli (V)  
Lamb Kofta Skewer with Minted Harissa Yoghurt (GF)  
Teriyaki Salmon Chive Shallot, Pickle Ginger (DF)  
Potato Fondant, Braised Leek, Salsa Rosso (V)(GF)(DF)

### SUBSTANTIAL

Angus Beef Slider with Tomato Chutney, Cheese, Pickle  
Shredded Pork Char Sui Bao Bun, Asian Slaw (DF)  
Pea, Parmesan & Truffle Risotto (GF)  
Crisp Beer Battered Fish & Chips with Tartare  
Glass Noodle, Stirfry Veg, Chicken Satay (DF)(GF)  
Slow Cooked Lamb Shoulder Ragu, Confit Garlic Mash, Rosemary (GF)  
Pulled Pork Burrito, Guacamole, Cheese, Slaw  
Flaked Salmon Confit, Raw Veg, Wasabi Aioli with Soft Herb Salad (DF)(GF)

### DESSERT

Lemon Meringue Tart  
Dark Chocolate Ganache Tart with Raspberry  
Vanilla Cream Strawberry Tart  
Passionfruit Cheese Cake Tart  
Mixed Profiteroles





# BUFFET FUNCTIONS

## BARBECUE PACKAGE INCLUDES

Set menu items within the package of your choice

Freshly Baked Bread Rolls

Selection of Sauces and Condiments

Freshly Brewed Tea and Coffee

Table, Chairs and Linen

Use of In-House Microphone and Sound System (excluding Ocean View Room)

## MINIMUM NUMBERS

Large Function: Pacific Room

60 adult guests Sunday to Thursday – Lunch or Dinner

80 adult guests Friday & Saturday – Lunch or Dinner

LONG REEF PACKAGE \$65 PER PERSON

FISHERMANS PACKAGE \$75 PER PERSON

# BUFFET FUNCTIONS

## MENU OPTIONS

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### LONG REEF BBQ PACKAGE

Selection of 2 Chef's Salads  
Marinated Angus Rump Steak  
Marinated Chicken Breast  
Australian Beef Sausages  
BBQ Onion  
Roasted Corn Cob, Herb Butter  
Roasted Smashed Chat Potatoes

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### FISHERMANS BBQ PACKAGE

Selection of 2 Chef's Salads  
Marinated Angus Rump Steak  
Marinated Chicken Breast  
Australian Beef Sausages  
Fish of the Day  
Sautéed Garlic Prawns  
BBQ Onion  
Roasted Corn Cob, Herb Butter  
Roasted Smashed Chat Potatoes

# ADDITIONAL OPTIONS

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## CHILDREN'S MENU

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Children Aged Between 2 – 11 Years Old are Served one of the Children's Meals Listed Below (Main & Dessert). All Children Over 11 Years Old will be Charged Adult Pricing.

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## MAINS

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Tempura Flathead Fillets with Salad, Chips and Tartare Sauce  
Mini Classic Cheese Burger with Chips and Garden Salad  
Crumbed Chicken Tenderloins with Salad and Chips  
Ham and Pineapple Pizza with Garden Salad

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## DESSERTS

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Ice-cream Sundae with Chocolate, Caramel or Strawberry topping  
Chocolate Cake with Cream  
Fresh Fruit Plate

\$30 PER CHILD

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## UPGRADE - DESSERT OPTIONS

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\$5pp to plate and serve your supplied cake with double cream and berry compote  
\$12pp alternate serve dessert





# BEVERAGE PACKAGES



# BEVERAGE PACKAGES

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## EMERALD BEVERAGE PACKAGE

\$50 PER PERSON

Beach Hut Cuvée Brut Sparkling  
Beach Hut Semillon Sauvignon Blanc  
Beach Hut Cabernet Merlot

Choice of 2 beers on tap from our Standard Beer Selection

James Boags Light in Bottles  
Soft Drink and Juices

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## SAPPHIRE BEVERAGE PACKAGE

\$60 PER PERSON

Yves NV Premium Cuvée

Choice of 3 Premium Wines

Pikorua Sauvignon Blanc  
Wildflower Pinot Grigio  
Alte Chardonnay  
Marquis de Pannaultier Rose  
Mitolo 'The Jester' Cabernet Sauvignon  
Pikes Shiraz Tempranillo  
Hancock & Hancock Shiraz

Choice of 2 beers on tap from our Standard and Craft Range

James Boags Light in Bottles  
Soft Drink and Juices

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## DIAMOND BEVERAGE PACKAGE

\$70 PER PERSON

Borgo San Pietro Asolo Prosecco D.O.C.G

Choice of 4 Exceptional Wines

Philip Shaw 'The Gardener' Pinot Gris  
Wicks Sauvignon Blanc  
Pedestal Chardonnay  
Pikes 'Traditionale' Riesling  
Willunga 100 Rose  
Hentley Farm Villain & Vixen Shiraz  
Philip Shaw 'The Wire Walker' Pinot Noir  
Bremerton 'Coulthard' Cabernet Sauvignon  
Bremerton Malbec

Choice of 2 beers on tap from our Standard and Craft Range

James Boags Light in Bottles  
Soft Drink and Juices

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A MINIMUM OF 60 ADULTS FOR ALL BEVERAGE PACKAGES



# BEVERAGES

## WINE LIST

### SPARKLING

Beach Hut Cuvée Brut	South East Australia		\$35.00
Yves NV Premium Cuvée	Yarra Valley	VIC	\$52.00
Borgo San Pietro Asolo Prosecco D.O.C.G	Veneto	Italy	\$55.00
Hentley Farm 'Blanc De Noir' Sparkling	Barossa Valley	SA	\$64.00
NV Veuve Clicquot Brut	Reims	France	\$135.00

### SWEET & ROSE

Barefoot Moscato	South East Australia		\$36.00
Quilty & Gransdon Rosé	Orange	NSW	\$37.00
Marquis de Pennautier Rosé	Languedoc-Roussillon	France	\$46.00
Willunga 100 Rosé	McLaren Vale	SA	\$55.00



# BEVERAGES

## WINE LIST

### WHITE WINE

Beach Hut Semillon Sauvignon Blanc		SA	\$35.00
Pikorua Sauvignon Blanc	Marlborough	NZ	\$45.00
Wicks Sauvignon Blanc	Adelaide Hills	SA	\$49.00
Alte Chardonnay	Orange	NSW	\$45.00
Pedestal Chardonnay	Margaret River	WA	\$55.00
Wildflower Pinot Grigio	Western Australia	WA	\$46.00
Philip Shaw 'The Gardener' Pinot Gris	Orange	NSW	\$55.00
Mitolo 'The Jester' Vermentino	McLaren Vale	SA	\$48.00
Pikes 'Traditionale' Riesling	Clare Valley	SA	\$55.00

### RED WINE

Philip Shaw 'The Wire Walker' Pinot Noir	Orange	NSW	\$55.00
Beach Hut Cabernet Merlot	South East Australia		\$35.00
Bremerton Malbec	Langhorne Creek	SA	\$55.00
Mitolo 'The Jester' Cabernet Sauvignon	McLaren Vale	SA	\$46.00
Bremerton 'Coulthard' Cabernet Sauvignon	Langhorne Creek	SA	\$55.00
Hancock & Hancock Shiraz	McLaren Vale	SA	\$44.00
Hentley Farm 'Villain and Vixen' Shiraz	Barossa Valley	SA	\$54.00
Pikes 'Los Companeros' Shiraz Tempranillo	Clare Valley	SA	\$46.00

# BEVERAGES

## BEER SELECTION

### On Tap

Mid-Strength Beer Schooner - \$8.00  
Standard Beer Schooner - \$8.70  
Premium Beer Schooner \$9.50  
Craft Beer Schooner - \$10.50  
International Beer Schooner - \$11.00

### Bottled

James Boags Premium Light - \$7.50  
4 Pines Pacific Ale - \$8.00  
Corona - \$9.60  
Heineken - \$9.60  
Asahi - \$9.60

Please ask your Function Coordinator for our  
current range of tap beers

## NON-ALCOHOLIC

Coke, Diet Coke, 390ml Bottle - \$4.50  
Soft Drink Jug - \$14.00  
Lemon, Lime and Bitters Jug - \$15.00  
Juice Schooner - \$4.50  
Juice Jug \$16.00  
Mt Franklin Sparkling 330ml Bottle \$4.20  
Mt Franklin Sparkling 750ml Bottle \$11.50  
Henkell Non Alcoholic Sparkling Wine \$34.00

## SPIRITS

House Nip (Vodka, Rum, Bourbon, Scotch, Gin, Brandy) \$9.00

*Please note that Long Reef Golf Club reserves the right to  
Refuse Service to any Patron and practices Responsible Service of Alcohol.*

*All prices and wine selections are subject to variation due to cost and availability.*

# FREQUENTLY ASKED QUESTIONS

## CAPACITY

Functions have a max seated capacity of 140 guests and 300 for a Cocktail Style event.

## DURATION

Our function packages are based on a time limit of 4 hours. If the function exceeds the 4 hour base time, then the additional time will be charged at \$10 per person per hour or part hour. A maximum of 1 hour extension is allowed and must be pre arranged. This per person charge is based on the full complement of guests. All functions must conclude by 11:30pm on Friday and Saturday evenings and by 10pm Sunday through to Thursdays.

## BOOKINGS AND PAYMENTS

Confirmation by way of a non-refundable venue hire fee is required to secure the date and time of your function. Unfortunately due to the popularity of Long Reef Golf Club, we do not hold temporary bookings.

## PAYMENT AND FINAL NUMBERS

Final guest numbers are required 10 days before the Event date, which will confirm the minimum number to be charged. After this date, increases in guests will be accepted but not decreases. Final accounts are to be received 7 days prior to the event date. Payments can be made by cash, credit card (Visa or MasterCard only), bank cheque, EFTPOS or personal cheque. Please note all credit card payments incur a 1% surcharge. For Beverage Tabs a bar account will be made up at the end of the reception and must be paid for in full at the conclusion of your event. Credit card details need to be provided prior to your event to be able to open a bar tab. Acceptable forms of payment on the day include, cash, credit card (Visa and MasterCard only) and EFTPOS.

## MENU CHOICES

Menus must be finalised no later than 10 days before the your event. No changes will be accepted after this date.

## MINIMUM NUMBERS & MINIMUM SPEND

Minimum guest numbers for functions are based on the below:

- o Reef Room & Ocean View Room: 25 adult guests Monday to Sunday – Lunch only
- o Pacific Room: 60 adult guests Monday to Thursday – Lunch and Dinner

You are required to pay based on the minimum numbers of guests regardless if your guest numbers fall below these minimums. The shortfall cannot be used as credit towards other costs. Children (2-11 years) are not included in your minimum numbers.

Minimum spends (excluding venue hire) apply for large functions held Friday, Saturday & Sunday as per below:

Peak Rates (September – April): \$9,000 minimum food & beverage spend  
Off-Peak Rates (May – August): \$6,500 minimum food & beverage spend

## SECURITY

As a club policy, security must be present at all night time events or as deemed necessary by the club. A \$500 fee will be on charged and reflected on your final invoice.

## CANCELLATION POLICY

Please refer to your Venue Hire Form for Terms and Condition

## SMOKING & VAPING

Smoking and vaping are prohibited anywhere within the clubhouse however guests may smoke and vape in the designated outside smoking area.

## ADDITIONAL MEALS

Meals for entertainers and photographers are charged at \$40 which includes a main course only. Drinks are not included.



## CHILDREN'S MEALS

Children's meals are charged at \$30 and include a main course, dessert.  
We do request 1 meal choice is to be selected for all children's meals.

## BUMP IN AND BUMP OUT TIMES

Bump in (set up) is normally permitted two hours prior to the start of your event. Long Reef Golf Club reserves the right to take other function bookings up to two hours prior to your event and to hold functions simultaneously in other areas of the Clubhouse. We ask that you advise your guests to consider the local residents and leave the Club and parking area as quietly as possible.

## FURNITURE, DECOR AND STYLING

Package pricing is based on the current tables and chairs at Long Reef Golf Club. If you would like different furniture you are welcome to source this at an additional cost with prior approval from Long Reef Golf Club. All major furniture items, fixtures and fittings must remain as styled or positioned. If you require changes, this must be upon agreement with your event coordinator. Decorations and theming are the responsibility of the client. LRGC has established relationships with styling service companies, which we can refer you to. Nothing is to be nailed, glued or taped in any wall, door or other part of LRGC. Approval by LRGC is required before attaching things to our walls or hanging items to the ceiling. Any damage caused to the ceiling, will incur a \$220 fee per damaged tile. Any electrical lighting installation must be done by one of our recommended suppliers, or you must seek approval through LRGC for any unknown suppliers that can provide a copy of their public liability insurance. Due to the marine environment any balloon decorations must be weighted to the floor or tables, individual ceiling balloons are not permitted and failure to adhere to this may result in an environmental fine issued by the council. All cakes and floral arrangements must be delivered on the day of the event, we do not accept delivery of these items prior to your event. Long Reef Golf Club is not responsible for any items brought into our venue.

## EXTERNAL CONTRACTORS

The names of all external contractors must be advised to the Long Reef Golf Club prior the event. Long Reef Golf Club management must approve all contractors. Long Reef Golf Club reserves the right to apply limits/restrictions on contractors so as not to impact on the venue and surrounds.

## DRESS REGULATIONS

Smart casual attire is recommended and rubber thongs are not permitted

## ALCOHOL

BYO alcohol is not permitted at the Club.  
All beverage options and selections are controlled by the club and subject to change. Pricing subject to change and availability.

