





VENUE HIRE

ENQUIRE NOW TO RECEIVE PRICING

VENUE HIRE FEE INCLUSIONS

4 Hour Exclusive Use of our Reef Room & North Beachfront Terrace for your Reception
A Dedicated Wedding Coordinator to Help Plan & Coordinate your Special Day
A Dedicated Function Manager to Execute the Food & Beverage Service for your Reception
Professional Wait Staff

Tables set with Fresh White Linen Tablecloths, Timber Chairs, Cutlery, Glassware & Crockery

Decor Items Including Table Numbers, Wishing Well, Easels, Tealight Candles & Printed Menus

Placement of Client Provided Decor Such as Place Cards, Bonbonniere & Signage

GUEST NUMBERS & TIMINGS

MINIMUM NUMBERS

Thursday through Sunday - 25 Adult Guests
*Children (2-11 years) are not inlcuded in Minimum Numbers

REEF ROOM CAPACITIES

Maximum of 40 for Seated Reception

Maximum of 45 for Cocktail Style (standing) Reception

*Capacities include all Guests & exclude Crew

CEREMONY & RECEPTION TIMING

Within Daylight Savings:

Ceremony Start Time - Thursday through Sunday - 10:00am Reception Start & End times - 11:00am - 3:00pm









CEREMONY PACKAGES







GRACEFUL

LONG REEF
WEDDINGS & EVENTS

2024 - 2025 T 02 9971 8113 (ext 2) E hello@lrgc.com.au

INFINITE





CEREMONY PACKAGE

Say your Vows on our Beachfront Ceremony Lawn

ENQUIRE NOW TO RECEIVE PRICING

CEREMONY PACKAGE INCLUSIONS

Your Choice of White Wedding Arbour: Infinite, Elegant, Romantic or Graceful

32 White Bamboo Ceremony Chairs

Feature Signing Table & 2 Natural Bamboo Signing Chairs

Sisal Aisle Carpet

LRGC Team Member to Liaise with your Celebrant & Ensure the Smooth Running of your Ceremony

Ocean View Room as Wet Weather Alternative Location

FAUX FLORAL INCLUSIONS

Faux Floral Embellishments to Arbour

2 Aisle-Front Faux Floral Feature Display Pots

Faux Floral Signing Table Posy









SEATED RECEPTION

INCLUSIONS

4 Hour Reception

Chef's Selection of 3 Canapés

Freshly Baked Bread Rolls

Two Course Meal - Alternate Serve Entree & Main

Your Wedding Cake Served as Dessert or on Platters

Freshly Brewed Tea & Coffee

A BEVERAGE TAB WILL RUN ON CONSUMPTION FOR ALL INTIMATE WEDDINGS





ALTERNATE DROP MENU

SAMPLE MENU - SUBJECT TO SEASONAL CHANGES

Your choice of 2 Entrees & 2 Mains served Alternate Drop

FNTRÉF

Fresh King Prawn, Mango Salsa, Baby Leaves, Citrus Dressing (GF)(DF)

Marinated Duck Breast, Orange Blossom Salad, Dijon Vinaigrette, Maple Pecans (GF)(DF)

Smoky BBQ Slow Cooked Pork Belly, Crunchy Apple Slaw, Crackling Crumb (GF)(DF)

Harissa Lamb Backstrap, Pumpkin, Persian Feta, Kalamata Tapenade (GF)

Pumpkin & Goats Cheese Ravioli, Plum Tomato Sauce, Parmesan (V)

Oak Smoked Salmon, Herb Potatoes, Baby Leaves, Infused Olive Oil (GF)(DF)

Grilled Long Stem Artichoke, Basil Ratatouille, Balsamic Reduction (Ve)(GF)(DF)

Beef Carpaccio, Capers, Micro Herbs, Citrus Olive Oil (GF)

MAIN

Beef Tenderloin Wrapped in Prosciutto, Creamy Mashed Potato, Grilled Zucchini, Shiraz Jus (GF)
Rosemary Roasted Lamb Loin, Ratatouille, Twice Cooked Kipfler Potatoes, Port Wine Reduction (GF)(DF)
Roasted Salmon & Spinach Roulade, Asparagus & Pea Risotto, Buttered Green Beans, Saffron Cream (GF)
Slow Cooked Pork Loin, Honey Roasted Vegetables, Lyonnaise Potatoes, Chanterelle Calvados Jus (GF)(DF)
Baked Eggplant & Halloumi Lasagne, Broccolini, Roasted Red Capsicum & Herb Sauce (V)
Roast Vegetable & Slow Cooked Tomato Rose, Sauteed Potatoes, Basil & Thyme Infused Oil (Ve)(GF)(DF)
Crispy Skin Corn Fed Chicken Breast, Leek & Herb Potato Rosti, Vichy Glazed Carrots, Red Pesto Cream (GF)
Lemon Myrtle & Macadamia Crusted Barramundi, Gratin Dauphinoise, Green Beans, White Wine Reduction (GF)

Alternate Serve Dessert or 3 Dessert Canapes available for an additional \$12 per person

ALTERNATE SERVE DESSERT

Italian Ricotta Tart, Macerated Strawberries & Vanilla Anglaise Sticky Pear Pudding, Butterscotch Sauce, Double Cream Chocolate Fondant, Hazelnut Praline, Orange Ginger Syrup Millefeuille, Mixed Berries, Vanilla Mascarpone

DESSERT CANAPÉS

Assorted Macarons
Mango & Coconut Tartlet
Salted Caramel Tartlet
Chocolate Ganache
Lemon Meringue Pie
Chocolate Dipped Strawberries (Ve)(GF)(DF)
Profiteroles, Chocolate Sauce









COCKTAIL RECEPTION

INCLUSIONS

4 Hour Reception

Antipasto & Australian Cheese Grazing Station

Selection of 5 Standard & 2 Substantial Canapes served Roving

Your Wedding Cake Served on Platters

Freshly Brewed Tea & Coffee Station

Cocktail Tables

A BEVERAGE TAB WILL RUN ON CONSUMPTION FOR ALL INTIMATE WEDDINGS





COCKTAIL MENU

SAMPLE MENU - SUBJECT TO SEASONAL CHANGES

Your choice of 5 Standard Canapes (from Hot, Cold or Dessert) & 2 Substantial Canapes served Roving

COLD

Rare Beef Fillet, Salsa Verde, Garlic Crostini (DF)
Smoked Salmon Blinis, Crème Fraiche, Avruga Caviar
Goats Curd, Basil, Pumpkin, Truffle Honey Tart (V)
Duck Liver Pate, Red Currant & Orange, Crostini
Seared Tuna, Sesame Soy & Wasabi Mayonnaise (DF)
Garlic Crostini, Kalamata Olive Tapenade, Roasted Capsicum (Ve)(DF)
Hoisin Pulled Pork Crepe, Shallot, Cucumber

HOT

Baked Chicken Skewer, Peanut Satay Dipping Sauce (GF)(DF)
Prawn & Chive Wonton, Chili Plum Dipping Sauce (DF)
House Made Vegetarian Spring Roll, Chili Lime Jam (Ve)(DF)
Lamb Kofta, Minted Harissa Yoghurt
Teriyaki Salmon, Chive Shallot, Pickled Ginger (DF)
Parmesan & Herb Chicken Goujons, Aioli
Chili & Lemongrass King Prawn (GF)(DF)
Vegetable Arancini, Aioli (V)
Root Vegetable Fritter, Caramelised Onion, Honey Glaze (V)(GF)(DF)
Potato Fondant, Salsa Rosso, Crispy Leek (Ve)(GF)(DF)

SUBSTANTIAL

Wagyu Beef Slider, Tomato Chutney, Swiss Cheese
Mushroom & Pumpkin Truffle Risotto, Parmesan (V)
Battered Snapper, Chips, Tartare Sauce (DF)
Stir-Fried Vegetable & Vermicelli Noodle Box, Whipped Sesame Dressing (Ve)(GF)(DF)
Lamb Shank Shepherd's Pie, Minted Peas (GF)
Eggplant & Halloumi Lasagne, Roasted Red Capsicum Sauce (V)
Flaked Salmon, Green Mango & Papaya Salad (GF)(DF)
Yellow Thai Chicken Curry, Coconut Rice (GF)(DF)

DESSERT

Assorted Macarons
Mango & Coconut Tartlet
Salted Caramel Tartlet
Chocolate Ganache
Lemon Meringue Pie
Chocolate Dipped Strawberries (Ve)(GF)(DF)
Profiteroles, Chocolate Sauce













LONG REEF
WEDDINGS & EVENTS

T 02 9971 8113 (ext 2) E hello@lrgc.com.au





BLISS STYLING PACKAGE

Let us take care of everything, with our exclusive 'Bliss' Styling Package

INCLUSIONS

24 x Bud Vases with Faux Floral Arrangements in your chosen Colour Palatte

4 x Mini Feature Vases with Faux Floral Arrangements in your chosen Colour Palette

50cm Table-Front Faux Floral Feature Display in your chosen Colour Palette

1.8m Faux Floral Ceiling Overhang in your chosen Colour Palette

Luxe Fabric Table Runners

Tealight Candles in Reeded Glass Votives

Delivery, Set Up & Pack Down

Customised to suit your Style & Colour Palette





CHILDREN & CREW

CHILDREN

Children Aged Between 2 – 11 Years Old are Served a Children's Meal One selection is required for all Children (Main & Dessert)

MAIN

Golden Crumbed Chicken Tenders, Chips Classic Cheese Burger, Chips Spaghetti Meatballs, Tomato Sauce Battered Fish & Chips, Tartare Ham & Pineapple Pizza

DESSERT

Ice Cream Tub (Chocolate, Caramel or Vanilla)
Fresh Fruit Salad
Chocolate Mousse
Chocolate Brownie

CREW MEALS

Meals need to be provided for all suppliers that are providing a service at your reception for more than 3 hours.







BEVERAGES

WINES

SPARKLING

Beach Hut Cuvée Brut South East Australia

Yves NV Premium Cuvée Yarra Valley VIC

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

Hentley Farm 'Blanc De Noir' Sparkling Barossa Valley SA

NV Veuve Clicquot Brut Reims France

SWEET & ROSE

Beach Hut Pink Moscato South East Australia

Quilty & Gransden Rosé Orange NSW

Marquis de Pennautier Rosé Languedoc-Roussillon France

Willunga 100 Rosé McLaren Vale SA

WHITE

Beach Hut Semillon Sauvignon Blanc South East Australia

Pikorua Sauvignon Blanc Marlborough NZ

Wicks Sauvignon Blanc Adelaide Hills SA

Alte Chardonnay Orange NSW

Wicks Chardonnay Adelaide Hills SA

Wildflower Pinot Grigio Western Australia WA

Philip Shaw 'The Gardener' Pinot Gris Orange NSW

Mitolo 'The Jester' Vermentino McLaren Vale SA

Pikes 'Traditionale' Riesling Clare Valley SA

A BEVERAGE TAB WILL RUN ON-CONSUMPTION FOR ALL INTIMATE WEDDINGS





BEVERAGES

WINES

RED

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

BEER, SPIRITS & NON-ALCOHOLIC

BEER SELETION

James Boags Premium Light

Corona

Heineken

Asahi

A rotating selection of Local & Craft Beer is also available, please ask your Wedding Coordinator for the current list.

SPIRITS

House Spirits with Mixer

NON-ALCOHOLIC

Soft Drink Jug

Lemon, Lime and Bitter Jug

Juice Jug

Mt Franklin Sparkling 750ml Bottle

Henkell Non Alcoholic Sparkling Wine

A BEVERAGE TAB WILL RUN ON-CONSUMPTION FOR ALL INTIMATE WEDDINGS







THE ONES WE LOVE

CAKES

Sweet Connoisseur www.sweetconnoisseur.com.au

Copper Fork Cakes www.copperforkcakes.com

CELEBRANTS

Claire Belford www.clairebelford.com.au

Marry Us Gary www.marryusgary.com.au

Memories With Kristy www.memorieswithkristy.com.au

Married by Adam www.marriedbyadam.com.au

Georgia Fletcher www.georgiafletchercelebrant.com

FLORISTS

Copper Beech www.copperbeech.com.au

White House Flowers www.whitehouseflowers.com.au

PHOTOGRAPHY

Montana Wilson Photography www.montanawilsonphotography.com.au

Creek Street Photography www.creekstreet.com.au

Gillian Keough Photography www.gilliankeoughphotography.com

The Runaway Hearts www.therunawayhearts.com

Gavin Cato Photography www.gavincato.com.au

VIDEOGRAPHY

Love Storm Films www.lovestorm.com.au

Storytellers Wedding Collective www.storytellersweddingcollective.com

Lightfoot Wedding Photography www.lightfootphotography.com.au

STYLING

Lamel Weddings www.lamel.com.au

Though we hope "The Ones We Love" will provide you a great starting point for sourcing suppliers for your wedding, you are welcome to source suppliers of your own.

Please note all external suppliers and vendors are subject to prior approval and may be required to provide proof of Public Liability Insurance





FREQUENTLY ASKED QUESTIONS

BOOKINGS & PAYMENTS

Confirmation by way of a Venue Hire Fee payment is required to secure the date and time of your reception, along with a Venue Hire Form filled in, signed and returned in full. The Venue Hire Form includes an incident and damage form to be signed as security against damages, breakages and excessive cleaning. Please note our Venue Hire Fee is not a deposit and cannot be used as credit towards your final invoice. Unfortunately due to the popularity of Long Reef Golf Club, we do not hold temporary bookings and your wedding booking is not complete until you receive confirmation from Long Reef Golf Club.

MINIMUM NUMBERS

A minimum of 25 Adults is required for an Intimate Lunch Wedding Package. If your guest numbers fall below the minimum, you are still required to pay for the minimum. The shortfall cannot be used towards upgrades, extras or any other costs. Please note children are not included in the minimum number.

PUBLIC HOLIDAYS

Our Intimate Lunch Wedding Package is unavailable on Public Holidays.

ARRIVAL, DEPARTURE & TIMINGS

Our Intimate Lunch Wedding Package is available during Daylight Savings, for a 10:00am morning ceremony and 11:00am - 3:00pm lunch reception. Outside of Daylight Savings, select dates may be available, with earlier timings of a 9:00am ceremony and a 10:00am - 2:00pm reception required. Wedding guests may arrive to the Club up to 30 minutes prior to your onsite ceremony, and will be directed to your ceremony location on arrival. Guests are required to depart promptly on conclusion of your reception, and we ask that you advise your guests to consider Club patrons and the local residents and leave the Club and parking area as quietly as possible.

PAYMENT & FINAL NUMBERS

Final guest numbers, with seating template or guest list, and all other details including menu & beverage selection must be confirmed no later than 14 days prior to your wedding date, after which time you will be sent your final invoice. Once guest numbers are confirmed, we are not able to accept any reduction in numbers or amend the invoice. Final payment is required 7 days prior to tyour wedding date. Payments can be made by cash, credit card (Visa or MasterCard only), EFTPOS or Electronic Funds Transfer (bank transfer). Please note all credit card payments incur a 1% surcharge. All beverages are served on-consumption for Intimate Lunch Weddings. A credit card must be provided on the day, prior to beverage service commencing. Beverage service ends 15 minutes prior to your scheduled reception conclusion time, at which time the tab will be finalised with payment.

MUSIC

Live, acoustic music is permitted for your onsite ceremony. Due to space limitations, live musicians and DJs can not be accommodated for Intimate Lunch Wedding receptions. The Club has a house sound system with auxillary connection that may be used for reception music.

ALCOHOL

Long Reef Golf Club is a fully licensed venue and controls the supply and service of all alcoholic beverages. BYO alcohol is not permitted at the Club and we reserve the right to confiscate any alcohol brought onto the premises. All beverage options and selections are controlled by the Club, with pricing and availability subject to change.

SMOKING & VAPING

Smoking & vaping are prohibited anywhere within the Clubhouse or terrace. Guests may smoke in the designated outside smoking area.





FIRE SAFETY

We do not permit sparklers within the venue or surrounding grounds. All candles must be contained in a vessel taller than the wick. Pyrotechnics, including cold sparks, fireworks, C02 smog or dry ice, are not permitted for Intimate Lunch Weddings.

CEREMONY

Our ceremony styling packages are designed to perfectly complement our beachfront location and are available with or without faux floral arrangements. Should you request to use the ceremony lawn or terrace without our styling packages, a \$950 location fee applies to provide you with the space as well as a wet weather alternative. Approval is required from the Club should you wish to source your own external contractor to provide styling elements. Public Liability Insurance is required for all arches, arbours, structures and furniture that have been externally provided. We do not offer ceremony only packages and reserve our ceremony locations exclusively for those clients who choose to hold their reception with us. Only real flowers, petals or leaves are allowed to be used on the lawn (no confetti, rice or synthetic petals). No items can be thrown on the terrace or indoors for wet weather ceremony set ups.

BUMP IN & BUMP OUT TIMES

Bump in (set up) is permitted on the day, from two hours prior to your reception start-time. Long Reef Golf Club reserves the right to take other function bookings that conclude two hours prior to your reception, as well as hold concurrent functions in other spaces on your wedding date. Access time will be confirmed two weeks prior to your wedding. Due to the popularity of Long Reef Golf Club, all personal items, gifts and decorations must be bumped out on conclusion of your reception. 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 Long Reef Golf Club prior to the reception along with a copy of their current Public Liability Insurance certificate if required. Long Reef Golf Club management must approve all contractors and external suppliers.. Long Reef Golf Club reserves the right to apply limits or restrictions on contactors so as not to impact on the venue and surrounds.

FURNITURE, DECOR & STYLING

If you would like different furniture you are welcome to source this through an external supplier at your cost with prior approval from Long Reef Golf Club. All major furniture items, fixtures and fittings must remain as styled or positioned. Decorations and theming are the responsibility of the client. The Club 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 the venue. Approval from the Club is required before attaching anything to our walls or hanging items from the ceiling. Any electrical lighting installations and draping (ceiling and wall) must be provided by the Club's recommended supplier Lamel Weddings; this does not relate to floral installations. All wedding cakes and fresh floral arrangements must be delivered on the day of the wedding, we do not accept delivery of these items prior to your wedding day. Long Reef Golf Club is not responsible for any items brought into our venue.

MENU CHOICES

Menus must be finalised no later than 14 days prior to your reception, along with confirmation of all dietary requirements for your guests. No changes will be accepted after that date. Our Executive Chef has carefully created and designed our wedding menu in keeping with seasonal trends and to match our beachfront location, therefore no alterations are available excluding any dietary requirements.

DIETARY REQUIREMENTS

We accommodate your guests dietary requirements if we are pre-advised prior to your event date. They are then provided with a Chef-selected meal that accommodates their dietary requirements from the information we have been provided.

CANCELLATION POLICY

Please refer to your Venue Hire Form for all terms & conditions

PRICING

Get in touch with our team now to receive pricing for 2025 and start planning your dream Intimate Lunch Wedding!





