



LONG REEF
WEDDINGS & EVENTS

LARGE FUNCTIONS
2025 - 2026

THE PACIFIC ROOM

VENUE HIRE

ALL FUNCTIONS HELD AT LONG REEF GOLF CLUB REQUIRE A
NON-REFUNDABLE VENUE HIRE FEE

MONDAY - THURSDAY VENUE HIRE FEE: \$1,000

FRIDAY - SUNDAY VENUE HIRE FEE: \$2,000

VENUE HIRE FEE INCLUSIONS:

- Private Use of Function Room
- A Dedicated Function Coordinator to Help Plan & Coordinate your Special Occasion
- A Dedicated Function Manager to Run the Food & Beverage Service for your Event
- Professional Wait Staff
- 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
- Use of In-House AV, Sound System & Cordless Microphones

SECURITY

As a Club policy, Security personnel must be present at all night time events or as deemed necessary by the Club. If required for your event, a \$650 Security Fee will be on-charged and reflected on your final invoice.

MINIMUMS & CAPACITY

MINIMUM SPENDS APPLY FOR FRIDAY - SUNDAY FUNCTIONS

PEAK: SEPTEMBER TO APRIL

FRIDAY - SUNDAY: \$11,000

OFF PEAK: MAY TO AUGUST

FRIDAY - SUNDAY: \$9,000

Minimum Spends include the Venue Hire Fee, Catering Package & Beverage Spend

MINIMUM GUEST NUMBERS APPLY FOR MONDAY - THURSDAY FUNCTIONS

MONDAY - THURSDAY:

MINIMUM 60 ADULT GUESTS

You are required to pay based on the minimum numbers of guests for your catering package. Any shortfall cannot be used as credit towards other costs. Children (2-11 years) are not included in minimum guest numbers.

THE PACIFIC ROOM CAN ACCOMMODATE

140 GUESTS SEATED | 180 GUESTS COCKTAIL - STYLE



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T 02 9971 8113 (ext 2)
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CATERING
PACKAGES



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ALTERNATE SERVE

AVAILABLE ON ROUND OR LONG TABLES

TWO COURSE ALTERNATE SERVE PACKAGE

Your Choice of: Alternate Serve Entree OR 3 Canapes served as a Roving Entree

Freshly Baked Bread Rolls

Alternate Serve Main

Freshly Brewed Tea & Coffee Station

\$80 PER PERSON

THREE COURSE ALTERNATE SERVE PACKAGE

Your Choice of: Alternate Serve Entree OR 3 Canapes served as a Roving Entree

Freshly Baked Bread Rolls

Alternate Serve Main

Alternate Serve Dessert

Freshly Brewed Tea & Coffee Station

\$92 PER PERSON

ADDITIONAL CATERING - SHARED SIDES

Shoestring Fries with Rosemary Sea Salt

OR

Mixed Leaf Salad with Champagne Vinaigrette

\$3 PER PERSON

Seasonal Buttered Greens

\$4 PER PERSON



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ALTERNATE SERVE MENU

CANAPES - SELECT THREE

COLD

Rare Beef Fillet, Salsa Verde, Garlic Crostini (DF)

Garlic Crostini, Kalamata Olive Tapenade, Roasted Capsicum (Ve)(DF)

Goats Curd, Basil, Pumpkin, Truffle Honey Tart (V)

Hoisin Pulled Pork Crepe with Shallot & Cucumber (DF)

HOT

Prawn & Chive Wonton, Chili Plum Sauce (DF)

Chicken Skewer, Peanut Satay Dipping Sauce (GF)(DF)

Vegetable Arancini, Garlic Aioli (V)

Lamb Kofta Skewer, Minted Harissa Yoghurt

OR

ENTREE - SELECT TWO

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

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

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

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

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

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

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

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

MAIN - SELECT TWO

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)

Slow Cooked Pork Loin, Honey Roasted Vegetables, Lyonnaise Potatoes, Chanterelle Calvados Jus (GF)(DF)

Crispy Skin Corn Fed Chicken Breast, Leek & Herb Potato Rosti, Vichy Glazed Carrots, Red Pesto Cream (GF)

Roasted Salmon & Spinach Roulade, Asparagus & Pea Risotto, Buttered Green Beans, Saffron Cream (GF)

Lemon Myrtle & Macadamia Crusted Barramundi, Gratin Dauphinoise, Green Beans, White Wine Reduction (GF)

Baked Eggplant & Halloumi Lasagne, Broccolini, Roasted Red Capsicum & Herb Sauce (V)

Roast Vegetable & Slow Cooked Tomato Rose, Sautéed Potatoes, Basil & Thyme Infused Oil (Ve)(GF)

DESSERT - SELECT TWO

Italian Ricotta Tart, Macerated Strawberries & Vanilla Anglaise

Millefeuille, Mixed Berries, Vanilla Mascarpone

Sticky Pear Pudding, Butterscotch Sauce, Double Cream

Chocolate Fondant, Hazelnut Praline, Orange Ginger Syrup





SHARED FEAST

AVAILABLE ON ROUND TABLES

TWO COURSE SHARED FEAST PACKAGE

3 Canapes served as Roving Entree

Freshly Baked Bread Rolls

Shared Feasting Menu - 2 Mains, 2 Sides & 1 Starch

Freshly Brewed Tea & Coffee Station

\$80 PER PERSON

THREE COURSE SHARED FEAST PACKAGE

3 Canapes served as Roving Entree

Freshly Baked Bread Rolls

Shared Feasting Menu - 2 Mains, 2 Sides & 1 Starch

Freshly Brewed Tea & Coffee Station

Your Choice of 3 Dessert Canapes served Roving or to a Station

\$92 PER PERSON



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SHARED FEAST MENU

CANAPES - SELECT THREE

COLD

Rare Beef Fillet, Salsa Verde, Garlic Crostini (DF)
Garlic Crostini, Kalamata Olive Tapenade, Roasted Capsicum (Ve)(DF)
Goats Curd, Basil, Pumpkin, Truffle Honey Tart (V)
Hoisin Pulled Pork Crepe with Shallot & Cucumber (DF)

HOT

Prawn & Chive Wonton, Chili Plum Sauce (DF)
Chicken Skewer, Peanut Satay Dipping Sauce (GF)(DF)
Vegetable Arancini, Garlic Aioli (V)
Lamb Kofta Skewer, Minted Harissa Yoghurt

MAINS - SELECT TWO

Slow Roast Beef Sirloin, Caramelised Onion, Vine Ripened Tomatoes, Red Wine Jus (GF)(DF)
Macadamia & Lemon Myrtle Crusted Barramundi, Roast Garlic & Herb Aioli (GF)(DF)
Poached Salmon Fillet, Lemon, & Dill Mayo (GF)(DF)
Slow Cooked Garlic & Rosemary Lamb Shoulder, Shiraz Mint Jus (GF)(DF)

Baked Cod & Prawn Mornay, Leek & Zucchini Ragout (GF)
Marinated Pork Loin, Poached Apples, Chanterelle Calvados Jus (GF)(DF)
Pan Seared Chicken Breast, Sauteed Wild Mushrooms, Red Pesto Cream (GF)
Spiced Roasted Pumpkin, Wilted Spinach, Preserved Lemon & Toasted Pine Nuts (Ve)(GF)(DF)

SIDES - SELECT TWO

Caprese Salad with Balsamic Onions & Kalamata Olives (V)(GF)
Medley of Tomato, Basil & Preserved Lemon Dressing (Ve)(GF)(DF)
Steamed Broccolini, Roast Almond Butter (V)(GF)
Grain Mustard & Maple Baked Parsnips (Ve)(GF)(DF)

Leaf Salad, Champagne Vinaigrette (Ve)(GF)(DF)
Crisp Pink Lady Apple Slaw (V)(GF)(DF)
Sauteed Green Beans, Eschalots (V)(GF)
Honey & Thyme Roasted Seasonal Vegetables (V)(GF)(DF)

STARCH - SELECT ONE

Roast Salted Chats (Ve)(GF)(DF)
Lyonnais Potatoes (Ve)(GF)(DF)

Maple Roasted Kumera Wedges (Ve)(GF)(DF)
Shoestring Fries with Rosemary Salt (Ve)(DF)





COCKTAIL PACKAGE

ROVING SERVICE WITH SCATTERED SEATING

COCKTAIL PACKAGE

Your Choice of 5 Varieties from our Standard Canapé Options (Cold, Hot, or Dessert)

Your Choice of 2 Varieties from our Substantial Canapé Options

Freshly Brewed Tea & Coffee Station

\$75 PER PERSON

ADDITIONAL CATERING - CANAPES

Add Additional Standard (Cold, Hot or Dessert) or Substantial Canapés

EACH STANDARD CANAPE \$6 PER PERSON

EACH SUBSTANTIAL CANAPE \$9 PER PERSON

ADDITIONAL CATERING - PLATTERS

Australian Cheese Platter

Antipasto Platter

Seasonal Fruit Platter

\$160 PER PLATTER

Suitable for up to 15 guests



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COCKTAIL MENU

STANDARD CANAPES (COLD, HOT, DESSERT) - SELECT FIVE
SUBSTANTIAL CANAPES - SELECT TWO

COLD

Rare Beef Fillet, Salsa Verde, Garlic Crostini (DF)

Duck Liver Pater, Red Currant & Orange, Crostini

Hoisin Pulled Pork Crepe with Shallot & Cucumber (DF)

Seared Tuna, Sesame Soy & Wasabi Mayo (DF)

Goats Curd, Basil, Pumpkin, Truffle Honey Tart (V)

Garlic Crostini, Kalamata Olive Tapenade, Roasted Capsicum (Ve)(DF)

Smoked Salmon Blini, Crème Fraiche, Avruga Caviar

HOT

Prawn & Chive Wonton, Chili Plum Sauce (DF)

Lamb Kofta Skewer, Minted Harissa Yoghurt

Root Vegetable Fritter, Caramelised Onion, Honey Glaze (V)(GF)(DF)

Parmesan & Herb Chicken Goujons, Aioli

Chili & Lemongrass King Prawn (GF)(DF)

Chicken Skewer, Peanut Satay Dipping Sauce (GF)(DF)

House Made Vegetarian Spring Roll, Chili Lime Jam (Ve)(DF)

Vegetable Arancini, Garlic Aioli (V)

Potato Fondant, Braised Leek, Salsa Rosso (Ve)(GF)(DF)

Teriyaki Salmon Chive Shallot, Pickle Ginger (DF)

SUBSTANTIAL

Wagyu Beef Slider, Tomato Chutney, Swiss Cheese

Eggplant & Halloumi Lasagne, Roasted Red Capsicum Sauce (V)

Mushroom & Pumpkin Truffle Risotto, Parmesan (V)

Lamb Shank Shepherd's Pie, Minted Peas (GF)

Stir-Fried Vegetable & Vermicelli Noodle Box, Whipped Sesame Dressing (Ve)(GF)(DF)

Battered Snapper, Chips, Tartare Sauce (DF)

Thai Yellow Chicken Curry, Coconut Rise (GF)(DF)

Flaked Salmon, Green Mango & Papaya Salad (GF)(DF)

DESSERT

Assorted Macarons

Chocolate Ganache

Salted Caramel Tartlet

Mango & Coconut Tartlet

Lemon Meringue Pie

Mixed Profiteroles

Chocolate Dipped Strawberries (Ve)(DF)(GF)



ADDITIONAL CATERING

CHILDREN

Children Aged Between 2 – 11 Years Old are Served one of the Children's Meals Listed Below.

One selection is required for all Children (Main & Dessert).

All Guests Over 11 Years Old will be Charged Adult Pricing

MAINS - SELECT ONE FOR ALL CHILDREN

Battered Fish & Chips, Tartare

Classic Cheese Burger, Chips

Golden Crumbed Chicken Tenders, Chips

Ham and Pineapple Pizza

Spaghetti Meatballs, Tomato Sauce

DESSERTS - SELECT ONE FOR ALL CHILDREN

Ice Cream Tub (Chocolate, Caramel or Vanilla)

Chocolate Brownie

Chocolate Mousse

Fresh Fruit Salad

\$35 PER CHILD

CREW MEALS

Meals need to be provided for your entertainers, photographers, and any other suppliers that are providing a service at your event for 3 hours or more.

Crew meals include a main course.

\$40 PER PERSON

CAKE SERVICE

Client-Provided Cake served as Dessert Plated for Each Guest with Double Cream

\$5 PER PERSON

OR

Client-Provided Cake served as Coffee Slices on Platters

\$2 PER PERSON





BEVERAGES



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BEVERAGE PACKAGES

4 HOUR BEVERAGE PACKAGES ARE AVAILABLE WITH A MINIMUM OF 60 GUESTS

EMERALD BEVERAGE PACKAGE

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

Choice of 2 Beers on Tap
Standard Range

\$50 PER PERSON

SAPPHIRE BEVERAGE PACKAGE

Yves NV Premium Cuvée Sparkling

Choice of 3 Premium Still 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:
Standard, Premium & Craft Ranges

\$65 PER PERSON

DIAMOND BEVERAGE PACKAGE

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

Choice of 4 Exceptional Still Wines:
Philip Shaw 'The Gardener' Pinot Gris
Wicks Sauvignon Blanc
Wicks 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:
Standard, Premium, Craft & International Ranges

\$75 PER PERSON

ALL BEVERAGE PACKAGES INCLUDE

James Boags Light in Bottles
Soft Drinks & Juices



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BEVERAGES ON CONSUMPTION

BEVERAGES CAN SERVED ON A TAB-ON-CONSUMPTION WITH A MINIMUM SPEND OF \$1,000

WINES

SPARKLING

BOTTLE

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	\$56.00
Hentley Farm 'Blanc De Noir' Sparkling	Barossa Valley	SA	\$64.00
NV Veuve Clicquot Brut	Reims	France	\$135.00

SWEET & ROSE

BOTTLE

Beach Hut Pink Moscato	South East Australia		\$36.00
Quilty & Gransden Rosé	Orange	NSW	\$38.00
Marquis de Pennautier Rosé	Languedoc-Roussillon	France	\$46.00
Willunga 100 Rosé	McLaren Vale	SA	\$55.00

WHITE

BOTTLE

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
Wicks Chardonnay	Adelaide Hills	SA	\$55.00
Wildflower Pinot Grigio	Western Australia	WA	\$46.00
Philip Shaw 'The Gardener' Pinot Gris	Orange	NSW	\$58.00
Mitolo 'The Jester' Vermentino	McLaren Vale	SA	\$48.00
Pikes 'Traditionale' Riesling	Clare Valley	SA	\$58.00



BEVERAGES ON CONSUMPTION

BEVERAGES CAN SERVED ON A TAB-ON-CONSUMPTION WITH A MINIMUM SPEND OF \$1,000

WINES

RED

BOTTLE

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	\$47.00

BEER, SPIRITS & NON-ALCOHOLIC

TAP BEERS

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

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

BOTTLED BEERS

James Boags Premium Light	\$7.80
Corona	\$9.60
Heineken	\$9.60
Asahi	\$9.60

SPIRITS

House Spirits with Mixer	\$10.40
<i>Vodka, Rum, Bourbon, Scotch, Gin</i>	

NON-ALCOHOLIC

Coke, Diet Coke 390mL Bottle	\$5.00
Soft Drink Jug	\$14.00
Lemon, Lime and Bitters Jug	\$15.00
Juice Schooner	\$5.00
Juice Jug	\$16.00
Mt Franklin Sparkling 750mL Bottle	\$11.50
Henkell Non Alcoholic Sparkling Wine	\$34.00





FAQs



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FREQUENTLY ASKED QUESTIONS

BOOKINGS AND PAYMENTS

Confirmation by way of Venue Hire Fee payment is required to secure the date and time of your function, along with a Venue Hire Form filled in, signed and returned in full. Please note the Venue Hire Fee is not a deposit and cannot be used as credit towards your final invoice. Due to the popularity of Long Reef Golf Club, we do not hold temporary bookings and your function booking is not complete until you receive confirmation from Long Reef Golf Club.

MINIMUM NUMBERS & MINIMUM SPENDS

Minimum guest numbers for functions are based on the below:

- 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. Any shortfall cannot be used as credit towards other costs. Children (2-11 years) are not included in your minimum numbers.

Minimum spends apply for functions held Friday, Saturday or Sunday as per below:

Peak Rates (September – April): \$11,000 | Off-Peak Rates (May – August): \$9,000

Minimum spends include the Venue Hire Fee, Catering Package and Beverage Package or Beverage Tab. Should you be unable to meet the minimum spend, any shortfall will be charged as a surcharge on your final invoice.

ROOM CAPACITIES

Pacific Room: Maximum 140 Seated | Maximum 180 Cocktail-Style

DURATION & TIMING

The Pacific Room is available for lunch or dinner events. Our Function Packages are based on a duration of 4 hours. A maximum 1 hour extension can be pre-arranged at an additional charge of \$10 per person for the hour or part hour. For functions with a beverage package, there is an additional charge to extend the beverage package. This per person charge is based on the full complement of guests. All functions must conclude by 11:30pm on Fridays & Saturdays, by 11:00pm on Sundays and by 10:00pm Monday - Thursday.

CHILDREN, TEENS & CREW MEALS

Children's meals are charged at \$35 per child and include a main course & dessert. One selection is to be made for all children. All children over the age of 11 years old will be charged as adults and provided with the adult catering package. Crew meals need to be provided for your entertainers, photographers, and any other suppliers that are providing a service at your event for 3 hours or more. Crew meals are charged at \$40 per person which includes a main course only. Drinks are not included.

SECURITY

The Club requires licensed security personnel to be present for the duration of evening events or as deemed necessary by the Club at its discretion. The Club will engage with an external security company to conduct this service, and if required for your event, a \$650 Security Fee will be on-charged and reflected on your final invoice. Licensed security personnel are required to assist with Responsible Service of Alcohol and to ensure all guests depart safely and respectfully at the conclusion of the event whilst minimising noise for our neighbours.

PAYMENT AND FINAL NUMBERS

Final guest numbers and all other details, including menu and beverage selections, must be confirmed no later than 14 days prior to your event 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 to be received 7 days prior to the event 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. For Beverage Tabs, the minimum spend will be pre-charged on your invoice. A tab will be created for any beverage spend over and above the pre-charged minimum. A credit card must be provided to your function Bar Manager prior to beverage service commencing, with payment finalises on conclusion of your event.



BUMP IN AND BUMP OUT TIMES

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. Bump in (set up) is permitted from one hour prior to your event start-time. Due to the popularity of Long Reef Golf Club, we ask that all personal items, gifts and decorations be bumped out on conclusion of your event. We are unable to store items supplied by clients or external contractors at the venue.

FURNITURE, DECOR AND 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. 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 the Club is required before attaching things to our walls or hanging items from the ceiling. Any electrical lighting installation in the ceiling, including fairy lights & draping, must be done by our recommended supplier. 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 the day of 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, along with a copy of their Certificate of Currency for Public Liability Insurance, if required. Long Reef Golf Club management must approve all contractors. Long Reef Golf Club reserves the right to apply limits or restrictions on contractors so as not to impact on the venue and surrounds.

MUSIC & NOISE RESTRICTIONS

Live, acoustic music is permitted for your event if space allows. Amplified live bands including electric instruments and drumkits are not permitted at our venue. We cannot allow live musicians or entertainment outdoors past 9:00pm, all entertainers must set up inside the function room from 9:00pm onwards. All musicians and entertainers are subject to prior approval from the Club and must adhere to our noise reduction policies. We have a house sound system available for you to utilise with a client-provided playlist. Music must cease 15 minutes prior to your scheduled event conclusion. All farewells are to take place inside the venue and we ask that you advise your guests to consider the local residents and leave the Club and parking area as quietly as possible.

MENU CHOICES & DIETARY RESTRICTIONS

Menus must be finalised no later than 14 days prior to your event, along with confirmation of all dietary restrictions for your guests. No changes will be accepted after this date. Guests with dietary requirements will be provided with a Chef-selected meal that accommodates their dietary requirements from the information we have been provided.

SMOKING & VAPING

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

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 or grounds 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.

CANCELLATION POLICY

Please refer to your Venue Hire Form for Terms and Conditions





LONG REEF

WEDDINGS & EVENTS

LONG REEF GOLF CLUB
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