



# LONG REEF

WEDDINGS & EVENTS

SMALL FUNCTIONS  
2025 - 2026

# THE REEF ROOM & THE OCEAN VIEW ROOM

TWO UNIQUE SPACES OFFERING INTIMATE LUNCH  
CELEBRATIONS FOR 25 - 50 GUESTS

## VENUE HIRE

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

MONDAY - FRIDAY VENUE HIRE FEE: \$500

SATURDAY & SUNDAY VENUE HIRE FEE: \$750

VENUE HIRE FEE INCLUSIONS:

- Exclusive 4-Hour Use of The Reef Room or the Ocean View 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 Sound System

## MINIMUM GUEST NUMBERS

MINIMUM GUEST NUMBERS APPLY FOR ALL FUNCTIONS

MONDAY - SUNDAY:

MINIMUM 25 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.

## CAPACITIES & TIMINGS

Reef Room: Maximum 40 for Seated | Maximum 50 Cocktail-Style

Ocean View Room: Maximum 32 Seated | Maximum 40 Cocktail-Style

TIMINGS FOR LUNCH FUNCTIONS IN THE REEF OR OCEAN VIEW ROOM

Within Daylight Savings: 11:00am - 3:00pm

Outside Daylight Savings: 10:00am - 2:00pm

*Unless otherwise approved*



LONG REEF  
WEDDINGS & EVENTS

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



CATERING  
PACKAGES



**LONG REEF**  
WEDDINGS & EVENTS

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



# ALTERNATE SERVE

## 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**



**LONG REEF**  
WEDDINGS & EVENTS

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

# 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





# 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*



**LONG REEF**  
WEDDINGS & EVENTS

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

# 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 Rice (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



LONG REEF  
WEDDINGS & EVENTS

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

# BEVERAGES ON CONSUMPTION

BEVERAGES CAN SERVED ON A TAB-ON-CONSUMPTION WITH A MINIMUM SPEND OF \$800

## 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 \$800

## 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



# 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 guest numbers for functions are based on the below:

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

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.

## ROOM CAPACITIES

Reef Room: Maximum 40 for Seated | Maximum 50 Cocktail-Style  
Ocean View Room: Maximum 32 Seated | Maximum 40 Cocktail-Style

## DURATION & TIMING

The Reef Room and The Ocean View Room are available for lunch events. For evening events in our Pacific Room, please refer to our Large Functions Package. Our Function Packages are based on a duration of 4 hours. All lunch functions must conclude by 2:00pm outside of Daylight Savings Time and 3:00pm within Daylight Savings Time, unless prior approval is given by the Club.

## 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.

## 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.

## 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.



## 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. 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.

## CANCELLATION POLICY

Please refer to your Venue Hire Form for Terms and Conditions





# LONG REEF

## WEDDINGS & EVENTS

LONG REEF GOLF CLUB  
ANZAC AVE, COLLAROY, NSW 2097  
T 02 9971 8813 (EXT 2)  
E [HELLO@LRGC.COM.AU](mailto:HELLO@LRGC.COM.AU)  
W [WWW.LONGREEFGOLFCLUB.COM.AU](http://WWW.LONGREEFGOLFCLUB.COM.AU)