



LONG REEF

WEDDINGS & EVENTS



SMALL FUNCTION PACKAGE 2025/26



Venue Details

VENUE HIRE FEE

All functions held at Long Reef Golf Club, require a non-refundable Venue Hire fee.

THE REEF ROOM

MONDAY - FRIDAY VENUE HIRE FEE: \$ 500

SATURDAY - SUNDAY VENUE HIRE FEE: \$ 750

VENUE HIRE INCLUSIONS

- 4 hour private use of Reef Room for a Lunch event
- 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 microphone





Minimums & Capacity

MINIMUM GUEST NUMBERS

Minimum guest numbers apply for all functions.

REEF ROOM MONDAY - SUNDAY

25 ADULTS

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

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

CAPACITY & TIMINGS

REEF ROOM MAXIMUMS:

40 SEATED

50 COCKTAIL-STYLE

Timings for Lunch functions in the Reef Room:

WITHIN DAYLIGHT SAVINGS:

11:00AM - 3:00PM

OUTSIDE DAYLIGHT SAVINGS:

10:00AM - 2:00PM

Unless otherwise approved



Alternate Serve

TWO COURSE ALTERNATE SERVE PACKAGE

\$ 80 PER PERSON

Your choice of:

Alternate serve entrée OR 3 canapés served as a roving entrée

Freshly baked bread rolls

Alternate serve main

Freshly brewed tea & coffee station

THREE COURSE ALTERNATE SERVE PACKAGE

\$ 92 PER PERSON

Your Choice of:

Alternate serve entrée OR 3 canapés served as a roving entrée

Freshly baked bread rolls

Alternate serve main

Alternate serve dessert

Freshly brewed tea & coffee station

CAKE SERVICE

Client-provided cake served as dessert
plated for each guest with double cream

\$ 5 PER PERSON

Client-provided cake served as coffee slices
on platters

\$ 2 PER PERSON



Alternate Serve Menu

CANAPÉS (SELECT THREE)

COLD

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

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

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

Hoisin Pulled Pork Crepe with Shallot & Cucumber

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

ENTRÉE (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)

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, Sauteed 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

COCKTAIL PACKAGE

\$ 75 PER PERSON

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

ADDITIONAL CATERING - CANAPÉS

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

EACH STANDARD CANAPÉ

\$ 6 PER PERSON

EACH SUBSTANTIAL CANAPÉ

\$ 9 PER PERSON

ADDITIONAL CATERING - PLATTERS

Australian Cheese Platter

Suitable for up to 15 guests

Antipasto Platter

Seasonal Fruit Platter

CAKE SERVICE

\$ 2 PER PERSON

Client-provided cake served as coffee slices
on platters



Cocktail Package Menu

COLD

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

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

Duck Liver Pater, Red Currant & Orange, Crostini

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

Hoisin Pulled Pork Crepe with Shallot & Cucumber

Smoked Salmon Blini, Crème Fraiche, Avruga Caviar

Seared Tuna, Sesame Soy & Wasabi Mayo (DF)

HOT

Prawn & Chive Wonton, Chili Plum Sauce (DF)

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

Lamb Kofta Skewer, Minted Harissa Yoghurt

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

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

Vegetable Arancini, Garlic Aioli (V)

Parmesan & Herb Chicken Goujons, Aioli

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

Chili & Lemongrass King Prawn (GF)(DF)

Teriyaki Salmon Chive Shallot, Pickle Ginger (DF)

SUBSTANTIAL

Wagyu Beef Slider, Tomato Chutney, Swiss Cheese

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

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

Battered Snapper, Chips, Tartare (DF)

Mushroom & Pumpkin Truffle Risotto, Parmesan (V)

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

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

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

DESSERT

Assorted Macarons

Lemon Meringue Pie

Chocolate Ganache

Mixed Profiteroles

Salted Caramel Tartlet

Chocolate Dipped Strawberries (Ve)(GF)

Mango & Coconut Tartlet

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

ADDITIONAL SHARED SIDES

\$ 3 PER PERSON

Shoestring Fries with Rosemary Sea Salt

Mixed Leaf Salad with Champagne Vinaigrette

\$ 4 PER PERSON

Seasonal Buttered Greens



Beverage on Consumption – Wines

A PRIVATE BAR CAN BE SET UP WITHIN YOUR FUNCTION ROOM, WITH BEVERAGES SERVED ON-CONSUMPTION.

A MINIMUM BEVERAGE SPEND OF \$800 APPLIES FOR A PRIVATE IN-ROOM BAR IN THE REEF ROOM, INCLUDING SERVICE STAFF FOR THE DURATION OF YOUR EVENT.

SPARKLING	BOTTLE	WHITE	RED
Beach Hut Cuvée Brut South East Australia	37	Beach Hut Semillon Sauvignon Blanc South East Australia	Philip Shaw ‘The Wire Walker’ Pinot Noir Orange, NSW
Yves NV Premium Cuvée Yarra Valley, VIC	55	Pikorua Sauvignon Blanc Marlborough, NZ	Beach Hut Cabernet Merlot South East Australia
Borgo San Pietro Asolo Prosecco D.O.C.G Veneto, ITALY	58	Wicks Sauvignon Blanc Adelaide Hills, SA	Bremerton Malbec Langthorns Crrek, SA
Hentley Farm ‘Blanc De Noir’ Sparkling Barossa Valley, SA	68	Alte Chardonnay Orange, NSW	Mitolo ‘The Jester’ Cabernet Sauvignon McLaren Vale, SA
NV Veuve Clicquot Brut Reims, FRANCE	140	Wicks Chardonnay Adelaide Hills, SA	Bremerton ‘Coulthard’ Cabernet Sauvignon Langthorne Creek, SA
SWEET & ROSE		Wildflower Pinot Grigio Western Australia, WA	Hancock & Hancock Shiraz McLaren Vale, SA
Beach Hut Pink Moscato South East Australia	37	Philip Shaw ‘The Gardener’ Pinot Gris Orange, NSW	Hentley Farm ‘Villain and Vixen’ Shiraz Barossa Valley, SA
Quilty & Gransden Rosé Orange, NSW	40	Pikes ‘Traditionale’ Riesling Clare Valley, SA	Pikes ‘Los Companeros’ Shiraz Tempranillo Clare Valley, SA
Marquis de Pennautier Rosé Languedoc-Roussillon, FRANCE	48		
Willunga 100 Rosé McLaren Vale, SA	56		

Beers, Spirits & Non Alcoholic

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BOTTLE BEERS

James Boags Premium Light	8
Corona	10
Heineken	10

SPIRITS

House Spirits with Mixer	10.40
Vodka, Rum, Bourbon, Scotch, Gin	

NON ALCOHOLIC

Soft Drink Jug	15
Lemon, Lime and Bitters Jug	16
Juice Schooner	5
Juice Jug	16
Strange Love Sparkling Mineral Water 750mL Bottle	12
Henkell Non Alcoholic Sparkling Wine	36
Heineken Zero Bottle	8



Frequently Asked Questions

BOOKINGS & PAYMENTS

Confirmation by way of a non-refundable Venue Hire Fee payment is required to secure the date and time of your function, along with the completion of a Venue Hire Form. Please note the Venue Hire Fee is not a deposit and cannot be used as pre-payment 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 apply for functions.

Reef Room Monday - Sunday lunch: 25 adult guests

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

REEF ROOM CAPACITIES

Maximum 40 for Seated | Maximum 50 Cocktail-Style

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.

DURATION

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. This per person charge is based on the full complement of guests. Lunch functions must conclude by 3:00pm, unless otherwise approved by the Club.

CHILDREN, TEENS & CREW MEALS

Children's meals are charged at \$35 per child and include a main course & dessert. One meal choice 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.

MENU CHOICES

Menus must be finalised no later than 14 days before the 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

DRESS REGULATIONS

Smart casual attire is recommended, rubber thongs are not permitted.

PAYMENT & 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 finalised on conclusion of your event.

MUSIC & NOISE RESTRICTIONS

Live, acoustic music is permitted for your event if space allows. 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. We ask that you advise your guests to consider the local residents and leave the Club and parking area as quietly as possible.

Get in Touch

LONG REEF GOLF CLUB

ANZAC AVE, COLLAROY NSW 2097

02 9971 8113

HELLO@LRGC.COM.AU

WWW.LONGREEFGOLFCLUB.COM.AU

