



LONG REEF

WEDDINGS & EVENTS



LARGE FUNCTION PACKAGE 2025/26



Venue Details

VENUE HIRE FEE

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

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

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

VENUE HIRE INCLUSIONS

- 4 hour private use of Pacific 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 microphone

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.





Minimum Spend & Capacity

MINIMUM SPENDS & MINIMUM NUMBERS

Minimum spends apply for Friday - Sunday Functions.

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

Minimum guest numbers apply for Monday - Thursday functions.

PEAK
SEPT - APRIL

Friday: \$ 9,000

Saturday - Sunday: \$ 10,000

OFF PEAK
MAY - AUGUST

Friday: \$7,000

Saturday - Sunday: \$ 8,000

MONDAY - THURSDAY: MINIMUM 60 ADULT GUESTS

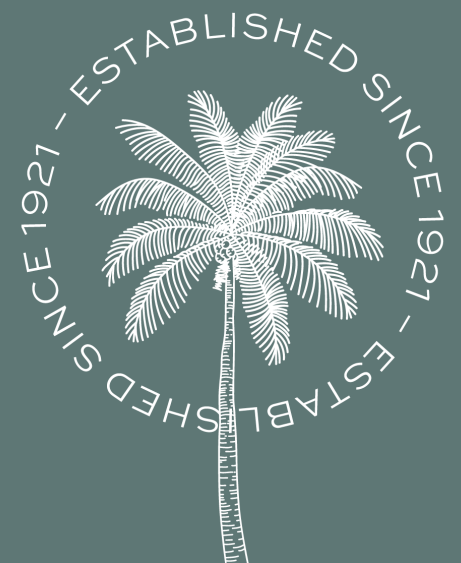
You are required to pay based on the minimum number of guests for your catering package. Any shortfall cannot be used as credit towards other costs.

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

THE PACIFIC ROOM CAN ACCOMMODATE:

140 GUESTS SEATED

180 GUESTS COCKTAIL - STYLE





Alternate Serve

AVAILABLE ON ROUND OR LONG TABLES

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



Shared Feast

AVAILABLE ON ROUND TABLES

TWO COURSE SHARED FEAST PACKAGE \$ 80 PER PERSON

3 canapés served as a roving entrée

Freshly baked bread rolls

Shared feasting menu - 2 mains, 2 sides & 1 starch

Freshly brewed tea & coffee station

THREE COURSE SHARED FEAST PACKAGE \$ 92 PER PERSON

3 canapés served as a roving entrée

Freshly baked bread rolls

Shared feasting menu - 2 mains, 2 sides & 1 starch

3 dessert canapés served roving or to a station

Freshly brewed tea & coffee station

Shared Feast 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

SIDES (SELECT TWO)

Caprese Salad with Balsamic Onions & Kalamata Olives (V)(GF)

Medley of Tomato, Basil & Preserved Lemon Dressing (Ve)(GF)

Steamed Broccolini, Roast Almond Butter (V)(GF)

Grain Mustard & Maple Baked Parsnips (Ve)(GF)

Leaf Salad, Champagne Vinaigrette (Ve)(GF)

Crisp Pink Lady Apple Slaw (V)(GF)(DF)

Sauteed Green Beans, Eschalots (V)(GF)

Honey & Thyme Roasted Seasonal Vegetables (V)(GF)(DF)

MAIN (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, Sautéed Wild Mushrooms, Red Pesto Cream (GF)

Spiced Roasted Pumpkin, Wilted Spinach, Preserved Lemon & Toasted Pine Nuts (Ve)(GF)

STARCH (SELECT ONE)

Roast Salted Chats (Ve)(GF)

Shoestring Fries with Rosemary Salt (Ve)

Lyonnais Potatoes (Ve)(GF)

Maple Roasted Kumera Wedges (Ve)(GF)

Cocktail Package

ROVING SERVICE WITH SCATTERED SEATING

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

Antipasto Platter

Seasonal Fruit Platter

\$ 180 PER PLATTER

Suitable for up to 15 guests



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 Packages

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

All Beverage Packages include James Boags Light in Bottles, Soft Drinks & Juices.

EMERALD BEVERAGE PACKAGE

\$ 50 PER PERSON

SPARKLING & STILL WINES:

Beach Hut Cuvée Brut Sparkling

Beach Hut Semillon Sauvignon Blanc

Beach Hut Cabernet Merlot

CHOICE OF 2 BEERS ON TAP

Standard Range

SAPPHIRE BEVERAGE PACKAGE

\$ 65 PER PERSON

SPARKLING WINE:

Yves NV Premium Cuvée Sparkling

CHOICE OF 3 PREMIUM STILL WINES:

Pikorua Sauvignon Blanc

Wildflower Pinot Grigio

Alte Chardonnay

Marquis de Pennautier Rosé

Mitolo 'The Jester' Cabernet Sauvignon

Pikes Shiraz Tempranillo

Hancock & Hancock Shiraz

CHOICE OF 2 BEERS ON TAP:

Standard, Premium & Craft Ranges

DIAMOND BEVERAGE PACKAGE

\$ 75 PER PERSON

SPARKLING WINE:

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 Rosé

Hentley Farm Villain & Vixen Shiraz

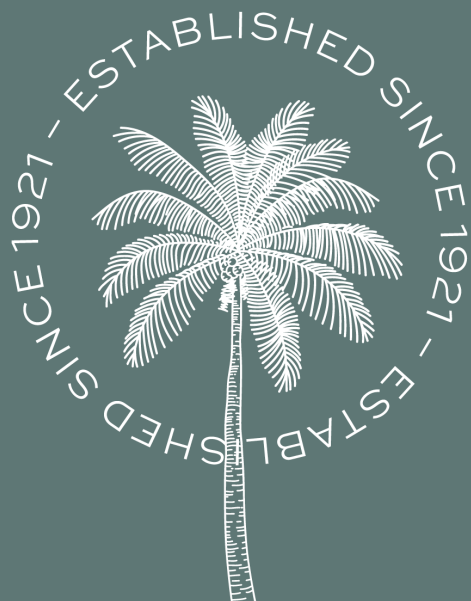
Philip Shaw 'The Wire Walker' Pinot Noir

Bremerton 'Coulthard' Cabernet Sauvignon

Bremerton Malbec

CHOICE OF 2 BEERS ON TAP:

Standard, Premium, Craft & International Ranges



Beverage on Consumption – Wines

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

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	Cloudy Bay Sauvignon Blanc Marlborough, NZ	Mitolo ‘The Jester’ Cabernet Sauvignon McLaren Vale, SA
NV Veuve Clicquot Brut Reims, FRANCE	140	Alte Chardonnay Orange, NSW	Bremerton ‘Coulthard’ Cabernet Sauvignon Langthorne Creek, SA
SWEET & ROSE		Wicks Chardonnay Adelaide Hills, SA	Rymill ‘Surveyor’ Cabernet Sauvignon Coonawarra, SA
Beach Hut Pink Moscato South East Australia	37	Philip Shaw No.11 Chardonnay Orange, NSW	Hancock & Hancock Shiraz McLaren Vale, SA
Quilty & Gransden Rosé Orange, NSW	40	Wildflower Pinot Grigio Western Australia, WA	Villain and Vixen Shiraz Barossa Valley, SA
Marquis de Pennautier Rosé Languedoc-Roussillon, FRANCE	48	Philip Shaw ‘The Gardener’ Pinot Gris Orange, NSW	Hentley Farm ‘The Beauty’ Shiraz Barossa, SA
Willunga 100 Rosé McLaren Vale, SA	56	Pikes ‘Traditionale’ Riesling Clare Valley, SA	Pikes ‘Los Companeros’ Shiraz Tempranillo Clare Valley, SA

Beers, Spirits & Non Alcoholic

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

TAP BEERS

Mid-Strength Schooner	8.80
Standard Schooner	9.50
Premium Schooner	10.20
Craft Schooner	11
International Schooner	11.50

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

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 SPENDS

Minimum guest numbers for functions are based on:

Pacific Room: 60 adult guests

Monday to Thursday – Lunch and Dinner

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.

Minimum spends apply for functions held Friday - Sunday:

Peak Rates (September – April): Friday \$9,000, Saturday & Sunday \$10,000 | Off-Peak Rates (May – August):

Friday \$7,000, Saturday & Sunday \$8,000

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.

PACIFIC ROOM CAPACITIES

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 & 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.

Frequently Asked Questions

BUMP IN & 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.

EXTERNAL CONTRACTORS

The names of all external contractors must be advised to 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.

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.

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. 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.

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.

MUSIC & NOISE RESTRICTIONS

Live, acoustic music is permitted for your event if space allows. 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.

CANCELLATION POLICY

Please refer to your Venue Hire Form for Terms and Conditions.

Get in Touch

LONG REEF GOLF CLUB

ANZAC AVE, COLLAROY NSW 2097

02 9971 8113

HELLO@LRGC.COM.AU

WWW.LONGREEFGOLFCLUB.COM.AU

