



LONG REEF

WEDDINGS & EVENTS



— SMALL FUNCTION PACKAGE 2025/26 —



# Venue Details

## VENUE HIRE FEE

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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

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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

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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)

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### COLD

Chimichurri Rare Beef, Sourdough  
Crosthini (GF)(DF)

Smoked Salmon Crepe, Horseradish & Dill  
Cream, Avrugva Caviar (GF)

Whipped Goat's Cheese, Honey Roasted  
Pumpkin, Vino Cotto Walnuts (V)(GF)

Smoky Baba Ghanoush, Roast Capsicum,  
Kalamata Salsa, Sourdough Crosthini (Ve)

### HOT

Mini Shepherd's Pie (GF)

Ras el Hanout Spiced Chicken Kebabs,  
Minted Yoghurt (GF)

Crispy Prawn & Chive Wonton, Chili Plum  
Sauce (DF)

Green Pea Falafel, Creamy Tahini (Ve)(GF)

## ENTRÉE (SELECT TWO)

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

Smoky BBQ Pork Belly, Apple Slaw, Crackling  
Crumb, Maple Apple Syrup (GF)(DF)

Crispy Skin Duck, Soba Noodle Salad,  
Sesame Soy Dressing (GF)(DF)

House-Cured Salmon Gravlax, Saffron  
& Eschalot Caper Dressing, Dill Crème  
Fraiche (GF)

Fresh King Prawns, Soft Herb Salad,  
Seasonal Salsa, Citrus  
Vinaigrette (GF)(DF)

Sesame Seared Tuna, Pickled Daikon,  
Wasabi Mayonnaise (GF)(DF)

Pumpkin & Goat's Cheese Ravioli, Sage  
Burnt Butter, Shaved Parmesan (V)

Za'atar Spiced Pumpkin & Baby Beets,  
Rocket, Toasted Pine Nuts,  
Pomegranate Molasses (Ve)(GF)

## MAIN (SELECT TWO)

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Pepper Crusted Beef Fillet, Rosemary &  
Garlic Mash, Glazed Dutch Carrots,  
Shiraz Jus (GF)

Roasted Lamb Loin, Provençal  
Ratatouille, Kipfler Potatoes, Port Wine  
Reduction (GF)(DF)

Slow Cooked Pork Loin, Honey & Thyme  
Roasted Root Vegetables, Snow Peas,  
Wholegrain Mustard Jus (GF)(DF)

Prosciutto Wrapped Chicken, Herb Potato  
Rosti, Charred Broccolini, Romesco (DF)

Miso Butter Glazed Salmon, Sautéed  
Shimeji Mushrooms, Asparagus, Potato &  
Chive Purée (GF)

Lemon Myrtle & Macadamia Crusted  
Barramundi, Potato Au Gratin, Snow  
Peas, Red Pesto (GF)

Baked Eggplant Parmigiana, Grilled  
Broccolini, Pappardelle, Basil Pesto (V)

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

## DESSERT (SELECT TWO)

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Italian Ricotta Tart, Macerated  
Strawberries, Vanilla Bean Anglaise

Chewy Raspberry Meringue, Chantilly  
Cream, Mixed Berries, Raspberry  
Coulis (GF)

Sticky Date Pudding, Warm Salted  
Butterscotch, Double Cream

Warm Chocolate Fondant, Hazelnut  
Praline, Orange & Ginger Marmalade,  
Vanilla Bean Ice Cream

# 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

\$ 180 PER PLATTER

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

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Chimichurri Rare Beef on Sourdough  
Crostoni (GF)(DF)

Tuna Tartare, Wakame, Wasabi  
Mayonnaise (GF)(DF)

Smoked Salmon Crepe, Horseradish & Dill  
Cream, Avruga Caviar (GF)

Spicy Prawn & Avocado Smash on  
Toasted Rye Bread (DF)

Whipped Goat's Cheese, Honey Roasted  
Pumpkin, Vino Cotto Glazed  
Walnuts (V)(GF)

Triple Cream Brie, Balsamic Caramelised  
Onion, Chive Tartlet (V)(GF)

Smoky Baba Ghanoush, Roast Capsicum,  
Kalamata Salsa on Sourdough  
Crostoni (Ve)

## SUBSTANTIAL

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Wagyu Beef Slider, Tomato Chutney,  
Swiss Cheese

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

Steak Frites, Hollandaise

Hoisin Pulled Pork Bao Bun,  
Shaved Cucumber & Spring Onion (DF)

Battered Snapper, Chips, Tartare (DF)

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

Mushroom & Pumpkin Risotto, Parmesan,  
Truffle Oil (V)(GF)

Fried Gnocchi, Provençal Ratatouille,  
Fresh Basil, Parmesan (V)

## HOT

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Mini Shepherd's Pie (GF)

Pork & Fennel Sausage Roll, Tomato  
Chutney

Ras el Hanout Spiced Chicken Kebabs,  
Minted Yoghurt (GF)

Grilled Prawn & Chorizo Skewer,  
Chermoula (GF)(DF)

Crispy Prawn & Chive Wonton, Chili Plum  
Sauce (DF)

Salt & Pepper Squid, Coriander & Lime  
Dipping Sauce (DF)

Seared Scallop Tartlet, Green Pea Puree,  
Hollandaise, Crispy Leek (GF)

Vegetable Pakora, Coriander  
Yoghurt (V)(GF)

Green Pea Falafel, Creamy  
Tahini (Ve)(GF)

## DESSERT

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Assorted Macarons

Chocolate Ganache

Salted Caramel Tartlet

Mango & Coconut Tartlet

Lemon Meringue Pie

Mixed Profiteroles

Dark Chocolate Dipped  
Strawberries (Ve)(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

## ADDITIONAL SHARED SIDES

\$ 3 PER PERSON

Shoestring Fries, Rosemary Salt (Ve)

Leaf Salad, Champagne Vinaigrette (Ve)(GF)

\$ 4 PER PERSON

Steamed Seasonal Greens, Olive Oil & Sea Salt (Ve)(GF)



# 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	36	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	The Hidden Seas Chardonnay Limestone Coast, SA	Bremerton 'Coulthard' Cabernet Sauvignon Langthorne Creek, SA
<b>SWEET &amp; ROSE</b>		Wicks Chardonnay Adelaide Hills, SA	Rymill 'Surveyor' Cabernet Sauvignon Coonawarra, SA
Beach Hut Pink Moscato South East Australia	36	Philip Shaw No.11 Chardonnay Orange, NSW	Hancock & Hancock Shiraz McLaren Vale, SA
Quilty & Gransden Rosé Orange, NSW	40	Monopolio Pinot Grigio D.O.C. Veneto, ITALY	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	58	Pikes 'Traditionale' Riesling Clare Valley, SA	Pikes 'Los Companeros' Shiraz Tempranillo Clare Valley, SA

# Beers, Spirits & More

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.

## BOTTLE BEERS

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James Boags Premium Light	8
Corona	9.5

## SPIRITS

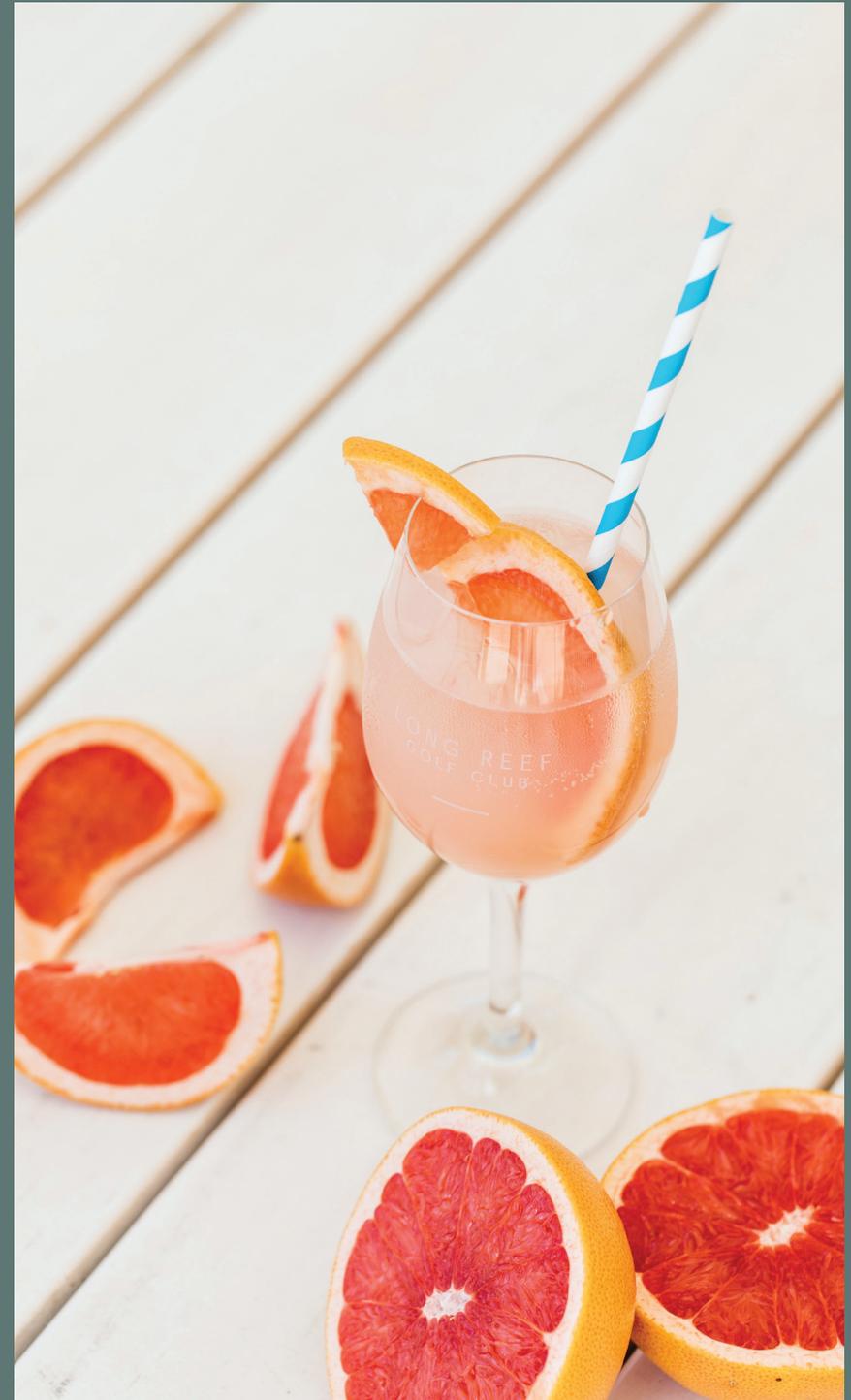
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House Spirits with Mixer	10
Vodka, Rum, Bourbon, Scotch, Gin	

## NON ALCOHOLIC

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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

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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

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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

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Maximum 40 for Seated | Maximum 50 Cocktail-Style

## ALCOHOL

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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

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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

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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

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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

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

## PAYMENT & FINAL NUMBERS

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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

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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

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