

INTIMATE LUNCH WEDDING PACKAGE 2027

Venue Details

VENUE HIRE FEE

For all wedding receptions held at Long Reef Golf Club, there is a non-refundable venue hire fee. The venue hire fee is payable to secure your wedding booking.

ENQUIRE NOW TO RECEIVE PRICING

INCLUSIONS

- 4 hour exclusive use of our Reef Room & North beachfront pinetree terrace for your reception
- A dedicated Wedding Coordinator to help plan & coordinate your special day
- A dedicated Function Manager to execute the food & beverage service for your reception
- Professional wait & bar staff
- Tables set with fresh white linen tablecloths, timber chairs, cutlery, glassware & crockery
- Decor items including table numbers, wishing well, easels, tealight candles & printed menus
- Placement of client provided decor such as place cards, bonbonniere & signage

MINIMUM SPEND

For Intimate Lunch Weddings, a minimum spend applies.

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The venue hire fees, ceremony package, reception package & beverage spend contribute towards the minimum spend.

CAPACITIES

SEATED RECEPTION:	MAXIMUM 40 PEOPLE
COCKTAIL RECEPTION:	MAXIMUM 45 PEOPLE

Reception capacities include all guests, regardless of age or catering requirements.



PHOTO CREDIT: MONTANA WILSON



PHOTO CREDIT: MOMENTS PHOTOGRAPHY

Dates & Timings

Intimate Lunch Weddings are available on Saturdays & Sundays with the below date & timing options. Your reception package will commence one hour after your onsite ceremony starts.

SATURDAYS - AVAILABLE WITHIN DAYLIGHT SAVINGS ONLY

CEREMONY:	10:00AM	RECEPTION:	11:00AM - 3:00PM

For Saturday Intimate Lunch Weddings within Daylight Savings, our latest reception conclusion time is 3:00pm

SUNDAYS - AVAILABLE YEAR-ROUND

CEREMONY:	10:00AM	RECEPTION:	11:00AM - 3:00PM
CEREMONY:	11:00AM	RECEPTION:	12:00PM - 4:00PM
CEREMONY:	12:00PM	RECEPTION:	1:00PM - 5:00PM

RECEPTION EXTENSION

Extend your celebration to 5 hours & enjoy a long lunch with your loved ones! Available for Sunday Intimate Lunch Weddings only.

ENQUIRE NOW TO RECEIVE PRICING

For Sunday Intimate Lunch Weddings, our latest reception conclusion time is 6:00pm.



PHOTO CREDIT: CHAYS PHELPS

Lets get Married

CEREMONY PACKAGES

Say "I do!" against the beautiful backdrop of our beachfront ceremony lawn, with one of our exclusive ceremony packages.

Our ceremony packages are available with our signature faux florals designed to complement our setting with a timeless style. Alternatively, opt for a ceremony package without faux florals & collaborate with our styling team or your favourite florist on a custom look.

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INCLUSIONS

- Your choice of white wedding arbour: Infinite, Elegant, Romantic or Graceful
- 32 white bamboo ceremony chairs
- Feature signing table & 2 natural bamboo signing chairs
- Sisal aisle carpet
- LRGC team to liaise with your Celebrant & ensure the smooth running of your ceremony
- Ocean View Room as wet weather alternative location

FAUX FLORAL INCLUSIONS

- Signature faux floral arrangements to match your chosen arbour
- 2 aisle-front feature display pots with matching faux floral arrangements
- Matching faux floral signing table posy


Elegant


Romantic


Graceful


Infinite

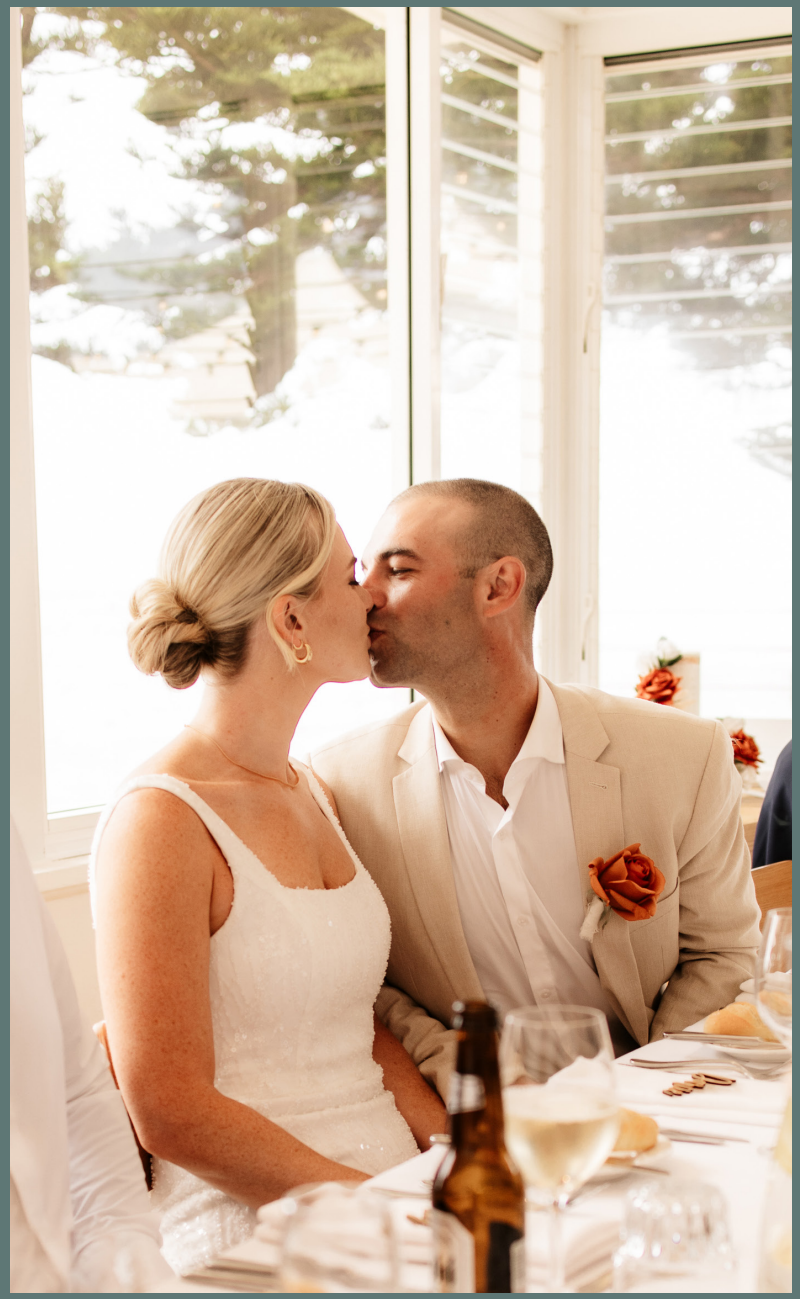


PHOTO CREDIT: MICHAELA OLOVSSON

Let's Celebrate

INTIMATE LUNCH WEDDING RECEPTION PACKAGE

ENQUIRE NOW TO RECEIVE PRICING

INCLUSIONS

- 4 hour lunch reception commencing one hour after your onsite ceremony starts
- Post-ceremony canape service on our beachfront pinetree terrace
- Your choice of catering package: alternate serve or cocktail
- Cutting & service of your wedding cake as coffee slices on platters
- Self-service tea & coffee station

Beverages are served on-consumption for Intimate Lunch Weddings

ESTABLISHED SINCE 1921 - ESTABLISHED SINCE 1921 -

Alternate Serve

CATERING PACKAGE

INCLUSIONS

- Chefs selection of 3 canapés
- Freshly baked bread rolls
- Your choice of 2 alternate serve entrées
- Your choice of 2 alternate serve mains
- Your wedding cake served as coffee slices on platters



PHOTO CREDIT: MONTANA WILSON

ENTRÉE

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)

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

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

Sesame Seared Tuna[M], 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

Herb 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 Sauce (DF)

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

Lemon Myrtle & Macadamia Crusted Barramundi[A], 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)

Our seafood is labelled using the following method:
A: Australian | I: Imported | M: Mixed

Cocktail

CATERING PACKAGE

INCLUSIONS

- Australian cheese & antipasto grazing station served on the terrace
- Selection of 5 standard canapés served roving
- Selection of 2 substantial canapés served roving
- Your wedding cake served as coffee slices on platters



PHOTO CREDIT: MONTANA WILSON

COLD STANDARD CANAPES

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

Tuna[M] Tartare, Wakame, Wasabi Mayo (GF) (DF)

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

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

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

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

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

HOT STANDARD CANAPES

Crispy Prawn[I] & Chive Wonton, Chili Plum Dipping Sauce (DF)

Pork & Fennel Sausage Roll, Tomato Chutney

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

Mini Shepherd's Pie (GF)

Grilled Prawn[M] & Chorizo Skewer, Chermoula (GF) (DF)

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

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

Vegetable Pakora, Coriander Yoghurt (V) (GF)

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

SUBSTANTIAL CANAPES

Wagyu Beef Slider, Tomato Chutney, Swiss Cheese

Battered Snapper[M], Chips, Tartare (DF)

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

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

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

Steak Frites, Hollandaise (GF)

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

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

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Minors & Crew

CHILDREN'S MEALS

Children aged 2 – 11 years old are served a children's meal.
One selection is required for all children (main & dessert).
All guests over 11 years old will be charged adult pricing and provided with the adult catering package.

MAIN

Battered fish & chips, tartare
Classic cheese burger, chips
Spaghetti meatballs, tomato sauce
Golden crumbed chicken tenders, chips
Ham & pineapple pizza

DESSERT

Ice-cream tub (vanilla, chocolate, caramel)
Chocolate brownie
Chocolate mousse
Fresh fruit plate

CREW MEALS

Meals need to be provided for all suppliers that are providing a service at your reception for more than 3 hours.



PHOTO CREDIT: MOMENTS PHOTOGRAPHY

Still Hungry?

Satisfy your sweet tooth by adding on a dessert

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ALTERNATE DROP DESSERT

Your choice of 2 alternate serve desserts

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 Ice Cream

DESSERT CANAPES

Your choice of 3 dessert canapes

Assorted Macarons

Chocolate Ganache

Salted Caramel Tartlet

Mango & Coconut Tartlet

Lemon Meringue Pie

Mixed Profiteroles

Chocolate Dipped Strawberries (Ve)(GF)





PHOTO CREDIT: BIRCH & WATTLE, MOODY IMAGERY



PHOTO CREDIT: MICHAELA OLOVSSON

"The best thing to hold onto in life is each other"

- AUDREY HEPBURN

Wines

BEVERAGES ARE SERVED ON-CONSUMPTION FOR INTIMATE LUNCH WEDDINGS.
SAMPLE BEVERAGE LIST ONLY. SUBJECT TO CHANGE.

SPARKLING

Beach Hut Cuvée Brut
South East Australia

Yves NV Premium Cuvée
Yarra Valley, VIC

Borgo San Pietro Asolo Prosecco D.O.C.G
Veneto, ITALY

Hentley Farm ‘Blanc De Noir’ Sparkling
Barossa Valley, SA

Piper Heidsieck Cuvée Brut Champagne
Reims, FRANCE

SWEET & ROSE

Beach Hut Pink Moscato
South East Australia

Quilty & Gransden Rosé
Orange, NSW

Marquis de Pennautier Rosé
Languedoc-Roussillon, FRANCE

WHITE

Pikorua Sauvignon Blanc
Marlborough, NZ

Wicks Sauvignon Blanc
Adelaide Hills, SA

Cloudy Bay Sauvignon Blanc
Marlborough, NZ

The Hidden Sea Chardonnay
Limestone Coast, SA

Bimbadgen 'Growers Range' Chardonnay
Hunter Valley, NSW

Philip Shaw No.11 Chardonnay
Orange, NSW

Monopolio Pinot Grigio D.O.C.
Veneto, ITALY

Philip Shaw ‘The Gardener’ Pinot Gris
Orange, NSW

Hentley Farm Riesling
Eden Valley, SA

RED

Philip Shaw ‘The Wire Walker’ Pinot Noir
Orange, NSW

Peter Lehmann 'Hill & Valley' Tempranillo
Barossa, SA

Xanadu 'Circa 77' Cabernet Sauvignon
Margaret River, WA

Majella 'Composer' Cabernet Sauvignon
Coonawarra, SA

Rymill 'Surveyor' Cabernet Sauvignon
Coonawarra, SA

Hancock & Hancock Shiraz
McLaren Vale, SA

Peter Lehmann 'The Bond' Shiraz
Barossa Valley, SA

Hentley Farm 'The Beauty' Shiraz
Barossa, SA

Pikes ‘Los Companeros’ Shiraz Tempranillo
Clare Valley, SA

Whipbird GSM
McLaren Vale, SA

Beers Spirits & More

BEVERAGES ARE SERVED ON-CONSUMPTION FOR INTIMATE LUNCH WEDDINGS.
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BOTTLED & CANNED BEERS

James Boags Premium Light

Corona

Balter XPA

SPIRITS

House Spirits with Mixer

Vodka, Rum, Bourbon, Scotch, Gin

NON ALCOHOLIC

Soft Drink Jug

Lemon, Lime and Bitters Jug

Juice Schooner

Juice Jug

Strange Love Sparkling Mineral Water 750mL Bottle

Henkell Non Alcoholic Sparkling Wine

Peroni Zero Bottle



Spritzes & Cocktails

BEVERAGES ARE SERVED ON-CONSUMPTION FOR INTIMATE LUNCH WEDDINGS.
SAMPLE BEVERAGE LIST ONLY. SUBJECT TO CHANGE.

SPRITZES

APEROL SPRITZ
Aperol, Sparkling Wine, Soda, Orange

HUGO SPRITZ
St-Germain Elderflower, Sparkling Wine, Soda, Mint

LIMONCELLO SPRITZ
Limoncello, Lemon Juice, Sparkling Wine, Soda, Lemon

PINA COLADA SPRITZ
Malibu, Pineapple Juice, Sparkling Wine, Soda, Lime

PALOMA SPRITZ
Tequila, Grapefruit Juice, Sparkling Wine, Soda, Grapefruit

COCKTAILS

ESPRESSO PAR-TINI
Vodka, Kahlua, Espresso, Simple Syrup

MARGA-REEF-TA
Tequila, Triple Sec, Lime, Salt Rim

PASSION PUTT
Vodka, St-Germain Elderflower, Passionfruit, Lemon, Bitters

THE PINK BIRDIE
Gin, Triple Sec, Pink Grapefruit, Lime





PHOTO CREDIT: MONTANA WILSON



BLISS STYLING PACKAGE EXAMPLE
PHOTO CREDIT: MICHAELA OLOVSSON

Bliss Styling Package

ENQUIRE NOW TO RECEIVE PRICING

Let us take care of everything, with our exclusive Bliss styling package.
Bring your wedding vision to life with reception styling customised to suit your desired style & colour palette.

INCLUSIONS

- Consultation with styling team to discuss your desired style & colour palette
- 24 x bud vases with faux floral arrangements
- 4 x mini feature vases with faux floral arrangements
- 50cm table-front faux floral feature arrangement
- 1.8m faux floral ceiling overhang
- Luxe fabric table runners
- Tealight candles in reeded glass votives
- Delivery, set up & pack down

Our Bliss Styling Package is in partnership with an external styling company and cannot contribute towards the minimum spend for Intimate Lunch Weddings.

Bliss Styling Details







BLISS STYLING PACKAGE EXAMPLE
PHOTO CREDIT: MONTANA WILSON

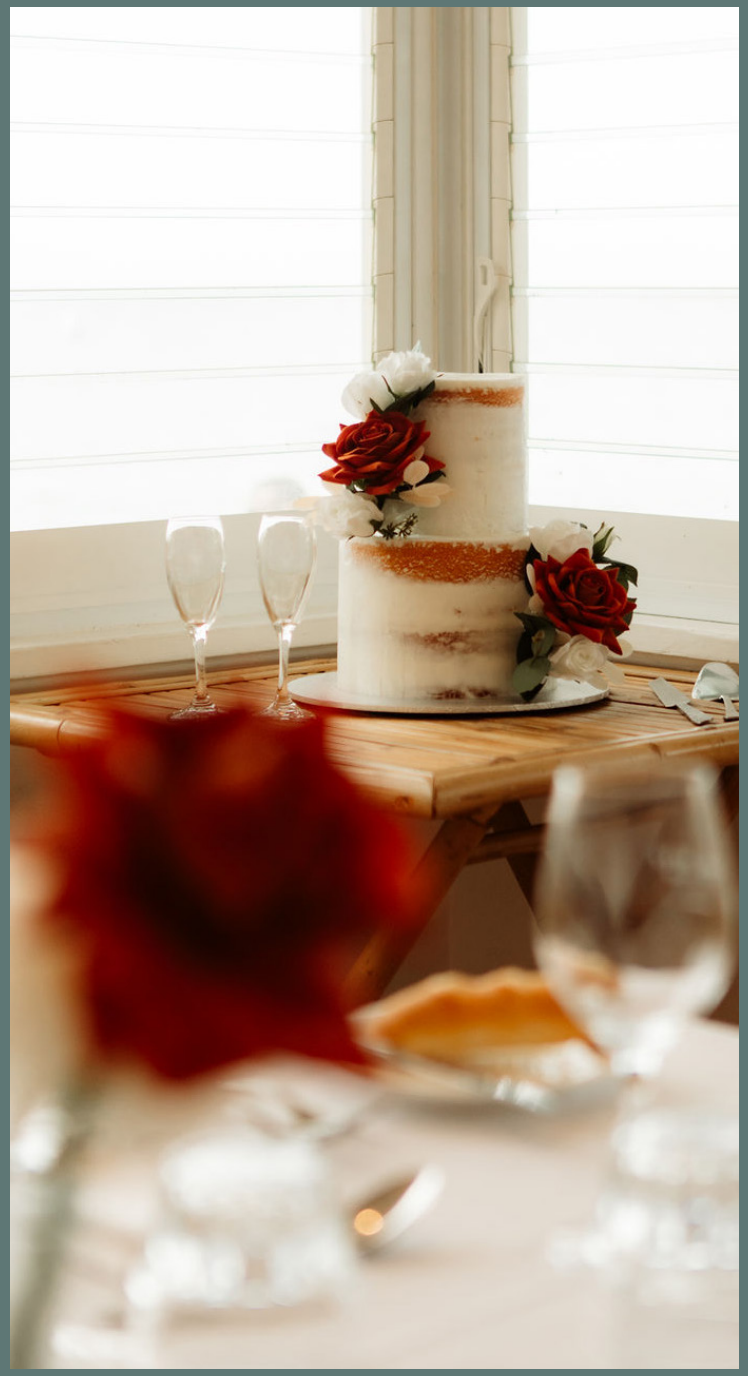


PHOTO CREDIT: MICHAELA OLOVSSON

The Ones We Love

CAKES

Copper Fork Cakes
www.copperforkcakes.com

Sweet Connoisseur
www.sweetconnoisseur.com.au

CELEBRANTS

Claire Belford
www.clairebelford.com.au

Marry Us Gary
www.marryusgary.com.au

Memories With Kristy
www.memorieswithkristy.com.au

Married By Adam
www.marriedbyadam.com.au

Hey Georgia!
www.heygeorgia.com.au

STYLING

Lamel Weddings
www.lamel.com.au

FLORISTS

White House Flowers
www.whitehouseflowers.com.au

Copper Beech
www.copperbeech.com.au

PHOTOGRAPHY

Montana Wilson Photography
www.montanawilsonphotography.com.au

Creek Street Photography
www.creekstreet.com.au

Luminous Moments
www.luminousmoments.com.au

Hello Sweetheart
www.hellosweetheart.com.au

Love Pixels
www.lovepixels.com.au

VIDEOGRAPHY

Luna & Sol
www.lunasolweddings.com.au

The Story of Us
www.storyofus.com.au



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PHOTO CREDIT: MICHAELA OLOVSSON