WEDDING PACKAGE

Venue Details

VENUE HIRE FEE

For all wedding receptions held at Long Reef Golf Club, there is a non-refundable venue hire fee.

ENQUIRE NOW TO RECEIVE PRICING

VENUE HIRE INCLUSIONS

- 6 hours exclusive use of our Pacific, Reef & Ocean View rooms & 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 staff & security personnel
- 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 SPENDS

Minimum spends apply for all wedding receptions at Long Reef Golf Club.

ENQUIRE NOW TO RECEIVE PRICING

The venue hire fee, ceremony package, reception package & upgrades contribute to the minimum spend. Optional extras are in addition to the minimum spend, as noted on the applicable pages.

PHOTO CREDIT: MONTANA WILSON

PHOTO CREDIT: CHAYS PHELPS

Capacity & Timings

CAPACITIES

SEATED RECEPTION:	MAXIMUM 140 PEOPLE
COCKTAIL RECEPTION:	MAXIMUM 180 PEOPLE

Capacities vary depending on floorplan configuration and catering style. Reception capacities include all guests, regardless of age or catering requirements. Vendors such as photographers & videographers are not included in capacities.

TIMINGS

CEREMONY TIMING

Afternoon wedding ceremonies are available from the below times. Earlier timings may be available on request.

WITHIN DAYLIGHT SAVINGS		OUTSIDE DAYLIGHT SAVINGS	
Mon - Thurs:	From 3:00pm	Mon - Thurs:	From 3:00pm
Fridays:	From 4:30pm	Fridays:	From 3:00pm
Saturday - Sunday:	From 4:00pm	Saturday - Sunday:	From 3:00pm

RECEPTION TIMING

Your reception package will commence one hour after your onsite ceremony starts. Our latest available reception times are outlined below.

Mon - Wed:	4:00pm - 10:00pm (requires 3:00pm ceremony)
Thursdays:	4:30pm - 10:30pm (requires 3:30pm ceremony)
Fridays & Saturdays:	5:30pm - 11:30pm (requires 4:30pm ceremony)
Sundays:	5:00pm - 11:00pm (requires 4:00pm ceremony)

PHOTO CREDIT: MONTANA WILSON

Let's 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.

ENQUIRE NOW TO RECEIVE PRICING

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
- Reef 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

KING BANQUET TABLE HIRE: EVENT MARQUEES
PHOTO CREDIT: MONTANA WILSON

Let's Celebrate

RECEPTION PACKAGE

ENQUIRE NOW TO RECEIVE PRICING

INCLUSIONS

- 6 hour reception duration commencing one hour after your onsite ceremony starts
- Post-ceremony beverage & canape service on our beachfront pinetree terrace
- Your choice of catering package: Seaside Feast, White Rock or Coastal Breeze
- Emerald beverage package
- Cutting & serving of your wedding cake as coffee slices on platters
- Self-service tea & coffee station
- Up to 6 complimentary golf carts for scenic photographic opportunities

Seaside Feast

SHARED FEASTING CATERING PACKAGE

INCLUSIONS

- Australian cheese & antipasto grazing station served on the terrace
- Chefs selection of 3 canapes
- Freshly baked bread rolls
- Your choice of 2 mains, 2 sides & 1 starch served as a shared feast
- Your wedding cake served as coffee slices on platters

PHOTO CREDIT: MONTANA WILSON

MAINS

Slow Roasted Beef Sirloin, Caramelised Onion, Vine Ripened Tomatoes
Red Wine Jus (GF) (DF)

Slow Cooked Garlic & Rosemary Lamb Shoulder, Provençal Ratatouille,
Shiraz Mint Jus (GF) (DF)

Lemon Myrtle & Macadamia Crusted Barramundi[A], Sautéed Samphire & Saltbush,
Roasted Garlic Aioli (GF) (DF)

Poached Salmon[A] Fillet, Tomato Concassé, Lemon & Dill Mayonnaise (GF) (DF)

Roast Boneless Chicken, Sautéed Wild Mushrooms, Red Pesto Cream (GF)

Crackling Porchetta with Fennel, Garlic, Rosemary Sage Stuffing,
Sautéed Cavallo Nero

SIDES

Classic Caprese Salad (V) (GF)

Leaf Salad, Champagne Vinaigrette (Ve) (GF)

Pear, Walnut & Rocket Salad, Shaved Parmesan, Balsamic Glaze (V) (GF)

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

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

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

STARCH

Roasted Salted Chats (Ve) (GF)

Lyonnaise Potatoes (Ve) (GF)

Maple Roasted Kumara Wedges (Ve) (GF)

Shoestring Fries, Rosemary Salt (Ve)

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

White Rock

ALTERNATE DROP CATERING PACKAGE

INCLUSIONS

- Chefs selection of 3 canapés
- Freshly baked bread rolls
- Your choice of 2 alternate serve entrees
- 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

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 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

Coastal Breeze

COCKTAIL CATERING PACKAGE

INCLUSIONS

- Australian cheese & antipasto grazing station
- Selection of 5 standard canapés served roving
- Selection of 2 substantial canapés served roving
- Scattered furnishings & casual seating
- 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)

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

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).

MAIN

Battered fish[M] & 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

DRINKS

Soft drinks & juice

TEENS

Minors aged 12 - 17 years old will be charged full package price less alcohol component

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: MONTANA WILSON

Still Hungry?

DESSERT UPGRADE

Satisfy your sweet tooth with one of the below desserts

WEDDING CAKE

Personalised wedding cake made by one of our partner cake suppliers.
Served as dessert, plated for each guest with double cream.

**Minimum 70 Guests*

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)

CAKE: COPPER FORK CAKES
PHOTO CREDIT: PAUL GOLBACH

PHOTO CREDIT: MONTANA WILSON

"Love is the greatest refreshment in life"

- PABLO PICASSO

Let's Drink!

All Beverage packages include James Boag Light in bottles, soft drinks & juice. Beverage package options & inclusions are subject to change.

EMERALD BEVERAGE PACKAGE INCLUDED

SPARKLING

Beach Hut Cuvée Brut

STILL

Pikorua Sauvignon Blanc
Hancock & Hancock Shiraz
Quilty & Gransden Rosé

TAP BEERS

Choice of 2 Standard Beers

Great Northern Super Crisp
Carlton Dry
VB
Tooheys New
Carlton Draught

SAPPHIRE BEVERAGE PACKAGE UPGRADE

SPARKLING

Yves NV Premium Cuvée

STILL

Choice of 3 Premium Wines

Wicks Sauvignon Blanc
Monopolio Pinot Grigio D.O.C.
The Hidden Sea Chardonnay
Marquis de Pennaultier Rosé
Xanadu 'Circa 77' Cabernet Sauvignon
Whipbird GSM
Pikes 'Los Companeros' Shiraz Tempranillo

TAP BEERS

Choice of 2 Standard or Craft Beers

Great Northern Super Crisp
Carlton Dry
VB
Tooheys New
Carlton Draught
4 Pines Japanese Lager
Stone & Wood Pacific Ale
Balter XPA
4 Pines New World Pale Ale

DIAMOND BEVERAGE PACKAGE UPGRADE

SPARKLING

Borgo Asolo Prosecco D.O.C.G

STILL

Choice of 4 Exceptional Wines

Philip Shaw 'The Gardener' Pinot Gris
Hentley Farm Riesling
Bimbadgen 'Growers Range' Chardonnay
Peter Lehmann 'The Bond' Shiraz
Philip Shaw 'The Wire Walker' Pinot Noir
Majella 'Composer' Cabernet Sauvignon
Peter Lehmann 'Hill & Valley' Tempranillo

TAP BEERS

Choice of 2 Standard, Craft or International Beers

Great Northern Super Crisp
Carlton Dry
VB
Tooheys New
Carlton Draught
4 Pines Japanese Lager
Stone & Wood Pacific Ale
Balter XPA
4 Pines New World Pale Ale
Peroni
Asahi

ESTABLISHED SINCE 1927 – ESTABLISHED SINCE 1927 –

Bliss

STYLING PACKAGE

Let us take care of everything, with our exclusive Bliss styling packages. Create a cohesive look from ceremony to reception with one of our signature styles, or see your vision come to life through our customisable 'Your Way' option.

INCLUSIONS

- Your choice of reception styling package: Romantic, Fresh, Infinite or Your Way
- Consultation with styling team to dicuss colours & styles
- Faux floral centrepieces for guest tables
- Luxe fabric table runners
- Head table faux floral feature arrangements
- Personalised welcome sign with display easel & faux floral embellishment

WINTER WEDDING SPECIAL — COMPLIMENTARY

Hold your wedding reception in June or July and receive a complimentary upgrade to your choice of our Romantic, Fresh or Infinite Bliss styling package.

'YOUR WAY' STYLING EXAMPLE
PHOTO CREDIT: MONTANA WILSON

Fresh

Romantic

Infinite

PHOTO CREDIT: MONTANA WILSON

Elevate your Cocktail Hour

Welcome your guests to your reception with an arrival spritz or cocktail! Your choice of up to 2 varieties served to your guests on the terrace in the first hour of your reception.

SPRITZES

ENQUIRE FOR PRICING

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

ENQUIRE FOR PRICING

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

Optional extras noted on this page are in addition to the minimum spend. Please note that while we make every effort to maintain prices, optional extras may be subject to price changes prior to your Wedding.

PHOTO CREDIT: MONTANA WILSON

Add a Little Sparkle

Want to celebrate in style? Upgrade the sparkling wine in your beverage package to Piper Heidsieck Cuvee Brut Champagne.

PIPER HEIDSIECK CHAMPAGNE

EMERALD BEVERAGE PACKAGE — ENQUIRE FOR PRICING
Replaces Beach Hut Cuvee Brut

SAPPHIRE BEVERAGE PACKAGE
Replaces Yves NV Premium Cuvee

DIAMOND BEVERAGE PACKAGE

Replaces Borgo Asolo Prosecco D.O.C.G

CHAMPAGNE TOWERS

Make your entrance truly shine with a sparkling wine or Champagne tower. Available in two sizes, with your choice of bubbly

	THREE TIER 14 Glasses	FOUR TIER 30 Glasses
With Beach Hut Cuvee Brut	ENQUIRE FOR PRICING	
With Yves NV Premium Cuvee		
With Borgo Asolo Prosecco D.O.C.G		
With Piper Heidsieck Cuvee Brut Champagne		

Optional extras noted on this page are in addition to the minimum spend. Please note that while we make every effort to maintain prices, optional extras may be subject to price changes prior to your Wedding.

PHOTO CREDIT: WEDDINGS BY TIM, TOMMY LAURENDET

Indulge your Appetite

PRAWN & OYSTER STATION

Australian prawns[A] & freshly shucked oysters[A] with lemon, mignonette & seafood cocktail sauce
Served as a station on the terrace at the start of your reception

CHEESE & ANTIPASTO GRAZING STATION

A selection of Australian cheeses, charcuterie, olives & marinated vegetables with crackers & fresh bread. Served as a station on the terrace at the start of your reception

Included in Seaside Feast & Coastal Breeze Packages

ADDITIONAL CANAPES

EACH STANDARD CANAPE
EACH SUBSTANTIAL CANAPE

LATE NIGHT CHEESEBURGER SLIDERS

Cheeseburger sliders served in the last 1 - 1.5 hours of your reception. The perfect dance floor fuel!

Optional extras noted on this page are in addition to the minimum spend. Please note that while we make every effort to maintain prices, optional extras may be subject to price changes prior to your Wedding.

PHOTO CREDIT: PAUL GOLBACH

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

CONTENT CREATION

Modern Content Creator
www.moderncontentcreator.com.au

Blaze Connect
www.blazeconnect.com.au

FAIRY LIGHTS & DRAPING

Lamel Weddings
www.lamel.com.au

TRANSPORT

Kombi Weddings
www.kombiweddings.com

PHOTOBOOTHS

The Party Starters
www.thepartystarters.com.au

Picture That
www.picturethat.com.au

FURNITURE HIRE

Event Hire Services
www.eventhireservices.com.au

Moments to Love
www.moments.net.au

DJS & LIVE MUSIC

Adrian Joseph Music
www.adrianjosephmusic.com

Impression DJ's
www.impressiondjs.com.au

Upbeat Social
www.upbeat.social

ACCOMMODATION

The Sands Hotel Narrabeen
www.thesandshotel.com.au

Beach Hub Accommodation
www.beachhub.com.au

Though we hope 'The Ones We Love' will provide you a great starting point for sourcing suppliers for your wedding, you are welcome to source suppliers of your own. Please note all external suppliers and vendors are subject to prior approval and may be required to provide proof of Public Liability Insurance.

Get in Touch

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PHOTO CREDIT: LUMINOUS MOMENTS