LONG REEF

WEDDINGS & EVENTS



LARGE FUNCTION PACKAGE 2026



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 occassion
- 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 Spends & Capacity

MINIMUM SPENDS & MINIMUM NUMBERS

Minimum spends apply for Firday - Sunday Functions.

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

Minimum guest numbers apply for Monday - Thursday functions.

PEAK SEPT - APRIL	OFF PEAK MAY - AUGUST
Friday: $ 9,000	Friday: $7,000
Saturday - Sunday: $ 10,000	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

ESTABLISHED SINCE 1921 - ESTABLISHED SINCE 1921 -



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

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

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

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

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

HOT

Mini Shepherd's Pie (GF)

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

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

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

ENTRÉE (SELECT TWO)

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

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

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)

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

MAIN (SELECT TWO)

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 (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)

DESSERT (SELECT TWO)

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



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

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

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

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

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

HOT

Mini Shepherd's Pie (GF)

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

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

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

MAIN (SELECT TWO)

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)

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

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

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

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

SIDES (SELECT TWO)

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

Leaf Salad, Champagne Vinaigrette (Ve)(GF)

Classic Caprese Salad (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 (SELECT ONE)

Roast Salted Chats (Ve)(GF)

Shoestring Fries with Rosemary Salt (Ve)

Lyonnaise Potatoes (Ve)(GF)

Maple Roasted Kumera Wedges (Ve)(GF)

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

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	$ 180 PER PLATTER
Australian Cheese Platter	Suitable for up to 15 guests
Antipasto Platter	
Seasonal Fruit Platter	



Cocktail Package Menu

COLD

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

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

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

Spicy Prawn[M] & 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 Crostini (Ve)

HOT

Mini Shepherd's Pie (GF)

Pork & Fennel Sausage Roll, Tomato Chutney

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

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

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

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

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

Vegetable Pakora, Coriander Yoghurt (V)(GF)

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

SUBSTANTIAL

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[M], Chips, Tartare (DF)

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

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

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

DESSERT

Assorted Macarons

Chocolate Ganache

Salted Caramel Tartlet

Mango & Coconut Tartlet

Lemon Meringue Pie

Mixed Profiteroles

Dark Chocolate Dipped Strawberries (Ve)(GF)

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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 and provided with adult catering.

MAINS - SELECT ONE FOR ALL CHILDREN

Battered Fish[M] & 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)



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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
$ 55 PER PERSON

SPARKLING & STILL WINES:

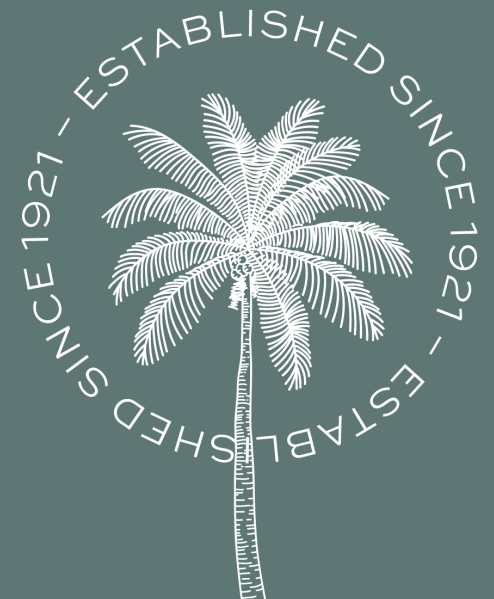
Beach Hut Cuvée Brut Sparkling

Pikorua Sauvignon Blanc

Hancock & Hancock Shiraz

CHOICE OF 2 BEERS ON TAP

Standard Range



SAPPHIRE BEVERAGE PACKAGE
$ 70 PER PERSON

SPARKLING WINE:

Yves NV Premium Cuvée

CHOICE OF 3 PREMIUM STILL WINES:

Wicks Sauvignon Blanc

Monopolio Pinot Grigio D.O.C.

The Hidden Sea Chardonnay

Marquis de Pennautier Rosé

Xanadu 'Circa 77' Cabernet Sauvignon

Pikes Shiraz Tempranillo

Whipbird GSM

CHOICE OF 2 BEERS ON TAP:

Standard, Premium & Craft Ranges

DIAMOND BEVERAGE PACKAGE
$ 80 PER PERSON

SPARKLING WINE:

Borgo San Pietro Asolo Prosecco D.O.C.G

CHOICE OF 4 EXCEPTIONAL STILL WINES:

Philip Shaw ‘The Gardener’ Pinot Gris

Bimbadgen 'Growers Range' Chardonnay

Hentley Farm Riesling

Peter Lehmann 'The Bond' Shiraz

Philip Shaw ‘The Wire Walker’ Pinot Noir

Majella 'Composer' Cabernet Sauvignon

Peter Lehmann 'Hill & Valley' Tempranillo

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 $1,500

SPARKLING

	BOTTLE
Beach Hut Cuvée Brut South East Australia	38
Yves NV Premium Cuvée Yarra Valley, VIC	54
Borgo San Pietro Asolo Prosecco D.O.C.G. Veneto, ITALY	58
Hentley Farm ‘Blanc De Noir’ Sparkling Barossa Valley, SA	68
Piper Heidsieck Cuvée Brut Champagne Reims, FRANCE	110

SWEET & ROSE

Beach Hut Pink Moscato South East Australia	38
Quilty & Gransden Rosé Orange, NSW	45
Marquis de Pennautier Rosé Languedoc-Roussillon, FRANCE	50

WHITE

Pikorua Sauvignon Blanc Marlborough, NZ	45
Wicks Sauvignon Blanc Adelaide Hills, SA	49
Cloudy Bay Sauvignon Blanc Marlborough, NZ	80
The Hidden Sea Chardonnay Limestone Coast, SA	45
Bimbadgen 'Growers Range' Chardonnay Hunter Valley, NSW	58
Philip Shaw No.11 Chardonnay Orange, NSW	68
Monopolio Pinot Grigio D.O.C. Veneto, ITALY	50
Philip Shaw ‘The Gardener’ Pinot Gris Orange, NSW	58
Hentley Farm Riesling Eden Valley, SA	60

RED

Philip Shaw ‘The Wire Walker’ Pinot Noir Orange, NSW	58
Peter Lehmann 'Hill & Valley' Tempranillo Barossa, SA	58
Xanadu 'Circa 77' Cabernet Sauvignon Margaret River, WA	50
Majella 'Composer' Cabernet Sauvignon Coonawarra, SA	60
Rymill 'Surveyor' Cabernet Sauvignon Coonawarra, SA	92
Hancock & Hancock Shiraz McLaren Vale, SA	45
Peter Lehmann 'The Bond' Shiraz Barossa Valley, SA	60
Hentley Farm 'The Beauty' Shiraz Barossa, SA	90
Pikes ‘Los Companeros’ Shiraz Tempranillo Clare Valley, SA	50
Whipbird GSM McLaren Vale, SA	48

Beers Spirits & More

BEVERAGES CAN SERVED ON A TAB-ON-CONSUMPTION
WITH A MINIMUM SPEND OF $ 1,500

TAP BEERS

Mid-Strength Schooner	9.4
Standard Schooner	9.8
Premium Schooner	10.6
Craft Schooner	11.8
International Schooner	12.8

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

BOTTLE BEERS

James Boags Premium Light	8.2
Corona	9.5

SPIRITS

House Spirits with Mixer Vodka, Rum, Bourbon, Scotch, Gin	10.5

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). 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

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