LONG REEF

WEDDINGS & EVENTS



SMALL FUNCTION PACKAGE 2026



Venue Details

VENUE HIRE FEE

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 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





Minimums & Capacity

MINIMUM GUEST NUMBERS

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 nunbers 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

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


Pacifi
Room
THINK!
ABOUT
YOUR
CHOICES
1800 858 858

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)

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

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

Suitable for up to 15 guests

Australian Cheese Platter
Antipasto Platter
Seasonal Fruit Platter

CAKE SERVICE — $ 2 PER PERSON

Client-provided cake served as coffee slices on platters



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)

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

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[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)



Beverage on Consumption — Wines

A PRIVATE BAR CAN BE SET UP WITHIN YOUR FUNCTION ROOM, WITH BEVERAGES SERVED ON-CONSUMPTION.
A MINIMUM SPEND OF $800 APPLIES FOR A PRIVATE IN-ROOM BAR, INCLUDING SERVICE STAFF FOR THE DURATION OF YOUR EVENT.

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

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

James Boags Premium Light	8.2
Corona	9.5

SPIRITS

House Spirits with Mixer	10.5
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
Peroni 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 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

Maximum 40 for Seated | Maximum 50 Cocktail-Style

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.

DURATION

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

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

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

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

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.

MUSIC & NOISE RESTRICTIONS

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

ANZAC AVE, COLLAROY NSW 2097

02 9971 8113

HELLO@LRGC.COM.AU

WWW.LONGREEFGOLFCLUB.COM.AU

