

LONG REEF GOLF CLUB **FUNCTIONS & EVENTS**



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SPECIAL OCCASIONS, EVENTS & CELEBRATIONS

We are uniquely located by Long Reef Headland with spectacular water views of the Northern Beaches peninsula.

Positioned on Fisherman's Cove, Long Reef Golf Club will provide you with a private and intimate setting for your event.

We offer comprehensive packages to suit all types of events from corporate launches to tailored family celebrations.

The Long Reef backdrop, its secluded beaches and golf course will provide you with some of the most gorgeous photo opportunities on Sydney's Northern Beaches.

For bookings or more information, contact our friendly Events Team by email hello@lrgc.com.au or call us on 9971 8113 (ext 2)



EVENT
PACKAGES





SEATED PACKAGES

TWO COURSES ALTERNATE SERVE

Alternate serve entrée or selection of 3 canapés served as entrée

Freshly Baked Bread Rolls

Alternate serve mains

Freshly Brewed Tea and Coffee

Tables, Chairs & Linen Room hire

Use of In-House Microphone and Sound System

UPGRADE - DESSERT OPTIONS

\$5pp to plate and serve a supplied cake with double cream and berry compote

\$12pp alternate serve dessert

MINIMUM NUMBERS

Minimum of 25 adults for lunch Monday to Sunday

Minimum of 60 adults for dinner Sunday to Thursday

Minimum of 80 adults for dinner Friday and Saturday

MONDAY TO SUNDAY 2 COURSES \$65 PER PERSON

SEATED PACKAGES

MENU OPTIONS

Please select two from each course

ENTREE

Smoked Salmon Tartare, White Radish, Waikami Salad
Wasabi Syrup (GF) (DF)

Sautéed Prawns, White Bean & Gremolata Salad,
Chili Vinaigrette (GF) (DF)

Pumpkin Ravioli, Wilted Spinach, Sage Burnt Butter (V)

Red Braised Pork Belly, Seared Scallop, Crushed Peas,
Red Braised Reduction, Crackling (GF)

Rare Beef, Roast Beetroot, Horseradish Crème fraîche
& Watercress (GF)

Seared Haloumi, Charred Marinated Vegetables, Basil
Pesto Dressing (V)

Parmesan & Herb Crumbed Artichoke, Rocket Salad,
Green Olive Tapenade (V)

MAIN

Macadamia Crusted Barramundi, Sautéed Potatoes,
Green Beans, Lemon & Herb Butter (GF)

Rosemary & Garlic Lamb, Kumera Mash, Buttered
Greens, Red Wine Beurre Rouge (GF)

Slow Cooked Rump Steak, Truffle Mash, Chimichurri,
Red Wine Reduction (GF)

Crispy Skin Salmon, Nicoise Salad,
Salsa Verde (GF) (DF)

Chicken Supreme, Steamed Broccolini, Chorizo &
Green Lentil Ragu (GF)

Charred Pork Cutlet, Potato Gratin, Apple & Date
Chutney (GF)

DESSERT

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

Chocolate & Coffee Mousse, Blueberry Compote,
Pistachio Tuile

Vanilla Crème brûlée, Almond & Rosemary Biscotti,
Balsamic Strawberries

Coconut Panacotta, Caramelised Pineapple, Glass
Biscuit

*Vegetarian options available for guests on request
Menu Subject to availability.*



COCKTAIL PACKAGE

COCKTAIL PACKAGE INCLUDES

- A choice of 4 Varieties from our Standard Canapés
- A Choice of 2 Varieties from our Substantial Options
- Room Hire and Linen
- Use of In-House Microphone and Sound System (excluding Ocean View Room)

ADDITIONAL OPTIONS

- Freshly brewed tea and coffee station \$3pp
- Cheese Platter \$90 (suitable up to 15 guests)
- Antipasto Platter \$90 (suitable up to 15 guests)
- Seasonal fruit platters \$90 (suitable up to 15 guests)

MINIMUM NUMBERS

- Minimum of 25 adults for lunch Monday to Sunday
- Minimum of 60 adults for dinner Sunday to Thursday
- Minimum of 80 adults for dinner Friday and Saturday

COCKTAIL PACKAGE \$55 PER PERSON

COCKTAIL PACKAGE MENU

MENU OPTIONS

*Additional Standard Options at \$4 Per Piece
Additional Substantial Options at \$7 Per Piece*

COLD

Mixed Seafood Tartlet, Tobasco & Smoked Paprika Aioli (DF)
Truffle Butternut Pumpkin Mousse Cone, Toasted Macadamia & Maple (V)(DF)
Hoisin Pulled Pork Crepe with Shallot & Cucumber (DF)
Rare Beef, Horseradish Cream & Watercress Roulade
Crushed Pea, Mint, Caramalised Onion, Shaved Pecorino, Garlic Crostini
Wilted Spinach, Toasted Sesame, Wakami Spoon (VG)(V)(DF)(GF)
Smoked Salmon, Caviar, Dill Cream on Blini

HOT

Chili & Lemon Myrtle Lamb Lollipop, Minted Yoghurt (GF)
Praline Satay Chicken Spoon, Coriander & Coconut (GF)(DF)
Potato Pastry Spun Prawn, Chili Lime Dressing (GF)(DF)
Mushroom & Mozzarella Arancini, Beetroot Relish (V)
Terriyaki Salmon Chive Schallot, Pickle Ginger (DF)
Potato Fondant Braised Leek, Olive Tapenade (V)(GF)(DF)
Szechuan Braised Pork Belly, Ginger & Schallot Sauce (DF)
Prawn & Chive Wonton, Chili Soy Sauce (DF)

SUBSTANTIAL

Angus Beef Slider with Tomato Chutney, Cheese, Pickle
Shredded Pork Char Siu Bao Bun, Asian Slaw (DF)
Pea, Parmesan & Truffle Risotto (GF)
Crisp Beer Battered Fish & Chips with Tartare
Glass Noodle, Stirfry Vegetable, Chicken Satay (DF)(GF)
Slow Cooked Lamb Shoulder Ragu, Confit Garlic Mash, Rosemary (GF)
Pulled Pork Burrito, Guacamole, Cheese, Slaw
Flaked Salmon Confit, Raw Vegetable, Wasabi Aioli with Soft Herb Salad (DF)(GF)

DESSERT

Lemon Meringue Tart
Dark Chocolate Ganache Tart with Raspberry
Vanilla Cream Strawberry Tart
Passionfruit Cheese Cake Tart
Mixed Profiteroles



BUFFET FUNCTIONS

BARBECUE PACKAGE INCLUDES

Set menu items within the package of your choice

Freshly Baked Bread Rolls

Selection of Sauces and Condiments

Freshly Brewed Tea and Coffee

Room Hire and Linen

Use of In-House Microphone and Sound System (excluding Ocean View Room)

MINIMUM NUMBERS

Minimum of 50 adults for lunch Monday to Sunday

Minimum of 60 adults for dinner Sunday to Thursday, 80 for Friday and Saturday

BOMBIE PACKAGE \$55 PER PERSON

MAKAHA PACKAGE \$70 PER PERSON

BUFFET FUNCTIONS

MENU OPTIONS

BOMBIE BBQ PACKAGE

Selection of 2 Chef's Salads
Marinated Angus Rump Steak
Australian Beef Sausages
BBQ Onion
Roasted Corn Cob, Herb Butter
Roasted Baby Potatoes, Rosemary, Sea Salt

MAKAHA BBQ PACKAGE

Selection of 2 Chef's Salads
Marinated Angus Rump Steak
Marinated Chicken Breast
Australian Beef Sausages
Fish of the Day
sautéed Garlic Prawns
BBQ Onion
Roasted Corn Cob, Herb Butter
Roasted Baby Potatoes, Rosemary, Sea Salt

INCLUDED DESSERTS

Assorted Sweet Platters
Seasonal Fruit Platters



**BEVERAGE
PACKAGES**



BEVERAGE PACKAGES

EMERALD BEVERAGE PACKAGE

Duchess NV Cuvee Sparkling
Beach Hut Semillon Sauvignon Blanc
Beach Hut Cabernet Merlot
Choice of 2 beers on tap from the following selection
XXXX Gold, Tooheys New, Hahn Superdry, VB, Carlton Draught
James Boags Light in Bottles
Soft Drink and Juices

SAPPHIRE BEVERAGE PACKAGE

Molly's Cradle NV Brut Sparkling
Baby Doll Savignon Blanc
Ara 'Single Estate' Pinot Gris
Kingston Estate Shiraz
Rymill 'The Dark Horse' Cabernet Sauvignon
Choice of 2 beers on tap from the following selection
XXXX Gold, Tooheys New, VB, Carlton Draught, Hahn Superdry, 4 Pines Pale Ale,
4 Pines Kolsch, James Squire 150 Lashes, Orchard Crush Apple Cider
James Boags Light in Bottles
Soft Drink and Juices

DIAMOND BEVERAGE PACKAGE

La Gioiosa Prosecco Superiore
The Lane 'Block 10' Sauvignon Blanc
Pedestal Chardonnay
Hentley Farm Shiraz
Oakridge 'Over the Shoulder' Pinot Noir

Please select one dishes from the follow
Choice of 2 beers on tap from the following selection
XXXX Gold, Tooheys New, VB, Carlton Draught,
Hahn Superdry, 4 Pines Pale Ale, 4 Pines Kolsch
James Squire 150 Lashes, Orchard Crush Apple Cider
James Boags Light in Bottles
Soft Drink and Juices

4 3/4 Hour Unlimited Beverage Package
EMERALD BEVERAGE PACKAGE \$50 PER PERSON
SAPPHIRE BEVERAGE PACKAGE \$55 PER PERSON
DIAMOND BEVERAGE PACKAGE \$60 PER PERSON

A MINIMUM OF 50 ADULTS FOR BEVERAGE PACKAGES

BEVERAGES

WINE LIST

SPARKLING

The Duchess NV Cuvee	Hunter Valley	NSW	\$30.00
Molly's Cradle NV Brut	South Eastern Australia		\$35.00
Bimbadgen Sparkling Semillon	South Eastern Australia		\$35.00
La Gioiosa Prosecco	Veneto	ITALY	\$42.00
Howard Park 'Jete' Sparkling Cuvee Brut	Great Southern	WA	\$55.00
Veuve Clicquot NV Brut Yellow Label	Reims	FRANCE	\$120.00

SWEET & ROSE

Barefoot Moscato	South Eastern Australia	NSW	\$35.00
Rymill 'The Yearling' Rose	Coonawarra	SA	\$35.00
Mollys Cradle Rose	Hunter Valley	NSW	\$40.00
Hancock & Hancock Rose	Adelaide Hills	SA	\$48.00

Please note that Long Reef Golf Club reserves the right to Refuse Service to any Patron and practices Responsible Service of Alcohol.

All prices and wine selections are subject to variation due to cost and availability.

BEVERAGES

WINE LIST

WHITE WINE

Bimbadgen Estate Semillon	Hunter Valley	NSW	\$45.00
Beach Hut Semillon Sauvignon Blanc	South Australia	SA	\$30.00
Geoff Merrill Sauvignon Blanc Semillon	Woodcroft	SA	\$33.00
Baby Doll Sauvignon Blanc	Marlborough	NZ	\$37.00
The Lane 'Block 10' Sauvignon Blanc	Adelaide Hills	SA	\$48.00
Montrose Chardonnay	Mudgee	NSW	\$35.00
Pedestal Chardonnay	Margaret River	WA	\$46.00
La Villa Pinot Grigio	Veneto	ITALY	\$38.00
Ara 'Single Estate' Pinot Gris	Marlborough	NZ	\$40.00
Ad Hoc 'Wallflower' Riesling	Great Southern	WA	\$42.00
Molly's Cradle Verdelho	McLaren Vale	SA	

RED WINE

Oakridge 'Over the Shoulder' Pinot Noir	Yarra Valley	VIC	\$45.00
Printhie 'Mountain Range' Merlot	Orange	NSW	\$42.00
Beach Hut Cabernet Merlot	South Eastern Australia		\$30.00
Wee Angus Cabernet Merlot	South Australia		\$38.00
Apostrophe GSM	Frankland River	WA	\$45.00
Hancock & Hancock Cabernet Touriga	McLaren Vale	SA	\$48.00
Rymill 'The Dark Horse' Cabernet Sauvignon	Coonawarra	SA	\$40.00
Howard Park Cabernet Sauvignon	Margaret River	SA	\$50.00
KingstonEstate Shiraz	Barossa/ClareValley	SA	\$35.00
Cradle Shiraz	McLaren Vale	SA	\$42.00
Hentley Farm Shiraz	Barossa Valley	SA	\$50.00

BEVERAGES

BEER SELECTION

James Squire 150 Lashes Schooner \$7.80
4 Pines Pale Ale, 4 Pines Kolsch Schooner \$7.20
Hahn Superdry Schooner \$7.10
Tooheys New, Tooheys Old, Carlton, VB, \$6.80
XXXX Gold Schooner \$6.20
Hahn Premium Light Schooner \$5.70
James Boags Premium Light Bottle \$6.30
Australian Bottled Beers \$7.00
Premium Australian Bottled Beers \$8.50
Imported Bottled Beers \$9.00

NON-ALCOHOLIC

Coke, Diet Coke, Sprite 390ml Bottle \$4.50
Soft Drink Jug \$12.00
Lemon, Lime and Bitter Jug \$15.00
Juice Schooner \$4.50
Juice Jug \$15.00
Mt Franklin Sparking 330ml Bottle \$4.20
Mt Franklin Sparkling 750ml Bottle \$11.00
Non Alcoholic Sparkling Wine \$16.00

SPIRITS

House Nip (Vodka, Rum, Bourbon, Scotch, Gin, Brandy) \$8.10

*Please note that Long Reef Golf Club reserves the right to
Refuse Service to any Patron and practices Responsible Service of Alcohol.*

All prices and wine selections are subject to variation due to cost and availability.

ADDITIONAL OPTIONS

CHILDREN'S MENU

Children Aged Between 2 – 11 Years Old are Served one of the Children's Meals Listed Below (Main & Dessert). All Children Over 11 Years Old will be Charged Full Prices.

MAINS

Tempura Flathead Fillets with Salad, Chips and Tartare Sauce
Mini Classic Cheese Burger with Chips and Garden Salad
Crumbed Chicken Tenderloins with Salad and Chips
Ham and Pineapple Pizza with Garden Salad

DESSERTS

Ice-cream Sundae with Chocolate, Caramel or Strawberry topping
Chocolate Cake with Cream
Fresh Fruit Plate
\$26 per child including GST

UPGRADE - DESSERT OPTIONS

\$5pp to plate and serve a supplied cake with double cream and berry compote

\$POA to source, plate and serve a celebration cake
with double cream or ice cream and mixed berry compote

\$12PP alternate serve dessert

FREQUENTLY ASKED QUESTIONS

CAPACITY

Functions have a max seated capacity of 180 guests and 250 for a Cocktail Style event.

DURATION

Our function packages are based on a time limit of 5 hours. If the function exceeds the 5 hour base time, then the additional time will be charged at \$15 per person per hour or part hour. A maximum of 1 hour extension is allowed.

This per person charge is based on the full complement of guests.

An additional \$15 per person room hire and catering surcharge applies for functions held on Public Holidays.

All functions must conclude by midnight on Friday and Saturday evenings and by 10pm Sunday through to Thursdays.

BOOKINGS AND BOND PAYMENTS

Confirmation by way of a \$1,000 security bond is required to secure the date and time of your reception. Unfortunately due to the popularity of Long Reef Golf Club, we do not hold temporary bookings.

PAYMENT AND FINAL NUMBERS

Final guest numbers are required 7 days before the date of your event, which will confirm the minimum number to be charged. After this date, increases in guests will be accepted but not decreases. Final accounts are to be paid 7 days prior to the function date. Payments can be made by cash, credit card (Amex is not accepted), bank cheque, EFTPOS or personal cheque. Please note a 1.25% surcharge applies when paying by credit card. In the case of a "dry till" (you do not have a pre-paid bar package), a bar account will be made up at the end of the function and must be paid immediately. Acceptable forms of payment include, cash, credit card (Amex is not accepted) and EFTPOS. Please note a 1.25% surcharge applies for credit card payment. If the account is not finalised on the day, the outstanding amount will be deducted from your credit card with the remainder taken from the bond.

MENU CHOICES

Menus must be finalised no later than 14 days before the reception. No changes will be accepted after this date.

MINIMUM NUMBERS

Friday and Saturday event bookings in the Pacific Room require a minimum number of 80 adult guests. On other days, a minimum of 50 adult guests is required. Public Holidays require a minimum number of 80 adult guests (regardless of the day of the week on which the Public Holiday falls). You are still required to pay for these minimum numbers of guests should your guest numbers fall below these minimums.

CANCELLATION POLICY

Should the function be cancelled, the following conditions will be applied unless otherwise agreed by Long Reef Golf Club, at its discretion. Cancellations must be received in writing. More than 6 months prior: you will be entitled to a \$750 refund; a retainer of \$250 will be deducted 3 – 6 months prior: 50% of the deposit will be refunded
2 – 3 months prior: full deposit will be forfeited
11 days – 2 months prior: 50 % of the total estimated function cost will apply.
(Catering, Beverages, Room Hire)
10 days or less: 100% of the total estimated function cost will apply.

BOOKINGS AND BOND PAYMENTS

Menus must be finalised no later than 14 days before the reception. No changes will be accepted after this date.

SMOKING

Smoking is prohibited anywhere within the clubhouse however guests may smoke in the designated outside smoking area.

PROPERTY, DAMAGE AND BREAKAGE

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PAYMENT AND FINAL NUMBERS

You are responsible for the safekeeping of personal belongings, merchandise and gifts. Long Reef Golf Club will not accept any responsibility for the loss of or damage to any such property, before, during or after the reception. Any decorations, gifts or personal belongings must be collected at the end of the reception. If required, you should arrange your own personal insurance. You are responsible for any damage to the building, facilities and furnishings on the premises; and for loss however arising, as a result of any action by your guests or contractors (e.g. decorators, musicians etc.). Please ensure all contractors are made aware of this. Glitter, confetti and similar materials are prohibited. Should the premises be left in an unacceptable state, Long Reef Golf Club may charge a cleaning fee at its discretion.

ADDITIONAL MEALS

Meals for entertainers and photographers are charged at \$40 which includes a main course only. Drinks are not included.

CHILDREN'S MEALS

Children's meals are charged at \$26 and include a main course, dessert and drinks.
We do request 1 meal choice is to be selected for all children's meals.

BUMP IN AND BUMP OUT TIMES

Bump in (set up) is normally permitted two hours prior to the start of your reception. Long Reef Golf Club reserves the right to take other function bookings up to two hours prior to your reception and to hold functions simultaneously in other areas of the Clubhouse. We ask that you advise your guests to consider the local residents and leave the Club and parking area as quietly as possible. Please see "Duration times, extensions and Public Holidays" section above for concluding times.

FURNITURE, DECOR AND STYLING

Package price is based on the current tables and chairs at Long Reef Golf Club. If you would like different furniture you are welcome to source this at an additional cost with prior approval from Long Reef Golf Club. All major furniture items, fixtures and fittings must remain as styled or positioned. If you require changes, this must be upon agreement with your wedding coordinator. 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 LRGC is required before attaching things to our walls or hanging items to the ceiling. Any damage caused to the ceiling, will incur a \$220 fee per damaged tile. Any electrical lighting installation must be done by one of our recommended suppliers, or you must seek approval through LRGC for any unknown suppliers that can provide a copy of their public liability insurance. All wedding cakes and floral arrangements must be delivered on the day of the event, we do not accept delivery of these items prior to your wedding day. Long Reef Golf Club is not responsible for any items brought into our venue.

EXTERNAL CONTRACTORS

The names of all external contractors must be advised to the Long Reef Golf Club prior to the reception. Long Reef Golf Club management must approve all contractors. Long Reef Golf Club reserves the right to apply limits/restrictions on contractors so as not to impact on the venue and surrounds.

INDEMNITY

Bump in Long Reef Golf Club uses the freshest and best available food and ingredients, and prepares food under the most hygienic conditions. However, no liability is accepted for any latent defect in any products used by Long Reef Golf Club or any loss however arising there from.

LICENSING LAWS

The organiser of the reception will be required to provide a list of all the names and addresses of the guests in attendance. This is a requirement of the licensing laws. (There is no additional cost for this)

DRESS REGULATIONS

Smart casual attire is recommended and rubber thongs are not permitted

PROPERTY, DAMAGE AND BREAKAGE

Confirmation by way of a \$1,000 security bond is required to secure the date and time of your reception. Unfortunately due to the popularity of Long Reef Golf Club, we do not hold temporary bookings.

ALCOHOL AND DECORUM

The Long Reef Golf Club is obliged to abide by State Government regulation in regard to the responsible service of alcohol. Intoxicated persons, minors and those whose behaviour is considered by management as disorderly will be refused beverage service and may be asked to leave the premises. It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night. Management reserves the right to call police and/or terminate the reception, without refund of any monies, should such behaviour present a problem to guests, staff or neighbours. The Long Reef Golf Club is the licensee of the premises and controls the supply and all revenue from the sale of alcoholic beverages. Beverage price and selection is subject to change due to availability.