

Ocean Reef Sea Sports Club

Function Venue Hire Fees

The Panorama Hall

The dining hall at Ocean Reef Sea Sports Club is a large, light room with panoramic Ocean Views. The hall opens out onto our licensed patio and outdoor area, which can also be used during your function for no extra charge.

The hall and outdoor area are also available for your wedding ceremony, with the Indian Ocean providing a stunning backdrop for your special day.

Adjacent to the hall is our galley kitchen, meaning we can quickly and easily provide food service for your function. A portable bar is available for your function, so drinks can be served from the hall or even the outdoor area. The hall also has a large stage and dance floor which can accommodate all types of entertainment.

We recommend that functions with guest numbers of 50 and above consider using the dining hall for their function.

The Sunset Lounge

The Lounge at Ocean Reef Sea Sports Club is a room available for smaller functions. The lounge can be opened out onto the bar area or closed off for a private function. The lounge has a small dance floor and room for a DJ, band or other types of entertainment. The lounge opens out onto our licensed balcony area, which has stunning Ocean Views. Functions as small as 20 and as large as 70 will be comfortable in this room.

Panorama Hall Hire Fees

Please note higher costs for wedding prices is due to additional services included in the hire cost.

Weddings

Non Member- \$700

Member- \$650.00

Other Functions and Events

Non Member- \$400.00

Member- \$350.00

Sunset Lounge Hire Fees

Weddings

Non Member- \$350.00

Member- \$300.00

Other Functions and Events

Non Member- \$250.00

Member- \$200.00

Ocean Reef Sea Sports Club

Food & Beverage Package

Choosing the Right Menu for your Function

Here at Ocean Reef Sea Sports Club, our Head Chef has created an extensive range of menus to suit each individual function. The following menus offer not only a diverse and interesting range of food, but also a choice of service options to suit your function style.

Please remember our package is here to offer you a guideline, the menus can be tailored to suit you and your guests. On booking your function at the club, you will meet with our Functions Coordinator who will be more than happy to talk through your menu options with you, and discuss how best to choose a menu to compliment your function style. Here at the club, we are happy to cater for any type of special dietary requirement, providing enough notice is given.

The Ocean Reef Platter Selection

The Ocean Reef Platter Selection is designed to be served as a pre dinner appetiser for a more formal event, or to add some variety to your cocktail or canapé selection. Platters are served to your guests by our helpful staff.

Each platter is designed to serve 10-12 people.

Turkish Bread & Dips Platter

Warm, Crusty Turkish Bread, with the Chef's selection of Dips

\$40.00

The Gourmet Sandwich Platter

A Selection of Sandwiches with Gourmet Fillings

\$50.00

The Crudités Platter

A Antipasto Selection of Continental Meats, Cheeses and Crisp Vegetables

\$70.00

The Surf & Turf Platter

A selection of King Prawns, Green Lip Mussels, Crumbed Fish Fillets, Chicken Skewers,

Calamari Rings and Prawn Cutlets on a Bed of Seasoned Potato Wedges

\$150.00

The Sushi Platter

A Selection of Authentic Japanese Style Sushi Rolls with Soy Dipping Sauce

\$180.00

The Ocean Cocktail Selection

The Ocean Reef Cocktail Selection is designed to provide a wonderful range of food for your Cocktail Function, or alternatively to offer a small array of items as a pre- dinner appetiser.

Platter prices are also available on these items.

3 Items: \$15.50 per head

5 Items: \$18.50 per head

7 Items: \$22.50 per head

10 Items: \$27.50 per head

A Selection of Mini Vol Au Vents

Sesame Prawn Toast Triangles

Crumbed Chicken Breast Pieces with Dipping Sauce

Mini Bruschetta with Mozzarella and Romano Tomatoes

Chicken and Beef Satay Sticks

Turkish Bread with a Selection of Dips

Ham and Mushroom Frittata

Vegetable Spring Rolls with Sweet Chilli Sauce

Samosas

Fish Goujons with Tartare Dipping Sauce

Crumbed Fresh Squid Rings

Mini Dim Sims

Spicy Meat Balls with Dipping Sauce

A Selection of Filled Sandwiches

The Ocean Reef Gourmet Canapé Menu

Give your guests something a little different

with our choice of Gourmet Canapés.

Served to you by our professional wait staff,

the Canapé selection is perfect for a stylish cocktail party

or as an appetizer for your guests before a sit down meal.

A Choice of Three Items- \$25.50 per Guest

A Choice of Five Items- \$29.50 per Guest

A Choice of 7 Items- \$32.50 per Guest

A Selection of Authentic Japanese Style Sushi



Chicken Skewers Marinated in Lime and Black Pepper



A Selection of Dressed Fresh Oysters

Choose Two

*Kilpatrick, Natural with Lime, Mornay, Chilli and
Ginger,*

Bloody Mary, Salsa Mexicano



Crumbed Camembert Pices with a Cranberry Compote



*Thai Style Fish Cakes with a Coriander and Citrus
Wasabi*

A Selection of Mini Vol Au Vents

*Choose from Chicken and Field Mushroom, Lamb and
Rosemary*

or Mediterranean Vegetable



Prawn and Leek Skewers with a Citrus Glaze



*Mushroom & Cabernet Risotto Balls & Lemon
Yoghurt*



Toasted Crostini

Topped with Salmon and Creamy Goats Cheese

Or Brie and Red Berry Compote

The Ocean Reef Noodle Box Selection

Impress your guests with a modern and innovative way to serve food to accompany your pre-dinner drinks. The Ocean Reef Noodle Box Selection offers great, easy to eat appetisers, served in noodle boxes.

Fish, Chips & Tartare Sauce

Small: \$8.50 per head

Large: \$12.50 per head

Seafood Selection & Chips with Tartare Sauce

Battered Fish, Prawn Cutlets, Crumbed Squid Rings & Scallops

Small: \$10.50 per head

Large: \$14.50 per head

Thai Chicken & Crispy Noodle Salad

Small: \$8.50 per head

Large: \$12.50 per head

Szechuan Beef & Soft Noodle Salad

Small: \$9.50 per head

Large: \$13.50 per head

Grilled Prawn Caesar Salad

Small: \$10.50 per head

Large: \$14.50 per head

The Ocean Reef Gourmet Barbeque

\$33.50 Per Head

Our gourmet Barbeque is a great way to make your summer function really special.

The barbeque is cooked by our Head Chef and served Buffet Style.

*The Barbeque can be appropriate to any function however formal,
and is a wonderful way to enjoy the fantastic views of the ocean as you eat.*

Seasoned Chicken Kebabs



Char grilled Minute Steak



Lamb Chops



Gourmet Sausages



German Style Potato Salad



Crisp Green Salad



Harlequin Coleslaw



Fresh Seasonal Fruit Platter



A Selection of Soft Bread Rolls

The Ocean Reef Big Buffet

The Ocean Reef Big Buffet is a great way to have a wonderful sit down meal,, also ensuring there are a range of options to suit all your guests. Follow the easy steps below, to design your own perfect buffet!

Step 1

How Many Courses Do I Want?

If you are having a wedding or function with the Ocean Reef Big Buffet as your main meal, here are a few things to consider before choosing courses.

If you are providing your guests with cocktail food, canapés or platters on arrival it may not be necessary to have an entrée.

If you are providing a cake as part of your function, you may want this to be served to your guests instead of choosing dessert.

Consider timing, especially for weddings, entrees and desserts are served to the table so if you are pushed for time it may be better to choose pre dinner platters.

Three Courses- \$48.50 per Guest

Two Courses— \$45.50 per Guest

Main Course Only- \$41.50 per Guest

Step 2

Design Your Buffet

Designing your buffet is fun and easy. If you have chosen main course only, ignore the Entrée and Dessert Choices. If you have chosen Two Courses, first decide whether you would like Entrée OR Dessert, then make your selection.

Entrée

Choose ONE Soup

Main

Choose Two Main Dishes

Choose Three Salad Dishes

Choose One Potato Dish

Choose Two Vegetable Dishes

Dessert

Choose One Dessert

Choices are on the Following Pages

Step 3

Sit Back, Relax and Let us Serve You!

The Ocean Reef Big Buffet

Entrée Choices

Choose One



*Rich Tomato and Basil Soup Dressed with Natural
Yoghurt*



Roasted Pumpkin and Smokey Bacon Soup



*Creamy Leek and Potato Soup with a Floating
Garlic Crouton*



*Cauliflower and Cracked Black Pepper Soup with
Chive Garnish*



Wild Mushroom and Spicy Chorizo Soup



Dessert Choices

Choose One



*Homemade Bramley Apple Pie
Served warm with Vanilla Bean Ice Cream*



Lemon and Lime Brulee

Served with lashings of Fresh Cream



Strawberry and Cointreau Cheesecake



Homemade Tiramisu

With a Chocolate Ganache Garnish



Death by Chocolate Gateaux

Served with your choice of cream or ice cream



Decadent White Chocolate Mud Cake

Drizzled with a Raspberry Coulis



The Ocean Reef Big Buffet

Main Meal

Salad Choices

Choose Three



German Style Potato Salad with Bacon and Chives



Authentic Tuna Nicoisse



Roma Tomato Salad with Fresh Basil and Spanish Onion



Baby Beetroot and Orange Salad



Homemade Spanish Style Coleslaw



Sundried Tomato and Olive Penne



Mixed Green Leaf with a French Vinaigrette



Roasted Capsicum Risotto



Potato Dish Choices

Choose One



Dauphoise Potato

Baked in a Creamy Garlic Cheese Sauce



Roast Chateaux Potatoes



Butterd Baby New Potatoes



Vegetable Dish Choices

Choose Two



Cauliflower Gratin



Honey and Almond Glazed Carrots



Mixed Fresh Greens



Ratatouille



Broccolini Polonaise



The Ocean Reef Big Buffet

Main Dishes

Choose Two



Rosemary Scented Leg of Lamb with a Mint Glaze



Harvey Beef with a Honey Mustard Crust



Peppered Loin of Pork Served with Bramley Apple Sauce



Orange and Cranberry Glazed Ham

Seasonal Dish Subject to Availability



Buttered Turkey Breast in a Red Wine Jus

Seasonal Dish Subject to Availability



Rich Beef Stroganoff

Strips of Tender Beef Served in a Paprika Cream with Jasmine Rice



Mild Chicken and Mango Curry

Served with Jasmine Rice, Poppadoms and Condiments



Lamb and Rosemary Ragout



Steak and Guinness Pie



Prime Beef Lasange



Lamb Rogan Josh

Mild tomato based curry, served with Jasmine Rice, Poppadoms and Condiments



Chicken and Mushroom Fricasse



The Ocean Reef Fine Dining Experience

To provide an amazing serve to table meal for yourself and your guests, choose the Ocean Reef Fine Dining Experience. Design your own menu with anything between one and four courses, for a unique dining experience your guests are sure to remember. If you are interested in our alternative drop for the main course, please discuss this with your functions coordinator, a surcharge will apply.

(Prices are Per Head)

Entrée

Rich Tomato & Basil Soup with Crème Fraiche Garnish

\$6.50

Wild Mushroom & Spicy Chorizo Soup

\$8.50

Warm Turkish Bread with a Duo of Dips

\$6.50

Crumbed Camembert with Redcurrant Compote

\$10.50

Oyster Trio, Kilpatrick, Natural & Sweet Thai

\$9.50

Roma Tomato & Boccocini Salad with Fresh Basil Leaves

\$10.50

Grilled Chicken Caesar, Cos Lettuce, Crispy Prosciutto and Flat Bread

\$12.50

Grilled King Prawn & Avocado Salad with a Citrus Glaze

\$12.50

Stilton Stuffed Mushrooms with Crispy Pancetta

\$12.50

Mains

Vegetable Medley Tower, with Gruyere Cheese, Chilli Pesto and Spinach Salad V

\$20.50

Chicken Breast Stuffed with Sundried Tomatoes and Feta Cheese

On a bed of Garlic Potatoes with Seasonal Vegetables

\$24.50

Grilled Salmon Fillet on a bed of Mediterranean Cous Cous with Rocket Pesto

\$25.50

Moroccan Chicken Roulade with Olive and Tomato Mash and Crisp Vegetables

\$25.50

Prime Scotch Steak with Beetroot Relish and Horseradish Mash

\$28.50

Roasted Loin of Pork

On a bed of Sweet Potato Mash with Fig & Apple Stuffing, Mixed Greens and Sothered in Calvados Sauce

\$28.50

Thai Marinated Barramundi Fillet

With Fragrant Jasmine Rice, Asian Greens and Tomato Tapenade

\$30.50

Individual Beef Wellington

With Chateau Potatoes, Roasted Vegetables and a Port Jus

\$30.50

Hazelnut Crusted Rack of Lamb with Feta Infused Mash and Baby Vegetables

\$32.50

Succulent Beef Eye Fillet Steak

With Wild Mushroom and Potato Rosti and Crisp Asparagus Spears

\$35.50

Dessert

Danish Style Pecan Pie with Mandarin Sorbet

\$8.50

Rich Italian Tiramisu

\$8.50

Seasonal Red Berry Crumble with Vanilla Bean Ice Cream

\$8.50

Decadent Chocolate Mud Cake topped with Rocky Road

\$8.50

Brandy Snap Basket with a Duo of Ice Cream

\$8.50

Cheese Board

La Bouche D'Affinois

A Soft French Cheese with a Slight Nutty Finish

Blue Veined Stilton

A Traditional English Blue Cheese with a Creamy Texture

King Island Cheddar

Hard Australian Cheddar with Tangy Tones

All Served with Biscuit, Quince Paste and Dried Fruit

1 Cheese: \$8.50

2 Cheese: \$12.50

3 Cheese: \$15.50