

O C C E A N R E E F S E A S P O R T S C L U B

Function 2024 / 2025
PACKAGES



SINCE 1973

Welcome

Thank you for choosing Ocean Reef Sea Sports Club as your venue for your upcoming event.

Ocean Reef Sea Sports Club is a family-based sea sport and social Club overlooking the beautiful Indian Ocean and Ocean Reef Boat Harbour. Steeped in over 40 years of history, the Club has entertained many functions, weddings, and events over the years.

With uninterrupted views overlooking the glimmering Indian Ocean, this stunning backdrop makes Ocean Reef Sea Sports Club the perfect location to hold your special occasion.

With 3 indoor/enclosed function areas all facing the ocean and 2 outdoor areas all with stunning views, 5 bars, a fully equipped kitchen, an amazing Chef, a great Function Coordinator, and friendly staff, we have the facilities to ensure your function goes off without a hitch.

Our facilities allow us to cater to up to 150+ people so no function is too large or too small. All function areas have sufficient space for a band or DJ and 2 function rooms have a dance floor.

Your business function can be fully catered, provided with tea, coffee, light finger food, or a sit-down meal. For morning Business functions, breakfast can be supplied.

All food and drink must be purchased through the Club, however, you may bring your own celebratory cake.





FUNCTION SPACES



SUNSET LOUNGE

60 – 80 people



PANORAMA HALL

60 – 100 people



OCEAN VIEW PATIO

70 – 150 people



SOUTHSIDE CLUB GROUNDS

60 – 80 people



NORTHSIDE CLUB GROUNDS

60 – 80 people

Our Spaces

Sunset LOUNGE

Comfortably catering for approximately 60 – 80 people, allowing your guests to spill out onto the West facing veranda to take in the stunning views of the RSL Memorial and glimmering Indian Ocean. There is also a dance floor complete with an area for a band, DJ, or jukebox.

HIRE COST

\$250 Non Member

\$200 Financial Members

(includes room set up with tablecloths)

Free Financial Members

(room set up by the hiring member, provide own tablecloths and re-set room)



70



50





Panorama HALL

This is our largest function room complete with its own bar and panoramic ocean views. There is a large dance floor and stage area suitable for a small or large band. This room is ideal for larger birthdays, special occasions, or charity fundraisers and is connected directly to the Ocean View Patio so your guests can have the best of the indoors and outdoors.

HIRE COST

\$400 Non Member
\$350 Financial Members



300



90



100



80



100

Ocean VIEW PATIO

The Ocean View Patio is a perfect space all year round, providing fully undercover shade, seating, panoramic views, and your own bar. This space cannot be hired for a cabaret-style setup, however, is ideal for engagement parties, birthdays, and corporate sundowners.

Alongside the Ocean View Patio, there is a large grassed area with a children's playground. This area is well suited to family or children's functions, allowing your guests to wander on the Club Grounds or take in the breathtaking views. The grassed area has extensive shade sails in place during the summer months, and during winter the area is equipped with heaters and retractable blinds.



150



70

HIRE COST

\$250 Non Member

Free Financial Members





Southside CLUB GROUNDS

The south side of the Club is also the home of the Anzac memorial – an impressive memorial commissioned by the Ocean Reef RSL.

The grounds on the south side of the Club are fully licensed and is perfect for your wedding ceremony or a large marquee.

HIRE COST



300



200

\$250 Non Member
Free Financial Members





Northside





CLUB GROUNDS

The Northside of the Club is an ideal location for birthdays or functions as the children's playground is situated in the same large, grassed area. The grounds on the north side of the Club are fully licensed. It can be hired for birthdays, engagements, or private functions with a marquee.

Jumping Castles can also be hired (at the guest's expense) to place on the Club grounds for children's birthday parties.

HIRE COST

\$250 Non Member
Free Financial Members

	300		90
	100		80



FOOD & BEVERAGE

Here at Ocean Reef Sea Sports Club, our head chef has created an extensive range of menus to suit each function.

Our menus offer not only a diverse and interesting range of food but also a choice of service options to suit your function style. Our packages are in place to offer you a guideline, the menus can be tailored to suit you and your guests.

Upon 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. We are happy to cater to any type of special dietary requirement providing enough notice is given.

Food & Beverage

Cocktail

MENU

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

Platter prices are also available on these items.

5 Items: \$35.00 per head (max 40)

7 Items: \$45.00 per head (max 50)

10 Items: \$55.00 per head (max 80)



Sushi with Soy Dipping Sauce

Vegetable Arancini and lime Aioli (GF)

Mac & Cheese Croquettes and Chipotle Mayo

Crumbed Chicken Breast Pieces with Dipping Sauce

Mini Bruschetta with Mozzarella and Romano

Chicken Satay Kebabs with Indonesian Sauce and Fresh Spring Onions

Toasted Turkish Bread with a Selection of Dips

Sweetcorn Fritta with Tomato Chutney

Vegetable Spring Rolls with Sweet Chilli Sauce

Cheese, Spinach and Caramelised Onion Quiche (GF)

Lamb & Rosemary Pie with Tomato Salsa

Fresh Fish pieces with homemade Tartare Sauce

Potato Spun Prawn Cutlet and Tartare Sauce (GF)

Sesame Crusted Fresh Calamari with homemade Tartare sauce and lemon wedges

Double Crumbed Cauliflower Florets with Sweet Onion Relish

Homemade Pork and Cheese Sausage Rolls with Tomato Chutney

Fresh Seasonal Fruit Kebabs

Gourmet

BARBEQUE

Our Gourmet Barbeque is a great way to make your summer function special. The barbeque is cooked by our Head Chef and served Buffet Style by our friendly staff.

Guests are served one of each item and can help themselves to salads. 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.

Minimum 30 pax



The following items are served at \$41.00 per Guest:

Seasoned Chicken Kebabs

Chargrilled Rump Steak **

Homemade Vegetarian Lasagne

Homemade Pork and Leek Sausages

Bacon, Egg, Spring Onion Potato Salad

Mixed Leaves, Rocket, Basil Salad with Shaved Parmesan

Spanish Coleslaw

A Selection of Seasonal Fresh Fruit

Warm Bread Rolls and Butter

** You may substitute the Rump Steak for a Buff of Beef served by the chef with gravy for an extra \$4.50 per head



Big BUFFET

Minimum - 50 people

The Ocean Reef Big Buffet is a great way to have a wonderful sit-down meal ensuring there is a range of options to suit all your guests. Follow the options below; to create and design your own perfect and enjoyable buffet dinner.

Choose your Courses per Guest.

If you are having a function with the Ocean Reef Big Buffet as your main meal, here are a couple of options to consider before choosing courses.



Three Courses \$55.50 per Guest | Two Courses \$49.50 per Guest | Main Course \$43.50 per Guest

Design your Buffet

Designing your buffet is fun and easy, if you have chosen the main course only, please ignore the Entrée and Dessert Choices. If you have chosen Two Courses, first decide whether you would like to choose an Entrée or Dessert to accompany the main meal.

ENTRÉE

Choose One Entrée. The Entrée is plated to the table and everyone has the same

Choose Two Entrées (alternate drop – extra \$4 per person)

MAIN

Choose One Potato Dish

Choose Two Vegetable Dishes

Choose Two Main Dishes

Choose Three Salad Dishes

DESSERT

Choose One Dessert. The Dessert is plated to the table and everyone has the same

Choose Two Desserts (alternate drop – extra \$4 per person)

Menu Selections



ENTRÉE

Cauliflower and Cracked Black Pepper Soup with Chive Garnish

Cream of Chicken and Sweetcorn Soup

Thai Pumpkin, Lemongrass, and Toasted Coconut Soup

Minestrone Soup with Shaved Parmesan

Creamy Leek and Potato Soup with a Floating Garlic Crouton

Classic Caesar with Baby Cos, Parmesan, Crispy Bacon, Egg, and a Herb Crouton

Heirloom Tomato, Prosciutto, Evo Oil, Basil Grilled Sourdough

MAIN

Potato Dish Choices (please select one option)

Dauphine Potato Baked in a Creamy Garlic Cheese Sauce

Parmesan Crusted Potato Pave

Potato & Spinach Galette

Vegetable Dish Choices (please select two options)

Glazed Baton Carrots with Toasted Almonds

Fresh Seasonal Mixed Baby Greens

Ratatouille

Roasted Root Vegetable with Garlic Butter

Salad Dish Choices (please select three options)

German Style Potato Salad with Bacon and Chives

Thai Salad with Crunchy Noodles and Chilli Jam

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



Big

BUFFET (CONT.)

Main Dishes (please select two options)

Rosemary Scented slow-roasted Leg of Lamb with a Mint Glaze ** extra (\$ Market Price)

Harvey Beef with a Honey Mustard Crust

Peppered 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

Butter Chicken aged Basmati Rice and Pappadams

Lamb and Rosemary Ragout

Beef Rogan Josh, mild tomato-based curry with Poppadom & Condiments

Chicken Coqui Vin & Shallots served with Bacon & Butter Mushrooms

Dessert Choices (please select one option)

Homemade Bramley Apple Pie served warm with Vanilla Bean Ice Cream

Lemon and Lime Brulee, served with double cream

Strawberry and Cointreau Cheesecake

Warm sticky date pudding, butterscotch sauce, and Vanilla bean Icecream

Salted Caramel and Dark Chocolate Molten Cake with Vanilla bean Ice cream

Pavlova, Double Cream, Fresh Strawberries, Passionfruit, and Raspberry Coulis



Fine Dining

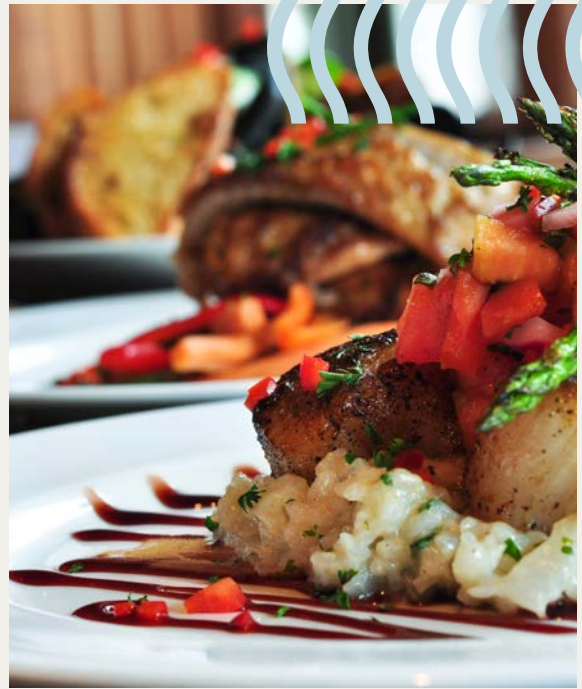
EXPERIENCE

Minimum 30 people

To provide an amazing service to table meal for yourself and your guests, choose the Ocean Fine Dining Experience your guests are sure to remember, We offer the following menu package:

SET PRICE MENU PACKAGE

Main, Entrée & Main, or Main & Dessert – the price of the set menu is based upon one item per course or you may choose an alternative meal per guest for an extra \$4.00 per head.



Selections

MAIN COURSE

\$39 per Guest

ENTRÉE & MAIN COURSE OR MAIN COURSE & DESSERT

\$55.00 per Guest

ENTRÉE, MAIN, DESSERT

\$65 per Guest



Fine Dining

EXPERIENCE (CONT.)

ENTRÉE SELECTION

Cream of Chicken and Sweetcorn Soup

Vegetarian Arancini balls on a Sweet Potato Puree

Heirloom Tomato, Prosciutto, Evo Oil, Basil, and Grilled Sourdough

Grilled Chicken Caesar, Cos Lettuce, Crispy Prosciutto, Parmesan, and a Herb Crouton

Grilled King Prawns and Avocado Salad with Citrus Glaze

Goats Cheese and Caramelised Onion Tartlet, Semi Dried Heirloom Tomato and Onion Jam

Chicken Satay Skewers, Lemongrass and Kaffir Coconut Rice, Asian Salad, and Crispy Shallots

Gin Cured Smoked Salmon, Pickled Cucumber, and Horseradish Cream

Seared Scallops, Cauliflower Puree, Crispy Prosciutto, and Bruere Noisette

Twice Cooked Master Stock Pork Belly, Sweet Potato Puree, Spinach, and Seared Scallops

Thai Pumpkin Mirin, Lemongrass, Ginger, and Toasted Coconut

Creamed Leek and Potato and Blue Cheese Soup

MAINS

Italian Pork Shoulder, Sweet Potato Puree, Garlic Broccoli with a Soya and Orange Jus

Chicken Supreme, with a Pumpkin, Spinach & Herb filling on a bed of
Garlic Potatoes with Seasonal Vegetables

Crispy Skin Salmon Fillet Pomme Puree, Tomato, Avocado, Lime, and Chilli Salsa

Grilled Porterhouse Steak, Dauphinoise Potato, Mixed Greens, and a Cab Sav Jus

Chicken Breast with Fresh Sage and Prosciutto, Pomme Frites, Greens and served with Salsa Verde

Thai Marinated Barramundi with Potato & Spinach Galette, Asian Greens, and Tomato

Herb Beef Cheek, Parmesan Crusted Pava Potato, and Brandy Peppercorn Jus (\$ Market Price) GF

Lamb Shank, Pea Puree, Roast Pumpkin with a Thyme and Rosemary Jus GF

Sweet Potato, Pumpkin, and Corn Curry with Coconut Coriander Rice, Pappadams,
and Cucumber Riata



DESSERT

Baked New York Vanilla Cheesecake with Berry Compote

Sticky Date Pudding with a Baileys and Butterscotch Sauce and Vanilla Bean Ice cream

Seasonal Red Berry Crumble with Vanilla Bean Ice Cream

Pavlova, Fresh Strawberries, Passionfruit, Double Cream, and a Raspberry Coulis

Lemon Tart with a Double Cream and a Raspberry Coulis

Cheese Platter

The platters are designed to serve 20-25 people and include a selection of Premium Cheeses,
Dried Fruit & Crackers, \$95.00

MAIN COURSE

\$39 per Guest

ENTRÉE & MAIN COURSE OR MAIN COURSE & DESSERT

\$55.00 per Guest

ENTRÉE, MAIN, DESSERT

\$65 per Guest



Cocktail

PLATTERS

Mini Bruschetta with Mozzarella and Romano Tomatoes	\$50
Toasted Turkish Bread with a Selection of Dips - Large rectangular platter	\$50
Double Crumbed Cauliflower Florets with a Tomato Relish - Large square platter	\$60
Crispy sweet corn, shallot & coriander Fritters with Tomato Chutney (50)	\$100
Vegetable Spring Rolls with Sweet Chilli Sauce (96)	\$50
Vegetable Samosas with Sweet Chilli Sauce (96)	\$50
Mini Dim Sims with Chilli Dipping Sauce (50)	\$50
Spicy Meat Balls with Dipping Sauce (50)	\$50
Fresh Selection of Homemade Sandwiches - 60 quater triangles	\$70
Potato Wedges with Sour Cream and Sweet Chilli Sauce	\$70
Platter of Chips	\$60
Crisp Vegetables and Dips - Large square platter	\$60
Fresh Seasonal Fruit Platter - Large oval platter	\$90
Crumbed Chicken Breast Pieces with Dipping Sauce Large square platter	\$80
Chicken Satay Kebabs with a Peanut Sauce and Spring Onions (30)	\$90
Crumbed Fish Pieces with Homemade Tartare Sauce - Large oval platter	\$90
Sesame Crusted Calamari with Homemade Tartare Sauce - Large oval platter	\$80
Crudites (an antipasto selection of cold meats, cheeses, and crisp vegetables)- Large rectangular board	\$90
Party Pies with Tomato Sauce (40)	\$80
Cheese Platter, Local Cheeses with Crackers, Dried Fruits & Homemade Dips	\$80
Homemade Pork and Cheese Sausage Rolls with a Tomato Chutney	\$95
Tomato & Bocconcini Arancini balls with Garlic Mayo (60) (GF)	\$120
Fresh Sushi with Soy Sauce	\$180
Japanese karaage prawns with thai dipping sauce (60)	\$180
Bought Sausage Rolls with tomato sauce (72)	\$80
Wraps (16 cut in half)	\$70

Drinks

BEVERAGES

	SMALL GLASS	LARGE GLASS	BOTTLE
SPARKLING			
Brown Brothers 200ml Prosecco			\$12
Chalk Hill Bubbles (SA)		\$8.00	\$30
Oyster Bay Cuv Brut (NZ)			\$36
San Martino Prosecco NV, DOC (ITA)			\$45
Alto ProseccoSan Martino Prosecco NV, DOC (ITA)			\$40
Chandon			\$50
WHITE WINE			
Chalk Hill Semillon Sauvignon Blanc (SA)	\$9.00	\$12.50	\$36
Chalk Hill Moscato (WA)	\$9.00	\$12.50	\$36
Brown Brothers Crouchen Riesling (VIC)	-	-	\$36
Mr Mick Pinot Grigio	\$9.00	\$12.50	\$36
Skuttlebutt SBS (WA)	\$11.00	\$15.50	\$36
Miles From Nowhere Sauvignon Blanc (WA)	\$9.00	\$12.50	\$36
Oyster Bay Sauvignon Blanc (NZ)	\$11.00	\$15.50	\$36
Oyster Bay Chardonnay (NZ)Oyster Bay Chardonnay (NZ)	\$11.00	\$15.50	\$36
ROSE WINE			
Oyster Bay Rose (SA)	\$11.00	\$15.50	\$36
Mr Mick Rose (WA)	\$9.00	\$12.50	\$36
Skuttlebutt Rose			\$36
Miles from Nowhere	-	-	\$36
RED WINE			
Chalk Hill Cabernet Merlot (SA) *	\$9.00	\$12.50	\$36
Mr Mick Shiraz (WA) *	\$11.00	\$15.50	\$36
Skuttlebutt Cabernet Shiraz (WA) *	\$10.00	\$14.00	\$36

Drinks

BEVERAGES (CONT.)

	PINT	JUG
MAIN BAR TAP BEERS		
Great Northern Super Crisp (Mid)	\$9.20	\$20
Carlton Dry (4.5%)	\$11.20	\$24
Swan Draught (4.5)	\$11.20	\$24
Guinness (4.5%)	\$13.20	\$28
Hahn 3.5	\$9.30	\$20
Little Creatures Pacific Ale (4.4%)	\$13.20	\$28
Little Creatures – Pale Ale (4.5%)	\$13.20	\$28
Thatchers Cider (4.8%)	\$12.20	\$26
Ginger Beer – James Squire (4.5%)	\$13.20	\$28
One Fifty Lashes – Pale Ale (4.5%)	\$12.20	\$26
Kilkenny (4.5%)	\$13.20	\$28
Stella (4.5%)	\$13.20	\$28
Heineken (5.0%)	\$13.50	\$28
HALL / PATIO TAP BEERS		
Hahn (3.5%)	\$9.30	\$20
Swan Draught (4.5%)	\$11.20	\$24
Heineken (5%)	\$13.50	\$28
Little Creatures – Pale Ale (4.5%)	\$13.20	\$28
Thatchers Cider	\$12.20	\$26
Ginger Beer – James Squire	\$13.20	\$28
BOTTLED BEER		
Corona (4.5%)	\$9.00	
Heineken 0.0 (0%)	\$6.50	
XXXX Gold (4.5%)	\$8.00	
Peroni Leggera (4.5%)	\$8.50	
Single Fin (4.5%)	\$10.00	
Matsos Mango (4.5%)	\$11.00	
Bintang (Limited) (4.5%)	\$8.00	
Great Northern (3.5%)	\$8.00	
Pure Blonde (4.6%)	\$8.00	
Guinness 0	\$7.50	
Better Beer (4.2%)	\$7.00	

RTD'S

Canadian Club Dry	\$14.00
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Jack Daniels & Cola	\$14.00
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Jim Beam White & Cola	\$14.00
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Bundaberg Rum & Cola	\$14.00
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Whiteclaw	\$14.00
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HOUSE SPIRITS

House Spirits 30ml Shot with top up post mix	\$10.00
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Premium Spirits 30ml Shot with top up post mix - Price varies dependant on spirits
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SOFT DRINKS

	SCHOONER	PINT	JUG
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Postmix	\$6.20	\$7.50	\$16.50
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Soft Drink Cans, Orange & Apple Juice Bottles	\$3.50
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Lemon Lime and Bitters	\$6.20	\$7.50	\$16.50
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Important

INFORMATION

Always confirm venue hire with our Functions Coordinator as there can be several factors that affect the pricing including member status, timing, setup, and style. Our Functions Coordinator can be contacted at functions@orssc.asn.au. Unfortunately, we do not cater for 18th or 21st birthdays.

ENTERTAINMENT

You are welcome to bring your own entertainment in the form of a jukebox, DJ, band, or stereo. We are more than happy to assist you by providing you with some of our past venue entertainment options for you to contact. On meeting with your Functions Coordinator you will be given an extensive list of contacts for local bands and DJs, which can be hired for your function. The hiring of entertainment is the responsibility of the Client unless otherwise discussed with your Functions Coordinator. The Club's sound and speaker systems cannot be used with outside equipment as they are not compatible.

FOOD & BEVERAGE

All food and drink must be purchased through the Club, however, you may provide a Cake. There is a minimum of 12 platters required for the "platters" option. If you wish to run a bar tab, it must be pre-paid two weeks before your function. You may choose the drinks you wish the bar tab to cover. If you do not spend the allocated bar tab amount, the remainder will be refunded back to you post-event. If you wish to add to the tab on the night, you may do so with cash or a card. Guests are also able to purchase their own additional drinks. Tea, Coffee, and cakeage is an additional \$60.

EQUIPMENT & DECORATIONS

We have a projector and screen available for hire in the Sunset Lounge & the Panorama Hall for an additional \$50. Your Functions Coordinator will be happy to assist you in your choice of decorations for your function. On meeting with your Functions Coordinator the Client will be given a list of other equipment and services we can provide for you, as well as contacts of places you can hire additional equipment. The Client will be responsible for providing their decorations unless otherwise agreed with the Functions Coordinator. Decorations are to be assembled and dismantled by the Client. Clients' equipment and decorations need to be collected the following day when the Club opens. The Club takes no responsibility for the client's equipment.

TENTATIVE BOOKING

A tentative booking will be kept for 7 days. After these seven days, the Client must confirm their booking by completing and returning a Function Booking Confirmation form. If the Client is unable to return the form the booking can also be confirmed by phone or email, directly to the Functions Coordinator.

Important

INFORMATION (CONT.)

CONFIRMATION OF BOOKING

To secure your booking, the hire fee for the intended function space is required, along with your confirmation form. The hire fee is non-refundable.

On the confirmation form, the Client will be asked to supply credit card details. These details are held as an assurance of payment only and will not be used for payment unless otherwise directed by the client.

CANCELLATION OF BOOKING / COVID-19

If a cancellation is made within 7 days before the function or event, we will charge a reasonable administration fee to cover all production costs and resources already allocated to the function, plus any non-refundable third-party infrastructure, hire, or event fees.

We will do everything within our power to ensure any costs are recouped from these third parties to ensure the best financial outcome for our clients. However, we are unable to control or guarantee the policy decisions of any third parties. Depending on circumstances, the client may also incur a discretionary loss of revenue fee. Cancellation any time after the booking is confirmed and before 7 days before the event, the client will be charged the venue hire fee, previously paid on confirmation, and any other costs already incurred.

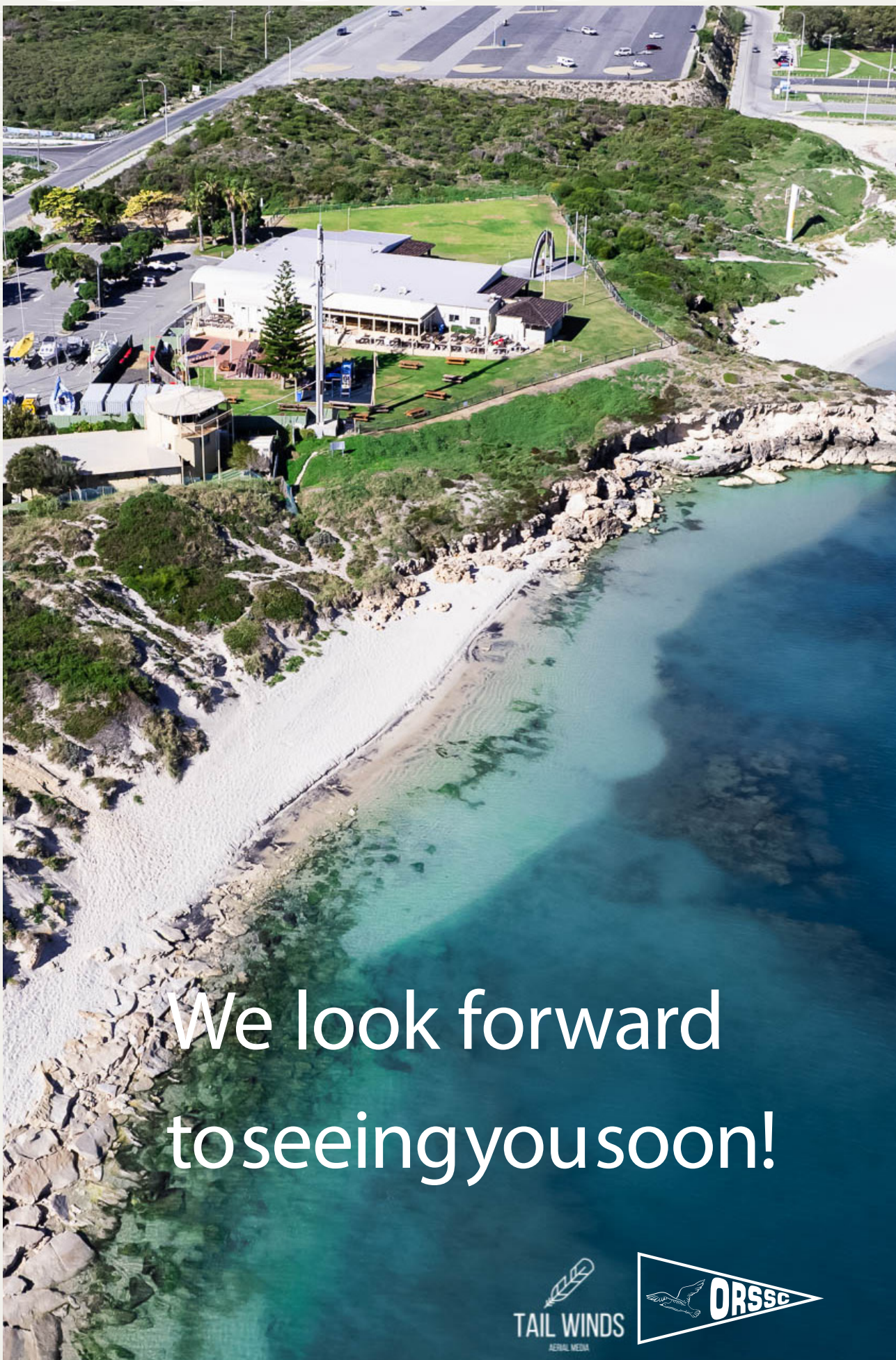
FUNCTIONAL SOCIAL MEMBERSHIP

Members and Non-Members holding functions at the Ocean Reef Sea Sports Club must provide the Club (before their function) with a list of guests attending their function. We require the guests' names, mobile contact numbers, and/or email addresses. The person holding the function is required to have a prepaid bar tab included in their function (minimum \$50).

TERMS AND CONDITIONS

Please read our Terms and Conditions before signing for the following information:

- Bookings Policy
- Bond & Security
- Payments
- Food and Beverage
- Liquor Licensing & Responsible Service of Alcohol
- Bonds & Damages
- Final Numbers



We look forward
to seeing you soon!



