

# Functions

at The



**REEF HOTEL**

BISTRO - BAR - GAMING - MOTEL

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# Function Venues

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Three private function spaces to choose from

Our three function areas can cater for wedding receptions, cocktail parties, birthdays, engagement parties, work functions, wakes and more!



# Industrie

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This is the lower level of the Gladstone Reef Hotel, perfect for your next cocktail party.

This space can hold up to 250 people for cocktail functions. Function hire includes your own dance floor, microphone & PA system.

Share your favourite moments with your family and friends on our synchronized TV's.

Industrie also features access to your own private smoking area.

Industrie Nightclub is available for hire until 2am Monday – Saturday. Sundays party on till midnight! Conditions & fees apply (see page 15).

## *Capacity*

Cocktail – 250 | Live Events – 200  
Banquet: Half Room 40 | Full room 80

## *Features*

Private Bar | Private Bathrooms | Private smoking area  
Synchronized TV's | PA system with Microphone  
Dedicated audio system | Wheel Chair Accessible  
Rustic/Industrial Décor







# Roof Top

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Gladstone's best kept secret, the Gladstone Reef Hotel Roof Top Pool boasts harbour and city views as far as the eye can see.

This space is perfect for both day and night time functions.

Featuring it's own bar, the roof top can cater for up to 80 people cocktail style.

Plug your own tunes in to our sound system or hire in your own live entertainment and give your next event that VIP feel.

The Roof Top Pool can be hired seven days a week until midnight each evening.

Conditions & fees apply (see page 15). In the case of inclement weather, The Deck will be offered as your back up venue.

## *Capacity*

Cocktail - 80 | Live Events - 70 | Banquet 30

## *Features*

Private Bar | Private Bathrooms | Private Pool  
Wheel Chair Accessible | Open Planned  
Harbour & City Side Views



# The Deck

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Overlooking the CBD with festoon lights, rustic décor and greenery, this area is privately sectioned off from the main bar and can cater for cocktail style functions up to 80 people & small sit down dinners (a la carte ordered on the evening, alternate drop pre-ordered or buffet) up to 35 people.

The Deck offers beautiful sunset views each evening of the Gladstone harbour.

Hire in your own live entertainment to really wow your guests.

This area also features access to your own private smoking area. The Deck is available for hire Monday -Saturday until 2am and until midnight on Sundays.

Conditions and fees apply (see page 15).

## *Capacity*

Cocktail - 80 | Live Events - 60 | Banquet 35

## *Features*

Private smoking area | Rustic Décor | Wheel Chair Accessible | Access to Main Bar | PA System







# Function Catering

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Whether you're after cocktail, buffet, alternate drop or à la carte catering options, the Gladstone Reef Hotel can tailor your function to your needs.

The following catering options can be offered for the spaces listed below:

## The Deck

*Alternate drop, Platter Service, Buffet,  
(à la carte can be ordered off the menu on the evening)*

## Roof Top

*Platter Service, Alternate drop or Buffet  
also available to parties under 30 pax*

## Industrie Nightclub

*Platter Service, Buffet, Alternate Drop*

# Buffet Packages







# Lunch or Dinner Buffet Option 1

\$28.50 per person

*Minimum of 30 guests. Private function hire fees apply*

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## SELECT TWO BEAUTIFULLY PRESENTED COLD PLATTERS

Sliced honey baked ham | Selection of continental meats | Cajun spiced chicken pieces  
Semi dried tomato, mushroom and brie quiche | Vegetarian antipasto

## SELECT TWO HOT DISHES

Sticky ginger Pork Belly | Seeded mustard and garlic baked porterhouse | Mediterranean Risotto (GF) | Slow roasted lamb rumps served with ratatouille | Grilled Snapper with Asian greens & coconut sauce | Grilled chicken breast w mushroom and semi dried tomato cream | Steamed mussels in white wine, tarragon butter & rich tomato broth | Linguini Amore - prawns, onion, mushroom, capsicum, garlic, semi dried tomatoes & snow peas with a basil cream

## SELECT ONE SIDE SALAD

Tossed mixed leaf garden salad | Semi dried tomatoes, sweet potato, parmesan & rocket salad with Balsamic dressing | Classic Caesar Salad | Mediterranean Pasta Salad

## SELECT TWO ACCOMPANYING DISHES FROM THE FOLLOWING

Chat potatoes with garlic butter and chives | Roast medley of potato, sweet potato, carrot and pumpkin | Panache of seasonal vegetables | Jasmine rice | Penne pasta salad with semi dried tomatoes, shaved parmesan and pesto aioli | Creamy Seafood Salad

## ITEMS BELOW ARE INCLUDED IN YOUR LUNCH OR DINNER BUFFET

Selection of dressings, sauces and mustards  
Crusty bread rolls and butter

## UPGRADE WITH SEAFOOD

Add Bugs for \$15.00pp | Add Cooked Prawns for \$10.00pp  
Add Natural Oysters for \$10.00pp | Add Tarragon Mussels for \$10.00pp

*Terms & Conditions Apply*



# Lunch or Dinner Buffet Option 2

\$38.50 per person

*Minimum of 30 guests. Private function hire fees apply*

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## SELECT TWO BEAUTIFULLY PRESENTED COLD PLATTERS

Sliced honey baked ham | Selection of continental meats | Cajun spiced chicken pieces  
Semi dried tomato, mushroom and brie quiche | Vegetarian antipasto

## SELECT THREE HOT DISHES

Sticky ginger Pork Belly | Seeded mustard and garlic baked porterhouse | Mediterranean Risotto (GF)  
Slow roasted lamb rumps served with ratatouille | Grilled Snapper with Asian greens & coconut sauce  
Grilled chicken breast w mushroom and semi dried tomato cream | Steamed mussels in white wine, tarragon  
butter & rich tomato broth | Linguini Amore - prawns, onion, mushroom, capsicum, garlic,  
semi dried tomatoes & snow peas with a basil cream

## SELECT ONE SIDE SALAD

Tossed mixed leaf garden salad | Semi dried tomatoes, sweet potato, parmesan & rocket salad  
with Balsamic dressing | Classic Caesar Salad | Mediterranean Pasta Salad

## SELECT TWO ACCOMPANYING DISHES FROM THE FOLLOWING

Chat potatoes with garlic butter and chives | Roast medley of potato, sweet potato, carrot and pumpkin  
Panache of seasonal vegetables | Jasmine rice | Penne pasta salad with semi dried tomatoes,  
shaved parmesan and pesto aioli | Creamy Seafood Salad

## PLATTERS OF BEAUTIFULLY PRESENTED DESSERTS LISTED BELOW

Fresh fruit platter + *Your Choice of two of the following* -  
Gateaux's | Puddings | Tortes | Cheesecakes | Slices

## ITEMS BELOW ARE INCLUDED IN YOUR LUNCH OR DINNER BUFFET

Selection of dressings, sauces and mustards | Crusty bread rolls and butter | Bowl of whipped Chantilly cream

## UPGRADE WITH SEAFOOD

Add Bugs for \$15.00pp | Add Cooked Prawns for \$10.00pp  
Add Natural Oysters for \$10.00pp | Add Tarragon Mussels for \$10.00pp

*Terms & Conditions Apply*





# Lunch or Dinner Buffet Option 3

\$50.00 per person

*Minimum of 30 guests. Private function hire fees apply*

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## SELECT THREE BEAUTIFULLY PRESENTED COLD PLATTERS

Sliced honey baked ham | Selection of continental meats | Cajun spiced chicken pieces  
Semi dried tomato, mushroom and brie quiche | Vegetarian antipasto

## SELECT FOUR HOT DISHES

Sticky ginger Pork Belly | Seeded mustard and garlic baked porterhouse | Mediterranean Risotto (GF)  
Slow roasted lamb rumps served with ratatouille | Grilled Snapper with Asian greens & coconut sauce  
Grilled chicken breast w mushroom and semi dried tomato cream | Grilled prawns and mussels in white wine,  
tarragon butter & rich tomato broth | Linguini Amore - prawns, onion, mushroom, capsicum, garlic,  
semi dried tomatoes & snow peas with a basil cream

## SELECT TWO SIDE SALADS

Tossed mixed leaf garden salad | Semi dried tomatoes, sweet potato, parmesan & rocket salad  
with Balsamic dressing | Classic Caesar Salad | Mediterranean Pasta Salad

## SELECT THREE ACCOMPANYING DISHES FROM THE FOLLOWING

Chat potatoes with garlic butter and chives | Roast medley of potato, sweet potato, carrot and pumpkin  
Panache of seasonal vegetables | Jasmine rice | Penne pasta salad with semi dried tomatoes,  
shaved parmesan and pesto aioli | Creamy Seafood Salad

## PLATTERS OF BEAUTIFULLY PRESENTED DESSERTS LISTED BELOW

Fresh fruit platter | Chef's selection of assorted gateaux's, tortes, cheesecakes, puddings and slices

## ITEMS BELOW ARE INCLUDED IN YOUR LUNCH OR DINNER BUFFET

Selection of dressings, sauces and mustards | Crusty bread rolls and butter | Bowl of whipped Chantilly cream

## UPGRADE WITH SEAFOOD

Add Bugs for \$15.00pp | Add Cooked Prawns for \$10.00pp  
Add Natural Oysters for \$10.00pp | Add Tarragon Mussels for \$10.00pp

*Terms & Conditions Apply*



# Alternate Drop

\$40.00 per head

CHOOSE 2 ITEMS FROM EACH COURSE



## Entrees

Coconut Prawns with mango salsa and plum sauce | Salt and Pepper Calamari  
Spicy BBQ Chicken Wings | Pork Belly Bites

## Mains

Cajun Salmon served with tropical salad | 250g Wagyu Rump cooked medium with sweet potato mash and steamed greens | Herb and Garlic Chicken Supreme, stuffed with cream cheese and jalapenos, served with creamy garlic mash and asparagus | Seasoned Roast Chicken with honey pumpkin and walnut salad

## Desserts

Sticky Date Pudding with icecream | Cheesecake with whipped cream and raspberry coulis | Chocolate Mudcake with icecream | Pavlova with seasonal fruit





# Platter Selections

*Each Platter serves approximately 10 people*

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## Party Platter \$85

Mini Gourmet Pies, Mini Sausage Rolls, Chicken Wings,  
Pork Ribs, Pork Bites

## Skewers Platter \$90

Chicken Skewers, Beef Skewers, Lamb Skewers, Vegetarian Skewers.  
Mix & Match To Your Liking

## Seafood Platter \$100

Grilled Prawn Skewers, Salt And Pepper Calamari,  
Fish bites, Prawn Twists, Tempura Scallops

## Vegetarian Platter \$70

Roast Vegetable Spring Rolls, Vegetable Samosas  
And The Chefs Selection Of A Variety Of Dried Fruit,  
Cheese's, Olives and Roasted Capsicums

## Turkish & Wraps Platter \$65

Assorted Turkish Bread and Wraps Platter With Mixed Fillings

## Slider Platter \$90

A Variety of Beef Sliders, Chicken Sliders and Fish Sliders

## Pizza Platter \$60

Select 4 of the following toppings -  
Supreme | Hawaiian | Margarita | Meat Lovers | Chicken BBQ

GF & VEGETARIAN Options Available Upon Request



# Platter Selections

*Each Platter serves approximately 10 people*

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## Dip Platter \$50

Chef's selection of dips with Turkish Bread

## Antipasto Platter \$90

A variety of Cured Meats, Olives, Anchovies, Artichoke Hearts, Various Cheeses and Pickled Vegetables in Oil or Vinegar. Accompanied by Crackers

## Cheese Platter \$110

A variety of Cheese's such as Cheddar, Swiss, Brie, Camembert, Monterey Jack & Blue Cheese. Accompanied by Crackers, Dip's and assorted Nuts

## Grazing Table \$18 per person

A selection of Cold Meats, including Prosciutto, Salami and Leg Ham, assorted Marinated or Pickled Vegetables, a variety of Cheese, typically including 3 variety's, such as a Blue Cheese, Creamy Brie, a Semi Hard and a Cheddar (quality, variety and selection subject to availability), assorted Marinated Olives and Tomato's, Dried Fruit & Nuts, a selection of Seasonal Fruit, and Vegetables and Herbs for both consumption and decoration

## Dessert Platter \$90

*A CHOICE OF EITHER ONE CAKE OR A MIXED VARIETY OF THREE*

Café Supreme Carrot Cake | Passion Fruit Cheese Cake | Chocolate Mud Cake | Orange & Almond Cake (Gluten Free, Dairy Free) | Caramel Slice (Gluten Free Option Available) | Lemon Meringue Tart | Citrus Tart (Gluten Free Option Available) | Apple & Rhubarb Cake (Gluten Free)







# Function Accommodation



Receive a free queen room for the night of your event when you book a function at the Gladstone Reef Hotel.

Your guests will be entitled to our corporate accommodation rate from the time of booking, for the night of your function.

Our rooms have been recently renovated and feature modern décor.

Gladstone Reef Hotel's 4 star rooms, offer 5 star views harbour side, just request one of our harbour view rooms when booking.

(Terms and Conditions apply)







# Yes, I'd like to book a function

## The Deck

*(Cocktail functions/platter service/alternate drop/buffet)  
(A La Carte can be ordered on the evening off the menu)*

- \$200 hire fee (includes security and staffing)
- \$400 minimum catering spend (drinks not included)
- Monday – Saturday function hire available till 2am
- Sunday night function hire available until midnight.  
Conditions apply
- Standard 6 hour function hire

## Roof Top

*(Cocktail functions/platter service)*

- \$300 hire fee (includes security and staffing)
- \$500 minimum catering spend (drinks not included)
- Includes back up function area in case of inclement weather

- Standard 6 hour function hire
- Function hire available until midnight 7 days a week  
Conditions apply

## Industrie Nightclub

*(Cocktail functions/platter service/alternate drop/buffet)*

- \$400 Non-Refundable Hire Fee (includes security and staffing)
- Minimum spend \$1000 catering & bar tab (Terms & Conditions Apply)
- Monday – Saturday functions available until 2am
- Sunday night functions available until midnight
- Standard 6 hour function hire

### PLEASE NOTE

- Standard Function hire is 6 hours, from 6pm – 12am. If you require a different time frame please be sure you make our functions manager aware.
- Function hire extensions will incur an additional \$50 an hour (if extension is before 12am).
- Any event extending past 12am up until 2am will incur an additional hire fee of \$100 an hour.
- If your Event is celebrating a Birthday between the ages of 18 -21 your event is classed HIGH RISK and will incur an additional security fee of \$300 per 100 guests.
- Events requiring extensive setup by GRH staff will incur an additional setup fee of \$100.
- Guest numbers and catering must be confirmed & paid in full no less than 7 working days prior to your function. Catering requirements cannot be changed after this time.
- Guests Lists are MANDATORY for security purposes. No exceptions.
- To make a booking please call **4972 1000** or email [reeffunctions@starhotels.com.au](mailto:reeffunctions@starhotels.com.au)

The Gladstone Reef Hotel team look forward to helping you plan your next special event!