FUNCTIONS AND EVENTS

REEF HOTEL

BISTRO - BAR - GAMING - MOTEL

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We customise our packages to suit exactly what you're looking for

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

EVERY PACKAGE IS MADE COVID SAFE BY OUR TEAM ENSURING PEACE OF MIND FOR YOU AND YOUR GUESTS.

Spaces



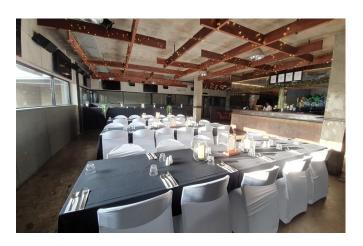
ROOFTOP cocktail - 40

Gladstone's best-kept secret, the Rooftop boasts harbour and city views as far as the eye can see. This space is perfect for both day and night time functions.

Features

- private bar
- private bathrooms
- dedicated audio system

Available until midnight Mon - Sun



HARBOUR ROOM seated - 120 | cocktail - 250

This is the lower level of the Gladstone Reef Hotel, perfect for your next private event. Function hire includes your own dance floor, microphone & PA system.

Features

- private bar and bathrooms
- wheelchair accessible
- private smoking area
- dedicate audio system

Available until 2am Mon - Sat Available until midnight on Sunday



THE DECK

seated - 35 | cocktail - 70

Overlooking the CBD and harbour with festoon lights, rustic décor and greenery, this area is privately sectioned off from the main bar. Soak up the beautiful sunset views!

Features

- access to the main bar
- wheelchair accessible
- private smoking area
- access to PA system

Available until 2am Mon - Sat Available until midnight on Sunday

Food, food, glorious food!

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:

ROOFTOP Platter service HARBOUR ROOM Platter service, buffet or alternate Drop

THE DECK

Platter service or alternate drop

Grazing platters

Prices are set per platter for approximately 10 people

Turkish Bread with Dips 50.00 Chef's selection of dips with Turkish Bread

Antipasto Platter 90.00

A variety of cured meats, olives, anchovies, artichoke hearts, various cheeses and pickled vegetables, with crackers

Cheese Platter 110.00

A variety of cheese's such as cheddar, swiss, brie, camembert, monteray jack and blue cheese. Accompanied with crackers, dips and assorted nuts

Vegetarian Platter 70.00

Roast vegetable spring rolls, vegetable samosas and our chef's selection of dried fruit, cheese's, olives and roasted capsicums Party Platter 90.00 Mini gourmet pies, mini sausage rolls, chicken wings, pork ribs and pork bites

Skewers Platter 100.00 36 skewers included

Chicken skewers, beef skewers, lamb skewers and vegetarian skewers. Mix and match to your liking!

Seafood Platter 120.00

Grilled prawn skewers, salt and pepper calamari, fish bites, prawn twists and tempura scallops

Pizza Platter 75.00 Select 4 of the following toppings;

- supreme
- Hawaiian
- margarita
- meat lovers
- BBQ chicken

Turkish & Wraps Platter 65.00

Assorted turkish bread and wraps with a mix of fillings

Slider Platter 100.00 30 sliders included A variety of beef, chicken and fish sliders

Dessert Platter 90.00 A CHOICE OF EITHER ONE CAKE OR A MIXED VARIETY OF THREE

Café Supreme Carrot Cake Cheese Cake Chocolate Mud Cake Orange & Almond Cake (GF, DF) Caramel Slice (GF Option Available) Lemon Meringue Tart Citrus Tart (GF Option Available) Apple & Rhubarb Cake (GF)



OPTION ONE / 31pp Minimum 30 people. Private function hire fees apply.

INCLUDES

- your choice of 2 cold platters
- your choice of 2 hot dishes
- your choice of 1 side salad
- your choice of 2 side dishes
- a selection of dressings, sauces, crusty bread rolls and butter

OPTION TWO / 40pp Minimum 30 people. Private function hire fees apply.

INCLUDES

- your choice of 2 cold platters
- your choice of 3 hot dishes
- your choice of 1 side salad
- your choice of 2 side dishes
- a fresh fruit platter and your choice of 2 desserts and chantilly cream
- a selection of dressings, sauces, crusty bread rolls and butter

OPTION THREE / 50.00pp

Minimum 30 people. Private function hire fees apply.

INCLUDES

- your choice of 3 cold platters
- your choice of 4 hot dishes
- your choice of 2 side salad
- your choice of 3 side dishes
- a fresh fruit platter and our chef's selection of gateaux's, tortes, cheesecakes, puddings, slices and chantilly cream
- a selection of dressings, sauces, crusty bread rolls and butter

UPGRADE WITH SEAFOOD

add Moreton Bay bugs 15.00pp | add cooked prawns 10.00pp

COLD PLATTERS

- sliced honey baked ham
- selection of continental meats
- Cajun spiced chicken pieces
- semi-dried tomato, mushroom and brief quiche
- vegetarian antipasto

HOT DISHES

- sticky ginger pork belly
- seeded mustard and garlic baked porterhouse
- Mediterranean risotto (GF)
- slow roasted lamb served with ratatouille
- grilled snapper with Asian greens and coconut sauce
- grilled chicken breast with mushroom and semi-dried tomato cream
- steamed mussels in white wine, tarragon butter and rich tomato broth

SIDE SALADS

- tossed mixed leaf garden salad
- semi-dried tomatoes, sweet potato, parmesan and rocket salad with balsamic dressing
- classic Caesar salad
- Mediterranean pasta salad

SIDE DISHES

- chat potatoes with garlic butter and chives
- roast medley of potato, sweet potato, carrot and pumpkin
- panache of seasonal vegetables
- jasmine rice

DESSERTS

- gateaux's
- puddings
- tortes
- cheesecakes
- slices

Buffet Menu





Alternate Drop

CHOOSE 2 ITEMS FROM EACH COURSE | 40.00pp ENTREÉ 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 with creamy garlic mash and asparagus

Seasoned roast chicken with honey, pumpkin and walnut salad

DESSERTS

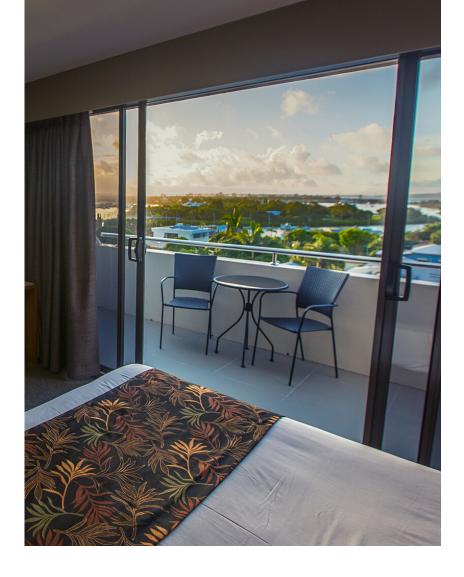
Stick date pudding with ice cream

Cheesecake with whipped cream and raspberry coulis

Chocolate mud cake with ice cream

Pavlova with seasonal fruit

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



Function Accomodation

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

Your guests will receive 10% off our accommodation rate, 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)

Book a function

ROOF TOP

Platter service or alternate drop

- \$500 hire fee (includes staffing)
- \$500 minimum catering spend (drinks not included)
- In cases of inclement weather your function will be moved to another location within the venue
- Standard 6 hour function hire
- Function hire available until midnight 7 days a week

HARBOUR ROOM

Platter service, buffet or alternate drop

- \$500 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

THE DECK

Platter service, alternate drop or à la carte can be ordered off the menu on the evening

- \$360 hire fee (includes staffing)
- \$450 minimum catering spend (drinks not included)
- Monday Saturday function hire available till 2am
- Sunday night function hire 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 \$60 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 \$360 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.
- If you wish to book a function on a public holiday, please note that there will be a 15% public holiday surcharge added