

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



The Deck

seated - 35 | cocktail - 70

Looking over the CBD with festoon lights and Rustic decor. This area is privately sectioned off from the main bar

Features

- wheelchair accessible
- private smoking area
- access to main bar

Available until 2am Mon - Sat

Available until midnight on Sun



ROOFTOP

cocktail - 70

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

Only platters available in this room.



HARBOUR ROOM

seated - 150 | cocktail - 220

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

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:

THE DECK

Platter Service
Alternate Drop
A la carte

ROOFTOP

Platter Service

HARBOUR ROOM

Platter service
Buffet
Alternate Drop

Grazing platters

Portions are set per platter for approximately 10 people

Antipasto Platter GF 100.00

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

Cheese Platter GF 120.00

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 GF 80.00

Roast vegetable spring rolls, vegetable samosas, roasted pumpkin arancini balls and mac n cheese croquettes

Grazing Table 18.00pp

Minimum 10pax Serving

A selection of Cold meats, including Prosciutto, Salami & Leg Ham, Assorted marinated and or pickled Vegetables, A variety of 3 Cheese's, Typically including a creamy Brie, a Semi Hard, a Cheddar and a Blue Cheese paired with marinated olives & Tomato's, Dried Fruit & Nuts, And a slection of seasonal fruit and herbs both for consumption and decoration

Party Platter 100.00

Mini gourmet pies, mini sausage rolls, chicken wings, pork ribs and pork bites

Skewers Platter GF 110.00

36 skewers included

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

Seafood Platter 130.00

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

Slider Platter 110.00

30 sliders included

A variety of beef, chicken and fish sliders

Pizza Platter 75.00

GF Pizza Platter 95.00

Select 4 of the following toppings;

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

Fruit Salad Platter 35.00

Variety of Seasonal Fruits

Pastries Platter 35.00

Mixed variety of pastries

Croissants Platter 40.00

Assorted croissants with a variety of fillings

Turkish Bread with Dips 50.00

Chef's selection of dips with Turkish Bread

Turkish & Wraps Platter 65.00

Assorted turkish bread and wraps with a mix of fillings

Dessert Platter 100.00

A CHOICE OF EITHER ONE CAKE OR A MIXED VARIETY ASSORTED CAKES
Café Supreme Carrot Cake

Buffet

MINIMUM OF 30 PEOPLE

OPTION ONE / 40pp

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 / 50pp

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 / 60.00pp

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

Buffet Menu

HOT & COLD

PLATTERS

- vegetarian antipasto
- selection of continental meats
- spiced chicken pieces
- asian Pork Belly Bites
- chicken wings
(Buffalo, or Smokey BBQ)

HOT DISHES

- sweet & sour pork
- seeded mustard and garlic baked porterhouse
- slow cooked beef cheeks
- slow roasted lamb served with ratatouille
- grilled snapper cooked in a creamy coconut sauce
- House made Butter Chicken
- Penne amatriciana

SIDE DISHES

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

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

Sauces & Dressings

- House Salad Dressing
- House Gravy
- Tomato & BBQ Sauce
- Lemon Wedges
- Vinegar

DESSERTS

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





Alternate Drop

CHOOSE 2 ITEMS FROM EACH COURSE | 45.00pp

ENTRÉE

Coconut prawns with mango salsa and plum sauce

Salt and pepper calamari

Pumpkin Arancini Balls with Roasted Capsicum Coulis

Pork belly bites

MAINS

Crispy skinned salmon served with tropical salad

250g Wagyu rump cooked medium with sweet potato mash and steamed greens served with Red Wine Jus

Herb and garlic chicken supreme Served with creamy garlic mash and asparagus and topped with a house mustard sauce

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 Accommodation

Receive 50% off for a 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

THE DECK

Platter service, alternate drop or a la carte

- \$400 hire fee (includes staffing)
- \$500 minimum catering spend (drinks not included)
- Monday – Saturday functions available until 2am
- Function hire available until midnight 7 days a week
- Standard 6 hour function hire

ROOF TOP

Platter service

- \$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

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 14 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