



Thank you for enquiring about the possibility of hosting your function at the Reef Bar Grill Restaurant Forster.

Reef Bar Grill is located on the water's edge Forster, only three & half hrs away from Sydney boasting spectacular views across Wallis Lake and beyond.

Reef Bar Grill is renowned for its delicious, modern cuisine and personalised, attentive service. We look forward to making your special occasion particularly memorable.

The restaurant is licensed to sit 110 guests, however has comfortable **seating capacity** for up to 100 guests, still allowing ample room for a dance floor. You may also consider the use of our outside balcony for your civil wedding service, naming ceremony or product launch.

Lunchtime functions may commence from 11.00am. Due to the restaurant's evening commitments, we request that farewells take place on the balcony from 4.00pm, for departure by 4.30pm, at the latest.

Dinner functions may commence from 6.00pm, for five hours duration. Should you wish to extend your dinner function, an overtime charge, of \$150.00 per half hour, will apply. Our liquor licence prevents us from trading beyond midnight.

For functions held on Saturday evenings, or school holiday periods a minimum spend requirement of \$9,000.00 (for food and beverage), plus a \$550.00 venue hire fee, will apply. *Please note, our minimum spend requirements may be flexible, at the discretion of Management, for functions held during off-peak times.*

Our exclusive function packages allow you the opportunity to design your own personalised, limited 'a la carte' menu for the occasion. Our menus offer your guests an alternative choice of two dishes, for entrée and main course, with a set dessert, priced from \$70.00 and \$75.00, respectively. Another popular menu style is also detailed, offering 'extended canapés' (ie. replacing a sit-down entree). This option provides for greater mingling time at the beginning of your function, prior to guests being seated for main course and dessert.

All menus are inclusive of French baguettes, bowls of steamed vegetables, and freshly brewed coffee and tea. As an option, you may also wish to provide a selection of hot and cold canapés, priced from \$10.00 - \$12.00 per person.

Beverages are billed on a consumption basis. You may choose to have a *limited bar* – beer, wine, soft drinks, juices and mineral water, or an *open bar* – to include house spirits. The majority of functions choose a limited bar, with the option for guests to purchase spirits at their own expense.

To assist with your budgeting, we will provide a total estimated beverage cost, based on your specific beverage requirements. We suggest you allow approximately \$35.00 - \$45.00 per person for beverages.

We are fortunate to enjoy a close association with a number of professional service providers, such as photographers, celebrants, DJ's, bands, graphic artists and florists. For your convenience, we have included contact details for our 'recommended suppliers'.

Whilst we appreciate the opportunity to recommend such high quality service providers, we suggest that you liaise with each supplier to ensure your individual requirements are properly catered for. To avoid disappointment, we suggest that you make contact with these suppliers well in advance.

Please ensure that you carefully read and understand the 'Terms and Conditions' on pages 3-4 of this information kit.

Once you have had an opportunity to look over the enclosed menu samples and other information, please do not hesitate to contact us with any further queries you may have.

Please feel free to contact us to arrange a suitable time to visit the restaurant and meet with us to discuss your requirements in further detail. At times, appointments may coincide with the restaurant being prepared for a function.

We look forward to welcoming you to Reef Bar Grill in the near future.

In the meantime, good luck with your plans!

Regards

Ian McGlasson – Restaurant Manager

Terms and Conditions:

*Prices quoted are inclusive of GST.

*Please note that our quoted prices are based on current costs and may be subject to change. Our pricing is reviewed annually, in July. Notice of any scheduled changes will be given in writing, and will subsequently come into effect from 01 January.

*Functions held on gazetted Public Holidays, will incur an additional \$550.00 surcharge.

*Please note that dishes listed on our function menus differ slightly from our a la carte menu in order to cater for larger guest numbers. Due to different preparation requirements for dishes listed on our function menus, we do not offer menu tastings, and function dishes are not available for sampling when dining at the restaurant. Please note however, that the standard of produce and meal portions, are equivalent in quality and size.

*We are able to cater for children's meals (see page 13), 'crew' meals and special dietary requirements, by pre-arrangement.

*Children must be supervised by a responsible adult at all times.

*All guests are required to wear appropriate footwear at all times.

*Please note that the above-mentioned commencement times will apply (see page 1), unless otherwise confirmed in writing by us, at the time of confirmation of your booking.

*We would appreciate your assistance in ensuring that your guests remain outside until the confirmed commencement time of your function. Please consider nominating an usher / MC to assist with this request.

*There are several local venues, including beaches and reserves that are popular for civil ceremonies. For further information, or bookings, refer to our 'Recommended Suppliers' list (pages 16 - 18).

*In the case of bad weather affecting your plans for an outdoor ceremony, by pre-arrangement and confirmation at the time of booking, we may be able to accommodate the relocation of your ceremony to Reef Bar Grill (see above paragraphs regarding commencement times).

*Whilst we are happy to provide finishing touches to your tables (ie. placing of your guest name cards, bonbonnières, floral arrangements and/or candles), these decorations should be supplied 'table ready' for placement by Reef Bar Grill staff. Any additional preparation requirements may incur a service charge (POA).

*Whilst our staff will take all care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during and after the function.

*Should the restaurant premises be left in an unacceptable state, at the discretion of Management, a cleaning fee will be charged (minimum charge \$150.00).

*For fire safety reasons, candle decorations must be set in breeze-resistant holders. We have glass tealight candle holders that may be hired (\$2.00 each, including long-burning tealight candles).

*The following items are not permitted in the restaurant areas: sparklers, bubbles, rice, petals and other confetti-style scatters (eg, stars, hearts etc).

Responsible Service of Alcohol (RSA):

*In order to comply with the NSW Office of Liquor, Gaming and Racing Laws, we are required to practise 'Responsible Service of Alcohol' - (RSA). Accordingly, your understanding and support is vital to our upholding the following policies:

- We reserve the right to refuse service of alcohol to any person who appears to be intoxicated.
- Service of alcohol to minors (under 18 years of age) is prohibited.
- We reserve the right to refuse service of alcohol to any person presumed to be supplying liquor to a minor.
- Great Lakes Liquor Accord prevents the service of 'shots', multiple nips.
- Guests who are under 18 years of age must be highlighted on your guest list. Guests aged between 18 and 25, should carry appropriate proof of age identification.

Deposits/Prepayments:

*Deposits and prepayments are payable by cash, cheque, or EFT into our company bank account. **Please note that we do not accept function deposits or pre-payments by credit card.**

*To confirm your function booking, a \$1,000.00 deposit is due within 14 days of placing a tentative booking.

*Full prepayment of your estimated food and beverage account is due 14 days prior to your function. At the conclusion of your function, we will provide a detailed billing dissection for your perusal.

*As prepayments are based on estimated costs, your final account will most likely show some variance. Should your actual expenditure for the occasion be less than the total of prepayments made, a refund cheque / EFT will be forwarded to your nominated payee. Likewise, should your actual expenditure exceed the total of prepayments made, we would appreciate your earliest attention to settling these charges.

Cancellations: For function bookings confirmed by deposit, on or after 01 August 2011.

*Whilst we appreciate that, due to unforeseen circumstances, it may be necessary to postpone/cancel your function, the following conditions will apply:

- All cancellations must be received in writing.
- In the event that your function is cancelled more than six (6) months prior to the date, \$200.00 will be retained from the initial deposit paid.
- If your function is cancelled between six (6) and three (3) months prior to the date, \$500.00 will be retained, being 50% of the initial deposit paid.
- If your function is cancelled within three (3) months of the function date, we regret that the total deposit, being \$1,000.00, and any subsequent prepayments made, will be retained.
- Reef Bar Grill Restaurant reserves the right to cancel any function should due deposits/prepayments remain unpaid by the required dates, unless deferred by us. In this instance, any prior payments held in trust by us, will be deemed non-refundable.
- Reef Bar Grill Restaurant reserves the right to cancel any function if the restaurant, or any part of it, is closed due to circumstances beyond the restaurant's control.
- Reef Bar Grill Restaurant reserves the right to cancel any function that may affect the reputation of the restaurant.
- In the instance that you postpone your function, and you subsequently cancel the amended date at any time thereafter, your total deposit, being \$1,000.00, will be retained.

Function bookings confirmed by deposit prior to 01 August 2011 will not be subject to the above policy amendments. If applicable, we can forward a copy of the preceding cancellation terms for your records.

~sample only~

~\$70.00 menu~

sarah & simon

entrée

**~1 hour roving canapés – choice 6 items~
(1 each)**

main course:

alternative serve

grilled fillet of jewfish

with citrus jasmine rice & coconut, lemongrass sauce

chargrilled beef fillet

with potato rosti, mustard cream sauce & shiraz caramel

set dessert:

tower wedding cake, by reef bar grill:

warm, soft-centred chocolate pudding

with crème anglaise & fresh berries

coffee & petits fours

~sample only~

~\$75.00 menu~

~optional canapés - \$10.00pp for 3 items / \$12.00pp for 4 items~

kate & tom

entrée:

alternative serve

smoked salmon & kipfler potato salad

with shiitake mushrooms, chives & white truffle oil

orange & pistachio roasted duck spring roll

with a caramelised citrus, brandy glaze

main course:

alternative serve

chargrilled beef fillet

with kumera mash & roast garlic balsamic jus

oven-baked atlantic salmon fillet

with warm sweet & sour potato salad, parsley pesto & tomato vinaigrette

set dessert:

warm, chocolate pudding

with vanilla cream anglaise & fresh berries

coffee & petits fours

a selection of hot & cold canapés – optional

~optional canapés - \$10.00pp for 3 items / \$12.00pp for 4 items~

(portions cater for at least one piece of each item per person)

mini beef & guinness pies

with tomato sauce

curry vegetable samosas

with chilli sauce

ratatouille tartlet

with binnorie feta and oregano

butterfly dukka prawn cutlets

with lemon aioli

tomato & garlic frittata

with goats cheese & olive tapenade

caramelised onion jam tart

with pistachio dukkah and binnorie feta

chicken tenderloin

with malaysian sauté sauce

smoked salmon & herb pancake roulade

with rocket & dijon mascarpone

sushi rolls

with ponzu dipping sauce (½ fish / ½ veg)

zucchini & sweet corn fritters

with sweet chilli crème fraiche

sugar cured tuna

with soy, garlic & shallot dressing

savoury tartlets

filled with smoked chicken, hummus & roast capsicum

savoury tartlets

filled with avocado mousse & semi-dried tomatoes

handmade cocktail pizzettas

with mixed toppings (½ meat / ½ veg)

spicy prawn wontons

with sweet chilli sauce

a selection of entrees

chilled king prawns

with tomato, avocado salsa & lime, coriander dressing

grilled king prawns

on green pea risotto, with galliano, lime & saffron sauce

orange & pistachio roasted duck spring roll

with a caramelised citrus, brandy glaze

smoked salmon & herb pancake roulade

with rocket & dijon mascarpone

smoked salmon & kipfler potato salad

with shiitake mushrooms, chives & white truffle oil

warm leek & asparagus brie tart

spanish paprika calamari

with olives sundried tomato capers and herb aioli

seared beef salad

with roast capsicum, almond dukkah, binnorie feta and redcurrant vinaigrette

pumpkin and nutmeg soup

with sour crème and chives

cauliflower soup

with white truffle oil and chives

roast Mediterranean vegetable stack

with parsley puree, balsamic caramel and binnorie feta

a selection of main courses

(main courses are served with bowls of steamed vegetables)

chargrilled beef fillet

with potato rosti, mustard cream sauce & shiraz caramel

chargrilled beef fillet

with kumera mash & roast garlic, balsamic jus

baked lamb rack

with roasted peperonata, pine nuts, balsamic jus

prosciutto-wrapped, baked chicken breast

with roast kipfler potatoes & creamy redcurrant jus

oven-baked chicken breast

with roast pumpkin, spinach & pinenut risotto & hazelnut jus

oven-baked atlantic salmon fillet

with warm sweet & sour potato salad, w parsley pesto & tomato vinaigrette

oven-baked atlantic salmon fillet

with sautéed greens & jasmine rice, lime, ginger butter

grilled jewfish

with citrus jasmine rice & coconut, lemongrass sauce

herb-crusteD fillet of blue eye cod

with roasted kipfler potatoes, tomatoes & lemon butter sauce

a selection of desserts

tower wedding cake, by reef bar grill:

frangelico panna cotta

with mango mint compote and macadamia toast

baked lemon cheesecake

with strawberry coulis and almond praline

warm apple tart tatin

with vanilla parfait and calvados syrup

warm, chocolate pudding

with vanilla cream anglaise & fresh berries

seasonal fruit plate

with brandy snap cone and vanilla ice cream.

sticky date pudding

with butterscotch sauce and vanilla ice cream

~other popular menu options~

cocktail parties

(2-3 hour food service)

\$70.00 per person

selection of six canapés, 2 pieces per person (ie. 12 portions per person)
and a selection of **two** meals served in individual bento boxes

\$78.00 per person

a selection of eight canapés, 2 pieces per person (ie. 16 portions per person)
and a selection of **three** meals served in individual bento boxes
set dessert mini mixed gelato cones

\$84.00 per person

a selection of ten canapés, 2 pieces per person (ie. 20 portions per person)
and a selection of **three** meals served in individual bento boxes
set dessert mini mixed gelato cones

a selection of 'extended' canapés:

spicy prawn wontons

with sweet chilli dipping sauce

handmade cocktail pizzettas

with mixed toppings (½ meat / ½ veg)

smoked salmon & herb pancake roulade

with rocket & dijon mascarpone

tomato & garlic frittata

with goats cheese & olive tapenade

sushi rolls

with soy dipping sauce (½ fish / ½ veg)

savoury tartlets

filled with avocado mousse & semi-dried tomatoes

savoury tartlets

smoked chicken, hummus, & roast capsicum

pistachio & orange roasted duck spring rolls

with caramelised citrus, brandy glaze

sweet corn & zucchini fritters

with harissa dipping sauce

crispy fried prawns

with honey, soy & ginger glaze

warm leek, asparagus & smoked chicken tartlets

mini beef & guinness pies

with tomato sauce

curry vegetable samosas

with chilli sauce

ratatouille tartlet

with binnorie feta and oregano

hot bento boxes:**singapore egg noodles****(chicken & vegetarian)**

stir fried with ginger, tamarind & coriander

fish & chips

with lemon-lime mayo

forest mushroom risotto

with shaved parmesan & herbs

massaman curried beef

served w jasmine rice

~cocktail party menu~

(max. 150 guests)

from \$70.00 per person

hot & cold canapés:

smoked salmon & herb pancake roulade
with rocket & dijon mascarpone

tomato & garlic frittata
with goats cheese & olive tapenade

savoury tartlets
filled with avocado mousse & semi-dried tomatoes

pistachio & orange roasted duck spring rolls
with caramelised citrus, brandy glaze

sweet corn & zucchini fritters
with harissa dipping sauce

crispy fried prawns
with honey, soy & ginger glaze

mixed snack boxes:

singapore egg noodles
(chicken & vegetarian)
stir fried with ginger, tamarind & coriander

fish & chips
with lemon-lime mayo

optional additions:

handmade occasion cakes, or sweet canapés - \$poa
buffet of freshly brewed tea/coffee @\$2.50 pp

beverages on consumption:

we suggest you allow \$35.00 – \$45.00 pp for a *limited bar
for a cocktail-style function of 5-hours duration
you may choose to have a *limited bar – beer, wine, soft drinks & juices
or, *open bar – inclusive of spirits

*Please refer page 2 regarding beverage consumption

kid's menu

suitable for children aged 12 years & under

\$30.00 per child

****choice of main meals****

grilled chicken breast fillet

chargrilled beef eye fillet

(approx. 110 grams)

battered fish & chips

(served with fries & salad & tomato sauce)

****set dessert****

vanilla icecream

with topping

(choice of chocolate or berry)

Jugs of soft drinks/juice

(lemonade, coke, red fanta, lemon squash, orange juice)

a selection of function beverages

soft drink \$4.50

juice \$4.50

beer

tap

blue tongue mid strength \$4.50

grolsch, Holland \$6.50

peroni leggera, Italian \$7.00

Bottled beer

blue tongue light \$4.50

(select 2 of the following)

tooheys new \$4.60

victoria bitter \$4.60

pure blonde \$5.50

james boag premium \$6.50

crown lager \$6.00

cooper's pale ale \$6.00

corona \$6.50

spirits

house spirits \$6.00

premium spirits from \$6.50

a selection of function wine

sparkling wine

Rothbury Estate Sparkling Cuvée

Zesty citrus & sherbet aromas on the nose and full-bodied apple and melon flavours with a rich & creamy palate.

\$16.00

James Estate Grand Cuvée

Hunter Valley NSW. James Estate Grand Cuvée exhibits a persistent mousse and fine bead. The palate is long and flavoursome with a soft finish.

\$25.00

Great Lakes Sparkling Lily NV

A lovely light bead that allows the crisp fruity tastes to come through – makes sparkling wine easy to drink – wonderful with fresh Wallis Lake oysters!!

\$36.00

white wine

Rothbury Estate Chardonnay

Hunter Valley - Intense stone fruit & white pear aromas supported by citrus & subtle oak characters across a soft, creamy palate.

\$16.50

James Estate Chardonnay

Hunter Valley NSW - Crisp and elegant structure, generous fruit weight and subtle well-balanced oak finish.

\$23.00

Iron Bark Hill Alfresco Unwooded Chardonnay

Pokolbin NSW, Young fruity chardonnay vines with spicy melon citrus aromas & flavours

\$30.00

Great Lakes Unwooded Chardonnay

A beautifully balanced flavoursome Chardonnay with a lovely clean finish.

\$36.00

Tamburlaine Mark Davidson "Mail Run" Reisling

\$24.00

white wine (cont'd)

Makers Table Sauvignon Blanc	\$28.50
Barossa Valley. Pale straw in colour with green hues. The nose shows lifted grassy notes that develop across the well-balanced palate and the crisp, lengthy finish.	
Anuka Bay Sauvignon Blanc	\$26.00
Marlborough, New Zealand. A vibrant wine with lively aromas of citrus and tropical fruit.	
Matua Valley Sauvignon Blanc	\$36.00
Hawkes Bay NZ. Bright & lively gooseberry and passionfruit characters with a hint of lime. Long & balanced palate with refreshing tropical flavours and a seductive finish.	
T'Gallant Imogen Pinot Gris	\$29.50
A succulent, generous & weighty pinot Gris, potent & true to style. The nose is ripe & very complex w floral notes & touches of tropical fruit.	
Iron Bark Hill Semillon Hunter Valley	\$33.00
Pokolbin NSW – Semillon grapes, lower hunter valley, chalky fruit acid, fresh lemon flavours	
James Estate Verdello	\$27.00
Hunter Valley NSW. Medium bodied with excellent fruit character showing through the full length of the palate. The finish is long with a crisp (almost flinty) and savoury end point.	

red wine

Rothbury Estate Shiraz Cabernet	\$16.50
Displays spice and berry aromas supported by ripe plum and subtle oak on the rich, full-bodied palate.	
James Estate Cabernet Merlot	\$24.00
Long and rich with a flavoursome finish. Picked at optimum ripeness, both components of this blend underwent fermentation using traditional methods of flavour and colour extraction.	
Saltrum Makers Table Cabernet Sauvignon	\$22.00
A full, ripe and soft version of one of the world's great red grape varieties.	
Lindemans Bin 40 Merlot	\$22.00
Hunter Valley. Medium bodied Merlot with delicious red berry flavours that are supported by darker, earthier tones.	
James Estate Merlot	\$29.00
Hunter Valley NSW. Chocolate and mint notes enter the palate, followed by rich plum flavour and fine tannins with an even, savoury finish	
Tamburlaine Mark Davidson "North Bore" Shiraz	\$24.00
This organic Shiraz shows blackcurrant and clove spice characters with a lingering finish.	
Great Lakes Shiraz	\$38.00
Soft easy drinking this wine is a balance of Wootton and Hunter fruit overlaid with soft French Oak for 8 months.	

recommended suppliers

~we suggest you make contact with your preferred suppliers well in advance~

~simply 'click' on the links provided~

Decorations

flowers –blooming marvellous - Judy 6551-5007
www.florist-forster-tuncurry.websyde.com.au

flowers – Blooms – Melisa 6552 5666

flowers – rosita floral service – denise 6554 6256

stacks of wax – wax lanterns 9557-0306
www.stacksofwax.com.au

balloons 6557-2012
www.thecostumepartyshop.co.au

Music

c&k entertainment (dj) - chris mcfadden / kerry mcfadden / craig johnson 9630-0909
www.ckentertainment.com.au

band - phil Hitchcock 0408 093 948
www.philhitchcock@optusnet.com.au

Band – jay davis 0423 724 800
www.jaydavistrio@gmail.com

Invitations – contemporary, custom-made stationery & bonbonnieres

Kelly 9940-0807
www.bellainvites.com.au

Photography

east coast photography – craig mason 6554-9703
www.eastcoastphotography.com.au 0411-846-084

shane chalker photography 6555-6004
www.info@shanechalkerphotography.com 0412-090-782

dave sparkes photojournalism
www.sparkesphoto.com 0418-167-074

Videography

rewind digital media – Daniel kirkman
www.rdmedia.com.au

0431 095 882

Celebrants

sarah julian
www.sarahJulian.com

0410 657 167

debra steber
www.tareecelebrant.com.au

6553 -1115
 0428 431115

Venues for civil ceremonies – forster

parks & reserves – sarah julian
www.sarahjulian.com.au

0410 657 882

Transport - hire cars

www.greatlakeslimousines.com.au

0408 284 799

Hair & Makeup

aaquamarine day spa - cath
www.greatlakesbeauty.com

6554-5501

Massage & Pampering

aaquamarine day spa - cath
www.greatlakesbeauty.com

6554-5501

endotas spa – tracey
www.endotadayspa.com.au

6555-895

Accommodation

forster visitor and information centre

6554-8799

savan apartments – shane

6555-0300

www.sevan.com.au

beaches international apartments – greg

1800 552 498

www.beachesinternational.com.au

Reef Bar Grill

photo gallery

'reef bar grill'... by day by Craig Mason of East Coast Photography

Pictures coming soon....

'reef bar grill'... by night - photography by Craig Mason of East Coast Photography

Pictures coming soon...

*a sample of our chef's finest dishes, by 'reef bar grill'
- photography by 'peninsula living'*



**tower wedding cake, by 'reef bar grill' ...served as dessert:
warm, soft-centred chocolate pudding
with vanilla cream anglaise & fresh berries
– photography by 'society'**



**c&k entertainment – set-up '
(photographs supplied by c&k entertainment)**



Civil Celebrant Sarah Julian





(photographs supplied by couple)