

NOOSA REEF HOTEL FUNCTION PACK

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WELCOME TO THE NOOSA REEF HOTEL

Located in the heart of Noosa Heads, hosting expansive panorama views of the beautiful Laguna Bay & North Shore. There is no better place to host your next celebration or corporate meeting.

The hotel has mulitple generous spaces to suit large groups to small intimate gatherings. Offering a sophisticated relaxed atmosphere, creating the perfect setting for any event.

Boasting a colourful modern refurbishment, the hotel has had many changes along the way, but we have maintained our heritage, plus our friendly & welcoming atmosphere, & iconic status.







Green Room

For a true private dining experience to celebrate a small occassion or celebration, the green room offers magical views of Laguna Bay & North Shore with the iconic greenery plantation of Noosa.

Space Type<mark>: indoor</mark> People: min 15 max 20 Microphone: n/a TV Screen: yes Music: house music Duration: 3 hours

Private Dining Room

New to our function spaces, the Private Dining Room will make your meeting, celebration or large get together intimate with pure privacy.

Space Type<mark>: indoor</mark> People: min 40 max 52 Microphone: n/a TV Screen: yes Music: house music Duration: 3 hours



FUNCTION SPACES

Bay Viewing Deck

This space is perfect for the ideal cocktail or sit down dining celebration. Gorgeous views of Laguna bay, give the wow factor.

- Space Type: outdoor People: min 40 max 65 Microphone: n/a
- TV Screen: yes Music: n/a Duration: 3 hours



Lower Deck

The perfect space to soak up the sun along with views of the bay. Nestled in with the trees this deck area will not disappoint your celebration.



Space Type: outdoor People: min 40 max 70 cocktail style, 50 max sit down Microphone: n/a

TV Screen: n/a Music: n/a Duration: 3 hours

Flanagans Deck

Our outdoor beer garden, located outside Flanagans Irish Bar, is the perfect space to catch up with mates or celebrate a special occasion.

Space Type<mark>: Outdoor</mark> People: min 30 max 90 Microphone: n/a TV Screen: n/a Music: n/a Duration: 3 hours

Plantation Deck

Shaded in green, this deck area is perfect for a sit down or a small cocktail celebration.

Space Type: outdoor People: min 15 max 30 sit down, 30 cocktail style Microphone: n/a TV Screen: n/a Music: n/a Duration: 3 hours

FUNCTION SPACES







CANAPE PLATTERS

Slider \$130 (Feeds 8-10 People)

Teriyaki tofu with avocado and slaw VG Beef with caramelised onion, cheese, bbq sauce, tomato, lettuce & aioli

Pork belly with pickled carrots, Asian salad and sweet chilli Peri peri grilled chicken with tomato, onion, lettuce, cheese & aioli

Two option choice

Pastry \$130 (Feeds 8-10 People)

Housemade sausage rolls & tomato relish Party pies with tomato sauce Peri peri chicken pieces Spicy Cauliflower paella arancini with aioli

Four choice option

Asian \$120 (Feeds 8-10 People)

Sticky spiced pork belly bao buns Spring rolls with sweet chilli sauce Vegetable samosas Grilled chicken & avocado Vietnamese rice paper rolls with satay dipping sauce Teriyaki chicken sushi with sirracha mayo

Four choice option

Reef \$140 (Feeds 8-10 People)

Lemon crumbed barra bites with tartare sauce Lime pepper calamari with fingerlime aioli GF Chargrilled prawns GF Crunchy prawns with sirracha aioli Lime & dill salmon skewers GF

Four choice option

Grazing Boards: Size 1 \$130 Size 2 \$250 Size 3 \$350 10-15 people 25-30 people 50+ people A mixture of cheese, fruit, deli fresh meats, housemade dips, bread & crackers

SET MENU OPTIONS

Entree

Spicy Cauliflower paella arancini with aioli

Lime pepper calamari with aioli GF

Main

200G Eye fillet, red wine jus salad & hasselback potato

Dessert

Chocolate brownie with chocolate sauce and ice cream

Catch of the day – Our catch of the day will be in line with the venues monthly special, and will be subject to change

Lemon curd tart with raspberry sorbet and pistachio crumb

Two course \$59 | Three course \$75

*Dietary requirements & vegetarian/vegan options available upon request and must be communicated prior to the date of the event.

Meal course options will be served as alternate drop - steak cooked medium



PLANT BASED OPTIONS

Canape \$120

Avocado sushi made with brown rice Battered cauliflower with chipotle sauce



Spicy quinoa soft tacos

Vietnamese rice paper rolls with sweet chilli sauce

Set Menu 2 course \$40 | 3 course \$50

Entree

Vietnamese rice paper rolls with sweet chilli sauce

Spicy Cauliflower paella arancini with aioli

Meal course options will be served as alternate drop

Main

Vegan lasagne with quinoa tabouli and sweet potato crisps

Teriyaki tofu bowl

Dessert

Strawberry tart

Vegan brownie with peanut butter & coconut sorbet

Consumption Bar

Any combination of beer, wine, spirits or cocktails request can be ordered on a consumption based tab. Spend amount has no minimum & bar tab limit can be tailored to budget.

Wristbands will be provided by the hotel for your celebrations bar tab. By providing wristbands our staff will be able to identify your guests for the bar tab.



Cash Bar

Pay as you go service is also available for guests to pay for their own drinks

Let's get the party started!

If you're looking to provide a drink on arrival as a party favour we have many options available including our large jar cocktails (pictured)

Speak with our friendly staff and we can assist.

BAR TAB OPTIONS

Guidlines

The hotel reserve the right to refuse entry & service to anyone at anytime.

Full responsible service of alcohol will be in place at all times, along with id checks of all guests. It is suggested to bring your current form of photo id along to the event.

Minors are not to approach the bar and must be accompanied by an adult or legal guardian at all times.

No confetti, sticking items on walls or ceiling. No private entertainment or speakers allowed as we must be considerate to our bistro customers and neighbours. House music will be played where applicable.

As per our liquor licence conditions all guests must make their way inside at 9.30pm - due to noise restrictions.

If your function is hosting a bar tab, you must read and sign off on our drinks management plan to gain an understanding of the regulations prior to the function date

18ths and 21sts must be family events, and will incur a cost of a security guard at \$50/hour.

A minimum spend of \$1000 applies for booking the green room and deck together on Friday, Saturday and Sunday. Additionally, there is a minimum spend of \$500 on these days for booking these 2 spaces separately.

Policy

The hotel does not take responsibility of lost items.

Smoking Area

The hotel has several smoking area's on premise. Two smoking area's in Flanagan's Irish Bar and one located in our gaming room.

Catering

Food must be ordered and paid for in full 3 weeks prior to the function along with confirmed numbers and all dietry requirements.

The hotel is not licenced for takeaway food any food left over can not be taken off the premises

Deposit

The Noosa Reef Hotel will require a deposit at the time of making the booking to secure the date. Deposit amount is \$100 and is not refundable if cancelled.

The \$100 will be utilized in the functions food cost.

We require a signed copy of the terms and conditions prior to the event date. NAME



Signature.....