

REEF GATEWAY HOTEL

FUNCTION PACKAGE





Located on Shute Harbour Road, the Reef Gateway Hotel has been established in Cannonvale for over 20 years and over this time has become a local favourite. With multiple spaces in the venue that can be used for private events or casual gatherings, the Reef Gateway Hotel is the perfect spot for your next celebration.



“

Once again a great event put together by the staff of The Reef Gateway, bar staff were great, food was good, plentiful & great value. Made my job easy in arranging presentation night.

“

Great atmosphere, Good food and family friendly. The locals choose this place when looking for an entertaining place to eat.



Rooms to Hire

Reef Room

This room is perfect for corporate events and sit-down dinners.
This space offers a private bar.

SPACE TYPE	SEATING	STANDING	PROJECTOR	TV	MUSIC	MICROPHONE
Indoor, Private	100	150	Yes	Yes	Yes - Through portable speaker	Yes

Beer Garden

If you are looking for the perfect space outside under the fairy lights with
your own private bar, this space is for you!

SPACE TYPE	SEATING	STANDING	PROJECTOR	TV	MUSIC	MICROPHONE
Outdoor, Semi Private, Half Undercover	80	200	Yes	Yes	Yes	Yes

Alternative Drop

AVAILABLE FOR GROUPS UNDER 50 PAX

**Choice of 2 meals from
each course alternate
drop.**

// 1 Course \$35

// 2 Course \$55

// 3 Course \$70

**All above include
complementary breads to share**

Herb & garlic bread
Garlic, herb & cheese bread
Garlic, cheese Pizza Bread
(Gluten free base option \$3
extra pp)

Entrees

Fried spicy Calamari

Chilli, coriander, lemon, with roquette, pickled onion salad & a side of aioli (LD, LGO)

Sticky Chicken Wings

Honey, soy, sesame seeds & shallots (LD, LG)

Fijian Cerviche

Fresh kingfish with coconut cream & chilli (LD, LG)

Pumpkin gnocchi

W' mushroom, spinach and smoked cheddar cream (LG, VGO)

(ADD SMOKED SALMON \$9 PER PORTION)

Desserts

Pavlova

Fresh strawberries, passionfruit syrup & whipped cream (LG, V)

Sticky Date Pudding

W' butterscotch, strawberries and vanilla ice cream (V)

Chocolate Cake

W' chocolate sauce, berry compote and vanilla ice cream (V, VGO)

Churros

W' berry compote, strawberry and coconut and chocolate sauce (V)

Mains

250g Rump

(Cooked to medium)
Fries, salad & sauce pepper/ mushroom/ gravy (LD, LG)

Crumbed Chicken Breast Schnitzel

Fries, salad & sauce pepper/ mushroom/ gravy

Beer Battered Fish & Fries

House tartare, lemon & salad (LD)

Miso & Honey Glazed Fresh Atlantic Salmon Fillet GF

Blistered cherry tomatoes, bok choy, steamed jasmine rice & miso glaze (LD, LG)

Chicken Salad

Flaked almonds, turmeric quinoa, roasted pumpkin, cherry tomatoes, pickled onions & mixed leaves (LD, LG)

Carbonara Linguine

Bacon, onion, egg yolk, shallots, parsley & cracked pepper in a garlic cream reduction topped with shaved parmesan

(LG) Low Gluten, (LD) Low Dairy, (V) Vegetarian, (VG) Vegan,
(LGO) Low Gluten Option, (LDO) Low Dairy Option,
(VO) Vegetarian Option, (VGO) Vegan Option)

Platters

Chips & Wedges \$40

2 bowls chips, 2 bowls wedges & sauce (LD, LG, VO, VGO)

Trio of Wings \$90

3kg of wings, BBQ, Buffalo, Chili Mapple & with chips
& blue cheese dipping sauces (LD)

Pizza \$80

3 pizzas of chef's choice cut into 16 slices
Please request any favourites (LGO, VO, VGO)

Grazing Antipasto Platter \$130

FEEDS APPROXIMATELY 10 PEOPLE

Spanish chorizo, smokey ham, Hungarian salami, pickled onion,
pickled cabbage, roasted red peppers, smoked cheddar cheese,
Danish fetta, Kalamata olives, lettuce, toasted Turkish bread fingers
& mixed crackers (LD, LGO)

Yum Cha \$140

FEEDS APPROXIMATELY 10 PEOPLE

Vegetarian dim sims, spring rolls, curry samosas, pork wontons &
prawn twisters with dipping sauces (24 OF EACH ITEM) (LD, VO)

Pastry Platter \$90

FEEDS APPROXIMATELY 10 PEOPLE

Mini Pies, sausage rolls, mixed mini quiche with dipping sauces (LD)

Deli Sandwiches and Wraps \$115

Assortment of gourmet fillings on tortilla wraps
and Turkish rolls 6 wraps & 6 Turkish rolls with variety of fillings
including smoked salmon, chicken breast, ham, and vegetarian (LD,
VO, VGO)

Fried Seafood Platter \$165

Salt & pepper calamari, coconut prawns,
beer battered coral trout bites, prawn twisters,
crumbed sea scallops, chips, salad, lemon, tartare & aioli (LD,
LG)

Salads \$75

Trio of salads, quinoa & roasted pumpkin salad,
avocado vermicelli noodle & toasted coconut salad
& fresh fantastic garden salad (LD, LG, VO, VGO)

Seasonal Fruit \$80

Selection of sliced fruits (LD, LG, VG)

Cheese Platter \$100

Gourmet cheeses, smoked cheddar, Danish fetta,
brie, gouda, dried fruit salad, mixed salted nuts,
quince paste & crackers (LGO, V)

Sweet Platter \$100

Trio of cakes Chocolate, Banana, Peach & Mango cheesecake
(LGO, VGO)

Kids Fried Platter \$65

Chicken nuggets, fish bites, chips and sauce

(LG) Low Gluten, (LD) Low Dairy, (V) Vegetarian, (VG) Vegan, (LGO) Low Gluten Option,
(LDO) Low Dairy Option, (VO) Vegetarian Option, (VGO) Vegan Option

Buffet Option

OPTION ONLY FOR GROUPS ABOVE 50 PEOPLE
\$59 PER HEAD

MAINS

ALL BUFFETS GET FRESH BAKED DINNER ROLLS AND BUTTER

CHOICE OF THREE PROTEINS (LD, LG)

- Coral trout fillets in green coconut curry
- Honey baked ham leg
- Crackling pork and smoked apple puree
- Beef korma
- Blackened striploin 18hour slow cooked
- Tandoori chicken breast
- Lamb kofta
- Sticky pork belly bites

SIDES - CHOICE OF THREE

- Steamed jasmine rice or biryani rice (LD, LG, VG)
- Buttered mash potato (LG, V)
- Medley roasted root vegetables (LD, LG, VG)
- Creamy bacon potato bake (LG)
- Medley of steamed vegetables (LD, LG, VG)
- Creamy potato salad with egg and bacon (LG)
- Spicy coleslaw or crunchy Green apple slaw (LD, LG, VG)
- House garden salad (LD, LG, VG)
- Cauli and broccoli gratin (LG, V)

UPGRADES

- Pacific oysters 5 dozen (LD, LG) \$250
- 3kg fresh Australian tiger prawns (LD, LG) \$250

DESSERT BUFFET

CHOICE OF 3 DESSERTS \$10 PER HEAD

- Apple and cinnamon crumble with brandy custard (V)
- Trio of cakes, banana, carrot & chocolate (V)
- Selection of seasonal fruits (LD, LG, VG)
- Sticky fig pudding with butterscotch (V)
- Pavlova w' cream and seasonal fruits and berries (LG, V)

Take your event to the next level

ELEVATE YOUR EVENT EXPERIENCE WITH OUR UPGRADED OFFERINGS!

CUSTOMISE YOUR BAR SERVICE BY SETTING A LIMIT ON THE TAB OR OPTING FOR A CASH BAR. OUR BARS FEATURE A SELECTION OF BASIC BEER, WINE, AND SPIRITS, AND WE'RE READY TO ACCOMMODATE SPECIAL REQUESTS.

