

Unique...

This adjective, hardly describes the location of 'The Reef' as a function facility.

Being located on the far eastern beach of the island & nestled between "The Breakwater" & "The Screwpile" Jetty, you & your guests will be delighted & amazed at the location & beautiful living sea that will embrace you.

Access to Granite Island

Granite Island is located approximately 800 metres off shore from the central hub of Victor Harbor. A 625 metre causeway is your link to Granite Island from the mainland.

Historic Horse Drawn Tram

The Victor Harbor Horse Drawn Tram is a unique icon, the only one of its kind in the world. It runs daily along the causeway as a passenger service.

It operates from 10.00am, leaving the mainland at least every 40 minutes.

To make your function really memorable, you may wish to book the Horse Drawn Tram for your group.

For more information or bookings, phone the Top Choice Travel Booking Office on (08) 8552 7000

Genesis Tour & Charter Bus Service

We can arrange a bus service especially for your group, including door to door service in & around Victor Harbor.

For more information or bookings, phone Genesis Tour & Charter Bus Service on (08) 8552 7000.

Limitations

Access to Granite Island is restricted during the Guided Penguin Tours which operate every evening at dusk for 1 hour.

Times do vary throughout the year.

Function Areas

At 'The Reef' Restaurant, we can accommodate groups from 20 to 80.

For larger functions, you may wish to consider a marquee on the deck, transforming this to an 'all weather' area, possibly for extra seating, or simply for a dance floor or entertainment area.

Indoor Dining Room

This room will seat up to 50 persons for ala Carte' dining, and with surrounding floor to ceiling windows, dining inside does not restrict the ocean or penguin views.

Inside you have the luxury of heating, or opening the huge windows to experience the cool ocean climate & open up the dining area.

The Winter Room

The Winter Room is encased from the elements with clear vinyl blinds.

In summer weather the blinds can be lifted to provide you & your guests with an outside dining experience while still being undercover & protected.

This area accommodates up to 40 people &, together with the indoor dining room, makes for a function of 70 to 80 people in winter or at night.

The Deck

The Deck is an informal open sun deck that is shaded by huge umbrellas. It has a relaxed & alluring ambience above the beach & in the evening the penguins come home from the sea, passing only metres from you as you dine.

You will be breath taken by the views & atmosphere of the ocean and island surroundings. However, remember this is an open area & cannot be protected from the weather, unless consideration is given to enclosing by way of marquees.

Menu Options

We cater for a wide variety of styles & tastes, & therefore, for your convenience, we invite you to choose the menu option & meals that suit you best.

Please do not hesitate to discuss any special interests you may have with us, we will happily do our best to cater for you.

For Weddings, our experienced staff will consult with you to plan a menu for your special day.

Menu One - \$39.90 per head

Entrée Choices

Seafood Chowder

Salt & Pepper Squid

*Lightly dusted in seasoned flour, fried golden & served on a mixed salad
With sweet chilli dipping sauce*

Caesar Salad

The Island's own traditional

Main Choices

Fish of the Day

*Grilled Fish, served with home made wedges,
Tartare or lemon butter sauce*

Chicken Kiev

*Oven roasted Kiev filled with semi-dried tomatoes & jarlsberg cheese served on roasted
pumpkin & rosemary puree with cashew, leek, white wine & cream*

Roasted Strip Loin

Cooked to your liking with a sherry plum beef glaze

SERVED WITH SALAD OR VEGETABLES and DINNER ROLL

Desserts

Sticky Date Pudding

Served hot with a butterscotch sauce & ice cream

Fresh Fruit Salad

Served with ice cream

Chocolate Brownie

Served with ice cream and chocolate sauce

Menu Two - \$44.90 per head

Entree' Choices

Spring Rolls

Freshly made with mixed seafood, garlic, ginger & Asian style vegetables, Chinese noodles & dipping sauce

Half Dozen Oysters

Natural or Kilpatrick

Chicken Satays

With a peanut and chilli sauce, served on a bed of jasmine rice

Main Choices

Tuna Steaks

Marinated in olive oil, garlic, chilli & lemon then barbequed to medium rare

Kangaroo Fillet

Roasted with kipfler sweet potato & finished with a cherry plum & peppercorn glaze

Chicken Kiev

Oven roasted Kiev filled with semi-dried tomatoes & jarlsberg cheese served on roasted pumpkin & rosemary puree with cashew, leek, white wine & cream

SERVED WITH SALAD OR VEGETABLES and DINNER ROLL

Dessert Choices

Brandy Snaps

Served with fresh mixed berries and cream

Old Fashioned Apple Pie

Freshly stewed apples in a shortbread pastry, served with ice cream

Fresh Fruit Salad

Served with ice cream

Menu Three - \$49.90 per head

Entrée' Choices

Garithes Tis Skaras

Marinated barbequed skewered King Prawns

Seafood Chowder

Chicken Spring Rolls

Freshly made with chicken, garlic, ginger & Asian style vegetables, Chinese noodles & dipping sauce

Main Choices

Thai Garlic Prawns

Char grilled & finished with fresh Thai herbs, garlic, wine & cream & served with jasmine rice

Prime Aged Beef

Cooked to your liking, with sherry plum beef glaze

SERVED WITH SALAD OR VEGETABLES and DINNER ROLL

Dessert Choices

Passionfruit Brulee'

Served with mango coulis and chantilly cream

Tira Mi Su

Australian Cheese & Fruit Platter

Beverage Packages

375ml Bottled Beers: Choose products from Coopers, Lion Nathan (South Australian Brewery) or Fosters (Carlton United Brewery)

375ml Light Beers: Hahn Premium Light or Coopers Light

Soft Drinks & Juice: Available by the bottle

BOTTLED WINES: *“Hardy’s Wine Collection”*

<i>White Wine:</i>	<i>Hardy’s Collection Sauvignon Blanc</i>	\$16.00
	<i>Nobilo Sauvignon Blanc</i>	\$27.00
	<i>Moondah Brook Verdelho</i>	\$26.00
	<i>Red Knot Chardonnay</i>	\$24.00

<i>Red Wine:</i>	<i>Hardy’s Collection Shiraz Cabernet</i>	\$16.00
	<i>Red Knot Shiraz</i>	\$24.00
	<i>Red Knot Cabernet Sauvignon</i>	\$24.00
	<i>Monkey Bay Rose (Chilled Red)</i>	\$24.00

<i>Sparkling Wine:</i>	<i>Hardy’s Collection Brut Reserve</i>	\$16.00
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We will also source local vineyards for your special function. Please discuss this option with your function co-ordinator.

BYO *For those who prefer to bring their own wines, a corkage fee of \$8.00 per bottle will apply.*

THESE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE, DUE TO SUPPLIER INCREASES THAT MAY OCCUR.

We highly recommend a beverage package for that special function.

This allows you to set a budget to know exactly your expenditure for the function.

Most wedding functions allow around \$30.00 per person for beverages, excluding spirits. This allowance can include wines, champagne, beers, juice & soft drinks & generally gives five hours for guests to drink without having to pay.

Generally by the time your beverage package is consumed it is late in the evening & most guests are looking to slow down or depart. Your guests looking to party on will generally revert to spirits, cocktails & shooters.

Our experience has shown that people with a preference for spirits generally accept that they will pay for their own & your guests will then quite happily pay for any further drinks after the formalities are over. If spirits are included in the beverage package, the budget per person needs to be carefully considered so that none of your guests feel compromised. It is well known that if spirits are offered, most people will order spirits & your budget can be consumed very quickly.

HORS D' OUEVRES

Minimum 15 persons

Selections – Starting from \$19 per head

Sandwiches

Choice of three varieties

Dips & Crudités

French onion, guacamole, sun dried tomato

Spinach & fetta triangles

Wontons with sweet chilli sauce

Spring Rolls with soy sauce

Beef &/or chicken satays with peanut sauce

Crispy Tempura vegetables & dipping sauce

Goat's fetta & onion marmalade on croutons

Stuffed mushrooms

Cucumber & creamed cheese finger sandwiches

Wedges

Crumbed fish portions

Seafood Platters

Fresh prawns
Fresh smoked salmon
Fresh Crabs
Fresh Oysters
Hot calamari
Fish
Salt & Pepper Squid
Lobster (in season)
Served with fresh fruit & dipping sauces

P.O.A.

Fresh fruit & cheese platters
available. - P.O.A.

Bookings

Booking Confirmation

A tentative booking can be held, however all dates are open until confirmed by payment of an \$800.00 deposit. This amount covers room hire and setup costs for your functions & is non refundable in the event of a cancellation, unless this date is re-booked by another party.

A further payment of 50% of the estimated cost of the function is required when final confirmation numbers is given (14 days prior to the event).

Final Numbers

A guaranteed minimum number of guests attending the event is required fourteen (14) days prior to the event date & will be the number that is catered and charged for.

Variations

Every endeavor will be made to maintain prices & menus as published. However, both are subject to change without notice due to unforeseen variations in costs or stock that is beyond Management's control. Any confirmed quotations secured with deposits will be adhered to.

Menu Selection

'The Reef' restaurant proudly provides a superb quality of cuisine & a high standard of service. We require a final menu selection and any beverage selection to be made no later than 14 days prior to the function date in order to supply guests with a quality experience.

Payment of Account

The final payment of your account is to be paid in full prior to the completion of the function. Payment by bank cheque, cash or visa is acceptable. Personal cheques must be approved by management prior to the event.

Damages

In the event of any damages to 'The Reef' or Granite Island Nature Park property or equipment caused by the guests, the organizers of the function will be held financially responsible & reimbursement for repairs or replacement will be sought.

Granite Island Management & staff always take every necessary care; however, we will not accept any responsibility for damage or loss of equipment, merchandise or personal property of guests left on the premises prior to, during or after a function.

Function Areas - Hire

Please note for wedding receptions there is a minimum hire & set up fee of \$800.00 (where exclusive use of any area of the venue is required - Minimum 50 people) Conditions Apply.

This may also apply to other special events.

Management also reserves the right to not take bookings on a given date at its own discretion. i.e.: School holidays, long weekends & peak trading times.

Should you require any further information please do not hesitate to contact our friendly staff, who will be able to assist you.

THANK YOU FOR CONSIDERING

“The Reef”

Granite Island

8552 7555

www.graniteisland.com.au

gisland@adam.com.au