

# Conference Day Packages

## STANDARD CONFERENCE DAY PACKAGE

*\$42.00 per person*

- Conference Room Hire includes pads, pens, mints and projector screen
- Morning Tea - Includes freshly brewed coffee and Bonville tea selection with your choice of scones, cookies or lamingtons
- Lunch - Your Choice of Open Style Sandwiches, Ploughman's on the Green, On Par Pasta Bar includes freshly brewed coffee, Bonville tea selection and assorted juices
- Afternoon Tea - Includes freshly brewed coffee and Bonville tea selection with your choice of scones, cookies or lamingtons

## 1/2 DAY STANDARD CONFERENCE PACKAGE

*\$37.00 per person*

- Conference Room Hire includes pads, pens, mints and projector screen
- Morning or Afternoon Tea - Includes freshly brewed coffee and Bonville tea selection with your choice of scones, cookies or lamingtons
- Lunch - Your Choice of Open Style Sandwiches, Ploughman's on the Green, On Par Pasta Bar includes freshly brewed coffee, Bonville tea selection and assorted juices

## PREMIUM CONFERENCE DAY PACKAGE

*\$53.00 per person*

- Conference Room Hire includes pads, pens, mints and projector screen
- Arrival Tea and Coffee
- Morning Tea - Includes freshly brewed coffee, Bonville tea selection and Orange Juice with your choice of Muffins, Danishes or Fruit Platter
- Lunch - Your Choice of Open Style Sandwiches, Ploughman's on the Green, On Par Pasta Bar includes freshly brewed coffee, Bonville tea selection and assorted juices
- Afternoon Tea - Includes freshly brewed coffee, Bonville tea selection and Orange Juice with your choice of Muffins, Danishes or Fruit Platter

## 1/2 DAY PREMIUM CONFERENCE PACKAGE

*\$44.00 per person*

- Conference Room Hire includes pads, pens, mints and projector screen
- Morning or Afternoon Tea - Includes freshly brewed coffee and Bonville tea selection with your choice of Muffins, Danishes or Fruit Platter
- Lunch - Your Choice of Open Style Sandwiches, Ploughman's on the Green, On Par Pasta Bar includes freshly brewed coffee, Bonville tea selection and assorted juices

Note: Conference 1/2 and Day packages are based on a minimum of 12 people



# Morning & Afternoon Tea

*Freshly Brewed Coffee and Bonville Tea Selection*  
**\$3.00 per person**

*Freshly Brewed Coffee and Bonville Tea Selection*  
*(with your choice of one of the following)*

freshly baked cookies  
\$5.00 per person

lamingtons  
\$5.50 per person

freshly baked scones with jams and cream  
\$5.50 per person

assorted danish pastries  
\$6.00 per person

seasonal fruit platter  
\$6.00 per person

freshly baked muffins  
\$6.50 per person

*Continuous Freshly Brewed Coffee and Bonville Tea Selection*  
**\$10.00 per person**

*Continuous Freshly Brewed Coffee and Bonville Tea Selection*  
with baked cookies  
**\$15.00 per person**

*Continuous Freshly Brewed Coffee and Bonville Tea Selection*  
with assorted fruit juices  
**\$15.00 per person**

# Luncheon Menus

## *Open Style Sandwiches*

smoked salmon, caper, baby spinach, roasted cherry tomatoes and crème fraîche on baguette  
curried egg, mayonnaise, watercress and coral lettuce on baguette  
roast chicken, rocket lettuce, brie and sun-dried tomato mayonnaise on rustic wheat  
lightly peppered roast beef, roasted capsicum and horseradish cream on turkish bread  
shaved ham, swiss cheese, roasted tomato and mustard pickles on rustic wheat

leafy green salad with assorted dressings  
seasonal fruit platter

freshly brewed coffee, bonville tea selection and assorted juices

**\$18.50 per person**



## *Ploughman's on the Green*

selection of freshly baked bread rolls  
honey roasted leg ham  
rare peppered beef  
roasted herb chicken

leafy green salad  
egg and potato salad  
bonville caesar salad  
cheese and pickle vegetable platter

seasonal fruit platter

freshly brewed coffee, bonville tea selection and assorted juices

**\$20.50 per person**



## *On Par Pasta Bar*

basket of mixed bread rolls

chefs beef lasagne  
linguine carbonara  
veal tortellini with tomatoes, olives and chorizo sausage  
leafy greens with honey balsamic dressing  
insalata capriese

freshly brewed coffee, bonville tea selection

**\$22.00 per person**

Prices based on a minimum of 12 guests



# Pre-Dinner & Cocktail Canapés

## *Tee Off on the 1<sup>st</sup>*

*Selection of Gourmet Dips as follows:-*

spicy salsa, hommus, salsa verde  
served with savoury biscuits and wafers  
a selection of fresh seasonal vegetable crudités

**\$9.50 per person**



## *Fairway Temptations*

fish goujons  
moroccan chicken skewers  
roast capsicum and pinenut stuffed field mushrooms  
tomato, basil and balsamic bruschetta

all accompanied by tartare sauce, cucumber yoghurt and sweet chilli sauce

**\$12.50 per person**



## *Sunset on the 9th*

assorted oven roasted nuts

*- A selection of gourmet dips (please select three)*

spicy salsa, sour cream and pesto, salsa verde  
sweet chilli and coriander, hommus or honey mustard

served with savoury biscuits and wafers  
a selection of fresh seasonal vegetable crudités & marinated olives

smoked ham and roast tomato canapés on melba toast  
crispy schnapper and salsa verde roll  
roast capsicum and pinenut stuffed field mushrooms  
bruschetta with blue cheese and walnut pesto

**\$16.50 per person**

# Pre-Dinner & Cocktail Canapés

## 18<sup>th</sup> Hole Delights

*~ A selection of gourmet dips (choice of three) ~*

spicy salsa, sour cream and pesto, salsa verde  
sweet chilli and coriander, hommus, or honey mustard

served with savoury biscuits and wafers  
a selection of fresh seasonal vegetable crudités

*~ Choice of Four ~*

### **Hot Canapés**

tomato, basil and balsamic bruschetta  
crispy schnapper and salsa verde roll  
tandoori lamb with minted yoghurt served on chinese spoons  
roast capsicum and pinenut stuffed field mushrooms  
salt and pepper prawns with avocado salsa served on chinese spoons  
beer battered oysters with smoky bacon jam served on chinese spoons

### **Cold Canapés**

house smoked salmon, cream cheese and chives served on melba toast  
chicken liver pate and red current canapés served on rye bread  
dijon roast beef and horseradish cream canapés served on olive sourdough  
thai chicken and mango salad served on chinese spoons

**\$23.00 per person**

# Pre-Dinner & Cocktail Canapés

## *The 19<sup>th</sup> Hole*

gourmet cheese platter with australian cheeses  
served with walnut bread and quince paste

*- Choice of four -*

crispy schnapper and salsa verde rolls  
peking duck calzone  
nori and salmon roulade  
kalang river oysters – kilpatrick and mornay served in shell with rock salt  
char grilled foccacia with ricotta, pesto and crisp prosciutto  
salt and pepper king prawns with avocado salsa served on chinese spoons

### **Dessert**

mini mudcake served on chinese spoons and accompanied with berry coulis and cream  
mini ice cream cones with homemade chocolate ice cream

**\$33.00 per person**



## *Gourmet Ocean Selection*

salt and pepper squid with apricot chutney served on chinese spoons  
house smoked salmon and cream cheese canapés served on melba toast  
beer battered kalang river oyster with avocado and cashew nut salsa  
scallops wrapped in prosciutto with a tomato kasoundi  
nori and salmon roulade  
crispy schnapper and salsa verde rolls  
local king prawns with marie rose sauce  
spanner crab frittata with roast chilli jam

**\$38.50 per person**

# Table D'Hôte Menus

Freshly Baked Bread Rolls

## *Entrées*

### **Homemade Soup**

butternut pumpkin and prosciutto  
red pepper and mint yoghurt  
chicken spinach and shiitake mushroom  
\$10.50

or

seafood chowder  
\$12.50

### **House Smoked Ocean Trout and Leek Tart**

with baby watercress and horseradish cream  
\$14.50

### **Caesar Salad**

bonville's own, blended with bacon, anchovies  
and croutons with shavings of parmesan  
\$14.00

with char grilled cajun chicken fillets  
\$18.00

### **Parpardelle Pasta**

tossed with smoky bacon and portabello mushrooms in a shallot cream  
\$15.50

### **Chicken and Cashew Salad**

citrus marinated tenderloins tossed with exotic leaves, oven roasted cashews  
and a honey mustard dressing  
\$16.50

### **Avocado and Prawn Salad**

salad of ripe avocados, local harbour prawns and mesclun lettuce  
dressed with a tangy tomato mayonnaise  
\$19.00

### **Tandoori Lamb**

marinated lamb fillet on a salad of minted potatoes and rocket  
\$16.00

Prices based on a minimum of 40 guests



# Table D'Hôte Menus

## *Mains*

### **Roast Fillet of Pork**

tender pork medallions stuffed with oven roasted apples,  
fresh sage, finished with pommes duchess, green beans and seeded mustard jus  
\$21.50

### **Marinated Chicken Breast**

char grilled chicken breast infused with fresh lime  
on wok tossed greens, and baby chats drizzled with pesto mayonnaise  
\$21.50

### **Baked Salmon**

salmon fillet gently baked served with stir-fried glass noodles and  
asian greens finished with a citrus beurre blanc  
\$27.00

### **Scotch Fillet**

aged beef fillet with colcannon mash, snow peas and pink pepper jus  
\$27.00

### **Camembert Chicken**

oven roasted chicken breast studded with tasmanian camembert and leg ham  
with an italian tomato and garlic puree on green beans and chat potatoes  
\$23.50

### **Grilled Perch**

grilled perch fillet on a butternut pumpkin risotto  
finished with a chilli tomato jam and asian greens  
\$25.00

### **Veal Medallions**

veal on potato and shallot mash with sautéed baby spinach  
and button mushroom ragoût  
\$28.00

### **Spicy Lamb Rack**

rack of lamb with indian inspired flavours served with mild potato curry,  
citrus yoghurt and tomato chutney  
\$32.00

### **Prime Eye Fillet**

aged grain fed beef eye fillet with caramelised onion and a merlot jus on a  
potato rosti with broccolini spears  
\$32.00



# *Table D'Hôte Menus*

## *Tempting Desserts*

### **White Chocolate Pannacotta**

with caramelised cherries and a coconut tuille  
\$10.00

### **Sticky Date Pudding**

a warm pudding drizzled with hot toffee sauce and double cream  
\$10.50

### **Chocolate Mud Cake**

traditional mud cake with chocolate ganache  
served with honeycomb ice cream  
\$10.00

### **Coconut and Passionfruit Tart**

tropical flavours baked in a pastry base  
and finished with double cream  
\$11.00

### **Lemon Citrus Tart**

sided with fresh strawberries and vanilla bean ice cream  
\$11.00

### **Strawberry Basket**

handmade lindt chocolate cases filled with  
cointreau marinated strawberries finished with double cream  
\$11.00

### **Cheese Plate (one per table)**

chefs selection of australian cheeses, walnut bread, quince paste and tropical fruit  
\$7.00 per person

*Freshly Brewed Coffee and Bonville Tea Selection*

# *Table D'Hôte Menus*

## *Vegetarian Alternatives*

### Entrées

**Sweet Potato and Caramelised Onion Tart**  
served on greek salad with sweet chilli and balsamic dressing

**Vegetable Lasagne**  
with rocket and roast tomato salad



### Mains

**Roast Vegetable Tower**  
seasonal vegetables slowly roasted and layered  
with aromatic goats cheese and rocket pesto

**Filo Vegetable Parcel**  
seasonal vegetables with roasted pinenuts encased with filo pastry  
resting on wok tossed greens and aromatic chilli oil

# Buffet Selections

## *Rainforest Buffet*

assortment of freshly baked breads

### *~ Cold Deli Platter ~*

cajun roast chicken  
honey glazed leg ham  
roast beef with grain mustard crust  
pastrami  
spicy pepperoni

### *~ Salads ~*

pesto pasta salad  
potato bacon and egg salad  
tangy coleslaw  
leafy greens

### *~ Dessert Option (please choose two from the following) ~*

citrus tart  
cookies and cream cheese cake  
chocolate mudcake  
pavlova and seasonal fruits  
all served with berry compote and double cream  
freshly brewed coffee and bonville tea selection

**\$33.00 per person**

# Buffet Selections

## *The Resort Carvery*

bakers basket of breads

*~ From the Carvery ~*

roast scotch fillet with grain mustard crust

herb roasted chicken

honey glazed ham

*~ Sides ~*

baby jacket potatoes

roasted pumpkin

steamed seasonal vegetables

selection of baby leaf greens

bonville caesar salad

*~ Desserts ~*

selection of cheesecakes, gateaux and seasonal fruits

freshly brewed coffee and bonville tea selection

**\$38.00 per person**



## *The Gourmet Carvery*

bakers basket of breads

*~ From the Carvery (please choose four) ~*

roast scotch fillet with grain mustard crust

baked leg of lamb with rosemary jus

roast turkey with cranberry sauce

roast pork with apple sauce

herb roasted chicken

honey glazed leg ham

garlic prawn and chorizo sausage risotto

*~ Sides ~*

roast baby potatoes

cumin roasted pumpkin

steamed seasonal vegetables

selection of leafy greens

bonville caesar salad

waldorf salad

*~ Desserts ~*

selection of cheesecakes, gateaux, australian cheeses and seasonal fruit mirror

freshly brewed coffee and bonville tea selection

**\$43.00 per person**

Prices based on a minimum of 30 guests



# Buffet Selections

## *The Tournament Buffet*

bakers basket of breads

*- From the Carvery -*

moroccan marinated lamb with wild mushroom ragoût  
local prawn and blue swimmer crab risotto  
roast pork with an apple sauce  
pepper crusted roast beef served with a horseradish jus

*- Deli Platter -*

baked chicken  
sliced ham

*- Sides -*

baby jacket potatoes  
buttered cobs of corn  
medley of steamed vegetables with herb butter

*- Salads -*

bonville caesar salad  
greek salad  
creamy pesto pasta salad  
waldorf salad

*- Desserts -*

australian cheese selection and seasonal fruit mirror  
cherry cheesecake  
citrus tart  
black forest gateaux

freshly brewed coffee and bonville tea selection

**\$46.50 per person**

Prices based on a minimum of 40 guests



# Chef Cooked BBQ

## *Gumtree Grove*

freshly baked bread rolls

*- From the BBQ -*

scotch fillet steak  
gourmet sausages  
homemade rissoles  
grilled onions  
various condiments

*- Variety of Salads -*

pasta salad  
tossed greens  
caesar salad

**\$29.50 per person**



*- Dessert Options -*

tropical fruit platter  
**\$7.50 per person**

or

mixed gateaux and cheesecake mirror  
freshly brewed coffee and bonville tea selection  
**\$9.50 per person**

Prices based on a minimum of 15 guests



# Chef Cooked BBQ

## *Bonville Bush*

freshly baked bread rolls

*~ From the BBQ ~*

aged scotch fillet steak  
spicy chicken thighs  
garlic prawn kebabs  
gourmet sausages

*~ Salads & Accompaniments ~*

roasted baby potatoes  
chicken caesar salad  
greek salad  
baby beetroot  
tossed leafy greens

**\$39.50 per person**



*~ Dessert Options ~*

tropical fruit platter  
**\$7.50 per person**

or

mixed gateaux and cheesecake mirror  
freshly brewed coffee and bonville tea selection  
**\$9.50 per person**

or

australian cheese selection and seasonal fruit mirror  
freshly brewed coffee and bonville tea selection

**\$9.50 per person**

*Prices based on a minimum of 20 guests*



# Beverage Options

## *Standard Beverage Package*

all tap and standard stubbies of beer including:  
victoria bitter, tooheys old, tooheys new, carlton light & dry  
hardy's house wines, red, white and champagne  
soft drinks and orange juice

**1 Hour Package: \$16.00 per person**

**3 Hour Package: \$25.50 per person**

**4 Hour Package: \$31.00 per person**

**5 Hour Package: \$36.00 per person**

additional ½ hours: \$3.50 per person, per half hour  
or on consumption

upgrade to include: crown lager, hahn premium and tooheys extra dry  
@ \$3.00 per person, per hour



## *Premium Beverage Package*

all beers as listed in the standard package plus  
crown lager, hahn premium, tooheys extra dry, cascade premium light,  
a selection of moore's creek wines red, white and champagne  
standard spirits including; bourbon, scotch, bundaberg up rum,  
brandy, vodka, bacardi and gin  
soft drinks and orange Juice

**3 Hour Package: \$36.00 per person**

**4 Hour Package: \$42.00 per person**

**5 Hour Package: \$47.00 per person**

additional ½ hours: \$3.50 per person, per half hour  
or on consumption



*Bar service ends at Midnight  
Prices and content of menu's are subject to change  
at Management's discretion.*

*Bonville International Golf Resort participates in the  
Responsible Service of Alcohol*



# Beverage Options

## Clubhouse Beverage List

### Tap Beer

Victoria Bitter, Tooheys New, Carlton Draught	Schooner.....	\$4.50
	Middy.....	\$3.50
Cascade Light	Schooner.....	\$4.30
	Middy.....	\$3.30

### Local Stubbies

Victoria Bitter	.....	\$5.00
Tooheys New	.....	\$5.00
Tooheys Old	.....	\$5.00
Carlton Premium Dry	.....	\$5.00
Hahn Premium Light	.....	\$4.50
Cascade Premium Light	.....	\$4.50
XXXX Gold	.....	\$4.50

### Premium Stubbies

Crown Lager	.....	\$6.00
Hahn Premium	.....	\$6.00
Tooheys Extra Dry	.....	\$5.50
Pure Blonde	.....	\$5.50
Cascade Premium	.....	\$7.00
Coopers	.....	\$7.00
James Boags Premium	.....	\$7.00
Redback	.....	\$7.00
Blue Tongue Premium Lager	.....	\$7.00

### Imported

Heineken	.....	\$7.50
Corona	.....	\$7.80
Guinness	.....	\$7.80
Guinness Extra Stout	.....	\$7.00
Guinness Draught	.....	\$7.00
Nastro Azzurro Peroni	.....	\$7.50

### Wines

House Red and White	.....Bottle	\$ 25.50
	.....By the Glass	\$ 5.50

### Spirits

Basic - 30 ml	from.....	\$6.00
Premium - 30 ml	from .....	\$7.50
Bottled Mixed drinks	from.....	\$7.00
Cocktails	from.....	\$9.00

### Liqueurs

Basic	from.....	\$6.50
Premium	from .....	\$7.50

### Soft Drinks

Glass highball	.....	\$2.00
Can	.....	\$3.00
Orange Juice	highball.....	\$3.00
Bottled Water	.....	\$3.00

### Bowl of Punch

Non alcoholic	.....	\$20.50
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Bar service ends at Midnight  
 Prices and content of menu's are subject to change at Management's discretion.  
 Bonville International Golf Resort Participates in the Responsible Service of Alcohol



# Terms & Conditions

**TENTATIVE BOOKINGS** - will be held for a **period of 14 days only**, after which time, the space will be released.

**DEPOSIT** - The initial deposit as requested in your booking is to be forwarded together with a signed copy of the contract by the due date as specified in the contract.

**FUNCTION CANCELLATIONS** - The following cancellation conditions apply to all bookings. The Resort must be notified of all cancellations in writing. If the Resort is notified in writing:

12 months or more is received 100% of the deposit will be refunded

Less than 12 months but greater than 6 months, 50% of the deposit is refunded

Less than 6 months but greater than 30 days, 100% of the deposit will be forfeited

Within 30 days of the booked date, all held monies will be forfeited

**FINAL DETAILS** – Catering Numbers, Menus, beverage arrangements, entertainment, audio visual requirements, room set ups, starting and finishing times must be confirmed in writing at least 14 days prior to the function.

**GUARANTEED NUMBERS** - Confirmation of numbers is required by midday 48 hours prior to the day of your event. In the event that this does not happen, final numbers will be confirmed based on the numbers stated on the Function Sheet, or the final head count, whichever is greater.

**ACCOUNT SETTLEMENT** - Settlement of the account will be required 48 hours prior to the commencement of this event. For additional charges incurred throughout this event, settlement will be required on the day of the event. Please contact us for payments by direct deposit or credit card. Payment by cheque is to be made payable to Bonville International Golf Resort.

**ROOM ALLOCATION** - If the room or rooms reserved herein cannot be made available to the patron for causes beyond the control of the hotel, or if a substantial drop in final numbers occurs, Bonville International Golf Resort reserves the right to substitute similar or comparable rooms for the event. This substitution shall be deemed by the patron as full performance of Bonville International Golf Resort obligations under this Agreement.

**SURCHARGES** - will apply: Should your event extend past midnight an additional charge of \$2.50 per person, per hour will apply.

**PRICES** - Will be confirmed in writing along with final function details. Every endeavour is made to maintain prices as printed, but these may be subject to increase at Management's discretion or in line with the CPI.

**ROOM HIRE** - Is subject to period required, numbers of guests in attendance and overall catering requirements.

**INSURANCE/SECURITY** - Whilst the staff of Bonville International Golf Resort will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property before, during or after the event.

**COMPLIANCE** - The Organiser will be responsible to ensure the orderly behaviour of guests and the Resort reserves the right to remove those persons who in its opinion are conducting themselves in a manner which is causing a disturbance or nuisance

**DAMAGES** - The patron is financially responsible and agrees to indemnify Bonville International Golf Resort for all damage sustained to the Resort and grounds during an event as an action of invitees/guests of the Organiser. Bonville International Golf Resort does not permit anything to be affixed to the walls of any function venues.

**OTHER FUNCTIONS** - The Resort reserves the right to book other functions in the same function room up to one hour before the scheduled function commencement time and one hour after the scheduled function finishing time. Additionally the Resort reserves the right to book another function in adjoining rooms at any time.

**DELIVERY AND COLLECTION OF GOODS** - The Resort will only accept delivery of goods two (2) working day prior to the Event, and all goods must be collected within two (2) working days following the conclusion of the Event. The Resort accepts no responsibility for any items delivered or left for collection.

**LIQUOR LICENCE POLICY** - The event shall be conducted in all respects, in an orderly and lawful manner and in accordance with the conditions attached to Bonville International Golf Resort licences. Beverages cannot be brought onto the club premises.

**WET WEATHER ARRANGEMENTS FOR OUTDOOR FUNCTIONS** in the event of wet weather on the day of your function, the final decision on location will be decided by Bonville Management.

