

# *Bonville Golf Resort*

## Christmas Function Menus

Brunch and Lunch

Canapés

Table D'Hôte

Carvery & BBQ Buffets



**“Event Caterer of the Year 2009”**

As voted by the Northern Region Restaurant and Catering Association's Awards for Excellence

# Christmas Pre-Dinner & Cocktail Canapés

## COLD ITEMS

Shaved roast beef, english mustard, tomato, shredded lettuce on a savoury profiterole  
Savoury crêpe roulade, smoked salmon, mascarpone and chives  
Slow roasted tomato, balsamic caramel on a basil crostini  
Smoked chicken, spanish onion, harissa on organic sour dough  
Vegetarian roulade, roast capsicum, grilled zucchini, baba ganoush  
A selection of gourmet dips (*choice of three* - salsa verde, hommus, baba ganoush, roast pumpkin & sour cream, spicy salsa) accompanied with savoury biscuits and wafers

\$4 per person, per item

## HOT ITEMS

Housemade flatbreads:  
- prosciutto, reggiano, honey and mustard  
- caramelised pumpkin with fetta  
Fried kipfler potato with crème fraîche, flying fish roe and chives  
Sweet corn and spring onion fritters, avocado mousse  
Lamb and cumin patties, hommus dressing  
Truffled potato croquette & dill aioli

\$4 per person, per item

## IN CHINESE BOXES

Braised beef and black bean with rice noodles  
Crab and angel hair pasta, dried chilli, lemon, parsley and parmesan  
Singapore style rice noodles with seared chicken  
Vegetarian fried rice, asian vegetables, sweet soy and spring onion sauce  
Salt and pepper squid, black bean sauce and jasmine rice

\$9 per person, per item

**Australian cheeses & fresh local fruit platter**

\$9 per person

**Minimum selection of 2 items**

*Prices based on a minimum of 20 guests*

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# Christmas Canapé Dinner Menu

## COLD ITEMS

(please choose two)

Shaved roast beef, english mustard, tomato, shredded lettuce on a savoury profiterole

Savoury crepe roulade, smoked salmon, mascarpone and chives

Slow roasted tomato, balsamic caramel on a basil crosinti

Smoked chicken, spanish onion, harissa on organic sour dough

Vegetarian roulade, roast capsicum, grilled zucchini, baba ganoush

A selection of gourmet dips (*choice of three* - salsa verde, hommus, baba ganoush, roast pumpkin & sour cream, spicy salsa) accompanied with savoury biscuits and wafers

## HOT ITEMS

(please choose two)

Housemade flatbreads:

- prosciutto, reggiano, honey and mustard
- caramelised pumpkin with fetta

Fried kipfler potato with crème fraîche, flying fish roe and chives

Sweet corn and spring onion fritters, avocado mousse

Lamb and cumin patties, hommus dressing

## IN CHINESE BOXES

(please choose two)

Braised beef and black bean with rice noodles

Crab and angel hair pasta, dried chilli, lemon, parsley and parmesan

Singapore style rice noodles with seared chicken

Vegetarian fried rice, asian vegetables, sweet soy and spring onion sauce

Salt and pepper squid, black bean sauce and jasmine rice

\$36 per person

*Prices based on a minimum of 20 guests*

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# Christmas Brunch or Lunch

## BRUNCH

### TO START:

fresh seasonal fruit platters

### PLEASE CHOOSE ONE OF THE FOLLOWING:

Traditional bacon and eggs (Bonville free range), cooked to your liking (poached, fried or scrambled) served on high-top toast

Sweet corn and spring onion fritters topped with a poached egg, rocket, sundried tomato and avocado salsa

Eggs Benedict – lightly poached Bonville free range eggs served on a toasted english muffin, with your choice of smoked salmon or ham, then finished with a traditional hollandaise sauce

Pancake stack served with mixed berry compote and a choice of fresh cream or whipped butter

Huevo's Con Chorizo – two fried eggs with chorizo sausage, capsicum, tomato salsa, corn tortillas and sour cream.

All meals served with tea, coffee and juice

**\$23.00 per person**

*Prices based on a minimum of 10 guests*

## CHRISTMAS PARTY LUNCH BBQ

Enjoy a day by the pool or playing tennis whilst the staff at Bonville cater for your Christmas Party at the Country Club.

### Includes:

Venue Hire

A selection of gourmet dips with savoury biscuits and wafers

### Country Club BBQ

Freshly baked bread rolls

Beef sausages

Chicken kebabs

Roast potatoes

Caesar salad

Pasta salad

Green salad

Various condiments

**Adults \$ 35.00**

**Children 3-10 yrs \$15.00 up to 14 yrs \$25.00**

*Prices based on a minimum of 20 guests*

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# Christmas Table D'Hôte

## ENTRÉE

### Soup of the Day (v)

vegetarian option

### Bonville Caesar Salad

crisp cos lettuce, caramelised bangalow bacon, reggiano, rich caesar dressing, turkish croutons

### Papardelle Pasta

napolitano sauce, smoked bacon, button mushrooms, basil

### Smoked Chicken Salad

house smoked chicken, salad, roast tomato, spanish onion, fetta

### Szechuan Spiced Beef Salad

cashews, pickled cucumber, mesculin lettuce, nam jim dressing

### Vegetable Lasagne (v)

rocket, eschalots, cherry tomato

\$15 per person

## MAINS

### Locally Grown Black Angus Scotch Fillet

horseradish & rosemary marinated pumpkin, steamed french beans, veal jus

### Roast Pork Medallions

clove scented apple purée, currant & pine nut couscous, wilted bok choy, seeded mustard jus

### Vegetable & Goats Cheese Terrine (v)

napolitano sauce, basil pesto

### Roast Leg of Lamb

steamed chats, mint pesto, dutch carrots, rosemary jus

### Crisp Skinned Salmon Fillet

confit chat potatoes, steamed snow peas, saffron vinaigrette

### Oven Roasted Chicken Breast

studded with brie cheese & basil, garlic & tomato purée, steamed broccolini, kipfler potatoes

\$29 per person

## DESSERT

### Vanilla Pannacotta

fresh pomegranate, lavender honey

### Mini Pavlova

fruit compote, whipped cream, fresh passionfruit

### Sticky Date Pudding

toffee sauce, double cream

### Chocolate & Hazelnut Torte (flourless)

coffee anglaise, vanilla bean ice cream

Any of the above served with freshly brewed tea and coffee selection

\$12.5 per person

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# Gourmet Christmas Table D'Hôte

## ENTREE

### Marinated Vegetable Salad (v)

fanned avocado, mesclun lettuce, marie rose dressing, sauce vierge

### Seafood Chowder

poached prawns, dill, green peas, Tasmanian scallops

### Angel Hair Linguine

dried chilli, lemon zest, crab, flat leaf parsley, reggiano

### Salad of Yamba Prawns

fanned avocado, mesculin lettuce, marie rose dressing, sauce vierge

### Smoked Salmon

truffled potato croquette, caramelised lime, dill aioli

### Braised Veal Pithivier

green pea purée, caramelised eschallots, rosemary jus

### Crisp Fried Pork Belly

clove scented apple purée, beanshoot, pear & mint salad, nam jim dressing

\$20 per person

## MAIN

### Locally Grown Black Angus Eye Fillet

truffle potato purée, steamed snowpeas, aioli, fried field mushroom jus

### Local Fresh Fish (will advise in advance)

niçoise style salad, kipfler potato, cherry tomato, french beans, steamed egg, olive tapenade

### Char Grilled Lamb Loin

buttered carrot purée, steamed broccolini, flaked almond, basil pesto sauce

### Corn Fed Chicken Breast

fried kipfler potato, parsnip purée, wilted spinach, baby corn, chicken jus

### Vegetable Roulade (v)

roasted red capsicum, basil, goats cheese, buttered carrot purée, herb oil

### Veal Medallions

mushroom ragout, prosciutto sage steamed chats, wilted broccolini, veal jus

\$35 per person

## DESSERT

### Strawberry Ice Cream Sundae

crushed strawberries, meringue cream, pistachios

### Australian Cheese Plate (per person)

3 cheeses, fresh local fruit, wafers

### Chocolate Covered Raspberry Mousse Tart

raspberry coulis, fresh raspberries, toasted hazelnuts

### Classic Crème Brûlée

almond biscotti

### Any of the above served with freshly brewed tea and coffee selection

\$15 per person

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# Christmas Carvery Buffets

## THE RESORT CARVERY

bakers basket of breads

### From the Carvery

roast scotch fillet with grain mustard crust

roast turkey with cranberry sauce

honey glazed leg ham

### Sides

roast baby potatoes

cumin roasted pumpkin

steamed seasonal vegetables

selection of baby leaf greens

bonville caesar salad

### Desserts

selection of pavlova with seasonal fruits and traditional Christmas pudding with brandy anglaise

Freshly brewed tea and coffee selection

\$41 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

salmon en croute (herb crusted side of salmon, baked in puff pastry)

### Sides

roast baby potatoes

cumin roasted pumpkin

steamed seasonal vegetables

selection of leafy greens

bonville caesar salad

waldorf salad

sweet corn cobs

### Desserts

selection of pavlova with seasonal fruits, traditional Christmas pudding with brandy anglaise and rich chocolate mud cake

Freshly brewed tea and coffee selection

\$51 per person

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# Christmas Chef Cooked BBQ Buffets

## RESORT BBQ

freshly baked bread rolls

### From the BBQ

locally grown scotch fillet steak 220g

bbq beef sausages

cajun crusted chicken thighs

grilled onions

roast baby potatoes

### From the Greens *(choose two)*

bonville caesar salad

tossed green salad

pasta salad

baby beetroot & sweet corn salad

various condiments

\$33 per person

### Dessert

australian cheese & seasonal fruit mirror with savoury biscuits

or

selection of pavlova with seasonal fruits and traditional Christmas pudding with brandy anglaise

### Freshly brewed tea and coffee selection

\$8 per person

## PREMIUM BBQ

freshly baked bread rolls

### From the BBQ

locally grown scotch fillet steak 250g

beef sausages

local garlic king prawn kebabs

locally caught reef fish

grilled onions

roast baby potatoes

### From the Greens

bonville caesar salad

tossed green salad

greek salad

various condiments

\$43 per person

### Dessert

Australian cheese & seasonal fruit mirror with savoury biscuits.

or

selection of pavlova with seasonal fruits, traditional Christmas pudding with brandy anglaise and rich chocolate mud cake

### Freshly brewed tea and coffee selection

\$9 per person

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# Beverage Packages

## STANDARD BEVERAGE PACKAGE

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

<b>1 Hour Package</b>	\$18 per person
<b>3 Hour Package</b>	\$26.5 per person
<b>4 Hour Package</b>	\$32 per person
<b>5 Hour Package</b>	\$37.5 per person
<b>6 Hour Package</b>	\$43 per person
<b>7 Hour Package</b>	\$48 per person

## PREMIUM BEVERAGE PACKAGE

all beers as listed in the standard package plus:  
crown lager, hahn premium, tooheys extra dry, cascade premium light, Moore's Creek red, white and sparkling wines, soft drinks and orange juice

<b>3 Hour Package</b>	\$34 per person
<b>4 Hour Package</b>	\$40 per person
<b>5 Hour Package</b>	\$45 per person
<b>6 Hour Package</b>	\$50 per person
<b>7 Hour Package</b>	\$55 per person

## PREMIUM BEVERAGE PACKAGE INCLUDING SPIRITS

all beers as listed in the standard package plus:  
crown lager, hahn premium, tooheys extra dry, cascade premium light, Moore's Creek red, white and sparkling wines, standard spirits including; bourbon, scotch, bundaberg up rum, brandy, vodka, bacardi and gin, soft drinks and orange juice

<b>3 Hour Package</b>	\$45 per person
<b>4 Hour Package</b>	\$50 per person
<b>5 Hour Package</b>	\$55 per person
<b>6 Hour Package</b>	\$60 per person
<b>7 Hour Package</b>	\$65 per person

*Bar service ends at Midnight. Prices and content of menu's are subject to change at Management's discretion.  
Bonville Golf Resort participates in the Responsible Service of Alcohol.*

*Please note: A service fee of \$250.00 applies to all functions that do not have a beverage package or bar tab over \$1000.00*

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# Bar Prices

## Tap Beer

Victoria Bitter, Tooheys New

middy .....\$3.7  
schooner .....\$5

Hahn Lite, XXXX Gold

middy .....\$3.5  
schooner .....\$4.5

## Local Stubbies

Victoria Bitter

.....\$5.5

Tooheys New

.....\$5.5

Tooheys Old

.....\$5.5

Carlton Draught

.....\$5.5

Hahn Premium Light

.....\$5

Cascade Premium Light

.....\$5

XXXX Gold

.....\$5

## Premium Stubbies

Crown Lager

.....\$7

Tooheys Extra Dry

.....\$6

White Stag

.....\$6

Hahn Premium

.....\$6.5

Hahn Super Dry

.....\$6.5

James Boags Premium

.....\$7

Becks

.....\$7.5

Moretti

.....\$7.5

## Imported

Heineken

.....\$7.5

Corona

.....\$7.8

Stella Artois

.....\$7.5

Nastro Azzurro Peroni

.....\$7.5

## House Wines

House Red, White and Sparkling

.....bottle \$27

.....by the Glass \$6

## Premium House Wines

Premium House Red, White and Sparkling

.....bottle \$32

.....by the glass \$7

## Spirits

Basic - 30 ml

from.....\$6.5

Premium - 30 ml

from .....\$8

Bottled Mixed Drinks

from.....\$9

Cocktails

from.....\$12.5

## Liqueurs

Basic

from.....\$6.5

Premium

from .....\$7.5

## Soft Drinks

Glass Highball

.....\$2.5

Schooner

.....\$2.7

Can

.....\$3

Orange Juice

.....\$3

Bottled Water

.....\$3

## Bowl of Punch (approximately 20 standard glasses)

Non Alcoholic

.....\$50

Bar service ends at Midnight

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# 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 should be forwarded together with a signed copy of this contract by the due date.

**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, 100% of the deposit is forfeited

Less than 6 months but greater than 30 days, 100% of the deposit will be forfeited along with 10% of the estimated function charges based on your guest numbers and food and beverage choices

Within 30 days of the booked date, 100% of all estimated function charges based on your guests numbers and food & beverage choices.

**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 the 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 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 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 Golf Resort obligations under this Agreement.

**SURCHARGES** - A 10% surcharge on all food and beverage will apply on public holidays. Should your event extend past midnight an additional charge of \$300 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 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 Golf Resort for all damage sustained to the Resort and grounds during an event as an action of invitees/guests of the Organiser. Bonville 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 Golf Resort licences. Beverages cannot be brought onto the club premises or resort grounds.

**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.

**THEMING & ENTERTAINMENT** - must be approved by Bonville Management prior to the event.



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