

Bonville Golf Resort

Function Menus

Canapés

Table D'Hôte

Carvery Buffets

Chef Cooked BBQ Buffets



*Bonville
Golf Resort*

“Event Caterer of the Year 2009”

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

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 (v)

Smoked chicken, spanish onion, harissa on organic sour dough

Vegetarian roulade, roast capsicum, grilled zucchini, baba ganoush (v)

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 (v)

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

Sweet corn and spring onion fritters, avocado mousse (v)

Duck and fennel spring roll with beetroot relish

Truffled potato croquette & dill aioli (v)

Vegetarian kofka balls with sweet and sour sauce and minted yoghurt (v)

\$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 (v)

Salt and pepper squid, black bean sauce and jasmine rice

\$9 per person, per item

Australian cheeses & fresh local fruit platter

\$9 per person

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 (v)

Smoked chicken, spanish onion, harissa on organic sour dough

Vegetarian roulade, roast capsicum, grilled zucchini, baba ganoush (v)

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 (v)

HOT ITEMS

(please choose two)

Housemade flatbreads:

- prosciutto, reggiano, honey and mustard
- caramelised pumpkin with fetta (v)

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

Sweet corn and spring onion fritters, avocado mousse (v)

Duck and fennel spring roll with beetroot relish

Vegetarian kofka balls with sweet and sour sauce and minted yoghurt (v)

Truffled potato croquette & dill aioli (v)

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 (v)

Salt and pepper squid, black bean sauce and jasmine rice

\$34 per person

“Australia’s Best Event Caterer”

As voted by the Savour Australia Restaurant and Catering Association’s Awards for Excellence 2007



Bonville
Golf Resort

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

\$14 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

\$28 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

\$11.5 per person

"Australia's Best Event Caterer"

As voted by the Savour Australia Restaurant and Catering Association's Awards for Excellence 2007



Gourmet 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, mesclun 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

\$19 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 ragoût, prosciutto sage steamed chats, wilted broccolini, veal jus

\$34 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

\$14 per person

"Australia's Best Event Caterer"

As voted by the Savour Australia Restaurant and Catering Association's Awards for Excellence 2007



Carvery Buffets

THE RESORT CARVERY

bakers basket of breads

From the Carvery

roast scotch fillet with grain mustard crust

herb roasted chicken

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 cheesecakes and gateaux

Freshly brewed tea and coffee selection

\$39 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

choice of 3: brownie slice, citrus tartlet, caramel macadamia tartlet, apple crumble tartlet, portuguese tart

Freshly brewed tea and coffee selection

\$49 per person

“Australia’s Best Event Caterer”

As voted by the Savour Australia Restaurant and Catering Association’s Awards for Excellence 2007



Chef Cooked BBQ Buffets

RESORT BBQ

freshly baked bread rolls

From the BBQ

220g locally grown scotch fillet steak

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

\$32 per person

Dessert

australian cheese & seasonal fruit mirror with savoury biscuits

or

mixed gateaux & cheesecake mirror

Freshly brewed tea and coffee selection

\$8 per person

PREMIUM BBQ

freshly baked bread rolls

From the BBQ

250g locally grown scotch fillet steak

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

\$42 per person

Dessert

Australian cheese & seasonal fruit mirror with savoury biscuits.

or

choice of 3: brownie slice, citrus tartlet, caramel macadamia tartlet, apple crumble tartlet, portuguese tart

Freshly brewed tea and coffee selection

\$9 per person

“Australia’s Best Event Caterer”

As voted by the Savour Australia Restaurant and Catering Association’s Awards for Excellence 2007



Beverage Packages

STANDARD BEVERAGE PACKAGE

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

1 Hour Package	\$18 per person
3 Hour Package	\$26.5 per person
4 Hour Package	\$32 per person
5 Hour Package	\$37.5 per person
6 Hour Package	\$43 per person
7 Hour Package	\$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

3 Hour Package	\$34 per person
4 Hour Package	\$40 per person
5 Hour Package	\$45 per person
6 Hour Package	\$50 per person
7 Hour Package	\$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

3 Hour Package	\$45 per person
4 Hour Package	\$50 per person
5 Hour Package	\$55 per person
6 Hour Package	\$60 per person
7 Hour Package	\$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 \$1,000.00

"Australia's Best Event Caterer"

As voted by the Savour Australia Restaurant and Catering Association's Awards for Excellence 2007



Bar Prices

Tap Beer

Victoria Bitter, Tooheys New, XXXX Gold

middy\$3.7
schooner\$5

Hahn Light

middy\$3.5
schooner\$4.5

Local Stubbies

Victoria Bitter
Tooheys New
Tooheys Old
Carlton Draught
Hahn Premium Light
Cascade Premium Light
XXXX Gold

.....\$5.5
.....\$5.5
.....\$5.5
.....\$5.5
.....\$5
.....\$5
.....\$5

Premium Stubbies

Crown Lager
Tooheys Extra Dry
White Stag
Hahn Premium
Hahn Super Dry
James Boags Premium
James Boags Light
Becks

..... \$7
.....\$6
.....\$6.5
.....\$6.5
.....\$6.5
.....\$7
.....\$5
.....\$7.5

Imported

Heineken
Corona
Stella Artois
Moretti

.....\$7.5
.....\$7.8
.....\$7.5
.....\$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
Premium - 30 ml
Bottled Mixed Drinks
Cocktails

.....\$6.5
from\$7
from.....\$9
from.....\$12.5

Liqueurs

Basic
Premium

from.....\$6.5
from\$7.5

Soft Drinks

Glass Highball
Schooner
Can
Orange Juice
Bottled Water

.....\$2.5
.....\$2.7
.....\$3
.....\$3
.....\$3

Bowl of Punch (approximately 20 standard glasses)

Non Alcoholic

.....\$50

Bar service ends at Midnight

Prices and content of menu's are subject to change at Management's discretion.

"Australia's Best Event Caterer"

As voted by the Savour Australia Restaurant and Catering Association's Awards for Excellence 2007



Bonville
Golf Resort

Terms & Conditions

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

Please note minimum numbers may apply to some menus.

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.

"Australia's Best Event Caterer"

As voted by the Savour Australia Restaurant and Catering Association's Awards for Excellence 2007

