



Wedding Menus



Voted 1 of Australia's Top 3 Wedding Resort Reception Venues

By the 2009 & 2010 ABIA Designer of Dreams Awards

Voted "Wedding Caterer of the Year"

By the 2011 Northern/New England NSW Restaurant & Catering Association Awards for Excellence



www.bonvillegolf.com.au/weddings



Pre-Dinner & Cocktail Canapés

Minimum \$9.00 spend per person

COLD ITEMS - 2 serves per person unless stated

- ~ Slow roasted tomato, balsamic caramel on a basil crostini (V)
- ~ Savoury crêpe roulade, smoked salmon, mascarpone and chives
- ~ Smoked chicken, spanish onion, harissa on crusty sour dough
- ~ Sweet corn and spring onion fritters, avocado mousse (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)
- ~ Assorted sushi (*choose 2 fillings, 1 serve of each filling per person*)
 - teriyaki chicken & salad
 - smoked salmon & avocado
 - spicy tuna & cucumber
 - vegetarian

\$4.5 per item, per person

HOT ITEMS - 2 serves per person unless stated

- ~ Baby black angus burger (1 serve per person)
- ~ Snapper and potato cake with celeriac purée and saffron aioli
- ~ Lamb and cumin sausage roll with tomato chutney
- ~ Vegetarian kofta balls with sweet and sour sauce minted yoghurt (V) & (GF)
- ~ Orange and parmesan scented risotto balls with aioli (V)
- ~ Housemade flatbreads (*choose 2 toppings, 1 serve of each topping per person*)
 - prosciutto, reggiano, honey and mustard
 - caramelised pumpkin with fetta (V)
 - shaved potato and Bonville herbs (V)
 - duxelle mushroom, thyme, gruyere (V)

\$4.5 per item, per person

CHINESE BOXES - 1 'box' per person

- ~ Crab and angel hair pasta, dried chilli, lemon, parsley and parmigiano - reggiano
- ~ Braised beef with oyster sauce, chinese cabbage
- ~ Salt and pepper squid, nam jim sauce and jasmine rice (GF)
- ~ Singapore style rice noodles with seared chicken (GF)
- ~ Steamed jewfish, tikka masala and fragrant rice (GF)

\$9.5 per 'box' per person

DESSERT - 1 serve per person

- ~ Profiteroles with house made ice cream
- ~ Mini buttermilk pannacotta with rose honey and marmalade (GF)
- ~ Mini flourless chocolate and hazelnut torte with chantilly cream (GF)
- ~ Cinnamon banana fritters with a cream anglaise

\$7.00 - 2 items with 1 serve of each per person

(GF) = Gluten Free dishes

(V) = Vegetarian dishes



Unique

Romantic

Unforgettable

Canapé Dinner Menu

Choose 2 cold canapés, 2 hot canapés, 1 chinese 'box' and 2 desserts

COLD ITEMS - 2 serves per person unless stated

- ~ Slow roasted tomato, balsamic caramel on a basil crostini (V)
- ~ Savoury crêpe roulade, smoked salmon, mascarpone and chives
- ~ Smoked chicken, spanish onion, harissa on crusty sour dough
- ~ Sweet corn and spring onion fritters, avocado mousse (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)
- ~ Assorted sushi (**choose 2 fillings, 1 serve of each filling per person**)
 - teriyaki chicken & salad
 - smoked salmon & avocado
 - spicy tuna & cucumber
 - vegetarian

HOT ITEMS - 2 serves per person unless stated

- ~ Baby black angus burger (1 serve per person)
- ~ Snapper and potato cake with celeriac purée and saffron aioli
- ~ Lamb and cumin sausage roll with tomato chutney
- ~ Vegetarian kofta balls with sweet and sour sauce minted yoghurt (V) & (GF)
- ~ Orange and parmesan scented risotto balls with aioli (V)
- ~ Housemade flatbreads (**choose 2 toppings, 1 serve of each topping per person**)
 - prosciutto, reggiano, honey and mustard
 - caramelised pumpkin with fetta (V)
 - shaved potato and Bonville herbs (V)
 - duxelle mushroom, thyme, gruyere (V)

CHINESE BOXES - 1 'box' per person

- ~ Crab and angel hair pasta, dried chilli, lemon, parsley and parmigiano - reggiano
- ~ Braised beef with oyster sauce, chinese cabbage
- ~ Salt and pepper squid, nam jim sauce and jasmine rice (GF)
- ~ Singapore style rice noodles with seared chicken (GF)
- ~ Steamed jewfish, tikka masala and fragrant rice (GF)

DESSERT - 1 serve per person

- ~ Profiteroles with house made ice cream
- ~ Mini buttermilk pannacotta with rose honey and marmalade (GF)
- ~ Mini flourless chocolate and hazelnut torte with chantilly cream (GF)
- ~ Cinnamon banana fritters with a cream anglaise

Minimum of 20 pax

\$34.5 per person



Alternate Service Menu

ENTRÉE - Choose 2

- ~ **Bonville Caesar Salad**
crisp cos lettuce, caramelised bangalow bacon, reggiano, caesar dressing, turkish croutons
- ~ **Tri Coloured Fettuccine**
Bangalow bacon, tomato, basil, button mushroom and parmigiano-reggiano
- ~ **Braised Veal Pithivier**
green pea purée, caramelised eschallots, rosemary jus
- ~ **Coffs Coast Prawn Salad (GF)**
radicchio, sauce vierge, avocado mousseline and chives
- ~ **Warm Sundried Tomato, Pancetta, Basil and Mozzarella Tart**
watercress and pickled eschallot salad

MAINS - Choose 2

- ~ **Black Angus Scotch Fillet (200gm) (GF)**
confit kipfler, broccolini, pea puree, veal jus
- ~ **Red Wine Braised Lamb Shank**
creamy polenta, aioli, beetroot relish, jus and gremolata
- ~ **Crisp Skinned Salmon Fillet (GF)**
potato purée, asparagus, sauce ravigote
- ~ **Oven Roasted Chicken Breast**
harissa spiced sauce, steamed asparagus, pistachio croquettes, crisp oyster mushrooms
- ~ **Roasted Kingfish (GF)**
truffled potato galette, green beans, saffron vinaigrette

DESSERT - Choose 2

- ~ **Pannacotta (GF)**
buttermilk pannacotta with rose honey and marmalade
- ~ **Mini Pavlova**
fruit compote, whipped cream, fresh passionfruit
- ~ **Sticky Date Pudding**
toffee sauce, double cream
- ~ **Chocolate & Hazelnut Torte (flourless) (GF)**
coffee anglaise, vanilla bean ice cream

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

2 Course \$44 per person
3 Course \$54 per person

OPTION

Your wedding cake plated with cream and coulis served with coffee and Bonville tea selection

\$7 per person

Minimum of 40 pax



Gourmet Alternate Service Menu

ENTREE - Choose 2

- ~ **Chicken Caesar Salad**
char grilled chicken breast, crisp cos lettuce, caramelised bangalow bacon, reggiano rich caesar dressing, turkish croutons
- ~ **Angel Hair Pasta with Crab**
dried chilli, lemon zest, garlic, saffron, flat leaf parsley and reggiano- parmigiano
- ~ **Salt and Pepper Calamari Salad**
with avocado mousse, shredded radicchio, dried cherry tomatoes and caramelised lime
- ~ **Crisp Skinned Pork Belly (GF)**
clove scented apple purée, watermelon, bean shoot and mint salad
- ~ **Grilled Yamba King Prawns (GF)**
celeriac purée, salmon roe, saffron vinaigrette and baby herbs

MAIN - Choose 2

- ~ **Black Angus Eye Fillet (200gm) (GF)**
capponata, spinach, aioli, pink peppercorns and rosemary jus
- ~ **Local Fresh Fish (will advise in advance)**
niçoise style salad, kipfler potato, cherry tomato, french beans, steamed egg, olive tapenade (GF)
- ~ **June Gold Lamb Rump**
cumin infused, carrot purée, lavender grilled spring onions and lamb's tongue lettuce (GF)
- ~ **Organic Corn Fed Chicken Breast**
potato mousseline, salsa verde, heirloom cherry tomato, garlic and fennel confit
- ~ **Black Angus Scotch Fillet (300gm)**
potato and pancetta rosti, parsnip purée, rocket and walnut salad and veal jus (GF)

DESSERT - Choose 2

- ~ **Mixed Berry Ice Cream Sundae**
crushed berries, meringue cream, pistachios
- ~ **Australian Cheese Plate (per person)**
3 cheeses, fresh local fruit, wafers
- ~ **Vanilla, date and cinnamon tartlet**
chocolate mousse, candied vanilla bean, honeycomb and praline ice cream
- ~ **Classic Crème Brûlée**
almond biscotti

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

2 Course \$54 per person
3 Course \$64 per person

VEGETARIAN OPTIONS

ENTRÉE

- ~ **Vegetable Lasagne (GF)**
rocket, eschallots, cherry tomato
- ~ **Pistachio crusted beetroot and goat's cheese roulade**
parsnip purée and rocket pesto

MAIN

- ~ **Vegetable & Buffalo Mozzarella Terrine (GF)**
napolitano sauce, basil pesto
- ~ **Heirloom Tomato Risotto**
Parmigiano - reggiano, peas, goats curd

Minimum of 40 pax



Buffet Menus

THE RESORT CARVERY

bakers basket of breads

From the Carvery

Your choice of 3 meats from the below

- ~ baked leg of lamb with rosemary jus
- ~ roast pork with apple sauce
- ~ 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 coffee and Bonville tea selection

\$43 per person

THE BONVILLE BUFFET

Please choose 3 main dishes and 2 side dishes

bakers basket of breads

MAIN DISHES

- ~ beef stroganoff
- ~ red wine braised lamb ragout
- ~ risotto of prawn and chorizo, saffron, tomatoes, basil and chilli sauce
- ~ butter chicken
- ~ steamed kingfish with thai green curry sauce

SIDE DISHES

- ~ pilau rice, saffron, nuts, green peas
- ~ couscous, pine nuts, lemon, currants
- ~ tri coloured fettuccine
- ~ egg noodles, extra virgin olive oil
- ~ rice noodles

Sides

- ~ steamed seasonal vegetables
- ~ selection of baby leaf greens

Desserts

- ~ selection of cheesecakes and gateaux

Freshly brewed coffee and Bonville tea selection

\$43 per person

Minimum of 40 pax



Unique

Romantic

Unforgettable

Chef Cooked BBQ Buffets

RESORT BBQ

freshly baked bread rolls

From the BBQ

- ~ locally grown scotch fillet steak 220g
- ~ beef sausages
- ~ cajun crusted chicken thighs
- ~ grilled onions

~ roast baby potatoes

From the Greens *(choose two)*

- ~ bonville caesar salad
- ~ tossed green salad
- ~ pasta salad
- ~ greek salad

various condiments

\$35 per person

Dessert

- ~ australian cheese & seasonal fruit mirror with savoury biscuits
or
- ~ mixed gateaux & cheesecake mirror

Freshly brewed coffee and Bonville tea selection

\$9 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 *(please choose 3)*

- ~ pasta salad
- ~ bonville caesar salad
- ~ squid salad
- ~ tossed green salad
- ~ greek salad

various condiments

\$45 per person

Dessert

- ~ australian cheese & seasonal fruit mirror with savoury biscuits.
or
- ~ mixed gateaux & cheesecake mirror

Freshly brewed coffee and Bonville tea selection

\$9 per person

Minimum of 10 pax



Unique

Romantic

Unforgettable

Kids Menu

(children 12 years and under)



Mains

\$10.00

Crumbed Whiting fillets with
Chips & Salad

•

Steak and Vegetables

•

Grilled Chicken Breast Pieces
with
Chips & Salad

•

Angel Hair Pasta
with Napolitano Sauce

Dessert

\$5.00

Vanilla Ice-cream
With flavouring

•

Fruit Salad

•

Banana Split



Beverage Packages

STANDARD BEVERAGE PACKAGE

all tap and standard stubbies of beer including:
tooheys old, tooheys new, hahn premium light, XXXX gold, house red, white and sparkling wines, soft drinks and orange juice

1 Hour Package	\$18.5 per person
3 Hour Package	\$27.5 per person
4 Hour Package	\$33.5 per person
5 Hour Package	\$39 per person
6 Hour Package	\$45.5 per person
7 Hour Package	\$51 per person

PREMIUM BEVERAGE PACKAGE

all beers as listed in the standard package plus:
XXXX summer, hahn super dry, tooheys extra dry, Beelgara Black Label red, white and sparkling wines, soft drinks and orange juice

3 Hour Package	\$36 per person
4 Hour Package	\$42 per person
5 Hour Package	\$48 per person
6 Hour Package	\$53 per person
7 Hour Package	\$57 per person

PREMIUM BEVERAGE PACKAGE INCLUDING SPIRITS

all beers as listed in the standard package plus:
XXXX summer, hahn super dry, tooheys extra dry, Beelgara Black Label 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	\$49 per person
4 Hour Package	\$55 per person
5 Hour Package	\$61 per person
6 Hour Package	\$66 per person
7 Hour Package	\$70 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



Bar Prices

Tap Beer

Hahn Light	Middy - \$4.2, Schooner - \$5.2
Victoria Bitter, Tooheys New, XXXX Gold	Middy - \$4.2, Schooner - \$5.6
Heineken	Middy - \$5.0, Schooner - \$6.0

Local Stubbies

Hahn Premium Light, XXXX Gold, Hahn Super Dry 3.5, James Boags Light	\$5.7
Tooheys New, Tooheys Old	\$6.2

Premium Stubbies

XXXX Summer lager	\$6.2
Tooheys Extra Dry, Hahn Super Dry	\$7.0
Crown Lager	\$7.9
James Boags Premium, James Squire Pale Ale	\$8.0

Imported

Moretti	\$7.5
Heineken, , Becks, Corona	\$8

House Sparkling, White & Red Wines

Rothbury Estate —Chardonnay, Sauvignon Blanc, Shiraz Cabernet and Sparkling Cuvee available	by the Glass \$6 bottle \$27
---	---------------------------------

Premium Sparkling, White & Red Wines

Beelgara Black Label—Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Shiraz and Bubbly Brut Cuvee available	by the Glass \$7.5 bottle \$34
--	-----------------------------------

Spirits

Basic - 30 ml	\$6.5
Premium - 30 ml	From \$7
Bottled Mixed Drinks	From \$9
Cocktails	\$15

Liqueurs

Basic	From \$6.5
Premium	From \$7.5

Non Alcoholic

Post mix soft drink	Middy - \$2.5, Schooner - \$2.7
Cans of soft drink	\$3
Orange Juice	Middy - \$3, Schooner - \$3.5
Bottled Water	\$3
Bowl of Punch - Approximately 20 standard glasses	\$50



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 20% of the estimated function charges based on your guest numbers and includes 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.

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 managements discretion or inline with 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.

