

# *Bonville Golf Resort*

## Conference Menus

Half and Full Day Conference Packages

Morning Tea

Lunch

Afternoon Tea



**“Caterer Of The Year 2011”**

As voted by the Northern/New England Restaurant and Catering Association's Awards for Excellence 2011

# Conference Day Packages

## STANDARD CONFERENCE DAY PACKAGE

**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 Turkish sandwich selections with cheese and seasonal fruit platter, frittata and salad with seasonal fruit platter or a la carte.

**Afternoon Tea** - includes freshly brewed coffee and Bonville tea selection with your choice of scones, cookies or lamingtons

\$45 per person

## ½ DAY STANDARD CONFERENCE PACKAGE

**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 Turkish sandwich selection with cheese and seasonal fruit platter, frittata and salad with seasonal fruit platter or a la carte.

\$36 per person

## PREMIUM CONFERENCE DAY PACKAGE

**Conference Room Hire** - includes pads, pens, mints and projector screen

**Arrival** - Tea, Coffee and orange juice served with croissants

**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 Turkish sandwich selection, frittata and salad, a la carte served with cheese and fruit platter, freshly brewed coffee, Bonville tea selection and orange juice

**Afternoon Tea** - Includes freshly brewed coffee, Bonville tea selection and orange juice with your choice of muffins, danishes or fruit platter

\$56 per person

## ½ DAY PREMIUM CONFERENCE PACKAGE

**Conference Room Hire** - includes pads, pens, mints and projector screen

**Arrival** - Tea, Coffee and orange juice served with croissants

**Morning or Afternoon tea** - Includes freshly brewed coffee, Bonville tea selection and orange juice with your choice of muffins, danishes or fruit platter

**Lunch** - Your choice of Turkish sandwich selection, frittata and salad, a la carte served with cheese and fruit platter, freshly brewed coffee, Bonville tea selection and orange juice

\$45 per person



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# Morning & Afternoon Teas

**Freshly Brewed Coffee and Bonville Tea Selection** \$3 per person

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

freshly baked cookies	\$6 per person
lamingtons	\$6.5 per person
freshly baked scones with jams and cream	\$6.5 per person
assorted danish pastries	\$7 per person
seasonal fruit platter	\$7 per person
freshly baked muffins	\$7 per person

**Continuous Coffee & Tea** \$10 per person  
Freshly brewed coffee and a selection of teas

**Continuous Coffee, Tea & Juices** \$13 per person  
Freshly brewed coffee, a selection of teas & assorted fruit juices

**Continuous Coffee, Tea & Cookies** \$15 per person  
Freshly brewed coffee, a selection of teas & freshly baked cookies



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# Lunch Options

## TURKISH SANDWICHES *(choice of 2)*

### Smoked Salmon

marinated shaved spanish onion, dill crème fraîche, roast capsicum, rocket, capers

### Prosciutto

bocconcini, roast capsicum, basil, pesto, vine ripened tomato, olive oil

### Mixed Salami

marinated shaved spanish onion, basil leaves, vine ripened tomato, swiss cheese, extra virgin olive oil

### Vegetarian

Grilled zucchini, roast capsicum, aioli, shredded carrot, roast tomato

### House Smoked Chicken

spanish onion, harissa, bacon, avocado, basil, radish

*served with*

Cheese and seasonal fruit platter

fruit juice and soft drinks

\$19.5 per person

## FRITTATA AND SALAD

basket of mixed bread rolls

### Choice of

Fetta, sundried tomato, pancetta and basil frittata

### OR

enoki mushroom, spinach, blue cheese frittata

*served with*

leafy greens with honey balsamic dressing

pasta salad

Seasonal fruit platter

fruit juice and soft drink

\$20 per person

## A LA CARTE *(orders will be placed at morning tea on day of conference)*

- Coffs Coast prawn and angel hair pasta, dried chilli, lemon zest, garlic, saffron, Parmigiano-Reggiano and flat leaf parsley
- Caesar salad with candied bangalow bacon, parmigiano—reggiano cheese, garlic croutons and cos lettuce with char grilled chicken breast
- Pistachio crusted beetroot and goat's cheese roulade with parsnip purée and salsa verde
- Black angus scotch fillet steak sandwich, caramelised onions, beetroot, garden salad and hand cut chips
- Bacon, lettuce, tomato and avocado on a bagel with fries

All served with fruit juice & soft drinks

\$20 per person

*Minimum of 6 guests applies*

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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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