

# Bonnie Doon Golf Club

## Wedding Package



EST 1897

Bonnie Doon Golf Club  
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www.bdgc.com.au

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Functions Manager  
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EST 1897

Welcome to the club.  
[www.bdgc.com.au](http://www.bdgc.com.au)

# Bonnie Doon Golf Club

...elegant, beautiful, stylish



Founded in 1897, Bonnie Doon Golf Club is the third oldest golf club in Sydney and one of the oldest clubs in Australia. Located just eight kilometres from Sydney's CBD and minutes from Sydney Airport, Bonnie Doon is also close to the beaches of the Eastern Suburbs, perfect for photography. The Georgian designed clubhouse with its sense of history and tradition has been refurbished to create an atmosphere of simple elegance. The function room with its open fireplace and parquet dance floor can accommodate up to 140 guests sit down or 180 cocktail. The Bohemian crystal chandelier in the foyer adds a touch of grandeur creating the perfect mood for your special day.

Spectacular views of the fairways and immaculately landscaped gardens are the perfect backdrop for photographs and can be enjoyed from all aspects of the club. Enjoy a glass of bubbly and pre dinner canapés in our garden terrace softly lit by candles and fairy lights. Extensive on-site parking is an added convenience to all guests. As past winner of the NSW Australian Bridal Industry Award for Club Reception Venue, Bonnie Doon provides the highest standard in food and service. With care and professionalism all staff take pride in delivering the special touches and details to make your day memorable.

# Your Celebration Includes

- A five hour wedding reception
- A thirty minute service of your selected canapés for plated meals
- A three course plated meal or buffet
- Catering for vegetarian and special dietary requirements
- Discounted pricing for children's and service meals
- Freshly brewed tea and coffee
- Choice of drinks charged on consumption or drinks package
- Round tables to seat 8 – 10 people with full white table linen
- Use of storm lanterns, candelabras or vases with white candles, tea lights and rose petals for table decorations
- Foil wrapped heart chocolate for each guest
- Personalized menus for each table
- White skirted bridal, cake and gift tables
- Silver cake knife with ribbon
- Wedding cake cut and presented on platters for each table
- Microphone and lectern for speeches
- Parquetry dance floor
- Artist easel for guest seating arrangements and personalized welcome sign
- Arrival room for bridal party
- Use of garden terrace for pre dinner drinks and canapés
- On site parking
- Personal wedding coordinator to take care of all details of your special day
- Recommendations for music, flowers, decorations, cake etc



# Reception Menu

## CANAPES (choice of 3)

Crumbed risotto balls with fresh peas and pumpkin

Vegetarian spring rolls with sweet chilli sauce

Salt and pepper squid with lemon and lime

Smoked salmon on potato rosti with dill crème fraiche

Sydney rock oysters with chilli ice and eschallot vinaigrette

Roast beef rolls with seeded mustard, tomato relish and rocket

Satay chicken skewers with coriander and Singapore noodles

Hot smoked trout salad of caviar, mint and chives with a fig balsamic glaze

Lamb and rosemary pies with mushy peas

Prawn wontons with Ponzu dipping sauce

## ENTRÉE

Prosciutto wraps with asparagus, pine nuts and green beans

Antipasto plate with marinated fetta, artichokes, prosciutto, cherry tomatoes, asparagus and olives

Veal and rosemary tondi with porcini mushrooms and shaved parmesan

Tuscan crackling pork with warm fig and plum salad

Smoked salmon florets with avocado and water cress cream, caramelized oranges and puppodums

Salad of basil, tomato and bocconcini served with an oregano vinaigrette and lavosh crackers

Pumpkin gnocchi with scallops and caramelised chilli butter

Twice poached chicken soup with pearl barley, borlotti beans, chorizo sausage and spinach swirl

## MAIN

Chargrilled beef tenderloin on a divan of potato and field mushrooms with a rosemary and mustard jus

Wine bath chicken with baby spinach, wild rice and harissa

Sundried tomato ravioli with Swiss brown mushroom, wild rocket, grilled capsicum and thyme sauce

Frenched lamb cutlets with ginger sweet potato mash, minted peas, zucchini and chilli onion jam

Kingfish with almonds, tomato and parsley served on garlic mash

Prosciutto wrapped beef fillet with horseradish and green pepper corn butter served on parsnip and baby carrots

Pan roasted pork rib cutlet with fennel, cherries and celeriac mash

Steamed nori wrapped ocean trout fillet with teriyaki soba noodles, snow peas, enoki mushrooms and cucumber pickle

## DESSERT

Passion fruit brulee with blueberries

Wild berry, blood orange and lime sorbet with almond biscotti

Tablerone terrine with honey almond nougat ice cream

Apple and pistachio tart with vanilla bean ice cream

Buttermilk pudding with cointreau strawberries and fairy floss

Fig, honey & pistachio pyramids with caramel

Flourless chocolate cake with berries and mascarpone

Selection of Australian cheeses, dried fruit and water crackers

Double chocolate heart with dark chocolate ice cream, passion fruit and lemon coulis



## OPTION 1

Roasted lamb with thyme and garlic jus  
Grilled coriander and pepper chicken  
Sun dried tomato pasta with pumpkin, fetta and basil  
Baked kingfish with lemon, dates and dill  
Beetroot, avocado, toasted garlic and cashew salad  
Roasted mixed vegetables with rosemary salt  
Green salad with tomato and olives  
Seasonal fruit platter with cream  
Selection of cakes  
Tea and coffee

## OPTION 2

Roasted Angus beef with seeded mustard and rosemary  
Slow baked pork loin with garlic, oregano and fennel  
Pasta with prawns, pipis and rocket  
Whole steamed salmon with sugar snap peas, ginger and shallots  
Cauliflower with chilli croutons and sweet potato  
Asian greens with ginger and oyster sauce  
Green salad with tomato and olives  
Seasonal fruit platter with cream  
Selection of cakes  
Tea and coffee

Crumbed risotto balls with fresh peas and pumpkin  
Hot smoked trout salad of caviar, mint and chives with a fig balsamic glaze  
Vegetarian spring rolls with sweet chilli sauce  
Salt and pepper squid with lemon and lime  
Sydney rock oysters with chilli ice and eschallot vinaigrette  
Roast beef rolls with seeded mustard, tomato relish and rocket  
Satay chicken skewers with coriander and Singapore noodles  
Smoked salmon on potato rosti with dill crème fraiche  
Lamb and rosemary pies with mushy peas  
Prawn wontons with Ponzu dipping sauce  
Portuguese lamb skewers with mint and yoghurt  
Madras samosas with smokey eggplant dip  
Tomato and mushroom tartlett with fetta and chives

## Dessert Bites

Ice Cream Petit Fours in Belgian chocolate cups  
Double chocolate love bites



## KIDS MENU

Chicken breast strips

Chicken nuggets

Crumbed fish with lemon

Fillet of steak

Pasta of the day

Children's meals are served with a fresh market salad and chips

## DESSERT

Bonnie Doon chocolate sundae

Seasonal fruit plate

Chocolate cake with vanilla ice cream



## WHITE

2009 McWilliams Select Series Semillon Sauvignon Blanc SEA	\$17.5
2009 Taltarni T Series Sauv Blanc Semillon VIC	\$29
2009 Essenze Sauvignon Blanc NZ	\$34
2008 Evans & Tate Sauvignon Blanc WA	\$37
2009 Villa Maria PB Sauvignon Blanc NZ	\$40
2009 Essenze Pinot Gris NZ	\$34
2009 McWilliams Select Series Chardonnay SEA	\$17.5
2008 Element Chardonnay WA	\$30
2009 Capel 'regional' Chardonnay WA	\$40
2009 Pikes Reisling SA	\$45

## RED

2008 McWilliams Select Series Cabernet Merlot SEA	\$17.5
2008 Sandalford Cab Merlot WA	\$36
2008 Villa Maria PB Merlot NZ	\$37
2008 Innocent Bystander Pinot Noir VIC	\$37
2007 Bowen Estate Cab Sav SA	\$53
2006 Taltarni T Series Shiraz VIC	\$29
2006 Hesketh 'Usual Suspects' Shiraz SA	\$37
2005 Mount Pleasant 'Rosehill' Shiraz NSW	\$52
2008 ST. Hallett 'Gamekeeper' Shiraz Cabernet WA	\$29

## SPARKLING

McWilliams Select Series Brut SA	\$17.5
Henkell Trocken Picollo GER	\$7.5
NV Taltarni T Series Brut VIC	\$22
NV Grandin Classique Brut FRA	\$30
2005 Croser SA	\$75
NV Bollinger Special Cuvee FRA	\$180

Prices are subject to change, please confirm when booking.

# Drinks Packages

## DRAUGHT BEER

Victoria Bitter  
Carlton Draught  
Cascade Premium Light  
Stella Artois

## SPIRITS

Eristoff Vodka  
Bacardi  
Bombay Sapphire Gin  
Inner Circle Rum  
Dewars Scotch  
McKenna Bourbon

## PREMIUM SPIRITS

Jack Daniels  
Bundaberg OP  
Southern Comfort  
Johnnie Walker Black  
Glennfiddich 12 year

## COCKTAIL PACKAGE

Served for 30 minutes with canapés.

Your Choice of 1 cocktail \$8 PP  
Your Choice of 2 cocktails \$14 PP

Cocktail list:  
Blue Sapphire Martini  
Green Flash  
Glamour Passiontini  
Mojito  
Cosmopolitan  
Peach Bellini

## PREMIUM BEER

James Boags  
Crown Lager  
Pure Blonde  
Coopers Pale Ale  
Corona

## SOFT DRINKS

Pepsi  
Solo  
Lemonade  
Dry Ginger Ale

## JUICES

Orange  
Pineapple  
Tomato  
Apple  
Cranberry

## PAR 3 PACKAGE \$30 PP

### WINES

McWilliams Semillion Sauvignon Blanc or  
Chardonnay  
McWilliams Cabernet Merlot  
McWilliams Brut Reserve Sparkling

### TAP BEERS

Victoria Bitter  
Carlton Draught  
Stella Artois  
Cascade Light

### SOFT DRINKS & JUICES

Pepsi, Solo, Lemonade, Dry Ginger Ale  
Orange, Pineapple, Cranberry, Apple & Tomato

### PAR 3 + SPIRITS \$37.5 PP

Bourbon  
Scotch  
Vodka  
Gin  
Light & Dark Rum  
Brandy

### PAR 3 + PREMIUM BEERS \$35 PP

Corona  
Pure Blonde  
Crown Lager

### THE COMPLETE PAR 3 PACKAGE \$42 PP (INCLUDES ALL THE ABOVE)

## PAR 4 PACKAGE \$36 PP

### RED WINES CHOICE OF:

St Hallett GK Shiraz Cabernet  
Taltarni Shiraz  
Sandalford Cabernet Merlot

### WHITE WINES CHOICE OF:

Taltarni Semillon Sauv Blanc  
Element Chardonnay  
Essenze Sauvignon Blanc

TALTARNI T SERIES BRUT NV SPARKLING

### TAP BEERS

Victoria Bitter  
Carlton Draught  
Stella Artois  
Cascade Light

### SOFT DRINKS & JUICES

Pepsi, Solo, Lemonade, Dry Ginger Ale  
Orange, Pineapple, Cranberry, Apple & Tomato

### PAR 4 + SPIRITS \$42 PP

Bourbon  
Scotch  
Vodka  
Gin  
Light & Dark Rum  
Brandy

### PAR 4 + PREMIUM BEERS \$40 PP

Corona  
Pure Blonde  
Crown Lager

### THE COMPLETE PAR 4 PACKAGE \$46 PP (INCLUDES ALL THE ABOVE)

## PAR 5 PACKAGE \$42 PP

### RED WINES CHOICE OF:

Innocent Bystander Pinot Noir  
Hesketh 'Usual Suspects' Shiraz  
Villa Maria Merlot

### WHITE WINES CHOICE OF:

Villa Maria Sauvignon Blanc  
Capel 'Regional' Chardonnay  
Essenze Pinot Gris

GRANDIN CLASSIQUE NV BRUT CHAMPAGNE

### TAP BEERS

Victoria Bitter  
Carlton Draught  
Stella Artois  
Cascade Light

### SOFT DRINKS & JUICES

Pepsi, Solo, Lemonade, Dry Ginger Ale  
Orange, Pineapple, Cranberry, Apple & Tomato

### PAR 5 + SPIRITS \$47 PP

Bourbon  
Scotch  
Vodka  
Gin  
Light & Dark Rum  
Brandy

### PAR 5 + PREMIUM BEERS \$45 PP

Corona  
Pure Blonde  
Crown Lager

### THE COMPLETE PAR 5 PACKAGE \$52 PP (INCLUDES ALL THE ABOVE)



# Pricing, Terms and Conditions

## PRICING

For your special day we have provided the following price guide:

### PLATED – SET MENU

Canapés on arrival: three selections

Entrée / Main / Dessert / Tea & Coffee: one choice \$62.00 per person

### PLATED – ALTERNATE SERVICE

Canapés on arrival: three selections

Entrée / Main / Dessert / Tea & Coffee: two choices \$75.00 per person

**BUFFET OPTION ONE** \$60.00 per person

**BUFFET OPTION TWO** \$70.00 per person

### COCKTAIL RECEPTION

Six items (18 pieces) \$35.00 per person

Eight items (24 pieces) \$42.00 per person

**CHILDREN'S MENU** \$25.00 per child

All prices include GST

## BONNIE DOON GOLF CLUB TERMS AND CONDITIONS

All prices quoted are GST inclusive. It is club policy that function organisers are not permitted to provide their own food or drinks for functions held at Bonnie Doon Golf Club. Bonnie Doon Golf Club is a private club and to comply with the Registered Club Act and function license, a member must introduce all functions. For non members to hold a function at Bonnie Doon Golf Club you will be required to pay the House Membership fee of \$50.00 which applies to the day of your function only. **Please fill out the attached form and return with the fee charged.**

### BOOKINGS

Tentative bookings will be held for fourteen days. To confirm your function we require payment of a non refundable room hire fee of \$550.00(inc. GST). Final payment of catering accounts will be required fourteen days prior to the event.

### GUARANTEED NUMBERS

We require confirmation of final numbers and details fourteen days prior to the event.

### MINIMUM NUMBERS

Minimum number for catering is fifty guests.

### CANCELLATION

Your room hire payment of \$550.00(inc. GST) is non refundable in the event your function is cancelled. Late cancellations within thirty days will result in complete payment of function costs based on confirmed numbers.

### DURATION OF FUNCTIONS

Functions are booked for a five hour period. Extension of time is possible but must be arranged when booking. A standard charge of \$330.00 per hour or part there of will apply. Due to the heavy schedule of golf at the club, we ask that your guests arrive no earlier than your pre arranged time.

### MENU OPTIONS

We are happy to assist you with your catering requirements, however to ensure your needs are met, we require your menu selection at least fourteen days prior to your function. Photographers, disc jockeys, videographers and professional masters of ceremonies require a meal as part of their contract. We provide separate seating for them in the Members' area of the Clubhouse and a main course which is charged at \$35.00.

### BEVERAGE POLICY

Club staff are not permitted to serve alcohol to minors and intoxicated guests. Beverage costs can be calculated on a consumption basis or we can provide a drinks package. If a drinks package is selected it will run for a period of four and three quarter hours. Should a drinks package be selected and the function extended beyond the five hours, the drinks consumed in the extra time will be charged on consumption. The account will require payment at the conclusion of the function. The bar will close fifteen minutes prior to the end of the function. Beverage accounts require payment at the conclusion of the event.

### INSURANCE

The organiser of the event is financially responsible for any damage sustained to Club property during the function. Access to the golf course during functions is strictly prohibited. The Club will not accept responsibility for the loss or damage to any property left on the premises prior to, during or after the function.

### GUEST LISTS

Clubs NSW law states that an alphabetical listing of guests with residential addresses is required prior to the commencement of each function. All pages should be signed by the House Member. Please provide this list to the Club prior to the date of the function.

### PHOTOGRAPHY

The Club reserves the right to take photographs of any function held on the premises for future promotional or marketing purposes. The Club is entitled to use these photographs without any further notice or compensation.

# Forms

## I HAVE READ AND ACCEPT THE TERMS AND CONDITIONS OF BONNIE DOON GOLF CLUB

- DATE OF WEDDING \_\_\_\_\_
- WEDDING CEREMONY TIME & PLACE \_\_\_\_\_
- RECEPTION START TIME \_\_\_\_\_
- NUMBER OF GUESTS \_\_\_\_\_
- MENU PRICE \_\_\_\_\_
- NAME OF BRIDE & GROOM \_\_\_\_\_
- ADDRESS \_\_\_\_\_
- CONTACT PHONE NO. \_\_\_\_\_
- EMAIL \_\_\_\_\_
- SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_
- HOW DID YOU HEAR ABOUT US? \_\_\_\_\_
- ROOM HIRE FEE ENCLOSED: \$550.00(inc. GST)  
 CASH  CHEQUE  M/CARD  VISA
- CARDHOLDER'S NAME \_\_\_\_\_
- SIGNATURE \_\_\_\_\_
- CARD NO. \_\_\_\_\_
- EXPIRY DATE \_\_/\_\_/\_\_

### Bonnie Doon Golf Club Ltd.

A.C.N. 000 005 265 A.B.N. 74 000 005 265

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## APPLICATION FOR HOUSE MEMBERSHIP

I, Mr/Mrs/Miss/Ms \_\_\_\_\_  
(NAME IN FULL)

Private Address \_\_\_\_\_

Postcode \_\_\_\_\_ Telephone No. \_\_\_\_\_ Date of Birth \_\_\_\_ - \_\_\_\_ - \_\_\_\_

Business Name \_\_\_\_\_

Business Address \_\_\_\_\_

Postcode \_\_\_\_\_ Telephone No. \_\_\_\_\_ Date of Birth \_\_\_\_ - \_\_\_\_ - \_\_\_\_

Occupation \_\_\_\_\_ E-mail \_\_\_\_\_

I wish to become a member of the Bonnie Doon Golf Club Limited in the category noted above and request you enter my name on the register of members subject to the Club's Constitution and By-Laws, by which I agree to be bound.

I am a Member of the following Clubs \_\_\_\_\_

I have not been denied or refused Membership or suspended by any other Club.

Dated this \_\_\_\_ day of \_\_\_\_\_ 20\_\_\_\_ Signature \_\_\_\_\_

I propose \_\_\_\_\_ who has been known to me for \_\_\_\_\_ years.  
From my personal knowledge I consider the above nominee an eligible member in every way.

Referee (1) \_\_\_\_\_  
PLEASE PRINT (NAME IN FULL)

SIGNATURE

I support the nomination for \_\_\_\_\_ who has been known to me for \_\_\_\_\_ years.

From my personal knowledge I consider the above nominee an eligible member in every way.

Referee (2) \_\_\_\_\_  
PLEASE PRINT (NAME IN FULL)

SIGNATURE

REMITTANCE ADVICE PLEASE DETACH AND RETURN WITH YOUR PAYMENT  
Total due: \$50.00

Card Type: MASTERCARD VISA CHEQUE CASH

Card Number: \_\_\_\_\_

NAME ON CARD: \_\_\_\_\_ Expiry Date: \_\_/\_\_/\_\_

Signature: \_\_\_\_\_