

Celebrations 2010



Bonnie Doon welcomes you to the club.
www.bdgc.com.au



Pricing

Plated - Set Menu

Canapés on arrival: three selections
Entrée / Main / Dessert / one choice

\$55 per person

Plated - Alternate Service

Canapés on arrival: three selections
Entrée / Main / Dessert / two choices

\$66 per person

Buffet - Option One

\$55 per person

Buffet - Option Two

\$65 per person

Cocktail Reception

Six items (18 pieces)
Eight items (24 pieces)

\$35 per person

\$40 per person

Children' Menu

\$20 per child

All prices include GST

Canapés

Please select three:

- Crumbed risotto balls with fresh peas and pumpkin
- 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
- Hot smoked trout salad with caviar, mint and a balsamic fig glaze
- Smoked salmon on potato rosti with dill crème fraiche
- Lamb and rosemary pies with mushy peas
- Prawn wontons with Ponzu dipping sauce



Entree

Prosciutto wraps with asparagus, pine nuts and green bean salad

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 & watercress cream, caramelised oranges & 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 & spinach swirl

Main

Char grilled 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 mushrooms, wild rocket, grilled capsicum and thyme sauce

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

Kingfish with almonds, tomato and parsley served with garlic mash

Prosciutto wrapped beef fillet with horseradish & green peppercorn butter served on parsnips & baby carrots

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

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



Dessert

Passion fruit brulee with blueberries

Wild berry, blood orange & lime sorbet with almond biscotti

Toblerone 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 and 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, passionfruit & lemon coulis



Buffet option one

- Roast 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
- Chef's selection of cakes
- Tea and coffee

Buffet option two

- 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
- Chef's selection of cakes
- Tea and coffee



Cocktail reception

- Crumbed risotto balls with fresh peas and pumpkin
- Vegetarian spring rolls w/ sweet chilli sauce
- Salt and pepper squid with lemon & lime
- Sydney rock oysters with chilli ice & eschallot vinaigrette
- Roast beef rolls with seeded mustard, tomato relish and rocket
- Satay chicken skewers with coriander and Singapore noodles
- Hot smoked trout salad with caviar, mint & a balsamic fig glaze
- 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 & yoghurt
- Madras samosas with smokey eggplant dip
- Tomato & mushroom tarts with fetta & chives
- Ice cream petit fours in Belgian chocolate cups
- Double chocolate love bites
- Tea and coffee

Children's 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



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

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

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



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 Cuvée FRA	\$180

Prices are subject to change, please confirm when booking.



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)

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. 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 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 per hour or \$175 per half hour 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. There is NO service available from the members bar.**

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.

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.

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

NAME _____

EMAIL _____

SIGNATURE _____ DATE _____

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

Bonnie Doon Golf Club Ltd.

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Golf Shop: (02) 9344 5835

Facsimile: (02) 93141474

Email: info@bdgc.com.au

Website: www.bdgc.com.au

Booking Form

Contact Details

Group / Event Name _____

Contact Person _____

Phone _____ Email _____

Function Details

Function Date _____ Function Start Time _____

Number of Attendees _____ Function Finish Time _____

Menu Price _____

How did you hear about us? _____

Room Hire Fee \$550

Cash

Amex

Visa

MasterCard

Cheque (please make payable to Bonnie Doon Golf Club Limited)

Card Number: _____ Expiry Date ____ / ____

Once completed, please send via fax, email or regular mail to:

Jane Esposito

jane@bdgc.com.au

Bonnie Doon Golf Club

Banks Avenue Pagewood NSW, 2035

Ph. (02) 9349 2101 Extension 3

Fax (02) 9314 1474

