



## Menu Packages



“WE WELCOME YOU - WE WILL DO OUR VERY BEST TO ENSURE THAT YOUR CONFERENCE OR FUNCTION RUNS SMOOTHLY, AND PROVIDES YOU WITH COMPLETE SATISFACTION”.

Conveniently located 11 km from the CBD in Melbourne’s busy South Eastern Suburbs - a short drive from the business and commercial hub of Box Hill, the Club has modern facilities and an excellent Golf Course. The Function Rooms overlook the Golf Course with its lush vegetation and variety of bird life. The Bars and Dining Rooms are conveniently located at street level, and a Car Park for 70 vehicles is a few metres from the front entrance. For the larger function an additional Car Park for 130 vehicles is a short walk from the Clubrooms via a path bordering the Golf Course and the outdoor patio and barbecue area.

### **BOX HILL GOLF CLUB FEATURES**

- 3 Conference / Function Rooms.
- Catering service specialising in contemporary Cuisine.
  - Ample Car parking.
  - 18 Hole Golf Course.

#### **Contact:**

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Melways Map Reference 61D3

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## **Breakfast Selection**

### **LIGHT BREAKFAST**

(Served Buffet style) Minimum Numbers 20    **\$14.50 pp**

Chilled selection of Juices - Orange, Pineapple, Tomato and Apple  
Selection of Danish Pastries, Muffins and Croissants  
Tea and Freshly Brewed Coffee

### **CONTINENTAL BREAKFAST**

(Served Buffet style) Minimum Numbers 20    **\$17.50 pp**

Chilled selection of Juice - Orange, Pineapple, Tomato and Apple  
Fresh Fruit Salad  
Choice of Breakfast Cereals and Yogurts  
Selection of Danish Pastries, Muffins and Croissants  
Selection of Breads and Spreads,  
Tea and Freshly Brewed Coffee

### **FULL BREAKFAST**

Continental (Served Buffet style) Minimum numbers 25    **\$25.00 pp**

Chilled selection of Juice - Orange, Pineapple, Tomato and Apple  
Fresh Fruit Salad  
Choice of Breakfast Cereals and Yogurts  
Scrambled Eggs with Bacon, Sausages, Tomato and Hash Browns  
Selection of Danish Pastries, Muffins and Croissants  
Tea and Freshly Brewed Coffee

## **Tea And Coffee Options**

Registration Tea and Coffee	\$2.50 pp
Registration Tea and Coffee with Orange Juice	\$4.00 pp
Continuous Tea and Coffee	\$7.00 pp

## Morning and Afternoon Tea

### MORNING TEA 1 \$11.50 pp

Sliced fruit platters  
Danish Pastries  
Assorted Muffins  
Freshly Baked Scones with Jam and Cream

### MORNING TEA 2 \$13.50 pp

Sliced Fruit Platters  
Lamingtons  
Assorted Donuts  
Banana Cake

### AFTERNOON TEA 1 \$12.00 pp

4 Point Sandwiches  
Party Pies and Mini Quiches  
Assorted Muffins

### AFTERNOON TEA 2 \$14.00 pp

4 point Sandwiches  
Party pies and Mini Quiches  
Freshly Baked Scones with  
Jam and Cream  
Assorted Muffins

Something Extra... \$2.50 per item

Smoked Salmon Rosti      Mini Pizza

Assorted Cakes

## Working Luncheon

### LUNCH MENU 1 \$16.50 pp

Home made Soup  
Assorted Bagels  
4 point Sandwiches  
Fresh Fruit Platter

### LUNCH MENU 2 \$17.50 pp

Quiche Lorraine  
Vegetable Quiche  
Chunky Chips  
Seasonal Salad  
Assorted Cheese Cakes

### LUNCH MENU 3 \$16.00 pp

4 Point Sandwiches  
Party Pies and Mini Quiche  
Chunky Chips  
Greek Salad  
Chocolate Cake

## **Buffet Options**

Box Hill Golf Club offers three lavish Buffet options. Buffet 2 and 3 start with an overflowing Antipasto Platter of smoked and cured Meats, pickled and roasted Vegetables accompanied by a selection of Dips with Pita Bread.

Each Buffet includes freshly brewed Coffee and Tea.

**Minimum of 30 Guests**

*All Buffet Meals served with Seasonal Vegetables and Roast Potatoes.*

Construct your buffet from the choices on the next page. (Not available for Sunday lunches)

### **BUFFET 1 \$33.00 pp**

Choice of:

Two Carvery items  
Two Salads  
Two Desserts  
House Breads and Condiments  
Served with Seasonal Vegetables and Roast Potatoes

### **BUFFET 2 \$40.00 pp**

Antipasto selection (per table of 6, 8, 10 or 12)

Choice of

One hot fork dish  
Three Carvery items  
Three Salads  
Three Desserts  
House Breads and Condiments  
Served with Seasonal Vegetables and Roast Potatoes

### **BUFFET 3 \$48.00 pp**

Gourmet Antipasto selection (per table of 6, 8, 10 or 12)

Choice Of:

Two hot fork dishes  
Three Carvery items  
Three Salads  
Four Desserts  
Australian and imported Cheese Platters  
House Breads and specialty Pickles and Sauces  
All Buffett means served with Seasonal Vegetables and Roast Potatoes

Desserts will be waitered on an alternate basis

## Construct Your Buffet From These Selections

### HOT FORK DISHES

- Chicken Cacciatore served with steamed aromatic Rice
- Roasted Vegetable Lasagna
- Sweet roasted Pork with Spring Onions, Cashews and Egg Noodles
- Russian style Stroganoff served with steamed aromatic Rice
- Sesame Chicken with crisp Vegetables
- Potato Gnocchi in a Napoli and fresh Basil Sauce
- Thai Lamb Curry served with steamed aromatic Rice

### CARVERY - SERVED HOT

- Herb encrusted Sirloin of Beef served with Horseradish Cream
- Honey baked Ham served with Pineapple and Clove Sauce
- Leg of Lamb infused with Rosemary and Garlic served with fresh Mint Sauce
- Loin of Pork served with Apple, Sauce
- Turkey Breast filled with Herbed Bread Crumbs and Apricots served with Cranberry Sauce

### SALADS

- Garden Salad
- Potato Salad
- Caesar Salad
- Noodle Salad
- Nicoise Salad

### DESSERTS

- Apple and Berry Crumble served warm
- Chocolate Cake
- Bread, Butter and Black Currant Pudding served hot
- Dark Chocolate and Meringue Torte
- Strawberry Cheesecake
- Fresh Seasonal Fruit Salad
- Tiramisu
- Lemon Meringue Tart
- Flourless Chocolate Cake (Gluten Free)

## Lunch and Dinner Menus

At Box Hill Golf Club, we specialise in tailoring menus and service to suit the individual needs of our Client.

Whilst we do offer many options, please keep in mind that alternatives are always available. We can cater for any specific dietary requirements including - Vegetarian and Gluten free

Choose from an extensive list of the following:

Chefs Selection of hot or cold savories	Hot	\$5.00
	Cold	\$6.00
	Hot and Cold Combination	\$9.50
Soup		\$8.50
Entrée		\$14.50
Main Course		\$26.00
Dessert		\$9.50
Freshly Brewed Coffee and Tea from the Buffet		\$2.50
Freshly Brewed Coffee, Tea and Mints from the Buffet		\$3.00

Select two options from each course on the following pages.  
These will be served on an alternating 50/50 basis.  
All prices are per person, and GST inclusive



## Lunch and Dinner Course Selections

Below are the selections we have available. However, we are able to tailor make a menu to suit you.

### SOUPS

French Onion

Potato and Leek

Curried Pumpkin (mild)

Chicken and Sweet Corn

Cream of Mushroom

Traditional Minestrone

Spicy Laksa

### ENTREES

**Baked ½ shell Scallops** - Gippsland Scallops on Cauliflower Puree drizzled with Kalamata Olive Jus

**Thai Beef Salad** - Marinated Beef strips tossed with mixed Greens, Capsicum, Cucumber and Mango bound by a Chilli and Lime Dressing

**BBQ Quail** - Boneless Quail nestled on a Salad of Rocket infused with Herbs, Olives, Tomatoes and Cashew Nuts splashed with a Tomato Vinaigrette

**Sweet Crackling Pork** - Oven roasted Pork Belly on a sauté of wild Mushrooms with Ruby Grapefruit and Porcini Cream

**Pumpkin and Spinach Risotto** - Baby Spinach, roast Pumpkin with Arborio Rice cooked in white Wine and finished with Parmesan Cheese

**Chicken Terrine** - Fresh Chicken blended with Pistachios and Basil wrapped in Bacon with Roast Capsicum Salad and toasted Sour Dough

## MAIN COURSES

**Parmentier of Beef** - Oven roasted Eye Fillet, served medium on a tier of creamy Potato Mash, sautéed Spinach and Oxtail Ragout with roasted Shallot Jus

**Crispy Skin Salmon** - Fresh Tasmanian Salmon seared and resting on a Spinach and Potato Frittata topped by a roasted Garlic Aioli

**Chicken Saltimbocca** - Plump breast of Chicken wrapped in Proscuitto and Sage on a bed of Cannelloni Beans infused with roast Vegetables

**Char Grilled Lamb Rump** - Tapanade marinated Lamb grilled to medium rare presented on a Potato and Persian Feta Gratin with red Onion Compote and Olive Jus

**Fillet of Fish on Prawn Mash** - Grilled Fillet of market fresh Fish nestled on a Prawn and Saffron infused Mash and drizzled with Lime Burre Blanc

**Pesto encrusted Chicken Breast** - Oven roasted plump Fillet encrusted with Basil pesto on char grilled Vegetable Risotto glazed with Tomato Velote

**Lamb Medallion** - Chermoula marinated Lamb loin sealed and nestled on sweet Potato Rosti with creamed Spinach and red Currant Jus

## DESSERTS

**Chocolate Semi Fredo** - Frozen cream infused with chocolate served with Berry Coulis and crisp Praline

**Lemon Tart** - Crisp sweet Pastry shell filled with a Lemon Cream served with fresh Passion fruit Anglaise and double Cream

**Apple Crumble** - Poached Apple infused with Vanilla and Sultanas topped with a sweet Oat crumble served with Vanilla Ice Cream

**Coconut and Macadamia Nut Pudding** - Light Sponge infused with Coconut and Macadamia Nut served with Mango Coulis and Coconut Ice Cream

**Baileys and Butterscotch Mousse** - A creamy Mousse infused with Baileys topped with a Hazelnut Meringue and served with a Berry Compote

**Vanilla and Raspberry Panna Cotta** - Set Vanilla Cream topped with Raspberry Jelly, Raspberry Coulis and a light Tuile Biscuit

**Flourless Chocolate Cake** with Berry Compote and double Cream

**Cheese and Fruit Platter** (per table) - A selection of fine Australian Cheeses and fresh Fruit

## COCKTAIL MENUS

### Cocktail Menu 1 \$25.00 pp

#### Cold

Assorted Canapés

#### Hot

Party Pies  
Party Pasties  
Ham and Leek Risotto Balls  
Salt and Pepper Calamari  
Mini Pizzas  
Satay Chicken Skewers  
Vegetarian Spring Rolls  
Mini Sausage Rolls  
Chicken Dim Sims

#### Includes:

Chips and Nuts  
Dips and Assorted Breads  
Fresh Fruit Platters

Coffee Buffet

Based on a 2 hour service

### Cocktail Menu 2 \$28.00 pp

#### Cold

Assorted Canapés  
Californian Rolls

#### Hot

Potato Rosti with Smoked Salmon and  
Sour Cream  
Marinated Prawn Skewers  
Ham and Leek Risotto Balls  
Salt and Pepper Calamari  
Mini Pizza  
Satay Chicken Skewers  
Vegetarian Spring Rolls  
Chicken Dim Sims  
Asian style Fillet Medallions  
Wantons

#### Includes:

Chips and Nuts  
Dips and Assorted Breads  
Fresh Fruit Platters

Coffee Buffet

Based on a 2 hour service

### Beverage Packages

Our beverage packages are inclusive of Sparkling Wine, House Red and White Wines, Local Draught Beers, Soft Drink, Juice, and Tea and Coffee.

1-Hour Package	\$13.00 per person
2-Hour Package	\$17.00 per person
3-Hour Package	\$22.00 per person
4-Hour Package	\$27.00 per person

## BEVERAGE LIST

The following is a selection. We have an extensive drinks menu. Please ask our staff to explain the choices that are available.

	GLASS	BOTTLE
<u>SPARKLING</u>		
Seaview (200ml Bottle)		\$6.50
Stony Peak Brut Reserve		\$21.50
Fleur de Lys		\$26.50
Andrew Garrett Burgundy		\$23.50
<u>WHITE WINES</u>		
Stony Peak Chardonnay	\$5.50	\$20.50
Fat Tree S/S/Blanc	\$5.50	\$22.00
Leo Buring Riesling		\$27.00
Bluestone Acres Sauvignon Blanc	\$7.00	\$26.50
De Bortoli Windy Peak Chardonnay		\$22.00
Babich Marlborough Sauvignon Blanc		\$29.00
Devil's Lair Fifth Leg Semillon Sauvignon Blanc		\$29.50
<u>RED WINES</u>		
Stony Peak Shiraz Cabernet	\$5.50	\$20.50
Penfolds Rawsons Retreat Merlot	\$6.50	\$22.00
Rouge Homme Cabernet Merlot		\$26.50
De Bortoli Windy Peak Cabernet Merlot		\$23.50
Devils Lair Fifth Leg Cab. Sauv. Merlot Shiraz		\$26.00
Wirra Wirra Church Block Cab. Sauv. Shiraz Merlot	\$8.00	\$32.50
<u>BOTTLE BEER</u>		
Light		\$4.50
Domestic		\$5.50
Premium		\$6.00
Imports		\$6.50
<u>TAP BEER (285ML)</u>		
Light	\$3.40	
Heavy	\$3.80	
<u>SPIRITS (FULL NIP)</u>		
Basic		\$6.50
Premium		\$7.00
Liqueurs and Ports		\$7.50
Top Shelf		\$7.50
<u>NON ALCOHOLIC</u>		
Soft Drinks	\$3.00	
Fruit Juice	\$3.50	

# TERMS AND CONDITIONS

## ROOM HIRE CHARGES

We base our Function charge on the value of the catering ordered. If there is a minimum spend of \$1,500.00 on food then there is no Room Hire charge.

Where food spend is less than \$1,500.00 the Room Hire charge is as follows:

\$0 - \$500 on food - Room Hire is	\$500
\$501 - \$800 on food - Room Hire is	\$350
\$801- \$1,100 on food - Room Hire is	\$200
\$1,101 - \$1,500 on food - Room Hire is	\$100

We do not hire the Function or Members Dining Rooms for less than 30 people but the Board Room is available for up to 15 people; the Board Room Hire Rate is \$150 per half day, catering is extra.

Please note ½ Day (9.00 - 12.30pm or 1.00 - 4.30pm) Package available

## FUNCTION MENUS

The choice of menus and style of food to be served at your Function is left to you to decide.

As a guide only, we present on the previous pages some Menu selections that have been popular with previous Function guests.

We can also tailor a menu to suit your specific requirements.

## BONDS

A Damages Bond will be required for some events (see damages bond).

## CANCELLATIONS

We hope you do not cancel your Function once it has been confirmed. We understand that at times it is unavoidable. If you cancel more than 60 days before the event we will refund any monies paid in full providing we can re-book the date within the next 30 days. If we cannot re-book within the 30 days then we will refund 50% of any monies paid. If you cancel more than 30 days before the event we will refund 25% of the monies paid. We regret that we cannot refund any monies if you cancel less than 30 days before the event.

## CONDUCT

The host is required to conduct the Function in an orderly manner and in compliance with the requirements of the Box Hill Golf Club. The Club reserves the right to close any Function if, in the sole opinion of the designated Box Hill Golf Club Staff Member in charge of the Function, there is a reasonable likelihood of behaviour or conduct which would prejudice the interest or property of the Club or if there is behaviour or conduct which could reasonably be expected to cause injury or discomfort to any Guest, Visitor, Member or Staff Member at the Club at the time. Where such an occasion occurs then the Club will not be liable for the refund of any moneys or to make any compensation to the Client for whom the Function is being operated.

## DAMAGES BOND

Unfortunately on occasions the Club suffers unreasonable damage, (and abnormal cleaning requirements) generally of an irresponsible and willful nature, to its property.

Depending on the Function our Staff will make an assessment of whether a Bond is required and on this assessment may require a bond of up to \$1,000.00 to be paid 2 weeks in advance of the date of the event.

Payment of the bond can be either by Cash, Visa Card or Bank Card.

At the conclusion of the Function the Staff Member in charge will invite the host to inspect the premises with them. If damage which is not normal "wear and tear" has occurred then it will be noted. The Club will then have the damage repaired by qualified tradesmen and pass to the host, as soon as possible, after completion of the repairs the cost of repair by way of deduction from the bond. Any balance of the bond will be refunded at the same time. If no damage has occurred then the bond will be refunded by Club Cheque on the first working day after the conclusion of the Function. Payment of the damages Bond does not indicate that the Club will not seek restitution for damages in excess of \$1,000.00, should such damage occur.

## DEPOSITS

A first deposit of \$500.00 together with a written notice of confirmation of the tentative booking is required. Upon receipt at the Club of the letter of confirmation and the deposit, a Club receipt will be issued and a letter of confirmation from the Club with relevant details and a copy of the receipt will be forwarded to you.

A second Deposit of \$500.00 is required 30 days prior to the Function; bringing the total of the deposit to \$1,000.

Functions booked within 30 days of the Function date will require the full deposit (\$1,000.00) and any bond to be paid in full upon confirmation.

## FINAL NUMBERS

Final numbers are required 3 business days prior to the Function and will be the minimum number charged for at the confirmed price.

## LIQUOR

The Box Hill Golf Club has a full liquor licence. The Club has a comprehensive and reasonably priced Wine List selected by our Food and Beverage Manager. All wines are available at Club prices, and will be charged on a consumption only basis. For further information regarding liquor, please do not hesitate to ask us. *Please also note we do not allow any beverages to be brought onto our premises*

## PARKING

For a maximum of seventy cars is available at the southern end of the Clubrooms - enter off Station Street. The Car Park is within 30 meters of the Club rooms. **Melways Ref: Map 61, D3.** If this Car Park is full, then our well lit Car Park located at the end of Riversdale Road (over the Station Street Riversdale Road intersection) can be used by all guests, where there is parking available there for over 130 vehicles. The distance from the Car Park to the Club rooms is 120 metres via a sealed, well lit path within the Club property.

## PAYMENTS OF ACCOUNTS

Payment for food and fixed price beverage accounts must be made either by;

- personal cheque within 7 working days **PRIOR** to the Function.
- bank cheque , credit card or cash up to 24 hours **PRIOR** to the Function.
- Drink account, payment is required at the conclusion of the Function by **credit card, eftpos or cash.**

## **SECURITY**

On rare occasions guests and others cause difficulty for the Club, its Staff and other guests. Where a Staff Member needs to enforce the provisions of the Liquor Control Act or becomes aware of behaviour that puts other Guests, Members or Club property at risk then the Staff Member may contact the Police without reference to any other person.

**Some Functions may require the presence of Security Staff. If the Club deems this necessary our Staff will consult with the Client before retaining Security Staff. If Security Staff are retained then the cost will be added to the final invoice for payment by the Client.**

## **TIMES**

The Function host is required to begin the Function and vacate the premises in accordance with the times arranged and confirmed. As we have Staff waiting to reset and clean the premises for the next event we will charge at the rate of \$100.00 per half hour or part thereof for any time that the premises are occupied by your Function or guests past the agreed vacation time.