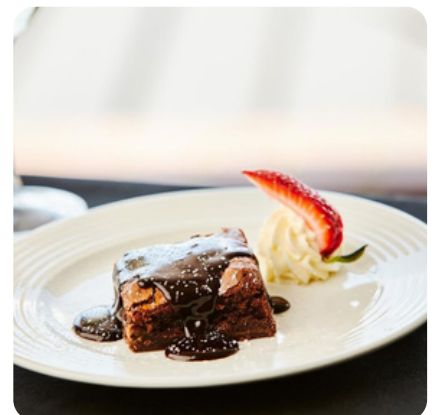


Event Packages



(03) 9808 1526 functions@boxhillgolfclub.com.au

Box Hill Golf Club, 202 Station St,
Box Hill South VIC 3128



Canapes



Canape packages come inclusive:
Audio Visual equipment - Screen & projector, TV,
Microphone & lectern if required

All events are based on - Minimum spend \$1500.00

Canape Packages

Option 1: \$32.00pp

Choose 6 items from the canape selection

Option 2 : \$41.00pp

Choose 8 items from the canape selection

Option 3 : \$52.00pp

Choose 8 items from the canape selection

2 items from Grazing Selection

Additional canapes \$4.00 per selection



Canape Menu



Canape Selection

Cold

Prawn spoon, Asian herbs, sweet and sour dressing (GF)

Salmon gravlax on crouton

Assorted Sandwiches

Bruschetta, tomato and basil (V, GF)

Vegetarian Frittata (V)

Stuffed Mushroom feta and Balsamic Glaze (V, GF)

Hot

Pies with tomato relish

Sausage rolls with tomato sauce

Crumbed chicken skewers, sweet chili mayo (GF)

Tomato and basil beef meatballs with tomato sugo

Mini dim sim with soy sauce

Panko Prawn with Aioli

Vegetable gyoza, coated with sweet chili and lime

Spring Roll with Sweet Chili (V)

Popcorn Cauliflower with Aioli (V, GF)

Hake Bites

Falafel balls with Hummus (Vegan)

Arancini Balls (Vegan)

Sweet

Carrot cake

Profiteroles, chocolate, and cream filling.

Chocolate mousse glass shooters, chocolate tuile.

Citrus tartlets.

Salted caramel mini torts.

GF- Gluten Free, V- Vegetarian, VG - Vegan

Canape Menu



Roving items are a bit more substantial canape selections that just fill up the little spot!!

Grazing items additional \$7.00pp

Grazing selections

Oysters Salsa Verde

Pulled Pork Slider with Slaw

Bow Bun, crispy Pork Belly, Hoisin, Cucumber

Mini beef burger, onion, cheese, pickle

Herb crumb lamb cutlet, honey mustard

Chicken Roulade

Octopus Spoon with Green Asian Slaw

Fish and Chip box with Tartare Sauce

Additional items

Platters to Share:

Antipasto Platters: \$7.00 pp

cold cut meats, olives, semi dried tomatoes, fetta, dip with crusty bread

Assorted cheese Platters: \$7.00 pp

3 cheeses, Blue, brie and cheddar with nuts , dried fruit and assorted crackers

Fresh Fruit platter: \$4.00 pp

Dessert Platter: \$14.00pp or \$16.00pp premium

GF- Gluten Free, V- Vegetarian, VG - Vegan

Dining Packages



Dining packages come inclusive:
Audio Visual equipment - Screen & projector, TV,
Microphone & lectern if required

All events are based on - *Minimum spend \$1500.00*

2 courses: Alternative service 65.00 pp

Entrée & Main or Main & Dessert - 2 selections for each course
Mains served with 2 sharing sides
Tea & Coffee buffet inclusive

3 courses: Alternative service 73.00 pp

Entrée, Main & Dessert - 2 selections for each course
Mains served with 2 sharing sides
Tea & Coffee buffet inclusive

Dining Menu



Entree

Prawn salad of coriander, wombok, coconut and orange vinaigrette.

Rare Duck breast, vermicelli rice noodle, bean shoots, cucumber, and hoisin.

Goats cheese ravioli, tomato sugo, olive oil and basil (V)

Lemon Pepper Calamari with green roquette salad

Caramelised onion tart with fetta, herb salad and balsamic (V)

Smoked Chicken Salad

Main

All Mains are served with a shared selection of 2 sides

Smoky BBQ Beef Brisket

Garlic and Rosemary Lamb Shoulder

Chicken and semidried tomato with medley roast

Oyster sauce and sesame glazed Salmon

Pork Cutlet with Garlic and Sage marinade

Pepper porterhouse red current jam

Dessert

All served with vanilla cream and compote berries.

Mixed berry Cheesecake

Caramel Sin Cake

Chocolate Bownie

Citrus Tart

Chocolate Mud Cake (GF, Vegan)

Alternative Dessert...

Chef selection petit fours, table sharing Platter

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Dining Menu

Sides to Share

Cold

Greek Salad
Pesto Risotto
Grain Salad
Garden Salad

Hot

Rosemary and thyme roasted potatoes
Mixed greens with butter and gremolata
Mixed roast vegetable medley
Fondant Potato
Steamed Vegetables
Lemon Pepper Sweet Potato

Additional sides can be added at \$5 PP.

Additional items

Main course upgrade: Additional \$7.00 pp

Eye fillet, baby carrot, potato fondant.
Morton bay bug in a chili or garlic butter with steam rice.

Platters per table:

Antipasto Platters: \$7.00 pp
cold cut meats, olives, semi dried tomatoes, fetta, dip with crusty bread
Assorted cheese Platters: \$7.00 pp
3 cheeses, Blue, brie and cheddar with nuts , dried fruit and assorted crackers
Fresh Fruit platter: Served with dessert \$4.00 pp



Beverages



2.5 Hour House Beverage Package - \$50.00

3.5 Hour House Beverage Package - \$55.00

4.5 Hour House Beverage Package - \$60.00

Selection

Sparkling

De Bortoli VIVO

White Wine

De Bortoli VIVO

Sauvignon Blanc

Chardonnay

DB Pinot Grigio

Moscato

Red Wine

De Bortoli VIVO

Shiraz

Cab Sauvignon

Days of Grace Rose

Beer - on Tap

Carlton Draught

Great Northern (3.5%)

Four Pines Pacific Ale (3.5%)

Matilda bay Hazy Ale

Softdrink and Juices included

Should you wish to change or upgrade your package. Our Function Manager can design a beverage package to suit your requirements.

The option for clients to run a bar tab for either an open Bar or restricted list is acceptable with the condition that the Bar tab is paid on the night of the event.

Childrens meals



A little something for the Kids...

Childrens Menu - \$15.00 per person

Children 12 years and under

Main course Select one:

Fish & Chips

Chicken Nuggets & chips

Mini Beef burger & Chips

Dessert

Ice Cream Sandwich with chocolate sauce - *Served Individually*

