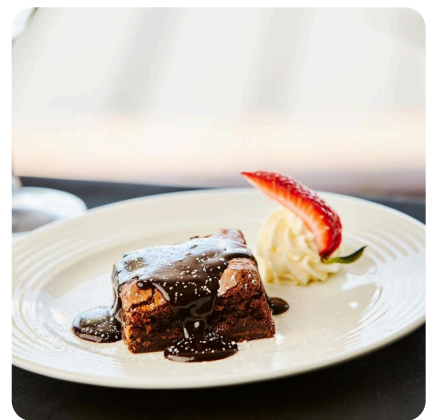


Event Packages



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

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



Celebrations & Functions

Box Hill Golf Club is a truly unique space,
offering so much more than just venue hire.

Looking for venue for your engagement, a corporate conference room, community-based event venue, a fabulous party function room or perhaps the location for the wedding reception of your dreams, we can cater to your every need.

With a specialist functions team and dedicated Functions Manager on hand to ensure your celebrations or corporate events are all run to the highest standard, you won't have to worry about a thing.

Our guests can select from our menus ranging from simple finger food to multi-course degustation dinners matched with quality beer, wines and spirits from our fully stocked licensed bar.

Our acclaimed chefs and kitchen staff can prepare the banquet of your choosing in our state-of-the-art commercial kitchen and will handle all dietary requirements with care.

The venue has two rooms available, both with sweeping panoramic views of our beautiful Golf course, making a spectacular backdrop for any occasion.

Our stunning Wellard Room will accommodate 140 sitting or 180 standing guests whilst the more intimate Fireside Room will suit up to 60 seated or 100 standing guests.

Just Some great reasons Box Hill Golf Club
is the venue of choice for events in Melbourne:



Rooms

- Wellard Room will accommodate 140 sitting or 180 standing guests.
- Fireside Room will accommodate 60 seated or 100 standing guests.
- Daryl Bunting room - up to 20 for a more intimate meeting room
- Board room - up to 10 guests

Minimum spend for the Wellard room \$1,800.00 - Catering must be for a minimum of 40 guests.

Minimum spend for the Fireside room \$1,600 .00 - Catering must be for a minimum of 30 guests

Minimum spend for the Daryl Bunting room \$800 .00 - Catering must be for a minimum of 10 guests

Minimum spend for the Boardroom \$500 .00 - Catering must be for a minimum of 8 guests

*Both the Daryl Bunting & Board rooms served Morning tea & Afternoon tea only
luncheon service can be arranged in our Bistro - unless otherwise organised by our Function Manager*

Rooms Include

- Use of audio visual equipment, - Microphones, lecterns, TV monitors
- Self serve tea and coffee station, ice water
- flipchart and whiteboard with markers and eraser
- Complimentary WIFI & wireless presentation systems
- Off street parking
- Ramp access



Canapes

Canape Packages

Option 1: \$34.00pp

Choose 6 items from the canape selection

Option 2 : \$44.00pp

Choose 8 items from the canape selection

Option 3 : \$54.00pp

Choose 8 items from the canape selection

2 items from Grazing Selection

Additional canapes \$4.00 per selection

Gourmet Canape Package

Option1 : \$49.00pp

Choose 8 items from the Gourmet canape selection 4 hot +4 cold

Option 2 : \$52.00pp

Choose 10 items from the gourmet canape selection - 6 hot + 4 cold

Additional gourmet canapes \$4.50 per selection



Canape Menu

Canape Selection

Cold

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

Salmon gravlax on crouton (GF)

Assorted Sandwiches

Bruschetta, tomato and basil (V) GF options available

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, DF)

Tomato and basil beef meatballs with tomato sugo (GF)

Mini dim sim with soy sauce

Panko Prawn with Aioli

Vegetable gyoza, coated with sweet chili and lime (V)

Spring Roll with Sweet Chili (vegan DF)

Popcorn Cauliflower with Aioli (V, GF)

Falafel balls with Hummus (VG)(GF)

Arancini Balls (V)(GF)

Sweet

Carrot cake

Profiteroles, chocolate, and cream filling.

Chocolate mousse glass shooters, chocolate tuile.

Citrus tartlets.

Salted caramel mini torts.

Rich dark chocolate brownie (GF)

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

Please note that whilst Box Hill Golf Club endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.

Canape Menu

Gourmet canape selection

Cold

Smoked Salmon with Dill and Crème Fraiche on Rye
Roast Beef en Croute with Horseradish Cream
Spanish Salmon and Avocado Ceviche Shooter (GF)
Prawn Spoon with Green Asian Slaw (GF)
Stuffed Button Mushrooms with feta and Balsamic Glaze (V, GF)

Hot

Salt and Pepper Chicken Ribs with Nahm Jim Dipping Sauce
Crunchy Corn Chip Crumbed Tenderloins with Chipotle Dipping Sauce (GF)
Peking Roasted Duck Spoon served with Plum Sauce (GF)
Coconut and Chili Prawn with Lime and Chili Sauce (GF)
Wonton Wrapped Fire Cracker Prawn with Spicy Thai Sauce
Pork and Chive Dumplings with Asian Dipping Sauce
Pulled Pork Spoon with Ginger and Hoisin Dressing (GF)
Lamb Kofta with Garlic and Mint Yoghurt (GF)
Greek Meatballs with Tzatziki
Pea and Pumpkin Arancini Balls with Aioli (V,GF)
Crumbed Eggplant served with Sweet Chilli Mayonnaise (V,GF)
Vegetable Gyoza with Black Vinegar (V)
Punjabi Corn Fritter with Tomato and Onion Relish (V)
Tortilla Chip with Mexican Salsa and Guacamole (V,GF)

Sweet

Carrot cake
Profiteroles, chocolate, and cream filling.
Chocolate mousse glass shooters, chocolate tuile.
Citrus tartlets.
Salted caramel mini torts.
Rich dark chocolate brownie (GF)

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

Please note that whilst Box Hill Golf Club endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.

Grazing Menu

Grazing items are a bit more substantial selections, that just fill up that little spot!!

Grazing items additional \$8.00pp

Grazing selections

Pulled Pork Slider with Slaw

Bow Bun, crispy Pork Belly, Hoisin, Cucumber

Mini beef burger, onion, cheese, pickle

Herb crumb lamb cutlet, honey mustard (GF DF)

Octopus Spoon with Green Asian Slaw (GF DF)

Fish and Chip box with Tartare Sauce

Grilled Eggplant with Ratatouille with jasmine rice (Vegan GD DF)

Additional items

Platters to Share:

Seafood platter: (\$ to be advised) pp 2 king prawns, 2 Oysters, Mussels, Marinated octopus with lemon & seafood sauce

Antipasto Platters: \$8.50 pp cold cut meats, olives, semi dried tomatoes, fetta, dip with crusty bread

Assorted cheese Platters: \$8.50 pp

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

Mezze platter: \$7.00 pp

3 homemade dips, with a selection of crudites & crispy corn chips

Fresh Fruit platter: \$65.00 pp

Dessert Platter: \$14.00pp - 3 dessert canapes pp

Premium Dessert Platter \$17.00 - selection of 5 sweet canapes pp

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

Please note that whilst Box Hill Golf Club endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.

Dining Packages

Pre Dinner Canapes - 16.00 pp

4 canapes served over 1/2 hour prior on arrival

Selection made from Canape menu - 2 cold 2 hot

Served in conjunction with dining packages, not available as a separate package

2 courses: Alternative service 69.00 pp

Entrée & Main or Main & Dessert - 2 selections for each course

Tea & Coffee buffet inclusive

3 courses: Alternative service 77.00 pp

Entrée, Main & Dessert - 2 selections for each course

Tea & Coffee buffet inclusive

Dining Menu

Entree *select two - to be served alternatively*

Prawn salad of coriander, wombok, coconut and orange vinaigrette. (GF)
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 (GF)

Main *select two - to be served alternatively*

All Mains are served with a seasonal vegetables

Smoky BBQ Beef Brisket, with a smoky spice rub, with rich house-made jus.
Garlic and Rosemary Lamb Shoulder- slow cooked and succulent.
Chicken stuffed with semidried tomato served with medley of roast vegetables
Atlantic salmon fillet glazed with a sweet sesame marinade, finished with a rich oyster sauce
Tender pork cutlet marinated in garlic and sage,
Chicken
7 Hour slow cooked braised beef in a Black beer with baby root vegetables and creamy mash

Dessert *select two - to be served alternatively*

Mixed berry Cheesecake, Creamy, New York-style cheesecake with mixed berry compote
Chocolate Mouse tart, Belgium chocolate in a pastry case with dark chocolate couverture
Mud Cake (GF, Vegan), A rich, dense chocolate cake, featuring deep cocoa flavor
Lemon Meringue, – Tart lemon curd in a rich pastry casing topped with sweet Swiss Meringue
Caramel Sin Cake, caramel sponge with velvety caramel cream and a glossy caramel glaze

Alternative Dessert...

Chef selection petit fours, table sharing Platter

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

Please note that whilst Box Hill Golf Club endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.

Dining Menu

Sides to Share

Additional sides can be added at \$8.00 PP.

Cold

Greek Salad
Pesto Risotto
Grain Salad
Garden Salad

Hot

Rosemary and thyme roasted potatoes
Fondant Potato
Lemon Pepper Sweet Potato
Mixed greens with butter and gremolata

Main Course upgrade - *Additional \$10.00 pp*

Eye fillet (250gm), baby carrot, potato fondant.

or

Morton bay bug in a chili or garlic butter with steam rice.

Platters per table:

Seafood platter: (\$ to be advised) 2 king prawns, 2 Oysters, mussels,
Marinated octopus with lemon & seafood sauce

Antipasto Platters: \$8.50 pp

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

Assorted cheese Platters: \$8.50 pp

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

Mezze platter: \$7.00 pp

3 homemade dips, with a selection of crudites & crispy corn chips

Fresh Fruit platter: Served with dessert \$6.00 pp

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

Please note that whilst Box Hill Golf Club endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.

Beverages

2.5 Hour House Beverage Package - \$56.00 pp

4 Hour House Beverage Package - \$67.00 pp

5 Hour House Beverage Package - \$74.00 pp

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 conclusion of the event.

Selection

Sparkling

De Bortoli VIVO - Pinot Noir Chardonnay

White Wine

De Bortoli VIVO - Sauvignon Blanc

De Bortoli VIVO - Chardonnay

De Bortoli VIVO - Pinot Grigio

De Bortoli - Moscato

Red Wine

De Bortoli VIVO - Shiraz

De Bortoli VIVO - Cab Sauvignon

Days of Grace Rose

Beer - on Tap

Carlton Draught

Great Northern (3.5%)

Four Pines Pacific Ale (3.5%)

Balta XPA

Softdrink and Juices included

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

Childrens meals

A little something for the Kids...

Children's Menu

Children 12 years and under

- 1 courses \$12.00 per person

Please select one choice from main course

- 2 courses \$17.00 per person

Please select one choice from each course

Main course: Select one

Fish & Chips

Chicken Nuggets & chips

Mini Beef burger & Chips

Pasta Bolognaise

Dessert : Select one

Ice Cream Sandwich with chocolate sauce

Fruit Salad - with ice cream



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

Please note that whilst Box Hill Golf Club endeavours to accommodate requests for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.