



Box Hill Golf Club

Wedding Packages



202 Station St, Box Hill VIC 3128
functions@boxhillgolfclub.com.au
(03) 9808 1526

Congratulations on your Engagement!

Box Hill Golf Club is the perfect location for your wedding reception.

With elegant function rooms, panoramic views of our lush green course through floor to ceiling windows and an experienced team ready to create a day to remember.

Whether you are looking at a casual gathering or a more formal affair, we can assist you in planning the perfect event.

Our function rooms can seat anywhere from 40 to 150 guests, creating the perfect ambiance, and flexible for a wide range of decor options to suit your theme.

With menu options to please all your guests, the dining experience will leave a memorable mark on your special day.

Box Hill Golf Club has plenty of off street parking and is located 10km east of the Melbourne CBD, allowing easy travel for you and your guests.

With all the details taken care of by our professional staff, you can look forward to enjoying your wedding day knowing it will be nothing short of spectacular.



To experience all that Box Hill Golf Club can offer you, book a viewing to see our stunning venue, and to discuss all your requirements.

Contact our Functions Manager.
Email: functions@boxhillgolfclub.com.au
Telephone: (03) 9808 1526.

Rooms

Wellard Room

200 Cocktail capacity (no dance floor)
180 Cocktail capacity with dance floor
150 Seated capacity (no dance floor)
120 seated with dance floor

Fireside Room

120 Cocktail capacity (no dance floor)
100 Cocktail capacity with dance floor
80 Seated capacity (no dance floor)
60 seated with dance floor



Wedding Ceremony

Perhaps you would like to hold your Wedding Ceremony in our beautiful Fireside Room, prior to your Wedding Reception in the Wellard Room.

\$350.00

Includes:

- Red carpet
- Seating for your guests
- Microphone and Lectern
- Signing table
- Bar facilities available upon request
- 1.5 Hour duration

Seated packages

Includes:

- 5 Hour Function duration
- Beverage package
- White or Black Linen tablecloths and napkins
- Bread rolls and Iced water
- Tea and Coffee Station
- Bridal room
- Lectern and Microphone

- Skirted Bridal table and Cake table
- Dance floor
- Table numbers and Menus
- Seating plan - if requested
- Easel for your Seating plan
- Food tasting for the Bride & Groom
- Free onsite Parking
- Personalised meetings with our Function Manager



Classic Package

Chef's selection of hot and cold canapés on arrival – 30 minute duration

Two course, alternating menu with your wedding cake for dessert

Choice of 2 entrees and 2 mains with your wedding cake served as dessert

Beverage package -4 hours

\$125.00 pp

Grand Package

Chef's selection of hot and cold canapés on arrival – 30 minute duration

Three course, alternating menu

Choice of 2 entrees and 2 mains and 2 desserts or grazing dessert platter per table

Beverage Package - 5 hours

\$141.00 pp

Menu – seated

Entree selection - select 2 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. (GF)
- Goats cheese ravioli, tomato sugo, olive oil, basil and pineuts and parmesan(V)
- Lemon Pepper Calamari with green roquette salad (GF)
- Caramelised onion tart with fetta, herb salad and balsamic (V)
- Smoked Chicken Salad (GF)

*Main selection - select 2 to be served alternatively
all served with a seasonal vegetables*

- Smoky BBQ Beef Brisket, with a smoky spice rub, with rich house-made jus (GF)
- Garlic and Rosemary Lamb Shoulder- slow cooked and succulent. (GF)
- 7 Hour slow cooked Braised Beef in Black beer with baby root vegetables with a creamy mash(GF)
- Tender Pork cutlet marinated in garlic and ginger (GF)
- Chicken stuffed with semi-dried tomato served with medley of roast vegetables. (GF)
- Middle Eastern spiced Chicken on sweet potato mash with a minted yoghurt rocket salad. (GF)
- Atlantic salmon fillet glazed with a sweet sesame marinade, finished with a rich oyster sauce(GF)



Additional Sides available \$5.00 pp

- Greek salad
- Pesto Risotto
- Grain salad
- Garden salad
- Rosemary and thyme roasted potatoes
- Mixed greens with butter and gremolata

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.

Menu – seated – continued

Dessert selection - select 2 to be served alternatively

- Mixed berry Cheesecake - Creamy, New York-style cheesecake with mixed berry compote
- Chocolate Mousse tart - Belgium chocolate in a pastry case with dark chocolate couverture
- Mud Cake - a rich, dense chocolate cake, featuring deep cocoa flavor (VG)
- Lemon Meringue – Tart lemon curd in a rich pastry casing topped with sweet Swiss Meringue
- Traditional Sticky Date, with a rich butterscotch sauce (GF)

Alternative Dessert... *Chef selection of petit fours on a table sharing platter*



Looking for Something Extra?

Antipasto Platter - \$8.50 pp

Cured meats, marinated vegetable and fresh crusty bread

Cheese platter - \$8.50 pp

Mezze platter - \$8.00 pp

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

Fruit and Chocolates platter - \$ 8.00 pp

beautifully presented for your guests to graze on

Dessert platter - \$12.00 pp

Shared platter of sweet treats for your guests to enjoy

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Cocktail Wedding Package

Select 4 Cold, 4 Hot, 2 Roving & 2 Sweet

\$130.00 pp

Includes:

- 4 Hour Function duration
- 3.5 Hour beverage package
- White or Black Linen - Tablecloths and Napkins
- Iced water station
- Tea and Coffee station
- Bridal room
- Lectern & Microphone
- Skirted cake table
- Dance floor
- Free Onsite parking
- Personalized meetings with our Function Manager

Canape selection

Cold Canapés

- 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 Swiss brown Mushrooms with feta and Balsamic Glaze (V,GF)



Hot Canapés

- Salt and Pepper Chicken Ribs with Nahm Jim dipping Sauce (GF)
- Crunchy cornchip crumbed Tenderloins with Chipotle dipping Sauce (GF, DF)
- 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 (GF option)
- Pea and Pumpkin Arancini Balls with aioli (VG,GF)
- Crumbed Eggplant served with Sweet Chilli mayonnaise (V,GF)
- Vegetable Gyoza with black Vinegar (VG)
- Tortilla chips with Mexican salsa and Guacamole (VG,GF)
- Popcorn cauliflower with hommus (VG<GF)



Cocktail Wedding - continued

Canape selection

Sweet bites

- Carrot cake
- Profiteroles, dipped, and cream filled
- Chocolate mousse glass shooters, chocolate tuile (GF option)
- Citrus tartlets
- Homemade rich salted caramel slice (GF)
- Rich dark chocolate brownie



Grazing canapes

- Pulled Pork slider with slaw
- Bow Bun, crispy Pork Belly, hoisin, cucumber
- Mini Cheese burger, beef pattie, onion, cheese, pickle
- Octopus Spoon with green Asian slaw (GF DF)
- Fish and Chip box with tartare Sauce & lemon
- Eggplant Ratatouille with jasmine rice (VG, GF, DF)



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Children's meals

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

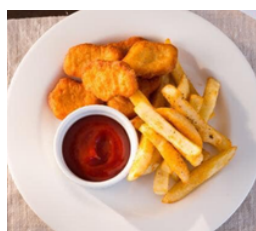
Menu

Main course:

- Fish & Chips
- Chicken Nuggets & chips
- Mini Beef burger & Chips
- Pasta Bolognaise

Dessert :

- Ice-cream sandwich with chocolate sauce
- Fruit salad with ice cream



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Beverages

*Choose one Red wine and one white wine - from our house range
Additional wines can be added to the package - see our Function Manager*

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

Beer - on Tap

- Carlton Draught
 - Great Northern (3.5%)
 - Four Pines Pacific Ale (3.5%)
 - Balta XPA
-
- Soft drink 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.

Please note that due to licensing restrictions, beverages can not be brought into Box Hill Golf Club from outside.

All service staff at Box Hill Golf Club have Responsible Service of Alcohol certification, and abide by the rules of RSA as set down by the Victorian Liquor Commission.

Box Hill Golf Club adheres strictly to the precepts of Responsible Service of Alcohol.



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