



BONANZA
GOLF COURSE

FUNCTION MENU



FUNCTION MENU TERMS & CONDITIONS:

THE EVENT ORGANISER IS RESPONSIBLE FOR ORDERING ON BEHALF OF THE FUNCTION AND SELECTING MENU ITEMS THAT WILL BE SERVED AT THE FUNCTION.

CUSTOMERS THAT ATTEND THE FUNCTION ARE TO EAT OFF THE PRE-SELECTED MENU PROVIDED BY THE EVENT ORGANISER - NO SPECIAL REQUESTS WILL BE ACCEPTED DURING THE FUNCTION.

ALL RATES IN THIS MENU INCLUDE VAT AND 10% SERVICE CHARGE

COCKTAIL PLATTERS

EACH PLATTER CATERS TO 10 PEOPLE

ASSORTED SANDWICH COCKTAIL PLATTER

K250 PER PLATTER

Assorted fillings - Chicken Mayo, Cheese and Tomato, Tuna Mayo, Cream Cheese & Cucumber

WRAP COCKTAIL PLATTER

K280 PER PLATTER

Tortilla Wraps with assorted fillings - Sweet Chilli Chicken, Beef & Veg Stir-fry, Vegetarian

MIXED BRUSCHETTA COCKTAIL PLATTER

K370 PER PLATTER

Grilled Homemade Sliced Bread Rolls with assorted fillings - Tomato Salsa, Melted Cheese and Chives, Seared Beef Filet with Mustard

MIXED SAVOURY COCKTAIL PLATTER

K500 PER PLATTER

Stuffed Baby Potatoes, Chicken Strips, Samosas, Spring Rolls, Mini Chicken Kebabs, Mini Beef Kebabs, Cocktail Sausages, Beef Meatballs, Pizza Slices,

CHEESE PLATTER

K700 PER PLATTER

Selection of Cheese, Preserves and Savoury Crackers

BONANZA BREAKFAST

K90 PER PERSON

Scrambled Eggs, Bacon Rashers, Beef Chipolatas, Baked Beans

Served with Toast tea, coffee and Fruit Juice

BUFFET BREAKFAST

K120 PER PERSON

Fresh Fruit and yoghurt, scones and jam

Scrambled eggs,
Bacon Rashers,
Beef Chipolatas,
Mushrooms and Baked Beans
Toast

Served with Tea, coffee and fruit juice

MENU 1 – LIGHT MEAL

K100 PER PERSON

FOR GROUPS LARGER THAN 10 PAX, SERVED AS BUFFET AND NOT PLATED

Chicken/Beef Burgers – served with Potato Wedges, Fried Onion & BBQ Sauce

OR

Boerewors Rolls – served with Potato Wedges, Fried Onion & Tomato Gravy

OR

Fried Fish – served in a butter lemon sauce, with Potato Wedges & Lemon Wedges

OR

Chicken Schnitzel – served with Potato Wedges & Cheese Sauce

All of the above served with a Green Salad, Italian Dressing & Homemade Rolls

MENU 2 – CASSEROLE DISHES

K150 PER PERSON

BUFFET MAIN

CHOICE OF ONE OF THE FOLLOWING DISHES:

Cottage Pie OR

Beef/Chicken/Veg Lasagne OR

Thai Chicken Pasta OR

Beef Stroganoff & Rice OR

Chicken a la king & Rice OR

Fried Fish in a Creamy Lemon Butter sauce, served with Mashed Potato & Lemon Wedges OR

Butter Chicken Curry & Rice OR

Chicken/Beef/ Veg Stir-fry

Served with a Green Salad, Italian Dressing & Homemade Rolls with Butter

BUFFET DESSERT

CHOICE OF ONE OF THE FOLLOWING DISHES:

Ice Cream & Chocolate Sauce OR

Malva Pudding & Custard OR

Fruit Salad & Cream

MENU 3 – BRAAI OPTION

K185 PER PERSON

SALAD

CHOICE OF TWO OF THE FOLLOWING SALADS:

Green Salad,
Coleslaw Salad
Beetroot Salad,
Potato Salad

From the Fire

CHOICE OF TWO OF THE FOLLOWING MEATS:

Chicken Pieces
T-Bone Steak
Lamb Chops
Boerewors

Served with: Nshima and Gravy & Homemade Rolls with Butter

BUFFET DESSERT – 1 HOT DESSERT & 1 COLD DESSERT:

1 HOT DESSERT: Malva Pudding & Custard OR Apple Tart & Cream OR Chocolate Pudding & Custard

1 COLD DESSERT: Fruit Salad & Ice cream

MENU 4 – ROAST DINNER

K185 PER PERSON

STARTER (PLATED SOUP):

Butternut Soup OR Leak & Potato Soup OR Vegetable Soup – served with homemade rolls

BUFFET MAINS

SALAD – A CHOICE OF TWO OF THE FOLLOWING SALADS:

Green Salad, Coleslaw Salad, Beetroot Salad, Potato Salad

Served with Homemade Rolls with Butter

BUFFET MEATS – A CHOICE OF TWO OF THE FOLLOWING:

Roast Chicken in a lemon & herb sauce

Roast Beef & Gravy

Fried Fish

VEGETABLES & STARCH

Roast Mix Vegetables

Roast Potato Wedges

Savoury Rice

BUFFET DESSERT – 1 HOT DESSERT & 1 COLD DESSERT:

1 HOT DESSERT: Malva Pudding & Custard OR Apple Tart & Cream OR Chocolate Pudding & Custard & 1 COLD DESSERT: Fruit Salad & Ice cream