



BONANZA
GOLF COURSE

FUNCTION MENU - 2019



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COCKTAIL PLATTERS

EACH PLATTER CATERS TO 10 PEOPLE

Assorted sandwich cocktail platter

K250 per platter

Chefs selection of assorted fillings – chicken mayo, cheese and tomato, Tuna mayo, cream cheese & cucumber

Wrap cocktail platter

K280 per platter

Tortilla wraps with the chefs selection of assorted fillings – sweet chilli chicken, beef & veg stir-fry, bacon, cheese & pepperdews

Mixed bruschetta cocktail platter

K370 per platter

Grilled homemade sliced bread rolls with the chefs selection of assorted fillings – tomato salsa, melted cheese and chives, seared beef filet with Mustard

Mixed savoury cocktail platter

K500 per platter

Chefs selection of 6 of the following items – chicken strips, samosas, Spring rolls, mini chicken kebabs, mini beef kebabs, cocktail sausages, Beef meatballs, pizza slices, mini pies, bunny chow filled with curry chicken/ veg

Cheese platter

K700 per platter

Chefs selection of cheese, preserves and savoury crackers

FULL ENGLISH BREAKFAST

K115 PER PERSON

Served as a buffet:

Scrambled eggs, bacon rashers, beef chipolatas,
Grilled tomatoes and mushrooms, baked beans
Served with toast and preserves

CONTINENTAL BREAKFAST

K150 PER PERSON

Served as a buffet:

Two flavours of yoghurt, served with a selection of three different cereals
Seasonal fruit platter
Seed condiments – a selection of pumpkin seed, sunflower seed and dried fruit
Sweet breakfast buns – a selection of cinnamon rolls, muffins or flap jacks
Accompanied with jams and butter
Ham and cheese platter, served with a preserve platter of tomato slices, pesto, cream cheese and olives

MENU 1 – HALFWAY HOUSE MENU/ LIGHT LUNCH MENU

K100 PER PERSON

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

SALAD – CHOICE OF TWO SALADS – PLEASE REFER TO SALADS LISTED ON PAGE 5

Served with salad dressing & homemade rolls

Chicken/beef burgers – served with potato wedges, fried onion & bbq sauce
Boerewors rolls – served with potato wedges, fried onion & tomato gravy
Fried bream – served in a lemon sauce, with mashed wedges & lemon wedges
Chicken schnitzel – served with roasted potato & cheese sauce

OR
OR
OR

MENU 2 – CASSEROLE DISHES

K150 PER PERSON

SALAD – CHOICE OF TWO SALADS – PLEASE REFER TO SALADS LISTED ON PAGE 5

Served with salad dressing & homemade rolls

BUFFET MAIN

CHOICE OF ONE OF THE FOLLOWING DISHES:

Beef cottage pie **OR**
Beef/chicken/veg lasagne **OR**
Thai chicken pasta **OR**
Beef stroganoff & rice **OR**
Chicken casserole & rice **OR**
Fried bream in a lemon sauce, served with mashed potato & lemon wedges **OR**
Chicken curry & rice **OR**
Chicken/beef/ veg stir-fry, served with egg noodles

BUFFET DESSERT

CHOICE OF ONE DESSERT – PLEASE REFER TO DESSERTS LISTED ON PAGE 5

MENU 3 – BRAAI OPTION

K185 per person

SALAD – CHOICE OF TWO SALADS – PLEASE REFER TO SALADS LISTED ON PAGE 5

Served with salad dressing & homemade rolls

FROM THE FIRE

CHOICE OF TWO OF THE FOLLOWING MEATS:

Chicken pieces, T-Bone steak,
Pork chops, Boerewors, Marinated Spare Ribs
Served with Nshima and gravy

BUFFET DESSERT

CHOICE OF TWO DESSERTS – PLEASE REFER TO DESSERTS LISTED ON PAGE 5

MENU 4 – ROAST DINNER

K185 PER PERSON

SALAD – CHOICE OF TWO SALADS – PLEASE REFER TO SALADS LISTED ON PAGE 5

Served with salad dressing & homemade rolls

ROAST MEATS – A CHOICE OF TWO OF THE FOLLOWING:

Roast chicken & gravy

Roast beef & gravy

Fried Bream

VEGETABLES & STARCH

Seasonal vegetables

Roast potatoes

Savoury rice

BUFFET DESSERT

CHOICE OF TWO DESSERTS – PLEASE REFER TO DESSERTS LISTED ON PAGE 5

MENU 5 – BONANZA FULL BUFFET

K250 PER PERSON

SALAD – CHOICE OF TWO SALADS – PLEASE REFER TO SALADS LISTED ON PAGE 5

Served with salad dressing & homemade rolls

MEATS – CHOICE OF TWO OF THE FOLLOWING MEATS:

Braai chicken pieces

Braai T-bone steak

Roast chicken

Roast beef & gravy

Fried bream

CASSEROLE DISHES – 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 with egg noodles

VEGETABLES & STARCH

Seasonal vegetables, roast potatoes, savoury rice

BUFFET DESSERT

CHOICE OF TWO DESSERTS – PLEASE REFER TO DESSERTS LISTED ON PAGE 5

BONANZA SALAD BAR

PLEASE SELECT YOUR SALAD OPTION FROM THE FOLLOWING:

Green salad
Coleslaw
Beetroot salad
Potato salad
Pasta salad
Broccoli & apple salad (seasonal)
Chickpea salad

BONANZA SWEET CORNER

PLEASE SELECT YOUR DESSERT OPTION FROM THE FOLLOWING:

Malva pudding
Apple crumble
Chocolate pudding
Fruit salad

Red velvet cake
Chocolate cake
Apple Slice cake
Orange cake
Lemon cake

Served with either ice-cream or cream - please be sure to specify

CONTACT US

HAVE ANY SPECIFIC QUERIES, PLEASE CONTACT OUR FOOD AND BEVERAGE MANAGER:

PAM DICKINSON - pamd@bonanzagolfcourse.com

SPEAK TO OUR FUNCTIONS COORDINATOR:

MUWE KAPUMPA - reception@bonanzagolfcourse.com

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 preselected 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