



**BONANZA**  
GOLF COURSE

# FUNCTION MENU – 2020



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RECEPTION@BONANZAGOLFCOURSE.COM

WWW.BONANZAGOLFCOURSE.COM



# COCKTAIL PLATTERS

**EACH PLATTER CATERS TO 10 PEOPLE**

## **Assorted sandwich cocktail platter**

Chefs selection of assorted fillings - chicken mayo, cheese and tomato, tuna mayo, cream cheese & cucumber

**K250 per platter**

## **Wrap cocktail platter**

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

**K280 per platter**

## **Mixed bruschetta cocktail platter**

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

**K370 per platter**

## **Mixed savoury cocktail platter**

Chefs selection of 6 of the following items - chicken strips, samoosas, spring rolls, mini beef/ chicken kebabs, cocktail sausages, beef meatballs, pizza slices, mini pies, bunny chow filled with curry chicken/ veg

**K500 per platter**

## **Cheese platter**

Chefs selection of cheese, preserves and savoury crackers

**K700 per platter**

# FULL ENGLISH BREAKFAST

**K125 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, 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 croissants, 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

# LIGHT LUNCH MENU

**K125 PER PERSON - FOR GROUPS LARGER THAN 10 PAX, SERVED AS BUFFET, NOT PLATED**

**Green salad & coleslaw - served with salad dressing & homemade rolls**

Chicken/beef burgers - potato wedges, fried onion & bbq sauce

**OR**

Boerewors rolls - potato wedges, fried onion & tomato gravy

**OR**

Fried bream - mashed potato & lemon slices

**OR**

Chicken schnitzel - potato wedges & cheese sauce

## MENU 1 – CASSEROLE DISHES

**K200 PER PERSON**

**CHEFS SELECTION OF TWO SALADS – served with salad dressing & homemade rolls**

**BUFFET MAIN – CHOICE OF ONE OF THE FOLLOWING DISHES:**

Beef cottage pie **OR**  
Chicken casserole & rice **OR**  
Fried bream & mashed potato **OR**  
Chicken curry & rice **OR**  
Egg noodle stir-fry: chicken/beef/veg

**PERFECTLY ENDED WITH A BUFFET DESSERT**

## MENU 2 – BRAAI OPTION

**K225 per person**

**CHEFS SELECTION OF THREE SALADS – served with salad dressing & homemade rolls**

**CHEFS SELECTION OF THREE MEATS FROM THE FIRE:**

Chicken pieces, t-bone, grilled steak, pork chops, boerewors **OR** marinated spare ribs  
**Served with Nshima and gravy**

**PERFECTLY ENDED WITH FRESH FRUIT SALAD & SOMETHING SWEET**

## MENU 3 – ROAST DINNER

**K225 PER PERSON**

**CHEFS SELECTION OF THREE SALADS – served with salad dressing & homemade rolls**

**CHEFS SELECTION OF THREE ROAST MEATS – served with gravy**

Roast chicken, roast pork, roast beef, **OR** bream

**VEGETABLES & STARCH – seasonal vegetables, roast potatoes & savoury rice**

**PERFECTLY ENDED WITH FRESH FRUIT SALAD & SOMETHING SWEET**

## MENU 4 – BONANZA FULL BUFFET

**K275 PER PERSON**

**CHEFS SELECTION OF THREE SALADS – served with salad dressing & homemade rolls**

**CHEFS SELECTION OF TWO OF THE FOLLOWING MEATS:**

**FROM THE FIRE:** chicken pieces, t-bone, grilled steak, pork chops, boerewors, marinated spare ribs **OR**  
**ROASTED:** chicken, roast pork, roast beef, **OR** bream

**CHEFS SELECTION OF TWO CASSEROLE DISHES:**

Beef cottage pie, chicken casserole & rice, fried bream & mashed potato, **OR**  
egg noodle stir-fry (chicken/beef/veg)

**VEGETABLES & STARCH – seasonal vegetables, roast potatoes & savoury rice**

**PERFECTLY ENDED WITH FRESH FRUIT SALAD & SOMETHING SWEET**

## BONANZA SALAD BAR

Coleslaw  
Greek salad  
Green salad  
Beetroot salad  
Potato salad  
Pasta salad  
Chickpea salad  
Butternut salad

## BONANZA SWEET CORNER

Apple crumble, chocolate brownie, malva pudding

Cakes: red velvet, chocolate, orange, lemon

## SPEAK TO US

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

PAM DICKINSON - [pamd@bonanzagolfcourse.com](mailto:pamd@bonanzagolfcourse.com)

## FUNCTION MENU TERMS & CONDITIONS

Chefs selection on the menu takes into account product and seasonal availability. However, should your event have special requirements, please speak to us so that we can help accommodate your function. Any special dietary requests need to be communicated and confirmed before your function. On the day requests will be charged accordingly, however depending on the nature of the request are not always guaranteed.

Note that food from the buffet station is not permitted to be taken away, unless prior agreements are in place.

**All rates in this menu include vat and 10% service charge**



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