



BONANZA
GOLF COURSE

2023 PRIVATE EVENTS PORTOLIO



WELCOME TO BONANZA GOLF COURSE

With serene views overlooking the 18-hole Peter Matkovich golf course, Bonanza offers a versatile unique offering for private get togethers, corporate dinners, cocktail events, product launches and more. Our venue can accommodate a maximum of 80 guests, dependent on the room setup. Venue hire use of 8 hours from the scheduled time of the function, and is available between 08h00 – 22h00. Bonanza has a strict noise cut off at 22h00. Functions that go past 22h00 incur an overtime fee of K1500 and is charged every hour spent or part there of after 22h00.

Private functions incur:

- 1. Venue hire fees – K2,000 – venue is 150sqm, 4.5m high
- 2. Menu options charged per person – pg2
- 3. Décor to be sourced by the client at own expense

All rates quoted are inclusive of VAT and service charge. Terms and conditions apply.



GET IN TOUCH TO BOOK: +260 966 874 746 | RECEPTION@BONANZAGOLFCOURSE.COM
NGWERERE ROAD, BONANZA ESTATE, LUSAKA | BONANZAGOLFCOURSE.COM

COCKTAIL MENU

K225 per person - 6 cocktail items

K260 per person - 8 cocktail items

K350 per person - 12 cocktail items

COCKTAIL MENU SELECTION:

- tortilla savoury wraps: sweet-chili chicken, beef veg stir-fry, roasted veg
- bruschetta: tomato onion salsa, melted cheese & chives, seared mustard beef fillet
- meaty options: chicken wings, crumbed chicken strips, pork ribs, kebabs (beef/ chicken), beef koftas, meatballs
- mixed veg: samosas, spring rolls, empanadas
- fruit sticks & fruit slices
- sweet tooth: mini lemon tarts, mini chocolate brownie squares, mini chocolate orange tarts, peppermint tartlets, cheesecake bites, cake squares

3 COURSE BUFFET

K425 per person

- 3 salads, served with homemade salad dressing
- freshly baked bread rolls & butter
- 3 meats - fish/ beef/ chicken/ pork
- 2 starches
- seasonal veg & tomato onion gravy
- Cake or a warm pudding
- Fruit salad & ice cream

4 COURSE BUFFET

K495 per person

- Soup
- 3 salads, served with homemade salad dressing
- freshly baked bread rolls & butter
- 3 meats - fish/ beef/ chicken/ pork
- 2 starches
- seasonal veg & tomato onion gravy
- Cake & a warm pudding
- Fruit salad & ice cream

All menu items exclude beverages.



BUFFET MENU OPTIONS & VARIETIES

SUBJECT TO AVAILABILITY & CHEFS SELECTION

Salad bar:

- Green, Greek, Italian, beetroot, butternut feta
- Potato, cous-cous, pasta, coleslaw, chickpea

Meat please:

- Beef: roast beef, T-bone, boerewors
- Chicken: roast chicken, grilled chicken quarters
- Pork: pork chops, pork roast
- Fish: grilled tilapia fillets, hake fillets - grilled or fried

Starch:

- Nshima served with local veg relish
- Savoury rice
- Potatoes: roasted, wedges, mashed

Sweet corner:

- Apple crumble, chocolate brownie, malva pudding
- Cakes: vanilla, chocolate, orange, lemon



GALA DINNER - 5 COURSE

K625 per person

- Canapé appetizer - on a cocktail display
- Plated starter
- Plated main course dinner - with options for guests to select between fish/ chicken/ beef
- Dessert canapé - on a cocktail display
- Cheese board to end

Gala dinner menus to be discussed with the F&B Manager and Chef prior to bookings to confirm menu in more detail.

All menu items exclude beverages.

