

A private golf club overlooking a stunning golf course.



RESTAURANT

WEDDINGS

CORPORATE

EVENTS

COCKTAIL

BAR



BAYVIEW GOLF COURSE

1825 Pittwater Road, Mona Vale, Sydney 2103

P: (02) 9999 3786 F:(02) 9979 5806

Functions Manager: Maddie Small

Email: F&Bmanager@bayviewgolfclub.com.au

Website: www.bayviewgolfclub.com.au



Function Room

Our Function Room and adjoining Terrace is perfect for either smaller intimate gatherings or parties of up to 200. The room overlooks the beautiful greenery of the Golf Course creating a stunning backdrop for your perfect day. The room can seat up to 140 people with a dance floor but can accommodate up to 200 for cocktail style events. Our members lounge may also be utilised for larger events, however an additional room hire fee is applicable. The Members Lounge can sit up to 180 people with a dance floor.

Room Hire

Function Room hire is included in all wedding packages for your convenience. The Members Lounge may be hired for \$1200.00 inclusive for a 5 hour period.

Minimum Numbers

Weddings require a minimum number of 65 guests, with the exception of the Complete Package which requires a minimum of 80 guests

Wedding Tastings

Included in our packages is a Wedding Tasting for two. Other guests may attend at an additional fee of \$50 pp. This will provide you an opportunity to speak personally to the chef and taste some of the dishes included on our menus. You will also be able to taste the wines included in the beverage packages. Bookings are essential for attendance.

Parking

Your guests can make use of the venue's car-park that has 140 car spaces.

Suppliers

All of our suppliers included in our packages are from reputable local businesses with a long standing association with Bayview Golf Club. Our suppliers include Silver-lining Photography Impression DJs, Distinctive Cakes, the Wedding Decorator, & Bella Invites.

All contact details for our suppliers can be found in the back of this wedding brochure.



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Wedding Packages

CANAPÉ PACKAGE

\$90 per person

- Choices of 8 canapés
Including 3 Hot, 3 Cold & 2 Substantials
- ❖ Standard beverage package
 - ❖ DJ for a period of 5 hours
 - ❖ Chair Covers & Sashes for 50 people
 - ❖ Designer Personalised Menus
 - ❖ Wedding Tasting for Two

BAYVIEW PACKAGE

\$120 per person

- Choice of 3 Canapés
- ❖ Alternate Serve Entrée
 - ❖ Alternate Serve Main
 - ❖ Wedding Cake from Distinctive Cakes
 - ❖ Standard Beverage Package
 - ❖ DJ for a period of 5 hours
 - ❖ Chair Covers & Sashes
 - ❖ Wedding Tasting for Two

BUFFET PACKAGE

\$120 per person

- ❖ Buffet Menu
- ❖ Standard Beverage Package
- ❖ DJ for a period of 5 hours
- ❖ Cake from Distinctive Cakes
- ❖ Chair covers & Sashes
- ❖ Designer personalised Menus
- ❖ Wedding Tasting for Two

COMPLETE RECEPTION PACKAGE

\$175 per person

- ❖ Choice of 3 Canapés
- ❖ Alternate Served Entrée
- ❖ Alternate Served Main
- ❖ Wedding Cake from Distinctive Cakes
- ❖ Standard Beverage Package
- ❖ DJ for a period of 5 hours
- ❖ Chair Covers and Sashes
- ❖ Photography Package from Silver-Lining Photography
- ❖ Designer Personalised Menus
- ❖ Wedding Tasting for Two
- ❖ Choice of Centre Pieces from the Wedding Decorator

OTHER ADDITIONS

Reception Package at \$12.00 pp

Dessert Course may be added to the Bayview Package or the Complete



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Wedding Package Special

Available June, July, August & Sundays throughout the year.

WINTER PACKAGE

\$99 per person

- Choice of 3 Canapés
- ❖ Alternate Serve Entrée
- ❖ Alternate Serve Main
- ❖ Wedding Cake from Distinctive Cakes
- ❖ Standard Beverage Package
- ❖ DJ for a period of 5 hours
- ❖ Chair Covers and Sashes
- ❖ Wedding Tasting for Two



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Dinner Menus

ENTRÉE

(c) Cold dish (h) Hot dish (v) Vegetarian

- ❖ Half Dozen Mixed Oysters with Soy, Ginger and Mirrin Dressing (c)
- ❖ Cauliflower and Leek Tart with Almonds and Confit Tomatoes (v)(h)
- ❖ Seared Sashimi Tuna with Ruby Grapefruit, Cucumber and Basil Oil (c)
 - ❖ Braised Pork Belly with Seared Scallop and Coriander Salad (h)
 - ❖ Beef Carpaccio with Capers Salsa Verde and Aioli (c)
- ❖ Chef's Antipasto with Bread, Olives, Cured Meat and Vegetables (c)
- ❖ Chicken and Ricotta Tortelloni with Lemon and Sage Burnt Butter (h)
- ❖ Spring Salad of Zucchini Baby Peas, Confit Tomato, Goats Chevre and Brick Pastry (v)(c)

MAINS

(c) Cold dish (h) Hot dish (v) Vegetarian

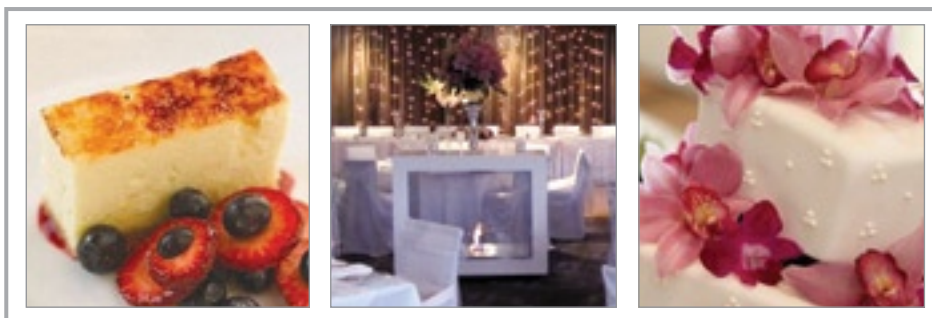
- ❖ Grain Fed Eye Fillet served with Potato Puree, Wilted Spinach, Horseradish Morels and Red Wine Jus (h)
- ❖ Crispy Skinned Barramundi with Cauliflower Puree, Asparagus, Pearl Onions and Caramelised Lemon (h)
 - ❖ Seared Salmon Fillet with Sweet Peas, Mussels, Tomato Concasse and Champagne Veloute (h)
 - ❖ 5 Hour Braised Lamb Shoulder, Porcini Puree, Walnuts, Lentils and Cress (h)
- ❖ Twice Cooked Pork Neck with Black Pudding, Prunes, Parsnip Crème, PX Sherry Reduction (h)
 - ❖ Crispy Confit Duck Leg with Paris Mash, Sour Cherries, Baby Carrot and Petite Herbs (h)
- ❖ Cornfed Chicken with Tomato and Parsley Couscous, Smoky Eggplant Puree, Sumac Yoghurt and Lemon (h)
 - ❖ Roast Turkey Breast Fig and Almond Stuffing, Truss Tomatoes Gremolata, and Jus (h)
 - ❖ Pumpkin Risotto with Spinach, Peas and Parmesan (v) (h)



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Dinner Menus

DESSERTS

(c) Cold dish (h) Hot dish (v) Vegetarian

- ❖ Chocolate and Orange Pannacotta with Caramel and Meringue vacherin (c)
 - ❖ Crème Brulee with Balsamic and Mint Macerated Strawberries (c)
 - ❖ Mille Feuille with Strawberries, Berry Coulis and Chantilly Cream (c)
- ❖ Cinnamon Poached Pear with Biscotti Vanilla Ice Cream and Liquor Reduction (c)
 - ❖ Bread and Butter Pudding with PX Sherry Zabaglione and Fresh Berries (h)

CHILDREN'S MENU \$30.00

For children under the age of 13 years of age (Seat has Chair cover and Sash)

Mains

- ❖ Chicken Nuggets, Chips and Side Salad
 - ❖ Fish and Chips with Side Salad
 - ❖ Spaghetti Napolitana
- ❖ Dessert of Vanilla Ice-cream with Chocolate and Strawberry Topping
 - ❖ Unlimited Soft drinks and juices

VEGETARIANS AND OTHER DIETARY REQUIREMENTS

Please inform us of any dietary requirements for any of your guests. Meals can then be tailored to suit these requirements.

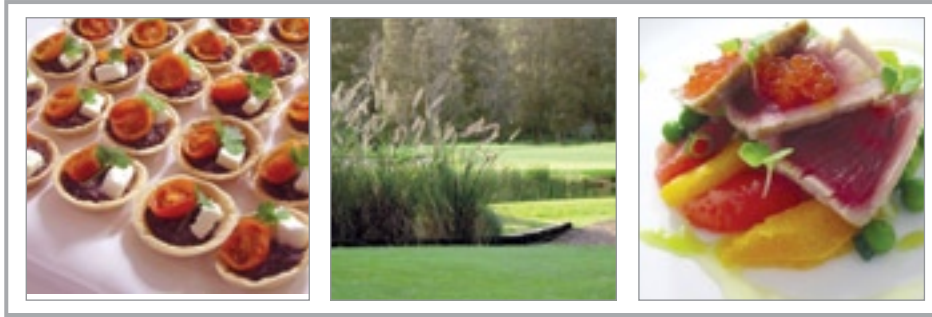
These are available through pre-order only.



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Canapé Menu

COLD

- ❖ Masterstock Chicken Rice Paper Rolls with Nam Jim ❖ Pumpkin, Leek and Feta Tartlet
- ❖ Tomato, Goats Chevre and Tapenade Tartlet ❖ House Made Assorted Sushi
- ❖ Smoked Salmon Bilini, Chives, Crème Fraiche and Dill ❖ Peking Duck Pancakes
- ❖ Chicken Celery Walnut and Chive Finger Sandwiches
- ❖ Seared Sashimi Tuna with Basil Oil, Salmon Roe and Crispy Eschallots
- ❖ Freshly Shucked Oysters with Ginger and Shallot Dressing

HOT

- ❖ Mini Beef Burger with Swiss Cheese and Tomato Relish
- ❖ Twice Cooked Pork Belly with Green Apple Puree and Coriander
- ❖ Mushroom, Parmesan and Truffle Oil Arancini ❖ Lamb Koftas with Tzatziki and Bread
- ❖ Mini Beef Pies with Mushy Peas ❖ Chorizo Croquettes with Paprika Aioli
- ❖ Chicken Saltimbocca with Prosciutto and Sage
- ❖ Smokey Cheese filled Meatballs with Tomato Relish

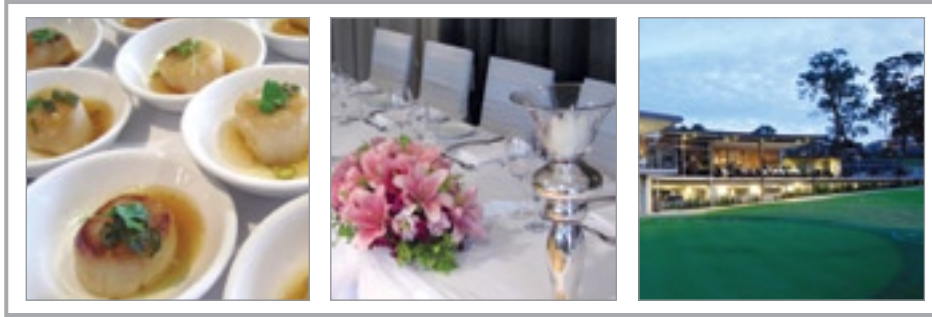
SUBSTANTIALS

- ❖ Marinated Lamb Cutlets with Cumin Yoghurt Sauce
- ❖ Salt and Pepper Squid with Coriander, Mint, Green Mango and Aioli
- ❖ Pernod Prawns with Fennel, Kipfler Potato and Spanish Onion
- ❖ Chicken Curry with Fragrant Rice, Crispy Eschallots and Yoghurt Sauce
- ❖ Fish and Chips with Lemon and Tartar ❖ Duck Noodles Box with Fresh Herbs
- ❖ Potato Rosemary and Prosciutto Pizzette ❖ Roast Pumpkin, Pea and Parmesan Risotto



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Buffet Menu

- ❖ Assorted Bread Rolls
- ❖ Soup of the Day
- ❖ Peppered Rare Roast Beef with Roast Root Vegetable Salad and Jus
- ❖ Yoghurt Crusted Lamb Rump with Cumin, Caramelised Onion, Cous Cous and Harissa
- ❖ Shredded Masterstock Chicken Salad, Fresh Herbs and Zesty Dressing
- ❖ Twice Cooked Turkey with Roast Vegetables, Cranberry and Jus
- ❖ Potato and Onion Spanish Omelette with Cherry Tomatoes and Cress Salad (v)
- ❖ Roast Beetroot Salad with Green Beans, Watercress, Roast Spanish Onion and Fetta (v)

Choice of one of the following Meat Dishes

- ❖ Char-grilled fillet of Beef with Caramelised Eschallots, Truss tomatoes and Balsamic glaze
- ❖ Roast Pork with Caramelised Apple, Witlof, Fennel and Lemon
- ❖ Glazed Ham with fresh bread and Condiments
- ❖ Butter Chicken with Fragrant Rice and Pappadams

Choice of one of the following Seafood Dishes

- ❖ Seared Tuna Nicoise salad
- ❖ Roast Salmon Salad with Croutes, Boiled Egg, Salmon Roe, Kipfler Potato, Aioli and Dill
- ❖ Seared Barramundi with crispy potatoes and seasonal vegetables

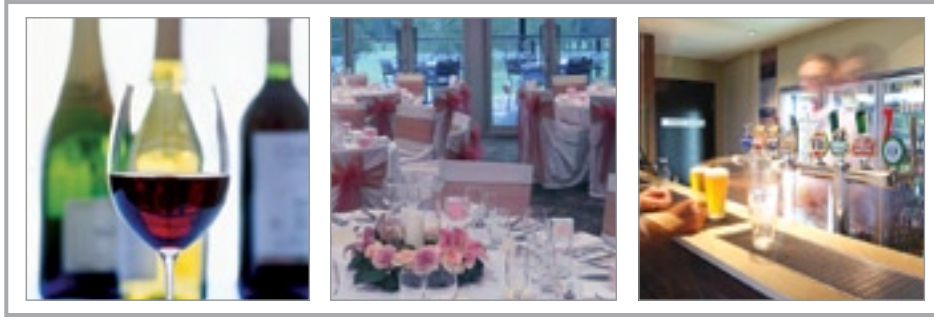
Choice of one of the following Salads

- ❖ Rocket Salad with Balsamic Dressing
- ❖ Traditional Caesar salad with soft boiled Egg, Bacon and Parmesan cheese
- ❖ Mixed Leaf Salad
- ❖ Fresh cut Seasonal Fruit Platter

Choice of one of the following Desserts

- ❖ Selection of Australian cheeses with accompaniments
- ❖ Individual Mud Cake
- ❖ Bread & Butter Pudding

Upgrade to an extra choice of main and an extra choice of dessert - \$10.00 per person



Beverage Packages

STANDARD PACKAGE

Included in all Wedding Packages, \$6 per person, per hour after 5 hours

- ❖ N.V Rothbury Estate Sparkling Cuvee ❖ Choose One White and One Red ❖ 2010 Saltram Sauvignon Blanc, Angaston / SA
- ❖ 2010 Saltram Chardonnay, Angaston / SA ❖ 2010 Saltram Shiraz, Angaston / SA
- ❖ 2010 Saltram Cabernet Sauvignon, Angaston / SA
- ❖ Draught Beer - Cascade Light, Carlton Draught, Victoria Bitter, Pure Blonde
- ❖ Soft Drinks & Fruit Juices. ❖ Tea & Coffee

ELEGANCE PACKAGE

Upgrade from the Standard Package for \$5.00 pp, \$7.50 per person, per hour after 5 hours

- ❖ N.V Seppelt Fleur De Lys Sparkling Chardonnay Pinot Noir ❖ Choose One White and One Red
- ❖ 2010 Matua Valley Sauvignon Blanc, Hawkes Bay / NZ ❖ 2010 Secret Stone Chardonnay, Marlborough / NZ
- ❖ 2009 Annie's Lane Cabernet Merlot, Clare Valley / SA ❖ 2009 d'Arenberg "Footbolt" Shiraz, McLaren Vale / SA
- ❖ Draught Beer - Cascade Light, Carlton Draught, Victoria Bitter, Pure Blonde, Coopers Pale Ale
- ❖ Soft Drinks & Fruit Juices. ❖ Tea & Coffee

PREMIUM PACKAGE

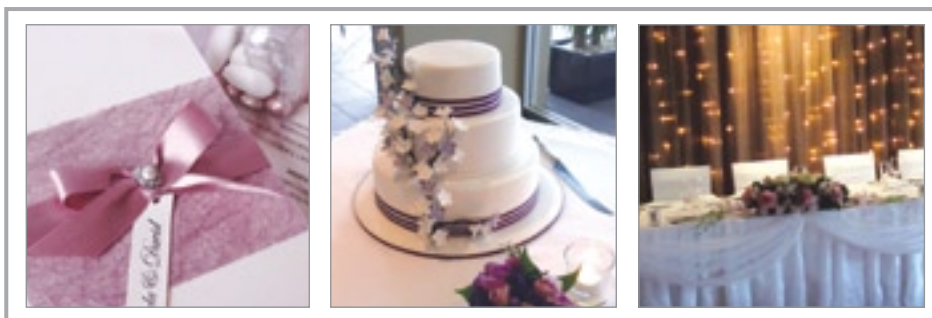
Upgrade from the standard beverage package for \$20.00 , \$10 per person, per hour after 5 hours

- ❖ Seppelt Vintage Fleur de Lys Sparkling Chardonnay Pinot Noir ❖ Choose One White and One Red
- ❖ 2010 Secret Stone Sauvignon Blanc, Marlborough / NZ ❖ 2010 Matua Valley Chardonnay, Marlborough / NZ
- ❖ 2009 Fox Creek Shiraz, McLaren Vale / SA ❖ 2010 Wynns Cabernet Shiraz, Coonawarra / SA
- ❖ Draught Beer - Cascade Light, Carlton Draught, Victoria Bitter, Pure Blonde, Coopers Pale Ale, Stella Artois, James Squire Amber Ale
- ❖ House Spirits ❖ Soft Drinks & Fruit Juices ❖ Tea & Coffee

COCKTAILS ON ARRIVAL

Upgrade from the standard beverage package for \$8.00 pp, Inclusive of three cocktails served with the canapés on arrival

- ❖ long island ice tea ❖ cosmopolitan ❖ fruit daiquiri ❖ capriosa ❖ champagne cocktails



Preferred Suppliers

THE WEDDING DECORATOR

Contact: Marlene Paszek

Viewing of the showroom open by appointment only

Phone: 02 9997 5444 Mobile: 0411 100 763

Email: weddecor@bigpond.net.au Website: www.theweddingdecorator.com

DISTINCTIVE CAKES

Contact: Julie Barlow

Phone: 02 9452 5510

Email: distinctive_cakes@hotmail.com Website: www.distinctivecakes.com.au

IMPRESSION DJS

Phone: (02) 9949 5009

Website: www.impressiondjs.com.au

BELLA INVITES - STATIONERY

Contact: Anita Manias

Viewing of the showroom open by appointment only

Phone: 02 9940 0807 Mobile: 0414 991 578

Email: anita@bellainvites.com.au Website: www.bellainvites.com.au

SILVER-LINING PHOTOGRAPHY

Contact: Daniel Small

Viewing of the showroom open by appointment only

Mobile: 0413 200 290 Email: daniel@silverliningphotography.com.au Website: www.silverliningphotography.com.au

NORTHERN BEACHES WEDDING PHOTOGRAPHY

Contact: Dale Mervin

Mobile: 0419 404 190 Email: nbweddings@me.com



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Terms & Conditions

DEPOSIT

Upon booking a \$500.00 deposit is required which will then be deducted from the final amount due. At the time of booking a contract of your function will also be signed.

PAYMENT & FINAL NUMBERS

At 60 days prior to the event a secondary payment is required of \$1000.00.

Final numbers are to be given 14 days prior to your event. Payment can be made via cash, cheque, direct deposit or credit card and is required upon giving the final numbers. After this time increases of numbers will be accepted but not decreases. Increases can be made up until 5 days prior to the event.

In the case of a dry tab payment must be made on the night.

Surcharges apply for all events held on Sundays and Public Holidays at 10% of the total food and beverage spent.

CANCELLATION POLICY

Cancellation of a function forfeits deposit as it secures your booking and prevents other bookings on this date. Cancellations made within 2 months of the event also forfeit the secondary payment. Cancellations made within the final two weeks of the event, after payment, forfeit 75% of the final amount paid.

The remaining cost will be refunded in the same manor as payment was made. All cancellations MUST be made in writing.

ALCOHOL SERVICE & ETIQUETTE

Bayview Golf Club is obliged to abide by State Government Regulations in regard to the responsible service of alcohol. Intoxicated persons, minors and those whose behaviour is considered by the Duty Manager as disorderly will be refused beverage service and may be asked to leave the premises.

It is your responsibility to ensure orderly conduct of your guest, especially when leaving the premises at night.

Management reserves the right to call police and/or terminate the function without refund, should such behaviour present a problem to guests, staff or neighbours. Bayview Golf Club is the licensee of the premises and controls the supply of alcoholic beverage responsibly in accordance with the Registered Clubs Act.

CHILDREN

Children must be supervised at all times during the event, out of respect to our other patrons, members and neighbours. This is especially applicable while outside as the terrace opens up directly onto the golf course and Bayview Golf Club takes no responsibility for accidents that occur on the course.

DAMAGE, BREAKAGE & LOSS OF PROPERTY

You are responsible for the safe keeping of all personal items, merchandise and gifts. Bayview Golf Club will not accept any responsibility for the loss of or damage to any such property, before, during or after the event. You are responsible for any damage to the building, facilities and furnishings on the property and loss however arising as a result of any action by your guests or contractors.

Glitter, Confetti and other similar material is prohibited and a cleaning charge will apply for any debris. It is your responsibility to ensure all decorations, props and equipment are removed immediately following the function.

EXTERNAL CONTRACTORS

All external contractors must be advised to Bayview Golf Club prior to the event and are fully subject to management approval. Bayview Golf Club reserves the right to apply limits/ restrictions on these contractors so as not to impact the venue and surrounds. All music must conclude by midnight.

PRICE VARIATION

All prices quoted are subject to variation. Notice will be given in writing of the changes.

All Public Holiday functions will be subject to a 10% surcharge on the final amount due.

INDEMNITY

Bayview Golf Club uses the freshest and best produce available and prepares food under hygienic conditions as governed by HACCP. However no liability is accepted for any latent defect in any product used by us or any loss arising thereafter.

DRESS REGULATIONS

Any guests entering the club house must be appropriately dressed and adhere to the Club's NSW dress code. This includes collared shirts for men and enclosed shoes

SMOKING REGULATION

Bayview Golf Club has restricted smoking areas. Please ensure all guests are aware and respect these regulations.



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