



## Pricing

### **Sit Down Menus**

2 course (Entree & Main) - \$44.50

2 Course (Main & Dessert) - \$39.50

3 Course (Entree, Main & Dessert) - \$54.50

Canapés on arrival served with Pre-Dinner Drinks  
(selection of three from Canapé Menu) - \$7.50 p.p.

### **Canapé Menu**

Choice of 8 items (approx 20 pieces p.p.) - \$32.00 p.p.

Extra Selections: \$2.50 per item

**Buffet Menu** - \$49.90 p.p.

**Seafood Buffet** - \$68.50 p.p.

\*PLEASE CONSULT YOUR FUNCTION CO-ORDINATOR IF YOU WISH TO TALIOR  
A PACAKGE TO SUIT YOUR FUNCTION.

# Entrees

## **Mixed Half Dozen Oysters**

Natural, Citrus Apple Verjuice Reduction, Marinated Seaweed Wasabi Aioli, Salmon Fish Roe

## **Braised Pork Belly**

with Bok Choy, Wild Mushrooms, Lotus Root and Sticky Sesame Dressing

## **Golden Nugget Pumpkin**

stuffed with Pumpkin Crab Risotto, Parmesan Crisps and Chili Tomato Jam

## **Bulgarian Feta Tart**

Caramelized Golden Shallots, Braised Leek and Cauliflower Puree with a Watercress, Mint and Truffle Balsamic Vinaigrette Salad

## **Blue Swimmer Crab and Prawn Ravioli**

Lobster Bisque, Verjuice Beurre Blanc and a Fennel, Dill and Baby Caper Salad

## **Seafood Tasting Plate**

Prawn Dumplings w/ Lobster Consommé, Hiramasa Kingfish Sushimi, Wakami Oysters, Ginger Lime Cuttlefish, Riette of Crab, Ocean Trout & Avocado

## **Madeira and Marsala Chicken Liver Pate**

Pickled Spring Onions, Cornishons, Raspberry Fig Jam and Tomato Basil Jelly

## **Prosciutto wrapped Seared Yellow Fin Tuna**

with shaved Fennel, Baby Cress and Ponzu Dressing

## **Togaroshi Peppered King Prawns**

with Gazpachio, Avocado Mousse and Cured Cucumber

## **Pumpkin Gnocchi**

with Gremolata, Spinach and Pistachio Nuts

## **Antipasto**

Selection of Roast Mediterranean Vegetables, Marinated Persian Feta and Cured Meats

## **Crepinette of Duck**

with Pan Seared Scallops, Steamed Bok Choy, Wild Mushrooms & Green Tea Infused Dipping Sauce

## **Crab Stuffed Mushrooms**

glazed with King Island Brie, served on Mograbia Cous Cous and Confit of Cherry Tomato and Eschallot

## **Roast Quail**

with Chick Pea and Maple Puree with Harissa Oil, Raita and Rocket

## **Mixed Sushi and Sushimi Selection**

With Wasabi and Ponzu Dipping Sauce

## **Smoked Trout and Blue Swimmer Crab Salad**

Witlof, Celeriac and Watercress with a Dill Remoulade Dressing

## MEAT

### **Beef Fillet in Pastry**

with Prosciutto, Wild Mushrooms, Red Onion Mash and a Ruby Shiraz Jus

### **Aged Grain Fed Beef Fillet**

Saffron Dauphinoise Potato, Wilted Spinach, Foi Gras,  
Chanterelles & Asparagus Tips and a Port Wine Jus

### **Hoi Sin Pork Fillet**

Served with Steamed Bok Choy, Wild Mushrooms, and Light Thai Cream Sauce

### **Rack of Lamb**

Pinot Noir Rosemary Mustard Glaze, Warm Haloumi, Pimento Sauce and Mediterranean Salad

### **Marinated Lamb Loin**

with Roasted Eschallots and Figs served on a bed of Kipfler Chips, Wilted Spinach  
and Balsamic Syrup

### **Veal Loin stuffed with Yabbie Meat**

Served with Potato Galette, Asparagus Spears and a Gin Lime and Saffron Hollandaise

### **Braised Veal Shank**

with Pea Mash, Rustic Sauce Piquant with a Tomato and Cardamom Chutney

## POULTRY

### **Confit of Duck**

Confit Leg Of Duck, Lemon Thyme and Goats Cheese Gnocchi, Spinach, Baby Dutch Carrots and  
a Pear and Orange Compote

### **Roulade of Corn Fed Chicken**

Pistachio Nut Crusted and Filled with Avocado, Kangaroo Island Brie, Parsnip Crisps and Mustard  
Cream Sauce

### **Corn-fed Chicken Supreme**

with Colcannon, Asparagus Spears and Cauliflower Veloute

### **Chicken Wellington**

Wellington of Roast Chicken Breast, Mushroom Duxelle & Paté served with Pumpkin Mash,  
Asparagus Spears & Hollandaise Sauce

## SEAFOOD

### **Crispy Skin Barramundi**

with Preserved Lemon, Fennel and Mint Risotto and Verjuice Beurre Blanc

### **Blue Eye Cod**

with Warm Niçoise Salad with Tomato & Cardamom Sauce, Poached Quail Eggs and a Green Olive Tapenade

### **Pan Seared Atlantic Salmon fillet**

Served on A Warm Salad of Artichokes, Asparagus, Feta, Slow Roasted Tomatoes, Roast Chats & Red Pepper Rouille

### **Seafood Risotto**

With Preserved Lemon, Mint, Fennel and Wilted Spinach

### **Mixed Seafood Bouillabaisse**

Prawns, Scallops, Mussels, Shellfish and Fresh Fish served in A Bouillabaisse Broth w/ Red Pepper Rouille & Char Grilled Ciabata Croutes.

### **Chargrilled Jewfish Cutlets**

with Roast Kipflers, & Shellfish Ragout

### **Crepinette of Ocean Trout and Crab Meat**

with Scordalia, Gremolata, Fried Capers & Salmon Caviar

### **Chilli. Blue Swimmer Crab**

Wok Steamed with Lemon Grass, Soy, Palm Sugar & Chili

**Burrebose Pear Macerated in Port Wine Liqueur,**  
Sugar Glazed and Served on Mascarpone with a Short Bread Biscuit

**Chocolate Marquise**  
served with Fresh Cream and Raspberry Coulis

**Passionfruit and Cointreau Brulee**  
with Biscotti

**Chocolate and Hazelnut Pudding**  
served warm with Tia Maria Anglaise

**Chocolate Cappuccino and White Chocolate Bavarois**  
with Vanilla Bean Anglaise

**Apple and Sour Cherry Strudel**  
served hot with Creme Anglaise

**Caramelised Figs**  
served with Lime Mousse in a Brandy Snap Basket with Raspberry Coulis (seasonal)

**Walnut and Maple Tart**  
served with Fresh Cream and Cognac Anglaise

**Rich Chocolate Pudding**  
Served with warm Whisky Chocolate Sauce and Chantilly Cream

**Orange & Almond Pudding**  
Served with Vanilla Bean Ice Cream and Mango Saffron Coulis

**King Island Cheese Selection**  
Blue, Brie and Aged Cheddar with Dried Fruits nuts and Crackers

## COLD

Smoked Salmon & Chive Bilini w. Crème Fraiche, Lemon Zest & Baby Capers

Prawn & Mango Wontons

King Prawn in a White Gazpachio shot w. Avocado Salsa

Fresh Sushi Selection

New Zealand Mussels w. Tomato & Red Pepper Salsa & Balsamic Dressing

Yellow Fin Tuna Sushimi w. Wasabi Crème Fraiche, Baby Herbs & Salmon Caviar served in a Scallop Shell

Macadamia Crusted Prawns w. Dill, Fennel, Cress Baby Salad served with a Mango Mustard Dressing

## HOT

Prosciutto wrapped in Asparagus

Baby Figs w. Blue Cheese & Prosciutto (Seasonal Availability)

Sticky Braised Pork Belly w. Sticky Sesame Sauce, Fried Eschallots & julienne Nori

Mini Sheppard's Pie w. Green Pea Mash

Roast Pumpkin & Feta & Caramalised Onion Tartlet

Mini Tartlette of Lamb, Roast Cherry Tomato & Goats Cheese w. Chemoula Pesto

Orange & Cardamon Glazed Mini Duck Shanks

Salt & Pepper Chicken Drumettes

Octopus, Mergez & Red Pepper Skewers served w. Red Pepper Rouille

Roast Duck Dumpling in a Chinese Spoon w. Duck Consommé & Shitake

Scallop w/ Ginger & Shallot served on a ceramic spoon

Salt & Pepper Squid

Crab Stuffed Mushrooms Glazed w. Brie

Asparagus & Mushroom Risotto Balls

## SWEET

Mini Brulée

Mini Mascarpone & Wild Berry Tartlette

Curacao Marinated Strawberry in a Raspberry Jelly Shot

Chocolate Strawberries

Chocolate Brownie w. Chocolate Sable & Mint

Irish Cream Mousse on Pastry Crust w. Chocolate Coated Coffee Bean

## SPECIAL ADDITIONS: \$4.50 p.p.

Chicken Noodle Boxes

Individual Salad of Roast Duck Breast, Pear, Almond & Goats Cheese

Tempura Fish & Chip Boxes w. Lemon & Tartare

## **COLD**

### PLATTERS:

Continental Meat Platters  
Seasoned Roast Chicken  
Marinated & BBQ Octopus  
New Zealand Mussels w. Tomato & Red Pepper Salsa  
Oven Dried Tomatoes, Feta & Basil

### SALADS:

Mixed Green Salad w. Cucumber, Spanish Onions, Cherry Tomatoes  
Caesar Salad w. Pancetta, Parmesan Cheese, Turkish Croutets  
Italian Pasta Salad w. Black Olives, Cherry Tomatoes and Feta  
Artichoke & Red Pepper Salad w. a Basil Pesto Dressing  
Asian Coleslaw

## **HOT**

Thai Spiced Pumpkin Soup  
Asian Marinated Pork w. Bok Choy & Glass Noodles  
Barramundi Fillets w. a Macadamia Nut Crust  
& Sweet Chili Beurre Blanc  
Steamed Seasonal Vegetables  
Seasoned Roasted Chats

## **SEAFOOD UPGRADE**

Buffet Menu plus the following:

Sydney Rock Oysters  
Cooked King Prawns  
Thai Chili Crab  
Fresh Blue Swimmer Crabs

# Terms & Conditions

## Function Room

The Peninsula Room and Terrace is perfect for large or small functions. The beautiful air-conditioned room looks over the sweeping hills of Bayview Golf Course. It opens up to an open-air terrace that is perfect for pre-dinner drinks while enjoying the exquisite sunsets over the horizon.

The Peninsula Room can seat 170 people or 150 with a dance floor. For standing functions it can cater for up to 300 including a dance floor.

The main lounge can also be utilized for larger functions up to 200 people making it perfect for larger weddings. Room Hire is charge at \$650 for a five hour period.

## Booking times

Day – The Peninsula Room is available for a 5 hour period from 12pm to 5pm. Due to evening commitments we cannot extend the time.

Evening – The function room is available for a five hour period from 6pm until 12am with the bar closing at 11.30pm. Should you wish to extend your function until 12am, drinks can be purchased by consumption or your beverage package can be extended.

## Menus & Beverages

We provide a range of Dinner and Cocktail menus, a selection of which is enclosed. Alterations to the menu to suit any particular taste or dietary requirement can be arranged.

Beverage packages, including wine, sparkling wine and beer, which are enclosed.

Beverages can also be purchased by consumption basis, and the tab is to be paid in full at the end of the function.

Children's Menus – aged between 4-12years are charged at \$30 p.p. which includes Main Meal, Ice-Cream with Topping and soft drinks.

Meals for entertainers and photographers are charged at \$30.00 and includes a main course only.

## Minimum Numbers

Saturday bookings require a minimum number of 70 guests. Other times require a minimum of 50 guests. Public Holidays require a minimum number of 70 guests (regardless of the day of the week the public holiday falls on). You are still required to pay for the minimum number of guests should your numbers fall below this.

## Deposit

To secure your booking, a deposit of \$500.00 is required, which will be deducted from the total account.

## Payment and Final Numbers

Final accounts are to be paid 14 days prior to the wedding date. Payment can be made by cash, bank cheque, EFT or personal cheque. All credit card transactions are subject to a 2% surcharge.

In the case of a "dry till" the bar account will be made up at the end of the function and must be paid immediately. Cash, credit card and EFTPOS are acceptable forms of payment.

The final number accepted will be the number 14 days before the function date and will confirm the minimum number to be charged. After this date increases will be accepted but no decreases.

Surcharges will apply for all events held on Sundays at 10% and Public Holidays at 15%. The surcharge is calculated on the total food and beverage spent.

## Parking

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

## Entertainment

All our packages include a DJ from Impression DJ's that are highly experienced in weddings and cover an extensive range to make your night memorable.

If you prefer live music, you are more than welcome to bring your own and we can tailor your package to suit.

## Table Arrangement

Our function room has round tables that are set with white linen, cutlery and glassware.

# Terms & Conditions

## **Cancellation Policy**

Cancellation of a function forfeits deposit, as it secures your booking and precludes other bookings that are made on this date. Where a function or event is cancelled 60 days prior to the booked date, 50% of the estimated total account for food & beverage will be payable. All cancellations must be made in writing

## **Alcohol Service and 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 management as disorderly will be refused beverage service and may be asked to leave the premise. It is your responsibility to ensure orderly conduct of your guests, especially when leaving the premises at night. Management reserves the right to call police and/or terminate the function, without refund of any monies, 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 beverages responsibly in accordance with the Registered Clubs Act.

## **Damage, Breakage or Loss of Property**

You are responsible for the safekeeping of personal belongings, merchandise and gifts. Neither Peninsula Restaurant, nor the Bayview Golf Club will accept any responsibility for the loss of or damage to any such property, before, during or after the function. If required, you should arrange your own personal insurance. You are responsible for any damage to the building, facilities and furnishings on the property; and for loss however arising, as a result of any action by your guests or contractors (decorators, musicians, etc.). Please ensure decorators and technicians are made aware of this. Glitter, Confetti and similar materials are prohibited and a cleaning charge will apply for any debris. It is your responsibility to ensure all decorations, props and equipment are removed immediately after the function. Decorations not removed by you or your agent may be charged a fee for removal. At our discretion should the premises be left in an unacceptable state, a cleaning fee will be charged.

## **External Contractors**

All external contractors must be advised to the Bayview Golf Club prior to the function 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 on 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 changes. Please expect an annual increase to occur 1st January each year.

## **Indemnity**

The Peninsula Restaurant 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.

## **Licensing Laws**

If not already a Member of the Club, the organiser of the function must join the Club as a Social Member at the time of booking.

A list of all the names and addresses of the guests in attendance must be provided. This is a requirement of the licensing laws and must be adhered to.

## **Dress Regulations and Smoking Policy**

Any guests entering the members bar area must be appropriately dressed.

Bayview Golf Club's premises have restricted smoking areas please ensure all guests are aware and respect these regulations.