

PACKAGES

functions at Bankstown Golf Club



For more details contact:
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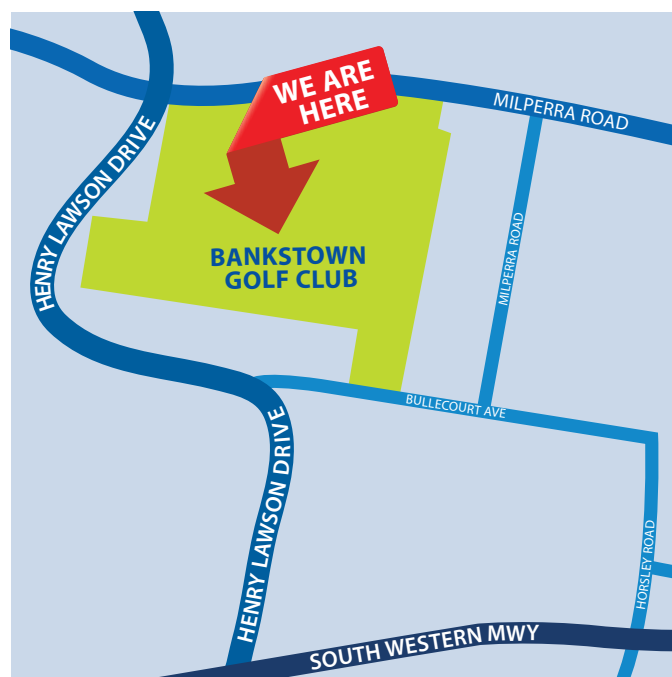
Where are we?

Looking for a venue for your next function?

Bankstown Golf Club offers a refreshing and unusual venue for your event. Situated in the heart of South West Sydney, we offer an alternative to the usual function centre. Our dedication to your function and high quality service makes Bankstown Golf Club the ideal venue.

When it comes to food, our executive Chef and the team from Bellissimo's By The Green are renowned for quality and freshness. Our menus offer everything from spectacular canapés and buffets to gourmet three course meals, all at competitive prices.

Our fully air-conditioned Clubhouse caters for all functions of between 50 and 240 guests. If you don't meet our minimum numbers don't stress, we can tailor a package to suit you.



Room Hire Charges

Greenside	\$350.00
Greenside Veranda	\$230.00

These 2 function rooms can be linked for a banquet accommodating up to 240 guests including a dance floor.

Complimentary Inclusions:

- Cordless microphone & lectern
- Large parquet dance floor
- Tables clothed in white linen
- Skirted cake and presents table
- Silver cake knife
- Use of the Club televisions for videos and photo slideshows

Room hire is for a 5 hour period. Your event may be extended up until 3:00am; however finishing times after midnight will incur an additional fee.

The Greenside Room

A large room perfect for weddings and extravagant parties. The Greenside room not only contains the main bar, but is the only room suitable for a large dance floor.

This room can cater for up to 180 guests in a banquet layout without a dance floor; or 150 with a dance floor. For cocktail events, The Greenside room can cater for 240 guests.

While this is a large room, The Greenside Room can be made to look more intimate through the placement of furniture making it ideal for smaller functions as well.

The Greenside Veranda

A room with a view!

The Greenside Veranda is our only function room with a view of the course and gardens. This fully enclosed, long and narrow room is perfect for intimate affairs and smaller groups. This room can also be used for pre-dinner canapés and drinks for weddings and large functions. The Greenside Veranda can cater for up to 60 guests in a banquet layout without a dance floor or 70 guests for cocktail parties.





Menus

With over 25 years experience in the hospitality industry, Bellissimos know their food.

We invite you to come in and try some of their mouth watering cuisine.

All menus are based on a minimum number of 50 adults; however if your numbers do not meet the minimum, we are happy to discuss other options.

Food and beverage packages

For a simple and fuss free option, we offer all inclusive food and beverage options for your guests.

All of the menus include a 5 hour beverage package including a wide range of beer, wine and soft drinks. The beer and wine selections are seasonal; please contact the House Manager for the current list.

Time extensions to the beverage package are available for \$5.00 per person per hour.

Food only packages

We also offer menus that do not include any beverages. These are great if you prefer to have a bar tab or your guests will be purchasing their own beverages.



Food and beverage packages

Menu One \$53.00

Includes a 5 hour beverage package

Entrée

To share
Garlic bread
Italian salads
Olives il bellissimo

Mains

Pasta platters to share- choose two
Fettuccine boscaiola
Penne prima vera
Ravioli bolognese
Penne vodka

Or

Pizzas to share - choose two
Torino
Capri
Bambini
Abruzzi
Lazio

Menu Two \$60.00

Includes a 5 hour beverage package

Entree

To share
garlic cheese pizza

Mains

Pasta platters to share- choose two
Fettuccine boscaiola
Penne prima vera
Ravioli Bolognese
Penne vodka

Pizzas to share - choose two
Torino
Capri
Bambini
Abruzzi
Lazio

Salads

Greek
Italian



Menu Three \$70.00

Includes a 5 hour beverage package

On arrival

Garlic cheese pizzas
Calamari fritti

Entrée

Pasta platters to share- choose two
Fettuccine boscaiola
Penne prima vera
Ravioli Bolognese
Penne vodka

Mains-served alternate

Served on a bed of mash potato
Veal marsala
Pan fried veal in a creamy marsala wine,
mushroom and onion sauce and
Chicken scallopini
Grilled chicken in a creamy white wine, mushroom and
onion sauce

Menu Four \$75.00

Includes a 5 hour beverage package

On arrival

Garlic cheese pizzas
Bruschetta pizzas

Entrée

Calamari fritti
Olives il bellissimo
Garden salad

Mains-served alternate

Served on a bed of mash potato
Veal napoletana
Pan fried veal in a tomato, basil and eggplant sauce
and
Chicken scallopini
Grilled chicken in a creamy white wine, mushroom
and onion sauce

Seasonal vegetables to share



Menu Five \$90.00

Includes a 5 hour beverage package

On arrival

Antipasto platters served with bread

Entrée

Pasta platters to share- choose two

Fettuccine boscaiola

Penne prima vera

Ravioli Bolognese

Penne vodka

or

Calamari fritti

Olives il bellissimo

Garden salad

Mains- served alternate

Choose two options

- served with seasonal vegetable to share

Scotch fillet napoletana

Pan fried Scotch fillet in a tomato,

basil and eggplant sauce

Chicken scallopini

Grilled chicken in a creamy white wine,

mushroom and onion sauce

Fish of the day

Pan fired fish in a lemon butter sauce

Osso bucco

Slow cooked osso bucco I a red wine sauce

Dessert

Chocolate mousse

or

Pannacotta



Food only packages

Fingerfood Menu \$27.50 per person

If you are throwing an informal and relaxed event, our fingerfood menu is a great option. Not only will it encourage your guests to mingle, but the variety of food will meet all of your guest's tastes.

Our fingerfood menu is served buffet style; however may be served via tray service for an additional \$6.00 per person.

Please select 8 of the following:

- Wood fired pizzas
(Garlic pizza, Margarita, Hawaiian or Supreme)
- Spring rolls
- Assortment of mini gourmet pies
- Vegetarian quiches
- Sausage rolls
- Crumbed prawn skewers
- Tandoori chicken skewers
- Beef skewers {GF}
- Fresh made Italian meat balls {GF}
- Battered perch fillet cocktails
- Crumbed chicken tenders
- Salt & pepper calamari
- Money bags

Desserts add an extra \$6.25 per person

Please select 2 of the following:

- Banana fritters
- Cinnamon pineapple fritters
- Cheesecake tarts
- Lemon tarts
- Apricot slice
- Strawberry slice
- Cupcakes
- Apple strudel



Canapé Menu

The perfect menu for a classy cocktail event. Canapés are all made by hand on site by our specialized Chef. Canapés are priced individually; there is a minimum spend of \$25.00 per person.

Alternately, you can choose a canapé package:

Superior = \$ 40.00 per person

2 x Starters
2 x Entrees
3 x Mains
1 x Desserts

Deluxe Superior = \$ 50.00 per person

2 x Starters
3 x Entrees
3 x Mains
2 x Desserts

Starters - \$3.90

- Lemon, garlic fillets chicken skewered
- Asian spring roll w/ chili sauce {V}
- Stuffed field mushrooms grilled & baked
- Bruschetta
- Red salmon mousse on mini toast
- Mini Sambuca veggie minestrone soup cups {V} {GF}

Entrée - \$4.90

- Assortment of mini pizzas {V}
- Wood fired mini calzone{V}
- Petite prawn and spinach crepe
- Tortellini boscaiola served with thicken double cream
- Beef marinated cubed & pineapple skewers {GF}
- Mini chicken caesar salad served on Asian spoons
- Mini grilled lamb tenders served with Greek salad & cucumber Greek yogurt {GF}
- Seared Atlantic salmon served with micro herbs & hollandaise sauce

Main - \$6.25

- Mini eggs benedict
- Grilled John Dory served with fine julienne Asian salad{GF}
- Spinach & ricotta ravioli served with southern Italian napolitana sauce & topped with triple cheese
- Stuffed baby spinach & bocconcini battered king prawns
- Mini angus burger w/ caramelized onion
- Smoked salmon pin wheel sandwiches served with cream cheese
- Surf & Turf stack with grain feed sirloin (cooked medium rare) and topped with salt & pepper prawn cocktail
- Grilled scampi in a lemon butter baby capper sauce and fine brunoise and Mediterranean salsa {GF}
- Grilled veggie & goat cheese tureen stack {GF} {V}
- Mini blue cheese & tofu fillet burgers served with fat cut chips {V}

Dessert - \$4.80

- Strawberry & banana fondue
- Nutella & strawberry woodfired pizza
- Mini passion fruit brulee
- Fine cheese & fruit mini Asian spoon platters
- Jaffa pancakes
- Mini espresso cappuccino soufflé
- Mini cupped toffee trifle pavlova



Two Course Set Menu \$38.00 per person
Three Course Set Menu \$48.00 per person

Please choose two from each course
- served alternately

Entrée

- Char grilled baby octopus or salt and pepper squid - salad served with fresh oregano & lemons.
- Placed on a bed of mixed leaf & finished with our special Bellissimo's lime mayonnaise.
- Penne boscaiola served with lean ham & button mushrooms in a white wine garlic cream sauce.
- Goats cheese and Roasted vegetable tureen served on grilled polenta and rich homemade special Bellissimo's napolitana sauce. (V)

Mains

- Spinach and bocconcini stuffed chicken breast fillet served with grilled fresh mixed herb potato rosti and blue vein cream sauce.
- Triple cheese and jalapeno's scotch fillet steak served with garlic mash roasted tomato napolitano sauce. Also available without the jalapeno's.
- Angel hair spaghetti marinara served in a rich napolitano sauce topped with fresh caramelized lemon. (GF)

Dessert

- Bellissimo's double chocolate mousse served with double cream and fresh strawberries
- Fresh fruit custard tart served with strawberry coulis
- Triple flavoured Pannacotta



Pizza, Pasta and Salad Buffet Menu \$35.00 per person

Your choice of 4 pizzas and 4 pasta dishes

Pizzas

- Garlic or herb pizza- Garlic or herb base covered in mozzarella cheese*
- Venice- cheese, ham, pineapple*
- Bambini- tomato sauce, cheese
- Sorrento- barbeque sauce, cheese, roasted chicken pieces*
- Romana- cheese, mushroom, ham, capsicum, pineapple*
- Sicilian- cheese, hot pepperoni, olives, chilli
- Abruzzi- cheese, hot pepperoni, onion, capsicum, olives*
- Napoletana- cheese, anchovies, olives, oregano
- Torino- cheese, ham, bacon, cabanossi*
- Siena- cheese, mushrooms, onion, capsicum, olives, pineapple
- Barese- cheese, mushroom, eggplant, capsicum, olives
- Lazio- cheese, roasted chicken pieces, mushroom, olives
- Tropea- cheese, salami, Spanish onion, fetta

Pasta

(Please choose the pasta type and sauce you would like)

- Beef tortellini*
- Beef ravioli*
- Penne*
- Spaghetti
- Fettuccini

Sauces

- Bolognese - beef mince in a rich homemade Italian tomato sauce*
- Vodka- mixed napolitana and cream sauce, a nip of vodka, mushroom and onion*
- Boscaiola- cream sauce with ham, mushrooms and onion*
- Prima Vera- tomato sauce, eggplant, capsicum, mushroom, onion and olive
- Napolitana- home made tomato sauce
- Marinara- tomato sauce, marinated seafood and king prawns
- Bellissimo- tomato sauce, king prawns, avocado, sun dried tomatoes, mushroom and onion
- Pesto- cream sauce, pesto, roasted chicken pieces, cherry tomatoes, onion and pine nuts

Greek and Italian salad

*Chefs recommendations



Hot Carvery Buffet \$39.00 per person

Your choice of two roast meats

- Roast pork
- Beef
- Baked ham
- Roast chicken

A selection of traditional baked vegetables

Pasta salad

Potato salad

Italian garden salad

Fresh bread rolls

Cakes or tarts

Fresh seasonal fruit platters



Deluxe Buffet \$49.00 per person

Seafood platter on each table- Choose 2

- Fresh prawns
- Oyster kilpatrick
- Oyster mornay

Hot Roast - Choose 2

- Pork
- Beef
- Lamb
- Honey ham

Served with an assortment of condiments

Side dishes- Choose 2

- Steam vegetables
- Veggie baked mornay
- Potato bake gratin
- Hot snake beans in napolitana sauce

Hot Dishes- Choose 2

- Beef stroganoff
- Mammas wagu meat balls
- Lamb bourguignon

Main Dishes- Choose 2

- Grilled chicken breast in a boscaiola sauce
- Penne ali prawn & olive napolitana Sauce
- Vegetarian lasagna

Italian Deli

- Imported fresh sliced smoked & double smoked meats
- Marinated vegetables together with Roast vegetables served with
- Fresh wood fired ciabatta

Salad- Choose 2

- Tuna pasta salad
- Bacon & potato seeded mustard salad
- talian garden salad

Dessert

A selection of individual cakes & slices

Platinum Buffet

\$62.00 per person

Seafood platter on each table

- Prawns
- Oysters kilpatrick
- Oysters mornay

Hot Roast - Choose 2

- Pork
- Beef
- Lamb
- Honey ham

Served with an assortment of condiments

Side dishes

- Steam vegetables
- Veggie baked mornay
- Potato bake gratin
- Hot snake beans in napolitana Sauce

Wet Dishes

- Beef stroganoff
- Mammas wagu meat balls
- Lamb bourguignon

Main Dishes

- Grilled chicken breast in a boscaiola sauce
- Penne ali prawn & olive napolitana sauce
- Vegetarian lasagna

Woodfired Pizza Dishes

- Sienna – mushroom, onion, capsicum, pineapple, olives
- Romana – ham, pineapple, mushroom, capsicum

Italian Deli

- Imported fresh sliced smoked & double smoked meats
- Marinated vegetables together with Roast vegetables served with Fresh wood fired ciabatta

Salads

- Tuna pasta salad
- Bacon & potato seeded mustard salad
- Italian garden salad

Dessert

A selection of individual cakes & slices





Children's Meals

Bellissimo's By The Green offers children under the age of 12 years of age a variety of options.

Option 1:

Children can have the same menu as the adult guests. Prices are:

- Fingerfood menu: same as adult
- Canapé menu: Same as adult
- Set menu: Same as adult
- Pizza, pasta and salad buffet: \$28.00
- Carvery buffet: \$32.00
- Deluxe buffet: \$39.00
- Platinum buffet: \$49.00

Option 2:

A 2 course children's meal is available for \$19.00 per child. The options for the children's meals are:

Mains

- Mini Hamburger and chips
- Calamari and chips
- Spaghetti Bolognaise
- Chicken Schnitzel Tenders and Chips
- Lasagne
- Fish and chips

Dessert

- Ice cream

All children attending the event will be given the same meal.

Please confirm the menu and serving times of the children's meals for Option 2 upon final confirmation. If having a three course meal, we recommend that children are served with entrees.

Terms & Conditions

Guaranteed Numbers

Confirmation of final numbers for your catering must be paid in full seven (7) days prior to the event; this will be the minimum number charged for on the day/night. Any decreases (including no-shows) will not be refunded. Increases will be accepted (subject to availability).

Bookings & Confirmation of Reservations

Confirmation must be made in writing and bookings must be confirmed using the attached booking form and accompanied by a deposit within 14 days of a tentative booking. Where the deposit and signed agreement are not received by the due date, Bankstown Golf Club reserves the right to release the booking. An estimated number of attendees is required at time of reservation. It should be noted that, when the number of attendees drops by 20% or more from the original number booked, additional charges may be applied.

The deposit schedule is as follows:

Up to 50 people	\$ 500.00
51 to 100 people	\$ 1,000.00
Over 100 people	\$ 1,500.00

The deposit will be refunded back to the client within one week after the function has taken place. If any additional fees are incurred on the night; i.e. late service charge, additional guests, damage etc, these will be deducted from the deposit.

Terms of payment

Prearranged catering accounts must be paid in full on confirmation of final numbers, 7 days prior to the event. Beverage accounts and incidentals are required to be paid for at the completion of the event.

Payment may be made by cheque or cash. Credit card payments will attract a 1.8% surcharge (We do not accept American Express or Diners Club cards). A credit card must be presented to the club on the day if you wish to run a bar account.

Cancellation policy

Should you need to cancel your function for any particular reason we require this request in writing. Your deposit will be returned up to 3 months prior to the event. Deposits are non refundable where cancellations occur within the 3 month period. Functions cancelled within 7 days of the function will be required to pay for the total catering bill.

Booking Times

Room hire is for a 5-hour period. Standard room hire ends at midnight. Functions may run until 3:00am if arranged prior to the night; additional fees and a minimum spend will apply.

Beverage service will cease at the conclusion of the function.

Scheduled times for the service of food are to be confirmed 7 days prior to the function. If the service of food is delayed due to late guests or changes to the schedule on the night, a surcharge may apply. All guests must vacate the Clubhouse within 30 minutes of the finishing time.

Surcharges

Should an event extend beyond the nominated times, a surcharge of \$5.00 per person per hour is applicable (beverages not included).

A 15% surcharge applies to events taking place on Sundays & Public holidays.

Entertainment

Disc Jockeys & Master of Ceremonies: We would be pleased to assist in organising a D.J. Prices are available upon request.

Bands & live entertainment: The Event Coordinator has many industry contacts in regards to live music acts and entertainment and will be willing to assist you. Should you wish to organise your own music, approval from the General Manager must be granted.

Please note that if your entertainment requires a meal, the Club can provide one for \$40 at the cost to the client (including unlimited soft drinks). Any entertainer's meals must be arranged prior to the function.

Decorations & Table Decor

Our function room has various round tables seating from 6-12 guests. Tablecloths are white linen with a choice of either white or black overlays. Confetti, sprinkles, star/glitter or similar material are not permitted inside or outside the Clubhouse. A \$300 cleaning surcharge will apply if these items are used on the night. Decorations such as balloons, streamers etc are permitted but must be affixed in such a manner as to not damage the walls.

Food & Beverages

To ensure your needs are met we require your selected menu no later than 2 weeks prior to your function. Any dietary requirements also need to be confirmed with the Club 2 weeks prior. If on the night we are made aware of any requirements that were not previously arranged, Bankstown Golf Club will endeavour to provide all guests with a meal suitable, however this may not always be possible.

Food or beverages of any kind are not permitted to be brought onto Bankstown Golf Club premises. Menu selection, beverage lists and wine lists are subject to change, both in content and price, without notice.

Club Regulations & Policies

Smoking: Smoking is not permitted in any part of the Club house. Smoking is only permitted in the designated smoking areas.

Dress regulations: All patrons in attendance must abide by the Clubs dress regulations. Individuals who do not meet these requirements will be asked to vacate the premise.

Signing In: All patrons must sign the Clubs Temporary Members Register upon arrival and produce formal identification upon request.

Children: Persons under the age of 18 years are restricted to the immediate function room. Bookings will not be accepted if there is not a fair adult representation of responsible adults.

21st Celebrations: Security guards are compulsory for all 21st bookings at the cost to the client. A \$1000.00 security bond is required up front. This will be refunded after the function provided that no damage has been caused. Any repairs required will be at the expense of the function organiser and will be deducted from the security bond.

Personal Liability: The organiser of the event is personally responsible for any damages incurred throughout the duration of the event. This encompasses both the interior and exterior property of Bankstown Golf Club.

Price Increases: All prices are based on present day costs and while Bankstown Golf Club reserves the right to increase the prices without notice, this will only be done if absolutely necessary. No quotations are binding unless in writing.

Responsible Service of Alcohol

In accordance with the provisions of liquor laws of New South Wales, Bankstown Golf Club adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated or to underage guests. If, during the course of your reception, the management of Bankstown Golf Club is of the opinion that a guest or guests have become intoxicated, the Club reserves the right to suspend service of alcohol to any such guest/s, and/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately and your assistance is requested to ensure the minimum of disruption to your reception and to the enjoyment of other guests.

This form is to be sent with your deposit. A booking will not be confirmed until this form is received by Bankstown Golf Club. A tax invoice will be sent only on request.

Company name		Contact name	
Contact number		Email	
Address			

Date of Function Function Room
 Starting Time Finishing time
 Lunch/Dinner to be served at: am / pm

Adults Children under 12 yrs

Number of entertainers/photographers: @\$40.00 per person

The menu I would like is the

Included in menu Guests buy their own

Alternatively, I would like to have a bar tab of \$ of which will be paid at the conclusion of the night.

I have read, understood and agree to all terms and conditions outlined.

Function Date _____
 Name _____ Signature _____
 Date _____

Please accept my security deposit as confirmation of my function.

Name of Cardholder

Credit Card TypeVISA / MASTERCARD

Credit Card NumberExpiry Date

Signature

Amount \$

(Please note we do not accept Diners or Amex)

In addition to the security deposit, Bankstown Golf Club also requires credit card details for any incidental costs that arise on the day of the function. Costs include additional beverages arranged, damage, additional fees. A bar tab cannot be arranged unless a credit card is given prior to the event.

I authorise Bankstown Golf Club to debit the above credit card for any incidental costs.

Signature of Cardholder

Name

Date

Please forward booking form and deposit to:
Functions Coordinator Bankstown Golf Club, PO Box 51 Milperra NSW 2214