



1901

BOWRAL GOLF CLUB

KANGALOON ROAD BOWRAL NSW 2576

Functions

Bowral Golf Club's traditional ambience provides an ideal setting to gather for any occasion. Perhaps you are planning a lunch, anniversary celebration, engagement or a special birthday, through to a business function or event. Our Samuel Hordern Room with adjoining terrace has wonderful views over the golf course and is your ideal venue. Sole use of the club is also available.

Our fully stocked and licenced bar, complete with great selection of fine wines, beers, spirits and an ample selection of single malt whisky is sure to satisfy all of your guests.

Bowral Golf Club has years of experience in planning and hosting such events, and can assist you with your arrangements.

Menu Options

We offer individually designed menu packages and are able to design a menu to suit your requirements. Dietary requirements can also be catered for.

Breakfast Buffet: Our breakfast buffet includes the following

- Yoghurt topped with mixed berries
- Fresh Fruit Platter
- Scrambled Eggs
- bacon
- slow roasted tomatoes
- mini croissants, butter and jam.
- Tea & coffee station

\$32.50 (min 30 people)

Grazing Tables: A specialty of Bowral Golf Club is our grazing table buffets. These are beautifully styled and presented. Grazing tables can be catered to your needs but by far our most popular grazing table is our carvery selection. Two choices of meats, (carved and served by our chef at the table), seasonal salads or vegetables, potato gratin, breads and cheeses. This is followed by a dessert served to your guests at the tables.

\$40 per person



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Christmas or Christmas in July Functions: For Christmas or Christmas in July functions we can offer a beautifully styled and themed room and tables. A two course Christmas meal (main and dessert) including ham, turkey and all the trimmings, followed christmas pudding is perfect for this occasion. Perhaps consider the addition of some canapes on arrival for your guests. See canapes below.

\$45 per person

Canapes: As a suggestion for your function, we can offer a selection of canapes on arrival on the terrace during the warmer months, or in front of our open fires during the cooler months. What better way to welcome your guests?

Canapes are priced at \$6 each per person and can include but aren't limited to:

- Mini Spring Rolls
- Mini beef pies
- Assorted mini quiches
- Caramelised onion and goats cheese tarts
- Smoked salmon blinis
- Falafel and sweet potato balls
- Chicken skewers served with lemon aioli
- Lamb meatballs served with a fresh herb dipping sauce
- Zucchini and corn fritters served with a moroccan dipping sauce.

Entrees: After coming in from the terrace, or wandering over from the fire, we can offer a wide selection of entrees. Again these can be designed to suit your needs but can we suggest:

- Seasonal soup with a crusty bread roll
- Old fashioned prawn cocktail
- Zucchini flowers stuffed with goats cheese, chives and drizzled with lavender honey,
- Pork, pistachio and chicken terrine served with fresh baguette and warm olives.



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Main Course: Now that we have your taste buds attention let us plan the perfect main course for your function. As a suggestion:

- Chicken Breast served with a Vermouth and Horseradish Cream Sauce, Creamy Mash and Seasonal Greens
- Salmon Fillet served with a Lemon, Dill and Caper sauce, Wasabi Mash and Seasonal Greens
- Pork Tenderloin Roasted with Brown Sugar and Maple Bacon served with a Sweet Potato Mash and Creamy Spinach Bake
- Dijon Chicken with Mushroom and Tarragon served with a Sweet Potato Mash and Creamy Spinach Bake
- Rack of Lamb served with a Port and Rosemary cream sauce, roast vegetables, sautéed potatoes
- Eye Fillet of Beef served on a bed of Celeriac and Potato Mash, with seasonal steamed greens.

Dessert: To conclude the evening, and prior to adjourning to the lounge, can we tailor a dessert for you. As a suggestion the following are very popular:

- A selection of petit fours and/or cheese platters to your tables
- Panna cotta with coconut and lime coulis
- Duet of green tea ice cream and blood orange sorbet with seasonal fresh fruit served in a brandy snap basket and topped with passionfruit coulis.
- Citrus Tart served with Clotted Cream and Berries
- Vanilla Bean Creme Caramel with Poached Strawberries and Fresh Cream

Pricing: Prices are based on individually tailored menus but as a guide, 1 course starts from \$32 per person, 2 course from \$46.50 per person and 3 course from \$60 per person. Beverages prices are based on our wine list and can be charged to the individual if required.

Minimum Numbers: For catered functions and events, a minimum of 35 guests are required. If numbers fall below 35, the minimum cost will be for 35 guests.

Please speak with our Events Manager Tim Davis on 0409 707820 for more information and to secure the date for your function.