



# *Weddings* *at*



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# Congratulations on your Engagement!

Thank you for considering the Box Hill Golf Club as a destination for your upcoming wedding.

With elegant function rooms, panoramic views of our lush green course through floor to ceiling windows and an experienced team ready to create a day to remember, you will find Box Hill Golf Club is the perfect location for your wedding reception.

Whether it is a casual gathering or a formal affair, we specialize in creating the perfect ambiance for up to 250 of your guests. Our two function rooms have a warm and welcoming feel, flexible for a wide range of decor options to suit your theme.

Our chefs are renowned for catering to large groups with magnificent fresh produce prepared to the highest standard. With menu options to please the fussiest of guests, the dining experience will leave a memorable mark on your special day.

Conveniently located 10km east of the Melbourne CBD, Box Hill Golf Club is a central destination near major freeways, allowing easy travel for you and your guests.

With all the details taken care of by our professional staff and all your guests made to feel welcome, you can look forward to enjoying your wedding day knowing it will be nothing short of spectacular.

To experience all the Box Hill Golf Club has to offer for yourself, please book a viewing. Contact our Functions Manager via email [functions@boxhillgolfclub.com.au](mailto:functions@boxhillgolfclub.com.au) or phone (03) 9808 1526.

“ Well our special night is over and we must offer you and all the staff our thanks and congratulations on a wonderful night. The venue, food & service were wonderful. The courteous attention of all staff attending the tables was greatly appreciated by all. Many thanks for your thorough attention to detail with our choice of menu, particularly the wines to be served and table arrangements. ”

Mr & Mrs Richardson





# Our Rooms

## ***Wellard Room***

250 maximum standing  
120 maximum sitting with  
dancefloor

## ***Fireside Room***

130 maximum standing  
70 maximum sitting with  
dancefloor

## ***Reception Venue Hire***

\$500.00 Includes:

- All Courses served Alternately
- 5 Hour Function Duration
- White or Black Linen Tablecloths and Napkins
- Bread Rolls and Iced Water
- Tea and Coffee Station
- Bridal Room
- Lectern And Microphone
- Skirted Bridal Table and Cake Table
- Dancefloor
- Table Numbers and Menus
- Easel for your Seating Plan
- Free Onsite Parking
- Personalized Meetings with the Function Manager to Organise your Perfect Wedding Reception

## ***Wedding Ceremony***

Hold your Wedding Ceremony in one of our Beautiful Function Rooms Prior to your Wedding Reception

\$300.00 Includes:

- Seating for your Guests
- Microphone and Lectern
- Signing Table
- Bar Facilities available upon Request
- 1.5 Hour Duration

“ Many of our guests commented on the high standard of the food and we were really impressed with it so thank you. I have spoken with many friends and family who were extremely impressed with all aspects of the day and who are planning on having their own events at your venue, which I believe is a testament to the quality of the day. ”

Mr & Mrs Eyles





# Seated Wedding Packages

## ***Elegance Package:***

- Two course alternating menu
- Choice of 2 entrees and 2 mains with your wedding cake served as dessert

## ***Classic Package:***

- Chef selection of hot and cold canapés on arrival – 30 minute duration
- Two course alternating menu
- Choice of 2 entrees and 2 mains with your wedding cake served as dessert

## ***Deluxe Package:***

- Three course alternating menu
- Choice of 2 entrees, 2 mains and 2 desserts

## ***Grand Package:***

- Chef selection of hot and cold canapés on arrival – 30 minute duration
- Three course alternating menu
- Choice of 2 entrees and 2 mains and 2 desserts

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## **Optional Extras:**

- Cheese and Fruit Platters
- Antipasto Platters
- Chair Covers and Sash in the Color of your Choice
- Centerpiece's
- Bands
- DJ
- Cake Bagging

“ Thank you so much for making our dream come true. You were there with us the whole way with your constant support and assistance. We cannot thank you enough. People raved about the canapes, entrees and the amount of food, so that was great. I would highly recommend this venue and the both of you to anyone considering having a function at Box Hill. Very professional. ”

Dalia & Curtis





# Seated Wedding Menu

## Entree Selections

### Pea, Parmesan and Mozzarella

#### Arancini

Served with Rocket Salad and Balsamic Reduction (GF, V)

### Coconut Prawns

Coconut coated Prawns served with Watercress Salad and Nahm Jim Sauce (GF)

### Gravlax and Fennel Salad

Gravlax with Fennel and Rocket Salad, Goat's Cheese and Citrus Dressing

### Lamb Kofta

Spicy Lamb Kofta Skewers served with Mint Yoghurt and Paprika (GF)

### Spinach, Goat's Cheese and Pinenut Ravioli

Served with Sugo and Basil Sauce (V)

### Traditional Beef Carpaccio

Seared Pepper Eye Fillet, Anchovy Oil, Crispy Caper Berries, Flax Seeds and Parmesan and Dill Oil

### Rare Duck Breast Salad

Rich Rare Duck Breast served with Asian Rice noodle Salad (GF)

“ I would like to thank you and your staff for contributing to a very successful and happy day. The food was delicious and plenty for all. Our guests commented on the freshness, taste and quality of produce used in the dishes. So a big thank you to the team in the kitchen! A wonderful day was enjoyed by all. ”

Maureen Payne

## Main Selections

### Filet Mignon

Grass Fed Hinterland Eye Fillet, Wrapped in Bacon with Confit Garlic, Potato Gratin, Sauteed Spinach and Red Wine Demi Glaze (GF)

### Trio Pepper Sirloin

Grass Fed Gippsland Sirloin Marinated in White, Black and Lemon Pepper served with Broccolini and Rosemary Infused Maldon Sea Salt Kipfler Potato (GF)

### Roast Pork Cutlet

Murray Valley Free Range Pork Cutlet served with Braised Red Cabbage, Leek and Fennel, Creamy Mashed Potato and Beetroot Chutney (GF)

### Sweet Paprika Crusted Barramundi

Australian Barramundi Roasted with a Herb and Sweet Paprika Crust, served with Green Beans, Cous Cous and Lentils

### Chicken Mignon

Tender Lilydale Chicken Breast Infused with Rosemary and Garlic Butter, Wrapped in Streaky Bacon served with Potato Gratin and Sauteed Spinach (GF)

### Chicken Involtini

Pancetta Wrapped Lilydale Chicken Breast, Parmesan, Ricotta and Spinach served with Rich Almond Romesco Sauce and Sage Roasted Sweet potato and Green Beans (GF)





# Seated Wedding Menu

## Dessert Selections

### Vanilla Panna Cotta

Served with Pistachio Nut Crumble and Biscotti (GF Option Available)

### Chocolate indulgence

Rich Chocolate Cake with Chocolate Fudge, Chocolate Gravel and Forest Fruits Sorbet (GF)

### Caramel Sin Cake

Delicate Chocolate Cake with a Decadent Caramel Filling, Topped with Caramel Ganache and Finished with Mascarpone and Caramel Popcorn

### Citrus Tart

Served with Cointreau Infused Cream

### Raspberry New York Baked Cheesecake

Served with Raspberry Swirl Ice Cream, Raspberry Coulis and White Chocolate

### Baked Lemon Cheesecake

Zesty Lemon Cheesecake with Bursts of Fresh Lime and Coconut, served with Vanilla Ice Cream and Cinnamon Crumble (GF)

“ Thank you for such a wonderful day. The room looked amazing – better than we expected! We received many compliments on the food and the staff. Everyone both on the day and in the lead up to our wedding was lovely. Thanks again – We couldn't have asked for anything more!

Matt & Annie

”

## Looking for Something Extra?

### Gourmet Grazing Table - \$600.00

Enjoy a selection of Australian Cheeses, Cured Meats, Marinated Vegetables, Artisan Bread, House Made Dips, Fruit and Chocolates beautifully presented for your guests to graze on throughout your Reception.

### Dessert Platter - \$80.00

Shared Platter of Sweet Treats for your Guests to Enjoy served to the Table.

### Antipasto Platter - \$70.00

Shared Platter of Cured Meats, Marinated Vegetable, House made Dip and Fresh Bread for your Guests to Enjoy served to the Table.





# Cocktail Wedding Packages

Package 1: Select 4 Cold, 5 Hot, 2 Roving & 2 Sweet

Package 2: Select 5 Cold, 7 Hot, 2 Roving & 2 Sweet

## **Cold Canapés**

*Smoked Salmon with Dill and Crème Fraiche on Rye Roast*

*Beef en Croute with Horseradish Cream Goat's*

*Goat's Cheese Tart with Fig and Honey (GF)*

*Spanish Salmon and Avocado Ceviche Shooter (GF)*

*Prawn Spoon with Green Asian Slaw (GF)*

*Stuffed Button Mushrooms with Feta and Balsamic Glaze (V, GF)*

*Assorted Mini Maki with Ginger, Wasabi and Soy (GF)*

*Tortilla Chip with Mexican Salsa and Guacamole (V,GF)*

## **Hot Canapés**

*Salt and Pepper Chicken Ribs with Nahm Jim Dipping Sauce (GF)*

*Crunchy Corn Chip Crumbed Chicken with Chipotle Sauce (GF)*

*Mini Chicken Mignon (GF)*

*Peking Roasted Duck Spoon served with Plum Sauce (GF)*

*Coconut and Chili Prawn with Lime and Chili Sauce (GF)*

*Wonton Wrapped Firecracker Prawn with Spicy Thai Sauce Beer*

*Battered Barramundi Goujon with Lemon Mayo (GF)*

*Pork and Chive Dumplings with Asian Dipping Sauce Pulled Pork Spoon*

*with Ginger and Hoisin Dressing (GF)*

*Lamb Kofta with Garlic and Mint Yoghurt (GF)*

*Greek Meatballs with Tzatziki*

*Pea and Pumpkin Arancini Balls with Aioli (V,GF)*

*Crumbed Eggplant served with Sweet Chili Mayonnaise (V, GF)*

*Vegetable Gyoza with Black Vinegar (V)*

*Punjabi Corn Fritter with Tomato and Onion Relish (V)*

## **Roving**

*Mini Beef Slider*

*Pulled Pork and Coleslaw Slider*

*BBQ Pork Bao Buns*

*Fish and Chips with Tartare Sauce (GF)*

*Fresh Oyster (GF)*

*Mexican Beef Tostada*

*Gnocchi with Italian Sugo Sauce*

## **Sweet Treats**

*Lemon and Passionfruit Cheesecake (GF)*

*Assorted Mini Macarons*

*Bite Sized Profiteroles with Custard and Chocolate Topping*

*Chocolate and Strawberry Mousse Chocolate Thimbles (GF)*

*Chocolate Brownie with Fresh Cream (GF)*

“ Thank you for everything you did to make our wedding reception extra special and a wonderful evening. We enjoyed it and really appreciate all your effort and all the 'little things' too. ”

Petranel





# Beverage Packages

At Box Hill Golf Club, we offer two alternative beverage packages for your wedding.

All evening functions span a five hour period, with the restriction of a midnight conclusion. For liquor licensing compliance, bar service will cease thirty minutes prior to the end of the function.

Should a beverage package not be suited to your wedding a bar tab with your advertised limit can be established and the account is to be settled at the end of the function. Alternatively you can elect to have guests individually purchase their own drinks at the bar.

## ***Option One***

A package consisting of basic heavy or light tap beer, soft drink, orange juice, house white, red & sparkling wine.

\$50 per person – 3.5 hour duration

\$55 per person – 4.5 hour duration

## ***Option Two***

A more extensive range of wines including basic heavy or light tap beer, soft drink and orange juice.

A choice of one white wine and one red wine from our premium wine list will be available for selection upon request.

\$70 per person – 3.5 hour duration

\$80 per person – 4.5 hour duration

**Prices Valid from 1<sup>st</sup> April 2022 - Prices and Menu subject to change**

Alcohol served in any circumstance will be done so in a responsible manner and management will ensure alcohol is not served to any guest displaying signs of intoxication.





# Pricing

## *Seated Wedding Packages*

Elegance Package	\$75pp
Classic Package	\$85pp
Deluxe Package	\$95pp
Grand Package	\$105pp

## *Cocktail Wedding Packages*

Package 1	\$55pp
Package 2	\$65pp

“ What a night we had last night. The main - delicious everyone really enjoyed it. Dessert - lovely, tasted fantastic! THE STAFF what a fantastic group you have working there, we cannot speak highly enough of them lovely happy friendly helpful staff! Such was the evening one of happiness, joy and laughter, good food, great staff and special friends. Thanks for your patience and understanding before the event and all you did to make sure it went off so well.

Lyn Sutton ”

