

Bayview Ceremony Package

\$300 includes

- Exclusive use of Terrace
 Red or white carpet
 Set up and pack down
- ∞ 4 white sails

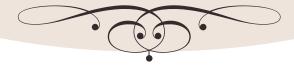
- Set up and pack down

While you are capturing your perfect day with your chosen photographer, let us entertain your guests with drinks at members prices, before you return and your reception begins.



Bayview Intimate Option

We would love to help you organise your Intimate Wedding. Simply call us for a special personalised quote.





Bayview Wedding Inclusions

Function Room

- Our function room and the adjoining terrace are 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 120 guests 'Banquet style' with dance floor or up to 200 guests 'Canapé style' with dance floor.
- Seating up to 200 guests with dance floor is available in our members lounge for an extra room hire charge.

Wedding Tasting

You chose your ideal menu and come and enjoy the experience of the food, wines and the service, as if it were your big day.

- The tasting is complimentary for two people other guests may attend at an additional fee of \$50pp.
- This will provide you with an opportunity to speak personally to the chef and our functions coordinator.
- You will also be able to taste the wines included in your chosen beverage package.

Making your Grand Entrance

- Arrive at the front of the building and be greeted by your guests in the front foyer.
- Make a surprise entrance on a golf buggy for the ceremony or after your photos.
- ∞ Walk in via the members lounge down the red carpet.
- ∞ There is ample parking for 150 cars with undercover entrance.

Suppliers

All our suppliers included in these options are hand picked local businesses with a long-standing association with Bayview Golf Club. All the contact details for our suppliers can be found on our website and at the back of this brochure.



Canapé Package

Minimum of 50 guests

\$95 per guest includes

- ∞ 5 hour wedding reception

3 hot, 3 cold and 2 substantial canapés

Standard beverage package − 5 hours

Draught beer - Cascade Light, Carlton Draught, VB, Pure Blonde House red, white and sparkling

Soft drinks, fruit juice, tea and expresso coffee

- ▼ Two complimentary golf carts for photos on the course
- ∞ DJ for 5 hours with spacious polished dance floor
- ∞ Private Bridal Party refreshment suite

- Wait staff
- White linen table clothes and napkins
- ∞ Glassware, cutlery and crockery
- Room hire including set up and pack down









Buffet Package

Minimum of 65 guests

\$130 per guest includes

- ∞ 5 hour wedding reception
- ∞ Extensive 3 course buffet
- Standard beverage package − 5 hours

Draught beer - Cascade Light, Carlton Draught, VB, Pure Blonde House red, white and sparkling

Soft drinks, fruit juice, tea and expresso coffee

- Wedding Cake from Distinctive Cakes (value \$600)
- ∞ Raised main table & cake table with skirting
- Placement of place cards and bomboniere
- ▼ Two complimentary golf carts for photos on the course
- ∞ Chair covers and sashes
- ∞ DJ for 5 hours with spacious polished dance floor
- Private Bridal Party refreshment suite
 ■
- ∞ Personal Event Planner

- Wait staff
- White linen table clothes and napkins
- ∞ Glassware, cutlery and crockery
- Room hire including set up and pack down









Bayview Signature Package

Minimum of 65 guests

\$130 per guest includes

- ∞ 5 hour wedding reception
- 3 course meal ~ Entrée & Main and cake plated for dessert (Optional dessert course is an additional \$12pp)
- Standard beverage package 5 hours
 - Draught beer Cascade Light, Carlton Draught, VB, Pure Blonde House red, white and sparkling
 - Soft drinks, fruit juice, tea and expresso coffee
- Wedding Cake from Distinctive Cakes (value \$600)
- Raised main table & cake table with skirting
- Placement of place cards and bomboniere
- ▼ Two complimentary golf carts for photos on the course
- DJ for 5 hours with spacious polished dance floor
- ∞ Private Bridal Party refreshment suite

- Wait staff
- White linen table clothes and napkins
- ∞ Room hire including set up and pack down







Complete Celebration. Package

Let us organise just about everything for you ... minimum of 65 guests

\$180 per guest includes

- ∞ 5 hour wedding reception
- ∞ Choice of 3 canapés with pre-dinner drinks
- 3 course meal ~ Entrée & Main and cake plated for dessert (Optional dessert couse is an additional \$12pp)
- Standard beverage package − 5 hours
 - Draught beer Cascade Light, Carlton Draught, VB, Pure Blonde House red, white and sparkling
 - Soft drinks, fruit juice, tea and expresso coffee
- Wedding cake from Distinctive Cakes (value \$600)
- Raised main table and cake table with skirting
- Placement of place cards and bomboniere
- Designer personalised menus
- Choice of centre pieces from 'The Wedding Decorator'
- Honeymoon car to take you to your overnight accommodation
- Two complimentary golf carts for photos on the course
- ∞ DJ for 5 hours with spacious polished dance floor
- Private Bridal Party refreshment suite
- Complimentary on-site undercover parking
- ∞ Fish bowl vases (no flowers)
- Wait staff
- White linen table clothes and napkins
- ∞ Room hire including set up and pack down





Beverage Packages

Standard Package

Included in all Wedding Packages (\$10 per person, per hour after 5 hours)

Craigmoor NV Sparkling

 ∞

Chain of Fire Series~ A choice of one white and one red Chain of Fire Sauvignon Blanc or Chain of Fire Chardonnay Chain of Fire Merlot or Chain of Fire Shiraz Cabernet

 ∞

Draught beer ~ Cascade Light, Carlton Draught, VB, Pure Blonde

 ∞

Soft drinks, fruit juice, tea and espresso coffee

The Elegance Package

Upgrade from the Standard Package for \$10.00 pp (\$10 per person, per hour after 5 hours)

Craigmoor NV Sparkling

 ∞

A choice of one white and one red Beach Hut Chardonnay or Circa 1858 Sauvignon Blanc Beach Hut Cabernet Merlot or Beach Hut Shiraz

 ∞

Draught beer ~ Cascade Light, Carlton Draught, VB, Pure Blonde, Fat Yak, Ruby Tuesday

 ∞

Soft drinks, fruit juice, tea and espresso coffee

The Premium Package

Upgrade from the Standard Package for \$20.00 pp (\$10 per person, per hour after 5 hours)

Taltarni 't' Series' Pinot Noir Chardonnay

 ∞

Robert Oatley Signature Series ~ A choice of one white and one red Robert Oatley Signature Series Riesling or Margaret River Chardonnay or Robert Oatley Signature Series Margaret River Sauvignon Blanc

Robert Oatley Signature Series McLaren Vale Shiraz or Robert Oatley Signature Series Margaret River Cabernet Sauvignon

 ∞

Draught beer ~ Cascade Light, Carlton Draught, VB, Pure Blonde, Cooper Pale Ale, Fat Yak, Ruby Tuesday

_ . .

House Spirits

 ∞

Soft drinks, fruit juice, tea and espresso coffee





Canapé Menw

Cold

- ∞ Shredded chicken rice paper rolls with nam jim
- Pumpkin, dried tomato and fetta tart
- ▼ Tomato, goats cheese and basil tart
- ∞ Assorted sushi, soy and wasabi
- Smoked salmon blini, crème fraiche
- ∞ Duck pancakes
- ∞ Sydney Rock oysters with shallot, ginger dressing
- ∞ King prawns with fresh lime, sauce marie rose

Hot

- Mini beef pies with mushy peas
- Mushroom and Parmesan arrancini, tomato relish
- Asparagus and prosciutto toasts with hollandaise sauce
- Spiced lamb kofta with tzatziki
- Mini beef burger, cheese, onion jam

Substantials

- ∞ Grilled salmon, fennel, herb onion salad
- ∞ Lamb souvlaki with mint yoghurt and lime
- ∞ Salt and pepper squid with green papaya salad
- ∞ Lamb and spinach curry with jasmine rice
- ∞ BBQ Pork noodle box
- ∞ Fish cocktail and chip basket



Dinner Menw

Entree Choice of 2

- ∞ Spiced Dory spring rolls with bamboo shoots and black vinegar caramel (h)
- Shredded Vietnamese chicken & rice noodle salad with a lime dressing and toasted peanuts (c)
- ∞ Pan fried prawns with a dashi custard, spring onion and soy broth (h)
- ∞ Parmessan, cherry tomato and thyme tart with onion relish (h) (v)
- ∞ Roasted pork belly, seared scallop and salad of baby greens (h)
- ∞ Crepinette of duck and shiitake, sticky quince (h)

Main Choice of 2

- ∞ Cornfed chicken ballotine with tarragon, leeks, prosciutto and confit parsnip (h)
- ∞ Seared salmon with stuffed zucchini flowers and fennel remoulade (h)
- ∞ Crisp skinned barramundi fillet on a cauliflower puree, zucchini ribbons and pine nuts (h)
- ∞ Grilled beef fillet with truffle mash and herbed onion rings (h)
- ∞ Tea smoked lamb rump with tomato, chickpea and preserved lemon (h)
- ∞ Roasted chicken breast, honey glazed Dutch carrots and tempura broccolini (h)
- ∞ Roasted beef sirloin on a spiced lentil dhal, tomato and basil jus (h)

Main side dishes Choice of 2

- ∞ Rosemary roasted new potatoes (h) (v)
- ∞ Green beans with toasted almonds (h) (v)
- Spinach beetroot and walnut salad (h) (v)
- ∞ Gratin of potato (h) (v)
- Mixed leaf salad with vinaigrette (c) (v)
- Tomato, basil and bocconcini salad (c) (v)

(c) cold (h) hot (v) vegetarian





Dinner Menw (continued)

Dessert Choice of 2

- ∞ Saffron and vanilla poached pear with almond mille fueille (c)
- ∞ Cherry and almond tart with vanilla bean gelato (c)
- Strawberry and sponge parfait with riesling jelly (c)
- ∞ Dark chocolate & rum tart with strawberry and mint salad (c)
- Banana pudding with a macadamia caramel and sticky toffee (h)
- White chocolate crème brulee with strawberry compote (c)

Children's Menu \$30.00 Choice of

- ∞ Chicken nuggets, chips and side salad
- Fish & chips with side salad

For children under 13 years of age

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.

(c) cold (h) hot





Buffet Menw

- ∞ 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 & onion Spanish omelette with cherry tomatoes and cress salad
- Roast Beetroot salad with green beans, watercress, roast Spanish onion and fetta

Choice of one of the following meat dishes

- Chargrilled 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

Upgrade to an extra choice of main & an extra choice of dessert for \$10.00 per person





Bayview Preferred Suppliers

The Wedding Decorator

Marlene Paszek

Viewing of the showroom by appointment only.

Phone: 02 9997 5444 Mobile: 0411 100 763

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

 ∞

Distinctive Cakes

Julie Barlow

Phone: 02 9452 5510

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

 ∞

Impression DJs

Phone: 02 9949 5009 www.impressiondjs.com.au

 ∞

Lacecreates - Stationery

Lace Cogan

Mobile: 0415 200 855 Studio 3, 109 Wyuna Ave, Freshwater NSW 2096 Email: lacecreates@gmail.com **www.lacecreates.com.au**

 ∞

Creek Street Photography

Ronny Berg MA Photography
Viewing of the showroom open by appointment only

102 Avalon Parade, Avalon NSW 2107 Phone: 02 9918 4599 Mobile: 0408 466 005 Email: info@creekstreet.com.au www.creekstreet.com.au





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 and Final Numbers

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

You are responsible for the sake 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 and Sunday 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 dress code.

This includes neat and tidy clothing in good repair with no obstructive or advertising on the garments other than appropriate to golf.

Jeans in good order and T-shirts may be worn – no thongs, bare feet or Crocs permitted.

Smoking Regulation

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

