







# WELCOME

We are honored you are considering Bonita Golf Course for your special event!

### A LITTLE ABOUT US

Bonita Golf Course has been a favorite event venue in South Bay for over 50 years!
Hosting everything from weddings to corporate events, our experience and your personal touch will combine to create memories and moments that will last a lifetime...

# Now, let's plan your special event!

### HOW WE OPERATE

We are considered a per-personpricing venue, with many elements of our venue included with your meal selection. Additional services are available for purchase!

# ALL BOOKINGS INCLUDE

Four-hour use of the venue
Accommodations up to 300 guests
Linens & Colored Napkins
Tables & Chairs
Stemware, Flatware, & China
Time for Setup & Breakdown
Microphone, Podium, & Screen
Easels

Permanent Dance Floor Service Team

Full-Service Bar & Bartender Executive Chef

Soft Drinks, Coffee, & Tea Free Private Parking Dietary restricted meal options

are available by request

Additional services available!

# ADDITIONAL SERVICES

#### **CEREMONY SITE**

(150 chairs & adds one hour) \$1,000

**ARCH RENTAL** \$200

ADDITIONAL EVENT TIME

\$800 per hour

**CAKE CUTTING** \$2 per slice

#### **CHARGER PLATES**

Gold or Silver \$1 per plate

#### **SECURITY**

(Mandatory for all events) \$200 per guard

### BAR SERVICE

#### **HOSTED BAR**

Based on consumption Fully Customizable

#### **PORTABLE BAR**

(Mandatory for parties of 240+) \$400

TOASTING SERVICE OPTIONS • ONE BOTTLE PER 10 GUESTS

CHAMPAGNE \$18 per bottle \$18 per bottle

\$10 per bottle

# KID'S MENU

For ages 3 - 10

### CHOICE OF ONE

Chicken Tenders • Cheese Quesadilla • Mac and Cheese

SERVED WITH

French Fries or Fruit

\$19.95

# APPETIZERS & DESSERTS

Selections offered in increments of 100, unless otherwise stated. Menu below to be combined with full-service menus, not sold separately.

### HOT HORS D'OEUVRES

Jumbo Lump Crab Cakes	\$525
Beef Empanadas	\$525
Vegetable Egg Roll	\$525
Coconut Shrimp	\$525
Baked Brie Wheel Duo (feeds ~50 guests)	\$350

### PLATTERS

Assorted Cheese & Crackers	\$525
Vegetable Crudité with Dip	\$450
Fresh Fruit Platter	\$450

# GRAZING BOARD EXPERIENCES

Feeds 100 - 150 guests

#### SAVORY

A full table display of artisanal cheeses,	
dips, and assorted snacks, specially	\$1,700
chosen by our Executive Chef.	
Add Curated Meats	+\$300

#### SWEET

A full table display of sweets and treats, selected and thoughtfully arranged by \$1,700 our Executive Chef.

#### DESSERTS

Cookie & Candy Display

\$600



# PLATED DINNERS

Up to two selections may be chosen.

### BRAISED BEEF & CHICKEN

Braised Boneless Beef Short Rib with Roasted Shallot Mushroom Sauce and Grilled Herbed Chicken with Lemon Cream Sauce

\$53.95

### FIVE SPICE SEARED SALMON

Atlantic Salmon drizzled with Citrus Char-Siu Glaze

\$53.95

### CHICKEN TUSCANY

Grilled Herb Marinated Chicken Garnished with a Hearty Tuscan Tomato Caper Sauce

\$50.95

### ALL DINNER ENTRÉES INCLUDE:

Freshly Baked Rolls • Seasonal Vegetables

### CHOICE OF ONE SALAD & ONE STARCH:

Garden Salad • Mixed Greens Salad • Caesar Salad

Mashed Potatoes • Roasted Red Potatoes • Rice Pilaf • Potatoes Au Gratin +\$4/pp

# FEATURED BUFFETS

### SIGNATURE

Prime Rib Carving Station with Au Jus and Horseradish Cream Grilled Chicken Breast with Citrus Vin Blanc Sauce

ADDITIONAL ENTRÉE MAY BE ADDED . SALMON MP

\$54.95

### GALA

Braised Boneless Beef Short Rib with Roasted Shallot

Mushroom Demi-Glace

Grilled Chicken Breast with Sun Dried Tomato Cream Sauce

\$50.95

### BONITA

Sliced Beef Brisket with Roasted Shallot Demi-Glace Lemon Herb Chicken Breast with Lemon Cream Sauce

\$49.95

### ALL FEATURED BUFFETS INCLUDE:

Seasonal Fruit • Seasonal Vegetables • Freshly Baked Rolls

### CHOICE OF ONE SALAD & ONE STARCH:

Garden Salad • Mixed Greens Salad • Caesar Salad

Mashed Potatoes • Roasted Red Potatoes • Rice Pilaf • Potatoes Au Gratin +\$4/pp

ADDITIONAL ENTRÉES & SIDES AVAILABLE UPON REQUEST.

# THEMED BUFFETS

### SOUTH OF THE BORDER

#### CHOICE OF TWO

Fajitas (Chicken or Beef) • Carne Asada • Pollo Asado • Cheese or Chicken Enchiladas (Red or Green Sauce) • Pork Carnitas

#### SERVED WITH

Ranchero Style Beans • Spanish Rice • Cebollitas • Sour Cream • Cheese • Chips & Salsa • Corn & Flour Tortillas

ADD GUACAMOLE • +\$4/PP

\$49.95

### THAT'S AMORE!

#### CHOICE OF TWO

Lasagna (Meat or Vegetable) • Chicken Marsala • Chicken Piccata with Creamy Lemon Caper Sauce • Chicken Parmigiana with Marinara

#### SERVED WITH

Caesar Salad • Roasted Vegetables • Penne Pasta Alfredo • Garlic Bread

\$48.95

### SAN MIGUEL BARBEQUE

CHOICE OF ONE

Brisket • Baby Back Ribs • Pulled Pork

SERVED WITH

BBQ Chicken • Mac n' Cheese • Baked Beans • Coleslaw • Corn Bread

\$50.95

ALL THEMED BUFFETS INCLUDE SEASONAL FRUIT.

# PLATED LUNCHES

Lunch is served no later than 2:00pm. Up to two selections may be chosen.

### BRISKET & CHICKEN

Sliced Beef Brisket with Roasted Shallot Demi-Glace Grilled Herb Chicken with Lemon Cream Sauce

\$43.95

### FIVE SPICE SEARED SALMON

Atlantic Salmon drizzled with Citrus Char-Siu Glaze

\$43.95

### CHICKEN MARSALA

Pan Fried Chicken Cutlets drizzled with savory Marsala Mushroom Sauce

\$40.95

### ALL LUNCH ENTRÉES INCLUDE:

Freshly Baked Rolls • Seasonal Vegetables

### CHOICE OF ONE SALAD & ONE STARCH:

Garden Salad • Mixed Greens Salad • Caesar Salad

Mashed Potatoes • Roasted Red Potatoes • Rice Pilaf • Potatoes Au Gratin +\$4/pp



# BREAKFAST BUFFET

Breakfast is served no later than 1:00pm.

### **BUFFET INCLUDES**

Coffee & Tea Station
Orange Juice
Cranberry Juice
Seasonal Fruit
Breakfast Potatoes
Scrambled Eggs
ADD CHEDDAR OR BRIE CHEESE +\$2/PP

# & Assorted Pastries Display!

CHOICE OF ONE Bacon · Sausage · Ham

CHOICE OF ONE
Waffles with Berry Compote •
Country Style Biscuits & Gravy

\$42.95







