

Parties BY BEACHES

'CELEBRATE WITH US'




Beaches
AT BONNY HILLS
venue & bar with a view

Beaches at Bonny Hills
Wauchope Bonny Hills SLSC
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ABOUT BEACHES AT BONNY HILLS

Beaches at Bonny Hills, venue & bar with a view; part of the Wauchope Bonny Hills Surf Life Saving Club.

Located on the beautiful beach front of Rainbow Beach, Beaches offers ample off-street parking, beautiful views of the beach and a versatile & flexible space perfectly designed to host your wedding reception.

The restaurant is owned and operated by the passionate team at Bonny's Beach Cafe, whose love of great food & our amazing location make them the perfect catering partner for Beaches.

The bar is operated by the Wauchope Bonny Hills SLSC with all funds generated going to support critical lifesaving effort & water safety training for the community.

With a dedicated Functions Manager, Beaches can ensure your event goes to plan & budget.



CELEBRATE WITH US

THE VENUE

Beaches offers a large, flexible space with ocean views & the ability to accommodate up to 200 standing or 160 seated (without a dance floor).



The Auditorium is our main function room, offering a large flexible space suitable for all types of functions. Accommodating cocktail parties for up to 200 guests and sit-down meals up to 160 guests (without a dance floor). Boasting nearly 300sqm of floorspace, there is plenty of room for your guests, DJ or band and dancing.

The bar is located in the auditorium, allowing for easy service and access for all guests.



The Deck offers a quaint outdoor space with glass balustrade designed to allow maximum views.

The perfect spot to enjoy the sunset before you party the night away.

YOUR MENU OPTIONS

Catering packages have been designed to take the stress out of your party planning decisions. Each package offers fresh and delicious options to make all your guests happy - simply select your menu and we will do the rest (all food intolerances catered for).

Menus are subject to change with season/s & stock availability.

COCKTAIL RECEPTION PACKAGE

Your choice of either 6 (from \$40) or 8 (from \$52) canapes from our hot & cold ranges; with the ability to substitute or add anything from our substantial & gourmet ranges for an additional cost. *Cocktail packages are served over a 2 hour time period.*

Cold Canapes:

- Smoked salmon on brioche toast, tomato and coriander salsa
- Crab and mango rice paper rolls, nam jim (gf) *
- Poached trout on blinis with dill cream fraiche
- Ginger chicken rice paper rolls, tamarind sauce (gf)
- Chermoula rubbed lamb fillet, pumpkin hummus on crostini
- Peking duck pancakes with hoisin sauce
- Shredded seafood betel leaf roll with nuoc cham and peanuts (gf)
- Goat's cheese and confit tomato on oat cookie, salsa verde (vego)
- Roasted wild mushrooms and truffle cream puff tart (v vego)
- Vegetarian rice paper rolls, nam jim (v gf vego)

Ribbon Sandwiches:

- Poached chicken (organic), walnut and celery ribbon
- Smoked salmon, dill cream fraiche ribbon with capers
- "Mock" turkey original ribbon sandwich egg, tomato Spanish onion and mixed herbs (vego) (gf avail.)



Hot Canapes:

- Three cheese arancini with truffle mayonnaise (v vego)
- Salmon and potato croquettes
- Chermoula spiced tuna fillet, prosciutto and lemon dressing (gf) *
- Salt and pepper squid sticks with lime aioli (gf)
- Thai spiced fish cake, mango salsa (gf) *
- Balinese beef satay, coconut chimichurri (gf) *
- BBQ pork and plum spring roll, chilli jam
- BBQ king prawns **
- Mini chicken mushroom and leek pie
- Pork and caramelised onion sausage rolls
- Sicilian meatballs with puttanesca sauce (gf)
- Swiss brown, truffle and grana padano arancini (v) *
- Warm double baked goat's cheese souffle (vego gf)

*Additional \$1 cost applies to cocktail package price

**Additional \$2 cost applies to cocktail package price

Substantial Canapes:

add \$2.50 per item per head to swap a standard canape to a substantial canape.

OR add \$8.50 per item per person to add a substantial to your standard package.

- Coconut king prawn skewer (gf)
- Smoked chorizo and calamari brochette with paprika aioli (gf)
- Vietnamese baguette with pulled pork, tangy pickles and sriracha aioli
- Chicken pita bread with sumac pickles and smoky aubergine (gf)
- Pulled pork tortillas, peanut relish, cucumber and slaw
- Brioche mini bun with chicken, beef or lamb, slaw and hickory mayo (gf avail)
- Field mushroom, olive and taleggio pizza (v)
- Goat's cheese, caramelised onion and roasted pepper quesadilla (v)
- Haloumi skewer, grilled courgette, cherry tomato and mint gremolata (v)
- Wild mushroom, kale and goat's cheese pizza, truffle oil (v)



Gourmet Plates:

add \$5.00 per item per head to swap a standard canape to a gourmet plate.

OR add \$11.00 per item per person to add a gourmet plate to your standard package.

- Beer battered fish fillets, chips, lemon aioli
- Poached salmon nicoise salad with kipfler potato olives and hardened egg (gf)
- Korean fried chicken with kecap manis aioli and kimchee salad
- Peking honey roasted duck, egg fried rice, hoisin sauce (gf)
- Beef masala with coconut rice (gf)

Gourmet Bowls:

add \$8.00 per item per head to swap a standard canape to a gourmet bowl.

OR add \$14.00 per item per person to add a gourmet bowl to your standard package.

- Bangers and mash: gourmet chipolata, truffle mash, onion gravy (gf)
- Beef chilli, sour cream, guacamole and tortilla crisps
- Crispy fried calamari with crunchy slaw and aioli (gf)
- Lamb curry, date and almond pilaf, cumin yoghurt (gf)
- Malaysian sambal chicken fragrant rice, peanut sauce (gf)
- Gnocchetti with four cheese sauce and olive crumbs (v)
- Yellow chicken curry, jasmine rice, cucumber and chilli relish (gf)
- Penne marinara with parmesan fur



GRAZING TABLES

Our Grazing tables start from \$10 per person and are perfect for a more casual, stand-up wedding. Our grazing tables have been designed as a snack, not as a supplement for your meal.

These can be added to any of our packages or you can mix & match with some of our canape options for a more substantial meal option.

Cheese Table:

\$10 per person

- Display of local artisan cheeses. Served with assorted breads, crackers, lavoche, house made relishes and chutneys, fresh fruits and nuts, dried figs, apricots, muscatels.

Glazed Ham Table:

\$10 per person

- Honey glazed leg ham, carved at the table served with chutney, relishes, piccalilli, gourmet mustards, soft brioche rolls and warmed bagels.



Tapas & Cheese Table:

\$20 per person

- Cured, smoked and salted meats displayed on large wooden boards: Green tomato relish Crusty breads and aged balsamic vinegar marinated mushrooms, zucchini, aubergine, artichokes, tomatoes, buffalo mozzarella, brie, gorgonzola and local cheddar.



Oyster Bar:

\$12 per person

- Freshly shucked market fresh oysters from Regional NSW. (4 per person) Served with crusty baguette.

SIT-DOWN DINNER PACKAGE

Your choice of any 2 items from our Entree's, Mains and Desserts served alternately to your guests. Served with fresh roll & butter per person.

Entree:

- Chargrilled ocean Salmon, Potato creams, watercress (gf)
- Cured smoked salmon, macadamia creme, apple and wasabi (gf)
- Chicken or Beef asian Salad with vermicelli noodle and roasted peanuts (gf)
- Goat's cheese and caramelised onion, souffle tart (vego)
- Crispy pork belly with Asian slaw roasted sesame seeds hoisin sauce (gf)

Mains:

- Harissa grilled salmon, kipflers, zucchini and mint (gf)
- Wild barramundi, Roasted polenta and tomato gratin, broccoli and sweet corn salsa (gf)
- Moroccan Chicken chargrilled , Almond and date pilaf with cucumber relish (gf, df)
- Loin of pork, celeriac and potato puree, greens, baked apple (gf)
- Crispy skin salmon, lemon myrtle, spinach, sweet potato roasted (gf)
- Chermoula barramundi, smoked heirlooms, kipflers and roasted leeks with lime aioli (gf)
- Slow roasted lamb, roast cauliflower, and minted gremolata (gf)
- Fillet of beef, Wild mushroom selection, paris potato with thyme and scallion confit (gf)
- Slow-cooked aubergine, bell pepper, roasted onion, stacked with white bean puree and tomato confit (vego)

Sides:

add \$6.00 per item per head for any additional sides.

- Rosemary roasted baby potatoes, parsley, sea salt (gf)
- Baby gem, creamy lemon dressing, and heirloom cherry tomatoes (gf)
- Green beans tossed with mustard butter and almonds (gf df)
- Chilli and tomato eggplant, coriander and spanish onion (gf df)
- Rocket and parmesan salad with balsamic dressing (gf)
- Paris Potato puree (gf)

Dessert:

Your choice of any of the 2 below desserts

- Creme patisserie tart seasonal berries and creme fraiche
- Classic banana banoffee pie with caramel and whipped cream
- Chocolate ganache tart, seasonal fruits and fresh cream
- Lemon curd tart with pomegranate meringue and sugar dust
- Chai cheesecake with sweet chantilly cream
- Sticky date cake with creamy caramel sauce and cream (gf)
- Vegan chocolate and cashew slice (v gf)



Cheese Platter:

add \$4.00 per person to your package for a welcome cheese platter (served per table based on 8 guests each)

- Selection of artisanal cheese with quince, lavosh & crackers
- Add a cold meat selection for an additional \$4 per person.

BOOKING & COSTS

All of the below package costs are based on a minimum of 60 adults unless stated otherwise.

Venue Hire:	\$26 per person.
Includes 5 hours of venue use & basic room set-up	Includes RSA certified staff for the bar.

Based on a minimum of 60pax.

Catering Packages:

Cocktail - 6 Canape Package	from \$40 per adult
Cocktail - 8 Canape Package	from \$52 per adult
Grazing Tables	from \$10 per adult
Sit-Down Package	from \$60 per adult

Self Service Tea & Coffee Station available for a flat fee of \$50.

Beverages are charged on consumption and can either be placed on a tab to be settled at the end of the night or charged to your guests on consumption.

BYO Drinks and Catering are NOT AVAILABLE at our venue.

To request a booking for your preferred date please email our Functions Manager on beaches.functions@gmail.com.

Our Functions Manager will confirm availability and arrange payment of the \$1,000.00 booking deposit, along with signing of the hire agreement.

Once your payment is confirmed & hire agreement signed, the planning can begin.



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