

Conference WITH BEACHES

‘THE ULTIMATE DESTINATION’




Beaches
AT BONNY HILLS
venue & bar with a view

Beaches at Bonny Hills
Wauchope Bonny Hills SLSC
6 Beach Street
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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 next function or meeting.

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 venue & bar are 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.



CONFERENCE WITH US

THE VENUE

Beaches offers a large, flexible space with ocean views & the ability to accommodate up to 200 standing or 160 seated.



The Auditorium is our main function room, offering a large flexible space suitable for all types of functions. The Auditorium includes a wall mounted projector screen, ceiling mounted projector & in-house sound system with microphone included with all bookings. The room features plenty of natural light, whilst also offering block-out blinds on all doors & windows.

The team at Beaches offers a professional event management service, ensuring your business event goes off without a hitch.



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

The perfect spot to enjoy a tea break or breakout session, taking in the panoramic views of Rainbow Beach and its surrounds.

MENU OPTIONS

Catering packages have been designed to take the stress out of your 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.

BREAKFAST OPTIONS

Prices from \$22 per guest

Continental Breakfast: \$22 per person

- Individual organic granola berry parfait pots (v)
- Mini danish pastry selection (vego)
- Fresh baked mini muffins seasonal fruits (vego)
- Hickory bacon and egg tarts and Spinach and manchego tarts

Orange juice and apple juice Coffee and selection of T2 teas

Healthy Lite Breakfast: \$22 per person

- Paleo granola (v gf)
- Banana and coconut Muffins (v gf)
- Avocado smash and Gluten free bread (gf veg)
- Cut fruit, seasonal (v gf df)
- Salmon and asparagus tart

Orange juice and apple juice Coffee and selection of T2 teas

Cocktail Breakfast: \$26 per person

- Organic granola berry parfait pots (v)
- Assorted mini danish pastries (vego)
- Potato bacon rosti with sour cream and watercress (gf)
- Blini with smoked salmon and creme fraiche
- Caramelised Onion, goat's cheese and spinach tart (v)
- Wild mushroom, feta and tomato bruschetta (v)

Orange juice and apple juice Coffee and selection of T2 teas



Buffet Breakfast: \$28 per person

- Seasonal fruit platters (v)
- Selection of danish pastries (vego)
- Organic nut granola and yoghurt parfait (v)
- Scrambled eggs, bacon, chicken herb breakfast chipolatas (gf)
- Roasted mushrooms with thyme and garlic (v)
- Slow roasted vine tomatoes with fresh herbs (v)
- Sweetcorn and zucchini fritters, potato tortilla, tomato relish (v)

Orange juice and apple juice Coffee and selection of T2 teas

Cooked Breakfast: \$29 per person

- Seasonal fruit platter
- Danish pastries

PLUS Select 1 from the below:

- Poached eggs, smoked bacon and sourdough
- BLAT smoked bacon, guacamole and confit tomato, turkish pide with rocket
- Smoked salmon, dill and Scrambled eggs, cheesy
- Toast, baby spinach, roast tomato (vego v gf)
- Leek, potato and chorizo bruschetta
- Leek potato and roasted eggplant bruschetta (vego v)
- Baked eggs, rocket, tomato relish (vego)

Orange juice and apple juice Coffee and selection of T2 teas

Breakfast Additions:

- Coffee espresso upgrade from \$4 per coffee
- Fresh Dose cold pressed juice selection from \$9 per juice



ALL-DAY CONFERENCE CATERING PACKAGE

Select from any of our all-day catering options. Available as full day or half day packages. Half day packages include morning OR afternoon tea (not both).

Conference Menu One:

\$50 per person full day

\$40 per person half day

Arrival - Beverages only

Morning tea - Select two items

Lunch:

- Select two sandwiches (2 pp)
- Select two salads
- Select two tarts and frittatas (1pp)
- Platters of sliced fresh fruit

Afternoon tea - Select two items

Beverages for each break:

- Coffee, T2 tea selection, iced water
- Orange juice for lunch only

Conference Menu Three:

\$55 per person full day

\$44 per person half day

Arrival - Beverages only

Morning tea - Select two items

Lunch:

- Select three sandwiches (2 pp)
- Select three salads
- Select one tarts and frittatas (1 pp)
- Platters of sliced fresh fruit

Afternoon tea - Select two items

Beverages for each break:

- Coffee, T2 tea selection, iced water
- Orange juice for lunch only

Conference Menu Two:

\$50 per person full day

\$40 per person half day

Arrival - Beverages only

Morning tea - Select two items

Lunch:

- Select 4 canapes (hot or cold finger food)
- Select three salads
- Platters of sliced fresh fruit

Afternoon tea - Select two items

Beverages for each break:

- Coffee, T2 tea selection, iced water
- Orange juice for lunch only

Conference Menu Four:

\$25 per person

Ploughman's reception:

A selection of Italian meats, roasted seasonal mixed vegetables, marinated olives, Italian cheese, assorted dips and house made chutneys and relishes with grissini, toasted fresh sourdough and baguettes.

- Please allow an additional \$50 to cover our COVID-19 serving restrictions for this menu.

MORNING & AFTERNOON TEA

Prices from \$12.50 per guest (can be added to Conference Menu Four)

Morning Tea 1 : \$12.50 per guest

- Chewy almond and rosewater cookie (gf)
- Mini fresh fruit friands (gf)
- Iced water
- Coffee and T2 tea selection

Morning Tea 2 : \$15.00 per guest

- Assortment of mini danish pastries (vego)
- Olive, feta, sundried tomato muffin (v)
- Smoked salmon, dill ribbon sandwiches (gf avail.)
- Iced water, orange and apple juice
- Coffee and T2 tea selection



Afternoon Tea 1 : \$12.50 per guest

- Freshly baked cookies
- Orange polenta cake (gf)
- Iced water
- Coffee and T2 tea selection

Afternoon Tea 2 : \$15.00 per guest

- Lavender and pomegranate cookies with almonds
- Beetroot triple chocolate brownie (gf)
- Poached chicken, walnut and celery ribbon sandwich
- Caramelised onion and feta tart
- Iced water, orange and apple juice
- Coffee and T2 tea selection

MENU SELECTIONS

Please select your preferred morning tea, afternoon tea and lunch items from the below menu selections.

Morning Tea Selections:

- Double smoked ham and manchego croissant
- Wild mushroom, and ricotta tart (v)
- Grana padano, chive and sweet corn muffin (v)
- Orange polenta cake (gf)
- Berry granola muffin (vego v) (gf avail.)

Afternoon Tea Selections:

- Lavender and pomegranate cookie with almonds
- Triple chocolate brownie with beetroot (gf)
- Caramelised onion and feta tarts
- Orange and polenta cake (gf)
- Gluten free vegan afternoon tea cake or slice

See Sandwich selections for additional afternoon tea items.



Sandwich Selection:

- Roast beef with rocket and tomato relish on sourdough
- Smoked salmon , caper remoulade on turkish
- Tuna salad, red onion, dried tomato mayo on crusty baguette
- Poached chicken (organic), walnut and celery ribbon sandwich
- Shredded pork and asian slaw tortilla wrap
- Mortadella and provolone on focaccia a little mustard
- Baguette vegetable quinoa, hummus, and feta (vego)
- Grilled aubergine, rocket, semi dried tomato and whipped herb ricotta in gluten free wrap (v gf)

Note: GF available on all on request.

Salad Selection:

- Barbecued pumpkin, ancient grains , red onion and toasted pinenut (v)
- Grilled mushroom, parmesan and fennel with pine nuts
- Griddled little gems with avocado and bacon bits
- Garden greens salad with mustard vinaigrette (v gf)
- Grilled broccoli with whipped ricotta and toasted almonds (v)
- Crunchy kale and walnut salad, tahini maple dressing (vego v)

Savoury Tart & Frittata Selection:

- Hickory bacon and egg tarts
- Spinach and manchego tarts (v)
- Feta, pumpkin and pinenut tart (v)
- Potato, onion and caramelised onion frittata (v)
- Smoked salmon and aged gruyere frittata (v gf)

Hot & Cold Finger Food Selection:

- Sushi platters: freshly rolled sushi and nori rolls with dipping sauces (v gf df)
- Mezze: middle eastern dips, falafel, flat grilled breads, lamb kofta (v gf df)
- Vegan rice paper rolls, with dipping sauces (veg gf df)
- Potato, pumpkin and onion bhaji, minty sauce (v)
- Thai fish cakes, spicy chilli and cucumber dipping sauce (gf df)
- Salmon fish cakes, sauce chermolade
- Tandoori lamb meatballs, minted yoghurt (gf)
- Pork and caramelised onion sausage rolls with sage
- Pulled pork taco, red cabbage and black currant relish and cucumber (gf)
- Fillet beef slider, manchego and tomato jam
- Ginger chicken slider, on toasted brioche with candied nuts.



Soup Selection:

Add \$8.00 per person

- Roast vegetable minestra with risoni (v)
- Lentil yogurt and curry soup (gf)
- Roma tomato and fresh basil (v gf)
- Roasted pumpkin and coconut spicy soup with lemongrass (v gf)
- Leg ham and green pea soup (gf)

BOOKING & COSTS

Venue Hire:

Includes 8 hours of venue use
& basic room set-up

\$600.00

An additional staffing fee may be applicable and can be confirmed at the time of booking.

\$1,000.00 refundable security also payable on all bookings.

Catering Packages:

Breakfast Packages

from \$22 per person

Half Day Packages

from \$40 per person

Full Day Packages

from \$50 per person

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

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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