

Thank you for your enquiry in regards to catering for your function with Bonitas Catering. The following information should help to inspire your taste buds with a view to firming up the details of your function soon.

All food is prepared by our innovative + experienced team of chefs in our award winning commercial kitchen (The Butterfactory Café + Restaurant - Restaurant + Caterers Awards Best Café Restaurant Lower Coast 2006/ Finalist 07/ Finalist 08/ Finalist 09) . We use estate + locally grown produce where possible + pride ourselves on only using the freshest seasonal ingredients.

WELCOME

Bonitas Catering is more than happy to tailor a menu for you to help create your perfect wedding celebration. From a breakfast party, roving canapés to formal dining, our creative and professional team is ready to work with you. Bonitas Catering are able to cater at Terrara House Estate, The Butterfactory Restaurant or just about any location you can think of.

We are also happy to consider any special dietary requirements and discuss your budget needs.

If you would like to try the style of food we create, you would be more than welcome to book for our regular a-la-carte dinner at The Butterfactory Restaurant.

Please ask if you would like to see references from many of our more than satisfied clients from functions over the past 20 years.

To get started please choose your menu option, then your choice of food from our menu, add your choice of beverage package or staffing and any optional extras that fit in with your vision of your Wedding Eve, Wedding Day or any post celebration parties.

We look forward to helping you plan a happy and relaxed day with family + friends, so please do not hesitate to contact us with any queries you may have.

THE MENUS

On the following pages you will find listed our three menus. Please choose one of these menus for your function.

Some dishes are subject to seasonal availability.

A 10% Surcharge applies to all Sundays + Public Holiday events.

Special dietary requirements and children's meals are available on request.

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The Pyree Menu

This menu is priced at \$60 per person

Please choose 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts
Included in the price is the set up and a steward service until 10.00pm

HOT CANAPES

Served over a 45 minute period prior to being seated:

- Lamb Koftas with Mint Yogurt [■]
- Thai Chicken Cakes with Coriander + Sweet Chilli Sauce [■]
- Onion Bhajis with Red Capsicum Coulis [▲]
- Potato + Leek Soup Shots with Chives [▲]

COLD CANAPES

- Caramelised Onion + Goats Cheese Tart [▲]
- Basil, Ricotta + Red Pepper Frittata ^{■▲}
- Bruschetta with Roma Tomatoes, Basil + Balsamic Reduction [▲]
- Baguette with Rare Roast Beef, + Horseradish Cream

ENTRÉE

Once your guests are seated entrée platters will be served with your selection from the following:

- Thai Beef Salad with Glass Noodles, Nam Jim + Fried Shallots [■]
- Herb + Ricotta Stuffed Field Mushroom with Grana Padano + Rocket Salad ^{▲■}
- Chermoula Chicken with Fragrant Cous Cous + Mint Yogurt
- Double Baked Cheese Soufflé with Candied Walnuts + Rocket Salad [▲]
- Smoked Salmon Salad with Shaved Fennel, Red Onion, Capers + House Vinaigrette [■]

MAIN COURSE

Main course will follow served on platters to your guests including your choice of the following:

- Chicken Gallantine with Saute Potatoes, Seasonal Greens + Red Wine Jus
- Deboned Leg of Lamb, Rosemary + Lemon Rub, Creamed Potatoes + Gremolata
- Baked Fillet of John Dory on White Bean Puree with Crisp Prosciutto + Sage Butter
- Roasted Sirloin of Beef with Creamy Polenta, Wild Mushroom Ragout + Cafe de Paris Butter
- Pork Loin with Colcannon Potatoes, Mustard Sauce + Crackling

All selections are served with freshly steamed Seasonal Vegetables or Fresh Green Salad with shaved Grana Padano + Balsamic Reduction

DESSERTS

Once the formalities are completed dessert platters will be served to a dessert buffet including your selection of the following:

- Fresh Fruit Platters with Cream + Ice Cream
- Double Chocolate Tart with Ice Cream + Raspberry Coulis
- Poached Fruits in Vanilla Syrup with Chantilly Cream
- Pavlova Roulade with Seasonal Fillings

LEGEND:

- gluten free
- ▲ vegetarian

The Brundee Menu

This menu is priced at \$70 per person

Choice of 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

Included in the price is the set up and a steward service for the evening until 10.00pm.

HOT CANAPES

Served over a 45 minute period prior to being seated:

Salt + Pepper Squid with Lemon Ailoi
Crumbed Prawns with Sweet Chilli + Lime
Brochettes of Satay Chicken Fillet ■
Housemade Gnocchi with Tomato Chutney + Goats Cheese ▲

COLD CANAPES

Mascarpone + Smoked Salmon Tart with Dill + Caviar
Chicken Pate on Toasted Brioche with Caper Berries
Rice Paper Rolls with Mint + Cucumber ▲■
Crab + Cucumber Wonton Baskets

ENTRÉE

Once your guests are seated entrée platters will be served with your selection from the following:

Chicken Pistachio Terrine with Red Onion Jam + Crostinis
Grilled Tiger Prawns with Vegetable Noodles + Sweet Soy Dressing
Smoked Duck Salad with Watercress, Pears + Candied Walnuts
House Smoked Salmon with Potato Pancake, Wild Rocket + Dijonaise
Carpaccio of Peppered Beef with Caperberries + Shaved Asparagus

MAIN COURSE

Main course will follow served on platters to your guests including your choice of the following:

Cajun Spiced Chicken Breast with Mango + Watercress Salad
Braised Pork Belly with Pea Puree + Red Wine Jus
Eye Fillet of Beef, Pancetta Roesti, Greens + Bernaise Sauce
Lamb Rump on Rosemary Mash with Onion Jus
Roasted Salmon Fillet, Saute Potato, Zucchini Noodles + Tomato Beurre Blanc

All selections are served with freshly steamed Seasonal Vegetables or Fresh Green Salad with shaved Grana Padano + Balsamic Reduction

DESSERTS

Once the formalities are completed dessert platters will be served to a dessert buffet including your selection of the following:

Vanilla Creme Brulee with Berry Compote
Lemon Meringue Pie with Creme Anglaise
Coconut Pannacotta with Caramelised Pineapple + Chocolate Wafer
Lemon + Vanilla Poached Pear with Sticky Ginger Cake
Strawberries with Passionfruit Cream + Shortbread

The Numbaa Menu

This menu is priced at \$80 per person

Choice of 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

Included in the price is the set up and a steward service for the evening until 10.00pm.

HOT CANAPES

Served over a 45 minute period prior to being seated:

Spiced Kangaroo Striploin on Roast Sweet Potato + Capsicum Chutney

Confit Pork + Lemongrass Wontons with Nam Jim

Involtini of Chorizo, Spinach + Ricotta

Grilled John Dory with Salsa Verde on Sourdough Toast

COLD CANAPES

Virgin Mary Oyster Shooters

Bruschetta Topped with Olive Tapenade + Goats Cheese

Medallions of Lobster, Tomato Concasse + Fennel

Carpaccio of Wagyu Beef Fillet, Pickled Beetroot +

Horseradish Cream

ENTRÉE

Once your guests are seated entrée platters will be served with your selection from the following:

Seafood Plate with Fresh Prawns, House Smoked Salmon + Seared Scallops

Thyme Marinated Spatchcock, Parmesan Polenta Cake + Wild Mushroom Ragout

Carpaccio of Smoked Duck with Balsamic Mushrooms + Black Olive Chutney

Confit Pork Belly with Seared Scallops, Pea Puree + Pommes Gauffrettes

Beetroot Cured Ocean Trout, Shaved Fennel Salad + Confit Lemon

MAIN COURSE

Main course will follow served on platters to your guests including your choice of the following:

Blue Eye Cod on Rosemary + White Bean Puree with Caramelised Prosciutto, Toasted Pine Nuts + Burnt Butter

Eye Fillet of Beef with Wild Mushroom Butter + Roasted Kipflers

French Trimmed Lamb Cutlets, Saute of Provencal Vegetables with Tomato + Basil Vinaigrette

Confit Duck Leg with Roasted Pears, Gorgonzola + Walnut Salad

Veal Saltimbocca with Parmesan Polenta, Broccolini + Red Wine Jus

All selections are served with freshly steamed Seasonal Vegetables or Fresh Green Salad with shaved Grana Padano + Balsamic Reduction

DESSERTS

Once the formalities are completed dessert platters will be served to a dessert buffet including your selection of the following:

Mille Feuille of Poached Nectarines with Vanilla Creme Patissiere

White Chocolate Bavarois with Raspberries

Rich Flourless Chocolate Pudding with Caramelised Pineapple + Rum + Raisin Ice Cream

Double Chocolate Tart with White Chocolate Ice Cream + Fresh Raspberries

Champagne Jelly with Mint Macerated Strawberries

Add some extras to your function with these great options:

OPTION 1: OYSTER + PRAWN BAR \$ Market Price per person

Prawns (Gold Coast Tigers, Crystal Bay, King, Local School) + Freshly Shucked Oysters will be served from a Seafood Buffet with Lemon Wedges; Pickled Ginger with Soy; Wakame; Salmon Pearls + Chive; Ponzu; Red Wine + Eschallot Vinaigrette, Housemade Cocktail Sauce

OPTION 2: GRAZING TABLE \$16.50 per person

After dessert a Grazing Table will be supplied in the marquee with the following for those who get a little peckish towards the end of the night.

Mezze Plates of Felafel, Hommos, Stuffed Vine Leaves + Oven Crisp Flatbreads with Thyme + Sesame.

Sliced Rare Roast Beef, + Roast Chicken Pieces (served cold), Sour Dough Bread and Condiments - Mustard, Horseradish Cream and Chutney.

OPTION 3: BREAD BOWLS \$3 per person

A generous selection of the following will be on the table when your guests arrive to the marquee, Turkish Bread, Berry Sourdough, Fresh Baguette Slice with Extra Virgin Olive Oil, Balsamic Reduction + Dukkah.

OPTION 4: ANTIPASTO OR TAPAS PLATTERS \$7 per person

A selection of Antipasto or Tapas on platters will be on the table for your guests to nibble on when they arrive.

OPTION 5: MIDNIGHT SUPPER BASKET \$40 for two

A selection of Cheese, Dried Fruits, Biscuits, Lavosh + Housemade Chutney.

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For a great start to your wedding celebration why not consider:

THE BUTTERFACTORY RESTAURANT PYREE

For the night before get together over a drink, canapés and relaxing dinner or perhaps for the morning after when a good coffee + a brunch buffet can work wonders.

Following is a variety of other options you might like to add to your function to really enjoy the best of the special celebration as well as the company of your family and friends.

ARRIVAL

On arrival what better way to be greeted than with a sumptuous selection from Bonita's Catering.

BUTTERFACTORY MENU OF THE SEASON

Individual Seasonal Salads i.e. Greek, Pasta, Caesar

Fresh + Dried Fruit + Cheese Platters with Crackers + Lavosh

Fresh Housemade Cake + Pastry Baskets

Ploughman's Platters of fresh local produce to graze at your leisure

Antipasto Platters, a great nibble as you get ready and let the Day Spa wash your cares away

From \$10 per person it's a hassle free way to get your Big Day underway. All food must be pre-ordered at least two days in advance.

THE DAY AFTER

Whether you are after an early start with a Bridal Breakfast Basket or your friends and family are gathering for Brunch or Lunch, Bonitas Catering and the Butterfactory Restaurant have the solution to make it as easy as getting out of bed. Following are some ideas that are a great way to get on top of the day after a fantastic night.

BRIDAL BREAKFAST BASKET

Sweet Pastries, Fresh Fruit, Croissant Jam + Cream for the two of you delivered to your room the night before.

CELEBRATION BREAKFAST / BRUNCH

Includes the following served as a Cocktail Party from 10.00am to 12.00pm from \$18 per person. Up to 2 hours of food service 10.00am 12.00pm*.

Espresso machine, Freshly Ground Coffee, Herbal Infusions + Barista for 2 hours

Bacon + Egg Rolls

Croissants with Ham + Cheese

Freshly Baked Sweet Pastries

Fresh Fruit Salad Bowls with Berry Yogurt

Orange Juice + Apple Juice

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CELEBRATION LUNCH

Includes the following served as Buffet from 11am to 2pm including 2 hours Bar Service (beverages not included) \$18 per person. Up to 2 hours of food service 11.30am-1.30pm *

Housemade Sausage Sizzle

A selection of Housemade Sausages
Fresh Breads + Rolls
Lightly Sautéed Mushrooms + Onions
Classic Mixed Green Salad
Suitable Condiments

BONITA'S @ THE BUTTERFACTORY BRUNCH

Bonita's Brunch @ The Butterfactory is a great way to get the day after started. Invite your guests to a buffet brunch at The Butterfactory Restaurant that includes the following:

Espresso Coffee + Tea
Fresh Fruit Bowl
Fresh Baked Croissants with Butter + Jam
Crispy Middle Bacon Rashers
Scrambled Eggs with Chives, Lightly Grilled + Seasoned Tomatoes
Gourmet Chipolatas
Orange Juice
Thick Cut Toast
Suitable Condiments

This menu is served for an hour after the invited time to allow your guests to get on the way home or to relax into the rest of the day with a Coffee + the Paper

\$26.50 per head

Or for something a little different why not make up your own brunch from some of these delicious ideas:

Individual Corn Fritters topped with Crispy Pancetta
BLTS- Fresh Bacon, Crisped Bruschetta with Oven roasted Tomatoes + Fresh Rocket
Individual Salmon, Dill + Camembert Frittatas
Sweet Potato + Capsicum Roesti with Chipolatas
Caramelised Leek, Goat's Cheese + Spinach Tart
Healthy Nut + Seed Muesli
Cheese + Herb Cornbread with Scrambled Eggs
Crispy Lavosh Tiles with Button Mushrooms
Choc Hazelnut Puff Pastry Rolls
Choc Chip + Pistachio Friands
Fresh and Dried Fruit Platters

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BEVERAGE + BAR SERVICE

Bonitas Catering will provide a Beverage + Bar service throughout your event, serving you from an elegant Bar Marquee.

This service will include housemade lemonade which will be served with the canapés and main meal. In addition, an espresso coffee machine will be made available for 1 hour following the completion of desserts.

The cost for our bar staff is \$35 per hour, per staff member, from the time the guests arrive until 1 hour after close of bar. One bar staff member per 20 guests is required. All bar staff fees are payable to Bonitas Catering. Please note that bar staff are included in the packages for the duration of the packages.

You can purchase your own alcohol, Bonitas Catering do not charge a corkage fee. However if you would like Bonitas to provide your beverages we are fully licensed and have packages available as listed below. We are fully licensed Caterers + as such are able to offer you Drinks Packages to suit your tastes + budget. Please feel free to contact us to discuss your individual needs. We are able to source your particular favorites + ensure you have a sufficient quantity on hand.

CONNOISSEUR + LOCAL WINE PACKAGE

This package can be tailored to your tastes + menu once the menu has been arranged by contacting Bonitas Catering.

CONSUMPTION BAR

We are also able to arrange a consumption bar to operate for your guests throughout the function. Pre-determined quantities of each of your selections will be on hand throughout the evening.

CHAMPAGNE + BEER BAR

In addition to your Beverage Package on arrival for your guests, a great way to get the celebration underway.
1 Hour \$8-\$12 pp

PORT + LOCAL DESSERT WINE BAR

In addition to your Beverage Package, a great way to thank your guests + finish of a fantastic day. 1 Hour \$8- \$12 pp

If Bonitas are supplying the beverages there is no additional payment for bar staff for the duration of the package.

PREMIER BEVERAGE PACKAGE

If you choose our Premier Beverage Package, the following will be served:

Tyrells Classic Dry White, Hunter Valley NSW

Tyrells Shiraz Cabernet, Hunter Valley, NSW

Eternity Sparkling Cuvee, Griffith NSW

Standard Beer
(of your choice from the following list)

Cascade Light

Lemonade

Orange Juice

Premier four hour package \$32pp

Premier five hour package \$40pp

Premier six hour package \$46pp

DELUXE BEVERAGE PACKAGE

If you choose our Deluxe Beverage Package, the following will be served:

Redbank Long Paddock Sauvignon Blanc King Valley VIC

Mawsons Cabernet Sauvignon
Wrattonbully SA

Eternity Sparkling Cuvee, Griffith NSW

Premium Beer
(of your choice from the following list)

Cascade Light

Lemonade

Orange Juice

Deluxe four hour package \$38pp

Deluxe five hour package \$45pp

Deluxe six hour package \$48pp

PREMIUM BEERS

Coopers Pale Ale
James Boags Premium
Crown Lager
Pure Blonde
Cascade Premium
Hahn Premium

STANDARD BEER

Tooheys Extra Dry
Carlton Draught
VB
Tooheys Old
Tooheys New
Carlton Cold
Cascade Light
Hahn Premium Light
James Boags Light

SPIRITS

A selection of your favorites are available on request.

SOFT DRINKS

A selection of your favorites are available on request.

DESSERT WINES BY THE BOTTLE

De Bortoli Noble One Botrytis Semillon
Bilbul NSW \$38
Cambewarra Estate Late Harvest
Chardonnay, Shoalhaven, NSW \$28

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