

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 full-service, perperson-pricing 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 upon request

Additional services available!

ADDITIONAL SERVICES

CEREMONY SITE

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

ADDITIONAL EVENT TIME

\$800 per hour

10'X10' BACKDROP

(2 available for rent) \$75 each

COCKTAIL TABLE

(6 available for rent) \$20 each

SECURITY

(Mandatory for all events) \$200 per guard

CAKE CUTTING SERVICE \$2 per slice

CHARGER PLATES

Gold or Silver \$1 per plate

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

BUBBLY MOSCATO

SPARKLING CIDER

\$20 per bottle

\$20 per bottle

\$10 per bottle

For ages 3 - 10

CHOICE OF ONE

Chicken Tenders • Cheese Quesadilla • Mac and Cheese

SERVED WITH

French Fries or Fruit

\$19.95

All prices are subject to applicable sales tax and 20% service charge. Prices are subject to change.

Before Dinner SMALL BITES

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

PASSED HOT HORS D'OEUVRES

Beef Empanadas	\$525
Vegetable Egg Roll	\$525
Coconut Shrimp	\$525
Barbecue Bacon Wrapped Kielbasa	\$525

STATIONED PLATTERS

Assorted Cheese & Crackers	\$525
Vegetable Crudité with Dip	\$475
Fresh Fruit Platter	\$475
Baked Brie Wheel Duo (feeds ~50 guests)	\$350

GRAZING BOARD EXPERIENCE

Feeds up to 150 guests

A full table display of artisanal cheeses, dips, and assorted snacks, specially chosen by our Executive Chef.

\$2,000

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After Dinner LATE BITES

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

SNACK BARS

All cold platters described in "Before Dinner" offering are also available.

PRETZEL BAR

\$1,000

After you "tie the knot", enjoy assorted pretzel offerings accompanied with mustard, nacho cheese, and marinara sauce!

POPCORN BAR

\$1,000

Get the party "popping" with different flavors of popcorn all offered with a variety of toppings!

NACHO BAR

\$1,000

"Nacho" average late night snack with freshly made tortilla chips offered with fire roasted salsa, sour cream, nacho cheese, jalapenos, and pico de gallo!.

...add guacamole +\$400

DESSERTS

All Sweet Stations are set up at the start of the event.

COOKIE & CANDY DISPLAY \$600

A sweet assortment of freshly baked cookies, candies, sweets, and chocolates.

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PLATED DISHES

Up to two selections may be chosen.

PETIT FILET MIGNON & CHILEAN SEABASS

Grilled Petit Filet with Roasted Shallot Demi-Glace and Herb Crusted Chilean Seabass topped with Chimichurri

\$67.95

BRAISED BEEF & CHICKEN

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

\$57.95

FIVE SPICE SEARED SALMON

Atlantic Salmon drizzled with Citrus Char-Siu Glaze
UPGRADE TO HERB CRUSTED CHILEAN SEABASS • +\$7PP

\$57.95

CHICKEN TUSCANY

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

\$55.95

ALL DINNER ENTRÉES INCLUDE:

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

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FEATURED BUFFETS

SIGNATURE

Angus 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

\$59.95

GALA

Braised Boneless Beef Short Rib with Roasted Shallot

Mushroom Demi-Glace

Grilled Chicken Breast with Sun Dried Tomato Cream Sauce

\$55.95

BONITA

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

\$53.95

ALL DINNER ENTRÉES INCLUDE:

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.

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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 • +\$4PP

\$53.95

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

\$52.95

SAN MIGUEL BARBEQUE

CHOICE OF ONE

Brisket • Baby Back Ribs • Pulled Pork

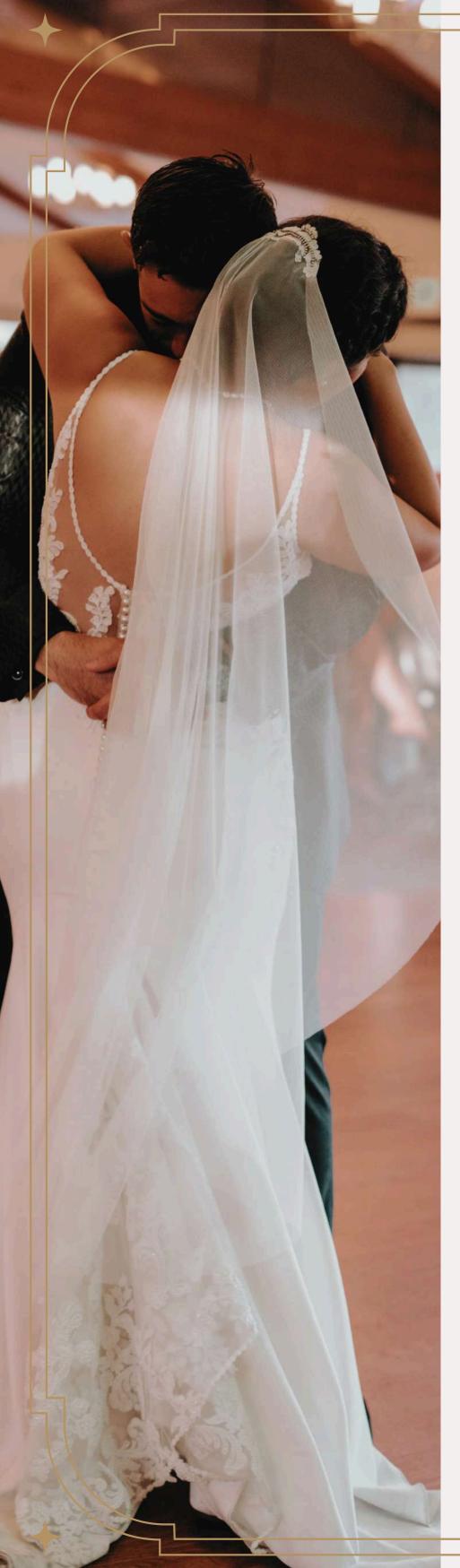
SERVED WITH

BBQ Chicken • Mac and Cheese • Baked Beans • Coleslaw • Corn Bread

\$53.95

ALL THEMED BUFFETS INCLUDE SEASONAL FRUIT.

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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

\$45.95

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