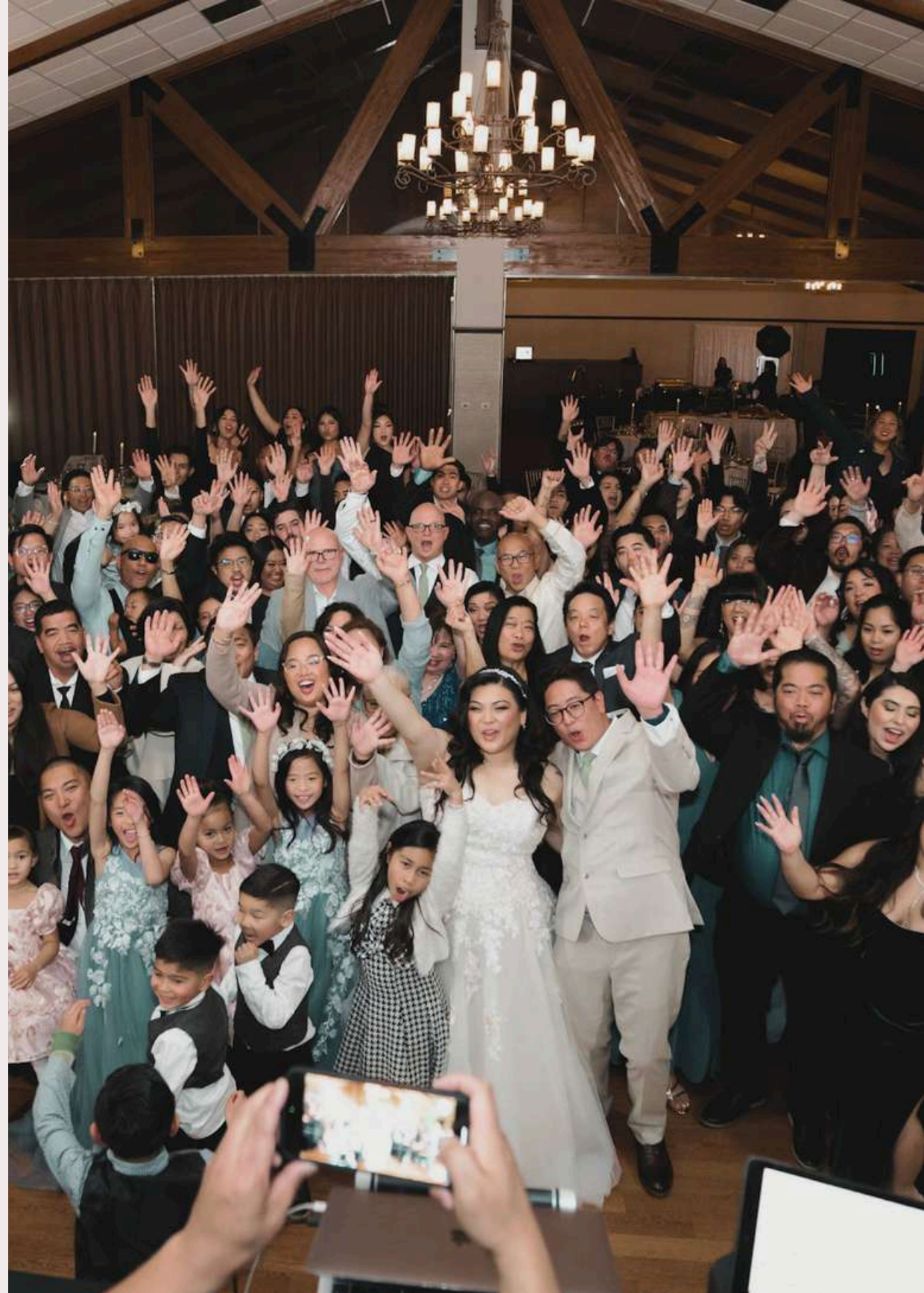




Events Menu *2027*

Let's plan your special event!



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, per-person-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

CHARGER PLATES

Gold or Silver

\$1 per plate

CAKE CUTTING SERVICE

\$2 per slice

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

PROSECCO

\$30 per bottle

CHAMPAGNE

\$20 per bottle

SPARKLING CIDER

\$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

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 HORS D'OEUVRES

Ahi poke wonton crisps	\$550
Ceviche cups	\$550
Beef empanadas	\$550
Coconut shrimp	\$550
Vegetable egg roll	\$550

STATIONED PLATTERS

Assorted cheese & crackers	\$550
Mediterranean mezze platter	\$550
Vegetable crudité with dip	\$500

GRAZING BOARD EXPERIENCE

Feeds up to 150 guests

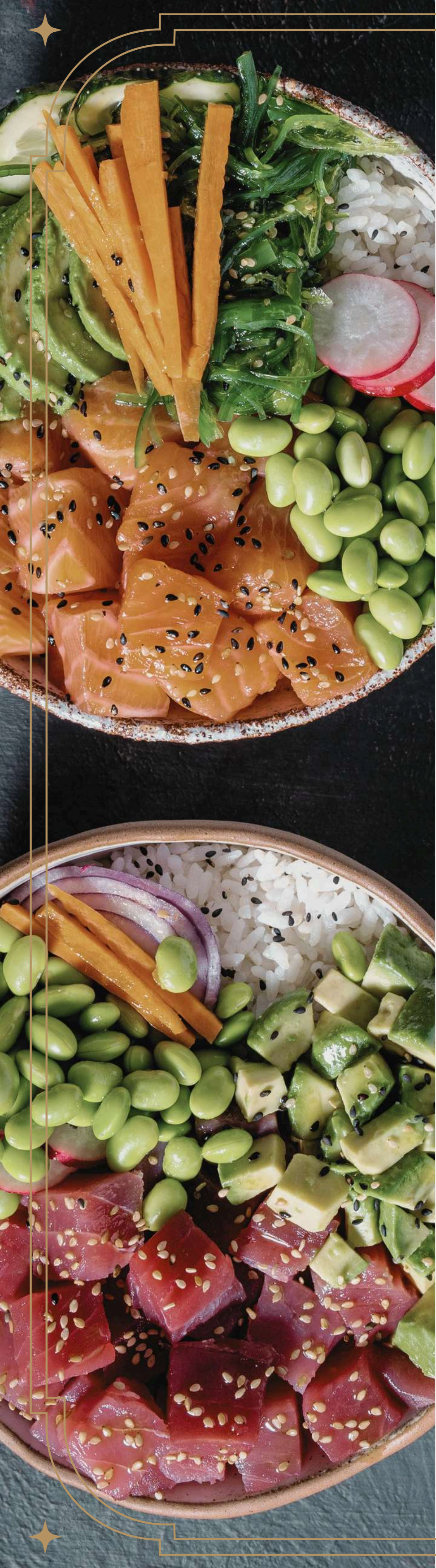
A full table display of artisanal cheeses, dips, and assorted snacks, specially chosen by our Executive Chef.

\$2,000

Have a specific request? Inquire with our Event Sales Manager for other options!

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





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

POKE BOWL BAR \$1,200

“So-fish-ticated” saviors! Sail on over to build your perfect bowl! Start with a fresh base, reel in your choice of proteins, and make a splash with savory sauces, crispy toppings, and colorful veggies.

RAMEN BAR \$1,000

Your love for this will be “instant”! Grab a cup, add hot water, and choose your toppings: Sriracha, pickled delights, something crunchy, and garnish with some greenery and spice!

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

DESSERT

COOKIES & CANDY DISPLAY \$700

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

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

Prices are subject to change.

PLATED DISHES

Up to two selections may be chosen with three protein selections maximum.

FILET MIGNON & CRAB-STUFFED LOBSTER

Grilled petit filet mignon with a roasted shallot demi-glace, paired with a crab-stuffed lobster tail and finished with a compound herb butter.

\$ 7 2 . 9 5

BRAISED BEEF & CHICKEN

Tender braised boneless beef short rib with a rich roasted shallot mushroom demi-glace, paired with grilled herbed chicken that's finished with a bright lemon cream sauce.

\$ 6 2 . 9 5

BARRAMUNDI VERA CRUZ

Pan-seared, flaky barramundi with a rustic tomato sauce featuring briny green olives, garlic, onions, and fresh garden herbs.

\$ 6 2 . 9 5

CHICKEN ROULADE ALLA TOSCANO

Oven-roasted chicken breast stuffed with a savory blend of spinach, basil, cheese, sundried tomato, and salty prosciutto, finished with a smoky chipotle cream sauce.

\$ 5 9 . 9 5

ALL PLATED 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

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



ELEVATED BUFFET

FRENCH BISTRO ELEGANCE

STEAK AU POIVRE

Pepper-crusted beef tenderloin, chef-carved and finished with a classic sauce au poivre—a velvety French reduction crafted with demi-glace, cream, crushed peppercorns, and notes of flambéed Cognac.

CHICKEN CHASSEUR

A rustic and comforting classic made with pan-seared chicken served in a deeply flavorful sauce of earthy mushrooms, crushed tomatoes, caramelized onions, Provençal herbs, garlic, and a splash of red wine.

SERVED WITH

Fresh fruits • Salade verte •
Potatoes lyonnaise •
Roasted légumes de saison •
Freshly baked french rolls with
full-cream, salted butter

\$69.95

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

FEATURED BUFFETS

SIGNATURE

Angus prime rib carving station with
au jus and horseradish cream
Grilled chicken breast with citrus vin blanc sauce
ADDITIONAL ENTRÉE(S) AND SIDE(S) MAY BE ADDED
GRAVY +\$2/PP • SOLE MEUNIÈRE MP

\$ 6 3 . 9 5

GALA

Braised boneless beef short rib with
roasted shallot mushroom demi-glace
Grilled chicken breast with sun dried tomato cream sauce

\$ 6 0 . 9 5

BONITA

Sliced beef brisket with roasted shallot demi-glace
Grilled herb chicken breast with lemon cream sauce

\$ 5 7 . 9 5

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.

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

THEMED BUFFETS

SOUTH OF THE BORDER

CHOICE OF TWO

Fajitas (chicken or beef) • Carne asada • Pollo asado • Pork carnitas • Cheese or chicken enchiladas (red or green sauce)

SERVED WITH

Ranchero style beans • Spanish rice • Cebollitas • Sour cream • Cheese • Chips & salsa • Corn & flour tortillas

ADD GUACAMOLE • +\$4PP

\$ 5 7 . 9 5

THAT'S AMORE!

CHOICE OF TWO

Lasagna (meat or vegetable) • Chicken piccata with creamy lemon caper sauce • Chicken parmigiana • Chicken marsala

SERVED WITH

Caesar salad • Roasted vegetables • Penne pasta alfredo • Garlic knots

\$ 5 6 . 9 5

PAN-ASIAN WOK & ROLL

CHOICE OF ONE

Kalua pork • Korean BBQ kalbi ribs • Mongolian beef • Bistek tagalog

CHOICE OF ONE

Teriyaki chicken • Huli huli chicken • Kung pao clams

SERVED WITH

Thai salad • Steamed or red Chamorro rice • Thai eggplant and bok choy stir fry • Hawaiian rolls

\$ 5 7 . 9 5

ALL THEMED BUFFETS INCLUDE SEASONAL FRUIT.

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



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

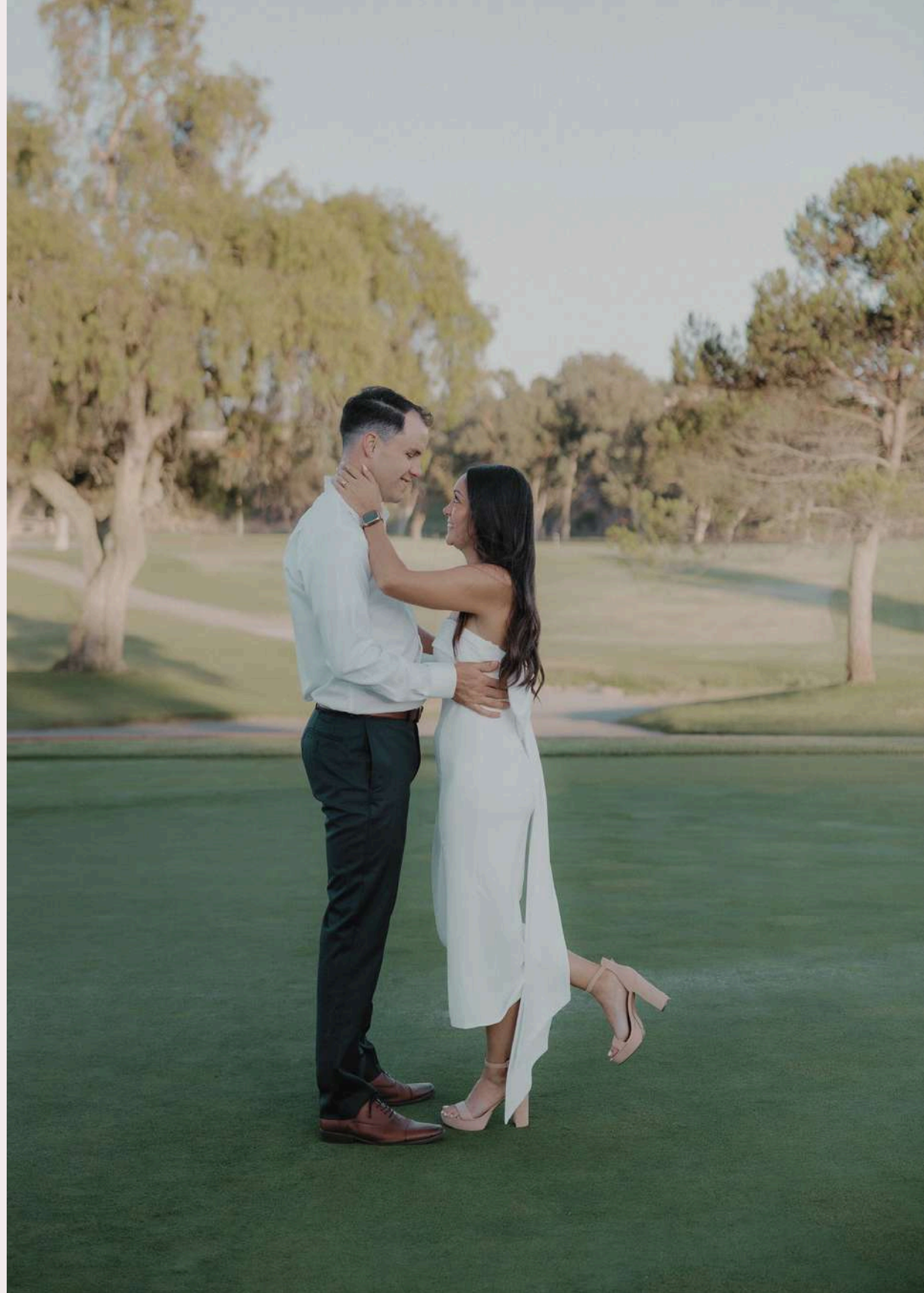
Waffles with berry compote •

Country-style biscuits & gravy

\$ 5 3 . 9 5

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

Prices are subject to change.





Inquire Today!

(619) 267 - 1103 x17
events@bonitagolfclubcourse.com

FAQS

I LOVE IT! WHEN CAN I COME TO TOUR?

We'd love to meet with you and discuss your event with us in more specific detail! Every event is unique and we want to spend the appropriate attention on your vision. Tours are individualized and offered by appointment. Reach out to our Events Sales Manager today to schedule!

events@bonitagolfcourse.com

(619) 267 - 1103 x17

THESE EVENTS ARE GORGEOUS! WHO MAKES THE MAGIC?

We take care of the “meat and potatoes” of the event as far as food service, floor plan, beverage and bar options, etc., while you get to decide on how to personalize your special event! We've worked with many photographers, DJs, decorators, coordinators, and more over the years and have found some amazing companies and people we've loved working with (and you will too)! Check out our Preferred Vendors List and our Instagram for some fabulous local vendor recommendations!

I HAVE SO MANY IDEAS! WHAT'S ALLOWED FOR DECORATION?

Think of our space like a beautiful blank canvas! We've seen it all, from big and extravagant, to simple and elegant. Let's chat about your vision to see how it can become a reality!

CAN I BRING IN MY OWN DESSERTS?

We all know, desserts are part of the decoration and part of the celebration! You may absolutely bring in your own desserts and/or dessert vendor(s)! Talk to us about your vision and we can help design it into your floor plan and food and beverage timeline!

BONUS INFORMATION

PAYMENT & GUARANTEE

To book, a guest count minimum of the specified date must be met: 150 guests for a Saturday, 125 guests for a Friday, and 80 guests for an event held Sunday - Thursday. Payment dates are as follows:

- Booking - \$1,000 non-refundable deposit and completed Event Agreement
- 90 days prior to event date (First Planning Appointment) - 50% of estimated cost
- 30 days prior to event (Final Planning Appointment) - 100% of estimated cost

Once the final guest count guarantee is given at the Final Planning Appointment, it cannot be reduced. If the guest count exceeds the final guarantee during the event, Client is responsible to pay the overage.

BGC accepts cash, checks, and debit/credit card payments. Please note, for all debit/credit card transactions, a 3% convenience fee will apply.

EVENT COORDINATION

Wedding and day-of event coordination services are NOT provided by BGC. BGC does not provide a wedding coordinator at the rehearsal, ceremony, or reception. Client is solely responsible for coordination of seating, processional, music, and recessional both at the rehearsal and event. Client is also solely responsible for setting and placing favors, place cards, and any additional items or décor that is not provided by BGC. Our Event Sales Manager is available to assist you with the food and beverage timeline, floor plan, and additional menu selections for your event. We are happy to refer any vendors you may need along the way for services not provided by BGC.

ALCOHOL SERVICE

BGC is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee but must be served by BGC staff. BGC reserves the right to refuse alcohol services to any guest who appears to be intoxicated.

In accordance with California State Laws, no minor (under the age of 21) shall be served alcoholic beverages. In the event that minors will be in attendance where alcohol is being served, BGC shall hold the patron both responsible and liable for notification of staff as to any legal adult purchase with intent to distribute to a minor.

DECORATION

No confetti, glitter, rice, or birdseed is permitted in the ceremony or reception area. Bubbles and real flower petals are permitted. BGC does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings. BGC will not be held liable for any damaged, lost or stolen items.