



COAST TO COAST THE GOLDEN ROAST – GOLD COAST Sewr Jan 2011

# Golden Roast Buffet

The traditional Roast Dinner

**\$20.50 per guest...without desserts.**

**for 80 adult guests or more**

Start with **FREE** platters of dips and crackers with vegetable stick crudities for your guests.

**THREE SPIT ROAST MEATS**

Choice of... Chicken, Pork, Lamb or Beef...

Served with delicious hot gravy and condiments sauces to suit.

**BREAD**

Fresh French Sticks, cut and served in a basket

**POTATOES**

Hot Roast Potatoes and sour cream

**SELECT FRESH SALADS AND VEGETABLES**

*Always with*

Market Garden Tossed salad and Potato salad

*Plus*

**SELECT ANY FOUR (4) SALADS OR VEGETABLE COMBINATION**

**FRESH SALADS:**

- Creamy pasta salad
- Fresh coleslaw
- Island Pineapple
- Beetroot & Onion Salad

**HOT VEGETABLES:**

- Roast Pumpkin
- Peas and corn combination
- Fresh carrots
- Green Beans

**THREE DELICIOUS DESSERTS..IF REQUIRED ADD \$2.80 PER GUEST**

Pavlova

Passionfruit Cheesecake

Moist Chocolate Cake

(Served with Plastic disposable plates and spoons)

Fewer than 35 guests – select two Desserts only.

**COMPLIMENTARY TEA AND COFFEE**

Includes Tea, Coffee, Sugar, Milk, Disposable Cups and Spoons

**PLATES, CUTLERY AND WHITE NAPKINS**

Main Course is served on Plastic disposable plates with stainless steel knife and fork.

\*\*\*(upgrade to Hard Main Course Plates..\$0.55 per guest)

Price without desserts.. **\$20.50 per adult** for 80 Adults or more

\$21.90 for 40 to 79 Adult guests

\$24.50 for 30 to 39 Adult guests

Under 30 adult guests \$735.00

Children 4 to 10 yr half price Children Under 4yr - Free

**PLUS:** \$35.00 Function Fee

- **ADD** cheeses, dips, Kabana, crackers to the FREE Platter - **only \$1.00 per guest**
- Hot Nibbles - Five choices from different cuisines with dipping sauces, served on platters - **\$3.50 per guest**
- **All Staff costs are included** and will arrive four hours before serving time to prepare
- **All staff are trained in the new 2007 Food safety and HACCP systems to obtain our high level of catering expertise.**
- We ask you to have three trestle tables available for preparation and food – hire of tables \$12.00 each
- Please refer menu Standards for all our requirements.

**RELAX...WE'LL DO IT!...CATERING AND PARTY HIRE...PH: 1300655 602**

ABN 38 277 638 517

All prices quoted inclusive of GST





COAST TO COAST THE GOLDEN ROAST –  
 GOLD COAST Series Jan 2011  
 PHONE 1300 655 302 or 5547 6622

# Big Buffet

Enjoy the Difference...

**\$23.90** per guest ...with desserts  
 For 80 adult guests or more



Start with platters of cold nibbles... **FREE** with this buffet (cheese, dips, Kabana, crackers, vegetable stick crudities) .... Served on platters for your guests to pick and nibble

## THREE SPIT ROAST MEATS

Choice of **Chicken Pork Lamb Prime Beef Baked Ham**

or Turkey, or Oven Grilled Fish (\$2.20 extra per guest)

Served with delicious hot gravy and condiments sauces to suit

**\*\*\* PLUS...Smoked Ham platter included for 80 guests or more**

Or \$ 2.50 per guest for under 80 Adult guests if required

**BREAD** Fresh French Sticks, cut served in baskets with butter portions

**POTATOES** Hot Roast Potatoes in their jackets with sour cream

*Always with... Market Garden Tossed salad OR a Garden Caesar Salad*

## SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

German bacon Potato  
 Italian pesto pasta  
 Greek Salad with Feta  
 Pineapple and Yoghurt

Fresh slaw Salad  
 Mexican Chilli Pasta  
 Waldorf Salad  
 French Potato Salad

Sultana Rice Salad  
 Potato and Egg  
 Fijian Pineapple Slaw  
 Spinach Pasta

### Vegetables

Roast Pumpkin  
 Julianne Carrots

Cauliflower and Cheese  
 Peas & Corn Combination

Seasonal vegetables  
 Hot sautéed rice

## SELECT FOUR DELICIOUS DESSERTS

Pavlova & Fruits  
 Bakes Apple Pie  
 Citrus Carrot Cake  
 Mississippi Choc Mud

Orange/Poppy Seed Cake  
 Lemon Tart  
 Passionfruit Cheesecake  
 Chocolate Royale Cake

(Served with Plastic disposable plates and spoons)

If under 40 guests choose three.

## COMPLIMENTARY TEA AND COFFEE

Includes Tea, Coffee, Sugar, Milk, Disposable Cups and Spoons

## PLATES, CUTLERY AND WHITE NAPKINS

Main Course is served on very hard disposable plastic plates with stainless steel knife and fork.

**\$23.90 per adult for 80 Adults or more...**  
**\$25.90 per adult guest for 40 to 79    \$28.50 per adult guest for 30 to 39**  
**Under 30 guests \$855.00**  
 Children 4 to 10 yrs half price    Children under 4yr - Free  
**PLUS: \$35.00 Function Fee**

- Napkins in your choice of colour..available at an additional cost.
- Hot nibbles - five choices from different cuisines with dipping sauces ... **\$3.50 per guest**
- **All Staff costs are included** and will arrive four hours before serving time to prepare
- We ask you to have three trestle tables available for preparation and food – hire of tables \$12.00 each
- Please refer menu Standards for all our requirements

**RELAX...WE'LL DO IT!....catering and party hire**

ABN 38 277 638 517

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# Gourmet Banquet

Enjoy the Difference...

**Entrée** Start with pre dinner nibbles...

**Hot and Cold Finger Food selection served on platters to your guests by our staff.**



- **THREE SPIT ROAST MEATS**

Choice of..... **Chicken Pork Lamb Beef Honey Roasted Baked Ham**  
Served with delicious hot gravy and condiments sauces to suit.

- **PLUS COLD BUFFET**

Choose one(1) ...Marinated Chicken **OR** Chicken N Smoked Ham **OR** Vegetable Quiche

**BREAD**

Fresh Dinner Rolls served with butter portions. With Crockery Bread and Butter Plates supplied

**ROAST POTATOES**

Hot Roast Potatoes served with sour cream

**Always with...** a Market Garden Tossed Salad **OR** a Garden Caesar salad

**SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION**

Tagliatelle Verdi  
Creamy Pasta  
Mexican Pasta  
Tabouleh

Carrot & Sultana Health  
Creamy Potato  
Savoury Rice  
Island Pineapple

Greek with Feta  
Italian Pasta  
German Potato with Bacon  
Mediterranean vegetable  
Seasonal Vegetable  
Hot sautéed Rice

**VEGETABLES**

Roast pumpkin  
Julianne Carrots  
Tomato pasta and vegetables

Cauliflower and Cheese  
Italian Zucchini  
Peas, Beans or Corn Combo

**FOUR GOURMET DESSERTS** (If under 40 guests choose three desserts)

Pavlova & Fruits, Citrus Carrot Cake, Mississippi Choc Mud,  
Lemon Tart, Tia Maria Torte, Coffee Mud, Continental Black Forest,  
Moist Orange Poppy seed cake, Sticky Date Pudding

**Complimentary Tea and Coffee**

Includes Tea, Coffee, Sugar, Milk, Crockery Mugs and Stainless Steel Spoons

**PLATES CUTLERY AND NAPKINS**

All Courses include crockery plates and stainless steel cutlery and White napkins.

**\$32.00 per Adult** for 80 or more Adult guests

\$34.00 per Adult guest...for 40 to 79 Adult guests

\$36.50 per Adult guest...for 30 to 39 Adult guests

Under 30 Adult guests Flat Charge of \$1095.00 applies

Children 4 to 10 yr - Half Price Children under 4yr Free

**PLUS: \$35.00 Function Fee**

Napkins in your choice of colour..available at an additional cost.

**All Staff costs are included** and will arrive four hours before serving time to prepare

We ask you to have three trestle tables available for preparation and food service – hire of tables \$12.00 each

Please refer menu Standards for all our requirements

**RELAX...WE'LL DO IT!...CATERING AND PARTY HIRE**





COAST TO COAST THE GOLDEN ROAST – GOLD COAST Ser Jan 2011  
PHONE 1300 655 602 or 5547 6622

# Budget Buffet

Enjoy the Difference...

The ideal **Economy** menu for Work parties and casual celebrations.

## TWO SPIT ROAST MEATS

Chicken pieces and Roast Pork served with delicious hot gravy.

## BREAD

Fresh French Sticks, cut served in baskets.

## POTATOES

Hot Roast Potatoes and sour cream



*Always* with.....Market garden tossed salad and Potato Salad

## PLUS

**PLEASE SELECT THE SALADS OR VEGETABLES**

### THREE FRESH SALADS

Creamy Pasta Salad  
Fresh Coleslaw  
Beetroot

## OR

### THREE HOT GARDEN VEGETABLES

Roast pumpkin  
Fresh cut carrots  
Peas and corn combination

### PLATES AND CUTLERY

Main Course is served on Plastic Disposable plates with disposable knife and fork.

**All for \$17.90 per adult** for 40 adult guests or more.

**Under 40 Adults \$716.00**

**Children 4 to 10 yrs half price**

**Children Under 4 yrs – Free**

**PLUS: \$35.00 Function Fee**

### EXTRAS:

- **Hot Nibble Platter - \$3.50 per guest** – From different cuisines with dipping sauces
- **Cold Nibble Platter - \$1.50 per guest** – cheeses, dips, Kabana, crackers, vegetable crudities
- **All Staff costs are included** and will arrive four hours before serving time to prepare
- **All staff are trained in the new 2007 Food safety and HACCP systems to obtain our high level of catering expertise.**
- We ask you to have three trestle tables available for preparation and food – hire of tables \$12.00 each
- Please refer menu Standards for all our requirements.

**RELAX...WE'LL DO IT!...CATERING AND PARTY HIRE**

# BOOKING CONFIRMATION SHEET



Return via Post, Fax or Email

Phone: 1300 655 602 or 5547 6622 Fax: 5547 5073 Email: [goldcoast@goldenroast.com](mailto:goldcoast@goldenroast.com)

Address:  **GOLDCOAST HEAD OFFICE** PO BOX 206 ORMEAU Qld 4208

**\*\*\*Please complete and return ASAP to reserve your function date\*\*\***

*Note: Any selections below may be changed up to 5 working days prior to your function date.*

QUOTE NUMBER: ..... FUNCTION DATE:.....

BILL TO: NAME:..... CONTACT NAME:.....

BILL TO: ADDRESS:.....

PHONE NUMBER: WK: ..... MOB: ..... HM:.....

VENUE ADDRESS:.....

VENUE PHONE NUMBER: ..... EMAIL (please print).....

TYPE OF FUNCTION: ..... NUMBER OF GUESTS (approx).....

SERVE TIME MAIN:..... SERVE TIME NIBBLES ..... SURPRISE YES/NO

Which MENU have you selected: (Please tick a box) GOURMET BANQUET  HOT FINGER FOOD   
BIG BUFFET  GOLDEN ROAST BUFFET  BUDGET BUFFET  OTHER: .....

Spit roasts selected: **BEEF**  **PORK**  **CHICKEN**  **LAMB**  **BAKED HAM**   
**FISH**  add \$2.20 **TURKEY**  add \$2.20

<b>DO YOU REQUIRE – refer Menu Standards</b>		HIRE? (Hire List attached) YES / NO
Upgrade to Main Crockery Plate 55c/guest.....	YES/NO	Hot Vegetable choices: .....
Crockery Dessert Plate w/spoon \$1.10/guest...	YES/NO	.....
Crockery Coffee Cups 55c/guest.....	YES/NO	.....
Fresh Fruit Platter Main Course \$2.50/guest....	YES/NO	.....
Dinner Rolls 55c/guest.....	YES/NO	Salad Choices: .....
Cold Nibble Platters \$1.50/guest.....	YES/NO	.....
Add Cheese kabana to Free nibbles \$1.00/guest	YES/NO	.....
Hot Nibble Platters \$3.50/guest.....	YES/NO	.....
Country Style Selection-refer menu standards	YES/NO	.....
		Dessert Choices .....
Are Desserts required @ \$2.80 per guests.....	YES/NO	.....
Food Buffet Tables \$12.00 each.....	YES/NO	.....

Special Requirements .....  
**Please contact us for final guest numbers and details five (5) working days prior to your function**  
**Please help us with our marketing "How did you find out about us?"**  
 **RECOMMENDED**  **WEB SITE**  **YELLOW PAGES**  **RADIO/TV other**.....

Amount of catering deposit enclosed:-..... (Minimum \$100.00)

Signed:-..... Date:-.....  
EFT/Direct Deposit...BSB: 064401 A/C: 1026 7426 Your Ref: Your Quote Number  
**If Payment by Credit Card:**  Mastercard...  Visa ...  
Cardholder Name..... Card Number.....

Expiry Date...../..... Card Holders Signature.....

Office Use: Date Received: ..... Amount Received: \$..... CHEQ/MO/CC/EFT