



Enjoy the Difference...

John O'Connor
Hervey Bay - Maryborough

Head Office Po Box: 1394
Noosa Heads QLD 4367

"Coast to Coast

The GOLDEN ROAST"

SPIT ROAST and FUNCTION CATERERS.

quality foods, sensible prices and good old fashioned service.

Wedding Buffet Menus

Thank you for considering GOLDEN ROAST for your Wedding function. Enclosed are our most popular menus. If these packages are not exactly as you have planned...please phone and we will design a menu to suit your needs at an affordable price.

Let us make your Wedding Day Special...

It is your day...we will prepare your selected Menu and decorate the Food Buffet table with bows and flowers.

We will provide napkins in your choice of colour and The Bridal table will be "table served" the Main course on crockery plates by our staff...(if required).

We call this **PROVIDING SERVICE.**

As professional caterers we guarantee quality...

Our meats are supplied by a leading local butcher and is guaranteed 1st grade quality...our local salad processor professionally prepares our superior salad...and our breads, pastries and sweets are made daily.

We arrive four hours before service time with all fresh produce in chilled containers...our staff immediately begin spit roasting the fresh meats...this time is essential to enable the Golden Roast trained cooks to prepare your selected roasts to perfection....

We call this **PROFESSIONAL HYGIENE.**

We are renowned for our generous servings of foods which will truly satisfy the heartiest of eaters....and we never run out of food for the number quoted...all unconsumed foods are packaged and remains with you...

We call this **PEACE OF MIND.**

We know we are the leading Spit Roast and Function Caterer and we have achieved this status by successful catering and doing things the right way to ensure your function is a complete success...

We call this **CATERING WITH PRIDE.**

Most important... We guarantee 100% the freshest of foods and all Roasts are slow cooked at your venue to obtain that tender taste....

We call this **GUARANTEED SATISFACTION.**

Let us help make your Wedding function a complete success...!!

Your local caterer.... "COAST TO COAST THE GOLDEN ROAST."

John O'Connor





Enjoy the Difference...

COAST TO COAST THE GOLDEN ROAST
PHONE 5474 4855 (Head office)
Hervey Bay - Maryborough 2011Series

Traditional Wedding Buffet

\$21.00 per adult guest for 80 or more.

Start with Cold Nibble Platters **ONLY \$1.90 per guest**
(cheeses, dips, kabana, crackers, vegetable crudities)

THREE SPIT ROAST MEATS (Select 3)

Choice of Chicken, Pork, Lamb, Beef or Baked Ham

Served with delicious hot gravy and condiments

BREAD

Fresh French Sticks cut and served in baskets with butter portions.

ROAST POTATOES

Hot Roast Potatoes served with sour cream

SALADS

Garden tossed salad, Creamy pasta, Coleslaw, Sunshine rice salad, Pineapple and Yoghurt,

OR

HOT VEGETABLE & SALAD COMBINATION

Roast pumpkin, Julienne carrots, Peas and corn – WITH Fresh Tossed Salad Creamy Pasta and Coleslaw.

THREE DELICIOUS DESSERTS

Chocolate Torte, Pavlova, Passionfruit Cheesecake
(Served with whipped cream and fruits, on disposable plates with spoons)
Under 40 guests select 2, and if sweets are not required...**LESS \$1.90 per guest.**

COMPLIMENTARY TEA AND COFFEE

A tea and coffee station is set up around your urn or jug.
Which includes tea, coffee, milk, sugar, disposable cups and teaspoons.

PLATES, CUTLERY AND WHITE NAPKINS

Main Course is served on **white crockery plates** with stainless steel knife and fork.
and napkins in the colour of your choice.

Table cloths are supplied by Golden Roast for the buffet table.

**We require two 8ft trestles for each 50 guests under a covered, well lit area to prepare and serve the buffet...
and an urn for your tea & coffee.**

All for \$21.00 per Adult...for 80 Adults or more
\$23.00 for 40 to 79 Adult guests
\$25.00 for 30 to 39 Adult Guests **Under 30 Adult Guests \$750.00**
Children 6 to 10 yrs - Half Price **Children under 6 - \$4.00** **Under 4yr - No charge**
A booking and function fee of \$35.00 applies to all bookings

- Linen tablecloths are available for the FOOD BUFFET TABLES...**\$14.40** each
- Napkins in your choice of colour...available at an additional cost.
- Add Fresh Dinner Rolls – **55c per guest**
- Add Extra Salad or Vegetable – **55c per guest per choice**
- Hot Nibbles - Five choices from different cuisines with dipping sauces, served on platters -**\$3.50 per guest**

CATERING SINCE 1990...HEALTH LIC. TT327

All prices quoted inclusive of GST





COAST TO COAST THE GOLDEN ROAST
Hervey Bay- Maryborough 2011 Series

Bridal Buffet

\$25.00 per guest

for 80 adult guests or more...

Enjoy the Difference...

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

THREE SPIT ROAST MEATS (Select 3)

**Choice of Chicken, Pork, Lamb, Beef or Baked Ham
Turkey or Fish (extra \$1.10 per guest)**

Served with delicious hot gravy and condiments

BREAD

Fresh French Sticks cut and served in baskets with butter.

POTATOES

Hot Roast Potatoes served with sour cream

SEVEN FRESH SALADS AND VEGETABLES

Always with a Market garden tossed salad and Fresh Fruit Platter.

Plus choose five more specially selected salads or quality vegetables.

German Potato	Classic Caesar Salad	Potato and Egg Salad
Creamy pasta	Pineapple and Yoghurt	Thai Rice Salad
Country Style Slaw	Greek with Feta	Moroccan sun dried tomato and ricotta
Potato and Chives	Pasta with Sundried Tomato	
Roast pumpkin	Tomato Pasta and vegetables	Hot sautéed rice
Honey carrots	Broccoli, Cauliflower and cheese	Zucchini tomato and onion
Peas and Beans		

FOUR DELICIOUS DESSERTS

Chocolate Torte	Pavlova	Strawberry Cheesecake
Lemon Meringue Pie	Citrus Carrot Cake	Coffee Gateaux
Baked Cheesecake	Baked Apple pie	

(served with whipped cream and fruits, on disposable plates with spoons)
If under 40 guests choose 3... if sweets are not required **less \$1.90 per guest.**

COMPLIMENTARY TEA AND COFFEE

Plates, Cutlery and white napkins

Main Course is served on **white crockery plates** with stainless steel knife and fork.

Table cloths are supplied by the Golden Roast for the buffet food tables.

\$25.00 per guest for 80 or more	\$27.00 per guest for 40 to 79
\$29.00 per guest for 30 to 39	Under 30 guests \$870.00
Children 6 to 10 yrs half price	Children under six \$5.00
Under 4 years: no charge	
A booking and function fee of \$35.00 applies to all bookings	

Golden Roast staff arrive approximately four hours prior to your serving time to cook and prepare the buffet. We are there from start to finish to ensure that your roasts are cooked to perfection – so you know everything is cooked fresh just for you. We just require you to provide us with 2/ 8 ft trestles tables per 50 guests

- **HOT NIBBLES - FIVE CHOICES FROM DIFFERENT CUISINES WITH DIPPING SAUCES ... \$3.50 PER GUEST .**
- **Combination of hot and cold nibbles- \$ 4.50 per guest**
- **Crockery Plates for dessert and tea & coffee – Add \$1.10 per guest.**

Catering since 1990...Health Lisc. TT327All prices quoted inclusive of GST





Enjoy the Difference...

COAST TO COAST THE GOLDEN ROAST
PHONE 5474 4855 (Head Office)
Hervey Bay - Maryborough

Wedding Banquet

Entrée

Start with pre dinner nibbles...
A variety of HOT and COLD nibbles served by our staff.

THREE SPIT ROAST MEATS (Select 3)

Choice of Chicken, Pork, Lamb, Beef or Baked Ham, Turkey or Fish
Served with delicious hot gravy and condiments to suit each roast, Mint consommé,
Apple puree, Cranberry sauce, Tartare sauce, Mustard seed.

BREAD

Fresh French Sticks cut and served in baskets with butter portions.

SPECTACULAR BUFFET OF SALADS, VEGETABLES & TROPICAL FRUITS (Select 6)

Always with Hot Roast Potatoes in their jackets served with sour cream

Classic Caesar Salad
Moroccan sun dried tomato and ricotta
Creamy Pasta
Potato Waldorf salad
Potato and Chives

Fresh tossed garden salad
Pineapple & Yoghurt
Greek salad with Feta
Country slaw salad
Mexican chilli beans

Mexican Pasta salad
German Potato & Egg salad
Italian Risoni salad

Crisp pumpkin
Honey Carrots
Broccoli, Cauliflower and Cheese

Tomato pasta and vegetables
Buttered peas and beans

Zucchini tomato and onion
Hot Sautéed rice

DESSERT BUFFET (select 4)

Served with fresh cream & fruits

Pavlova and Fruits
Lemon Meringue Pie
Tia Maria cheesecake

Pumpkin and Pecan
Chocolate Mud Torte
Chocolate Black Forrest

Coffee gateaux
Strawberry Cheese Cake
Apple Pie and custard

(If under 40 guests choose 3)

COMPLIMENTARY TEA, COFFEE AND MINTS

THE COMPLETE BUFFET ALL INCLUSIVE PRICE

- The meal is served on Restaurant Quality crockery and cutlery
 - Napkins your choice of colour
 - Staff to cook, carve and attend to the Buffet

\$29.00 per Adult guest...80 or more
 \$33.00 per Adult guest...for 30 to 39
 Children...Half Price under 11 years

\$31.00 per Adult guest...for 40 to 79
 \$840.00 for under 30 guests
 Children under six \$5.00 per child

A booking and function fee of \$35.00 applies to all bookings

Please ask our office for a quote for hire equipment if required

Catering since 1990... Health Lisc. TT327

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MENU STANDARDS

COAST TO COAST THE GOLDEN ROAST

Series 2011

All of the following applies to our Wedding Buffet Menus

PLATES CUTLERY & NAPKINS

- The Wedding Banquet and Celebration Buffet menus provide Restaurant standard crockery and cutlery for all courses.
- Traditional Wedding Buffet and Bridal Buffet menus include crockery plates with stainless steel cutlery for the main course only. Desserts are supplied with Hard Disposable Plastic Plates and Disposable Spoons.
- Upgrade to Crockery Dessert Plates and Stainless Spoons **\$1.10** per guest.
- All menus have white dinner napkins supplied...colour is available at an additional cost.
- White linen Table covering is available for the food buffet tables...**\$14.40** each
- Upgrade to Crockery Tea and Coffee Mugs for **\$1.50** per guest.
- Add Bread & Butter Plate with Stainless Steel Knife **55c** per guest

COMPLIMENTARY TEA AND COFFEE

Complimentary Tea and Coffee is supplied with the sweets. A tea and coffee station is set up around your urn or jug.

STAFF (ALL INCLUSIVE IN MENU PRICE)

Golden Roast staff will arrive approximately four hours prior to your serving time to cook and prepare the buffet. We are there from start to finish to ensure that your roasts are cooked to perfection – so you know everything is cooked freshly just for you....and all remaining food is left for your continued enjoyment. No matter how many staff we require to prepare and serve the buffet, there is **no additional charge** to you - our valued client.

PRE-DINNER NIBBLES

We suggest cold nibbles are served one hour before guests sit down..and if hot nibbles are required ...one and half hours before guests sit down. Pre dinner nibbles are waiter served.

CAKE CUTTING THE WEDDING CAKE

Please advise when confirming the function numbers if the wedding cake is to be served with sweets. Golden Roast staff will cut the wedding cake but your bridesmaids are requested to plate or bag the cake portions. We suggest the cake cutting be done prior to sweets.

DINNER SERVICE TIME

Golden Roast staff are approximately "on site" for 2.5 hours after commencement of Dinner Service. If the staff are required to serve for a later time (long speeches, wedding photo delays, etc) **an extra staff charge will be applied at \$33.00 per half hour per staff member on site.**

ADDITIONAL EXTRAS

- Fresh Fruit platter for the Main course or Sweets Buffet **\$2.50** per guest
- Cheese and Fruit Platter served with Sweets **\$3.50** per guest
- Fruit Punch with Disposable Glasses **\$2.80** per guest

CHILDREN PRICES

All children prices are listed on each menu separately.

All half paying children will be included in charges for supply of Gourmet Choices, Nibbles, Fruit Platters, Punch and crockery upgrades.

WHAT WE ASK YOU TO HAVE AVAILABLE

We require three (3) 1800mm trestle tables - for Preparation and Food Buffet (subject on Numbers).

- Covered well-lit area to prepare and serve the Buffet.
- Access to Hot & Cold running water.
- Hot Water Urn or Jug for your Tea and Coffee. Tables and Urns are available to hire.
- Electricity is required for your Urn and for the Deep Fryer (for Hot Nibbles only).
The Spit Roast Oven is Gas Only.....[Please turn over page](#)

Frequently Asked Questions

COAST TO COAST THE GOLDEN ROAST
Series 2011



YOUR QUESTIONS ANSWERED

- If you have a difficult access site ... please advise. We are happy to attend a site visit.
- The Spit Roast Oven does not need to be under cover but as close to the preparation table as possible.
- We do not set up guests tables and chairs. If required, an additional cost applies
- Vegetarian are available upon request. i.e. Vegetable Quiche
- We clean up, clear up and leave the place as we found it.
- If you have additional foods (ethnic), we will add them to our buffet table for service.
- We are licensed professional caterers – Health Licence Number: 36202507(4).
- Yes we are members of the Restaurant & Catering Membership No: 71261585
- Yes – We have \$10 million Public Risk Insurance.
- Yes - All Staff are employed by The Golden Roast and are all covered by Government Workers Insurance. Note: If you are requested by another caterers to pay Staff separately to the food account (as a Subcontractor) the possibility occurs that the staff will not be covered by Government Workers Compensation i.e. the liability falls onto you. The Golden Roast will not ask that you pay the staff in this manner so that no liability may be incurred by you.
- We over cater our buffets based on the numbers advised, so that those wishing to come back for seconds, may do so.
- **Golden Roast have implemented the new 2009 FOOD SAFETY and HACCP SYSTEMS and all staff are trained to this high level of catering expertise.**

TERMS OF TRADE

- **To book your function**, we request a holding deposit of \$100.00 to confirm your booking date. The account balance to be paid on or before the Function date with the Holding deposit deducted.
- Due to rising costs, a Function Fee of **\$35.00** (GST Inclusive) applies to all functions. This surcharge is applied to the final bill. To benefit all our valued clients equally, the decision was made to apply this once only fee instead of increasing our per head price.
- Please phone our office **Seven working days prior** to your function to confirm your number of guests and menu selection. Increase of number of guests can be made up to one day prior to the function date. No decrease of numbers may be made after confirmation numbers are advised to the office ten days prior to function date. **Note:** If numbers are not confirmed by SEVEN days prior to the function date, your minimum numbers will be based on the number of guests entered on your booking confirmation sheet and charged accordingly.
- **FULL AND FINAL PAYMENT MUST BE RECEIVED 48 HOURS PRIOR TO YOUR FUNCTION DATE.** Payment can be made by Credit card, EFT or Bank Cheque. Cash is accepted at the Acacia Ridge Office. All credit card payments will be processed two days prior to your function date with a processing fee of 1% added to the final balance due. **NO PERSONAL CHEQUES ARE ACCEPTED FOR FINAL PAYMENT.**
- Your deposit is fully refundable up to ten days prior to your function date. If cancellation is made within ten days of your function date, the holding deposit is not refundable.
- In the event that The Golden Roast does not receive payment prior to your function date, a 15% Surcharge is payable if Golden Roast is required to engage the services of any debt collection agency to effect collection of any amounts due to The Golden Roast,.
- A Travel Charge may also apply to out of town locations.
- Prices quoted are valid to the date of your function date as given to our office when quoting your function. If your function date changes and is after the initial date advised, please phone to confirm the validity of your menu price.
- **ALL CREDIT CARD PAYMENTS WILL INCUR A 1% PROCESSING CHARGE.**

GOODS AND SERVICES TAX

All prices quoted on all menus, hire and extras are GST Inclusive.



The Golden Roast
Hervey Bay - Maryborough
Head Office PO Box 1603
NOOSAVILLE DC, QLD, 4566
PH: (07) 5474 4855
FAX: (07) 5474 0899

2011 WEDDING BOOKING CONFIRMATION FORM

Please complete the following form and return to the above address to confirm your booking

Wedding date Quote #

Contact Name Email:.....

Address

Home Phone Mobile

Venue Address

Venue Phone Number Contact

Number of Guests Serve Time
(Approx) (Approx)

Menu Selected

Selected Spit Roasts (Please circle) **Lamb / Beef / Pork / Chicken / Baked Ham / Turkey / Fish**

Do you require main meal china Crockery: Yes / No

Do You Require Dessert/Tea & Coffee China: Yes / No

Do You Require Cold Entree Platters: Yes / No

Do You Require Hot & Cold Entree Platters: Yes / No

Do You Require Vegetables: Yes / No

Do You Require Desserts: Yes / No

What Colour Serviettes Do You Require

Special Requirements

Deposit paid

TERMS OF TRADE: A deposit of approximately 25% is required to confirm the booking. The balance of the account in to be paid on or before the function date (please see below for payment options). **A booking and function fee of \$35.00 applies to all bookings.**
A Travel Charge may apply to out of town locations.

We require 2 x 8 foot trestle tables per 50 guests for food preparation and service as well as a hot water urn for tea & coffee.

We will contact you on the Tuesday prior to your function to confirm final numbers and details.

Payment Details

Deposits can be paid by:-

MONEY ORDER/CHEQUE

Return Head Office P.O. Box 1603 Noosaville DC, QLD, 4566

FAX

Confirmation form with credit card detail to (07) 5474 0899

EMAIL

jaoc@ozemail.com.au

DIRECT DEPOSIT

Joctoc Pty Ltd

BSB 064449

ACCOUNT 1021 8081

Please contact our office for reference details

CREDIT CARD

We accept Mastercard, Visa & Bankcard. Sorry no Amex or Diners

If paying with credit card a 1% surcharge applies.

Name on card Credit Card Type

Number Expiry Date

Signature