

# MENU STANDARDS

COAST TO COAST THE GOLDEN ROAST

PHONE 3861 4732 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.
- All menus have white or your selection of colour dinner napkins supplied
- 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 entrees 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 **\$2.00** 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).

- Hot Water Urn or Jug for your Tea and Coffee..(if required) Buffet food Tables are available.....[Please turn over page](#)

# Frequently Asked Questions

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## 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.
- Vegetarian options 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: A002269380
- 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.
- We cater our buffets based on the numbers advised (we know we have plenty of foods), 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 before the Function date with the Holding deposit deducted.
- 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.
- Payment can be made by Credit card, EFT or Bank Cheque. All credit card payments will be processed prior to your function date.
- NO PERSONAL CHEQUES ARE ACCEPTED FOR FINAL PAYMENT.
- Your deposit is fully refundable up to twenty one days prior to your function date.
- 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.
- CREDIT CARD PAYMENTS WILL INCUR A 2% PROCESSING CHARGE...

## GOODS AND SERVICES TAX

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