



Enjoy the Difference...

Golden Roast Buffet

The traditional Roast Dinner

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 & 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, Beetroot and onion

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 and 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 & NAPKINS

Golden Roast supplies high quality disposable plastic plates **BUT** with stainless steel cutlery for the main course and napkins in the colour of your choice.

Table cloths are supplied by Golden Roast for the buffet table

All for \$19.00 per Adult...for 80 Adults or more

\$21.00 for 40 to 79 Adult guests

\$23.00 for 30 to 39 Adult Guests

Under 30 Adult Guests \$690.00

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

STAFF

Golden Roast staff arrives 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.

- Hot entrée nibbles selection - \$3.50 per guest

- Crockery plates for the main meal – Add \$1.10 per guest

- Crockery plates for dessert and tea & coffee - Add \$ 1.10 per guest

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.

Ph 1300 655 605

Catering since 1990...Health Lisc. TT327...All prices quoted inclusive of GST...Series 2011





Enjoy the Difference...

Big Buffet

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
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
Creamy pasta
Country Style Slaw
Potato and Chives

Classic Caesar Salad
Pineapple and Yoghurt
Greek with Feta
Pasta with Sundried Tomato

Potato and Egg Salad
Thai Rice Salad
Moroccan sun dried tomato and
ricotta

Roast pumpkin
Honey carrots
Peas and Beans

Tomato Pasta and vegetables
Broccoli, Cauliflower and cheese

Hot sautéed rice
Zucchini tomato and onion

FOUR DELICIOUS DESSERTS

Chocolate Torte
Lemon Meringue Pie
Baked Cheesecake

Pavlova
Citrus Carrot Cake
Baked Apple pie

Strawberry Cheesecake
Coffee Gateaux

(served with whipped cream and fruits, on disposable plates with spoons)
If under 40 guests choose 3... if sweets are not required **less \$2.20 per guest.**

COMPLIMENTARY TEA AND COFFEE

PLATES CUTLERY & NAPKINS

Golden Roast supplies hard disposable plates with stainless steel cutlery for the main course and napkins in the colour of your choice.

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

\$21.00 per guest for 80 or more

\$25.00 per guest for 30 to 39

Children 6 to 10 yrs half price

\$23.00 per guest for 40 to 79

Under 30 guests \$750.00

Children 4 to six years \$5.00

Under 4 years: no charge

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

STAFF

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 selection – Add \$3.50 per guest.**
- **Combination of hot and cold nibbles- \$ 4.50 per guest**
- **Crockery plates for the main meal – Add \$1.10 per guest.**
- **Crockery Plates for dessert and tea & coffee – Add \$1.10 per guest.**

Catering since 1990...Health Lisc. TT327

All prices quoted inclusive of GST



MENU STANDARDS

COAST TO COAST THE GOLDEN ROAST
PHONE 1300 655 605 Series 2011

All of the following applies to our Buffet Menus
PLATES CUTLERY & WHITE NAPKINS

- Golden Roast supplies hard plastic plates with stainless steel cutlery for the main course and napkins
- Desserts are supplied with Hard Disposable Plastic Plates and Disposable Spoons
- Upgrade to Crockery Dessert Plates and Stainless Spoons **\$1.10** per guest
- Upgrade for Crockery Tea and Coffee Mugs **\$1.10** per guest.
- Add Bread & Butter Plate with Stainless Steel Knife **55c** per guest
- Disposable Table covering is supplied by Golden Roast for the food buffet tables.
- Disposable plates and cutlery are used in public parks.

COMPLIMENTARY TEA AND COFFEE WITH DESSERTS.

Complimentary Tea and Coffee is supplied with most menus....(excludes Budget and Special menus). A tea and coffee station is set up around your urn or jug.

We include tea, coffee, milk, sugar, disposable cups and teaspoons...crockery upgrade to Mugs extra **\$1.10** per guest.

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.

In locations where on site cooking is not possible, Golden Roast would cook and prepare at our catering base and arrive at your location 30 – 60 minutes prior to service.

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

ADDITIONAL MENU CHOICES

- Extra salad or vegetable **\$0.55** per guest one selection, or **\$1.10** per guest for two or more selections
- Extra Spit Roast **\$2.20** per guest
- Upgrade to dinner rolls **\$0.55** per guest
- Cold Platter Marinated Chicken & Smoked Ham **\$2.50** 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 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



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 guest tables and chairs. If required an additional cost applies.
- Vegetarian Dishes 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.
- 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.**
- Other Menus available –Finger Foods, BBQ, Roast Rolls, Breakfast.

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.
- We need to know how payment will be made – Cash, Credit Card or Direct Deposit. 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. Direct Deposits must be made two days prior to the function date.
- 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.
- **NOTE:** In the event that The Golden Roast is required to engage the services of any debt collection agency to effect collection of any amounts due to Coast to Coast The Golden Roast, a 15% Surcharge is payable.
- 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 & 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 BOOKING CONFIRMATION FORM

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

Function Date **Quote #**

Contact Name

Address

Email:

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 to 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