



**The traditional Roast Dinner**

**\$27.90** per guest for 100 adult guests or more...

Start with snacks nibbles (Cheese, Kabana, Vegetable Sticks, Dips & Crackers)....for your guests to pick and nibble - Only \$3.50 per guest

**THREE SPIT ROAST MEATS**

Choice of... Chicken, Pork, and Beef  
Served with delicious hot gravy and condiments sauces to suit.

**BREAD**

Fresh French Sticks, cut and served in a basket

**POTATOES**

Hot Roasted or Foiled 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 and Coconut Salad  
Beetroot and Orange Salad

**HOT VEGETABLES:**

Sliced carrots  
Peas and corn combination  
Seasonal vegetables

**THREE DELICIOUS DESSERTS**

Queensland Pavlova  
Berry or Chocolate Cheesecake  
Apple Danish with custard  
(Served with Plastic disposable plates and spoons)  
Fewer than 35 guests – select two Desserts only.

**If Desserts are not required less \$1.00 per guest.**

**PLATES, CUTLERY AND WHITE NAPKINS**

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

**\$27.90 per adult** for 100 Adults or more including sweets.

\$28.90 for 35 to 99 Adult guests

Under 30 adult guests \$1011.50.

Children 4 to 10 yr \$15.45 Children Under 4yr – Free

- Hot Nibbles - Five choices from different cuisines with dipping sauces, served on platters -**\$6.00 per guest**
- **All Staff costs are included** and will arrive four hours before serving time to prepare
- [All staff are trained in the new 2009 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 buffet OR we can supply.

**RELAX...WE'LL DO IT....JUST ENJOY THE TASTE OF GOLDEN ROAST.**

**All prices quoted inclusive of GST**





Enjoy the Difference...

Coast to Coast the Golden Roast.....G2011 Feb series

# The Big Buffet

Start with snacks nibbles **FREE** with this menu (Cheese, Kabana, Vegetable Sticks, Dips & Crackers)....for your guests to pick and nibble .

## SELECT THREE (3) ROAST MEATS

### **Beef, Pork, Lamb, Chicken, Baked Ham**

(Turkey or Fish can be supplied add \$2.50per guest)

served with delicious hot gravy and condiments sauces to suit.

## POTATOES

Baked or Foiled Potatoes served with sour cream.

## BREAD

Dinner rolls with butter portions

### **Always with a Fresh Tossed Garden Salad or Caesar Salad and five (5) from the list below**

Potato salad, Creamy Pasta, Fresh cut Coleslaw, Potato Egg & Bacon, Creamy Pasta, German Potato, Sliced Fruit Platter, Baked Pumpkin, Peas & Corn, Garden Beans, Honey Sesame Carrots, Corn, Seasonal Vegetables.

## SWEETS

### **select Four (4) served on disposable plates.**

Pavlova and Fruit, Berry Cheesecake, Mud Cake, Apple Danish & Custard, Tropical Cheesecake, Black Forrest Cake, Baked cheesecake

**Replace Buffet sweets with Gourmet sweets..ADD \$2.50 per guest.**

If under 40 guests choose **three**.

If sweets are not required ...less \$1.00 per guest.

**Served with complimentary Coffee and Tea.**

The Big Buffet main course is served on Quality Melamine plates with stainless steel cutlery and white napkins.

**80 or more guests: \$30.90**

**35 to 79 guests: \$31.90**

**Under 35 guests: \$116.00**

**Children 4-10 years: Half Price Under 4 years: Free**

**Sundays & Public Holidays – a 20% surcharge applies**

- **GOURMET SWEETS ARE LISTED ON A SEPARATE PAGE**

Price includes all Staff to attend to the Buffet.

Hot entrée nibble selection from different cuisines \$6.00 per guest.

**We require three trestle tables or equal under a covered well-lit area to prepare and serve the Buffet...and an Urn for your Tea and Coffee.**

Please Note: Prices include GST



COAST TO COAST THE GOLDEN ROAST  
 PHONE 4921 3988  
 Web site: www.goldenroast.com G 2011 Series

# Gourmet Buffet

Enjoy the Difference...

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

**Hot and Cold Finger Food selection from different cuisines...**

**served on platters to your guests by our wait staff.**

• **Choose THREE SPIT ROAST MEATS**

Chicken, Pork, Lamb, Beef, Honey Roasted Baked Ham, Turkey, Fish  
 (Turkey and Fish extra \$2.00 per person)  
 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 Bakers basket of mixed Dinner Rolls served with butter portions.

• **ROAST POTATOES**

Hot foiled Potatoes served with sour cream  
 Always with... a Market Garden Tossed Salad **OR** a Leafy Caesar salad

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

German Potato  
 Tropical fruits,  
 Seafood Pasta Salad  
 Potato and Bacon

Greek Salad with Feta  
 Pineapple and Yoghurt  
 Oriental Rice Salad  
 Italian Pasta Salad

Sweet Potato Salad  
 Ginger Bean Salad  
 Potato and Egg  
 Asian Noodle Salad

**Vegetables**

Chef's Sweet Potato,  
 Fresh Cut Carrots,  
 Potato Bacon au gratin,

Vegetable Tortellini Pasta,  
 Cauliflower and Broccoli  
 Cumin Roast Pumpkin,

Zucchini tomato and onion  
 Peas and Beans

**FOUR GOURMET DESSERTS**

Caramel Cheesecake, Tropical Cheesecake, Italian Tiramisu, Apple Danish,  
 Traditional Black forest, Choc Choc Mud Cake, Coffee Pecan Torte,  
 Queensland Pavlova, German Crème cake, New York Cheesecake  
 If under 40 guests choose three desserts.

**Complimentary Tea and Coffee**

Includes Tea, Coffee, Sugar, Milk

**PLATES , CUTLERY AND NAPKINS**

Food tables have white table covering and Main Course and Sweets include white melamine plates and stainless steel cutlery with White napkins.

**\$38.50 per Adult** for 100 or more Adult guests  
 \$41.50 per Adult guest...for 25 to 99 Adult guests  
 Children 4 to 10 yr - Half Price      Children under 4yr Free

- OR napkins in your choice of colour..
- We ask you to have three trestle tables available for preparation and food buffet.
  - Please refer menu Standards for all our requirements

**RELAX...JUST ENJOY THE TASTE OF GOLDEN ROAST**

All prices quoted inclusive of GST.



Coast to Coast the Golden Roast - Gladstone  
Head Office Rockhampton  
Po Box 1506 Rockhampton Qld 4700  
Ph: 49213988 Fax: 49213966  
ABN: 45 381 466 212



**TERMS OF TRADE:- Jan 2011**

1. Please return the **Booking Confirmation Sheet and deposit** to secure your function date.
2. A holding deposit of **\$1.00 per guest (minimum of \$100.00)** is required to confirm your booking.
3. If function is CANCELLED a \$50.00 administration fee is deducted from your deposit and the balance refunded. Functions cancelled in NOVEMBER and DECEMBER are non-refundable.
4. The balance of the account to be **paid on or before the Function date** with the holding deposit deducted. We need to know how payment will be made on the day of the function. All credit card payments will be processed two days prior to your function with a processing fee of 2% added to the final balance due.
5. Please phone our office **seven working days** prior to your function to confirm your guest numbers and menu selection. Increase to guest numbers can be made up to two days prior to your function date. A decrease in numbers cannot be made after final numbers have been given.
6. All Children will be included in charges for supply of Nibbles, Punch and Crockery upgrades.
7. If bridal table service is required with any menu other than the Wedding Banquet there is a \$65 surcharge. A cake cutting fee of \$75 is applicable if you require our staff to cut and bag your cake.
8. Extra Meat \$3.00 per guest. Extra salad or vegetable \$1.00 per guests.
9. We require an undercover area to prepare and serve your buffet & access to hot water
10. We require at least two (2) tables (8ft) for serving your Buffet and, one for preparation per 100 guests or part thereof, if no appropriate preparation surface is available for use.
11. Please supply a **hot water urn** for your tea and coffee if it is part of the menu, which you have chosen.
12. Staff will arrive four and a half (4 1/2) hours before service (except BBQ where we will arrive 2 1/2 before service)...to prepare, cook and serve your function.
13. If staff are delayed more than 1/2 hour past designated eating time as a result of you requesting changes to the serving time, there will be a charge of \$30.00 per half hour, or part thereof, per staff member.
14. A 20% Surcharge applies to all functions held on a Sunday or Public Holidays.
15. Where a site is deemed to be difficult to access a fee may be charged.
16. If we are required to cater in a location, with little or no facilities, there may be a surcharge for extra equipment hire.
17. **It is a health requirement that all left over prepared food is disposed of. However if suitable containers and refrigeration facilities (Esky etc) are provided, then this food will be left for your continued enjoyment...MUST be refrigerated within two hours. All unconsumed food is left at your venue and all responsibility/risk is borne by the customer.**
18. In the event that The Golden Roast is required to engage the services of any mercantile agency to effect collection of any amounts owing to The Golden Roast, then all expenses and associated charges shall be borne by the purchaser.

**R2011 Jan Series**  
**Coast to Coast the Golden Roast (Gladstone)**  
**Head Office Po Box 1506 Rockhampton Qld**  
**4700**

**Ph: 49213988**

**ABN: 45 381 466 212**

**BOOKING CONFIRMATION SHEET**

Please complete and return this sheet ASAP to confirm and reserve your function

Quote Number: R2011WEB

**Function Date:** .....

**Contact Name:** .....

Address: .....

.....

**Contact Phone Number:** .....

**Email Address:** .....

Venue Address: .....

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Venue Phone Number: .....

Approx Number of Guests: .....

Main Meal Serving Time: .....

Where did you hear about Golden Roast?

.....

Type of function: .....

**Selected Menu:**

Budget Buffet

Golden Roast Buffet

Big Buffet

Gourmet Banquet

Roast Dinner

BBQ Menu

Other

**Selected Meats:**

Beef Pork Lamb Chicken Ham Turkey

Fish

**Selected Salads & Vegetables:**

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**Selected Desserts:**

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**Plate Selection WHERE APPLICABLE**

**Melanie (\$1.50 per Guest)** Main Dessert

**China (\$2.50per Guest)** Main Dessert

Tea & Coffee

**Snack Nibbles (\$3.50 per guest)**

YES/NO Serving Time: .....

**Hot Nibbles (\$6.00 per guest)**

YES/NO Serving Time: .....

**Punch (\$3.50 per guest)**

YES/NO for How Many: .....

Napkin Colour: .....

Special Requirements:

.....

.....

**Available Facilities:** Please circle if available and advise of any problems.

Hot/Cold Water Sink Fridge Stove

Undercover Area

**TERMS OF TRADE: PLEASE SEE ATTACHED SHEET FOR FULL DETAILS.**

**I ACCEPT THE TERMS OF TRADE. PLEASE SIGN:** \_\_\_\_\_

**HOW WILL YOU BE PAYING YOUR FINAL ACCOUNT?**

**CASH CHEQUE CREDIT CARD DIRECT DEBIT**

\_\_\_\_\_

Deposit Amount: ..... (Min \$100)

**Direct Deposit Details:** BSB: 084 901

Acc: 17 994 5185

**You're Reference:** (Surname & Function Date)

**Payment by Credit Card:** \*\*\* Please note a service fee of 2% applies to the use of cards for final invoice payment\*\*\* Fee does not apply to deposits.

**Card Type:** Visa MasterCard Amex

**Cardholders Name:** .....

**Card Number:** .....

**Expiry Date:** ...../...../.....

**Security Code (refer to back of Card)**.....

**Signature:** .....

**Date:** .....

**Office Use Only:**

**Function Number:** .....

**Final Numbers:**

**Adults:** .....

**Children:** .....

**Under 4:** .....

**Quoted Price:** .....