

Cairns and Tableland Districts.
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Mobile: 0417074223
Kim Cahalane.



ABN 30847306427

"Coast to Coast

The GOLDEN ROAST"

SPIT ROAST and FUNCTION CATERERS.

quality foods, sensible prices and good old fashioned service

*Thank you for considering GOLDEN ROAST for your 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.*

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 ask you to refrigerate the leftovers as soon as possible
after we leave as they become your responsibility*

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 **FUNCTION** a complete success...!!*

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

KIM CAHALANE



Enjoy the Difference...

COAST TO COAST THE GOLDEN ROAST
PHONE 1300 655 602

Web site: www.goldenroast.com. 2009JUL Series

Golden Roast Buffet

The traditional Roast Dinner

THREE SPIT ROAST MEATS

Choice of chicken, pork, lamb or beef
served with delicious hot gravy and condiments

BREAD

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

POTATOES

Hot Roast Potatoes in their jackets served with sour cream

SELECT SIX FRESH SALADS AND VEGETABLES.

Always with...

Market garden tossed salad.

Plus

SELECT ANY FOUR (4) SALADS OR VEGETABLE COMBINATION

FRESH SALADS

Creamy pasta salad,

Fresh coleslaw

Potato salad

Pineapple salad

Beetroot and onion salad

HOT VEGETABLES

Roast pumpkin

Peas, corn and carrots.

TWO DELICIOUS DESSERTS

Chocolate Cake, Pavlova, French Cream Cheesecake and Apple Danish
(served with cream and fruits.. on disposable plates and spoons)

Under 40 guests select one...and if sweets are not required..

LESS \$1.10 per guest.

Complimentary Tea and Coffee with Desserts

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 with stainless steel cutlery for the main course and napkins in the color of your choice.

China plates and other optional extras are available on request

(see optional extras on the booking confirmation form).

Table cloths are supplied by Golden Roast for the buffet table

\$20.80 per adult...for 80 Adults or more

\$21.80 for 40 to 79 Adult guests

\$23.80 for 30 to 39 Adult guests

Under 30 adult guests \$750.00

Children 4 to 10 yr Half price Under 4yr-No charge

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 freshly just for you and all remaining food is left for your continued enjoyment

(All Prices Include GST)





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WEB SITE: WWW.GOLDENROAST.COM. 2009 JUL series

Big Buffet

Start with platters of cold nibbles..
FREE with this buffet (Dips, cheese, Kabana, crackers,
olives, onions, chips) Served on platters for your guests to pick and nibble

THREE SPIT ROAST MEATS

Choice of chicken, pork, lamb or beef, baked ham
served with delicious hot gravy and condiments

BREAD

Fresh French Sticks, cut served in baskets with butter.

POTATOES and PUMPKIN

Hot Roast Potatoes and Pumpkin served with sour cream

SELECT ANY FIVE SALADS OR VEGETABLE COMBINATION

Including a platter of sliced fresh tropical in season fruits

German potato,	Classic Caesar Salad,	Potato Egg and Bacon
Creamy Pasta,	Bombay pasta,	Pacific Seafood Salad
Fijian Slaw,	Greek with Feta,	Potato and Chives,
	Fresh Market Garden Salad	

Honey carrots,	Broccoli Cauliflower and	Zucchini Tomato and Onion,
Peas and Beans	Cheese,	
Tomato Pasta and	Hot Rice	
Vegetables		

Four delicious dessert

Chocolate Torte, Pavlova, French Cheesecake
Lemmon Meringue, Citrus Carrot Cake, Tiramisu Torte,
Mango Cheesecake, Baked Apple Pie
(Served with cream and fruit)

If under 40 guests choose three. if sweets are not required less \$1.10 per guest.

COMPLIMENTARY TEA AND COFFEE SERVED WITH DESERTS

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 Disposable plates with stainless
steel cutlery for the main course and napkins in the color of your choice.
(see optional extras on the booking confirmation form).*

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

\$23.50 per adult guest for 80 or more
\$24.90 per ad guest for 40 to 79 \$26.90 per ad guest for 30 to 39
under 30 Adult guests \$820.00 Children 4 to 10 yrs half price
Children under 4 no charge

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 and all remaining food is left for your continued enjoyment*

(All prices quoted include GS





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BUDGET BUFFET

Enjoy the Difference...

The ideal menu for Work parties or the casual 18th and 21st Birthdays or any celebration.

THREE SPIT ROAST MEATS

Choice of Chicken, pork, lamb or beef,
Served with delicious hot gravy and sauces

BREAD

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

POTATOES

Hot Roast Potatoes in their jackets served with sour cream

FRESH SALADS OR VEGETABLES

Always with... Potato salad and a Market garden tossed salad.
With....

THREE FRESH SALADS

Creamy Pasta
Fresh Coleslaw
Beetroot

OR THREE HOT GARDEN VEGETABLES

Roast pumpkin,
carrots, peas and corn combination

PLATES CUTLERY & NAPKINS

Golden Roast supplies high quality disposable plastic plates with stainless steel cutlery and napkins in the colour of your choice. China plates and other optional extras are available on request (see optional extras on the booking confirmation form). Table cloths are supplied by the Golden Roast for the buffet table

All for \$19.00 per adult...for 40 adult guests or more.

Under 40 Adult guests 800.00

Children 4 to 10 yrs Half price

Children under 4 free

if you require sweets...(both are served
Pavlova and Apple Danish with fruits and cream...\$2.10per Adult

FREE TEA AND COFFEE WITH DESSERTS

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 freshly just for you....and all remaining food is left for your continued enjoyment

(All prices Include GST)





Enjoy the Difference...

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DOLLAR SAVER BUFFET

Two Spit Roasts...

Choice of Chicken, Beef, Lamb...with a hot spiced gravy.

BREAD

French Sticks cut and served in baskets with butter portions.

POTATOES

Hot Roast Potatoes in their jackets.

WITH FOUR fresh salads

Tossed Market Garden salad, creamy pasta salad, potato salad, and beetroot.

PLATES CUTLERY & NAPKINS

Golden Roast supplies high quality disposable plastic plates with disposable cutlery and white napkins.

China plates and other optional extras are available on request (see optional extras on the booking confirmation form).

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

All for \$18.00 per adult guest..for 40or more

Under 40 \$720.00

Children 6 to 10 yrs half price Children 4 to Free

**If you require sweets... both are served
Pavlova and Apple Danish with fruits and cream...\$2.10
per adult**

FREE TEA AND COFFEE WITH DESERTS

- **The roasts are 'spit roasted' on site, commencing four hours before serving time**

all Prices Quoted include GST.

We require two 8ft trestle tables or equal under a covered well-lit area to prepare and serve the Buffet.



Coast to Coast the Golden Roast 2010 JuL Series – Cairns/Tablelands

BOOKING CONFIRMATION SHEET for SPIT ROASTS

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

Return via Post or Fax to address indicated below for your area.

Note: Any selections below may be changed up to 10 working days prior to your function date.



Phone All Areas: 1300655602 or Ah: 40962656 Fax All Areas: 40962039

Email: cairns@goldenroast.com

P O Box 1177, Atherton, Qld 4883

Quote Number: Internet

Function date (must be entered):.....

Contact name:-..... Address:

Phone number Hm..... Wk.....

Mob:..... Email (please print).....

Venue address:-.....

Venue phone number:-..... **Number of guests(approx):-**.....

What time to commence Main Buffet Dining:-..... Nibbles

Time:.....

Please help us with our marketing “How did you find us?”

Which menu have you selected: (Please tick a box)

Your selected Menu.....

Spit roasts selected:... **Chicken- Pork- Lamb - Beef -Baked Ham**

DO YOU REQUIRE –

Hot Nibble Entrees \$3.50/guest	YES / NO
Entrée Cheese Platters \$2.50/guest	YES / NO
Snack Nibble Platters \$1.10/guest	YES / NO
Crockery Main Course \$2.10/guest	YES / NO
Crockery Sweet/Dessert 2.10/guest	YES / NO
Add Salad/Vegetable 55c/guest/choice	YES / NO
Add Fourth Meat \$1.10/guest	YES / NO

Napkin Colour

Hot Vegetables choices:.....

Salads choices: Tossed

Desserts choices:.....

Special Requirements:.....

Please contact us for final guest numbers and details 7 working days prior to your function. Payment is required by the Wednesday prior to function by either direct debit or credit card

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

Signed:-..... Date:-.....

If Payment by Credit Card – 1.9% processing fee applies: I Bankcard

Cardholder Name..... I Visa

Card Number..... I Mastercard

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

Security Code: (refer back of card)

OR Direct Credit to our Bank Account:...use your name as reference.

BSB 114-879 Account: 483097141 Name: KV Cahalane Bank: St George

MENU STANDARDS

COAST TO COAST THE GOLDEN ROAST
PHONE 1300 655 602 Series 2009

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

- Golden Roast supplies Hard Disposable Plastic Plates with stainless steel cutlery for the main course and napkins in the colour of your choice. Desserts are supplied with Hard Disposable Plastic Plates and Disposable Spoons
- Upgrade to Crockery Main and Crockery Dessert Plates and Stainless Spoons **\$2.10** per course
- 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

Complimentary Tea and Coffee is supplied with most menus....(excludes most of Budget, Cost saver 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 with menus that include deserts.

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.

ADDITIONAL EXTRAS

- Fresh Fruit platter for the Main course or Sweets Buffet where not included in menu **\$2.20** per guest
- Cheese and Fruit Platter served with Sweets **\$2.50** per guest
- Fruit Punch with Disposable Glasses **\$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 Gourmet Choices, Nibbles, Fruit Platters, Punch and crockery upgrades.

ADDITIONAL MENU CHOICES (Prices per guest)

- Extra salad or vegetable \$0.55 – Extra Spit Roast \$1.10 – Upgrade to dinner rolls \$0.55

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. .
- 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

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YOUR QUESTIONS ANSWERED

- If you have a difficult access site ... please advise. We are happy to attend a site visit if able to
- The Spit Roast Oven does not need to be under cover but as close to the preparation table as possible..
- 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 License Number: FL080917
- 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 2007 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 and even DIY Functions.

TERMS OF TRADE

- To book your function, a holding deposit of approximately \$1.00 per guest (minimum of \$100.00) is required to confirm your booking date. The account balance to be paid on or before the Function date by cheque, cash or direct debit into our account. If credit card is to used payment must be processed one week prior to function date with a processing fee of 1.9% added to the final balance due, We need to no prior to function date how payment will be made the Holding deposit will be deducted from final payment.
- Please phone our office **TEN 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.
- 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, deposits are only refundable after a deduction of \$50.00 administration charge.
- 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 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 AND SERVICES TAX

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