



COAST TO COAST THE GOLDEN ROAST – GOLD COAST Series Nov08-int
PHONE 1300 655 302 or 5547 6622

Bridal Buffet

\$22.90 per guest...without desserts.

for 80 adult guests or more...

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

THREE SPIT ROAST MEATS

Choice of **Chicken Pork Lamb Prime Beef Baked Ham**

or Turkey, or Oven Grilled Fish (\$2.20 extra per guest)

Served with delicious hot gravy and condiments sauces to suit

***** PLUS...Smoked Ham platter included for 80 guests or more**

Or \$ 2.50 per guest for fewer than 80 Adult guests if required

BREAD

Fresh French Sticks, cut served in baskets with butter portions

POTATOES

Hot Roast Potatoes in their jackets with sour cream

Always with... Market Garden Tossed salad OR a Garden Caesar Salad

SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

German bacon Potato

Italian pesto pasta

Greek Salad with Feta

Pineapple and Yoghurt

Fresh slaw Salad

Mexican Chilli Pasta

Waldorf Salad

French Potato Salad

Vegetables

Roast Pumpkin

Julianne Carrots

Cauliflower and Cheese

Peas & Corn Combination

Sultana Rice Salad

Potato and Egg

Fijian Pineapple Slaw

Spinach Pasta

Seasonal vegetables

Hot sautéed rice

SELECT FOUR DELICIOUS DESSERTS

Baked Cheesecakes: (French Vanilla,

Caramel or Strawberry)

Baked Apple pie

Coffee Mud Torte

Mississippi Choc Mud

Pavlova & Fruits

Lemon Tart

Citrus Carrot Cake

Chocolate Royale Cake

Orange/Poppy Seed Cake

(Served with Plastic disposable plates and spoons)

If under 40 guests choose three. **If Desserts are required add \$2.80 per guest.**

COMPLIMENTARY TEA AND COFFEE

Includes Tea, Coffee, Sugar, Milk, Disposable Cups and Spoons

PLATES, CUTLERY AND WHITE NAPKINS

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

Price without desserts.. **\$22.90 per adult** for 80 Adults or more

\$24.90 per adult guest for 40 to 79 \$27.90 per adult guest for 30 to 39

Under 30 guests \$837.00

Children 4 to 10 yrs half price Children under 4yr - Free

PLUS: \$35.00 Function Fee... All prices quoted inclusive of GST

- Napkins in your choice of colour..available at an additional cost.
- Hot nibbles - five choices from different cuisines with dipping sauces ... **\$3.50 per guest**
- **All Staff costs are included** and will arrive four hours before serving time to prepare
- We ask you to have three trestle tables available for preparation and food – hire of tables \$12.00 each
- Please refer menu Standards for all our requirements





Enjoy the Difference...

COAST TO COAST THE GOLDEN ROAST – GOLD COAST Series Nov08-int
PHONE 1300 655 602 or 5547 6622

Traditional Wedding Buffet

\$21.50 per guest...without desserts.

Start with **FREE** platters of dips and crackers
With vegetable stick crudities for your guests.

■ THREE SPIT ROAST MEATS

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

■ BREADS

Fresh French Sticks, cut and served in a basket.

■ POTATOES

Hot Roast Potatoes and sour cream

SELECT FRESH SALADS AND VEGETABLES

Always with

Market Garden Tossed salad and Potato and chive salad

Plus

SELECT ANY FOUR (4) SALADS OR VEGETABLE COMBINATION

FRESH SALADS

Creamy pasta salad
Fresh coleslaw
Island Pineapple Salad
Beetroot and onion Salad

HOT VEGETABLES

Roast pumpkin
Fresh cut carrots
Peas and corn combination
Green beans

THREE DELICIOUS DESSERTS

Pavlova & Fruits Lemon Tart, Citrus Carrot Cake, Chocolate
Royale Cake Orange/Poppy Seed Cake Baked Apple pie
Baked Cheesecakes: (French Vanilla, Caramel or Strawberry)
Passionfruit Cheesecake, Moist Chocolate Cake Coffee Mud Torte, Mississippi Choc Mud
(Served with Plastic disposable plates and spoons)

If Desserts are required add \$2.80 per guest.

COMPLIMENTARY TEA AND COFFEE

Includes Tea, Coffee, Sugar, Milk, Disposable Cups and Spoons

PLATES, CUTLERY AND WHITE NAPKINS

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

Price without desserts ...**\$21.50 per adult for 80 Adults or more**

\$22.90 for 40 to 79 Adult guests

\$25.90 for 30 to 39 Adult guests

Under 30 adult guests \$777.00

Children 4 to 10 yr half price Children Under 4yr - Free

PLUS: \$35.00 Function Fee

- 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**
- **ADD** cheeses, dips, Kabana, crackers to the FREE Platter - **only \$1.10 per guest**
- **All Staff costs are included** and will arrive four hours before serving time to prepare
- [All staff are trained in the new 2007 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 – hire of tables \$12.00 each
- Refer menu Standards for all our requirements.

RELAX...WE'LL DO IT!...CATERING AND PARTY HIRE

ABN 38 277 638 517

All prices quoted inclusive of GST





COAST TO COAST THE GOLDEN ROAST – GOLD COAST Series Nov08-int
PHONE 1300 655 602 or 5547 6622

Wedding Banquet

The complete designer Wedding

Entrée Start with pre dinner nibbles...

Hot and Cold Finger Food selection

served on platters to your guests by our staff.

Enjoy the Difference...

• **THREE SPIT ROAST MEATS**

Choice of..... **Chicken Pork Lamb Beef Honey Roasted Baked Ham**

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 Dinner Rolls served with butter portions. With Crockery Bread and Butter Plates supplied

ROAST POTATOES.....Hot Roast Potatoes served with sour cream

Always with...a Market Garden Tossed Salad **OR** a Garden Caesar salad

SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

Tagliatelle Verdi
Creamy Pasta
Mexican Pasta
Tabouleh

Carrot & Sultana Health
Creamy Potato
Savoury Rice
Island Pineapple

Greek with Feta
Italian Pasta
German Potato with Bacon
Mediterranean vegetable

VEGETABLES

Roast pumpkin
Julianne Carrots
Tomato pasta and vegetables

Cauliflower and Cheese
Italian Zucchini
Peas, Beans or Corn Combo

Seasonal Vegetable
Hot sautéed Rice

FOUR GOURMET DESSERTS (If under 40 guests choose three desserts)

Pavlova & Fruits, Citrus Carrot Cake, Mississippi Choc Mud,
Lemon Tart, Tia Maria Torte, Coffee Mud, Continental Black Forest,
Moist Orange Poppy seed cake, Sticky Date Pudding

Complimentary Tea and Coffee

Includes Tea, Coffee, Sugar, Milk, Crockery Mugs and Stainless Steel Spoons

BRIDAL SERVICE

If required...the Bridal Table will be table served for the main meal. Hot food is plated, with salads on the side.

Our staff can assist cutting the Bridal Cake for your guests prior to serving Sweets.

Your Bridesmaids are requested to plate or bag the cake as required.

PLATES CUTLERY AND NAPKINS

All Courses include crockery plates and stainless steel cutlery and White napkins.

\$33.00 per Adult for 80 or more Adult guests

\$35.00 per Adult guest...for 40 to 79 Adult guests

\$37.50 per Adult guest...for 30 to 39 Adult guests

Under 30 Adult guests Flat Charge of \$1125.00 applies

Children 4 to 10 yr - Half Price Children under 4yr Free

PLUS: \$35.00 Function Fee

➤ Napkins in your choice of colour..available at an additional cost.

➤ **All Staff costs are included** and will arrive four hours before serving time to prepare

➤ We ask you to have three trestle tables available for preparation and food service – hire of tables \$12.00 each

➤ Please refer menu Standards for all our requirements

RELAX...WE'LL DO IT!...CATERING AND PARTY HIRE

ABN 38 277 638 517

All prices quoted inclusive of GST





WEDDING BOOKING CONFIRMATION SHEET

Return via Post, Fax or Email

Phone:1300 655 602 or 5547 6622 **Fax:** 5547 5073 **Email:** goldcoast@goldenroast.com

Address: GOLDCOAST HEAD OFFICE PO BOX 206 ORMEAU Qld 4208

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

Note: Any selections below may be changed up to 5 working days prior to your function date.

QUOTE NUMBER: **FUNCTION DATE:**.....

BILL TO: NAME:..... **CONTACT NAME:**.....

BILL TO: ADDRESS:.....

PHONE NUMBER: WK: **MOB:** **HM:**.....

VENUE ADDRESS:.....

VENUE PHONE NUMBER: **EMAIL (please print):**.....

TYPE OF FUNCTION: **NUMBER OF GUESTS (approx):**.....

SERVE TIME MAIN:..... **SERVE TIME NIBBLES** **SURPRISE YES/NO**

Which MENU have you selected: (Please tick a box) **WEDDING BANQUET**
BRIDAL BUFFET **TRADITIONAL WEDDING BUFFET** **OTHER:**

Spit roasts selected: **BEEF** **PORK** **CHICKEN** **LAMB** **BAKED HAM**
FISH add \$2.20 **TURKEY** add \$2.20

DO YOU REQUIRE – refer Menu Standards

| | | |
|--|--------|-------------------------------------|
| Crockery Dessert Plate w/spoon \$1.10/guest... | YES/NO | HIRE? (Hire List attached) YES / NO |
| Crockery Coffee Cups 55c/guest..... | YES/NO | Hot Vegetable choices: |
| Fresh Fruit Platter Main Course \$2.50/guest.... | YES/NO | |
| Dinner Rolls 55c/guest..... | YES/NO | |
| Cold Nibble Platters \$1.50/guest..... | YES/NO | Salad Choices: |
| Add Cheese kabana to Free nibbles \$1.00/guest | YES/NO | |
| Hot Nibble Platters \$3.50/guest..... | YES/NO | |
| Country Style Selection-refer menu standards | YES/NO | |
| Add an extra Salad/Vegetable 55c/guest | YES/NO | |
| Are Desserts required @ \$2.80 per guests | YES/NO | Dessert Choices |
| IF NO Do you require us to cut and serve | | |
| Wedding Cake (\$40.00 fee applies)..... | YES/NO | |
| Food Buffet Tables \$12.00 each..... | YES/NO | |
| Napkin Colour(if required additional cost) | | |
| Special Requirements | | |

Please contact us for final guest numbers and details five (5) working days prior to your function

Please help us with our marketing "How did you find out about us?"

RECOMMENDED **WEB SITE** **YELLOW PAGES** **RADIO/TV** **other**.....

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

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

EFT/Direct Deposit...BSB: 064401 A/C: 1026 7426 Your Ref: Your Quote Number

If Payment by Credit Card 1% processing fee applies: Mastercard... Visa ...

Cardholder Name..... Card Number.....

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

Office Use: Date Received:Amount Received: \$..... CHEQ/MO/CC/EFT

MENU STANDARDS

COAST TO COAST THE GOLDEN ROAST

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All of the following applies to our Wedding Buffet Menus

PLATES CUTLERY & NAPKINS

- The Wedding Banquet menu includes crockery and stainless 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.
- Disposable White Plastic Table covering is supplied by Golden Roast for the food buffet tables.
- Upgrade to Crockery Tea and Coffee Mugs for **\$1.10** per guest.
- Add Bread & Butter Plate **55c** per guest

COMPLIMENTARY TEA AND COFFEE

Complimentary Tea and Coffee is supplied with most menus. 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.

(please have containers available for your left overs or alternatively we will use plastic bags).

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 "on site" approximately for 2 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
- Individual Vegetarian Quiches available on request **\$3.50** each

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 (6ft) trestle tables - for Preparation and Food Buffet (subject on Numbers).

- Covered well-lit area to prepare and serve the Buffet.
- Access to 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

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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.
- 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.
- Yes – We have \$5 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 caterer 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.**

TERMS OF TRADE

- **To book your function**, we request a holding deposit of \$1.00 per guest to confirm your booking date. **Minimum Deposit \$100.00**. The Holding deposit deducted from final balance.
- 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 **FIVE 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 five days prior to function date. **Note:** If numbers are not confirmed by FOUR 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.
- **FINAL BALANCE MUST BE RECEIVED 48 HOURS PRIOR TO YOUR FUNCTION DATE.** Payment can be made by Credit card, EFT, Money Order or Bank Cheque. All credit card payments will be processed two days prior to your function date.
PERSONAL CHEQUES ARE NOT 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 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.

GOODS AND SERVICES TAX

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