



COAST TO COAST THE GOLDEN ROAST
PHONE 1300655602 Series 2011Feb Bun

Golden Roast Buffet

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 disposable plates with stainless steel knife and fork.

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

\$28.90 for 40 to 99 Adult guests

Under 40 adult guests \$1156.00

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

- **Add crockery plates \$1.10 per guest per course.**
- 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.....B2011 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 disposable plates with stainless steel cutlery and white napkins.

80 or more guests: \$30.90

40 to 79 guests: \$31.90

Under 40 guests: \$1276.00

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

Sundays & Public Holidays – a 20% surcharge applies

- Add crockery plates #1.10 per guest per course.
- **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.



Gourmet Desserts..

**Gourmet portion or individual serve...\$5.00 per person
or \$2.50 if desserts are already in menu**

Mud Cake rich and moist dipped in dark chocolate and drizzled with white and milk chocolate.

Sticky Date pudding loaded with luscious dates and rich caramel.

Apple & Rhubarb on an almond meal base topped with a fine crumble.

Cherry Crumble on an almond base topped with coconut crumble.

Orange & Almond, rich and moist topped with almond flakes.

Pear & Walnut, rich and moist, topped with walnuts and pears.

Cheesecakes, smooth and creamy baked cheesecake on a biscuit crumb base topped with the following toppings: Blueberry, Raspberry, Caramel or Mango.

Tiramisu, a traditional Italian favourite with rich coffee flavoured filling.

Chocolate Mousse, a creamy chocolate mousse topped with a whipped chocolate ganache on a light sponge base...

Alpen Caramel Crème, with flavoured caramel mousse topped with a rich caramel flavoured ganache.

Parfaits, beautifully presented in individual parfait style plastic martini glasses.

Black Forest, based on traditional black forest flavours with chocolate sponge and dark cherries sandwiched between cream mousse and sprinkled with flaked chocolate.

Chocolate Ripple with tiers of rich chocolate mousse and chocolate ganache and sprinkled with flaked chocolate.

Cointreau, a light and fluffy conitreau flavoured mousse sitting on a chocolate ganache and sprinkled with flaked chocolate.

Individual Tarts

Citrus Tart, tangy citrus curd on a sweet pastry.

Caramel Tart, rich caramel tart topped with a white and dark chocolate web.

Banana Toffee Tart, a smooth banana toffee mousse topped with coffee flavoured cream is an sweet pastry shell.

Lemon Meringue Tart, a classic citrus filling in a sweet tart shell, topped with an indulgent meringue.



Coast to Coast the Golden Roast - Bundaberg
Head Office Rockhampton
Po Box 1506 Rockhampton Qld 4700
Ph: 1300 655 602 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 (Bundaberg)
Head Office Po Box 1506 Rockhampton Qld
4700

Ph: 1300 655 602
ABN: 45 381 466 212
BOOKING CONFIRMATION SHEET

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

Quote Number: B2011WEB

Function Date:

Contact Name:

Address:

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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?

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Type of function:

Selected Menu:

Golden Roast Buffet

Big Buffet

Gourmet Banquet

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:

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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

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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:

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Office Use Only:

Function Number:

Final Numbers:

Adults:

Children:

Under 4:

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Quoted Price: