

Cairns and Tableland Districts.  
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Kim Cahalane.



"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](http://www.goldenroast.com). 2009 JUL Series

# Traditional Wedding 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.

### FOUR DELICIOUS DESSERTS

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

Under 40 guests select three...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. Children under 4 \$Free**

### 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)





COAST TO COAST THE GOLDEN ROAST  
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WEB SITE: WWW.GOLDENROAST.COM. 2009 JUL series

# BRIDAL BUFFET

*Enjoy the Difference*

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 (Turkey \$1.10 /head extra)  
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,  
Creamy Pasta,  
Fijian Slaw,

Classic Caesar Salad,  
Bombay pasta,  
Greek with Feta,

Fresh Market Garden Salad

Potato Egg and Bacon  
Pacific Seafood Salad  
Potato and Chives,

Honey carrots,  
Peas and Beans  
Tomato Pasta and  
Vegetables

Broccoli Cauliflower and  
Cheese,  
Hot Rice

Zucchini Tomato and Onion,

## 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 \$850.00  
Children 4 to 10 years half price 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*





Enjoy the Difference...

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# The Wedding Banquet

## The complete designer Wedding...

Entrée Start with pre dinner nibbles

Platters of Cold cocktail nibbles and Cheese platters served by our staff.

### THREE SPIT ROAST MEATS

Choice of **chicken, pork, lamb or beef, baked ham** (Turkey or Fish \$2.10 /guest extra)  
served with delicious hot gravy and condiments to suit.

### BREAD

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

### HOT VEGETABLES

Hot Roast Potatoes in their jackets served with sour cream,  
Roast Pumpkin, Honey Carrots, Cauliflower and Broccoli and Cheese sauce,  
Plus... choose **three** from the salads below

German Potato,  
Pascific Seafood,  
Greek with Feta,  
Potato Egg and Bacon

Classic Caesar,  
Potato and Chives,  
Fresh Market Garden Salad  
Mexican Pasta

Creamy Pasta,  
Bombay Pasta,  
Fijian Slaw

### OR CHOOSE FIVE (5) FOR THE ALL SALAD OPTION

and a Fresh Fruit Platter

### Four delicious deserts

Black Forest Torte, Pavlova and Fruit, French Cheesecake  
Lemmon Meringue Pie, Citrus Carrot Cake, Tiramisu Cake  
Apricot Danish, Baked Apple Pie, Chocolate Mud Cake. Or mango Cheesecake  
(Served with whipped cream and fruit)

If under 40 guests choose three (3)

### COMPLEMENTARY TEA AND COFFEE

Served with Desert

A tea and coffee station is set up around your urn or jug  
which includes tea, coffee, sugar, milk disposable cups and teaspoons.

### PLATES CUTLERY & NAPKINS

Golden Roast supplies high quality crockery plates and stainless steel cutlery,  
And napkins in the colour of your choice  
Tablecloths are supplied by the golden roast for the buffet table

**\$28.90 for 80** Adult guests or more

**\$30.90 per Adult guest...40 to 79**

**\$32.40 per Adult guest...for 30 to 39.**

*Children 4 to 10 yr - Half Price*

*Children under 4 free*

### Staff

Golden Roast staff arrive approximately four (4) hours prior to serving time to cook and prepare the buffet. We are there from start to finish to ensure that you roasts are cooked to perfection .  
So you know everything is cooked freshly just for you, all remaining food is left for your continued enjoyment.

**Functions between 20-30 adults are available with a set fee of \$1020.00**

**All prices include GST.**



# MENU STANDARDS

COAST TO COAST THE GOLDEN ROAST  
PHONE 1300 655 602 Series 2009 JUL Series  
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 color 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, Costsaver 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

COAST TO COAST THE GOLDEN ROAST  
PHONE 1300 655 602 Series 2007S



## 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 Licence 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, are GST Inclusive**

