



COAST TO COAST THE GOLDEN ROAST
 PHONE 4921 3988
 Web site: www.goldenroast.com G2011 Series



Wedding Banquet

Enjoy the Difference...

The complete designer Wedding

Entrée Start with pre dinner nibbles...

Hot and Cold Finger Food selection, varieties from different cuisines., served on platters to your guests by our wait staff.

• **THREE SPIT ROAST MEATS**

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.

• **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

BRIDAL SERVICE

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

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.

➤ OR napkins in your choice of colour..

➤ Crockery plates available at \$2.00 per guest per course.

➤ 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.

\$39.50 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

All prices quoted inclusive of GST

20% surcharge for Sunday and Public Holiday





COAST TO COAST THE GOLDEN ROAST
PHONE 4921 3988 Series G2011

Bridal Buffet

\$31.90 per guest

for 80 adult guests or more...

Enjoy the Difference

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, Prime Beef, Baked Ham, Lamb**
Turkey, or Oven Grilled Fish (\$2.50 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 under 80 Adult guests if required

BREAD

Dinner rolls 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

Baked pumpkin,
Oriental sautéed rice,

Sultana Rice Salad
Potato and Egg
Fijian Pineapple Slaw
Spinach Pasta

Seasonal vegetables,
Sliced honey Carrots,

Sweet Corn Combination
Hot Asian noodles,

SELECT FOUR DELICIOUS DESSERTS

Queensland Pavlova
Baked Apple Pie
German Chocolate Cake
Berry Cheesecake

Lemon Curd Tart
Choc Choc Mud Cake
Baked Cheesecake
Carrot and Walnut Cake

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

If under 40 guests choose three..If Desserts are not required less \$1.00 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 **white melamine plates** with stainless steel cutlery.

- **Gourmet Sweets are listed on a separate page**
- OR napkins in your choice of colour.
- Linen tablecloths are available for the FOOD BUFFET TABLES...\$14.40 each
- Hot nibbles - five choices from different cuisines with dipping sauces ... \$6.00 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 buffet OR we can supply.
- Please refer menu Standards for all our requirements... **ALL PRICES QUOTED INCLUSIVE OF GST**

\$31.90 per adult for 80 Adults or more...

\$32.90 per adult guest for 30 to 79

Under 30 guests \$987.00

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

Sunday and Public holidays – 20% surcharge applies.





Enjoy the Difference...

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Traditional Wedding Buffet

\$28.90 per guest...or 100 adult guests or more...

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

■ THREE SPIT ROAST MEATS

Chicken, Pork, 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

French pasta salad
Country Style coleslaw
Island Pineapple and Coconut Salad
Sultana Rice Salad

HOT VEGETABLES

Sliced carrots
Peas and corn combination
Seasonal vegetables
Oriental Fried Rice
Baked Pumpkin

THREE DELICIOUS DESSERTS

Queensland Pavlova
Berry Cheesecake
Apple Danish with custard.

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

COMPLIMENTARY TEA AND COFFEE

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

PLATES, CUTLERY AND WHITE NAPKINS

Main Course and sweets are served on **white crockery plates** with stainless steel cutlery.

Price with desserts ...**\$28.90 per adult for 100 Adults or more**

\$29.90 for 30 to 99 Adult guests

Under 30 adult guests \$897.00

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

Sunday and Public holidays – 20% surcharge applies.

- OR the napkins in your choice of colour..
- 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 -**\$6.00 per guest**
- **ADD** cheeses, dips, Kabana, crackers to the FREE Platter - **only \$2.00 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 the food Buffet OR we can supply.
- Refer menu Standards for all our requirements...All price quoted are inclusive of GST.



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 cointreau 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 (Gladstone)
Head Office Po Box 1506 Rockhampton Qld 4700
Ph: 49213988
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 ½ before service)...to prepare, cook and serve your function.*
13. *If staff are delayed more than ½ 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 along with refrigeration facilities are provided, then this food will be left for your continued enjoyment. 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
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ABN: 45 381 466 212

BOOKING CONFIRMATION SHEET

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

Quote Number: R160810
Function Date:
Contact Name:
Address:
.....
Contact Phone Number:
Email Address:
Venue Address:
.....
Venue Phone Number:
Approx Number of Guests:
Main Meal Serving Time:
Where did you hear about Golden Roast?
.....
Type of function:

Selected Menu:

Wedding Banquet
Bridal Buffet
Traditional Wedding Buffet
Other

Selected Meats:

Beef Pork Lamb Chicken Ham Turkey
Fish

Selected Salads & Vegetables:

.....
.....

Selected Desserts:

.....
.....

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:.....