



Enjoy the Difference...

Golden Roast Buffet

Start with Cold Nibble Platters **ONLY \$1.90 per guest**
(cheeses, dips, kabana, crackers, vegetable crudities)

THREE SPIT ROAST MEATS (Select 3)

Choice of Chicken, Pork, Lamb, Beef or Baked Ham

Served with delicious hot gravy and condiments

BREAD

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

ROAST POTATOES

Hot Roast Potatoes served with sour cream

SALADS

Garden tossed salad, Creamy pasta, Coleslaw, Sunshine rice salad, Pineapple and Yoghurt,
Beetroot and onion

OR

HOT VEGETABLE & SALAD COMBINATION

Roast pumpkin, Julienne carrots, Peas and corn – with Fresh Tossed Salad, Creamy Pasta and Coleslaw.

THREE DELICIOUS DESSERTS

Chocolate Torte, Pavlova and Passionfruit Cheesecake

(Served with whipped cream and fruits, on disposable plates with spoons)

Under 40 guests select 2, and if sweets are not required...**LESS \$1.90 per guest.**

COMPLIMENTARY TEA AND COFFEE

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 **BUT** with stainless steel cutlery for the main course and napkins in the colour of your choice. Table cloths are supplied by Golden Roast for the buffet table

STAFF

Golden Roast staff arrives 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 for \$19.00 per Adult...for 80 Adults or more

\$21.00 for 40 to 79 Adult guests

\$23.00 for 30 to 39 Adult Guests

Under 30 Adult Guests \$690.00

Children 6 to 10 yrs - Half Price Children under 6 - \$4.00 Under 4yr - No charge

A booking and function fee of \$35.00 applies to all bookings

Hot entrée nibbles selection - add \$3.50 per guest

Hot & cold entrée selection - add \$4.50 per guest

Crockery plates for the main meal – add \$1.10 per guest

Crockery plates for dessert and tea & coffee - add \$ 1.10 per guest

We require two 8ft trestles for each 50 guests under a covered, well lit area to prepare and serve the buffet.... and an urn for your tea & coffee.

Catering since 1990...Health Lisc. TT327

All prices quoted inclusive of GST

Golden Roast Sunshine Coast | P 07 5474 4855 | F 07 5474 0899 | www.goldenroast.com.au





Enjoy the Difference...

Big Buffet

Start with Cold Nibble Platters **ONLY \$1.90 per guest**
(cheeses, dips, kabana, crackers, vegetable crudities)

THREE SPIT ROAST MEATS

Choice of Chicken, Pork, Lamb, Beef or Baked Ham
Turkey or Fish (extra \$1.10 per guest)
Served with delicious hot gravy and condiments

BREAD

Fresh French Sticks cut and served in baskets with butter.

POTATOES

Hot Roast Potatoes served with sour cream

SEVEN FRESH SALADS AND VEGETABLES

Always with a Market garden tossed salad and Fresh Fruit Platter.
Plus choose five more specially selected salads or quality vegetables.

- | | | |
|----------------------------|--------------------------------|---------------------------------------|
| German Potato | Creamy pasta | Country Style Slaw |
| Potato and Chives | Classic Caesar Salad | Pineapple and Yoghurt |
| Thai rice salad | Greek with Feta | Moroccan sun dried tomato and ricotta |
| Pasta with Sundried tomato | Potato & Egg salad | |
| Roast pumpkin | Honey carrots | Peas and Beans |
| Hot sauteed Rice | Zucchini tomato & Onion | |
| Tomato Pasta & vegetables | Broccoli, Cauliflower & cheese | |

FOUR DELICIOUS DESSERTS

- | | | |
|--------------------|--------------------|-----------------------|
| Chocolate Torte | Pavlova | Strawberry Cheesecake |
| Lemon Meringue Pie | Citrus Carrot Cake | Coffee Gateaux |
| Baked Cheesecake | Baked Apple pie | |

(served with whipped cream and fruits, on disposable plates with spoons)
If under 40 guests choose 3... if sweets are not required **less \$2.20 per guest.**

COMPLIMENTARY TEA AND COFFEE

PLATES CUTLERY & NAPKINS

Golden Roast supplies hard disposable plates with stainless steel cutlery for the main course and napkins in the colour of your choice. Table cloths are supplied by the Golden Roast for the buffet table.

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.

\$21.00 per guest for 80 or more

\$23.00 per guest for 40 to 79

\$25.00 per guest for 30 to 39

Under 30 guests \$750.00

Children 6 to 10 yrs- half price

Children 4 to six years-\$5.00

Children under 4 years-free

A booking and function fee of \$35.00 applies to all bookings

We just require you to provide us with 2 8 ft trestles tables per 50 guests.

Hot Nibble selection - Add \$3.50 per guest

Combination of hot & cold nibbles - Add \$4.50 per guest

Crockery plates for the main meal - Add \$1.10 per guest

Crockery plates for dessert, tea & coffee - Add \$1.10 per guest

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Enjoy the Difference...

Ph: 5474 4855 2011

Gourmet Buffet

Entrée

Start with pre dinner nibbles...A variety of HOT and COLD nibbles served by our staff.

THREE SPIT ROAST MEATS (Select 3)

Choice of Chicken, Pork, Lamb, Beef or Baked Ham, Turkey or Fish

Served with delicious hot gravy and condiments to suit each roast, Mint consommé, Apple puree, Cranberry sauce, Tartare sauce, Mustard seed.

BREAD

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

SPECTACULAR BUFFET OF SALADS, VEGETABLES & TROPICAL FRUITS (Select 6)

Always with Hot Roast Potatoes in their jackets served with sour cream

Classic Caesar Salad
Moroccan sun dried tomato and ricotta
Creamy Pasta
Carrot & Sultana health salad
Potato and Chives

Fresh tossed garden salad
Pineapple & yoghurt
Greek salad with feta
Potato Waldorf salad
Mexican chilli beans

Mexican Pasta salad
German Potato & Egg salad
Italian Risoni salad

Crisp pumpkin
Honey Carrots
Broccoli, Cauliflower and Cheese

Tomato pasta and vegetables
Buttered peas and beans

Zucchini tomato and onion
Hot sautéed rice

DESSERT BUFFET (select 4)

Served with fresh cream & fruits

Pavlova and Fruits
Lemon Meringue Pie
Tia Maria cheesecake

Pumpkin and Pecan
Chocolate Mud Torte
Chocolate Black Forrest

Coffee gateaux
Strawberry Cheese Cake
Apple Pie and custard

(If under 40 guests choose 3)

COMPLIMENTARY TEA, COFFEE AND MINTS

THE COMPLETE BUFFET ALL INCLUSIVE PRICE

- The meal is served on Restaurant Quality crockery and cutlery
 - Napkins your choice of colour
 - Staff to cook, carve and attend to the Buffet

\$29.00 per Adult guest...80 or more
 \$33.00 per Adult guest...for 30 to 39
 Children...Half Price under 11 years

\$31.00 per Adult guest...for 40 to 99
 \$840.00 for under 30 guests
 Children under six \$5.00 per child

A booking and function fee of \$35.00 applies to all bookings

Please ask for our selection of Hire glassware and Party equipment.

Catering since 1990... Health Lisc. TT327

All prices quoted inclusive of GST

Relax we'll do it...just enjoy the tastes of Golden Roast...!!





The Golden Roast
 Sunshine Coast
 PO Box 1603
 NOOSAVILLE DC, QLD, 4566
 PH: (07) 5474 4855
 FAX: (07) 5474 0899

2011 GOLDEN ROAST BOOKING CONFIRMATION FORM

Please complete the following form and return to the above address to confirm your booking

Quote Number Function Date

Contact Name Email:

Address

Home Phone Mobile

Venue Address

Venue Phone Number Contact

Type of Function Is it a surprise: Yes / No

Number of Guests Serve Time
 (Approx) (Approx)

Menu Selected (Please circle) Golden Roast Buffet Big Buffet Budget Buffet

Selected Spit Roasts (Please circle) **Lamb / Beef / Pork / Chicken / Baked Ham
 Turkey or Fish (extra \$1.10 per guest)**

Do you require main meal china Crockery: Yes / No

Do You Require Dessert/Tea & Coffee China: Yes / No

Do You Require Cold Entree Platters: Yes / No

Do You Require Hot & Cold Entree Platters: Yes / No

Do You Require Vegetables: Yes / No

Do You Require Desserts: Yes / No

What Colour Serviettes Do You Require

Special Requirements

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Deposit paid

TERMS OF TRADE: A deposit of approximately 25% is required to confirm the booking. The balance of the account in to be paid on or before the function date (please see below for payment options). **A booking and function fee of \$35.00 applies to all bookings.**
A Travel Charge may apply to out of town locations.

We require 2 x 8 foot trestle tables per 50 guests for food preparation and service as well as a hot water urn for tea & coffee.

We will contact you on the Tuesday prior to your function to confirm final numbers and details.

Payment Details

Deposits can be paid by:-

MONEY ORDER/CHEQUE

Return to P.O. Box 1603 Noosaville DC, QLD, 4566

FAX

Confirmation form with credit card detail to (07) 5474 0899

EMAIL

jaoc@ozemail.com.au

DIRECT DEPOSIT

Joctoc Pty Ltd

BSB 064449

ACCOUNT 1021 8081

Please contact our office for reference details

CREDIT CARD

We accept Mastercard, Visa & Bankcard. Sorry no Amex or Diners

If paying with credit card a 1% surcharge applies.

Name on card Credit Card Type

Number Expiry Date

Signature