

# MENU STANDARDS

## COAST TO COAST THE GOLDEN ROAST

PHONE 1300 655 602 Series 2008 Oct

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 colour 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, Cost saver 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

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## 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: 36202507(4).
- 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% 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, hire and extras are GST Inclusive**