



Enjoy the Difference...

BRIDAL BUFFET

\$40.90 per head (Inc)

Nibbles

Start with a variety of cold nibbles (cheeses, dips, pate, chips, fruit, salami etc) served on silver platters

MAIN COURSE

A Selection of succulent Roast Meats- Choose three from the following six:

BEEF, PORK, LAMB, CHICKEN PIECES, HOT HAM OR TURKEY (by request at \$2.00ph extra)

All served with a selection of condiments to suit meats and homemade gravy

HOT ROAST POTATOES

Cooked in their jackets and served with sour cream

SALADS and/or VEGETABLES

Tossed Garden Salad is standard with the Bridal Buffet Menu

Choose another 6 from the following:

Creamy Potato, Pasta, Savoury Rice, Coleslaw, Couscous, Pesto Pasta, Quinoa, Waldorf Salad, Tabouli, Roast Pumpkin, Carrots, Baby Beans, Mixed Vegetables, Peas & Corn, Cauliflower & Broccoli served with cheese sauce

FRESHLY BAKED BREAD

Freshly Baked Dinner Rolls served with butter portions.

DESSERTS

Choose 4 of the following or 3 if under 40 guests-

New York Cheese Cake, Apple Crumbles, Pavlova, Chocolate Mousse, Lemon Cheese Cake, Strawberry Tarts and Fresh Fruit Salad or Fruit Platter also ask about our range of Slices

All desserts are baked daily by our local Supplier and served with fresh cream

Menu continues on page 2



PLATES CUTLERY & NAPKINS

China Dinner Plates, Bread & Butter Plates & stainless-Steel Cutlery are included in price for main meal & 3ply Napkins in the colour of your choice

STAFF

Our staff arrives 4 hours prior to your eating time to cook & prepare for your function. They are trained to roast your fresh meats using the Coast to Coast the Golden Roast proven method to ensure perfection.

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

Please supply adequate containers for left over's and ensure they are refrigerated within 2 hours of serving

WHAT WE NEED FROM YOU!!

Complete and post booking conformation form with a deposit of \$100.00

This can be paid either by cheque, direct debit or Visa, MasterCard credit cards (1.5% surcharge applies)

2x Trestle tables (or equivalent) to cook and serve (Trestle tables are available for hire at \$10.00each

***BILLING-* we have a minimum of thirty adult guests however if under 60 guests a surcharge of \$100.00 will apply**

Children 4 to 10 are half price, under 4 are free of charge

***TRAVEL-* If your function is outside the Geelong Region travel costs may apply**