



Enjoy the Difference...

# Golden Roast Budget Buffet

**\$23.90 per head (Inc GST)**

## **A SELECTION OF SUCCULENT ROAST MEATS**

**BEEF, PORK & CHICKEN PIECES**

## **FOUR FRESH SALADS and/or VEGETABLES**

Choose another 4 from the following

**Tossed Garden Salad, Creamy Potato, Pasta, Savoury Rice, Coleslaw, Roast Pumpkin, Roast Potatoes in their jackets served with sour cream, Carrots, Baby Beans, Mixed Vegetables, Peas & Corn, Cauliflower served with Cheese Sauce.**

## **FRESHLY BAKED BREAD**

**French bread Sticks cut & buttered**

## **CONDIMENTS**

**Hot Homemade Gravy, Mustard, Mint Jelly, Apple Sauce, Salt & Pepper etc.**

## **PLATES, CUTLERY & NAPKINS**

**We supply napkins, Bondware disposable plates, knives & forks**

**China plates & stainless steel cutlery is available –for costing see Booking Form**

## **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.**

**Menu continues on page 2**



## **WHAT WE NEED FROM YOU!!**

**Complete and post booking confirmation 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 prepare and serve from (trestle tables are available for hire at \$10 each)**

**Hot water – urn or jug for tea & coffee**

**BILLING-** We have a minimum of 30 Adults Guest, however if under 60 Guests a \$100.00 surcharge applies.

**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

**DRINK WAITERS-** are available (minimum 3 hours \$30 per hour per staff member).