

ELITE Banquet

\$ 64.90 per head (GST Exclusive)

HORS D'OEUVRES

An assortment of gourmet, hot pre-dinner nibbles. Served to your guests by our professional staff on silver platters. All served with a range of dipping sauces. A selection of:

- Gourmet mini quiches
- Italian meatballs
- Spicy chicken wings
- Delicious arancini balls
- Vegetable samosas

GRAZING TABLE

The grazing table is a decadent selection of all things delicious. This includes fresh fruits, cold meats, dips, cheeses, biscuits, nuts and plenty more. All presented beautifully to you and your guests. The grazing table is perfect for any occasion and is always a hit! The perfect way to add that 'wow' factor to your special day.

CHOOSE THREE SPECIALTY SPIT ROASTED MEATS

- House marinated beef
- Succulent roast pork
- Turkey (+\$2.00 P/H)
- Whole pig (+\$6.00 P/H)
- Garlic, lemon and herb chicken
- Honey glazed hot ham
- Garlic & rosemary lamb (+\$1.50 P/H)
- Whole cooked salmon (+\$4.00 P/H)

FRESH SALADS / VEGETABLES

Please choose SEVEN of the following gourmet salads or vegetables:

- Roast Maple Glazed Pumpkin
- Tabouleh Couscous with Quinoa
- Asian Hokkien Noodle Salad with Chicken
- Honeyed Baby Carrots
- Cauliflower with White Sauce
- Lemon Penne with Chicken & Sundried Tomatoes
- Mediterranean Salad with Feta
- Potato, Egg & Bacon Salad
- Seafood Salad with Prawns
- Vietnamese Noodle Salad (GF)
- Sweet Potato Freekeh
- Gourmet Greek Salad
- Pasta Italiano
- Gourmet Potato Salad (GF)
- Basil Pesto Pasta Salad with Kale
- Spicy Chicken Mango Pasta Salad
- Gourmet Coleslaw (GF)
- Chicken Fried Rice (served hot)
- Baked Potatoes with Herbs

BREAD

Individual freshly baked bread rolls with butter portions. Gluten free rolls can be supplied for guests who require them.

DESSERTS

Choose FOUR of the following individual desserts from the following

- Individual Pavlovas
- Individual Rocky Road Cheesecakes
- Individual Berry Cheesecakes
- Individual Strawberry Tart
- Individual Mud Cake
- Individual Orange & Almond Cake (GF)

PLATES CUTLERY NAPKINS

The main meal and desserts will be served on china plates accompanied by stainless steel cutlery. High quality disposable napkins are also provided.

STAFF

All staff will arrive four hours prior to your eating time to cook & prepare for your function. This is because all our meats are cooked fresh on-site. Please note; If our staff members are required to stay at your function for longer than 6 hours, \$35 per hour, per staff member will be charged.

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT PLEASE SUPPLY CONTAINERS FOR LEFTOVERS

BILLING

We have a minimum of 40 adult guests, however if you have under 60 adult guests a staff fee of \$200 is charged.

Children 4 – 10 are half price. Children under 4 are \$2.50 each.

We accept cash, cheque, and major credit cards. (All credit cards attract a 3% surcharge) To secure your booking we require a refundable \$200 deposit. The outstanding balance is due two days before your function date. Upon request cash or cheque may be accepted on the day.

TRAVEL

Travel fees may apply, this fee is \$45 per staff per every hour of travel.

WHAT WE REQUIRE

For all functions we require access to boiling water and two trestle tables along with tablecloths.

If your menu includes the grazing table, please also supply an additional table & tablecloth.

We also require an urn if you wish to have tea & coffee.

PLEASE NOTE

All of our salads and desserts are seasonal and are subject to change.

CONTACT US

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