



Enjoy the Difference...

Traditional Wedding Buffet

COMMENCE WITH COLD NIBBLE PLATTERS

(Cheese, Dips, Kabana, Crackers, Vegetable Crudités)

CHOICE OF THREE SPIT ROAST MEATS

Chicken, Pork, Beef, Baked Ham or *Lamb

Served with delicious hot gravy, garlic bread & condiments.

*+\$3.50 per head

CHOICE OF FOUR SIDES

Traditional Potato Salad	Roast Potato & Sweet Potato
Coleslaw	Honey Carrots
Creamy Pasta	Buttered Corn
Beetroot, Feta & Chickpea	Peas & Corn
Garden Salad	Seasonal Mixed Vegetables

DESSERT

Choice of 2 if 50 guests or less, choice of 3 if 51 or more.

Pavlova with Fruit & Cream (GF)	Berry Cheesecake
Tropical Cheesecake	Chocolate Log Cake
Chocolate Raspberry Cake	Orange Cake (V)

If you are having wedding cake instead of a choice of desserts, we can cut and serve the cake and serve with raspberry coulis and cream upon request.

If no desserts are required, **LESS \$2.00 per guest.**

PLATES, CUTLERY & NAPKINS

Main course is served on crockery plates with stainless steel cutlery and napkins.

Dessert is served with high-quality bio-degradable plates & cutlery.

Linen tablecloths are supplied by Golden Roast for the buffet table.

STAFF

Golden Roast staff arrive approximately 4 hours prior to your serving time to cook & 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. We require that you provide us with 2 x 6ft trestles tables per 50 guests to serve the buffet on.

\$44.90 PER ADULT GUEST

We have a minimum of 40 adult guests.

If you have under 60 adult guests, a surcharge of \$200 applies.

Travel fees may apply

Children 4 to 10 years – Half Price

Children under 4 years – No Charge

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