



BIG BUFFET

\$41.90 per head (GST Exclusive)

GRAZING TABLE

The grazing table is a gourmet 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 function.

CHOOSE THREE MEATS

- Beef
- Chicken
- Pork
- Hot ham
- Turkey (+\$2.00 P/H)
- Lamb (+\$1.50 P/H)
- Whole Pig (+\$6.00 P/H)
- Whole cooked salmon (+\$4.50 P/H)

FRESH SALADS / VEGETABLES

Tossed garden salad & roasted potatoes with herbs and sour cream are standard in this menu. Please choose FIVE of the following salads or vegetables:

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

BREAD

Freshly baked crusty French sticks with butter.
Gluten-free rolls can be provided for guests who require it.

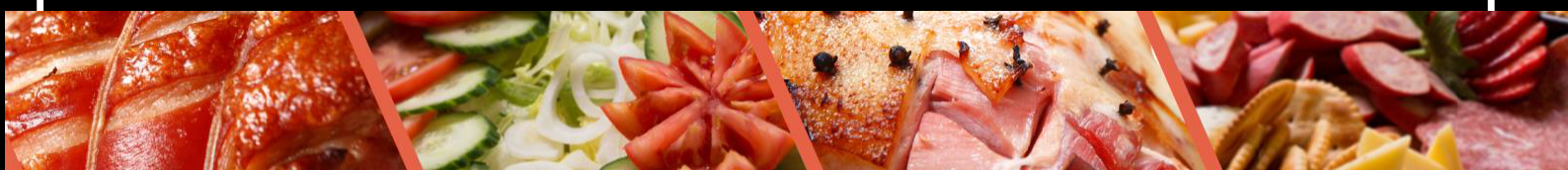
CONDIMENTS

Homemade hot gravy, seeded mustard, mint sauce, salt & pepper.

DESSERTS

Choose FOUR desserts from the following (if under 50 guests please only select three)

- Rocky Road Cheesecake
- Mars Bar Mud Cake
- Red Velvet Cake
- Limoncello Cheesecake
- Lemon Passionfruit Cheesecake
- Cookies & Cream Cheesecake
- Orange & Almond GF
- French Vanilla Cheesecake
- Caramel Malteser Cake
- Lemon Lime Tart
- Honey Macadamia Cheesecake
- Baked Bailey's Cheesecake
- Lemon Meringue Cheesecake
- Black Forest Cake





PLATES CUTLERY NAPKINS

The main meal will be served on china plates with stainless steel cutlery, desserts will be served on disposable plates with plastic spoons. We also supply your guests with napkins.

STAFF

All staff will arrive three and a half to four hours prior to your eating time to cook & prepare for your function. This is because all of 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 our salads and desserts are seasonal and are subject to change.

CONTACT US

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