



Enjoy the Difference...

Traditional Wedding

\$38.90 per head (Inc)

This is our Traditional Wedding Buffet designed for that special occasion, offering the finest foods and professional services.

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

SALADS and/or VEGETABLES

These 3 salads are standard with this menu Pineapple Beetroot & Tossed Garden Salad

Choose another 4 from the following:

Creamy Potato, Pasta, Savoury Rice, Coleslaw, Couscous, Quinoa, Pesto Pasta, 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.

Menu continues on page 2



DESSERTS

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

New York Cheese Cake, Red Velvet Cake, Pavlova, Chocolate Mousse, Strawberry Tarts, Lemon Cheese Cake, Carrot Cake & Fresh Fruit Salad or our Fruit Platter, also ask about our large range of slices.

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

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 Booking form and Submit with a deposit of \$100.00

This can be paid either by 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 40 adult guests however if under 60 guests a staff charge of \$200.00 will apply**

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

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