

MENU STANDARDS

All of the following applies to our Buffet Menus

PLATES CUTLERY & NAPKINS

- Golden Roast supplies Very hard disposable plastic plates with stainless steel cutlery for the main course and Gold Napkins (unless otherwise requested). **OR** upgrade to crockery main plates **\$1.10** per guest
- Desserts are supplied with Hard Disposable Plastic Plates and Disposable Spoons
- Upgrade to Crockery Dessert Plates and Stainless Spoons **\$1.10** per guest with complimentary Upgrade for Crockery Tea and Coffee Cups.
- Add Bread & Butter Plate with Stainless Steel Knife **55c** per guest
- Disposable Table covering is supplied by Golden Roast for the food buffet tables.
- Disposable plates and cutlery may be used if required...parks or work locations.

COMPLIMENTARY TEA AND COFFEE

Complimentary Tea and Coffee is supplied with all full buffet menus (menus with sweets). A tea and coffee station is set up around your urn or jug. We include tea, coffee, milk, sugar, disposable cups and teaspoons...crockery upgrade to Mugs extra **55c** per guest

STAFF (ALL INCLUSIVE IN MENU PRICE)

Golden Roast staff will remain at your service for approximately 5 ½ hours, arriving approximately four hours prior to your serving time to cook and 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 freshly just for you...and all remaining food is left for your continued enjoyment.

(please have containers available for your left overs or alternatively we will use plastic bags).

No matter how many staff we require to prepare and serve the buffet, there is **NO additional charge** to you - our valued client.

In locations where on site cooking is not possible, Golden Roast would cook and prepare at our catering base and arrive at your location 45 – 60 minutes prior to service.

ADDITIONAL EXTRAS

- Fresh Fruit platter for the Main course Buffet **\$1.10** per guest
- Fresh Dinner Rolls **50c** per guest
- Cheese and Fruit Platter served with Sweets **\$2.50** per guest
- Fruit Punch with Disposable Glasses **\$2.50** per guest
- Hot Nibbles served by our staff. **\$3.50** and/or Cold Nibbles platters **\$1.50** per guest

CHILDREN PRICES

All children prices are listed on each menu separately.

All half paying children will be included in charges for supply of Country Style Choices, Nibbles, Fruit Platters, Dinner Rolls and Crockery upgrades.

COUNTRY STYLE MENU CHOICES

Available on all menus – Additional Charge of **\$1.10** per guest

Delete One (1) Roast Meat and include one of the following choices; i.e. two(2) roasts plus one(1) country style selection.....OR as an extra to your meat selection **\$2.20** per guest

- Chicken apricot
- Beef and mushroom Stroganoff
- Chicken satay with Thai rice
- Italian Lasagne – Beef or Vegetarian
- Cold platter of Marinated Chicken and Smoked Ham.

WHAT WE ASK YOU TO HAVE AVAILABLE

- We require **three (3) 6ft trestle tables** for up to 100 guests (more tables for larger numbers).
- Covered well-lit area to prepare and serve the Buffet.
- Access to Hot & Cold Water.
- Hot Water Urn or kettle for your Tea and Coffee. Tables and Urns are available to hire.
- Electricity is required for your Urn and for the Deep Fryer (for Hot Nibbles only).

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Frequently Asked Questions

YOUR QUESTIONS ANSWERED

- If you have a difficult access site ... please advise. We are happy to attend a site visit.
- The Spit Roast Oven does not need to be under cover but as close to the preparation table as possible.
- Vegetarian Dishes are available upon request. i.e. Vegetable Lasagne and Quiche.
- We clean up, clear up and leave the place as we found it.
- If you have additional foods, we will add them to our buffet table for service.
- Yes – We have \$5 million Public Risk Insurance.
- Yes - All Staff are employed by CC Golden Roast and are all covered by Government Workers Insurance. Note: If you are requested to pay Staff separately to the food account (as a Subcontractor) the possibility occurs that the staff will not be covered by Government Workers Compensation i.e. the liability falls onto you. CC Golden Roast will not ask that you pay the staff in this manner so that no liability may be incurred by you.
- We over cater our buffets so that those wishing to come back for seconds, may do so.
- Other Menus available – Finger Foods, BBQ, Roast Rolls, Cold Buffet, Seafood Buffet, Breakfast and even DIY (Do It Yourself) Functions.

TERMS OF TRADE

- To book your function, a holding deposit of approximately \$1.00 per guest (minimum of \$50.00) is required to confirm your booking date. The account balance to be paid on or before the Function date with the Holding deposit deducted.
- Please phone our office **FIVE working days prior** to your function to confirm your number of guests and menu selection.
- We need to know how payment will be made on the day of the function...All credit card payments will be processed two days prior to your function date.
- All deposits are refundable up to five working days prior to your function date. Administration charge applies of \$20.00. If cancellation is made three days prior to your function date, deposits are not refundable.
- In the event that The Golden Roast is required to engage the services of any debt collection agency to effect collection of any amounts due to The Golden Roast, then all collection expenses and associated charges shall be borne by the purchaser.
- A Travel Charge may also apply to out of town locations.
- Prices quoted are valid to the date of your function date as given to our office when quoting your function. If your function date changes and is after the initial date advised, please phone to confirm the validity of your menu price.

GOODS AND SERVICES TAX

All prices quoted on all menus and extras are GST Inclusive.