

Golden Roast Buffet

The traditional Roast Dinner



Start with Cold Nibble Platters **ONLY \$1.50 per guest**
(cheeses, dips, kabana, crackers, vegetable crudities) ...for your guests to pick and nibble

THREE SPIT ROAST MEATS (Select 3)

Choice of Chicken, Pork, Lamb, Beef or Baked Ham
Served with delicious hot gravy and condiments

BREAD

Fresh French Sticks, cut served in baskets with butter portions.

ROAST POTATOES

Hot Roast Potatoes in their jackets served with sour cream

SALADS

Garden tossed salad, Creamy pasta, Coleslaw, Sunshine rice salad, Pineapple and Yoghurt,
Beetroot and onion

OR

HOT VEGETABLE & SALAD COMBINATION

Roast pumpkin, Julienne carrots, Peas and corn – WITH Fresh Tossed Salad Creamy Pasta and Coleslaw.

FOUR DELICIOUS DESSERTS

Chocolate Torte, Pavlova, Passionfruit Cheesecake and Apple pie
(Served with whipped cream and fruits, on disposable plates with spoons)
Under 40 guests select 3, and if sweets are not required...**LESS \$1.10 per guest.**

COMPLIMENTARY TEA AND COFFEE

A tea and coffee station is set up around your urn or jug.
Which includes tea, coffee, milk, sugar, disposable cups and teaspoons.

PLATES CUTLERY & NAPKINS

Golden Roast supplies high quality disposable plastic plates **BUT** with stainless steel cutlery for the main course and napkins in the colour of your choice.
Table cloths are supplied by Golden Roast for the buffet table

All for \$17.00 per Adult...for 100 Adults or more
\$19.00 for 40 to 99 Adult guests
\$21.00 for 30 to 39 Adult Guests **Under 30 Adult Guests \$630.00**
Children 6 to 10 yrs - Half Price **Children under 6 - \$4.00** **Under 4yr - No charge**
A booking and function fee of \$35.00 applies to all bookings

STAFF

Golden Roast staff arrives 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.

- Hot entrée nibbles selection - \$3.50 per guest
- Crockery plates for the main meal – Add \$1.10 per guest
- Crockery plates for dessert and tea & coffee - Add \$ 1.10 per guest

We require two 8ft trestles for each 50 guests under a covered, well lit area to prepare and serve the buffet.... and an urn for your tea & coffee.

Catering since 1990...Health Lisc. TT327
All prices quoted inclusive of GST

Big Buffet

Start with Cold Nibble Platters **ONLY \$1.50 per guest** (cheeses, dips, kabana, crackers, vegetable crudities)
For your guests to pick and nibble

THREE SPIT ROAST MEATS (Select 3)

Choice of Chicken, Pork, Lamb, Beef or Baked Ham, Turkey or Fish
Served with delicious hot gravy and condiments

BREAD

Fresh French Sticks, cut served in baskets with butter.

POTATOES

Hot Roast Potatoes in their jackets served with sour cream

SELECT SEVEN FRESH SALADS AND VEGETABLES

Always with a Market garden tossed salad and Fresh Fruit Platter.

Plus five more specially selected salads or quality vegetables.

German Potato
Creamy pasta
Fijian Slaw
Potato and Chives

Classic Caesar Salad
Pineapple and Yoghurt
Greek with Feta
Pasta with Sundried Tomato

Potato and Egg Salad
Pineapple and Cucumber
Moroccan sun dried tomato and
ricotta

Roast pumpkin
Honey carrots
Peas and Beans

Tomato Pasta and vegetables
Broccoli, Cauliflower and cheese

Hot sautéed rice
Zucchini tomato and onion

FOUR DELICIOUS DESSERTS

Chocolate Torte
Lemon Meringue Pie
Baked Cheesecake

Pavlova,
Citrus Carrot Cake
Baked Apple pie

Strawberry Cheesecake
Coffee Gateaux

(served with whipped cream and fruits, on disposable plates with spoons)
If under 40 guests choose 3... if sweets are not required **less \$1.10 per guest.**

COMPLIMENTARY TEA AND COFFEE

PLATES CUTLERY & NAPKINS

Golden Roast supplies hard disposable plates with stainless steel cutlery for the main course and napkins in the colour of your choice. Table cloths are supplied by the Golden Roast for the buffet table.

\$19.00 per guest for 100 or more
\$23.00 per guest for 30 to 39
Children 6 to 10 yrs half price

\$21.00 per guest for 40 to 99
Under 30 guests \$690.00
Children under six \$4.00

Under 4 years: no charge

A booking and function fee of \$35.00 applies to all bookings

STAFF

Golden Roast staff arrive 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 fresh just for you

- Hot nibbles selection – Add \$3.50 per guest.
- Combination of hot and cold nibbles- \$ 4.50 per guest
- Crockery plates for the main meal – Add \$1.10 per guest.
- Crockery Plates for dessert and tea & coffee – Add \$1.10 per guest.

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Budget Buffet

The ideal Cost saver menu for Work parties, the casual 18th and 21st Birthdays or any celebration.

Start with Cold Nibble Platters **ONLY \$1.50 per guest** (cheeses, dips, kabana, crackers, vegetable crudities)
...for your guests to pick and nibble

THREE SPIT ROAST MEATS (Select 3)

Beef, Pork, Ham, Marinated chicken pieces, Satay chicken.
Served with delicious hot gravy and sauces.

BREAD

Fresh French Sticks, cut served in baskets with butter portions.

POTATOES

Hot Roast Potatoes in their jackets served with sour cream

FRESH SALADS OR VEGETABLES

Market garden tossed salad
and Potato and chive Salad
with...

THREE FRESH SALADS

Creamy Pasta Salad
Fresh Coleslaw
Beetroot

OR THREE HOT GARDEN VEGETABLES

Roast pumpkin
Fresh cut julienne carrots
Peas and corn combination

PLATES AND CUTLERY

Main Course is served on hard plates **BUT** with stainless steel cutlery.

All for \$15.00 per adult for 100 adult guests or more.

\$17.00 for 40 to 99 adult guests

\$19.00 for 30 - 39 adult guests

Under 30 Adults \$570.00

Children 6 to 10 yrs half price Children 4 to 5 yrs \$3.50

Children Under 4 yrs – Free

A booking and function fee of \$35.00 applies to all bookings

- If you require sweets...(both are served)
 - Pavlova and Apple Pie with fruits and cream - **\$1.95 per guest**
 - Add Fresh Fruit Platter to Main Course Buffet - **\$2.20 per guest**
- Hot Nibble Platter - **\$3.50 per guest** – Choices from different cuisines with dipping sauces
- We ask you to have three trestle tables available for preparation and food – hire of tables \$10.00 each – refer to Menu Standards for all our requirements.

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All prices quoted inclusive of GST

P.S All leftovers (unconsumed foods) are packaged and left for you...!!

The Golden Roast
 Sunshine Coast
 PO Box 1603
 NOOSAVILLE DC, QLD, 4566
 PH: (07) 5474 4855
 FAX: (07) 5474 0899



BOOKING CONFIRMATION FORM

Please complete the following form and return to the above address to confirm your booking

Quote Number Function Date

Contact Name Email:

Address

Home Phone Mobile

Venue Address

Venue Phone Number Contact

Type of Function Is it a surprise: Yes / No

Number of Guests Serve Time
 (Approx) (Approx)

Menu Selected (Please circle) Golden Roast Buffet Big Buffet Budget Buffet

Selected Spit Roasts (Please circle) **Lamb / Beef / Pork / Chicken / Baked Ham / Turkey / Fish**

Do you require main meal china Crockery: Yes / No

Do You Require Dessert/Tea & Coffee China: Yes / No

Do You Require Cold Entree Platters: Yes / No

Do You Require Hot & Cold Entree Platters: Yes / No

Do You Require Vegetables: Yes / No

Do You Require Desserts: Yes / No

What Colour Serviettes Do You Require

Special Requirements

Deposit paid

TERMS OF TRADE: A deposit of approximately 25% is required to confirm the booking. The balance of the account in to be paid on or before the function date (please see below for payment options). A booking and function fee of \$35.00 applies to all bookings.

We require 2 x 8 foot trestle tables per 50 guests for food preparation and service as well as a hot water urn for tea & coffee.

We will contact you on approx 5 days prior to your function to confirm final numbers and details.

Payment Details

Deposits can be paid by:-

MONEY ORDER/CHEQUE

Return to P.O. Box 1603 Noosaville DC, QLD, 4566

FAX

Confirmation form with credit card detail to (07) 5474 0899

EMAIL

jaoc@ozemail.com.au

DIRECT DEPOSIT

Joctoc Pty Ltd

BSB 064449

ACCOUNT 1021 8081

Please contact our office for reference details

CREDIT CARD

We accept Mastercard, Visa & Bankcard. Sorry no Amex or Diners

If paying with credit card a 1% surcharge applies.

Name on card Credit Card Type

Number Expiry Date

Signature