

# Bridal 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.

**Catering since 1990...Health Lisc. TT327**

# Traditional Wedding 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  
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

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

## 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.

COAST TO COAST THE GOLDEN ROAST  
PHONE 5474 4855  
2008 Series

# Wedding Banquet

The complete designer Wedding...



## Entrée

Start with pre dinner nibbles...A variety of HOT and COLD nibbles served by our staff.

## **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 to suit each roast, Mint consommé, Apple puree, Cranberry sauce, Tartare sauce, Mustard seed.

## **BREAD**

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

## **SPECTACULAR BUFFET OF SALADS, VEGETABLES & TROPICAL FRUITS (Select 6)**

Always with Hot Roast Potatoes in their jackets served with sour cream

Classic Caesar Salad	Fresh tossed garden salad	Mexican Pasta salad
Moroccan sun dried tomato and ricotta	Pineapple & yoghurt	German Potato & Egg salad
Creamy Pasta	Greek salad with feta	Italian Risoni salad
Carrot & Sultana health salad	Potato Waldorf salad	Fijian slaw salad
Pineapple and cucumber	Potato and Chives	Mexican chilli beans
Crisp pumpkin	Tomato pasta and vegetables	Zucchini tomato and onion
Honey Carrots	Buttered peas and beans	Hot sautéed rice
Cauliflower and Cheese		

## **DESSERT BUFFET (select 4)**

Served with fresh cream & fruits

Pavlova and Fruits	Pumpkin and Pecan	Coffee gateaux
Lemon Meringue Pie	Chocolate Mud Torte	Strawberry Cheese Cake
Tia Maria cheesecake	Chocolate Black Forrest	Apple Pie and custard

**(If under 40 guests choose 3)**

## **COMPLIMENTARY TEA, COFFEE AND MINTS**

### **THE COMPLETE WEDDING BUFFET ALL INCLUSIVE PRICE**

- The meal is served on Restaurant Quality crockery and cutlery
  - Napkins your choice of colour
  - Staff to cook, carve and attend to the Buffet

\$24.00 per Adult guest...100 or more	\$26.00 per Adult guest...for 40 to 99
\$28.00 per Adult guest...for 30 to 39	\$840.00 for under 30 guests
Children...Half Price under 11 years	Children under six \$5.00 per child
<b>A booking and function fee of \$35.00 applies to all bookings</b>	

- We table serve the bridal table
- We can supply wine and beer glassware for each guest with carafe and jug for each table. Please ask our office for a quote.

**Catering since 1990... Health Lisc. TT327**

All prices quoted inclusive of GST

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



**WEDDING BOOKING CONFIRMATION FORM**

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

Quote Number ..... Wedding Date .....

Contact Name ..... Email:.....

Address .....

Home Phone ..... Mobile .....

Venue Address .....

Venue Phone Number ..... Contact .....

Number of Guests ..... Serve Time .....  
 (Approx) (Approx)

Menu Selected (Please circle) Wedding Roast Buffet / Big Bridal Buffet / Wedding Banquet

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](mailto: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 .....