

# Traditional Roast Wedding

All for **\$18.50...per adult guest** (GST Inc)



## THREE SUCCULENT ROAST MEATS

Select from the following;

- Chicken
- Beef
- Pork
- Lamb

(Baked Ham \$1.60 extra per guest)

## CONDIMENTS

Delicious Hot Gravy, Apple Sauce, Fruit Chutney, Mint Sauce, Salt & Pepper.

## BREAD

Bakers basket of fresh baked French sticks cut and served with butter portions.

## POTATOES

Hot Roast Potatoes served with sour cream.

## SIX SALADS and/or VEGETABLES

Select from the following;

- Garden salad
- Creamy Shell Pasta
- Tasty Coleslaw
- Potato Salad
- Spiral Pasta Salad
- Beetroot
- Roast Pumpkin
- Peas
- Mixed Vegetable Panache
- Carrots
- Corn
- Sliced Green Beans
- Petit Trois Vegetable

## FOUR DELICIOUS DESSERTS

If dessert is not required please reduce price by \$.80

- Pavlova
- Cheesecake
- Chocolate Cake
- Apple Crumble

All are dressed with sliced fruit and fresh cream served on disposable plastic plates and cutlery. (If 30 Guests and under select only 3 desserts)

## ALONG WITH

## COMPLIMENTARY TEA & COFFEE

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

## PLATES CUTLERY & NAPKINS

We supply high quality disposable plastic plates and stainless steel cutlery along with napkins in the colour of your choice.

China Plates are available on request (see booking confirmation form)

Tablecloths are provided by The Golden Roast for the Buffet tables.

## STAFF

All of Golden Roast's staff are trained in the [New 2007 Food Safety and HACCP system](#)

Our staff arrive approximately four and a half hours prior to your eating time to cook and prepare your function. They are there from start to finish ensuring that your roasts are cooked to perfection.

*All roast meats are cooked at your venue.*

## LEFT OVERS

All unconsumed food is left for your continued enjoyment.

*Please provide adequate containers for left over's.*

## BILLING

This menu is for a minimum of **50** adult guests. If between 49 to 30 guests a \$110.00 staff fee applies.

Functions between 29 - 25 adults are available with a \$148.50 staff fee.

**Children:** 10 to 6 years are \$14.50 and under 5 are \$11.50

## OPTIONAL ADD ON

### PRE DINNER ENTREE PLATTERS

Cold selection...\$3.50 per guest.

Hot selection...\$4.50 per guest.

Combination Cold & Hot...\$5.00 per guest.

*Prices valid for 3 months/2008 Series*

# Bridal Buffet

All for \$22.00....per adult guest (GST Inc)

## ASSORTED NIBBLES

A variety of savoury biscuits, corn chips, peanuts, rice crackers, potato chips, dips, served on platters to pick and nibble from.

## THREE SUCCULENT ROAST MEATS

Select from the following;

- Chicken
- Pork
- Lamb
- Beef
- Baked Ham

(Turkey \$2.60 extra per guest)

## CONDIMENTS

Delicious Hot Gravy, Apple Sauce, Fruit Chutney, Mint Sauce, Seeded Mustard, Salt & Pepper.

## BREAD

Bakers basket of fresh baked French sticks cut and served with butter portions.

## POTATOES

Hot Roast Potatoes served with sour cream.

## SEVEN SALADS and/or VEGETABLES

Select from the following;

- |                           |                    |
|---------------------------|--------------------|
| ▪ Garden Salad            | Tasty Coleslaw     |
| ▪ Potato Salad            | Caesar Salad       |
| ▪ Creamy Shell Pasta      | Pineapple          |
| ▪ Potato with egg & Bacon | Beetroot           |
| ▪ Spiral Pasta Salad      |                    |
| ▪ Petit Trois Vegetable   | Peas               |
| ▪ Roast Pumpkin           | Sliced Green Beans |
| ▪ Corn                    | Sesame Carrots     |
| ▪ Mixed Vegetable Panache |                    |
| ▪ Zucchini Bake*          |                    |

\*Available June to August only

## FOUR DELICIOUS DESSERTS

If dessert is not required please reduce above price by \$.80

Select from the following;

- |                      |                |
|----------------------|----------------|
| ▪ Pavlova            | Apple Pie      |
| ▪ Apple Crumble      | Carrot Cake    |
| ▪ Choc Mud torte     | Coffee Gateaux |
| ▪ Vanilla Cheesecake | Apple Danish   |
| ▪ Black Forest Cake  |                |

All dressed with sliced fruit and fresh cream served on disposable plastic plates and cutlery.



China available on request (see booking confirmation form).

(If 30 Guests and under select only 3 desserts)

## ALONG WITH COMPLIMENTARY TEA & COFFEE

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

## PLATES CUTLERY & NAPKINS

We supply china plates with stainless steel cutlery for the main course along with napkins in the colour of your choice. Tablecloths are provided by The Golden Roast for the Buffet tables.

## STAFF

All of Golden Roast's staff are trained in the New 2007 Food Safety and HACCP system. Our staff arrive approximately four and a half hours prior to your eating time to cook and prepare the function. They are there from start to finish ensuring that your roasts are cooked to perfection.

*All roast meats are cooked at your venue.*

## LEFT OVERS

All unconsumed food is left for your continued enjoyment.

*Please provide adequate containers for left over's.*

## BILLING

This menu is for a minimum of 50 adult guests.

If between 49 to 30 guests a \$93.50 staff fee applies.

**Children:** 10 to 6 years are \$16.15 and under 5 are \$13.50.

## OPTIONAL ADD ON

### PRE DINNER ENTREE PLATTERS

Cold selection...\$3.50 per guest

Hot selection...\$4.50 per guest

Combination Cold & Hot...\$5.00 per guest

*Prices valid for 3 months/2008 Series*



Coast to Coast the Golden Roast (Toowoomba)  
 Po Box 7080, Toowoomba MC QLD 4352  
 Ph: 07 4635 0000 Fax: 07 4635 7008 Mob: 0414 365 091  
 ABN: 42 108 076 169

## WEDDING BOOKING CONFIRMATION SHEET

**Please complete and return this sheet to confirm and reserve your function date.**

Quote Number:- **7052** Function date:-.....  
 Contact name:-.....  
 Address:- .....  
 Phone Number:-.....  
 Mobile Number:-..... Your email address.....  
 Where did you see our Ad:-.....  
 Venue address:-.....  
 Venue phone number:-.....  
 Type of function:-.....Wedding.....  
 Number of guests (approx):-.....Serving time main meal (approx):-.....

Menu Selected: (please tick)

Budget Buffet :  Traditional Roast Wedding :   
 Bridal Buffet :  The Wedding Banquet :   
 Finger Food :  Other :

Roasts selected:.....**Chicken**  **Beef**  **Pork**  **Lamb**  **Baked Ham**  **Turkey**

Your selection of salads & Vegetables.....  
 .....  
 .....

Is china crockery required Add \$1.20 per guest per course:.....Main  Dessert  Tea & Coffee   
 Would you like our staff to wear Bow Ties YES/NO  
 Do you require Cold Entrée platters YES/NO Serving time (approx):-.....  
 Do you require Hot Entrée platters YES/NO Serving time (approx):-.....  
 Do you require Hot & Cold Entrée platters YES/NO Serving time (approx):-.....  
 Do you require Sweet desserts YES/NO  
 Do you require Bridal Table to be served YES/NO fee applies refer terms of trade\*  
 What colour serviettes do you require:-.....  
 Do you have any special requirements:-.....

Are the following facilities available for us to use? Please tick if available and advise of any problems.  
 Hot/Cold Water \_\_\_\_\_ Sink \_\_\_\_\_ Fridge Large \_\_\_\_\_ Small \_\_\_\_\_ Power \_\_\_\_\_ Undercover area \_\_\_\_\_  
 If we are required to cater in a remote locality, with little or no facilities, there may be a surcharge for extra equipment hire.

**Signature:-.....**  
**Please sign and return this booking form as acceptance of the Terms of Trade enclosed.**

ALL CREDIT CARD PAYMENTS WILL INCUR A 1% PROCESSING CHARGE.

|   |  |                                     |                                   |
|---|--|-------------------------------------|-----------------------------------|
| <b>Amount of deposit:-.....</b>                     |  | <b>Date:-...../...../.....</b>      |                                   |
| Payment by Credit Card                              | Bankcard <input type="checkbox"/>                | Mastercard <input type="checkbox"/> | Visacard <input type="checkbox"/> |
| Cardholder Name.....                                | Expiry Date:.....\.....                          |                                     |                                   |
| Card Number.....                                    | Security Code:.....<br>(refer back of your card) |                                     |                                   |
| <b>Your Signature:-.....</b>                        |  |                                     |                                   |
| <b>Receipt No:.....(Office use only)series 2007</b> |  |                                     |                                   |