



# BIG BUFFET WITH GRAZING PLATTERS

\$45.9 per head (+GST)

## **Golden Roast Townsville**

Set the mood on arrival with cold nibbles and add a touch of class to your mains with China Plates and Stainless Steel Cutlery. The Big Buffet menu includes 3 mouth watering succulent meats, with freshly baked bread and 8 Gourmet Salads / Vegetables. Finish in style with 4 delicious freshly made desserts.

MENU SELECTION \*bold items are included

# **MEATS**

Beef

Maximum of 3 items allowed for Meats.

• Chicken • Lamb (+\$1.5)

Pork

• Whole Pig (price on order)

# **SALADS**

Maximum of 8 items allowed for Salads.

Roast Potatoes

• Corn On The Cob

· Italian Pesto Pasta Salad

Greek Salad

Roast Pumpkin

Mexican Pasta

Caesar Salad

Hot Ham

• Peas & Corn (GF)

Potato And Egg Salad

 Creamy Pasta Salad - Pasta, red onion, celery, carrot, capsicum, sour cream, mayonnaise

• Asian Or Hokkien Noodle Salad

• Savoury Rice Salad (GF)

Sweet Potato Salad

· Carrots (GF)

• Cauliflower With Cheese Sauce

· Gourmet Potato Salad

### **DESSERTS**

Maximum of 4 items allowed for Desserts.

Carrot Cake

• American Baked Cheesecake

Chocolate Mud Cake

• Tiramisu

• Apple Danish & Custard

• Passion Fruit Cheesecake

• Strawberry Glazed Cheesecake

• Queensland Pavlova (GF)

• Lemon Merengue Pie

☐ No desserts (-\$2.00pp)

#### **EXTRAS**

 Plates & Cutlery - Main Meal -China & SS • Hot Pre Dinner Nibbles (+\$6.5)

• Cold Pre Dinner Nibbles

## **CONDIMENTS**

· Salt & Pepper

• Homemade Gravy

Condiments

• Dinner Rolls

## **TERMS & CONDITIONS**

#### Townsville's Terms & Conditions - 2024

- Catering with 30-40 guests will be charged at the rate for 40 guests (regardless of your final guest number count). This ensures appropriate staffing and produce for your event.
- Minimum charge of 40 guests for all menus. All menus will incur a \$200(ex gst) staff charge for less than 60 guests (Minimum 40 guests)
- Final numbers must be confirmed 7 days prior to your function date. Once numbers have been confirmed we cannot decrease numbers/ refund payments. We can increase numbers if sufficient notice is given.
- Children aged between 4-10 years are half-price, Kids under 4yrs are \$5.00
- Pricing is exclusive of GST as advertised, Please contact us for an inclusive quote if required.
- We require 3x Trestle Tables, A well-lit under covered area and Access to water. (please contact us if you have any questions)
- We require a minimum of \$200 catering deposit to confirm your booking- ALL catering Deposits are nonrefundable to cover admin costs
- Travel surcharge will apply for out-of-area catering.
- Catering staff are onsite for 6hours max (4hrs prep + 2hrs after) for roast menus. Delays to the catering schedule will be billed at a rate of \$40 per 30mins per staff.
- Tea & coffee (If selected) You will need to supply boiling water (urn or jug)
- Tea & Coffee available on request \$2.00 per person
- Sundays and Public Holiday surcharges will apply.
- All Quotes and Menu Pricing are subject to change with market increases
- All Functions must be PAID IN FULL with clear funds prior to the function date

# **CONTACT DETAILS**

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www.goldenroast.com.au