



BRIDAL BUFFET

\$48.9 per head (+GST)

Golden Roast Mackay

Our most popular wedding menu, start with Antipasto Grazing Boards.

The main course is served on quality china and cutlery, three spit roasted meats with eight salads and vegetables.

This package also include four special selected dessert.

MENU SELECTION

*bold items are included

MEATS

Maximum of 3 items allowed for Meats.

- Pork
- Beef

- Hot Ham
- Marinated Chicken

• Marinated Lamb (+\$2)

SALADS

Maximum of 8 items allowed for Salads.

- Potato, Egg & Bacon
- Roast Pumpkin
- Creamy Potato
- Fried Rice
- Greek Salad
- Italian Pasta
- Baby Beans
- Coleslaw
- Creamy Pasta
- Tossed Garden Salad

- Roast Potatoes
- Caesar Salad
- Peas (GF)
- Carrots (GF)
- · Beetroot Salad
- Cauliflower And Brocolli
- Cauliflower With Cheese Sauce
- Corn On The Cob
- Crunchy Noodle Salad
- Curry Pasta

- French Chat Potato Salad
- Green Beans With Feta
- Mediterranean Pasta
- Mexican Chili Pasta
- Peas And Beans
- Peas & Corn (GF)
- Seasonal Vegetables
- · Sweet Potato Salad

DESSERTS

Maximum of 4 items allowed for Desserts.

- Caramel Mud Cake
- Carrot Cake
- Chocolate Mud Cake
- Marble Baked Cheesecake
- Pavlova
- Tiramisu

□ No desserts (-\$2.00pp)

EXTRAS

- Plates & Cutlery- Dessert- Plastic
- Plates & Cutlery Main Meal -China & SS
- Grazing Table (Min. 50 Guests) (+\$16.5)
- Plates & Cutlery Main Meal & Dessert - China & SS (+\$2)
- CONDIMENTS
 - Salt & Pepper
 - Dinner Rolls

- Lemon Merengue Pie
- Apple Danish & Custard
- Berry Cheesecake

• Antipasto Platters

• Tea & Coffee (+\$2)

• Cut And Serve Wedding Cake

• Urn Hire (+\$25)

(+\$95)

- Chocolate Supreme Cake
- Creamy Caramel Cheesecake
- Passion Fruit Cheesecake

- Tropical Cheesecake
- White Chocolate Mudcake
- Baked Cheesecake
- Fresh Fruit Salad

- Vegatarian Lasagne (+\$35 tray serves 10 guests) (+\$35)
- Hot Pre Dinner Nibbles (+\$6)

• Gravy

- Butter Portions
- Condiments
- **TERMS & CONDITIONS**

Mackay's Terms & Conditions - 2024

Catering with under 40 guests will be charged at the rate for 40 adult guests (regardless of your final guest number count). This ensures appropriate staffing and produce for your event.

Minimum of 50 guests for Roast Rolls and Celebration menu. All other menus incur a \$200 staff charge for less than 60 guests (Minimum 40 guests)

Final numbers must be confirmed 10 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.

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 non-refundable 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 & 7hours max (4hrs prep + 3hrs after) for china crockery. 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), otherwise you can hire an urn for \$25.

Tea & Coffee available on request \$2 per person.

Sundays and Public Holiday surcharges will apply.

Plate clearing is included in all Wedding Menu Packages, if plate clearing is required a fee of \$120 applies. Wedding cake fee includes cake cut into coffee sized portions on a platter for guests to help themselves.

If you wish for it to be plated or bagged, you will need to orgainse someone to do so.

All Quotes and Menu Pricing are subject to change with market increases without notice

All Functions must be PAID IN FULL with clear funds prior to the function date

CONTACT DETAILS

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