



**THE GOLDEN  
ROAST**



# BRIDAL BUFFET WITH GRAZING PLATTERS

**\$48.9 per head (+GST)**

## Golden Roast Townsville

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.**

- Chicken
- Hot Ham
- Pork
- Beef
- Lamb (+\$2)

#### SALADS

**Maximum of 8 items allowed for Salads.**

- Baby Beans
- Peas & Corn (GF)
- Sweet Potato Salad
- Tropical Rice
- Italian Pasta
- Roast Pumpkin
- **Caesar Salad**
- Pineapple
- Mixed Veg (Cauliflower, Carrots And Broccoli)
- Asian Or Hokkien Noodle Salad
- Cauliflower With Cheese Sauce
- French Chat Potato Salad
- **Roast Potatoes**
- Italian Pesto Pasta Salad
- Mediterranean Salad With Feta
- Mixed Bean Salad (GF)
- Moroccan Sweet Potato

#### DESSERTS

**Maximum of 4 items allowed for Desserts.**



- Lemon Merengue Pie
- American Baked Cheesecake
- Apple Danish & Custard
- Fresh Fruit Salad
- Orange Carrot Cake
- Passion Fruit Cheesecake
- Pavlova Individual (GF)
- Rocky Road Cheesecake
- Chocolate Mud Cake
- Tiramisu Torte
- Strawberry Cheesecake

☐ No desserts (-\$2.00pp)

## EXTRAS

- Antipasto Platters
- Grazing Table - (Min. 50 Guests) (+\$14)
- Plates & Cutlery - Main Meal & Dessert - China & SS

## CONDIMENTS

- Homemade Gravy
- Dinner Rolls
- Condiments
- Salt & Pepper
- Sour Cream

## TERMS & CONDITIONS

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### 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 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. 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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**Golden Roast Townsville**

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