





# GOLDEN ROAST BUFFET-WITH COLD NIBBLE PLATTERS.

**\$36.9 per head (+GST)**

## Golden Roast Ipswich-Springfield

Nibble platters to start.. Your guests will love sitting back and being a guest at their own party. After a mouth watering hearty meal enjoy a selection of 3 delicious desserts freshly made, Your package includes 3 succulent spit roasted meats, freshly baked crusty bread, and 8 different salads/vegetables to satisfy your guests. You can leave the desserts out and save \$2 per head.

### MENU SELECTION

**\*bold items are included**

#### MEATS

**Maximum of 3 items allowed for Meats.**

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

#### SALADS

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

- Roast Potatoes
- Pineapple
- Tossed Garden Salad
- Beetroot Salad
- Peas & Corn (GF)
- Crunchy Noodle Salad
- Creamy Pasta
- Tropical Rice
- Seasonal Vegetables
- Creamy Potato
- Carrots (GF)
- Pumpkin, Chickpea and Quinoa (GF, V, DF)
- Roast Pumpkin
- Corn On The Cob

#### DESSERTS

**Maximum of 3 items allowed for Desserts.**

- American Baked Cheesecake
- Baked Apple Crumble
- Queensland Pavlova (GF)

☐ No desserts (-\$2.00pp)

#### EXTRAS

- **Cold Pre Dinner Nibbles**
- Plates & Cutlery - Main Meal - China & SS (+\$2.2)
- **Disposable Plates, Cutlery and Napkins**
- Tea And Coffee With Your Sweets (+\$1.6)
- Eco Disposable Dessert Plates
- Food Buffet Tables

## CONDIMENTS

- **Salt & Pepper**
- **Condiments**
- **Gravy**
- **Dinner Rolls**
- Gluten Free Gravy
- Butter Portions

## TERMS & CONDITIONS

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- PLEASE NOTE: all menu pricing may vary depending on produce fluctuation... Seven (7) days notice will be given of any increase.
- Minimum of 40 adult guests for the 'Spit Roast Buffet', 'Roast Roll' menus..with a \$200 charge for less than 60 adult guests.
- All other menus a minimum of 40 Adult guests with a fixed charge for 40 adult guests and under.
- An additional staff charge if less than 60 guests.
- Children aged between 4-10 years are half-price.
- Staff Travel surcharge will apply for country areas.
- We require 3x Trestle Tables.. OR we can hire out (\$13per table)
- A well lit under covered area and access to water.
- Final numbers and diet requests to be confirmed 5 days before function date.
- Once numbers are confirmed we cannot decrease or refund payments. We can increase with sufficient notice.
- Sunday & Public Holiday surcharges will apply
- 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 \$45 per 30mins per staff.

**Phone Charmaine 0407 588 167 for all inquiries.**

## CONTACT DETAILS

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**Golden Roast Ipswich-Springfield**

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