



**THE GOLDEN
ROAST**



GOURMET BUFFET

\$48.9 per head (+GST)

Golden Roast Rockhampton

For hosts who want the best of the best. Our Gourmet Buffet package includes delicious Hot Nibbles served to your guests, 3 mouth watering succulent spit roasted meats, freshly baked bread and 8 Gourmet Salads / Vegetables all served on China Plates with Stainless Steel Cutlery. To finish, guests can choose between 4 gourmet delicious desserts freshly made.

MENU SELECTION

***bold items are included**

MEATS

Maximum of 3 items allowed for Meats.

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

SALADS

Maximum of 8 items allowed for Salads.

- Baby Beans
- **Roast Potatoes**
- Corn On The Cob
- Coleslaw
- **Caesar Salad**
- Crunchy Noodle Salad
- Creamy Pasta
- Tossed Garden Salad
- Curry Pasta
- Creamy Potato
- Beetroot Salad
- Peas And Beans
- Fried Rice
- Peas (GF)
- Peas & Corn (GF)
- Greek Salad
- Carrots (GF)
- Seasonal Vegetables
- Potato, Egg & Bacon
- Cauliflower And Broccoli
- Cauliflower With Cheese Sauce
- Roast Pumpkin

DESSERTS

Maximum of 4 items allowed for Desserts.

- Baked Cheesecake
- Caramel Mud Cake
- Carrot Cake
- Chocolate Mud Cake
- Marble Baked Cheesecake
- Pavlova
- Tiramisu
- Lemon Merengue Pie
- Apple Danish & Custard
- Berry Cheesecake
- Chocolate Supreme Cake
- Creamy Caramel Cheesecake
- Passion Fruit Cheesecake
- Tropical Cheesecake
- White Chocolate Mudcake

☐ No desserts (-\$2.00pp)

EXTRAS

- Plates & Cutlery - Main Meal - China & SS
- Plates & Cutlery- Dessert- Plastic
- Hot Pre Dinner Nibbles
- Cold Pre Dinner Nibbles (+\$3.5)
- Vegetarian Lasagne (+\$35 - tray serves 10 guests) (+\$35)

CONDIMENTS

- Dinner Rolls
- Condiments
- Gravy
- Salt & Pepper

TERMS & CONDITIONS

Rockhampton'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. To replace 1 of your meats with a Whole Pig is an extra \$9pp (Under 60 Guests is a flat rate of \$540.). 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 organise 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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