





GOURMET BUFFET WITH HOT FINGER FOODS

\$48.9 per head (+GST)

Golden Roast Townsville

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.

- Chicken
- Hot Ham
- Pork
- Beef
- Lamb Seasoned With Rosemary
- Pork Leg Seasoned With Herbs

SALADS

Maximum of 8 items allowed for Salads.

- **Caesar Salad**
- Baby Honeyed Carrots
- Asian Or Hokkien Noodle Salad
- Peas And Beans
- Roast Pumpkin
- Cauliflower And Broccoli
- Potato And Egg Salad
- Tropical Rice
- Cauliflower With Cheese Sauce
- Corn On The Cob
- Italian Pesto Pasta Salad
- Whole Green Beans
- **Roast Potatoes**
- Zucchini Tomato And Onion
- Greek Salad
- Mixed Bean Salad (GF)
- Gourmet Potato Salad

DESSERTS

Maximum of 4 items allowed for Desserts.

- New York Cheesecake
- Apple Danish & Custard
- Passionfruit Torte
- Caramel Mud Cake
- Rocky Road Cheesecake
- Strawberry Torte
- Pavlova Individual (GF)
- Tropical Cheesecake
- Chocolate Boston Mud Cake
- Lemon Merengue Pie
- Carrot and Walnut Cake
- Tiramisu Torte

☐ No desserts (-\$2.00pp)

EXTRAS

- Plates & Cutlery - Main Meal & Dessert - China & SS
- Hot Pre Dinner Nibbles

CONDIMENTS

- Homemade Gravy
- Salt & Pepper
- Sour Cream
- 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 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

Golden Roast Townsville

Phone: 0400611608

Email: infoqld@goldenroast.com.au

www.goldenroast.com.au