

# GOURMET Wedding Banquet

\$ 48.90 per head (GST Exclusive)

## HORS D'OEUVRES

An assortment of gourmet, hot pre-dinner nibbles. Served to your guests by our professional staff on silver platters. All served with a range of dipping sauces.

A selection of:

- Gourmet mini quiches
- Italian meatballs
- Spicy chicken wings
- Delicious arancini balls
- Vegetable Sasmosas

## CHOOSE THREE SPIT ROASTED MEATS

- Beef
- Pork
- Turkey (+\$2.00 P/H)
- Whole Pig (+\$6.00 P/H)
- Chicken
- Hot ham
- Lamb (+\$1.50 P/H)
- Whole cooked salmon (+\$4.00 P/H)

## FRESH SALADS / VEGETABLES

Tossed garden salad & roasted potatoes with herbs and sour cream are standard in this menu. Please choose FIVE of the following gourmet salads or vegetables:

- Roast Pumpkin
- Tabouleh Couscous with Quinoa
- Asian Hokkien Noodle Salad with Chicken
- Honeyed Baby Carrots
- Cauliflower with White Sauce
- Lemon Penne with Chicken & Sundried Tomatoes
- Mediterranean Salad with Feta
- Potato, Egg & Bacon Salad
- Vietnamese Noodle Salad (GF)
- Sweet Potato Freekeh
- Gourmet Greek Salad
- Pasta Italiano
- Gourmet Potato Salad (GF)
- Basil Pesto Pasta Salad with Kale
- Spicy Chicken Mango Pasta Salad
- Gourmet Coleslaw (GF)
- Chicken Fried Rice (served hot)

## BREAD

Individual freshly baked bread rolls with butter portions. Gluten free rolls can be supplied for guests who require them.

## DESSERTS

Choose FOUR desserts from the following (if under 50 guests please only select three)

- Red Velvet Cake
- Baked Baileys Cheesecake
- Lemon Passionfruit Cheesecake
- Orange & Almond GF
- Rocky Road Cheesecake
- Caramel Malteser Cake
- Lemon Lime Tart
- Honey Macadamia Cheesecake
- Lemon Meringue Cheesecake
- Choc Indulgence Cake
- Mars Bar Mud Cake
- Limoncello Cheesecake
- Cookies & Cream Cheesecake
- French Vanilla Cheesecake
- Black Forest Cake

### **PLATES CUTLERY NAPKINS**

The main meal and desserts will be served on china plates accompanied by stainless steel cutlery. High quality disposable napkins are also provided.

### **STAFF**

All staff will arrive three and a half to four hours prior to your eating time to cook & prepare for your function. This is because all of our meats are cooked fresh on-site. Please note; If our staff members are required to stay at your function for longer than 6 hours, \$35 per hour, per staff member will be charged.

### **ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT PLEASE SUPPLY CONTAINERS FOR LEFTOVERS**

### **BILLING**

We have a minimum of 40 adult guests, however if you have under 60 adult guests a staff fee of \$200 is charged.

Children 4 – 10 are half price. Children under 4 are \$2.50 each.

We accept cash, cheque, and major credit cards. (All credit cards attract a 3% surcharge)

To secure your booking we require a refundable \$200 deposit. The outstanding balance is due two days before your function date. Upon request cash or cheque may be accepted on the day.

### **TRAVEL**

Travel fees may apply, this fee is \$45 per staff per every hour of travel.

### **WHAT WE REQUIRE**

For all functions we require access to boiling water and two trestle tables along with tablecloths.

If your menu includes the grazing table, please also supply an additional table & tablecloth.

We also require an urn if you wish to have tea & coffee.

### **PLEASE NOTE**

All of our salads and desserts are seasonal and are subject to change.

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## **CONTACT US**

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