



Enjoy the Difference...

Golden Roast Budget Buffet

\$26.90 per head (Inc GST)

A SELECTION OF SUCCULENT ROAST MEATS

BEEF, PORK & CHICKEN PIECES

FOUR FRESH SALADS and/or VEGETABLES

Choose another 4 from the following

Tossed Garden Salad, Creamy Potato, Pasta, Savoury Rice, Coleslaw, Roast Pumpkin, Roast Potatoes in their jackets served with sour cream, Carrots, Baby Beans, Mixed Vegetables, Peas & Corn, Cauliflower served with Cheese Sauce.

FRESHLY BAKED BREAD

French bread Sticks cut & buttered

CONDIMENTS

Hot Homemade Gravy, Mustard, Mint Jelly, Apple Sauce, Salt & Pepper etc.

PLATES, CUTLERY & NAPKINS

We supply napkins, Bondware disposable plates, knives & forks

China plates & stainless-steel cutlery is available –for costing see Booking Form

STAFF

Our staff arrives 4 hours prior to your eating time to cook & prepare for your function. They are trained to roast your fresh meats using the Coast to Coast the Golden Roast proven method to ensure perfection.

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

Please supply adequate containers for left over's and ensure they are refrigerated within 2 hours of serving.

Menu continues on page 2



WHAT WE NEED FROM YOU!!

Complete and post booking confirmation form with a deposit of \$100.00.

This can be paid either by cheque, direct debit or Visa, MasterCard credit cards

(1.5% surcharge applies)

2x Trestle tables (or equivalent) to cook prepare and serve from (trestle tables are available for hire at \$10 each)

BILLING- We have a minimum of 30 Adults Guest, however if under 60 Guests a \$100.00 surcharge applies.

Children 4 to 10 are half price, under 4 are free of charge.

TRAVEL- If your function is outside the Geelong Region, travel costs may apply