



2 Course Roast Banquet

\$35 per guest (min 30 guests)

Under 30 Guests—\$1200

The Carvery (Spit Roasted on-site)

Tender Roast Beef

Stuffed Chickens

Roast Pork with Crackle

Served with Gravy and Condiments

Complimented with Roasted Pumpkin and Potatoes with Sour Cream on the side

Fresh Salad Banquet

Market Garden Salad with a light dressing

Potato, Bacon & Egg Salad

Penne Pasta Salad with Basil Pesto

Traditional Coleslaw

Banquet Includes assorted Garlic Breads and French Sticks with Butter Portions

Dessert Buffet

Apple & Berry Danish

Pavlova with Cream & Fruit

Chocolate Mud Cake

Both courses are served on Disposable Bio-ware Plates with Cutlery and White Napkins. Staffs to Cook, Carve & Serve- We arrive 4 hours prior to your dining time to cook fresh onsite with our Gas Spits.

- ◆ Minimum of 30 Adult Guests – Under 60 guests a \$150 chef charge is applicable
- ◆ ADD – Platters of Cold Nibbles for \$4.50 per guest
- ◆ ADD – Hot Nibble Platters with Dipping Sauces for \$6.50 per guest
- ◆ UPGRADE-China Plates and Cutlery for \$2.00 per guest or \$3.50 for Mains & Sweet