



Traditional Roast Wedding

\$40 per guest (min 30 guests)

Under 30 Guests—\$1350

The Carvery (Spit Roasted on-site)

Tender Roast Beef

Stuffed Chickens

Roast Pork with Crackle

Served with Gravy and Condiments

Complimented with Hot Vegetables

Streamed Vegetables (Baby Beans, Carrots & Peas)

Roasted Pumpkin

Potatoes with Sour Cream on the side

Fresh Salad Banquet

Market Garden Salad with a light dressing

Creamy Italian Pasta Salad

Sweet Chilli Potato Salad

Traditional Homestyle Coleslaw

Banquet Includes Freshly Baked Dinner Rolls with Butter Portions

Dessert Buffet

Apple & Berry Danish with Custard

Pavlova with Cream & Fruits

Strawberry Glazed Cheesecake

Mains Course is served on China Plates with SS Cutlery and White Napkins, Desserts Served on Bio Plates & Spoons. Staffs to Cook, Carve & Serve- We arrive 4 hours prior to your dining time to cook fresh onsite with our Gas Spits.

Under 60 guests a \$150 chef charge is applicable