



Value Roast Banquet

\$30 per guest (min 30 guests)

Under 30 Guests—\$1,150

The Carvery (Spit Roasted on-site)

Tender Roast Beef

Stuffed Chickens

Roast Pork with Crackle

Served with Gravy and Condiments

Complimented with Roasted Potatoes and Sour Cream on the side

Fresh Salad Banquet

Market Garden Salad with a light dressing

Potato, Sour Cream & Chive Salad

Creamy Italian Pasta Salad

Homestyle Coleslaw

Whole Baby Beetroots

Banquet Includes assorted Garlic Breads and French Sticks with Butter Portions

Main course is 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
- ◆ ADD- 3 Gourmet Desserts with Plastic Plates and Spoons for \$4.50 per guest