



**Make a Reservation
1300 734 561**



ROASTS/GRILL PARTY PACKAGES

Menu 1 (Standard).....	\$17.95 pp
Menu 2 (Classic)	\$19.95 pp
Menu 3 (Celebration)	\$22.95 pp
Menu 4 (Deluxe)	\$26.95 pp

SERVICE TYPES: 1. "Staff Catered" and 2. "Drop Off".

1. "Staff Catered/On-Site BBQ FREE Inclusions:

- 2 x Buffet Tables with fitted Royal Blue Tablecloths. (White fitted table cloths – S/ch \$25.00 per table (1.55m)).
- All Stainless Chafing dishes with warmers
- Stainless Steel gastronome trays
- Salad bowls as required.
- All Serving Utensils as required.
- Public Liability Insurance

Prices are based on 50+ guests and have the above FREE value inclusions. 1 chef and 1 wait staff is recommended. Additional staff may be required for larger numbers. Min. 4 hours (including bump-in, bump-out rates):

Week-days:

Chef: \$196 (\$49 per hour)
 Assisting staff: \$180 (\$45 per hour)
 Penalty rates apply on weekends and evenings.

Numbers Under 50, where "Staff Catered", the following s/charge applies.

35-49	\$195.00 Additional
25-34	\$295.00 Additional.

Numbers under 50, for "Staff Catered" and "Drop Off" service some variation in the number of menu items apply.

2. "Drop Off" Service:

The above surcharge is not applicable for numbers under 50. Min. numbers 75 for sausage sizzles. A delivery fee from \$65 for metro Sydney applies. Distance and Weekend/peak time rates apply

APPLICABLE TO ALL MENUS LISTED:
 All prices are ex GST and a 10% GST applies
 Children under 10 prices commence at \$12.
 Children under 5 at \$2.00 each.
 Minimum numbers: 25 adults



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Menu 1 – Standard Roast Menu - Cost per meal\$17.95 pp

(2 Meats, 1 Hot Accompaniment, 3 Salads (2 Salads for numbers under 50) and Dinner Rolls with Butter portions)
Ideal for large numbers when catering with a limited budget.

HALAL meats may be requested at \$1.00 per person extra. No surcharge applies when numbers are 100 or more.

MEATS: - Choose ONE:

Prime Roast Beef

Roast Pork

Lamb – ADD \$2.00 pp surcharge.

Tender and simply delicious!

Served piping hot with our rich meat jus gravy and condiment (mustard, apple sauce or mint jelly).

PLUS

Chicken

Honey, Soy and Garlic Chicken Drumstick – Everyone’s favourite.

**Upgrade to Boneless Chicken (Thigh Fillets) – add \$1.00pp.*

***Boneless Chicken**

Breast or Thigh Fillets, roasted to perfection - prepared in your choice of style from below (Choose one style):

- Butter Roasted Chicken thigh fillets in a light gravy
- Tandoori Style w/ mint and yoghurt sauce
- Mediterranean Style (marinated in paprika and garnished with olives)
- Parmesan and Pepper
- Honey, Soy and Garlic

Served with **two salads**

Fresh Green Leaf Tossed Salad with our gourmet French Dressing

Mixed lettuce, tomatoes, cucumber, carrot, capsicums, French Dressing

Premium Crisp Coleslaw

Cabbage, carrot, parsley, capsicum and mayo.

OR

Classic Potato Salad

Diced potatoes, shallots, capsicums, parsley, mayo, salt & pepper

PLUS

Lemon, Coriander and Chilli Corn Kernals.

OR

Mixed Vegetables - carrot, corn and peas in butter and coarse pepper.

AND -

Freshly Baked Dinner Rolls with butter portions.

Tempting **Dessert Options** start from only \$2.00 (Please refer to our “Desserts” List)

FREE with this catering package:

- All **FREE** items as shown on Pg.1.
- For numbers under 50, please note that a surcharge as shown on Pg.1, applies for all “staff catered” events.



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Menu 2 – Classic Roast Menu - Cost per meal\$19.95 pp

(2 Meats, 1 Hot Accompaniment, 3 Salads and Dinner Rolls with Butter portions)

HALAL meats may be requested at \$1.00 per person extra. No surcharge applies when numbers are 100 or more.

MEATS/FISH - Choose TWO:

Prime Roast Beef (OR Lamb for \$1.50pp extra)

Tender and simply delicious. Served piping hot with our rich meat jus gravy and Mild English Mustard.

Roast Pork (OR Lamb for \$1.50pp extra)

Juicy, tender and mouthwatering pork served with our homestyle chunky apple sauce and/or piping hot gravy.

Grilled Fish

Lime and Dill Grilled fish or Moroccan grilled fish (\$1.50pp s/charge for Barramundi)

Boneless Chicken

Breast or Thigh Fillets, roasted to perfection - prepared in your choice of style from below (Choose one style):

- Butter Roasted Chicken thigh fillets in a light gravy
- Tandoori Style w/ mint and yoghurt sauce
- Mediterranean Style (marinated in paprika and garnished with olives)
- Parmesan and Pepper
- Honey, Soy and Garlic

SALADS - Choose THREE from our “Premium Salads” selection (Please refer to our Salad List).

Choose TWO for numbers under 50 or **THREE** at a s/charge of \$2.50 pp.

HOT ACCOMPANIMENTS – Choose ONE:

(Additional from our Hot Accompaniments list at the prices stated):

- Steaming Jacket Potatoes - with sour cream & leek
- Our Delicious Potato, Herb and Cheese Bake - our signature dish

AND

Freshly Baked Bread Rolls with butter portions.

Tempting **Dessert Options** start from only \$2.00 (Please refer to our “Desserts” List)

FREE with this catering package:

- All **FREE** items as shown on Pg.1.
- For numbers under 50, please note that a surcharge as shown on Pg.1, applies for all “staff catered” events.



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Menu 3 – Celebration Roast Menu - Cost per meal\$22.95 pp

(3 Meats/Fish, 1 Hot Accompaniment, 3 Salads and Dinner Rolls with Butter portions)

Caters to all tastes when variety is the spice of life.

This menu is ideal when catering for a mix of nationalities and Beef & Chicken may be requested as HALAL meats at \$1.00 per person extra. No surcharge applies when numbers are 100 or more.

MEATS/FISH - Choose THREE:

Prime Roast Beef (OR Lamb for \$1.50pp extra)

Tender and simply delicious. Served piping hot with our rich meat jus gravy and Mild English Mustard.

Roast Pork (OR Lamb for \$1.50pp extra)

Juicy, tender and mouthwatering pork served with our homestyle chunky apple sauce and/or piping hot gravy.

Grilled Fish

Lime and Dill Grilled fish or Moroccan grilled fish (\$1.50pp s/charge for Barramundi)

Chicken*

Honey Soy and Garlic Chicken drumsticks - everyone's favourite.

***Upgrade to Boneless Chicken (Thigh Fillets) – add \$1.00pp.**

***Boneless Chicken**

Breast or Thigh Fillets, roasted to perfection - prepared in your choice of style from below (Choose one style):

- Butter Roasted Chicken thigh fillets in a light gravy
- Tandoori Style w/ mint and yoghurt sauce
- Mediterranean Style (marinated in paprika and garnished with olives)
- Parmesan and Pepper
- Honey, Soy and Garlic

SALADS - Choose THREE from our "Premium Salads" selection (Please refer to our Salad List).

Choose TWO for numbers under 50 or **THREE** at a s/charge of \$2.50 pp.

HOT ACCOMPANIMENTS – Choose ONE:

(Additional from our Hot Accompaniments list at the prices stated):

- Our **Delicious Potato, Herb and Cheese Bake** - our signature dish.
- **Chef's Special Vegetable Lassagna** - absolutely delicious and full of goodness!
- **Steaming Jacket Potatoes** - with lashings of sour cream.
- **Baby Carrot** – done in butter.
- **Baby Green Beans** (suitable only when staff catered)

Freshly Baked Bread Rolls with butter portions.

Tempting **Dessert Options** start from only \$2.00 (Please refer to our "Desserts" List)

FREE with this catering package:

- All **FREE** items as shown above. For numbers under 50, please note that a surcharge as shown above, applies for all "staff catered" events.



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Menu 4 – Deluxe Roast Menu - Cost per meal\$26.95 pp

(3Meats/Fish, 2 Hot Accompaniment, 3 Gourmet Salads and Dinner Rolls with Butter portions)

This menu meets with many demands and is suited even for Engagements and Weddings.

Halal meats may be requested at \$1.00 per person extra. No surcharge applies when numbers are 100 or more.

MEATS/FISH - Choose THREE:

Prime Roast Beef

Tender and simply delicious. Served piping hot with our rich meat jus gravy and Mild English Mustard.

Boneless Chicken

Thigh Fillets roasted to perfection - prepared in your choice of style from below (Choose **one** style):

- Butter Roasted Chicken thigh fillets in a light gravy
- Tandoori Style w/ mint and yoghurt sauce
- Mediterranean Style (marinated in paprika and garnished with olives)
- Parmesan and Pepper

Apricot OR Honey Glazed Leg Ham

Traditionally smoked and baked just the way you like it.

Roast Lamb

Baked with mint and rosemary.

Roast Pork

Juicy, tender and mouthwatering pork served with our home-style chunky apple sauce and/or piping hot gravy.

Grilled Fish

Lime and Dill Grilled fish or Moroccan grilled fish (\$1.50pp s/charge for Barramundi)

HOT ACCOMPANIMENTS – Choose TWO:

(Additional from our Hot Accompaniments list at the prices stated):

- **Pasta Marinara** - for the seafood lovers - Pasta with octopus, prawns, squid, mussels and fish in a rich fresh basil marinara sauce.
- **Fried Rice** - with bacon and prawns – simply delicious!
- **Delicious Potato, Herb and Cheese Bake** - our signature dish.
- **Chef's Special Vegetable Lassagna** - absolutely delicious and full of goodness!
- **Steaming Jacket Potatoes** - with lashings of sour cream.
- **Mixed Hot Vegetables** - Carrots, Corn and Peas in butter and pepper.
- **Lemon, Coriander and Chilli Corn Kernels**

GOURMET SALADS - Choose THREE or TWO for numbers under 50 or THREE at a s/charge of \$2.50 pp.:

- **Garden Fresh Tossed Salad – Vegan/GF/DF**
A fresh mix of lettuce, tomatoes, cucumber, carrot, capsicums and Chef's French Dressing
- **Fresh Green Leaf and Pear Salad – Vegan/GF/DF**
A fresh assortment of leafy lettuce, cucumber, celery, carrot, pears and Italian dressing
- **Potato Sour Cream and Leek Salad - GF**
Yummy must try!
- **Waldorf Salad**
Apple, celery, walnut, sultana and mayo.
- **Gourmet Greek Salad**
With a generous helping of feta cheese, cherry tomato, cucumber, capsicum, celery, Spanish onion, olives, dill, oregano and pepper.
- **Caesar Salad with bacon, boiled egg, croutons and shaved parmesan**
With the most special Caesar dressing you will have tasted.
- **Curry and Cashew Rice Salad – Vegan/GF/DF**
With a mildly spiced dressing.
- **Turmeric Cous Cous with Cauliflower & Cranberry – Vegan/DF**
Pearl cous cous & diced cauliflower with roasted red capsicum, pumpkin, pepitas, cranberries & parsley in a turmeric tahini dressing.

Freshly Baked Bread Rolls with butter portions.

Tempting **Dessert Options** start from only \$2.00 (Please refer to our "Desserts" List)



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OPTIONAL EXTRAS:

- Add Hot Accompaniments (refer Hot Accompaniments Menu)from \$3.00 pp
- Add Entrees/Starters (refer Finger Foods Menu)from \$2.00 pp
- Add Desserts (refer to Desserts Menu)from \$2.00 pp
- Soft Drinks in Cans (includes tubs and ice and is presented for self-serve) @ \$1.95 pp.
- Juices (mix of apple and orange juice in 300 ml plastic bottles)..... @ \$2.85 pp

OTHER PARTY NEEDS:

- Flat Bed BBQ Hire with gas \$55.00 ea
- Quality Eco disposable dinner ware (plate, knife, fork and serviette) \$1.00 pp
- Quality Eco disposable dessert ware (bowl, spoon and serviette) \$0.75 pp
- Serviettes (packs of 50) 8.50 ppk
- Quality attractive white disposable salad bowls (recyclable/re-usable) \$5.00 ea
- Clear plastic tumblers (pack of 50) \$15.00 ea
- Clear plastic wine glasses..... \$12.00 /10 pack
- Clear plastic champagne flutes \$12.00 / 10 pack
- Ice Tubs \$7.50 ea
- Ice (per bag)..... \$7.50 ea
- Utensils \$5.00 ea
- Chef – min. 4 hours @ \$49.00ph (w/end S/charges apply) \$1926.00
- RSA qualified wait staff – min. 4 hours @ \$45.00ph (w/end S/charges apply) \$180.00
- Wait staff - min. 4 hours @ \$45.00ph (w/end S/charges apply) \$180.00
- Chafing dish with fuel \$35.00 ea
- Table with fitted Navy Table Cloth \$35.00 ea
- Garbage Bins with liners (removal of garbage NOT included) \$8.50 ea

Booking and Payment:

- A non-refundable deposit of \$200 is required immediately upon confirmation to secure your date.
- Full Payment is due at least 2 weeks prior to the date of the party/event.

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