



Formal Roast Buffet

The Formal Roast Buffet menu is fully inclusive of China Plates, Cutlery, Serviettes, Buffet Table/Tablecloth & Serving Equipment.

For planning purposes, our recommended service time is one (1) hour. Should you require an extended service time, please let us know and we can arrange this to suit your plans.

MENU

Roast Buffet

Carved as guests attend the Buffet table

Succulent Roast Beef (GF, DF)

With Red Wine & Thyme pan jus

Tender Roast Pork (GF, DF)

With delicious crackle & apple sauce

A range of Condiments

PLUS

Salads & Vegetables

Your choice of five (5) freshly prepared Garden Salads and/or Hot Vegetables

From our '[Menu Selections](#)' page

Assorted Dinner Rolls

White, wholemeal, sesame seed, and butter portions.

You may wish to add [Desserts](#), [Tea/Coffee](#) or one of our [Beverage packages](#).

\$33.35 – Minimum 30 Guests (inclusive of equipment)

Staff costs apply



Alternate Main Meal Meat Selections

May incur additional costs

Boneless Rolled Chicken (GF, DF)

Baked Leg Ham (GF)

Roast Turkey Breast (GF, DF)

Succulent Roast Lamb (GF, DF)

Honey BBQ Pork (GF, DF)

Roast Scotch Fillet (GF, DF)

Staffing – Estimated Staffing Requirements

Your requirements are dependent on your venue, location, menu, and guest numbers.

You will require qualified Chef/s & Service Staff to prepare and serve your menu; our quote includes travel to and from the venue and a standard set up time of 1 hr to set up kitchen and service area.

Our service team will arrive 1 hr prior to your service time to ensure all food is ready for guest arrival. Upon completion of your event our 1 hr pack down time ensures all food and equipment is removed and the kitchen area is cleaned prior to departure.

If you require set up prior to your event, please let us know when finalising your event details.

