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Gold Wedding Menu

Appetisers: Our wait staff will tray serve the following assortment of hot fingerfood, whilst your guests enjoy pre-dinner drinks.

- ♥ Prawn Twister
- ♥ Cocktail Spring Rolls
- ♥ Salt & Pepper Squid
- ♥ Coconut Prawns
- ♥ Cocktail Samosas
- ♥ Tempura Fish Cocktails

Main Meal: Your choice of two of the following succulent roasted meats served with your choice of either hot vegetables or fresh salads from our Gold Label spit roast menu.

- ♥ Roast Beef
- ♥ Roast Pork
- ♥ Roast Chicken
- ♥ Roast Lamb**
- ♥ Roast Ham

Plus: Hot chat potatoes with sour cream and chives.

Freshly baked dinner rolls with individual butter portions.

Steaming hot gravy and condiments to compliment your meal.

Dessert: Choice of two of the following sumptuous individual specialty cakes:

- ♥ Choc Berry Tart
- ♥ Strawberry Cheesecake Tart
- ♥ Citrus Tart
- ♥ Raspberry Cheesecake Cup
- ♥ Caramel Tart
- ♥ Choc Salted Caramel Tart

Coffee and Tea: Will be available for your guests during the main meal and dessert.

COST PER GUEST: \$59.00 (adult)



Main meal and dessert will be served buffet style on crockery plates with stainless steel cutlery and colour co-ordinated serviettes. Entrée will be served both buffet and tray served by wait staff over approximately 45 minutes. Finger food list above is intended as a guide only.

Children 5-12yrs: \$35.00each. Children 4yrs and under-free. Please note: Lamb \$1.00 extra per guest.

We have a minimum requirement of 50 adult guests for this menu however, if you have under 60 adult guests a staff fee of \$100.00 is charged.

Menu provided by:

Northlakes Spit Roast and Catering

For full menu options, please visit our web site or contact us on:

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