



Silver Wedding Menu

Appetiser: A combination of our traditional and gourmet platters will be served buffet style for your guests to enjoy with pre-dinner drinks.

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 Silver 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.

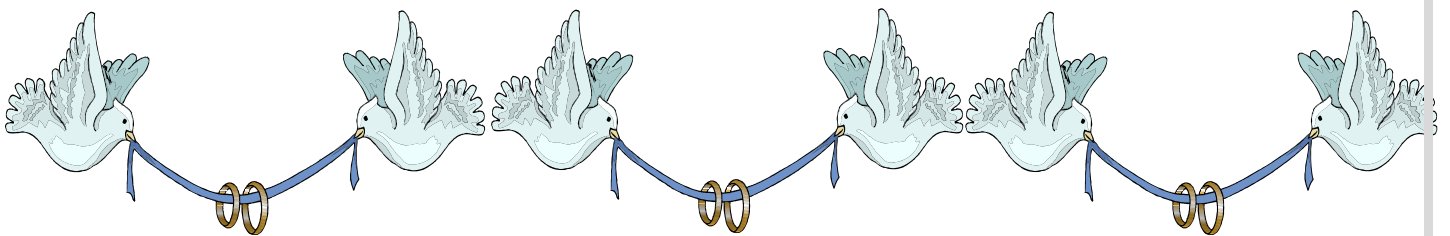
Steaming hot gravy and condiments.

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

- Mississippi Mud Cake
- Pavlova
- Apple Pie & Cream
- Caramel Sin
- Lime Swirl Cheesecake
- Citrus Tart

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

COST PER GUEST: \$51.00 (adult)



Both the main meal and dessert will be served buffet style on crockery plates with stainless steel cutlery and white serviettes. Tea & coffee also supplied with crockery cups and saucers.

Children 5-12yrs \$27.00 each. Children 4yrs and under-free. Please note: Lamb is \$1.00 extra per guest.
Minimum 50 adult guests.

We have a minimum guest 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 supplied by:

Northlakes Spit Roast and Catering

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

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