Traditional Wedding

$36.90 per head

A SELECTION OF SUCCULENT ROAST MEATS – Choose three from these six:

***BEEF, PORK, LAMB, CHICKEN OR HOT HAM (TURKEY BREAST** – by request $2.50ph extra)*

***Vegetarian and Vegan options available**

HOT ROAST POTATOES (cooked in their jackets with sour cream)

SEVEN FRESH SALADS and/or VEGETABLES

These 3 salads are standard with this menu –

Pineapple, Beetroot and a Fresh Tossed Garden Salad

Choose another 4 from the following:

Potato Salad, Creamy Pasta, Tropical Rice, Curried Rice, Coleslaw, Roast Pumpkin, Baby Beans, Baby Carrots or Mixed Vegetables (Cauliflower, Broccoli & Carrots)

FRESHLY BAKED BREAD

***French Bread Sticks cut & buttered** (Dinner Rolls $1.00ph extra)*

CONDIMENTS

Mint Jelly, Mustards, Hot Homemade Gravy, Apple Sauce and Salt & Pepper

DESSERTS

Choose 3 from the following or 2 if under 40 guests (All Served with Fresh Cream) –

Cheesecake – various toppings, Lemon Meringue Pie, Homemade Apple Crumble with Custard, Mud Cake, Pavlova with Mixed Berries

Menu continues on page 2

PLATES CUTLERY & NAPKINS

China Plates & Stainless Steel Cutlery is restaurant quality and are included for the Main Meal. Napkins are provided in a colour of your choosing.

STAFF

All staff are dressed in uniforms for all our wedding buffets. They will turn up 4/4.5 hours prior to your eating time and stay until the completion of the meal & cleaning up. If our staff are asked to stay any longer than 7 hours at no fault of their own an extra $40.00 per hour per staff member will be charged.

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

Please supply adequate containers for left over's and ensure they are refrigerated within 2 hours of serving.

WHAT WE NEED FROM YOU!!

- ***An undercover area to work under.***
- ***2 x Trestle tables (or equivalent) for serving.***

(Trestle tables are available for hire at $20 each)

BILLING

A non-refundable deposit of $200 is required to secure all bookings.

With this menu we have a minimum of 30 adult guests, however, if under 60 guests a $100.00 surcharge applies.

Children 4 to 10 are half price; under 4 are free of charge.

We except Cash, Cheque and Most Major Credit Cards; Credit Cards attracts a 2% surcharge.

Public Holiday/Long Weekend Surcharges May Apply.

TRAVEL

If your function is outside the Coffs Harbour region, travel costs may apply. Please contact for details on travel costs.

Prices only valid for 2023

Tru Blu Catering for "FUSS FREE ENTERTAINING"

COFFS HARBOUR PRICES ONLY.

For all other locations, please email info@trublucatering.com.au OR Call 0438 296 939 or for a quote.