
Catering Menu - Weddings & Events

Go Samui
CATERING

Plated Western

Plated - Nam Jai Local Thai
(Our Signatures)

Canapés &
Enhancements

Banquet Boards

Theme Buffet Stations

Casual BBQS

Add On's To Your Event,
Themed Buffet, Bbq Or Recovery

Late Night Comfort Foods
and Sweet Things

Indian

Cigar & Cognac

Sandwiches &
'Picnic Hampers'

Beverages & 'Bar
Enhancements'

Wedding Cakes

Chef Bio

Mixologist Bio

Terms & Conditions

eat@gosamuicatering.com
events@gosamuicatering.com
+ (66) 87 058 7328



ADD ON'S TO YOUR EVENT, THEMED BUFFET, BBQ OR RECOVERY

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ADD ON'S TO YOUR EVENT, THEMED BUFFET, BBQ OR RECOVERY

Our roast, stir fry and grill menu provides a perfect range of succulent meat/ seafood additions to share with your closest friends and family – regardless of the occasion. Our additions are served with various condiment sauces

Go Samui Catering recommended crowd pleaser;

Nothing says “serious party” like a suckling pig

Our signature 5 spiced whole hog slow cooked over coals in a pit below ground for 16 hours, crispy skin-tender and mouthwatering juicy weighs 14-20 kg

King salmon “En papillote” whole fillet baked with salsa Verde, lemons and capers 3 kg per piece

Rosemary and garlic spiked New Zealand spring lamb leg and chump weighs 3-4 kg per piece

Mustard rubbed whole beef striploin weighs 4-6 kg per piece



* GF = Gluten Free / V = Vegetarian / D = Contains Dairy / N = Contains Nuts

* Our Culinary team is committed in supporting the use of sustainable and local products on all our menus where practical.

* All steaks and lamb are imported from N.Z or Australia / Oysters are LIVE and flown direct from overseas 2 days prior to events / weddings.

* Menu Prices on request by email

* Service Charge, setup fees and additional charges may apply please review our Terms & Conditions

* Prices may vary depending on the group size

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Local "Ranong" Soft Shell Crab

One of the most favorite seafood delicacies is the soft shell crab, it doesn't get much classier than dining on deep fried soft shell crab stir fried with a few veggies and Thai fresh peppercorns This dish is miraculous! A fantastic addition to any of our menus, we can suggest different cooking styles

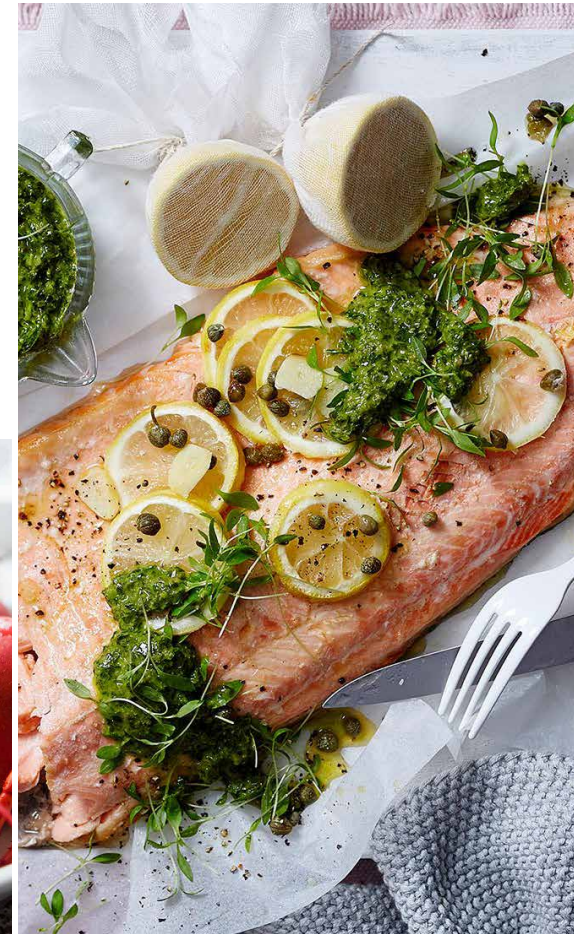
Nova Scotia "Live" Lobster

Harvested from the pristine waters of the North Atlantic, Our fresh premium hard shell live Nova Scotia lobsters can be a feast on your dinner table, we hand select only the best quality The white meat is pleasantly firm and dense, rich in taste and succulent in flavor. A perfect addition to any BBQ-DIY or plated service menu Most certainly, "fit for a king"

Lobster is an inherently social food, it brings people together, and it's an experience, not just a meal

Our lobster come in three (3) sizes to suit any occasion
400-500grm 500-600grm 600-700grm

We usually need 1 week (Friday) advance booking for "Live Lobsters", we will also recommend the best cooking style/cuisine for your event



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TERMS & CONDITIONS

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Deposits & Payments

Initial Deposit - 50% deposit and confirmation of the booking acceptance form are required to confirm your booking event.

Final Balance - 50% balance paid 30 days prior to event date and confirmation of menus.

Any additional charges will be invoiced after the event unless discussed/stated prior to the event.

Payments made by Credit Card incur a surcharge fee:

American Express - 5%

Visa / Master Card - 3%

Note: Events booked 30 days from the event date full payment of 100% is required to confirm the event.

Note: Payer shall scan and email bank transfer slips via email to verify all confirmed payments for both Deposit and balance.

Note: All bank and/or transfer fees are covered by the client.

CONFIRMATION OF MENU DETAILS

Menus are to be confirmed 30 days prior to the event.

Menus may be subject to change due to seasonal availability of some products and suppliers lead times.

Menu prices may vary closer to the time of the event due to market availability, the Client will be contacted and confirm any price changes before the event.

Final numbers and any dietary requirements are to be confirmed in writing 14 working days prior to the event.

If the final numbers for the event drop after confirmation has been made you will be charged the confirmed numbers.

GOVERNMENT TAXES

All prices quoted are exclusive of Vat 7% Government taxes unless otherwise stated.

Prices are subject to change.

CANCELLATION POLICY

Go Samui Catering will refund the deposit in full for cancellations made more than 31 days prior to the event.

An administrative charge will apply for deposits paid with ALL credit card payments.

Go Samui Catering will retain the whole deposit for cancellations made within 30 days of the event.

Cancellations made within 7 days of the event may incur additional charges for perishable goods, hire equipment and staff charges.

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TERMS & CONDITIONS

If Go Samui Catering is advised that the entire event is cancelled, the following cancellation fee will be applicable below:

Notification of Cancellation

Period Prior to Expected Arrival Cancellation Fee Liabile by Client

Before 30 days 20% Total Anticipated Charges

Between 30 days and 15 days 50% Total Anticipated Charges

Between 15 days and 7 days 80% Total Anticipated Charges

Between 7 days and Arrival 100% Total Anticipated Charges

Note: Cancellations made within 7 days of the event may incur additional charges.

DIETARY REQUIREMENTS

Our commercial kitchen and the equipment used within may contain traces of nuts, egg, dairy, gluten. Although all care is given to ensure these items are contained, we cannot guarantee that dietary requirements are met and accept no liability thereof.

SPECIAL REQUESTS

We can help organize any extra request required for the event which will be invoiced separately.

In the past we have arranged Birthday Cakes, Fire Dancers, Fireworks, DJ's, Bands, Face-painting and much more.

Please send us any requests in writing 21 days prior to the event to confirm booking.

STAFF COSTS

Quoted staff charge is an estimate and may vary from the final charge depending on final menu selection, guest number, venue requirement and duration of the event.

Any additional staff costs will be invoiced after the event.

HIRE EQUIPMENT

We can help organize any extra equipment you require for your event. All equipment included is stated in the quote. Any damage to or loss of hired equipment caused by the client will be charged accordingly and invoiced after the event.

WASTE DISPOSAL (Applicable to Venues & Villas only)

In accordance with food & health regulations no rubbish can be transported in the catering van and will therefore have to be left on site.

Please advise our staff where to leave rubbish prior to the event.

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RESPONSIBLE SERVICE OF ALCOHOL OR INTOLERANCES

In accordance with the Liquor Licensing Act, we reserve the right to refuse to serve alcohol to guests under the age of 18 and guests who are intoxicated.

Go Samui Catering is not liable or responsible for any injury and/or damages caused to any members of the party due to injury, product intolerances or accidents during or after the event.

Corkage Fee Notice:

In the event any alcohol (spirits / Wine / Beer) is supplied directly from the client or wedding planner - a corkage fee will be applied and varies in price depending on the amount being used and the venue location.

BANK DETAILS

Payment to be settled by Bank Transfer to the following:

Bank Name: Bangkok Bank

Branch: Central Festival Koh Samui

Bank Account: Go Catering Company Ltd

Bank Acct #: 451-7-025-294

Swift Code: BKKBTHBK

Note: Payer shall scan and email bank transfer slips via an email to verify ALL payments made for Deposit and balances.

Note: All bank and/or transfer fees are covered by the client.

CONTACT DETAILS

Culinary Team:

Chef Don

eat@gosamuicatering.com

+(66) 87 473 2826

Chef Reuben

events@gosamuicatering.com

+(66) 87 058 7328

Skype: gosamuicatering

Web: www.gosamuicatering.com

Facebook: facebook.com/gosamuicatering

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