
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



CASUAL BBQS

Casual BBQs-Relaxed Eats and "Day After" Recoveries

We live in a BBQ country and are blessed with perfect weather, why not consider a relaxed BBQ for a pre-event welcome or a day after recovery or just a get together where you want to be spoilt, let us do the grilling, mixing and serving

Our menus can be mixed and matched if you prefer, or if you have a special request we are happy to adjust the menus

The Ultimate "Fire & Wok & Ice"

Flame Open Grilled BBQ

Prime grain feed Black Angus rib eye steaks
BBQ version of Char-sui pork fillets
BBQ tiger prawns

Mustards, Nam jim jeaw, Ketchup, HP
barbeque, Mayonnaise

Selection of freshly baked crusty Italian and
Artesian style breads premium unsalted
butter, virgin olive oil and balsamic vinegar

Black rice with pine nuts, almonds, sour
cherries and fresh herb-lemon dressing (N)
Buttered sweet corn on the cob

Pure bar

Mixed panache salad leaves with sprouts and
micro herbs
Bottled olive oils, flavored vinegars and dressings
Pickled beets, lemon feta, lettuce, pea shoots and
toasted hazelnut-vinaigrette (N)(D)
Broccoli, sunflower cress, organic quinoa and chia
seeds, yoghurt dressing (D)

Hot Wok

"Phad Krapow Pla Muek" Local Phangan squid with
crushed garlic, chili and hot basil leaf
Steamed aromatic jasmine rice infused with local
coconut

The Reef Seafood Buckets

Chilled ice buckets of lemongrass poached prawns
Cracked whole blue swimmer crabs

Mignonette sauce, Thai spicy seafood sauce,
Lemons & Limes



* 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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“Get Local” This is how we do it!

Gai Yang, marinated BBQ chicken “Isaan Style”
Sea bass in banana leaf with “Tom Yum” herbs
Northern style pork sausage “Sai Grob”
BBQ split sea prawns with chili butter
Marinated arrow squid

Nam jim jeaw, Green chili, lime and coriander sauce

Yellow curry scented fried rice with pineapple and coriander
BBQ sweet corn on the cob

Pomelo salad with spring onion, young coconut, roasted cashew nuts-citrus dressing (N)

Live Action Stations

“Phad Thai Noodles” wok fried with shrimps, seasoned with tamarind sauce, bean sprouts and long stem chives

“Som Tum” The all-time Thai favorite, hand pounded green papaya salad with whole chili, fresh lime juice, tomato and long snake beans

Classic “BBQ Meat and Salad”

Flame Open Grilled BBQ
Prime grain feed sirloin steaks
Yakitori marinated free range chicken thighs
Sticky Korean “Bulgogi” marinated pork baby back ribs

Mustards, Nam jim jeaw, Ketchup, HP barbeque

Selection of freshly baked crusty Italian and Artesian style breads
premium unsalted butter, virgin olive oil and balsamic vinegar

Sautéed potatoes with chives, bacon and onions
Sweet corn on the cob with garlic butter

Pure bar

Mixed panache salad leaves with sprouts and micro herbs
Bottled olive oils, flavored vinegars and dressings

Macaroni pasta with red pepper pesto, capsicums and spring onions (N)
Greek salad with basil scented olive oil and feta cheese (D)



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CASUAL BBQS

Burger Bar & Sausage Sizzle

Flame Open Grilled BBQ
Angus beef burger 180grm patties
"Sloans"Fat Boy Cumberland pork sausages
Smoked back bacon rashers

Build Your Burger

Classic sesame white milk bun
Sliced tomato, cucumber and mixed salad leaves
Sharp cheddar cheese (D)
Caramelized onions

Grain and Dijon mustards, Ketchup, HP barbeque, Mayonnaise

Traditional coleslaw salad with lemon mayonnaise and fresh herbs (D)
Potato salad with red onion, egg and grain mustard mayonnaise (D)

BBQ Skewers, Flat Breads and Wings

Marinated "Piri Piri" shrimp skewers with cut limes
Squash with mushroom, cauliflower skewers with basil butter
Chicken fillet satay, peanuts and ginger, marinated pickled cucumber salad (N)
Pork teriyaki with yellow pepper, spring onion and sesame seeds

Stir fry jasmine rice with egg, coriander and Chinese sausage
Mexican summer sweet corn salad with Chipotle Seasoning

Sticky honey and sesame chicken wings

Basket of soft flat breads- Broccoli-edamame guacamole, Tzatsiki (D)



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TERMS & CONDITIONS

PAGE 1

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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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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PAGE 3

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

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Web: www.gosamuicatering.com

Facebook: facebook.com/gosamuicatering

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