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# Catering Menu - Weddings & Events

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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



## PLATED SERVICE – NAM JAI LOCAL THAI CUISINE (OUR SIGNATURES)

PAGE 1

### *Appetizers and Taste Plates*

#### **Por Pia Pak (v)**

Crisp mini spring rolls with mixed vegetables, glass noodles and a duo of sweet chili and white plum sauce

#### **Larb Nuea Thod**

Fried minced beef flavored with mint leaves, spring onion, roasted and crushed sticky rice, with Chiang Mai peppercorn and served with a "Nam Jim Jaew" spicy Esarn dipping sauce

#### **Gai Satay (GF)**

Grilled curry and coconut marinated chicken Satay skewers with roasted peanut sauce and cucumber relish in fresh cut bamboo

#### **Kao Port Thod Kab Yam Malakor (v)**

Sweet corn and yellow curry fritters with spicy young green papaya and coriander leaf

#### **Thord Man Goong (GF)**

Delicate handmade prawn patties enhanced with curry and fresh Thai herbs, served with dipping sauce



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\* 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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### *Herbed and Spiced Thai Salads*

#### **Yam Pla Muek (GF)**

Our local caught Phangan squid poached and seasoned with lime juice, shallot and fresh Thai herbs with chili

#### **Larb Gai (GF)** 🌶️

Minced chicken salad tossed together with fresh Asian herbs & chili lime dressing

#### **Moo Yang Nam Tok (GF)**

Spicy grilled pork tenderloin salad with fresh garden herbs and Thai citrus dressing

#### **Yam Ma Muang Pla Grob**

A modern interpretation of Thailand's finest young green mango salad served with crispy fried local sea bass filet with roasted cashew nuts

#### **Yam Nuea Yang (GF)**

Salad of grilled beef tenderloin with tomato, cucumber and fresh mint leaves with tamarind and roasted rice-chili dressing

#### **Pha Pla Salmon (GF)**

Tasmanian deep water salmon salad enhanced with dry chili powder, fresh herb flavors, lime and palm sugar dressing

#### **Som Tum Poo Nim Thod**

Essarn's famous green papaya salad with spicy lime-chili dressing, coriander panache and crisp "Ranong" soft shell crab

#### **Yam Som O (v) (GF)**

Pomelo salad with spring onion, young white coconut, roasted cashew nuts and spicy citrus dressing

#### **Pha Goong (GF)**

Spicy salad of poached prawns, fresh lemongrass, shallot, chili, lime and mint leaves



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### *Tom Soup Kettle*

#### **Tom Kha Gai (GF)**

Aromatic coconut milk soup with chicken fillets and fresh lime leaf, galangal shoots and coriander leaf

#### **Pla Krapong Tom Som (GF)**

Sea bass fillet with clear soup enhanced with ginger, spring onion, coriander, tamarind juice, pepper seed, shallots and shrimp paste

#### **Tom Yum Goong (GF)**

The famous Thai spicy and sour soup with black tiger prawns, cooked with Thai spices and herbs and finished with a generous dash of fresh lime juice

#### **Tom Jead Tauho (v)(GF)**

Thai mixed vegetables prepared in a clear broth flavoured with soft bean curd

#### **Tom Poh Teak Talay (GF)**

Mixed Samui hand selected seafood's in spicy soup with hot basil leaves



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### ' Gulf of Thailand Seafood Specialities '

#### **Pla Gapong Nueng Manow (GF)**

Lemongrass steamed fresh sea bass fillets cooked to perfection in garlic- chili dressing and finished with a splash of fresh lime juice

#### **Hoy Shell Pad Nam Prik Pow (GF)**

Stir fried king scallops with roasted sweet chili and sweet basil leaves

#### **Pad Cha Talay (GF)**

Wok fried mixed local seafood cooked with a spicy Thai herb paste, green peppercorns and wild basil leaves

#### **Pla Insi Kratiem Prik Thai**

Local black banded king mackerel fillets hot wok fried with black pepper and crushed garlic, coriander and Bok choy

#### **Phad Krapow Goong (GF)**

Wok fried tiger prawns, with garlic, hot basil leaf and sliced red chili



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### *Nova Scotia Live Lobster Sautéed, Simmered and Steamed'*

The markets best selection of Thai inspired live lobster prepared your way;

#### 'Phad Makam'

Stir fried lobster with a trio of peppers, onion and served with tamarind sweet and sour sauce

#### 'Kratiem Prik Thai'

Flash fried lobster with crushed garlic and black pepper sauce, coriander leaf panache

#### 'Phad Pong Karee'

Stir fried lobster with a delicate yellow curry, celery, onion and coconut cream

#### 'Phad King' (GF)

Stir fried lobster with lesser ginger, black mushroom, chili and spring onions

#### 'Nueng' (GF)

Steamed and cracked with our homemade lime, chili and coriander dipping sauce



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### *Gaeng Phed Local Curry Clay Pots*

#### **Gaeng Phed Taohu Sai Pak (v)(GF)**

Tofu and mixed Thai vegetables with bamboo shoots in red curry sauce.

#### **Gaeng Kiew Waan (GF)**

Intense Thai green curry, carefully cooked with tender pieces of free-range chicken, local baby eggplants and local sweet basil

#### **Gaeng Panang Nuea (GF)**

Beef tenderloin with paneang curry and perfumed with kaffir lime and sweet basil

#### **Gaeng Chu Chi Goong (GF)** 🌶️

Ocean black tiger prawns cooked with aromatic Chu Chi curry and perfected with the flavor of kaffir lime leaves and coconut cream

#### **Gaeng Massaman Nuea (GF)**

Braised tender Angus beef in massaman curry with coconut milk and peanuts prepared our unique Southern style

#### **Gaeng Phed Pet Yang (GF)**

Red curry with slow roasted duck breast, fresh red apples and lychee simmered in coconut milk

#### **Pla Salmon Rad Gaeng Karee (GF)**

Steamed Tasmanian salmon with fragrant yellow curry, lotus seed, fresh lesser ginger and lime leaves



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## *Straight From The Wok or Grilled*

### **Phad Kra Praw Phed Yang** 🌶️

Wok seared crisp duck breast with spicy chili and green hot basil leaves

### **Nuea Phad Nam Man Hoy**

Wok seared beef tenderloin with our selection of mixed vegetables and oyster sauce

### **Gai Pad Med Ma Muang**

Wok seared chicken breast with roasted cashew nuts, dry chili and sweet tamarind

### **Moo Phad King (GF)**

Hot wok fried pork tenderloin with lesser ginger, shiitaki mushrooms and mixed trio of peppers

### **Ped Yang Nam Makam**

Grilled fillet of marinated local duck served on an intense reduction of sweet tamarind sauce complimented by crispy asparagus spears and shallots



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### *Vegetables and Rice*

#### **Phad Pak Ruam**

Stir-fried young mixed Thai vegetables with Supreme oyster sauce

#### **Normai Farang Phad Hedhom (v)**

Stir-fried green asparagus spears, baby corn with black Chinese mushrooms

#### **Khao Suay (v)(GF)**

Thailand's favorite steamed aromatic "Surin" jasmine rice

#### **Khao Dang (v)(GF)**

A healthy lifestyle option of steamed brown rice

#### **Khao Phad Krueng Geang Kiew Waan (v)(GF)**

Jasmine rice hot wok seared with aromatic green curry and spices presented with coriander leaves

#### **Khao Klug Mun Poo (GF)**

Steamed jasmine rice, fresh blue crab meat, shallot, garlic and coriander salad

#### **Khan Ob Sapporod (v)(GF)**

Stir fried rice with pineapple, raisins, spring onions and yellow curry powder



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### *Fruits-Sugar-Spice*

#### **Klauy Thod**

Crisp local banana fritters with wild flower honey and vanilla ice cream scoop

#### **Khao Neow Ma-muang (GF)**

Sweet mango with black and white sticky rice, clove infused mango sauce and young coconut ice-cream

#### **Kanom Mo Keang**

Phetchaburi Mung bean cake with jasmine flower and palm sugar, served with fresh coconut sorbet

#### **Tub Tim Krob (GF)**

Chilled water chestnut rubies and jack fruit with a duo of fresh coconut milk and white coconut sorbet

#### **Kluay Buat Chee (GF)**

Warm local "Nam Wan" banana's in sweetened coconut with a scoop of natural rice milk ice cream



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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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## TERMS & CONDITIONS

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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

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## 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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Facebook: [facebook.com/gosamuicatering](https://facebook.com/gosamuicatering)

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