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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 '

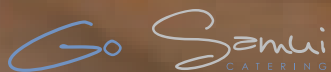
Wedding Cakes

Chef Bio

Mixologist Bio

Terms & Conditions

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



## PLATED DINNER

Each table to receive naan, poppadum and paratha breads, spiced mint chutney, coriander chutney, cucumber raita, mango chutney

PAGE 1

### *Appetizer (select one)*

Coconut mussels with curry leaves and ginger

Scallop chutney wala, bay scallop with cilantro, mint and coconut

Lamb meatball, spicy tomato sauce, friend spinach salad

Mulligatawny soup, lentil soup with apple and tomato, herb oil

Chickpea fritter, lemon-cumin sauce, green onion



\* GF = Gluten Free / V = Vegetarian

\* 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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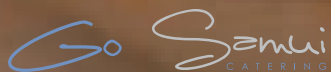
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### *Entrée (select one)*

Pan seared tandoori salmon, cardamom spiced riced pilaf & cumin butter sauce

Tandoori chicken breast, tomato-garlic chutney, grilled asparagus, coconut-almond-saffron rice

Slow roasted striploin and garam masala braised short ribs, indian mustard seed & cumin leaf potato hash with carmelized onions

Pan seared alaskan black cod, cardamom spiced rice pilaf & cumin butter sauce

Black bean and garlic rubbed filet of beef, nava rattna korma, curry cauliflower purée

Butter basted chicken suprême, roasted cauliflower, potato and green onion fritter

Chana masala, spiced chickpeas and tomato ragout Shrimp kofta curry

Spiced lamb chop, roasted garlic eggplant, pickled red onion, mint chutney



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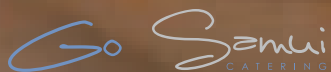
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### *Desserts (select four)*

Cashew caramel rice pudding, cardamom and rose whipped cream, exotic fruit salad

Pepper spiced chocolate mousse cake, passion fruit caramel and ginger strawberries

Vanilla coconut cake, mango confit, toasted cashews

Pistachio brown butter cake, saffron white chocolate Bavarian, brown sugar tuile

Milk chocolate chai ganache torte, almond frangipane, frozen honey yogurt



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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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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

*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](http://www.gosamuicatering.com)

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

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