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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



# LATE NIGHT COMFORT FOODS AND SWEETTHINGS

## Late Night Comfort Foods and Sweet Things

Wanting something a little more filling for your guests or perhaps a "soaker", these reception additions don't have to be elaborate, but they will add that extra bit of oomph to your event, and your guests' energy levels!

Whether your idea of the perfect late-night snack includes a sugar rush or a plateful of your favorite savories, we promise that reception treats will be a hit with every person in attendance

### Hand Held & Sliders

- Mini hot dog, beer caramelized onions, cheese, mustard and ketchup (D)
- Loaded corn tortilla wraps with grilled Cajun chicken strips and Caesar salad (GF)(D)
- "Banh Mi" with slow pulled pork, lettuce, pickled carrots, spicy mayo, crusty baguette (D)
- Mexican refried beans, mozzarella cheese and coriander-guacamole soft taco rolls (GF)(V)(D)
- Tonkatsu slider, panko crusted chicken, sesame-cabbage slaw and tangy mustard aioli (D)
- Black Angus cheese burger slider, pickled beetroot and house made tomato ketchup (D)
- "Larb" Pork slider with crushed roasted rice, chili, fresh mint leaves, green leaf salad
- Open slider with zucchini-goat cheese-sweet corn fritter and pumpkin hummus (V)(D)
- Cubano toasties, mojo pork hock, ham, cheddar, jalapeño, hot English butter (D)

### "Going Green" Vegan Pure Bar

With a pure bar full of fresh produce, grazers get their pick of healthy, delicious dips and vegetables. Our salad bar makes the perfect option for an event with the most discerning customers, and because you construct the salad yourself, you can be sure your salad stays plant based. Plus, we provide a wide range of dips options

**Mezze:** Marinated eggplant, carrots, blistered cherry tomatoes, Kalamata olives, Wood mushrooms,  
Fire roasted trio of sweet peppers, Asparagus spears

**Pure:** The best raw and steamed organic market vegetables

**Dips:** Pumpkin hummus, Red pepper pesto, Broccoli-edamame guacamole, Carrot miso



\* 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  
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### Steak-House Fries “The Original Chippy”

Crispy fries with your choice of seasoning served in pass around mini paper bags, another great late night munchie option to fill the appetite before sleeping, just select the flavor and we will season and pack them  
I like mine traditional, just a little seasoning please (GF)  
Truffle-oil- Maldon sea salt (GF)  
Paprika spiced-herbs-Parmesan dust (D)(GF)  
Green peas-wasabi powder (GF)

### Gyoza-Steam Pot Dumplings

Fresh, exciting and bursting with flavor! dumplings are served in authentic bamboo steamer baskets and lend a touch of the “Orient” to any event, presented with dipping sauces, a fantastic help yourself snack

Also known as pot stickers, gyoza originated in China (where they are called jiaozi), but have become a very popular dish in the Asian region  
The typical gyoza filling consists of ground pork or chicken, nira chives, green onion, cabbage, ginger, garlic, soy sauce and sesame oil

### Hot Wok “Noodle Box”

Our most popular “Munchie” noodles will be presented in boxes with chopsticks and passed around to the guests, a great addition to fill the gap before leaving the party

“Phad Thai” Rice flour noodles wok fried with seasoned with tamarind sauce, free range chicken, bean sprouts and chives (GF)

“Ba Mee Khai Phad” Stir fry egg noodles with carrot, shiitake mushroom, sliced chicken and ginger sauce



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### “Idaho” Jacket Spuds

A mountain of Salt-herb baked Idaho potato with various personal designer toppings that will make a sure hit to any event, served your way, a snack meal in a peel

Loaded potato bar toppings:

Pure butter, crisp bacon, chives, real sour cream, Horseradish crème, sharp cheddar cheese, caramelized onions, sweet bell pepper & corn salsa, sriracha chili sauce shake your own smoked paprika, Cajun spice, sea salt and pepper (GF)(D)

### “Paper Bag & Napkins” Buffalo Wings

Noorish chicken buffalo wing pass around in mini paper bags and napkins, a famous munchy cuisine of the United States, our unbreaded chicken wing section (drumettes) provide a sure hit for a late night snack

Sticky honey and sesame chicken wings (GF)

### “Farm House” Cocktail Franks

Who doesn't love a cocktail weenie? Bite-sized mini hot dogs (cocktail wieners) are cooked and served on pass around wooden platters, we provide plenty of napkins and toothpicks with a trio of dips

A choice of chicken or pork cocktail franks are available

Dipping sauces

Tomato ketchup, sweet yellow mustard and tangy BBQ sauce



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Beverages & 'Bar  
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PAGE 4

### Artisanal Cheese Board

For the cheese lover in your family and amongst your friends  
Featuring our "5" of the best cheeses from soft and mild through to piquant blue

We regularly change the selection to showcase the best available at the time, our cheeses are served with soft fruit chutney, poached Moscato pears, tart green apple salad, wild longon flower honey, dried fruits and Shiraz grapes water crackers and share and tear corn damper (D)

### Doughnut Planks

Powdered, sprinkled, filled or glazed—whatever your preference, doughnuts are a sweet confection you can rarely refuse, a great option for guests at the end of the night,

End your wedding on a high note with late-night doughnuts!

We provide a variety of flavored doughnuts that are passed around on wooden planks (D)(N)

### Traditional Local Pancake Cart

Thai pancakes are one of the hits of street food. The recipe came with the Indian culture and was adapted to the Thai taste, this is a perfect local sweet addition to late night snack

Making the roti is something of an art and is intriguing to watch as the pastry is rolled, spread and gently fried before adding whatever filling the customer chooses. The pancake is then topped with condensed milk and sugar

Depending on your choice of filling, the roti is then either rolled into a piece of white paper or sliced into little squares and placed inside a carton

The Go Samui team recommended "Nam Wan" banana-chocolate roti (D)(N)



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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

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+(66) 87 058 7328

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Web: [www.gosamuicatering.com](http://www.gosamuicatering.com)

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

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