
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



PLATED SERVICE MENU – WESTERN CUISINE

PAGE 1

The plated service menu offers a formal dining experience.

A large selection of western options and our unique local Thai cuisine from the four corners of the Kingdom. You can choose two unique dishes, served alternately to your guests or can be one dish depending on your dining service choice

This is similar to a restaurant style where guests are seated and served an individual entrée, soup, main and dessert. We can also prepare a gestation menu of up to 12 courses as well if desired.

Thai foods are generally served “family style” the meals typically consist of rice (Khao in Thai) with many complementary dishes shared by all. The dishes are all served at the same time featuring different tastes and textures

Menu items are made using the best of local, imported & the freshest produce available, we can provide a selection of gluten free and vegetarian options for guest with any dietary requirements

Whilst we endeavor to use the best produce that we can source, sometimes Mother Nature has a different plan and some seasonal products may not be available, if this occurs we will make a suitable substitution when necessary

Minimum 12 Persons (Surcharge will apply for lesser numbers)



* 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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PAGE 2

Western Cuisine (Our New World Specialties)

First Elements

Ceviche® (GF)

Citrus Marinated sea bass, hearts of celery, baby mizuna sprouts, coriander essence, smoked caviar and preserved lemon citronette

Sicilian Inspired Caprese (GF)

Vine ripened tomato, "Prosciutto" wafers, rocket leaves and fresh buffalo mozzarella drizzled with extra virgin olive oil and aged vinegar décor

Blue Swimmer Crab Ravioli

Herb poached in egg pasta with Chardonnay, Avruga caviar, tomato pearls, micro herbs and Parmesan cheese

"Confit" Chicken

Compressions of corn fed chicken, tarragon and mushrooms wrapped in cured ham, soft leaf salad, onion chutney

Rocket, Beet and Feta (v) (GF)

A simple flavor combination of rocket leaves and pickled beetroot topped with olive oil, barrel aged feta, roasted East Cape walnuts and Chinese pear

Tortellini

Chicken and black pepper filled semolina pasta with sundried tomato cream, basil, Manzanilla olives and crisp chorizo sausage

Tiger Prawn Salad (GF)

Mediterranean inspired chilled tiger king prawn salad with grilled three peppers and artichokes, olives, semi dried tomato and rocket leaves



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Theme Buffet Stations

Casual BBQS

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and Sweet Things

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PAGE 3

Yellow Fin Tuna

Our version “Niçoise” with snow peas and shoots, crisp saffron potato, olive oil, tomato confit, poached quail eggs and kalamatta black olives

Mezze (GF)

Arugula-and shaved Serrano ham of the finest provenance, dry cured for 16 months, slow roasted tomato, peppers, Milawa goat's cheese, marinated artichokes and olives

Diver Scallops

Seared cumin dusted US diver scallop with sweet corn puree, crisp pancetta, buttered green peas and shoots

Escalope “Duck” Foie Gras (GF)

With creamed wild thyme and lemon infused “petit” risotto with sautéed foie gras, confit cherry tomato and baby mizuna greens

Smoked Salmon Roulade (GF)

Dialogue of 24hr oak smoked Scottish salmon with lemon mascarpone, marinated fennel, capers and dill-weed melo meli salad



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Enhancements

Banquet Boards

Theme Buffet Stations

Casual BBQS

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Themed Buffet, Bbq Or Recovery

Late Night Comfort Foods
and Sweet Things

Indian

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Sandwiches &
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Liquids

Butternut Squash (v) (GF)

Cracked black pepper, roasted hazelnuts, coconut cream cappuccino

White Onion Velouté

A creamy but light classic with cheddar, vine-ripened tomatoes, crisp bacon and first pressed olive oil

Corn Chowder (GF)

Sweet corn with blue swimmer crab, coriander pesto and pop corn

Minestrone (GF)

A subtle Genoa style preparation with pearl barley, basil pesto and prosciutto

"Ciopinio" Mediterranean Chowder (GF)

Tiger prawns with tomato confit, basil, orange zest, saffron and Merlot reduction

Essence of Mushrooms (v)

Wood mushrooms and ravioli with oversized goat cheese-walnut Panini

Roasted Tomato and Fennel Bisque (v) (GF)

Crumbled goat cheese, arugula pesto, celery salt



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Enhancements

Banquet Boards

Theme Buffet Stations

Casual BBQS

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Themed Buffet, Bbq Or Recovery

Late Night Comfort Foods
and Sweet Things

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Sandwiches &
' Picnic Hampers '

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In-Between Sorbets “Pallet Cleanser”

Subtle lemongrass sorbet with green melon salsa

Phuket pineapple sorbet with yogurt and puree

Watermelon sorbet with minted “41 below” vodka syrup

Rosella flower sorbet with cassis spiked berries

Blood orange sherbet with red grape jelly

Elegant Champagne sorbet



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Enhancements

Banquet Boards

Theme Buffet Stations

Casual BBQS

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Beverages & ' Bar
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PAGE 6

The Main Plates

Black Angus Grain Fed Fillet

Pan roasted prime Australian Angus tenderloin served with baby spinach, caramelized shallots, wild mushrooms, buttered mash potato and a Port wine jus

Risotto (v)

Beetroot infused risotto with "Verde", toasted almond crusted Milawa goat's cheese, micro green celery, parmesan dust

Grilled Snow Fish Pave

Fava bean and double smoked bacon ragout, melted and crispy leeks and pinot noir jus

Tikka Spiced Salmon

Roasted Tasmanian salmon dusted with Tikka spices, served with a chilled puy lentil, cucumber, tomato and coriander salad, ginger raita and crispy poppadom

Free Range Chicken Breast

Crisp skinned chicken breast with leek, potato, pea & feta mash, grilled asparagus bundles, jus gras

Pork Tenderloin

Marinated pork medallions with stir-fried king mushrooms, sharp cheddar mash, and spiced apple chutney and pan jus

60° Duck

Duck breast poached for one hour at 60°C, grilled with five spices and served with pickled beetroot, honey roasted parsnips, fondant potato and a splash of basil oil



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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

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Mixologist Bio

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PAGE 7

Lamb Rack

New Season's, Mandalong valley Australia, eggplant stack and melted mozzarella, meat juices and olives, roasted sweet wild garlic

Wild Sea-Bass Fillet

With lemon scented roasted king scallop, cauliflower purée, with confit potatoes, buttered zucchini spaghetti and caper berries

Lamb Mignon

Lava stone char grilled lamb loin mignon with saffron, olive, pepper and winter vegetable ragout, roast eggplant fondant

Corn Fed "Spatchcock" Spring Chicken (GF)

Marinated with grain seed mustard, rosemary leaves and cooked "a la plancha" served with skordalia, semi dried cherry tomato and lemon oil confit

Prawn Brochettes (GF)

Grilled salt and Szechwan dusted tiger prawns with red capsicum aioli, beetroot and organic quinoa tabbouleh with a soft herb salad



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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 '

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SEASON DESSERTS & TREATS

Desserts & Treats

Panna Cotta (GF)

Classic "Trattoria" style chilled cream dessert infused with local coconut and served with caramelized pineapple-lime compote

Triple Chocolate

Opera cake with chocolate sponge, mousse and ganache, bitter orange coulis and mixed forest berries

Banoffee Pie

A bitter sweet version of banoffee pie including lemon Chantilly cream, lady finger crisps, raspberries, blue berries caramelised local bananas, toasted almonds

Tastings of Tea

Green "Matcha tea" marquise, bitter chocolate gel, spoon of tea semi freddo and dusting of tea powder

Caramel Delice

Delicate caramel layered cake, salted mousse and caramel jelly, fudge soil and French vanilla ice cream

Mango Passion

Refreshing sweet local mango coulis and passion fruit cheesecake with carved mango spheres

Apple-Pear-Pecan Crumble

Cappuccino style with fresh tart apples and pears topped with roasted pecans and cinnamon ice cream

Banana-Chocolate-Peanuts

Our local sweet banana with a chocolate cremeux and peanut butter ice-cream, fudge soil and roasted ground peanuts



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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

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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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Enhancements

Banquet Boards

Theme Buffet Stations

Casual BBQS

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Late Night Comfort Foods
and Sweet Things

Indian

Cigar & Cognac

Sandwiches &
' Picnic Hampers '

Beverages & ' Bar
Enhancements '

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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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(Our Signatures)

Canapés &
Enhancements

Banquet Boards

Theme Buffet Stations

Casual BBQS

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Themed Buffet, Bbq Or Recovery

Late Night Comfort Foods
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Wedding Cakes

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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

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Facebook: facebook.com/gosamuicatering

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