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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



## CANAPÉS & ENHANCEMENTS

### *Canapés & Enhancements-Little Bites of Perfect Pleasure*

Design your own menu or ask us to make the selections for you. Whether it be a one hour post ceremony snack with a glass of bubbles or a four hour full meal replacement, our selections are second to none

The items on the finger food range from simple, gourmet to complex in flavor and are all prepared utilizing fresh, imported & local produce, our little bites are categorized to make your decision easier, if you prefer Thai flavors, pan Asian or a combination of tasty cuisines

These beautiful morsels can also be served in conjunction with our recommended enhancements; Bruschetta bar, Salmon carvery, Truffle raviolis', Serrano ham, Rock oysters or Bowls & boxed foods to add a touch of interactive style to any event

### *Canapés*

#### **Vegetarian/Vegan**

- Wild mushroom, soft Italian mozzarella and truffle arancini (D)
- Crushed sweet pea, pecorino and mint purée served on a crostini (D)
- Classic Thai vegetable and glass noodle mini spring roll with sweet chili sauce
- Beetroot-walnut-goat cheese lolly pops with parsley salad and horseradish crème fraiche (N)(D)
- Wild pepper leaves rolled with pomelo, ginger, lime, chili shallots and coconut-tamarind jam (GF)
- Bruschetta with whipped barrel aged lemon feta cheese, roasted peppers, artichoke (D)
- Crispy vegetable and mild curry masala samosa with coriander raita (D)

#### **Seafood**

- Crispy panko sea prawn cutlet "Ebi Katsu" with sesame-sweet chili dip
- Thai spiced fragrant red curry, blue crab and corn fritter, white plum-coriander sauce
- Cherry pepper saku tuna tataki spoons, wasabi avocado and sesame-seaweed salad ® (GF)
- Vietnamese inspired king prawn and vegetable fresh rice paper roll, mint & nuoc cham (GF)
- Tempura local "Phangan" calamari with chili salt, lime-sweet and sour dipping sauce
- Sesame crusted deep water Norwegian salmon cubes with miso- soy glaze (GF)
- Crisp white sea prawn mini dumplings on lemon grass skewers (GF)



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 \* 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.  
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### Meats

Pork fillet teriyaki with yellow pepper, spring onion and sesame seeds  
"Italian Nacho's" toasted braised pasture beef ravioli's with tomato-basil sugo  
Spanish chorizo, mushroom and melting mozzarella cheese arancini, parmesan aioli (D)  
12 month dry cured prosciutto "Di San Daniele" wrapped Japanese melon cubes (GF)  
Coconut, chili and coriander marinated beef kebabs with pineapple sambal (GF)  
Middle Eastern inspired lamb-mint kofta's with cucumber tzatsiki (GF)(D)  
Grilled Thai style "Esaan" mini pork sausage with roasted chili dip

### Poultry

Cantonese chicken mini spring rolls with white plum dip  
Yakitori chicken on bamboo, ginger, bell pepper and spring onion (GF)  
"Spicy Larb" minced chicken and chili salad in cucumber cup, cool mint leaves (GF)  
Mango wood smoked duck breast with red onion marmalade mini tarts and pea shots  
Grilled marinated chicken fillet satay skewers with cucumber-coriander relish (GF) (N)  
"Japanese" crispy chicken gyoza dumplings with a sour-soy and ginger dressing  
Peking duck, mint, coriander, pickled green mango rice paper rolls (GF)

### Enhancements

Celebrate with interactive dining at its finest. Themed live cooking stations do add a unique touch and different dimension to any event

Pick from our selections below which is a list of signature recommendations from our Go Samui Catering Chefs, these are culinary high lights that we feel we do best

### Bruschetta Bar

Bruschetta Bars are the answer to a relaxed addition to your little bites menu. It's essentially the best of the best when it comes to self-serve tapas style of eating

Make your own "Bruschetta Bar"

Grilled breads  
Wild mushroom salad, fava bean and feta-olive oil (D)  
Sweet, seasonal diced tomatoes, Kalamata olives, balsamic- basil  
Crushed avocado, coriander and summer corn Chimichurri



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### Smoked & Cured Salmon Carvery

As we become ever-more adventurous with our fresh sustainable salmon dishes, the demand for smoked and cured seafood dishes has risen and we want you to enjoy it!, our carvery allows guests to select their salmon choice or try both unique flavors, just let our carvers know when to serve and when to stop!

The savoring tasting highlights of the carvery  
Scottish St James 24hr oak smoked salmon & Norwegian gin and tonic cured salmon ®

Accompaniments  
Shallots, caper berries, dill infused crème fraiche, cut yellow lemons (D)  
Treacle rye bread



### The "Urban Spoon" Live Truffle Ravioli

Our Chefs heat up the pans with our Italian inspired poached mini truffle ravioli's prepared with a light Chardonnay-cream, shaved truffles and parmesan cheese in tasting portions

Accompaniments  
Grana Padano Parmesan, shaved black truffle, truffle oil (D)



### Hand Carved Spanish "Jamon Serrano"

Only the best "mountain hams" are selected, trimmed and cleaned, then stacked and covered with salt for about two weeks in order to draw off excess moisture and preserve the meats, the salt is then washed off and the hams are hung to dry for about six months. Finally, the hams are hung in a cool, dry place for up to eighteen months, a true divine taste experience

Accompaniments  
Melon wedges, first pressed olive oils, Kalamata olives  
Rustic twisted herb bread sticks



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## CANAPÉS & ENHANCEMENTS

### “Just Devine” Rock Oyster bar

Seafood hungry family and friends? Why not add a connoisseur's oyster bar to your event, they are a delicious and refreshing addition to any party Celebrate with interactive dining at its finest, live food stations do add a unique touch and different dimension to your event

We only use premium live oysters and our options come from all around the world which include, Fine de Claire, Baron Point, Eagle Rock, Yamamoto, Coffin bay to Calm cove, ask for our seasonal recommendation, we suggest 3psc per person

### Cool Oyster Bar

We prepare the oysters with the following;  
Freshly shucked naked oysters on crushed ice with lemon & limes ©

Tomato-Vodka vinaigrette, Chili & coriander dressing, Tabasco, Mignonette

### Hot Oyster Bar

Japanese tempura with wakame, soy-ginger dressing

Our imported fresh oysters have a minimum order of 5 dozen and a 1 week lead time for ordering



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# CANAPÉS & ENHANCEMENTS

## Bowls & Boxed Foods

Our famed "Sticks, Hands, Spoon" mantra gives you the freedom to enjoy your food the right way, the way it's always been eaten, Bowl & Boxed food is a great way to offer something a little more substantial and ensures your cocktail party guests go home satisfied, they can also be considered for an addition to a late night snack or casual BBQs menu's

### Vegan/Vegetarian

Kabocha Curry, stir fry pumpkin with Thai basil-cashew nut red curry, coconut infused rice (GF)(N)

Superfood salad- squash, broccoli, sunflower cress, edamame, organic quinoa yoghurt dressing (GF)(D)

Phad Thai rice noodles, local sweet and sour tamarind sauce, bean sprouts, Chinese chives (GF)(N)

Sweet potato ravolini, roasted walnuts, aniseed basil pesto and shaved pecorino (N)(D)

### Poultry

"Kung Pao" stir fry free range chicken pieces with sesame rice and scallions

Roast cherry ducking, eggplants and lychee red curry, fragrant jasmine rice (GF)

Yaki Soba sautéed chicken in soy-sesame sauce with egg, onion, peppers and bean sprouts

"Cha Han" wok fry chicken with egg, sweetcorn, mixed vegetable and white rice (GF)

### Meats

Soy-oyster marinated crispy beef strips, sweet chili dip and sticky rice cake

Morrocian inspired lamb meatballs with spicy tzatsiki, pistachio and pomegranate quinoa (GF)(D)

Crispy 5 spiced pork belly, palm sugar and chili sauce, stir fry kale and Anaheim peppers (GF)

Mini pots of Canadian back bacon "Mac & cheese" with garlic roasted crumbs (D)

### Seafood

Teriyaki salmon ramen, baby vegetables, miso soup and noodles

Coconut tiger prawn cutlets with Asian slaw, cut lime and tropical mango salsa

Tempura Dory fillets, ramen noodles, pak choi, red onions ginger-chili and oyster sauce  
Cherry pepper, sea salt and panko crumbed squid, zesty aioli dip and wild rocket



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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 Liable 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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### 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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