
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



THEME BUFFET STATION

Themed Buffets

Go Samui Caterings themed buffet selections are designed to compliment any event in which socializing and interaction is encouraged. All courses are served on large, beautifully presented platters and decoration props according to the event, all the buffets contain live interactive cooking stations with our team of hands on Chefs firing the woks or grilling the BBQ's

Our menus may be custom designed by choosing an additional "Add Ons" to your buffet from our recommended crowd pleasures roast and grills

Hawkers Market

Savoir the Local Flavors and Aromas of a Thai Village

The Local Vendor

"Satay Gai" Grilled chicken satays marinated with turmeric, coconut and lemongrass
Ajaad cucumber relish-Peanut sauce (N)
Northern style BBQ pork sausage "Sai Grob"

Live Action Station

Traditional "Som Tum" green papaya salad with long beans, palm sugar and cherry tomato

"Larb Gai" Minced chicken salad with fresh Asian herbs and chili lime dressing

"Moo Yang Nam Tok" North-eastern spicy pork neck salad with fresh mint leaves



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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.

* 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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Hot Flaming Woks

"Phad Thai" Rice flour noodles wok fried with prawns seasoned with tamarind sauce, bean sprouts and chives

"Gai Pad Med Ma Muang" Crispy tender pieces of free-range chicken, stir fried with roasted cashew nuts, bell peppers and chili jam (N)

"Pla Prieu Waan" Thai style sweet and sour crispy fish fillets

Local Clay Curry Pots

"Geang Kiew Warn Gai" Chicken with eggplants, basil and fragrant green curry

"Massaman Nuea" Massaman beef curry prepared Southern style

"Khao Suay" Steamed "Surin" jasmine rice

Open Char Grilled BBQ

Thai style marinated chicken thighs
Sea bass in banana leaf with "Tom Yum" herbs
Marinated BBQ tiger prawns

Spicy Thai chili and hand cut lemons and limes

"Khao Phad Saparot" Wok fried jasmine rice with curry and pineapple

Fruit-Sugar- Spice

"Kanom Waan" Assorted local Thai sweets and jellies

"Kluay Buat Chee" Warm local "Nam Wan" banana's in sweetened coconut milk

"I-Tim Mamuang" Local "Nam Dok Mai" mango and mint ice cream

"Polamai Ruam" A cut market collection of Samui's tropical fruits in season with finger limes



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THEME BUFFET STATION

Cuisines of the World

The World's Kitchen Inspired by Global Tastes Meets the Myth

Lava Stone BBQ Asian Seafood's

White snapper fillets wrapped in banana leaf
Andaman split oriental spiced White Sea prawns
BBQ yellow curry marinated arrow squid
Nam jim jeaw, Green chili, lime and coriander sauce, cut limes and lemons



The Mediterranean Deli

Assorted char grilled marinated vegetable "Mezze"
"Charcutière" cut display of Parma style ham, salami and mortadella
Mixed panache of salad greens, pure bar cuts and jumbo Kalamata olives
Selection of sea salts, dressing, cold pressed oils and condiments
Selection of freshly baked crusty Italian and Artesian style breads and dips



Tex-Mex Cuisine

Marinated slow cooked pulled pork shoulder
Soft Taco's, sour cream, Pico De Gallo, guacamole and lettuce (D)
Three bean, bell pepper, cumin and chili cassalette with cilantro
Mexican sweet corn with salad with chipotle seasoning and coriander

Chinese Noodle Box-Steamed Baskets

"Bang Bang" Chicken wok fried with bok choy, Chinese celery and yellow noodles
"Szechuan" Stir-fried broccoli, bell pepper, baby corn and black Chinese mushrooms
Bamboo basket steamed "Shao Mai" dim sum with soy-ginger and Hoisin sauce



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Thai Clay Curry Pots

"Geang Phed" Red curry with slow roasted duck, fresh red apples and lychee
"Geang Kari" Pork with yellow curry and coriander, chili and coconut milk

Aromatic steamed organic "Surin" jasmine rice

Local Street Sweets

I tim- Young white coconut ice cream station churned in traditional round canister (D)
Hand crafted waffle cones and coconut bowls

"Endless Toppings bar"

Sticky rice, jack fruit, mung bean, palm seed, water chestnuts, red beans, peanuts
fresh coconut, pineapple, rambutan (N)

Seafood BBQ Buffet

A Connoisseurs Banquette of the Best Locally Sourced Seafood

Salads and Appetizers

Pure Bar- raw local seasonal salad leaves and vegetables display with dressings
"Yam Talay" Spicy seafood salad with lemongrass and Thai citrus dressing
"Thord Man Goong" Delicate handmade prawn patties enhanced with
curry and herbs

Tom Yam Goong

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

Live Action Station

Herb poached "Salmon" ravioli prepared with a light Chardonnay cream,
tomato pearls, and parmesan cheese (D)



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Curry Pot-Hot Woks

Thai green curry, carefully cooked with barracuda fish, local baby eggplants and sweet basil

Wok fried mussel "Hot Pot" cooked with a spicy Thai herb paste and green peppercorns

Stir fry blue crab meat with a delicate yellow curry, coconut and Chinese celery

Steamed "Surin" jasmine rice

Open flame BBQ fresh Caught Seafood

The best of the Andaman Sea

Tiger king prawns & Whole slipper lobsters

"Hor Mok" Sea bass fillets with crab mousse in banana leaf

Local Phangan arrow squid

Spicy Thai chili sauce and hand cut lemons and limes

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

Indulge Yourself

Chaing Mai strawberry cheese cake jars with granola crumbs (D)

Chocolate fudge brownie with salted caramel sauce, toasted macadamia's nuts (N)(D)

Apple-Pear-crumble served cappuccino style topped with roasted walnuts (N)

A cut market collection of Samui's tropical fruits in season with finger limes



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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

Facebook: facebook.com/gosamuicatering

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