

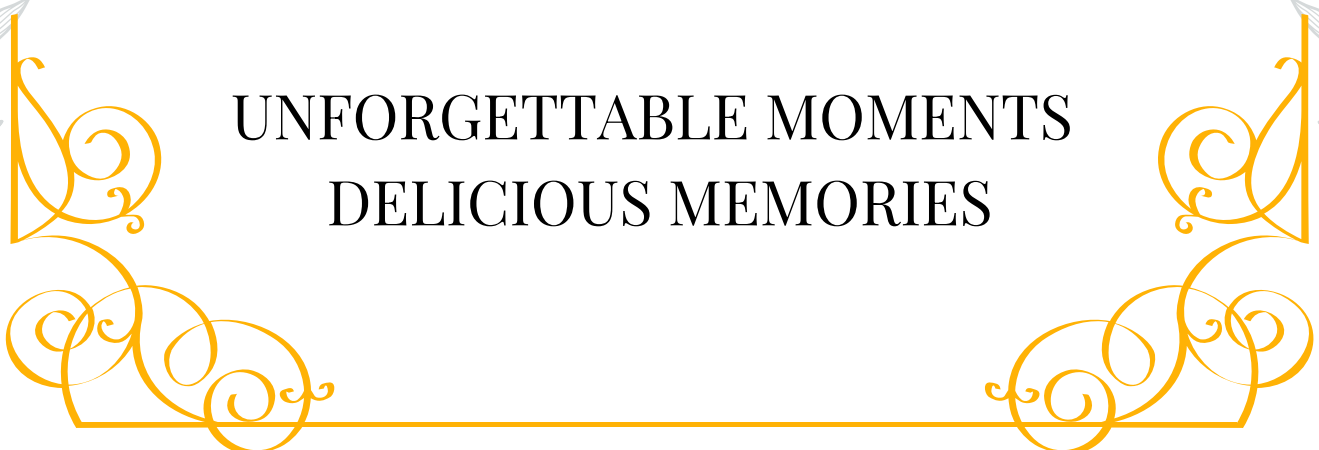


MENU

CATALOG



UNFORGETTABLE MOMENTS
DELICIOUS MEMORIES





WESTERN WEDDING BUFFET MENU





A
WESTERN WEDDING
BUFFET MENU
RM68/PAX (MIN 50PAX)
BELOW 50PAX, ADD RM5/PAX

Ebiko Colourful Salad with Corn

Cream of Mushroom Soup & Garlic Bread

Fried Samosa

Spaghetti Aglio Olio with Prawn

Fragrant Butter Rice with Raisins

Grilled Chicken with Mushroom Sauce/ Black Pepper Sauce

Garlic Butter Prawn

*Grilled Vegetables (Corn, Broccoli, Potato, Pumpkin,
Capsicum, Aubergines)*

Salmon in Teriyaki Sauce

Assorted Mini French Cakes

Mini Fruit Tarts

Refreshing Tropical Juice



B

WESTERN WEDDING

BUFFET MENU

RM82/PAX (MIN 50PAX)

BELOW 50PAX, ADD RM5/PAX

Smoked Duck Fresh Garden Salad with Japanese Dressing

Cream of Mushroom Soup & Garlic Bread

Baked Hashbrown with Cheesy Dip

Spaghetti Aglio Olio with Prawn

Fragrant Butter Rice with Raisins & Cashew Nut

Baked Lemon & Rosemary Chicken

Grilled Lamb Chop with Mint Sauce

Lemongrass Creamy Butter Prawn

Grilled Healthy Sausage and Vegetables (Corn, Broccoli,

Potato, Pumpkin, Capsicum, Aubergines & Sausage)

Salmon in Teriyaki Sauce/ Garlic Butter Lemon

Assorted Mini French Cakes

Mini Fruit Tarts

Refreshing Tropical Juice



C

WESTERN WEDDING

BUFFET MENU

RM128/PAX (MIN 50PAX)

BELOW 50PAX, ADD RM5/PAX

Salad Bar (4 Types Dressing) Baby Butterhead, Rocket, Vegetables, Sweet Corn, Capsicum, Onion, Cherry Tomato, Black Olive, Cut Sausage, Japanese Cucumber, Smoked Duck, Turkey Ham

Wild Mushroom Soup & Garlic Bread

Fried Samosa & Fried Prawn Roll with Mayo Dip

*Smoked Duck Cucumber Skewer & Balsamic Mushroom
Crostini*

Seafood Aglio Olio

Fragrant Butter Rice with Raisins with Cashew Nut

Baked Lemon & Rosemary Chicken

Mashed Potato

Grilled Lamb Chop with Mint Sauce

Cheesy Baked Scallop

Garlic Butter Prawn

Grilled Cajun Healthy Sausage and Vegetables (Corn, Broccoli, Potato, Pumpkin, Capsicum, Aubergines & Sausage)

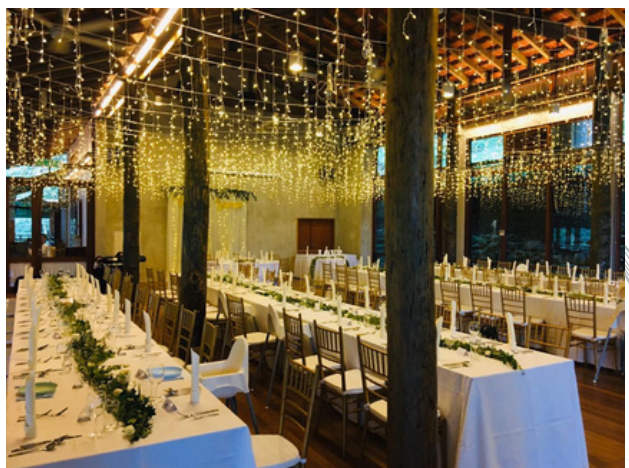
Pan Seared Salmon with Apricot Garlic Butter

Wedding Mini Cupcake with Fresh Flowers

Mini Fruit Tarts

Mini Vanilla Puff

Refreshing Tropical Juice



ADD ON MENU



SATAY

Satay Ayam RM1.60/Stick
Satay Daging RM1.90/Stick

Minimum 200 Sticks Delivery
Minimum 500 Sticks for BBQ Site

KAMBING GOLEK

On Site Roasted Whole Lamb/Kaming Golek
RM2,000.00

TERMS AND CONDITION



OTHER CHARGES

Chef : RM800

Kitchen Helper : RM250

Kitchen Handling : RM2000

Setup: RM500

Transportation : RM 800

Plates & cutleries separately charge depending on client preference

***THESE CHARGES ARE ONLY
APPLICABLE FOR BANQUET MENU**

TERMS AND CONDITION



BOOKING INFORMATION & PAYMENT

*A 70% deposit is required to secure booking, 7 days prior to the event date.
Deposit is not refundable once the booking is confirmed.*

Full payment is required before 3 days of the event date.

GoCater reserves the rights to change the menu or packages without prior notice if items are not available.

All buffet service orders should be placed a minimum 7 business days in advance to allow for adequate preparation. Availability is on a first-come, first-served basis.

We reserve the right to charge an order cancellation fee of not less than RM300 or 10% of the order value, whichever is higher for every cancellation request to meet order handling, payment processing and administrative charges incurred in processing your order as well as cancellation request.

Customers will need to pay for any breakage and damage to equipment, crockery and decorative items.

TERMS AND CONDITION



WAITER CHARGES

All packages exclude waiter charges.

Minimum 2 waiters per event.

Waiter charges is RM150/waiter for first-3 hours of event time.

Duration of the event is 3 hours. Subsequent hours will be charged RM20.00/hour per waiter. Kindly inform our sales person if any extra hours are required.

Double chargers are applicable if event date falls on public holiday.

Additional fees will be applied if location is out of Klang Valley.

Waiters are to replenish food and drinks, setup buffet line and clearing of used plates and cutleries.

Below is the basic staffing guideline

>50 pax - 2 Waiters

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100 pax - 3 Waiters

150 pax - 4 Waiters

200 pax - 6 Waiters

250 pax - 10 Waiters

300 pax - 16 Waiters

TERMS AND CONDITION



SETUP INFORMATION & OTHERS

GoCater Operation Team will arrive at the event venue 1.5-2 hours before event time.

Our service includes a full setup buffet with stainless steel buffet chafing dish or roll top display. However, for finger food menu we will use our customised display rack.

For 50pax and above, decoration and set up with chafing dish provided.

For 50pax and below, decoration and set up with chafing dish chargers at RM 280.

For 50pax and below, serve in disposable aluminium foil tray will be charge at RM50.

GoCater will not be responsible or serve any food and beverage from third party. Please kindly inform the operation team in advance if you need us to perform such duties. Subject to management approval and additional charges will apply.

Furniture for guest is not included in the package. Customer is required to provide the tables for guest.

Furniture and Canopy rental available depending on requirement.

GoCater will not be responsible for setup of furniture rented from third party unless its pre-arranged with GoCater Operation Team.

TERMS AND CONDITION



DELIVERY INFORMATION

Transportation : RM180 onwards [Depending on area]

Handling charges : RM80 - RM500 with or without lift [Shopping Complex, Condominium, Above Ground Floor].

For delivery before 8 AM, a surcharge of RM80 may apply.