

The page is framed by decorative gold scrollwork in the corners and along the top and bottom edges. Light grey leafy branches are also visible on the left and right sides. A large, dark blue diamond shape with a gold border is centered on the page, containing the main title.

# WESTERN BANQUET MENU

UNFORGETTABLE MOMENTS  
DELICIOUS MEMORIES



**SET A**  
**WESTERN BANQUET**  
**MENU**  
**RM108/PAX (MIN 50 PAX)**  
**BELOW 50 PAX, ADD RM5 PER PAX**

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**STARTER**

*Pumpkin Soup with Toasted  
Pumpkin Seeds & Garlic Bread*

**MAIN COURSE**

*Confit Chicken Leg  
Marinated Mushroom  
Creamy Mash  
Broth Gravy  
Petite Salad*

**DESSERT**

*Dark Chocolate Cake with Berry Compote*

**BEVERAGES**

*Pink Passion Fruit Punch  
Iced Detox Water with Fruit Slices*



**SET B**  
**WESTERN BANQUET**  
**MENU**  
**RM148/PAX (MIN 50 PAX)**  
**BELOW 50 PAX, ADD RM5 PER PAX**

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**STARTER [CHOOSE 1].**

*Seasonal Bouquet Salad with Crispy Chicken Ham*  
*Smoked Duck, Roasted Beetroot, Plum Sauce, Micro Salad*

**APPETIZER**

*Black Truffle Mushroom Soup with Garlic Bread*

**MAIN COURSE [CHOOSE 1].**

*Seared Salmon, Buttery Lemon, Capers Sauce, Creamy Mash, Petite Salad*  
*Aged Duck Breast, Raspberry Puree, Creamy Mash, Sauteed Seasonal Vegetables*

**DESSERT**

*Apple Compote*  
*Apple Spice Baba*  
*Mascarpone Mousse*

**BEVERAGES**

*Pink Passion Fruit Punch*  
*Iced Detox Water with Fruit Slices*



**SET C**  
**WESTERN BANQUET**  
**MENU**  
**RM178/PAX (MIN 50 PAX)**  
**BELOW 50 PAX, ADD RM5 PER PAX**

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**STARTER**

*Cured Salmon*  
*Micro Salad*  
*Orange Segments*  
*Honey Cream Cheese*

**MAIN COURSE [CHOOSE 1]**

*Roasted Lamb Rack with Minty Peas, Creamy Mash, Sauteed Seasonal Vegetables*

*Pan Fried Sea Bass, Mussels, Potato, Sauteed Seasonal Vegetables*

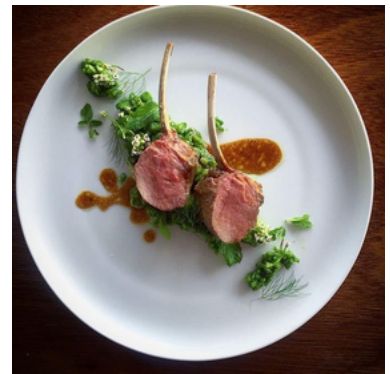
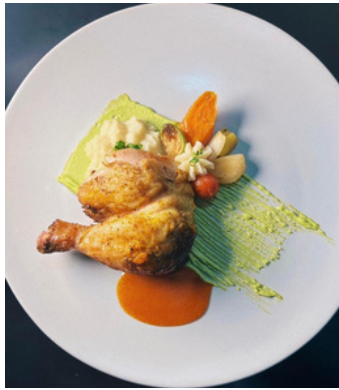
*Seared Angus Striploin, Brown Sauce, Creamy Mash, Sauteed Seasonal Vegetables*

**DESSERT**

*Chocolate Calamansi*

**BEVERAGES**

*Pink Passion Fruit Punch*  
*Iced Detox Water with Fruit Slices*





# ADD ON MENU

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## SATAY

*Satay Ayam RM1.80/Stick*  
*Satay Daging RM2.00/Stick*

*Minimum 200 Sticks Delivery*  
*Minimum 600 Sticks for BBQ Site*

## KAMBING GOLEK

*On Site Roasted Whole Lamb/Kambing Golek*  
*RM2,000.00*

## ABC

*Abc Ice RM8/Pax*



# 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

## WAITER CHARGES

- *RM150 per waiter (first 3 hours)*
- *Additional hour: RM20/hour/waiter*
- *Public Holiday: double charges*
- *Outstation events: transportation charges apply*

*Below is the basic staffing banquet guideline:*

- *Banquet waiter ratio: 1 waiter : 4 guests.*
- *Please contact our Customer Service for more details.*

*Waiter allocation excludes VIP table service, special drink arrangements and special drink arrangement.*



# TERMS AND CONDITION

## BOOKING INFORMATION & PAYMENT

- **70% deposit** required upon confirmation
- Remaining balance payable **3 days** prior to event date
- Booking required at least 7 working days in advance
- Menu items are subject to availability and may be substituted with equivalent items
- Cancellation charges apply
- Damaged or missing equipment will be charged accordingly

## TABLEWARE

- Guest furniture arrangements, including tables and seating, shall be prepared by the client or third-party suppliers
- Melamine plates, stainless steel cutleries and disposable cups will be provided throughout the event.
- Tableware and serving equipment are provided exclusively for menu items supplied by Go Cater.

## FURNITURE/CANOPY

- Guest furniture such as round tables, banquet tables, cocktail tables, chairs and bar stools are not included in our catering packages
- Furniture rental can be arranged through our recommended suppliers.
- Buffet tables will be provided by Go Cater.



# TERMS AND CONDITION

## SETUP INFORMATION & OTHERS

- *Team arrival 1.5–2 hours before event*
- *Standard food and beverage service duration is up to 3 hours. Additional chargers apply for extended service hours.*
- *Go Cater shall not be responsible for food quality or safety once food has exceeded the recommended serving period, including takeaway items.*
- *Changes made within 48 hours prior to the event may affect service flow and event arrangements.*
- *Handling of food and beverages from external vendors is subject to prior approval and additional charges may apply.*
- *Go Cater is not responsible for any issues, damages, shortages or complaints relating to food and beverages not prepared by our kitchen.*
- *Transportation charges apply from **RM180 onwards**, depending on event location.*
- *Handling charges range from **RM80 to RM500**, subject to venue accessibility, floor level, lift availability and loading conditions.*
- *Professional buffet setup included*
- *Complimentary decoration for 50 pax & above*
- *Setup & decoration for below 50 pax: RM280*
- *Disposable tray service available: RM50*



# TERMS AND CONDITION

## SETUP INFORMATION & OTHERS

- *Guest tables are not included*
- *Furniture & canopy rental available upon request*
- *GoCater is pork free caterer. Customer is not allowed to serve pork during their event.*
- *Artificial floral arrangements will be used for buffet table decoration.*