



CHOOSE YOUR FAVORITE



**A full variety of
mouth watering menu options**

In our menu we incorporate local produce sourced from the Hinterlands, Maleny, Kenilworth, up to Gympie and across to Kilcoy. Our undeniably talented chefs are available to tailor menus to create an individual approach of your own private chef. Our local dishes are seasoned with love and passion using fresh seasonal produce.

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CATERING SET UP

Our set-ups enable us to cook onsite, allowing you to eat fresh, tasty food.

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WELCOME CANAPÉS

Bite-sized canapés for stand up events

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FEAST PLATTERS

The shared dining experience in the centre of the table. Including ceramic plates, cutlery and quality paper napkins.

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PLATED

An alternate drop or plated event is meticulously plated and presented to showcase their visual appeal.

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BREAKFAST

Our catering services have you covered for the day.

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Whether your team is 20 people or 10,000 keep them satisfied as they workshop or sit in conferences.

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Alcoholic beverage and non-alcoholic beverage menu.

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HIRE EQUIPMENT

Offering a range of items to help make your celebration stress-free.

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GOOD 2 PLAN

No matter the scale or nature of your event, we possess the expertise to make it exceptional. Let us handle the planning.

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FORK'N'TALK

Fork-style small meals for casual or corporate stand-up events.

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BUFFET

A dining style where a variety of dishes are presented on a separate long table in our unique chafing dishes.

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Our drop off & run self-service catering provides a convenient solution for various occasions.

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Variety of packages to suit your beverage needs and budget.

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A BYO option for necessary bar equipment and setup.

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FAQ

Answers to our most asked questions.



Onsite Production Kitchen

In our fully licensed, purpose-built kitchen, equipped with top-tier facilities, extensive efforts are dedicated before our onsite operation. This involves managing initial inquiries, meticulously preparing event cuisine, and packing all necessary equipment to ensure your day reaches its fullest potential.



Whisky Trailer Food/Bar

Whisky is our 6.3m mobile kitchen & bar. Designed to appear like a retro styled caravan. Hiding within the walls is an Italian combi oven grill and four copper taps for pouring an amazing cocktail or your favourite beer.

Pop-Up Kitchen

Our Pop-up Kitchen style uses a small van. We erect a marquee and bring along commercial equipment specific to your event and menu.

About Us

Our bespoke off-site catering business aims to provide more than just a meal, but a complete experience that surpasses expectations. We strive to create an atmosphere that is uniquely tailored to each event and client, providing top-notch food and beverage delights and outstanding service that leaves a lasting impression. Our goal is to make every event a cherished memory that our clients will remember for years to come.



LET US CREATE YOUR *Bespoke event.*

GOOD 2 PLAN

Event Planning

On the
day
coordinator

Half **\$1600**

Full **\$1900**

If you are excited about organising and planning your whole wedding and really just need someone to take care of the big day onsite so you can enjoy your perfect day, this package is for you!

- 1 hour initial meeting (gathering all info the couple have organised)
- Our bridal package wedding inspiration booklet with our recommended vendors
- Unlimited email and phone correspondence
- Onsite meeting (one)
- Basic runsheet with extensive time line
- Coordinate times with vendors
- Check all vendors requirements for a smooth running day (water, power, parking, access & site space requirements)
- Professional industry knowledge to assist in building your wedding vision
- Storage of items to be set up by us on your wedding day (photographs, guest books, candles, menu cards, bomboniere, cake serving set, table no., ceremony programs, assigned seating place cards)
- Potentially moving items on the day (signage or decorations from ceremony to repetition)
- Meet with the suppliers on the day to show set up locations and liaise with suppliers throughout the day
- Working with stylists to help set up and style both your ceremony and reception areas
- Coordinating timings of your wedding
- Oversees the day and finds solutions to any problems

MID-WAY

From

\$4900

This package is designed for couples who have already made arrangements with some of their suppliers and sent out invitations but are unsure of what to do next. We will go through your dream vision and coordinate this within your budget.

Includes everything from the On the Day Coordinator package plus;

- 2 hour initial meeting (discussing your budget, style and the overall type of wedding, looking into suitable reception venue options based on numbers, style and availability)
- Gather supplier quotes for those 5 services still missing and confirm with suppliers that you have already personally booked and liaise with them directly
- Budget management
- Meet onsite (up to two)
- Venue layout, floor plan and seating arrangements (guests plus vendors special requirements)
- Wet weather plans
- Final detailing appointment with the coordinator the week of the wedding with the couple
- Distribution of the final approved run sheet to all suppliers and the venue contact the week of the wedding
- Will check on the bride prior to the ceremony for any last minute requests and will check on ceremony and reception prior to guests arrival
- On site for up to 13 hours (1-2 staff)

GOOD 2 PLAN

Event Planning

FULL SERVICE

From

\$6300

We will take care of everything to do with your wedding from the save the dates to the venue and even your MC notes. This is THE stress-free full service package you need for a smooth planning process and wedding day.

Includes everything from the mid-way wedding planning package plus;

- Build and manage a wedding website
- Assist and organise wedding rehearsal (if you choose to have one)
- Assistance with all transportation needs and arrangements
- Track RSVPs
- Booking vendors
- Customised MC notes

FULL SERVICE + SHEBANG

From

\$6300 + \$154 Per Person

Let us take care of EVERYTHING, you can sit back and relax while we organise your wedding, catering, beverages & full planning.

Includes the full service wedding planning plus our

- Shebang Feast
- Beverage Package
- Welcome canapés
- Feast sharing meal
- Cakeage platters
- Wait staff for 5 hours



CANAPÉS MENU

Let's start by tantalising your taste buds

OFF THE BOAT

Fresh Shucked Oysters with ponzu pickled ginger, natural. Min.24 DF GF

Kingfish Ceviche with coconut milk, pickled corn & tom yum oil GF DF

Prawn Cocktail with orange lime hollandaise GF

Crab Pickled Pawpaw with crushed peanuts served on a nasturtium GF DF

QLD Grilled Prawn Skewer Pico de Gallo (Spanish salsa) GF DF

Salmon Potato Mint Croquettes with house pickles and aioli

VEGGIE PATCH

Avocado Bruschetta smashed avocado on sweet potato rosti GF DF VE

Pressed Watermelon feta and mint tartlet V

Pumpkin & Feta Arancini rolled in polenta GF V

Peanut Silken Tofu Dumpling with green onion dipping sauce DF VE

Battered Halloumi Sticks with woodfired capsicum spread GF V

Jackfruit Bulgogi Springrolls green onion dipping sauce DF VE

Tomato golden eschalot tarte tatin DF VE

FROM THE BUTCHER

BBQ Rubbed Beef Skewers with house relish DF GF

DFC Daddy's Fried Chicken in buttermilk dusted with a secret herb and spice blend GF

Pulled Pork house pickles, Chinese-style pancake DF

Pork Dumpling homemade filled with pork, pickled ginger & shiitake mushroom (2) DF

Beef Cigars with coconut lime relish DF

Chicken Lemongrass Wonton hoisin plum sauce DF

Vietnamese Chicken Skewer DF GF

Beef Tataki with chilli oil on a tapioca cracker DF GF

Duck Pâté with fig on crostini



FORK N TALK MENU

For a substantial delicious small meal

OFF THE BOAT

Wasabi Salted Calamari with sesame seeds & lime aioli DF GF

Tasmanian Hot Smoked **Salmon Poke** sprouts, carrot, cucumber, edamame, rice, & sweet-salty dressing GF DF

Potato Gnocchi house-made chimichurri & Mooloolaba prawns

Battered Northern Territory **Barramundi Roti** house slaw, kimchi in a fresh grilled roti

QLD Prawn Sliders (Cold) local prawns with our house-made pickled ginger mayo on a soft brioche bun

VEGGIE PATCH

Potato Gnocchi tossed with house-made chimichurri V

Maple Glazed Roasted Pumpkin with smoked white bean & feta (can be vegan)

Carrot Falafel ginger coconut yoghurt, rocket, mint, pitta crouton & olives

Balsamic Mushroom Slider chimichurri, rocket in a soft roll VE

FROM THE BUTCHER

Sticky Pork Steamed Bao Bun tamarind, ginger, lime in a steamed bao bun DF

Beef Tallow Roasted Potato with pulled lamb, tzatziki and red cabbage GF

DFC Sliders Daddy's Fried Chicken marinated in buttermilk then dusted in a secret spice blend with tangy slaw

Spiced Rum Brisket with pickled slaw and hollandaise sauce on a slider

Twice Cooked Duck with buttered mashed potato with a Davidson plum reduction GF

Korean Pulled Beef Rice Bowl marinated in soy ginger & sesame served with apple, bean sprouts & spring onion DF GF

Lamb Cutlet & Za'atar roasted pumpkin & black garlic labneh GF

Coconut Braised Beef Brisket with sesame coconut rice GF DF

Mini New York Hot Dog, local sauerkraut mustard and crispy onions

Peppered Beef Brisket Puff Pie with whipped potato

QLD Wagyu Cheese Burger vintage cheddar, house pickle, G2EAT sauce on a slider



FEAST MENU

For sit down meal options

MAINS

FROM THE BUTCHER

Lamb Shoulder slow cooked with pan juices, Greek pomegranate salsa GF

QLD Braised Beef Brisket
coconut cream, lime, ginger & garlic DF GF

Crispy Duck Maryland twice cooked, Davidson plum reduction GF

Chicken Breast with paprika and preserved lemon sauce DF GF

Citrus Pork Belly pickled ginger & kaffir lime syrup DF GF

Beef Shank (Thor Hammer) rubbed in our pepper blend, slow cooked (1 between 8 guests) GF DF

OFF THE BOAT

Tasmanian Salmon baked in lemongrass, sesame and drizzled with lime DF GF

Prawn Gnocchi tossed with house-made chimichurri & QLD prawns

Whole Baked Fish with citrus, sumac, dill, tomato and capsicum GF

VEGGIE PATCH

Roasted Beetroot Quinoa with garlic labneh salad GF V

Potato Gnocchi tossed with house-made chimichurri V

Lentil & Spinach Dahl house-made, aromatic, mildly spiced DF GF VE

Pulled BBQ Jack Fruit & lychee ragoût GF DF VE

SIDES

Parmesan Smashed New Potato with Za'atar GF

Baby Gem with confit cherry tomato, dukkah, and sherry vinegar GF DF VE

Cured Watermelon basil & feta salad GF

Sesame Roasted Pumpkin capsicum & parsley GF DF VE

Garden Picked Herbed Coleslaw dressed in tangy aioli GF DF V

Potato Pavé rosemary and caramelised chilli GF V

Sautéed Veg with sesame dressing GF V

Turmeric Roasted Cauliflower wilted greens, almonds & lemon emulsion VE GF DF

Coconut Jasmine Rice with lime juice & sesame oil GF DF VE

Indian Green Bean coconut & sesame salad GF DF VE

Mash Potato buttered mash with confit garlic GF V



BUFFET MENU

For sit down meal options

MAINS

FROM THE BUTCHER

Lamb Shoulder slow cooked with pan juices, Greek pomegranate salsa GF

QLD Braised Beef Brisket coconut cream, lime, ginger & garlic DF GF

Crispy Duck Maryland twice cooked, Davidson plum reduction GF

Chicken Breast with paprika and preserved lemon sauce DF GF

Citrus Pork Belly pickled ginger & kaffir lime syrup DF GF

OFF THE BOAT

Tasmanian Salmon baked in lemongrass, sesame, and drizzled with lime DF GF

Prawn Gnocchi tossed with house-made chimichurri & QLD prawns

VEGGIE PATCH

Roasted Beetroot Quinoa with garlic labneh salad GF V

Potato Gnocchi tossed with house-made chimichurri V

Lentil & Spinach Dahl house-made, aromatic, mildly spiced DF GF VE

Pulled BBQ Jack Fruit & lychee ragoût GF DF VE

SIDES

Parmesan Smashed New Potato with Za'atar GF

Baby Gem with confit cherry tomato, dukkah, and sherry vinegar GF DF VE

Cured Watermelon basil & feta salad GF

Sesame Roasted Pumpkin capsicum & parsley GF DF VE

Garden Picked Herbed Coleslaw dressed in tangy aioli GF DF V

Potato Pavé rosemary and caramelised chilli

Sautéed Veg with sesame dressing GF V

Turmeric Roasted Cauliflower wilted greens, almonds & lemon emulsion VE GF DF

Coconut Jasmine Rice with lime juice & sesame oil GF DF VE

Indian Green Bean coconut & sesame salad GF DF VE

Mash Potato buttered mash with confit garlic GF V



PLATED MENU

Alternative Drop and preselected

Entrée

OFF THE BOAT

Crab Coconut Cream Custard finger lime pearls, chilli, house pickles, & Thai herbs GF

Qld Prawn, pickled green papaya, cherry tomatoes, baby bean salad, featuring torn Thai basil, mint & nuoc cham dressing GF DF

Citrus-Marinated Kingfish avocado purée, pickled yellow peppers & radish GF DF

Oysters (6) nahm jim & fresh lime GF DF

Oysters (6) baked tamarind pulled pork GF DF

FROM THE BUTCHER

Beef Tataki pickled daikon, sesame seed ponzu, & chilli DF GF

Asian Spiced Duck Confit fermented black beans, cress salad, cashew & orange crumb DF

VEGGIE PATCH

Miso-Glazed Eggplant with Tofu finished with sesame GF DF VE

Zucchini Flower almond puree, toum & tomato oil V

MAIN

FROM THE BUTCHER

Roasted Striploin served with Truffle-Infused Potato Purée, charred baby carrots, red wine reduction GF

Wagyu Striploin Mb8 + roasted Truffle-Infused Potato Purée roasted baby carrots, red wine reduction GF \$10 surcharge p.p.

Duck Breast Davidson Plum Reduction accompanied by parsnip purée, braised vine tomato & fried kale GF

Free Range Chicken Breast smashed parmesan potato, herb chorizo crust, & thyme-infused pan gravy GF

Za'atar Crusted Lamb Rack white bean hummus & garden pea salad

Shiraz Braised Beef Short Rib potato pavé, caramelised eschallots & gremolata GF

Porchetta Pork Belly accompanied by zucchini & capsicum ragoût, finished with caramelised apple GF DF

OFF THE BOAT

Garlic Butter Poached Moreton Bay Bug served on a bed of squid ink pasta with lemon aspen & chive oil

Miso-Glazed Mahi Mahi Fillet pickled ginger, carrot purée, edamame, pickled radish, shiso leaf salad GF

VEGGIE PATCH

Truffle-Infused Organic White Polenta Cakes roasted heirloom vegetables & smoked tomato coulis



PLATED MENU

Alternative Drop and preselected

Desserts

Matcha-infused **Tiramisu**

Orange curd & dark **Chocolate Tart**

Lemon myrtle & elderflower coconut **Panna Cotta** topped with passion fruit GF DF VE

Vanilla Crème Brûlée macerated berries GF

Spiced Plum Pudding whipped mascarpone yoghurt & macadamia nut dust

Prosecco **Poached Pear Tarte Tatin** double cream

Cheese Board Woombye double brie, Kenilworth vintage cheddar, Italian gorgonzola, with Maleny honeycomb, fruit, & crackers



EXTRAS

To make your event extra special

ULTIMATE SEAFOOD STATION

Cold **Seafood** Boats
Individual serves

3 Seasonal Mooloolaba **prawns**
2 Seasonal **oysters** and condiments
Per Guest

SWEET GRAZING STATION

Raspberry creme **brûlée** tartlets
Lemon **cheesecake** jars with passionfruit GF
Chocolate **brownies** with salted dulce de leche GF
Chefs assorted **petit fours**

GRAZING BOARDS & BOXES

Woombye brie
Kenilworth vintage cheddar
Gorgonzola
Chef's house dip
Selection of quality sliced meat
Whole peanuts
Grissini sticks
Fig loaf
Crackers
Honeycomb, local
Seasonal fruit
Pickled mushrooms
Caprese salad
Marinated olives
Vegetable sticks
Turmeric Sauerkraut

KIDS MENU

Cheesy Pasta
pasta tossed with cheese, cheese, and more cheese
plus a side of garlic bread V

Cheese Burger Sliders (2)
premium mince patty with cheese & tomato sauce

DFC (2)
Daddy's Fried Chicken marinated in buttermilk,
then dusted in his secret herb and spice blend
with mayo slaw GF

Ham & Cheese Pizza
pizza with tomato base, quality ham, mozzarella cheese



BREAKFAST

DIY RECOVERY BREAKFAST

No Chef onsite (food delivered cold at the time of the event) - Must have fridge space available
Bacon, Eggs, Smashed Avo, Tomato, Cheese, Nutella & Croissants

DIY RECOVERY BREAKFAST

No Chef onsite - Must have fridge space available
Chia Pudding, Fruit, Yogurt, Nutella & Croissants

INDIVIDUAL

Chef & waitstaff onsite

Local Smoked Ham, Fried Egg, Hash Brown
on a Belgian waffle, topped with hollandaise

BBQ Bacon, Egg, Cheese
drizzled with hollandaise in a brioche roll

Smashed Avo, Basil, Cottage Cheese
on a waffle with dukkah V

Baked field Mushroom, Eggs
smoked beetroot hummus, sour dough toast V

BREAKFAST STATION

Chef onsite

Mini ham, tomato & cheese **croissants**

Chia and seasonal fruit pot with lemon balm VE DF GF

Breakfast **sliders with pulled BBQ pork** & scrambled egg

Seasonal fruit grazing board VE DF GF

Individual served on bio plates, can upgrade to ceramic



DROP OFF / PICKUP MENU

Pre packaged meals delivered in bio packaging with cutlery

GOURMET HAMPER

- Avocado Bruschetta**
smashed avocado on sweet potato rosti VE GF DF
- Pumpkin & Feta Arancini**
rolled in polenta GF V
- Peanut Silken Tofu Dumpling**
green onion dipping sauce VE DF
- Vietnamese Chicken Skewer DF GF**
- Beef & Caramelised Onion Sausage Rolls**
- QLD Prawn Sliders (Cold)**
with our pickled ginger mayo on a soft brioche bun
- QLD Wagyu Cheese Burger**
vintage cheddar, house pickle, G2EAT sauce on a slider

SALAD BOWLS

- Individual**
Tasmanian Hot Smoked Salmon Poke
sprouts, carrot, cucumber, edamame, rice & sweet-salty dressing GF DF
- Chicken Bulgogi Poke**
sprouts, carrot, cucumber, edamame, rice & sweet-salty dressing GF DF
- Classic Chicken Caesar**
crouton, parmesan, bacon, house-made dressing
- Moroccan Lentil & Vegetable**
Roasted vegetables, lentils, feta, dukkah VE GF
- Vietnamese Beef Salad**
seared beef with noodles, Asian slaw, peanuts DF

BAGUETTES & WRAPS

- Fresh Baguettes, Wraps or Gluten-free Nori Sheets with choice of...**
- Hot Smoked Salmon**
with spinach & tangy mayo DF
- Ham off the Bone**
with seeded mustard & aged cheddar
- BBQ Tempeh**
with coconut yoghurt & fire-roasted capsicum VE
- Palmwood Mushroom**
chimichurri & lettuce VE DF
- Pulled Chicken**
smoked paprika & cumin seeds, and salad DF

SALAD

- Sesame Roasted Pumpkin**
parsley quinoa
- Garden Picked Herbed Coleslaw**
dressed in hot & tangy aioli
- Baby Gem** with confit cherry tomato, dukkah, and sherry vinegar GF DF VE
- Turmeric Roasted Cauliflower**
wilted greens, almonds & lemon emulsion VE GF DF
- Indian Green Bean**
coconut & sesame salad VE GF DF



RETREAT PACKAGES

CONFERENCE OPTIONS

Comes with two salads and a choice of one hot dish or the DIY sandwich station all served as a buffet with our chocolate brownie to finish

SALADS

Sesame Roasted Pumpkin
parsley quinoa GF VE DF

Garden Picked Herbed Coleslaw
dressed in hot & tangy aioli GF V DF

Baby Gem with confit cherry tomato, dukkah, & sherry vinegar GF DF VE

Turmeric Roasted Cauliflower
wilted greens, almonds & lemon emulsion GF DF

Indian Green Bean
coconut & sesame salad DF GF VE

HOT FOOD - CHOOSE 1

Chicken Bulgogi Poke Poke
sprouts, carrot, cucumber, edamame, rice & sweet-salty dressing DF GF

Braised Beef Brisket
coconut cream, lime, ginger, & garlic with coconut sesame rice DF GF

Chicken Breast
with paprika and preserved lemon sauce.
Parmesan Smashed New Potato with Za'atar
GF

DIY SANDWICH STATION

Locally smoked ham/ pastrami/ pulled chimichurri chicken/ sesame roasted pumpkin

Station set with condiments
Sliced bread/wraps & baguettes sliced tomato, pickle slaw, cheese, aioli, mustard, butter, lettuce

OR

More Options Available



Good 2 Pour Hydration Menu

We provide bespoke beverages for Corporate Gatherings, Birthdays, Wakes, & Weddings along with glassware, beer taps & our mobile bar to hire.



BEVERAGE PACKAGE INCLUSIONS



Standard Drinks



All mixers, soft drinks & juice



Premium Drinks



Cocktails



Spirits



Cocktail Garnishes



Cocktail shakers



Bar staff service



Bar staff set up & pack up time



Bar staff, equipment



Trailer or Pop-up Bar



4 Taps Available (conditions apply)



Glassware (specific to drinks)



G2E Reusable Spring Water Bottles



Ice



Menu Board



STANDARD

Beer, Wine and Sparkling
\$35 for 2 hrs of Service + \$10pp/extra hour
Min \$1200 spend

2 Hours \$35 pp includes bar staff
4 Hours \$55 pp includes bar staff
6 Hours \$75 pp includes bar staff



YOU GOT TASTE

Premium Beer, Wine and Sparkling
\$55 for 2 hrs of Service + \$10pp/extra hour
Min \$1200 spend

2 Hours \$55 pp includes bar staff
4 Hours \$75 pp includes bar staff
6 Hours \$95 pp includes bar staff



I'M A BIT POSH

Beer, Wine, Sparkling, Spirits and Cocktails
\$60 for 2 hrs of Service + \$10pp/extra hour
Min \$1200 spend

2 Hours \$60 pp includes bar staff
4 Hours \$80 pp includes bar staff
6 Hours \$100 pp includes bar staff















A BAR TAB may be set up instead of an hourly package.
Starting minimum \$1200 spend



BEVERAGE MENU









BEER (SELECT 2)

| | |
|-------------------------------------|---|
| Great Northern Mid Strength |    |
| Corona |    |
| Brouhaha Pale (Sunshine Coast) |   |
| Your Mates Lager Macca |   |
| Diablo Ginger Beer (Sunshine Coast) |   |













RED WINE (SELECT 2)

| | |
|--|---|
| Cloud Street Pinot Noir Vic |    |
| Cloud Street Shiraz Vic |    |
| First Creek Botanica Pinot Noir Hunter V |   |
| Mount Adam 550 Shiraz SA |   |
| Credaro Five Tales Merlot WA |    |
| Mojo Cabernet Sauvignon SA |   |

SPARKLING (SELECT 2)

| | |
|--------------------------------|---|
| Cloud Street Sparkling Vic |    |
| Clover Hill Tasmanian Cuvée NV |    |
| Motley Cru Prosecco Vic |   |

WHITE WINE (SELECT 2)

| | |
|----------------------------------|---|
| Cloud Street Sauvignon Blanc Vic |    |
| Cloud Street Chardonnay Vic |    |
| Crowded House Sauvignon Blanc NZ |   |
| Credaro Five Tales Chardonnay WA |   |
| Days & Daze Sunchaser Rose Vic |   |






PRESTIGE BEVVIES

| |
|--|
| Champagne Taittinger Cuvee Brut NV + \$10pp |
| Sunshine & Sons Vodka + \$3pp |
| Sunshine & Sons Gin (Sunshine Coast) + \$3pp |

COCKTAILS (Select 2)

| | |
|-------------------------|--|
| Espresso Martini |  |
| Aperol Spritz |  |
| Elderflower Gin & Tonic |  |
| Dark & Stormy |  |
| Mojito |  |
| Custom Cocktail | +\$TBC  |

SPIRITS (SELECT 2)

| | |
|-------------------------|---|
| Bundaberg Rum |  |
| Spiced Rum |  |
| Vodka |  |
| Canadian Club Whiskey |  |
| Gordon's London Dry Gin |  |

MIXERS & NON ALCOHOLIC

| | |
|-----------------------------------|---|
| Coke |    |
| Coke no Sugar |    |
| Lemonade |    |
| Ginger Ale |    |
| Soda |    |
| Tonic |    |
| Orange Juice |    |
| Good2Eat Reusable Water Btl 450ml |    |
| Perrier Sparkling Water 330ml |    |

Set up and pack up times are included in all packages

Please note a glassware bond must be taken of \$75 and will be returned 7 days after the event, once glassware is returned in the original condition

No BYO drinks are to be consumed during event



BYO MOBILE BAR PACKAGES



BYO PACKAGE INCLUSIONS **\$1000 Designed for 60 guests** **(can easily be increased)**

- 1 Bar staff for 6 hours (includes 30 mins set up and 30 mins pack up)
- Mobile beverage bar
- 6 Bags of ice
- Esky
- Drink trays/bottle openers
- Glassware
- 49 Champagne flutes
- 50 Stemless wine glasses
- 36 Highball glasses
- Event Beverage Supply Box

To increase this package to cater for your specific amount of guests we can increase glassware and bags of ice



CHAMPAGNE TOWERS

- 3 Tier Tower (14 Glasses) plus Alcohol \$90
- 4 Tier Tower (30 Glasses) plus Alcohol \$140
- Dry Ice Cloud \$60



HIRE EQUIPMENT



Martini & Champagne Coupe Glasses
16 per rack \$20



Beer Mugs
16 per rack \$11.20



Champagne Flutes
49 per rack \$49



High Balls Glass
36 per rack \$36



Stemless Wine Glass
25 per rack \$25



Water Jugs
6-8 people \$3 each



Mobile Free Standing Bar
\$150



Bags of Ice
\$7 Each



Ice Bucket
Copper Champagne Bowl \$5



Esky
150L premium ice box cooler \$40



Generator
(weekend price) \$240 - collect Saturday return Monday
(weekday price) \$180 - 1 night, return next day (24hr hire)



Whisky Beer Tap Hire (2 Taps) (BYO Keg)
Includes cleaning and gas \$300



Whisky Beer Tap Hire (4 Taps) (BYO Keg)
Includes cleaning and gas \$500



Wine Barrel Single Tap Keg (BYO Keg)
Includes cleaning and gas \$320 + Delivery



Mobile Tap Bar (4 taps) (BYO Keg)
Includes cleaning and gas \$700 + Delivery





FREQUENTLY ASKED QUESTIONS

I have to decide on the menu now before making a deposit?

Of course not, choosing which delicious meal options is a very hard decision. Once you are happy to go ahead with Good 2 Eat Catering to lock in your date, you pay a deposit on a sample menu. Then we only require your final menu options, numbers and dietary requirements fourteen days before your event date.

Do we need to pick a menu suited to our guest's dietary requirements?

We want you to be selfish, the day is all about you. Select the dishes you really want, send your dietary list, and our chefs will put together some mouth-watering options.

We always tell our clients to pick exactly what they would like to eat at their event, and we can sort out alternative meals for guests with dietary requirements as long as we know them fourteen days before the event. In saying that, if your guest list is predominantly gluten-free or dairy-free we will look into making your whole event Gluten or Dairy free. Although when it comes to anaphylaxis and severe allergies, we highly recommend that the entire event is free from that food.

What's in your grazing station, and how much does it cater for?

A selection of local and imported cheeses, cured and smoked meats, house pickles, fresh seasonal fruit, vegetable sticks, nuts, crackers and bread.

We cater the station per person to be the equivalent of an entree. An excellent pre-meal feed, before a sit-down meal, straight after a wedding ceremony, or left after the event for those midnight party munchies.

What do I have to provide as a client?

See the options below depending on your required package type and vehicle.

Herbie is our food truck and Whisky is our food and beverage trailer, both require 2 x 15 amp power sockets, not through a power board

Access to potable water tap (drinking water)

Flat parking area 12.3m long, 2.5m wide, 3.4m high

Pop-up Kitchen Requirements (van marquee-style set up, not Herbie or Whisky)

2 x 10amp power sockets, not through a power board

Flat parking area 6m by 4 m

Access to potable water tap (drinking water)

Buffet, Grazing Station or Dessert Station

We require you to supply two trestle tables for us, plus tables & chairs for the guests.

Will there be enough food?

Yes, of course, for us, it is about brand importance that your guests will see and identify our brand Good 2 Eat catering. Many events come from word of mouth or guests who have experienced our bespoke catering services. The last thing we want is for your guests to pick up a kebab or fast food on the way home because they are still hungry. Our packages and menus are designed to fulfil the guests' requirements. We are more than happy to advise on menu suggestions based on guests' demographic and event needs.

Do you use my kitchen?

Depending on the space available for us to set up our pop-up kitchen, we may need access to your oven or stovetop. If you send through a photo of your kitchen, we should be able to let you know if this is possible. If not, we can organise a site inspection.

Do you have glassware available?

Yes, we do! We currently have wine, highball, martini, champagne glasses, beer mugs & water jugs. While thinking of your drinks, we have mobile coolrooms and eskies available.

What if Herbie & Whisky are already booked?

We have plenty of other options to cater for you. For example, our pop-up kitchen set-up utilises our small van and a marquee. These vans are equipped with commercial ovens and have plenty of room for everything we need.

Can I serve my own food?

We understand that Granny or your favourite Aunty Margi may want to supply their secret or favourite selection of cheese, tarts, treats etc.

Our Food Safety Programme & Insurance does not cover us for serving food that is not prepared under our control. The only way around this is for the items to be labelled by you. You can add a special message as a sticker, e.g. "Made with Love By Granny Catherine". If there is something you would really like and it is not on our menu, let's chat about it and see how we can help.

Where do you travel to, and is there a travel fee?

Not only do we cater for the Sunshine Coast, but we also cover the Gold Coast, Brisbane, Noosa and up to Bundaberg. As we respect and appreciate our team, we work within a radius of 50km from our base in Tanawah for travel fees to apply. Anything closer is free! Journeys more than two hours may require overnight accommodation.



Chefs favourites & Sample Menus

3 CANAPÉ & 3 FORK'N'TALK PLATED

CANAPÉS

BEEF CIGARS WITH
with coconut lime relish

KINGFISH CEVICHE
coconut milk pickled corn & tom yum oil

PUMPKIN & FETA ARANCINI
rolled in polenta

FORK'N'TALK

MINI NEW YORK HOT DOG
sauerkraut, mustard & crispy onions

LAMB CUTLET & ZA'ATAR
roasted pumpkin & black garlic
labneh

COCONUT BRAISED BEEF BRISKET
with sesame coconut rice

ENTRÉE

BEEF TATAKI WITH
pickled daikon, sesame seed ponzu, & chilli

ALTERNATE DROP

ASIAN SPICED DUCK CONFIT
fermented black beans, cress salad,
cashew & orange crumb

MAIN

ROAST WAGYU STRIPLOIN MB8+
Truffle-Infused Potato Purée, roasted baby carrots
& red wine reduction

ALTERNATE DROP

MISO-GLAZED MAHI MAHI FILLET
pickled ginger, carrot puree, edamame,
pickled radish, shiso leaf salad

DESSERT

ORANGE CURD & DARK CHOCOLATE TART

ALTERNATE DROP

COCONUT PANACOTTA
Lemon myrtle & elderflower coconut Panna Cotta
topped with passion fruit pearls

FEAST OR BUFFET

MAIN

LAMB SHOULDER
slow cooked in pan juices, Greek salsa

CRISPY DUCK MARYLAND
twice cooked, cherry tomato, basil

CITRUS PORK BELLY
pickled ginger & kaffir lime syrup

SIDES

PARMESAN SMASHED NEW POTATO
with za'atar, garlic & parsley

COCONUT JASMINE RICE
with lime juice & sesame oil

INDIAN GREEN BEAN
coconut & sesame salad

The Shebang Food & Booze Package

Allow our experienced staff to handle all aspects of your celebration - food, drinks, and clean-up. This way, you can fully enjoy the night with your friends and family.

90+ guests priced at just \$164 per person.

40-89 guests \$179

Includes

Welcome canapés

Feast sharing meal

Cakeage platters

Wait staff for 5 hours each

Plus

6-hour beverage package, includes unlimited booze & soft drinks,
bar staff, glassware, Vintage bar

Quote form



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Jade & Madeline
PHOTOGRAPHY