



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.



CHOOSE YOUR FAVORITE

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Henry Trailer Food

Henry is our 7.6-metre retro mobile kitchen, built to cater for larger events with ease. Finished in warm copper and timber tones, he features service windows on both sides for smooth, efficient service and great guest flow.

Production Kitchen

In our fully licensed, purpose-built kitchen—equipped with top-tier facilities—we dedicate extensive effort long before arriving onsite. From managing initial inquiries to meticulously preparing event cuisine and packing all required equipment, every detail is handled to ensure your day reaches its fullest potential.



Henry



Production Kitchen

Sippy Trailer bar

Sippy is our sleek 6-metre black trailer bar. Polished on the outside and smartly designed behind the bar, she keeps drinks flowing with ease while bringing a strong, refined presence to your event space.



Sippy



Pop-Up

Whisky Trailer Food

Whisky is our 6.3m retro mobile kitchen. Designed to appear like a retro styled caravan. Hiding within is an Italian combi oven grill.

Pop-Up Kitchen

Our Pop-Up Kitchen operates from a fully equipped van complete with a combi oven. We erect a marquee and bring all commercial equipment tailored to your event and menu. We are entirely self-sufficient, requiring only access to power.

ABOUT US

Ridiculously good food for your next event.

We don't just serve meals, we create memorable experiences. Each event is thoughtfully designed around your guests and the atmosphere you want to create.

With standout food, considered beverages and a team that genuinely cares, we focus on the details that matter so your event feels seamless and unforgettable.



LET US CREATE YOUR *Bespoke event.*



Let's start by tantalising your taste buds

CANAPÉS MENU

OFF THE BOAT

Freshly Shucked Oysters with nouc cham. min 24. DF GF

Beetroot Cured Ocean Trout, horse radish creme fraiche, betel leaf GF

Prawn Cocktail with orange-lime hollandaise GF

Crab Pickled Pawpaw with cashew served on a tapioca cracker GF DF

QLD Grilled Prawn Skewer, gremolata GF DF

Vietnamese Style Salmon Cakes with soy lemongrass dressing

VEGGIE PATCH

Avocado Bruschetta smashed avocado on sweet potato bhaji GF DF VE

Mushroom & Parmesan Arancini rolled in polenta with truffle oil GF V

Korean 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 Tart with Meredith goat cheese & smoked peppers V

Mushroom & Macadamia nut pate on a sour dough croute VE GF

FROM THE BUTCHER

Beef Skewers with chimichurri DF GF

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

Pulled Pork Pancake Chinese style with house pickles DF

Pork Dumpling house-made with pickled ginger & shiitake mushroom DF

Beef Cigars with coconut lime relish DF

Chicken Lemongrass Wonton hoisin plum sauce DF

Malaysian Chicken Thigh Satay Skewer GFDF

Beef Tataki with chilli oil on a tapioca cracker DF GF

Sticky Pork Belly bites on a kimchi fermented cucumber DF GF

PREMIUM additional charge

Australian Scallops baked with Nudja butter, Macadamia Pangrattato

Yorkshire Pudding Rum & Mustard Pulled Brisket, horseradish Crème Fraîche GF

Beef Shin Croquette with French mustard



FORK N TALK MENU

For a substantial delicious small meal

OFF THE BOAT

- Wasabi Salted Calamari** with sesame seeds & aioli DF GF
- Tasmanian Salmon Poke** with sprouts, carrot, cucumber, edamame, coconut rice, nahm jim GF DF
- Potato Gnocchi** with house-made chimichurri & Mooloolaba prawns
- Battered Northern Territory **Barramundi Roti** with house kimchi slaw DF
- QLD Prawn Sliders** (cold) local prawns with house-made pickled ginger mayo in a soft brioche bun

VEGGIE PATCH

- Potato Gnocchi** with house-made chimichurri, Meredith goat cheese V
- Swahili (Zanzibar Style)** tofu & coconut curry with sesame rice V GF DF
- Balsamic Mushroom Slider** chimichurri, rocket, soft brioche V Can be VE & GF
- Baby Dutch Carrot Dog** with mustard & sauerkraut in a soft brioche bun V Can be VE & GF

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 DF
- DFC Sliders** Daddy's fried chicken marinated in buttermilk & dusted in a secret spice blend with tangy slaw on a soft brioche bun
- Spiced Rum Brisket** with pickled slaw and hollandaise sauce on a slider
- Twice-Cooked Duck** with buttered mashed potato and Davidson plum relish 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 & garlic labneh with roasted miso pepitas GF
- Coconut Braised Beef Brisket** with sesame coconut rice GF DF
- Mini New York Hot Dog** local sauerkraut, mustard, crispy onions on a soft brioche bun
- QLD Wagyu Cheese Slider** with vintage cheddar, house pickle, G2EAT sauce on a soft brioche bun



FEAST MENU

For sit down meal options

MAINS

FROM THE BUTCHER

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

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

Duck Maryland twice-cooked with Davidson plum reduction GF

Chicken Breast with paprika & preserved lemon sauce DF GF

Citrus Pork Belly with 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 and sesame, drizzled with lime DF GF

Prawn Gnocchi tossed with house-made chimichurri & QLD prawns

Whole Baked Fish** with citrus, sumac, dill, tomato, capsicum & fennel (1 between 8 guests) GF

VEGGIE PATCH

Potato Gnocchi tossed with house-made chimichurri Meredith goat cheese V

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

Swahili (Zanzibar Style) tofu & coconut curry V GF DF

SIDES

Parmesan Smashed New Potato with Za'atar GF

Sautéed Veg with sesame dressing GF VE DF

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

Cured Watermelon basil & feta salad GF V

Sesame Roasted Pumpkin & capsicum with borlotti, garlic herb labneh & roasted miso pepitas GF V

Garden Picked Herbed Coleslaw dressed in tangy aioli GF DF V

Potato Pavé rosemary, caramelised chilli 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

Mashed Potato buttered mash with confit garlic GF V

Roasted Beetroot Quinoa salad with garlic labneh & lemon emulsion GF V

PREMIUM additional charge

Cold Seafood Station Per Guest
3 Seasonal Mooloolaba Prawns
2 Seasonal Oysters and Condiments
1 Morton Bay Bug Half

Wagyu Striploin Mb8 with pan gravy & horse radish creme fraiche GF

Duck Breast with a Davidson plum relish GF DF

Za'atar Crusted Lamb Rack

**Our Feast Menu is designed for groups of 8 guests. Most dishes can be scaled to suit your table size, however the Thor Hammer and Whole Fish are fixed items and cannot be adjusted. If your table plan requires additional items beyond the standard service, a surcharge may apply.



BUFFET MENU

For sit down meal options

MAINS

FROM THE BUTCHER

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

QLD Braised Beef Brisket coconut cream, lime, ginger, garlic DF 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 and sesame, drizzled with lime DF GF

VEGGIE PATCH

Potato Gnocchi tossed with housemade chimichurri Meredith goat cheese V

Lentil & Spinach Dahl housemade aromatic mildly spiced DF GF VE

Swahili (Zanzibar Style) tofu & coconut curry with sesame rice V GF DF

SIDES

Parmesan Smashed New Potato with Za'atar GF

Sautéed Veg with sesame dressing GF VE DF

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

Cured Watermelon basil & feta salad GF

Sesame Roasted Pumpkin & capsicum with borlotti, parsley & roasted miso pepitas GF DF VE

Garden Picked Herbed Coleslaw dressed in tangy aioli GF DF V

Roasted Beetroot Quinoa salad with garlic labneh & lemon emulsion 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

Mashed Potato buttered mash with confit garlic GF V

PREMIUM additional charge

Cold Seafood Station Per Guest
3 Seasonal Mooloolaba prawns
2 Seasonal oysters and condiments
1 Morton Bay Bug half

Wagyu Striploin Mb8 with pan gravy & horse radish creme fraiche GF

Duck Breast with Davidson Plum Relish GF DF

Za'atar Crusted Lamb Rack



PLATED MENU

Alternative Drop and preselected

Entrée

OFF THE BOAT

Australian Scallops with prosecco cream & beetroot vinaigrette

Qld Prawn pickled green papaya, cherry tomatoes, baby bean salad, featuring torn Thai basil, mint, & nouc 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 ponzu & chilli DF GF

Asian Spiced Duck Confit fermented black bean, cress, macadamia & orange crumb DF

VEGGIE PATCH

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

Zucchini Flower almond purée, toum & tomato oil V

Mushroom & Barley Bake with a native currant jus

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 + Davidson Plum Relish accompanied by pumpkin purée, braised vine tomato & fried kale GF

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

Za'atar Crusted Lamb Rack, roasted pumpkin puree, garden pea salad & chilli oil

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

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

Pressed Lamb Shoulder with soft polenta, red wine jus

OFF THE BOAT

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

Miso-Glazed Line Caught Market Fish pickled ginger, carrot purée, edamame & pea tendrils GF

VEGGIE PATCH

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



PLATED MENU

Alternative Drop and preselected

DESSERTS

Orange Curd & Dark Chocolate Tart

Lemon Myrtle & Coconut Panna Cotta topped with passion fruit GF
DF VE

Roasted Pumpkin Crème Brûlée GF

Davidson Plum & Apple Macadamia Crumble

Espresso Martini chocolate mousse

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

MUNCHKINS

Up to 12 YEARS

Pasta Bolognese

pasta tossed with beef ragout, cheese and more cheese!
Plus a side of garlic bread V

Cheese Burger Sliders (2)

premium mince patty with cheese & tomato sauce

DFC (3)

Daddy's Fried Chicken marinated in buttermilk, dusted in secret herb and spice blend with mayo slaw GF

Ham & Cheese Pizza

pizza with tomato base, quality ham & mozzarella cheese

Dessert inc with every kids meal

Tub of Maleny Vanilla Gelato (GF)



FIRE PIT- BBQ - SPIT ROAST

GOURMET BBQ PER PERSON

3 BBQ proteins

Grassfed Striploin marinated in rosemary, served medium GF

QLD Grilled Bug, nudja butter DF (Surcharge \$10p.p)

Miso Baby Eggplant GF VE

Charred Chicken Spatchcock in smoked paprika & preserved lemon GF DF

Balsamic & lemon thyme **Field Mushrooms** GF VE

Baked Wombye Brie with onion jam

Reverse-sear **Tomahawk** (approx one per 6 guests) served medium-rare GF

Porchetta Spit Roast (min 20 guests) GF DF

3 Sides from the Buffet Sides menu

Sesame Roasted Pumpkin capsicum & parsley GF DF VE

Baked Sweet Potato with umani butter GF

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

Parmesan Smashed New Potato with Za'atar GF

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

Sautéed Veg with sesame dressing GF DF VE

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



EXTRAS

To make your event extra special

ULTIMATE SEAFOOD STATION

Cold Seafood Station

Cold Seafood Station Per Guest
3 Seasonal Mooloolaba prawns
2 Seasonal oysters and condiments
1 Morton Bay Bug half

SWEET GRAZING STATION

Orange curd tartlets

Lemon **cheesecake** jars with passionfruit GF

Chocolate **brownies** with salted dulce de leche GF

LATE NIGHT SNACKS

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

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

Rustic **Fries** with cumin salt

Wasabi Salted **Calamari** with sesame seeds & aioli DF GF

Caramelised onion and fennel seed **Sausage Rolls**

Loaded Poutine Fries- cheese curd & gravy

GRAZING BOARDS & BOXES

Woombye brie

Kenilworth vintage cheddar

Italian Gorgonzola

Chef's house dip

Selection of quality sliced meat

Grissini sticks

Fig loaf

Crackers

Maleny honeycomb

Seasonal fruit

Caprese salad

Marinated olives

Pickled mushrooms

Vegetable sticks

Sauerkraut

Macarons

Brownies



BREAKFAST

INDIVIDUAL

Chef & waitstaff onsite

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

Bacon, Egg, Cheese
drizzled with hollandaise in soft brioche

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

Baked field **Mushroom & Eggs**
house relish, sourdough toast V

Shakshuka Pot (Middle Eastern baked eggs)

BREAKFAST STATION

Mini ham, tomato & cheese **croissants**
Chia and seasonal fruit pot with lemon balm VE DF GF
Breakfast **sliders with bacon & egg**
Seasonal fruit VE DF GF

Individual, served on bio plates, can upgrade to ceramic



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.



How to Read Our Bar Packages

When browsing our bar menu, keep an eye out for the round icons. They tell you exactly what's included in each package:

- **Green Icon** - This means wine and beer, etc, are included in the package.
- **Burnt Orange Icon** - This represents I'm a bit posh package and what is included in this
- **Brown beige icon** - Is what is included in the bar tab

These icons make it easy to see at a glance what each package covers.

2026 Packages

-    Standard Drinks
-    Mixers, soft drinks & juice
-   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)
-    Ice
-    Menu Board

STANDARD



Beer, Wine and Sparkling
\$50 for 2 hrs of Service +
\$10pp/extra
Min \$1600 spend

2 Hours \$50pp includes bar staff
4 Hours \$70 pp includes bar staff
6 Hours \$90 pp includes bar staff

I'M A BIT POSH



Beer, Wine, Sparkling, Spirits and
Cocktails \$75 for 2 hrs of Service
+\$10pp/extra hour
Min \$1600 spend
Max of 4 hours spirit & cocktail service
period

2 Hours \$75 pp includes bar staff
4 Hours \$95 pp includes bar staff
6 Hours \$115pp includes bar staff



A BAR TAB may be set up instead
of an hourly package.
Starting minimum \$1600 spend



Beverage MENU

BEER (SELECT 2)

Great Northern Mid Strength	  
Corona	  
Monteiths Crushed Apple Cider	 
Heads of Noosa Japanese larger	 
Matso's Ginger Beer (Sunshine Coast)	 
Brouhaha Larger (Sunshine Coast)	 

RED WINE (SELECT 2)

Fat Bastard Malbec Argentina	  
Cloud Street Shiraz Vic	  
Peninsula Panorama Pinot Noir	 
Audrey Wilkinson Shiraz Hunter Valley	 
Mojo Cabernet Sauvignon SA	  

SPARKLING (SELECT 2)

Cloud Street Sparkling Vic	  
Clover Hill Pyrenees Cuvee NV	 
Motley Cru Prosecco Vic	  

WHITE WINE (SELECT 2)

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

PRESTIGE BEVY'S

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

COCKTAILS (Select 2)

Espresso Martini	
Chilli & Mint Dark & Stormy	
Mojito Passionfruit	
Margarita	
Custom Cocktail	+ \$TBC

SPIRITS (SELECT 2)

Bundaberg Rum	
Spiced Rum	
Vodka	
Jack Daniels Whiskey	
Bombay Sapphire Gin	

MIXERS & NON ALCOHOLIC

Coke/ Zero	  
Lemonade	  
Ginger Ale	  
Soda	  
Tonic	  
Orange Juice	  
Lemon myrtle ice tea	  

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

CASH BAR PRICING 2026

All subject to availability

Sparkling & Champagne By The Bottle	Bottle/Glass	Sparkling & Champagne By The Bottle	Bottle/Glass
Cloud Street Sparkling Vic	43/9	Moët & Chandon	165
Motley Cru Prosecco Vic	48/10	Taittinger Brut Reserve	190
Dal Zotto Puino	70/14		
Spirits per glasss with mixer	Price	Spirits per glasss with mixer	Price
Jack Daniel's	10	Bundaberg Rum	10
Canadian Club Whiskey	10	Spiced Rum	11
Bombay Sapphire Gin	10	Vodka Smirnoff	10
Sunshine Sons Gin	13	Fireball	10
Beer	Price	Beer	Price
Great Northern Mid Strength	9	Brouhaha Larger Sunshine Coast	12
Corona	10	Matsos Alcholic Ginger Beer	14
Monteiths Crushed Apple Cider	11	Heads of Noosa Lager	13

Red Wine	Bottle/Glass	White Wine	Bottle/Glass
Fat Bastard Malbec Argentina	48/10	Cloud Street Sauvignon Blanc Vic	39/8
Peninsula Panorama Pinot Noir	71/14	Crowded House Sauvignon Blanc NZ	61/12
Mojo Cabernet Sauvignon SA	47/9	Cloud Street Chardonnay Vic	43/9
Shaw Smith Shiraz SA	115	Credaro Five Tales Chardonnay WA	60
Cloud Street Shiraz Vic	43/9	Days & Daze Sunchaser OrganiRose Vic	52/10
Credaro Five Tales Merlot WA	53		
Mixers	Glass Price	Mixers	Glass Price
Coke	5	Ginger Ale	5
Lemonade	5	Soda & Tonic	5
Ginger Beer	5	Orange Juice	5
Lemon myrtle & kaffir lime ice tea	Free	Water dispenser iced water	Free

Contact Details

07 3515 0174

info@good2eatcatering.com



BYO Mobile Bar

PACKAGES



HIRE GLASSWARE

Martini & Champagne Coupe

Glasses 16 per rack

Beer Mugs

16 per rack

Champagne Flutes

49 per rack

High Balls Glass

36 per rack

Stemless Wine Glass

25 per rack

Water Jugs

6-8 people






BYO PACKAGE *INCLUSIONS*

- Bar staff
- Mobile beverage bar
- Bags of ice
- Esky
- Drink trays/bottle openers
- Glassware
- Champagne flutes
- Stemless wine glasses
- Highball glasses
- Event Beverage Supply Box



HIRE ITEMS

Mobile Free Standing Bar or Trailer

Bags of Ice

Ice Bucket

Copper Champagne Bowl

Esky

150L premium ice box cooler

Generator

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






CHAMPAGNE TOWERS

4 Tier Tower (30 Glasses)
includes sparkling \$300

add a Dry Ice Cloud \$90

Hire Images



Mobile Bar



Tower



Sippy



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?

I 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.

Henry and Whisky are our food and beverage trailers, 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, 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 the 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 esky's available.

What if Henry & 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.



The Shebang

2026 FOOD AND 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 \$185 per person

40-89 guests \$190

INCLUDE

Welcome canapés

Feast sharing meal

Cakeage platters

Wait staff up to 7 hours each

PLUS

7-hour beverage package,
includes unlimited booze & soft drinks,
Bar staff, glassware

Quote Form



www.good2eatcatering.com
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07 3515 0174

Jade Mochie
PHOTOGRAPHY