



2024-2025 Weddings | Tampa Bay + West Coast region of Florida

Welcome!

Congratulations on your engagement and thank you for considering Good Food Events + Catering to provide great culinary memories and exceptional service for you and your guests on your wedding day. We consider great food to be an important factor in wedding reception success and one of the aspects most remembered by guests. That means we take it seriously!

We've put together this information packet to serve as a beginning point in the wedding planning process. It contains several sample menus, frequently asked questions with helpful answers and some fun wedding ideas to get your creative juices flowing. In addition to this packet, please visit our website at www.GoodFoodTampa.com to browse photos from recent events and weddings in the "Photos" section.

And last, keep in mind that we are here to help you with the task of finding the right caterer for your wedding reception or rehearsal dinner. Please reach out to one of our event specialists or give me a call personally at 813.241.9500 if we can be of any assistance.

Kevin Lacassin
President, Good Food Events + Catering

| our process |

Give us a call, or let us know when you can spend a few minutes on the phone.

Through a 15-20 minute phone conversation (sometimes longer, sometimes shorter), we can find out your vision of your wedding day and the types of services you may want us to provide.

Then, we'll put together a proposal

We will send menu proposals to you via e-mail in PDF format. We'll follow up with a phone call to discuss any questions or revisions you may have regarding the menu.

References?

If you are unfamiliar with Good Food Events + Catering, we are happy to provide you with a list of some of our ecstatic newly married couples who chose to feed their guests great food.

If you want wedding food that actually tastes amazing...choose Good Food Catering. The service on the day of our event was five star! I would choose Good Food Catering for ANY event! Worth every penny and more!

-Adrienne
Via WeddingWire.com

To Secure Your Date

Once you've decided to secure our services for your wedding, we can secure your date with a deposit equal to one-third to one-half of your estimated total.

Need a tasting to finalize your decision?

Speak with your Event Specialist about a custom tasting. Once a tentative menu has been selected, we'll set up a date and time for a private tasting at our office in Tampa Heights. Since each menu is custom designed, we do not hold monthly tastings open to the public (just you!). There may be a cost associated with a private tasting which will be determined based on the requirements of your wedding.

That's it!

Easy enough?

Our Contact Info

phone | 813.241.9500

web | www.goodfoodtampa.com

email | events@goodfoodtampa.com

| sample menus |

Below are several sample menus that will help you in the planning and budgeting process. Any additional services will be extra and will be outlined in your custom designed proposal.

Please keep in mind that each wedding and event is priced out individually based on several different factors, including event location (logistics), product availability (for seasonal ingredients), services desired and estimated guest count (the greater number of guests means lower per-person pricing).

For full menu options and more sample ideas, please see the “Menus” section of our website at www.GoodFoodTampa.com

Unique + Innovative Station Reception

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Bar + Beverage Packages, Cocktail List, Beer + Wine List

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***Prices will vary based on final customized menu, service staff required and location of your event. The below costs are estimates to be used as a guideline in planning and budgeting.**

unique + innovative station reception | sample menu

passed signature appetizers | cocktail hour

AGUA DE SANDIA | watermelon, ahi tuna, jicama, cucumber, sesame seeds, citrus, herbs (gf)

SAFFRON POTATO EMPANADA | queso fresco, piquillo salsa brava sauce (v)

ROASTED TOMATO "TARTARE" | oven roasted tomatoes, capers, EVOO, fresh herbs, parmesan crème fraiche, basil pesto cone (v)

STEAK, GORGONZOLA + CARAMELIZED RED ONION QUESADILLA | steak, creamy blue cheese, sharp cheddar and caramelized red onions

PORK BELLY BÁNH MI BUN | pork belly, pickled cucumber + carrot, fresh herbs, sriracha aioli, steamed bun

short plate stations | main course

Our food stations are designed for "tapas style" dining and each station presents a carefully composed dish or small plate.

bistro steakhouse experience

(chef attended carving station)

GRILLED BISTRO STEAK | 24-hour marinated beef shoulder tender, house seasoned, choice of sauce: **classic bordelaise, brandy peppercorn cream sauce, or black garlic sherry jus**

served with

HERB ROASTED POTATO WEDGES + CREAMED SPINACH

southern grits bar | small plate

(grab and go station, chef attended)

Our signature southern-style **WHITE CHEDDAR GRITS**, topped with your guest's choice of entrée, composed by a station attendant: choose 2 or 3 selections!

"CHARLESTON STYLE" SHRIMP | smoked sausage, onions, peppers, white-wine cream sauce

EGGPLANT ETOUFFEE | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices (vg)

pasta creation station
(chef attended action station)

This attended station gives your guests a choice of signature composed pasta dishes, cooked continuously by our chef!

DUCK CONFIT CAVATELLI | oyster mushrooms, spring peas, roasted garlic cream sauce

OXTAIL RAGU GNOCCHI | slow cooked tender oxtail in a rich sauce of red wine, onion, carrot, herbs, tomato

SHRIMP ROBAN | shell pasta, spicy cajun cream sauce, chopped green onion

duet plated dinner | sample menu

passed signature appetizers | cocktail hour

BABY LAMB CHOP | roasted garlic oil, fresh herbs, finishing salt (gf)

KEY WEST CEVICHE | poached jumbo shrimp + bay scallops, red onion, peppers, scallions, key lime dressing, plantain chip (gf)

GREEN PEA + LEMON RICOTTA TARTINE | fresh field peas, mint, dill

SOUTHERN FRIED CHICKEN SLIDER | buttermilk fried chicken, garlic aioli, pickle, Hawaiian roll

ELOTE QUESADILLA | monterey jack, cotija, grilled corn, cilantro, tajin crema (v)

| plated salad course |

SIGNATURE ARTISAN SALAD | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette

ON EACH TABLE | chef selected artisan breads and butter prepared in house

entrée course | pre-selected

surf + turf duet entree

GRILLED FILET MIGNON | cabernet reduction
paired with

BUTTER POACHED ARGENTINIAN RED SHRIMP TRIO
served with **MUSHROOM PEARL BARLEY RISOTTO + ROASTED BROCCOLINI**

plant-based entrée

EDAMAME FALAFEL | fried edamame & chickpea flour cakes, toum, lemon dressed arugula, pickled red onion, pickled beets (vg)

guest choice plated dinner | sample menu

passed signature appetizers | cocktail hour

CRAB + CORN FRITTER | key lime aioli, dehydrated jalapeno

BEEF TARTARE | dry aged beef, saffron rouille, pickled shallots + mustard seeds,
cured egg yolk, savory basket

KALE + GOAT CHEESE RISOTTO ARANCINI | calabrese pepper + roasted red pepper sauce (v)

ROASTED OYSTERS | creole butter, gluten free panko, parmesan (gf)

HEART OF PALM CEVICHE | heart of palm, jalapeno, pepper, lime, cilantro, red onion, plantain chip (gf, vg)

| plated salad course |

NAP(P)A SALAD | artisan greens, nappa cabbage, feta, toasted sliced almonds, cranberries, radish, carrot,
champagne vinaigrette (v, gf)

ON EACH TABLE | chef selected artisan breads and butter prepared in house

plated entrée course | pre-selected guest choice

beef entrée

FRENCH ONION BRAISED BEEF SHORT RIB | caramelized onion-sherry gravy, crispy frizzled onions
served with **GRUYERE MASHED POTATOES + SAUTEED HARICOT VERTS**

seafood entrée

LOBSTER THERMADOR STUFFED GROUPER | cold water lobster, prepared and stuffed;
finished with bearnaise
served with **LEMON BASIL PEARL BARLEY RISOTTO + ROASTED BROCCOLINI**

plant-based entrée

MEDITERRANEAN GRILLED EGGPLANT | with **ISRAELI COUSCOUS** and preserved lemon gremolata;
with **ROASTED BROCCOLINI** (vg)

family style dinner | sample menu

passed signature appetizers | cocktail hour

MINI LOBSTER ROLLS | new england style lobster salad, split top roll

CUBAN EMPANADA | roast pork, ham, salami, Swiss cheese, pickles, yellow mustard aioli

SOUTHERN FRIED CHICKEN + WAFFLE BITE | buttermilk fried chicken, Belgian waffle square, pecan-maple butter

WILD MUSHROOM TART | wild mushrooms, fresh herbs, mascarpone cream cheese (v)

CHILLED COCONUT CORN BISQUE | roasted corn, coconut milk, dehydrated chile (gf, vg)

| family style salad course |

HEIRLOOM TOMATO SALAD | baby heirloom tomatoes, arugula, mozzarella, basil leaves, olive oil, balsamic glaze, cracked pepper (gf)

ON EACH TABLE | chef selected artisan breads and butter prepared in house

| family style entrée course |

platter 1

CABERNET BRAISED BEEF SHORT RIBS | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace, paired with **WHITE CHEDDAR GRITS**

platter 2

CHICKEN RUSTICA | wild mushroom + caramelized onion ragout, fontina, paired with **HERB ROASTED FINGERLING POTATOES**

platter 3

BUTTERNUT SQUASH GNOCCHI | kale, brown butter sauce, crispy sage, pine nuts (v)

platter 4

GRILLED SEASONAL VEGETABLES | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper (vg)

buffet style dinner | sample menu

passed signature appetizers | cocktail hour

KFC BITE | karaage fried chicken, sriracha kewpie, sesame (gf)

RUM RUNNER SHRIMP | jumbo shrimp, smoked bacon, pineapple-rum glaze

BOOM BOOM CAULIFLOWER | sesame seeds, chile crisps, scallions (v)

AHI TUNA SESAME CONE | diced tuna, scallions, ponzu, chili oil, masago, sesame cone

PIMENTO BISCUIT | pimento cheese, southern style biscuit, Dr Pepper pepper jelly (v)

| plated or family style salad course |

KALE CAESAR SALAD | romaine, kale and artisan greens, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v)

ON EACH TABLE | chef selected artisan breads and butter prepared in house

| chef attended buffet style dinner |

GRILLED BISTRO STEAK | 24-hour marinated beef shoulder tender, house seasoned, hand carved by chef, choice of sauce: **cilantro chimichurri, morel dijon cream sauce, or caramelized leek + gorgonzola fondue**

FRENCH ONION ROASTED CHICKEN | caramelized onion gravy, gruyere

PAN SEARED SALMON | creole remoulade + gf panko crusted

SWEET POTATO + BUTTERNUT SQUASH MASH | savory rustic style (v, gf)

SMOKED GOUDA MAC-N-CHEESE | cavatappi pasta, sharp cheddar, smoked gouda cheeses (v)

CARAMELIZED BRUSSELS SPROUTS | pearl onions, hard wood smoked bacon

a sweet finish | unique dessert stations

Finish your event or reception with a big bang! When the party is in full swing, these late-night dessert stations will be the perfect send-off for your guests to after a night of drinking, dancing and celebrating!

nitro ice cream bar

Signature ice cream blends instantly frozen using liquid nitrogen!

Take your guests' experience to the next level by bringing molecular gastronomy to your event. Our chefs will take your choice of 2 ice cream bases, then add liquid nitrogen and mix to create a smooth and creamy dessert, complete with nitrogen fog and flair!

Choose 2 ice cream bases; examples include:

CHOCOLATE | MINT CHOCOLATE CHIP | COOKIES N' CREAM | CHOCOLATE PEANUT BUTTER | BUTTER PECAN

PEACH BUTTERMILK | STRAWBERRIES + CREAM | SMORES | BLUEBERRY CHEESECAKE

VANILLA BEAN | CHEF SELECTED FRUIT SORBET (VG)

ice cream sandwich carving station

Frozen torchons of house made **VANILLA ICE CREAM** are presented on a liquid nitrogen chilled griddle, hand carved into medallions by our chef to fit between guests' choice of fresh baked cookies:

Guests then get the option of "rolled" toppings to personalize their creation!

TOPPINGS | MINI CHOCOLATE CHIPS, SPRINKLES, TOFFEE, CRUSHED OREOS

dessert tart cart station

Interactive chef-attended station for your guests to design their own dessert creation; served from our custom catering cart!

START WITH A TART | chocolate + traditional tart shells

FILLINGS | chocolate mousse, lemon curd, vanilla pastry cream

TOPPINGS | fresh berries, kiwi, white and dark chocolate shavings, sliced almonds, toasted coconut

donut hole flambé

(chef attended action station)

TRADITIONAL GLAZED DONUT HOLES | tossed with a flambéed sauce of rum, vanilla vodka, + brandy, served over **VANILLA ICE CREAM**

savory late-night snacks | butler passed

Finish your event or wedding reception with a big bang! When the party is in full swing, these late-night snacks will be the perfect send-off for your guests to re-fuel after a night of drinking, dancing and celebrating!

SOUTHERN FRIED CHICKEN SLIDER | buttermilk fried chicken, garlic aioli, pickle, Hawaiian roll

NASHVILLE HOT CHICKEN SLIDER | buttermilk fried Nashville hot chicken, Alabama white bbq, pickled cucumber, Hawaiian roll

MINI BISTRO BURGER | sharp cheddar, fancy sauce, pickle, fresh baked brioche bun

NY STYLE PIZZA | thin crust, cheese or pepperoni, served on pizzeria style white plates

MINI CUBAN SANDWICH | house mojo roast pork, ham, salami, Swiss, pickles, yellow mustard aioli, pressed on fresh baked La Segunda Cuban bread

BEEF EMPANADA | Tampa style beef picadillo, chimichurri crema

| bar + beverage packages |

**** We are licensed by the State of Florida (license BEV3910893) and fully insured ****

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Our professional bartenders work side by side with our service staff to create seamless service and an amazing experience for you and your guests. Our packages are carefully curated by our bar+ beverage team but let us know if you would like a fully customized experience.

CRAFT COCKTAIL BAR

SPIRITS | Belvedere Vodka, Hendrick's Gin, Ford's London Dry Gin, Basil Hayden's Bourbon, Triple R Russian River Valley Rye Whiskey, Siesta Key White Rum, Pyrat XO Rum, Glenlivet Single Malt Scotch, Tequila Ocho Blanco

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

TWO CUSTOM CRAFT COCKTAILS | from our list, or custom created for you

BEER | three premium or local/craft and one domestic (four total)

WINE | four wine selections from our entire list

MIXERS AND ACCOUTREMENTS | Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
Margarita Mix, Simple Syrup, Grenadine, White Sugar, Kosher Salt
Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice, beverage napkins, bamboo skewers

INSURANCE | Good Food Creations LLC liquor liability insurance

TOP SHELF BAR

SPIRITS | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum, Pyrat XO Rum, Bulleit Bourbon, Bulleit Rye Whiskey, Johnnie Walker Black Scotch, Suerte Blanco Tequila

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

BEER | three selections from premium, import or domestic | add a local or craft beer for an additional \$3 per guest

WINE | three wine selections from our entire list

MIXERS AND ACCOUTREMENTS | Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
Margarita Mix, Simple Syrup, Grenadine, White Sugar, Kosher Salt
Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice, beverage napkins, bamboo skewers

INSURANCE | Good Food Creations LLC liquor liability insurance

PREMIUM BAR

SPIRITS | Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon,
Bulleit Rye Whiskey, Dewars Scotch, Olmeca Altos Plata Tequila

BAR ACCOMPANIMENTS | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

BEER | two selections from premium, import or domestic | add a local or craft beer for an additional \$3 per guest

WINE | two selections from our premium list

MIXERS AND ACCOUTREMENTS | Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
Margarita Mix, Simple Syrup, Grenadine, White Sugar, Kosher Salt
Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice, beverage napkins, bamboo skewers

INSURANCE | Good Food Creations LLC liquor liability insurance

BEER + WINE BAR

BEER | one domestic, one premium and one local /craft (three total)

WINE | four selections from our premium list

MIXERS AND ACCOUTREMENTS | Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

Clear plastic cups, ice, beverage napkins, bamboo skewers

INSURANCE | Good Food Creations LLC liquor liability insurance

NON-ALCOHOLIC "SOFT" BAR

available on a limited basis, depending on venue and local regulations

All liquor, wine and beer to be provided by client

MIXERS AND ACCOUTREMENTS | Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
Margarita Mix, Simple Syrup, Grenadine, White Sugar, Kosher Salt
Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice, beverage napkins, bamboo skewers

INSURANCE | Good Food Creations LLC liquor liability insurance

| popular additions |

JUMBO SQUARE ICE CUBES

FLAVORED HOUSE MADE SIMPLE SYRUPS | strawberry, blackberry, blueberry, mint, citrus, rosemary

FANCY GARNISHES | dehydrated fruit wheels, pickled green beans, sugar sticks, etc.

SPECIALTY BITTERS

SODAS AND MIXERS | Ginger Beer, Squirt Grapefruit Soda, Perrier Sparkling Water, Jarritos Flavored Sodas, Topo Chico Sparkling Mineral Water

LIQUEURS AND CORDIALS | Pimm's, Campari, Herbsaint, Aperol, Bailey's, Kahlua, Frangelico, Amaretto,

CHAMPAGNE TOAST FOR YOUR GUESTS

SIGNATURE COCKTAILS | Designed by us, or inspired by you

NON-ALCOHOLIC BEER | Heineken 0.0, Lagunitas IPNA, O'Doul's, Budweiser Zero

| beer selections |

domestic and premium

DOMESTIC | Bud Light, Michelob Ultra, Miller Lite, Yuengling

PREMIUM | Sierra Nevada Pale Ale

IMPORT | Corona, Modelo Especial, Peroni, Stella Artois

local and craft selections

FLORIDA AVENUE | Dead Parrot Light Lager, FL IPA, Blueberry Wheat, Luminescence Hazy IPA

CIGAR CITY | Jai Alai IPA, Guyabera Pale Ale

COPPERTAIL | Free Dive IPA

MOTORWORKS | Adoptable Golden Lager, V-Twin Vienna Lager

PERSIMMON HOLLOW | Daytona Dirty Blonde Ale

| wine selections |

premium bar wine selections

Carson Ridge Cabernet Sauvignon, Paso Robles CA

Angeline Pinot Noir, CA

Belvino Pinot Grigio, Italy

Muirwood Chardonnay, CA

Mato Bay Sauvignon Blanc, Marlborough, New Zealand

Clean Slate Riesling (Dry), Germany

La Belle Angele Rose, France

top shelf and craft bar wine selections

REDS

Samuel Robert Pinot Noir Vintner's Reserve, Willamette Valley, OR

Hall Ranch Cabernet Sauvignon, Paso Robles CA

Luc Pirlet Merlot, France

WHITES + ROSE

Samuel Robert Pinot Gris, Willamette Valley, OR

Armani Pinot Grigio Valdadige, Italy

Olema Chardonnay, CA

King Maui Sauvignon Blanc, Marlborough NZ

Dr Heidemanns Riesling (Off-Dry), Germany

Clean Slate Riesling (Dry), Germany

Guy Mousset Cotes du Rhone Rose, France

| craft cocktail menu |

vodka

MOSCOW MULE | vodka, ginger beer, fresh lime

STRAWBERRY MINT LEMONADE | vodka, strawberry puree, mint-infused simple syrup, fresh lemon

TEA THYME | Earl Grey-infused vodka, thyme-infused simple syrup, citrus liqueur, fresh lemon

gin

CUCUMBER COLLINS | Hendrick's gin, cucumber simple syrup, fresh lemon, club soda, fresh cucumber garnish

MADMOISELLE | gin, lillet blanc, butterfly pea flower simple syrup, champagne

BLACKBERRY BASIL SMASH | gin, fresh lemon, muddled blackberries, basil-infused simple syrup, soda water

bourbon + whiskey

BOULEVARDIER | rye whiskey, Campari, sweet vermouth

NEW YORK SOUR | bourbon, fresh lemon, simple syrup, red wine floater

WHISKEY MULE | whiskey, ginger beer, lime juice, mint garnish

OLD FASHIONED | rye whiskey, angostura bitters, simple syrup, big ice cube, lemon twist

SAZERAC | rye whiskey – Peychaud bitters, simple syrup, absinthe rinse, large ice cube

tequila

PALOMA | tequila, grapefruit soda, grapefruit juice, fresh lime wheel, salt + sugar rim

TEQUILA MANHATTAN | tequila, sweet vermouth, orange + mole bitters

CLASSIC MARGARITA | tequila, triple sec, fresh lime, house margarita mix

rum

DAIQUIRI | silver rum, fresh lime juice, simple syrup

JUNGLE BIRD | black strap rum, Campari, pineapple juice, fresh lime, brown sugar simple syrup

BLOOD ORANGE MOJITO | silver rum, blood orange syrup, fresh lime, fresh mint, soda water

| non-alcohol beverage stations |

INFUSED WATER STATION

Guests are able to help themselves to a refreshing infused water bar!

Served from our elegant beverage decanters, flavor combination examples include:
Strawberry/Basil, Citrus, Blueberry/Mint, Mango/Kiwi/Cucumber, Grapefruit/Rosemary
-Please call for pricing-

SOUTHERN BEVERAGE STATION

Guests are able to help themselves to a selection of delicious and refreshing drinks!

Served from our elegant beverage decanters
Southern Style Sweet Tea, Unsweet Tea, Classic Lemonade, Ice Water
-Please call for pricing-

CLASSIC COFFEE BAR

Throughout the event, guests are able to help themselves, whenever the caffeine need strikes!
Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, Irish coffee mugs, to-go coffee cups
Optional addition: Hot Water with assorted tea bags
-Please call for pricing-

“THE WORKS” COFFEE BAR

Guests are able to help themselves, whenever the caffeine need strikes!
Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, biscotti, chocolate shavings, flavored syrups, whipped cream, piroulines and to-go Coffee Cups
-Please call for pricing-

HOT CHOCOLATE STATION

On chilly nights, or when the season is right, guests can help themselves to this tasty treat!
Served from our beautiful signature hand hammered coffee urns: house-made hot chocolate, butterscotch and chocolate chips, whipped cream, sprinkles, mini marshmallows, Irish coffee mugs, and to-go coffee cups
-Please call for pricing-

GOURMET ESPRESSO CART

Guests can choose from a variety of made-to-order specialty espresso drinks, coffees, gourmet hot chocolate and more!
Your professional barista will serve made-to-order gourmet drinks from a specialty coffee cart: espresso, coffee (hot or iced), hot chocolate, variety of flavored syrups, assorted sweeteners, sugar swizzle sticks, whipped cream, Irish coffee mugs, to-go coffee cups
-Please call for availability + pricing-

| additional notes + details |

Bar and beverage pricing can vary, based on length of event, bar selections and guest count. All prices are subject to change without notice.

| service staff |

- Our bartenders and bar staff are professionally trained.
- We are licensed by the State of Florida and fully insured.
- One bartender is required for every 75 guests (depending on specific situations).
- One bar-back is required on bar packages that include glassware per 75 guests.

| glassware |

- Glassware can be provided a la carte and customized for your event.
- We have access to most styles and types of bar glassware, both traditional and modern. This includes wine glasses, high balls, rocks, cocktail (martini), Irish coffee and pint glasses.
- We can work with you to find the right number of glasses for your event.

| licensing and insurance |

Good Food Catering Company holds the necessary licensing to sell and serve alcoholic beverages at your event or wedding; **License number BEV3910893** through the Florida Department of Alcoholic Beverages.

While there are many “bartending services” available in our region, most are unlicensed and operating illegally, which transfers liability to the host. If you are considering other options, please make sure they are legally licensed to provide alcohol. If they are providing alcohol or “shopping” for you without a license, they are operating illegally. Anyone licensed in the State of Florida can be verified here (easiest to search by name) - <https://www.myfloridalicense.com/wl11.asp?mode=0&SID=>

In addition, we carry \$2 million in general and liquor liability insurance.

| our contact info |

phone | 813.241.9500

web | www.goodfoodtampa.com

email | events@goodfoodtampa.com

**** updated August 2024 – prices and selections may change without notice *

| frequently asked questions |

Most caterers have set prices and menu packages. Where are yours? Each of our menus is custom designed and priced for the occasion. For this reason, we feel that our unique touch allows us to work with your vision to design a menu that is perfect for your special day. Since your occasion is unique, your pricing will also be unique. Therefore, we do not have “one size fits all” package pricing. **You are only paying for services that you need and not those that will go wasted.**

What services can you provide? Through our trusted event partners, we are able to provide basic rentals such as tables, chairs, linens and china. We are able to source additional specialty items from some of the top companies in the industry.

What china patterns and styles do you own? Can we provide our own china? Because we work on many uniquely styled events, we choose to source our china from some of the area’s best rental companies. This gives us the option to provide the most sought-after items and giving each of our clients a unique experience. If you have seen it, we can source it! China, glassware and flatware are an integral part of the food and beverage experience, so we prefer to provide it for each of our full-service events. In certain instances, we will allow an outside event planner to order the china and we simply charge a handling fee to cover the labor on our side.

Do you do tastings? We do tastings on a personal basis with those who are ready to hire a caterer for their special event. We've found that many of the companies in Tampa Bay hold monthly "mass tastings", but we believe that a private tasting helps you to get a feel for the real people who will cater your event, as well as a tasting menu based specifically on your custom proposal.

When should we book Good Food to cater our event or wedding? Since we are a boutique caterer and only cater a limited number of events on any given day, your best bet is to get your date reserved with us as soon as you decide on a venue.

Ok, everything sounds great, so how do we secure your services? You can reserve your date with a first payment equal to 1/3 to 1/2 of the estimated final balance. Of this first payment, \$2,000 is a non-refundable booking fee.

When are payments due? The final guest count is due 14 days prior to your event date and the final balance is due in full 10 days prior to your event date.

What forms of payment do you accept? Our pricing is based on check or cash payments; Visa, MasterCard and Amex are also welcome but subject to a 4% fee.

Are you licensed and insured? Yes. We are licensed with the Florida Department of Hotels and Restaurants (lic # CAT3913145) and personally own our commercial kitchen where all food is held and prepared. For liquor, we are licensed to provide full liquor bar services through our license with the Florida Department of Alcoholic Beverages and Tobacco (lic # BEV3910893)