

Good Grace



EVENTS CATERING



WELCOME



Good Grace was born of the desire to offer people amazing food with restaurant quality, chef designed items, that also put thought in to where it's produce came from. Resulting in better food on a plate, where customers tell us how amazing it was to eat, even something as simple as a salad.

Our farming partners are committed to what they do. They put in the hard yards, producing delicious organic fare, and more often than not, the person who grew it, delivers it to us with a smile.

Our menus can change with the seasons, so that you get the best produce on the plate. Sometimes this means we have to substitute ingredients, but we never compromise on taste. This ensure our customers can continue to talk about your event well into the future and not gloss over the food that you ate at that wedding one time.

Our pride has always been in our ease of service, and we like things to be less complicated. You should only need to worry about your day, let us take care of the catering.

The team at Good Grace take great pride in catering to all needs and endeavouring to exceed expectations. Let us bring our team to your next event. For any occasion from intimate dinners in your home to weddings, birthday parties, product launches, corporate dinners or any kind of shindig! Let us take the stress of catering away and do the hard work for you. Speak to us about catering your next occasion, wherever it is!





CATERING
& EVENTS
PACKAGES

FOOD PACKAGES

CANAPES

2 Basic, 2 deluxe & 1 sweet- \$55/head

3 Basic, 2 Deluxe & 2 sweets -
\$70/head

4 Basic, 3 Deluxe & 2 sweets -
\$85/head

Please Enquire for full current menu
options



Basic

Oysters & finger lime dressing (df, gf)

Spiced pork and apple relish sausage roll, saltbush & native mole (v, gf)

Honey glazed chicken and pickled mustard tart, crème fraîche, heritage basil (gfo,)

Smoked eggplant, sumac, shallot, spiced labneh & lavosh (v)

Smoked salmon brandade, preserved lemon & sourdough crostini (n)

Cured kingfish, beets & pepper-berry mayo (gf, df)

French onion tartlet, wattle-seed goats curd, black caviar, purple basil flower

Glazed pork belly bites with citrus caramel, chili glaze, kaffir lime leaf, angel hair chili

Deluxe

Mini brioche mushroom burger slider, house tomato relish, local salad (gfo, v)

Tomato, stracciatella, basil & fennel salt (v, gf)

Chicken skin, parfait, Davidson plum gel & basil flower on lavosh (n)

Pasilla chili relish octopus, mayo, black garlic & lemon myrtle powder (gf, df)

Manchego croquettes, lime aioli, black caviar, local herbs (gfo, vo)

Hervey Bay scallop, lime aioli, kaffir lime, chorizo crumb, sundried chilli (gf, df)

Quail and chorizo sausage skewer, feta, aged balsamic, fresh basil

Sweets

Gin and tonic tart, lemon and lime curd, tonic meringue, local Brisbane Distillery gin jelly (v, n)

'Snickers' – rich chocolate mousse, salted caramel sauce, toasted peanut, crispy peanut toffee (v)

Corn ash Meringue, sweetcorn and mascarpone mousse, smoked honey, edible flower from Basilea in Burpengary (gf)

Mini 'coconut' marshmallow, rum spiced pineapple salsa, toasted coconut flakes (v, gf)

Raw avocado and lime tart, coconut gel, matcha, kaffir lime(df, vg, n)

V=vegetarian, GF=gluten free, DF=dairy free, VG=vegan, N=contains nuts

As our menus are ever changing your menu can be selected just a month before your event unless otherwise stated.

FOOD PACKAGES

PLATED MEAL SERVICE

Sit down 2 course meal \$90 pp
 Sit down 3 course alternate drop - \$120pp.
 Sit down 3 course alternate drop,
 2 canapes to start- \$140pp
 Grazing table to start, 3 course alternate
 drop - \$142/head
 Please Enquire for full current menu
 options



ENTREES (CHOOSE 2)

Slow cooked pork belly, pork crackle, caramelised apple puree, finger lime, iceberg, purple basil, local salad (gf)

Miso cured trout, pickled daikon, wakame and coral seaweed salad, watermelon radish, black garlic & lemon myrtle (gf)

Ricotta & herb filled zucchini flower, local salad, citrus fruit, chili and citrus caramel, herbed Cavallo oil (gf, df)

Lobster tail, lemon aspen and bisque emulsion, salmon roe, local herbs, finger lime (gf) **\$7pp surcharge for lobster**

Black pepper crusted chicken thigh, salt baked parsnip puree, freeze dried vinegar parsnip crisps, freeze dried vinegar parsnip crisps, brassica, grilled lemon jus

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MAINS (CHOOSE 2)

Slow cooked beef cheeks cooked in beef jus, herb crust, roasted garlic mash, seasonal greens (gfo)

Scallion ash crusted eye fillet of beef, pepper jus, heirloom carrots, duck fat fondant potato, watermelon radish (gf, df, n)

Crispy skin barramundi, local mushroom and grain salad, caramelised onion, local herbs, roasted lemon jus (df, gfo)

Prosciutto wrapped chicken breast, brie, sundried tomato, confit garlic mash potato, seasonal roasted vegetables, chicken jus(gf)

Preserved lemon lamb shoulder, lemon roasted kipfler potato, piquillo peppers, corn ash charred cos lettuce, jus, fellen pollen)

DESSERTS (CHOOSE 2)

Gin and tonic tart, lemon and lime curd, tonic Italian meringue, candied fruit, Brisbane Distillery gin jelly(gf)

Dark chocolate delice, salted caramel sauce, toasted peanuts and peanut butter brittle, peanut butter ice-cream (gf)

Mocha panna cotta, chocolate crumbs, Luv-a-Berry strawberries, coulis (gf, n)

Spanish Basque Cheesecake, fresh berries, edible petals, coulis (gf)

Traditional crème brulee, fresh berries, almond biscotti, edible petals from Basilea

Dragon fruit eton mess, mascarpone cream, coulis, fresh berries, brix pastry tuille

FOOD PACKAGES

ADDITIONAL OPTIONS

Champagne and oysters - \$35 pp
 Grazing Station - \$22 pp
 Seafood Grazing Station - \$65 pp
 Cheese Grazing Station - \$25 pp
 Dessert Grazing Station \$20 pp
 BYO Cake Service - \$5 pp



GRAZING STATION

\$22PP

Artisan cured meats
 Dip and crudité selection
 Selection of pickles
 Farmhouse cheeses
 Citrus ceviche, paw paw, red onion (gf, df)
 Bread Social sourdough & cultured butter

SEAFOOD GRAZING STATION

\$65PP

Oysters & ginger fingerlime (df, gf)
 Prawns on ice, preserved lemon & aioli (gf)
 Smoked fish brandade & herb salad
 Braised octopus, olives & rosemary (df, gf)
 School prawns & chili salt (df, gf, n)
 Buttermilk and lime raw fish, pickled ginger & cucumber (gf)
 Bread Social sourdough & cultured butter

CHEESE GRAZING STATION

\$25PP

Selection of cheeses (v, gf)
 Flatbread, lavosh, Bread Social sourdough & cultured butter (vg)
 Honeycomb (df, gf)
 Pecans, walnut & almonds (n)
 Grapes & muscatels (vg, df, gf)
 Dried figs, apricots & apples (vg, df, gf)

DESSERT GRAZING STATION

\$25PP

Chocolate ganache (v, gf)
 Honeycomb (df, gf)
 Lemon meringue tarts (v)
 Charred pineapple & lemongrass caramel (v, df, gf)
 Strawberries & passionfruit cream (v, gf)
 Dried fruits & nuts (vg, df, gf)
 Fresh fruits (vg, df, gf)
 Macadamia praline (vg, df, gf, n)
 Chocolate brownies (v, n)

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BYO CAKE SERVICE

\$5PP

Cake plated with fruits



FOOD PACKAGES

PAELLA (minimum 50 guests up to 280)

Seafood Basic- \$25/\$30 pp

Seafood Gourmet- \$35/\$40 pp

Chicken and chorizo- \$20/\$25 pp

Vegetarian- \$20/\$25 pp



SEAFOOD PAELLA (basic) \$27 PP

Our seafood paella consists of prawns, calamari, mussels & market fish with a choice of small or larger portion sizes depending on your function.

SEAFOOD PAELLA (gourmet) \$40 PP

For our discerning seafood lovers, we add the addition of Moreton Bay bugs and octopus to our gourmet paella, which looks spectacular and tastes great too

CHICKEN AND CHORIZO PAELLA \$27 PP

Our free-range chicken and chorizo paella consists of chorizo sourced locally from the sunshine coast, free range chicken, fresh herbs and locally grown produce along with all the usual suspects found in paella, with a choice of small or larger portion sizes.

VEGETARIAN PAELLA \$25 PP

Our vegetarian paella option will be filled with different vegetables and herbs that are grown locally and in season, this will change depending on the time of the year, with a choice of small or larger portion sizes.

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BYO CAKE SERVICE \$5PP

Cake plated with fruits and chantilly cream

DRINKS PACKAGES



STANDARD - \$50PP 3 Hours

White wine

2021 Cloud St – Sauvignon Blanc, VIC

2021 Cloud St – Pinot Grigio

2021 Cloud St – Chardonnay

Red wine

2020 Cloud St – Shiraz, VIC

2021 Cloud St – Pinot Noir, VIC

Sparkling wine

NV Cloud St - Sparkling Burt, VIC

Add Bandini Prosecco or Bandini Prosecco Rosé Brut as option for additional \$5 PP

Beers

James Squire Orchard Crush Cider

Stone & Wood Pacific Ale (on tap)

Byron Bay Brewery Premium Lager (on tap)

XXXX Gold (on tap)

Eumundi Brewery Ginger Beer (on tap)

DELUXE - \$75PP 3 Hours

White wine

Catalina Sounds 'Sound of White' Sauvignon Blanc - NZ

Cantina Riff Progetto Lageder Pinot Grigio delle Venesie DOC – Italy

The Pawn Chardonnay – Adelaide Hills, Australia

Rosé

La Linea Tempranillo Rosé - Adelaide Hills, Australia

Red wine

Rising Pinot Noir - Yarra Valley, Australia

Leeuwin Estate Siblings Shiraz – Margret River, Australia

Hesketh Penola Cabernet Sauvignon - Coonawarra, Australia

Sparkling wine

NV Clover Hill – Tasmania, Australia

Beers (in addition to the tap beers)

White Rabbit Dark Ale

Little Creatures Pale Ale

Panhead Supercharger APA

Guiness Draught Stout

Premium Spirits

Can be added at additional cost - please enquire for selection and pricing

DRINKS PACKAGES



OPTIONS TO ADD

Gin & Tonic Bar – coming soon
Champagne Hour - \$27 pp/hr
Aperitif & Digestif - \$8pp/hr
Classic Cocktails - \$30pp/hr
Custom Cocktails - \$35pp/hr
International Premium wines - \$30pp*



GIN & TONIC BAR – Coming Soon

A selection of 4 premium Australian Gins, tonics & natives Australian botanicals.

CHAMPAGNE HOUR -

\$27PP/HR

NV Palmer - Champagne, France

APERITIF & DIGESTIF -

\$8PP/HR

Choose 1 drink:

- Amaro Montenegro
- Amaro Averna
- Fernet Branca

EXAMPLE PREMIUM WINE MATCHING – min cost \$30PP*

Taittinger Champagne
Craggy Range 'Te Muna Rd' Sauvignon Blanc
Shaw + Smith M3 Chardonnay
Nanny Goat 'Super Nanny' Pinot Noir
Craggy Range 'Gimblet Gravels' Syrah
Man O'war Ironclad Bordeaux Blend

EXAMPLE LUXURY WINE MATCHING – min cost \$55PP*

Taittinger Brut Millesime 2014
Cullen 'Legacy Series' Sauvignon Blanc
Louis Jadot Meursault Chardonnay
Pierro VR Chardonnay
Yabby Lake 'Block 5' Pinot Noir
Two Hands 'Holy Grail' Shiraz
Cullen Estate 'Diana Madeline' Cabernet Sauvignon

*Add on to a standard, premium or reserve drinks package



TERMS & CONDITIONS



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Minimum Spend (Friday & Saturday Events)

At peak times, if you are to reserve a space solely for your group, you will need to meet our minimum spend requirements of \$3500. This is a requirement for Friday and Saturday events.

Off-Site Catering

Events held at locations other than Good Grace will incur additional travel and setup fees.

Menu & beverages

As our menus are seasonal and regularly changing, you can select your menu one month before your event, unless otherwise agreed.

Confirmation of guests

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 10 days prior to the event.

Event Wrap Up Time

For events held at Good Grace, in respect of our local neighbourhood, we ask that events are wrapped up by 10.30pm and guests depart the venue by 11pm as to limit noise & disturbances to our surrounding neighbours

Payment details & terms

To confirm your booking, we require an initial security deposit of 30% of total account. Full payment must be made on confirmation of final numbers 10 Days prior to your event. Any additional cost incurred on the day of the event must be settled on the day.

Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.9% surcharge (Visa, Mastercard or Amex)

Cancellation policy

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the deposit paid. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Good Grace Pty Ltd in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Good Grace Pty Ltd reserves the right to cancel any booking and refund any deposit payments made.

Public Holidays

Catering events held on Public Holidays will incur an additional 15% surcharge

Public liability insurance

Good Grace Pty Ltd holds public liability insurance, however all external suppliers will be required to have their own as Good Grace Pty Ltd's' public liability insurance is very specific to our business. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Good Grace Pty Ltd.

Tastings

We offer menu tasting to help you decide on the right menu for your event (starting from \$150).

Gratuity

Gratuities are discretionary and are appreciated by the Good Grace Pty Ltd staff.

Food allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.