



## 2024 Events

Corporate, Social and Non-Profit Events in the Tampa Bay + West Coast region of Florida

Welcome!

Thank you for considering Good Food Events + Catering to provide great culinary memories and exceptional service for you and your guests for your special event. We consider great food to be an important factor in event 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 planning process for your corporate, social or gala style event. It contains several sample menus, frequently asked questions with helpful answers and some fun ideas to get your creative juices flowing. In addition to this packet, please visit our website at [www.GoodFoodTampa.com](http://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 event. 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 event, we can secure your date with a deposit equal to one-third to one-half of your estimated total.

### **That's it!**

Easy enough?

### **Our Contact Info**

phone | 813.241.9500

web | [www.goodfoodtampa.com](http://www.goodfoodtampa.com)

email | [events@goodfoodtampa.com](mailto:events@goodfoodtampa.com)

## | sample menus |

Below are several sample menus with pricing estimates that will help you in the planning and budgeting process. The pricing below is just an estimate and includes food, china and service. Any additional services will be extra and will be outlined in your custom designed proposal.

**Please keep in mind that each 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](http://www.GoodFoodTampa.com)

### **Unique + Innovative Station Style Dinner Reception**

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## unique + innovative station reception | sample menu

### passed signature appetizers | cocktail hour

**AHI TUNA POKE** | raw ahi tuna, diced cucumber, black and white sesame seeds, ginger, and scallions tossed together in soy sauce, crispy wonton strips

**CHORIZO STUFFED BABY PORTABELLA** | chorizo, breadcrumb, parmesan stuffed baby bella

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

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

**ASIAN MARINATED PORK BELLY** | chili star anise jam and pickled cucumber, wonton crisp

### 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** | hand carved, with choice of sauce (choose one): cabernet red wine reduction, dijon shallot mushroom cream or horseradish cream

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 entree  
(choose two or three for the station), composed by a station attendant

**"CHARLESTON STYLE" SHRIMP** | with smoked sausage, onions and peppers in a white-wine cream sauce

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

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## **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

**choose 2 or 3 selections for your event from our menu or let us create one just for you!**

**SMOKED CHICKEN + CAVATAPPI** | hand pulled hickory smoked chicken, roasted broccolini, blistered cherry tomatoes, parmesan cream sauce

**SAUSAGE + FENNEL** | Italian sausage, fennel, broccoli rabe, fresh parmesan, arrabbiata sauce, penne

**PAN FRIED GNOCCHI** | with roasted cauliflower, parmesan cream and crispy sage (v)

**Prices will vary based on final customized menu, service staff required and location of your event.**

## surf + turf duet plated dinner | sample menu

### passed signature appetizers | cocktail hour

**GOAT CHEESE TART** | mascarpone cheese, goat cheese, sundried tomatoes (v)

**BABY LAMB CHOP** | roasted garlic oil, fresh herbs and finishing salt

**ROASTED GARLIC + RICOTTA CROSTINI** | with roasted sesame broccolini (v)

**WALKING OYSTER BAR** | tray passed fresh shucked oysters on the half shell served three ways – mignonette, cocktail sauce or with natural brine

**FINGERLING NIÇOISE** | tuna, grilled fennel, olive, chive and dill crema in a fingerling potato

### | 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

### | surf + turf duet entrée |

**WOOD GRILLED FILET MIGNON** | smoked + grilled; cabernet reduction  
paired with

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

### vegan entrée selection

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

Prices will vary based on final customized menu, service staff required and location of your event.

## guest choice plated dinner | sample menu

### passed signature appetizers | cocktail hour

**BEEF CARPACCIO** | sliced filet mignon, arugula, garlic-caper aioli, shaved parmesan, crostini

**PAN SAUTÉED LUMP CRAB CAKE** | petit crab cake, creole white remoulade

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

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

**AVOCADO TOAST** | mashed fresh avocado, black sesame seeds with pickled green tomato relish on toasted crostini (vg)

### | plated 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

## plated entrée course | pre-selected guest choice

### beef entrée selection

**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  
served with **MUSHROOM PEARL BARLEY RISOTTO** and **ROASTED HEIRLOOM CARROTS**

### seafood entrée selection

**SAUTÉED GULF COAST GROUPER** | fresh locally caught black grouper topped with an artichoke, lemon, and leek cream sauce  
with **ROASTED FINGERLING POTATOES** and **ROASTED BROCCOLINI**

### vegetarian entrée option

**PAN FRIED GNOCCHI** | with roasted cauliflower, parmesan cream and crispy sage (v)  
with **ROASTED BROCCOLINI**

Prices will vary based on final customized menu, service staff required and location of your event.

## “open house” style cocktail party | sample menu

A mix of stationary and passed signature appetizer bites is perfect for a relaxed, open house reception! Food is presented to you and your guests for up to 3 hours!

### | menu |

#### | passed signature hors d'oeuvres |

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

**BABY LAMB CHOP** | roasted garlic oil, fresh herbs and finishing salt

**HERB WHIPPED FETA CROSTINI** | with Mediterranean olive tapenade and fresh herbs (v)

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

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

#### | signature fork friendly food stations |

These fun and fabulous stations are designed to be independent food stations that allow your guests to pick and choose the items that they will enjoy.

#### **pig and pickle station**

guests can help themselves to a delicious assortment of house cured bacon and smoked sausages elegantly displayed on large sizzling griddles

**HOUSE CURED BACON BAR** | traditional hardwood smoked bacon, maple-chipotle bacon

**SMOKED PORK BELLY** | blackberry-bourbon glaze

**SLICED SMOKED PORK SAUSAGE** and **ANDOUILLE SAUSAGE**

**MUSTARDS + HOUSE MADE PICKLES**

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**tampa tapas bar**

**DEVILED CRAB CROQUETTE** | petit Tampa style deviled crab bite, hot sauce bottle

**MINI CUBAN SANDWICHES** | house mojo roast pork, ham, salami, swiss, pickles, and yellow mustard aioli, pressed on fresh baked Cuban bread

**CITRUS GRILLED + CHILLED SHRIMP** | citrus marinated jumbo shrimp, avocado crema

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

**BEEF EMPANADA** | Tampa style beef picadillo, chimichurri crema

**MUSHROOM "CHORIZO" EMPANADA** | saffron sofrito (vg)

Prices will vary based on final customized menu, service staff required and location of your event.

## upscale buffet style dinner | sample menu

### passed signature appetizers | cocktail hour

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

**GOAT CHEESE TART** | mascarpone, goat cheese and sundried tomatoes (v)

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

**NASHVILLE HOT CHICKEN** | buttermilk fried Nashville hot chicken, dill pickle, Alabama bbq on white bread

**BABY LAMB CHOP** | roasted garlic oil, fresh herbs and finishing salt

### | plated or family style salad course |

**SIGNATURE ARTISAN SALAD** | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (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, seasoned simply with sea salt and fresh ground black pepper, 4 peppercorn jus [carved]

**FRENCH ONION ROASTED CHICKEN** | pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere

**CREOLE REMOULADE CRUSTED SALMON** | oven roasted Atlantic salmon, creole remoulade

**HERB ROASTED POTATO WEDGES** | tossed with fresh herbs, garlic oil, and salt (vg)

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

**SAUTÉED GREEN BEANS** | seasoned simply with Kosher salt and fresh ground black pepper (vg)

Prices will vary based on final customized menu, service staff required and location of your event.

## 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**

### donut hole flambé

(chef attended action station)

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

### dessert empanadas

choose three of our house made sweet empanadas:

**GUAVA CREAM CHEESE | APPLE PIE | BANANA NUTELLA | BRIE + FRUIT COMPOTE**

**SEASONAL BERRY + WHITE CHOCOLATE**

**SAUCE + TOPPINGS BAR**

cinnamon sugar | powdered sugar | fruit compote | chocolate sauce | dulce de leche

## savory late-night snacks | butler passed

Finish your event 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

**SHREDDED SHORT RIB + WHITE CHEDDAR GRILLED CHEESE** | shredded cabernet braised beef short rib and sharp white cheddar griddled on buttery white bread

**SMOKED GOUDA + WHITE CHEDDAR GRILLED CHEESE** | sliced smoked gouda and sharp white cheddar griddled on buttery white bread (v)

## | 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, Lalo Tequila 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

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### **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** | two premium or local/craft and one domestic (three total)

**WINE** | three wine selections from our entire list

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

**WINE** | two selections from our premium list

## **BEER + WINE BAR**

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

**WINE** | four selections from our premium list

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## **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**

## **ALL FULL LIQUOR BAR PACKAGES INCLUDE THE FOLLOWING:**

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Margarita Mix, Simple Syrup, White Sugar, Kosher Salt

Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

## **| popular additions |**

### **JUMBO SQUARE ICE CUBES**

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

**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

### **CHAMPAGNE TOAST FOR YOUR GUESTS**

**SIGNATURE COCKTAILS** | designed by us, or inspired by you

**NON-ALCOHOLIC BEER** | Heineken 0.0, Clausthaler Dry Hopped, Lagunitas IPNA

## | beer selections |

### domestic and premium

**DOMESTIC** | Bud Light, Miller Lite

**PREMIUM** | Yuengling, Corona, Sierra Nevada Pale Ale, Stella Artois

### local and craft selections

**CIGAR CITY** | Jai Alai IPA, Maduro Brown Ale, Guyabera Pale Ale

**3 DAUGHTERS BREWING** | Beach Blonde Ale

**GREEN BENCH** | Post Card Pils, Sunshine City IPA, Beach Life Lager

**COPPERTAIL** | Night Swim Porter, Free Dive IPA

**ABITA BREWING** | Amber, Seasonal (when available)

**SIERRA NEVADA** | Torpedo IPA

**SWEETWATER** | 420 Extra Pale Ale, Hazy IPA

## | wine selections |

### premium bar wine selections

Carson Ridge Cabernet Sauvignon, Paso Robles CA

Angeline Pinot Noir, CA

Conte Priola Pinot Grigio or Belvino Pinot Grigio, Italy

Cloud Break Chardonnay, CA

Santiago Station Sauvignon Blanc, Chile

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, Italy

River Road Chardonnay, Sonoma County 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

**MADEMOISELLE** | 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**

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-

## bar + beverage | notes + details

### | 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](http://www.goodfoodtampa.com)

**email** | [events@goodfoodtampa.com](mailto:events@goodfoodtampa.com)

## | 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?** 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)