

Good Grace

EVENTS CATERING – VENUE & OFFSITE

(07) 3148 5123

THEGOODGRACE.COM

FUNCTIONS@THEGOODGRACE.COM

WELCOME



Good Grace was born of the desire to offer 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!



The background image shows a rustic event space. A rough-hewn stone wall is covered in warm, glowing string lights. In the foreground, rows of dark wooden chairs are set up. A central aisle is decorated with greenery and white candles, some in glass holders. The overall atmosphere is cozy and elegant.

CATERING
&
EVENTS
PACKAGES

Canapé Basic



Assorted wraps platter
Peruvian Chicken Skewers (gf)
Spiced Pork & Apple Relish sausage rolls, saltbush & native mole (gf)
Assorted Mini Quiche
Oysters & finger lime dressing (gf, df)
Honey glazed chicken & pickled mustard tart, crème fraîche, heritage basil (gfo)
Smoked eggplant, sumac, shallot, spiced labneh, quail egg & lavosh (v)
Smoked salmon brandade, preserved lemon & sourdough crostini (n)

French onion tartlet, wattleseed goats curd, black caviar, purple basil flower (gf, v)
Fresh chorizo from Sunshine Coast, feta & purple basil tartlet
Black pepper & lemongrass skewers, tomatillo salsa verde, julienne kaffir lime leaf
Margarita Arancini
Arancini with porcini & smoked provola
Arancini Gorgonzola

More options and custom canapé menus available on request. Ask for a quote.

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

As our menus are seasonal, your menu can be selected just a month before your event unless otherwise stated

Canapé Deluxe



Manchego cheese croquettes, lime aioli, black caviar, local herbs (gfo, vo)
Hervey Bay scallop, lime aioli, kaffir lime, chorizo crumb, sundried chilli (gf, df)
Glazed pork belly bites with citrus caramel, chili glaze, kaffir lime leaf, angel hair chili (gf, df)
Peaking duck spring rolls, nahm jim sauce, angel hair chilli (df)
Mini brioche beef burger slider, house tomato relish, local salad (gfo, vo)
Chicken skin, parfait, Davidson plum gel & basil flower on lavosh (n)

Wild mushrooms arancini (v)
Pasilla chili relish octopus, mayo, black garlic & lemon myrtle powder (gf, df)
Cured kingfish, beets & pepper-berry mayo (gf, df)
Betel leaf, smoked duck breast, roast pineapple salsa, mandarin, toasted peanut, lime aioli
Charcoal rice crisps, smoked duck breast, spiced kohlrabi, freeze dried mandarin

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Canapé Sweet



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 (gf)

Coconut ‘marshmallow’, roasted pineapple salsa
toasted coconut flakes (v, gf)

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

Mini lemon beignet donuts, cardamom spiced sugar,
lemon glaze

Spanish basque style cheesecake, honey, raspberries,
local edible petals

Chocolate mousse mini tart, salted caramel dulce de
leche

Raspberry curd tart, fresh fruits, edible petals from
Basilea in Burpengary

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Canapé Packages

2 Basic, 2 Deluxe & 1 Sweet - \$40 per person

3 Basic, 2 Deluxe & 2 Sweet - \$60 per person

4 Basic, 3 Deluxe & 2 Sweet - \$70 per person

More package options available on request.

Ask for a quote.

Prices exclude GST

Prices inclusive of service and staff costs

Plated Meal Service

Entrées

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)

Salt baked Parsnip, freeze dried vinegar parsnip crisps, local herb salad, native finger lime, black garlic & lemon myrtle powder

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

Chilli pasilla octopus, barbecued iceberg lettuce seasoned with scallion ash, broccoli mole

Fresh mozzarella from Tamborine cheese, heirloom tomato salad, pesto, fresh basil (seasonal only)

Wattleseed marinated kangaroo fillet, roasted macadamia nut puree, local herbs, raspberry jus

Roasted cauliflower with hummus, miso & siracha mayo dressing, salt rubbed kale, quail eggs

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Plated Meal Service

Mains

Choose 2



Seared salmon, carrot & ginger puree, zucchini, pea, mint & agrodolce salad with grilled lime (GF)

Confit Duck, salt baked parsnip puree, freeze dried vinegar parsnip crisps, local salad from Blue Dog Farm in Mt Mee, black garlic & myrtle powder, finger lime (GF)

Mole marinated skirt steak, roasted over charcoal, served with lemon crushed kipflers and seasonal vegetables (GF, DF)

Honey brined chicken breast, myrtle & pumpkin puree, Worcestershire glazed broccoli with honey & chicken jus

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

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

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, GF Option)

Prosciutto wrapped chicken breast, brie, sun dried 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)

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Plated Meal Service

Desserts

Choose 2



Tiramisu with cold drip organic coffee, Amaretto zabaglione foam, coffee crisps

White chocolate creme brulee with honey poached pears and edible petals

Mandarin & Plum tart – shortbread tart shell, mandarin, blossom & mascarpone curd, fresh plum, sherbert

Roasted rhubarb, apple & QLD strawberry crumble with oat crumble topping, double cream, locally sourced honey

Avocado & lime tart – locally sourced avocados, roasted pineapple, fresh kaffir lime, matcha, coconut & lime spiced gel

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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



Sit Down Meal Packages

Plated Sit-Down 2 Course Meal Alternate Drop - \$90 per person

Plated Sit-Down 3 Course Meal Alternate Drop - \$100 per person

Feast Style available at an additional \$5 per person

*Custom made menus can be made for
your special events, please get in touch if
you would like a special touch added to
your next event*

More package options available on request.

Ask for a quote.

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Prices inclusive of service and staff costs

Grazing Station



GRAZING STATION \$25PP

Artisan cured meats Dip and crudité selection

Selection of pickles

Farmhouse cheeses

Citrus ceviche, paw paw, red onion (gf, df)

House baked French style bread & cultured butter

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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)

Live Paella Station



SEAFOOD (basic) \$40 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 (gourmet) \$45 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 \$35 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 \$30 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.

Prices exclude GST

Prices inclusive of service and staff costs



BEVERAGE BAR TAB / CASH BAR

BAR TAB (At Good Grace Only)

A bar tab limit can be set prior to the function to a specified limit that can be adjusted later throughout the night. The function host will be notified on the night when the limit becomes close, and the bar can either function for the remainder of the evening as a cash bar, or the limit can be increased by the host.

Beverage availability and price list available upon request, generally in line with the current restaurant and bar menu available.

CASH BAR (At Good Grace Only)

The ease of hosting a function and guests can purchase their own beverages on the evening from the selection of beverages usually available at the venue.

Having a cash bar option will not contribute towards minimum spend amounts.

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TERMS
&
CONDITIONS
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TERMS AND CONDITIONS

Minimum Spend

To reserve a space solely for your group, the following requirements for minimum spend apply:

Wednesday, Thursday

Party size less than 30 - \$1,500

Location - Deck in The Courtyard @ Good Grace

Party size larger than 30 - \$2,200

Location - The Courtyard @ Good Grace

Friday - Saturday (Dinner only)

Party size less than 30 - \$3,000

Location - Deck in The Courtyard @ Good Grace

Party size larger than 30 - \$4,000

Location - The Courtyard @ Good Grace

Sunday (Dinner only)

Party size less than 30 - \$2,200

Location - Deck in The Courtyard @ Good Grace

Party size larger than 30 - \$3,200

Location - The Courtyard @ Good Grace

Prices exclude GST

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TERMS AND CONDITIONS

Minimum Spend

At peak times, if you are to reserve a space solely for your group, you will need to meet our minimum spend requirements

Off-Site Catering

Events held at locations other than Good Grace will incur additional travel and setup fees please enquire for an estimate.

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 90 days or less prior to your event, will incur a loss of 50% of the deposit paid. All cancellations made within 10 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 c/o Codexive Labs Pty Ltd holds public liability insurance, however all external suppliers will be required to have their own as Good Grace'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 c/o Codexive Labs 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 – we ask for off-site events these are paid to the supervisor in charge to be distributed accordingly.

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.