



Ali 0447 044 777: e pachamama2257@live.com

Brunch Catering

Choose 4 options from \$25 pp

5 options from \$31

6 options from \$37

*** + gst**

Mini sliders with bacon, egg and tomato chutney

Brekkie wraps with tofu, pan fried kale & mushrooms, tomato chutney and hash browns

Mini bacon and egg pies with garden pesto

House made fried hashbrowns with herb aioli and spicy sauce

Mini muesli cups with yogurt, berry compote and toasted coconut

Banana bread bites with sweet butter, honey and fresh strawberries

Avocado on sourdough with Persian feta, dukkah and balsamic glaze

Mini croissants with ham & cheese and cheese & tomato

Salmon, cream cheese, dill and shredded lettuce on mini rolls

Mini pizzas with selection of toppings including meat lovers, ham & pineapple, vegetarian

Platter of mini quiches including ham/ cheese and spinach/ feta

*Bagels with pastrami, sauerkraut and pickles

*Bagels with smoked salmon and dill cream cheese

*Homemade kale and sage vegan mini sausage rolls with spicy BBQ sauce

*Handmade sausage rolls with spicy BBQ sauce

Mixed sandwiches platter including ham/ tomato, cucumber/ cheese, egg/ lettuce and more

Fruit platter with selection of seasonal fruits and nuts GF

(*available to order half/ half or 80/20 etc)

Please let us know if you require all vegan or all gluten free menus.

Extras

Pachamama may need to charge for extra equipment such as portable ovens, tables and cool rooms if required for your event.

Travel/ delivery to events is charged at \$1.50 per km past a free 30km radius around Killcare.

Mismatched vintage plates and cutlery from \$4 pp

Wooden cutlery and bamboo plates \$1.50 pp (disposable/ compostable)

Tea and coffee station \$1.80 pp include selection of teas, coffee, sugar, milk and soy milk paper tea cups, wooden tea spoons.

Kitchen

Please ensure the venue kitchen is ready for us by making sure all benches are cleared and wiped down and the dishwasher and sink are clear of dishes. All food preparation is done off-site in our commercial kitchen, however, as we will be heating and serving dishes at your venue, we will require a clean kitchen for us to do our thing. Please also ensure we have space in the fridge to store cold food items. Thank you for helping us make the food service run smoothly.

Staff

Wait staff ~ \$38 per hour per person

Bar staff ~ \$40 per hour per person

Booking Confirmation

A non-refundable deposit of 30% of the quoted function value is required to confirm your booking. A final invoice will be issued once final numbers are provided and any extras including all staff.

Number of Guests

We require confirmation of final numbers 14 days prior to the event. We can accept an increase in final numbers, increases will be charged accordingly. Number decreases will not lead to a decrease in your final balance; however, we can offer a credit for additional food.

Final Payment

Wedding payments are required 10 days before the event.

Cancellations

All cancellations will result in the loss of deposit. If an event is cancelled within 7 days of the event, Pachamama will also charge for all staff booked for your event.

Keep in touch!

Feel free to give us a call, email or text to ask any questions, discuss event and / or help with designing menu.

Your booking is confirmed when you pay your deposit. Once deposit is paid, please email the following information to pachamama2257@live.com;

Any special dietary requirements, names of guests with requirements,
Address of event and location for parking our van, (close to kitchen please),
Run sheet or time of food service, dessert etc
Your name and phone numbers plus the phone number of our best contact on the day
Contact person at the venue and number, if applicable.