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Pricing from \$89 +gst per person includes

2 canapes or
Grazing Table, small

(Add \$10 per person for an extra canape or to include a small grazing table with your canape service)

Mains, choose:

~Alternate drop main (2 main choices plus special dietary) with 2 sides,
~Family Style (4 x Shared platters on table)

or

~Buffet with 6 choices (3 mains, 3 sides)

Cake service with tea and coffee

Canapés

Crostini with pan fried mushroom, Camembert & almond dukkah (VGT)

Roasted figs with gorgonzola, berry jam on brioche crostini (VGT)

Roast pumpkin, lentil balls & peanut satay dressing (VG)

Rosemary shortbread, roast cherry tomato, herb & macadamia pesto (VGT)

Spinach, fresh herbs and ricotta mini spanakopita with pine nuts (VGT)

Hand-made falafel bites, smoky eggplant topped with garlic sauce (VGT)

Haloumi baked in vine leaves with green olive and pomegranate molasses (VGT GF)

Goats cheese mini quiche with sun dried tomato & rocket pesto (VGT)

Seeded crackers with almond cheese, blueberry jam & caramelised onions (VG)

Kim chi pancakes with seasonal vegetables & chili sesame dressing (VG)

*Sushi bites with smoked salmon, mayo, avocado, cucumber & black sesame (SALMON)

*Sushi bites vegetarian with eggplant, sweet potato, pickled ginger & spicy mayo (VGT)

*Mini brioche sliders with fried Barramundi patties, pickled cucumber, slaw & dill aioli (FISH)

*Mini brioche sliders with sweet potato and black bean patties, pickled cucumber, slaw & dill aioli (VGT)

Mini pastries with roast lamb, pea & mint puree (LAMB)

Smoked Salmon dill cream cheese on cucumber with capers (SALMON GF)

Prawns with smoked paprika, garlic & tomato tarts (PRAWN)

Steak tartar crispy toasts with lemon zest & shallot (BEEF)

Apple and chicken curry salad on mini rolls (CHICKEN)

Prosciutto wrapped rock melon with honey and parmesan shavings (HAM GF)

Prawn mini banh mis with coriander, chili, cucumber & spring onion (PRAWN)

Mini prawn tacos with lime aioli, pine salsa & pickled jalapenos (PRAWN)

Mini pizzas with blue cheese, fig and caramelised onions (VGT)

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

*Bali style chicken mini skewers with satay sauce with crispy shallots (CHICKEN GFA)

*Satay tofu skewers with crispy shallots (VG VGA)

Pulled pork sliders with pickled red onion, chipotle mayo and shredded lettuce (PORK)

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

*Handmade sausage rolls with spicy BBQ sauce (PORK)

Rice paper rolls with prawns, coriander, lettuce & cucumber with soy dipping sauce (PRAWN GF)

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

OR

Grazing table including selection of cheeses/ vegan cheeses/deli meats/ chutneys/ handmade dips/ herb pesto/ seasonal fruit/ crackers/ artisan chips/ bread/ smoked salmon and more

Mains

Smoked trout ravioli with lemon myrtle & dill cream sauce & parmesan shavings
(FISH)

Pulled pork fried tacos with refried black beans topped with corn & avocado salsa
(PORK)

Savory braised beef with eggplant, red wine & rosemary (BEEF)

Barramundi cakes with potato & shallots served with pineapple salsa & lime aioli
(FISH GF)

Aromatic Malaysian coconut curry with prawns, local fish, crispy fried shallots
(PRAWN GF)

Spanish Paella with prawns, mussels & fish, spicy chorizo, lemon & red peppers
(SEAFOOD GF)

Roast chicken tagine with Moroccan flavours and seasonal vegetables (CHICKEN
GF)

Greek style beef stifado with potato, red wine & tomato (BEEF GF)

Traditional meatballs with slow roasted tomato & thyme sauce (BEEF GFA)

Beef brisket with organic Swiss Brown mushroom & gravy (BEEF)

Slow cooked lamb with pomegranate glaze, toasted pistachios & feta sauce (LAMB
GF)

Baked cod pastry pie with creamy garlic & capers (FISH)

Thai beef salad with coriander and chili (BEEF GF)

French style chicken with white wine, thyme & bacon (CHICKEN/PORK)

Seafood mornay with fresh parsley, lemon topped with mashed garlic potatoes
(SEAFOOD GF)

Roasted chicken, caramelised onion, fennel, burnt butter sauce with miso dust
(CHICKEN)

Barramundi baked in saffron, homemade preserved lemons & green olives (FISH GF)
Lamb shoulder braised with saffron, dates, cinnamon, onions & roasted almonds (LAMB)
Salmon bake with caramelised fennel, dill, cream, white wine & Gouda (FISH)
Chicken baked with Romesco sauce, topped with a sweet, toasted almond crumb (CHICKEN)
Fried zucchini flowers filled with goats' cheese, honey, rocket & pine nut pesto (VGT)
Caramelised leek, pumpkin, Brie cheese, maple pecan tart (VGT or VG)
Beetroot ravioli with goat's cheese, slow roasted tomato and leek sauce (VGT or VG)
Wild mushroom & rocket risotto with basil oil & Parmesan (VGT or VG, GF)
Mushroom, chestnut, rosemary wellington in crispy puff pastry (VGT or VG)
Mac & cheese with crispy sourdough and kale breadcrumbs (VGT or VG)
Thai style satay noodles with pan fried tofu, red onion, lime and crispy peanuts (VG GFA)
Big Caesar salad, shitake bacon, croutons, Parmesan, toasted capers (VGT or VG)
Harissa roasted eggplant, black lentil & tomato herb sauce (VGT or VG)
Haloumi stuffed portobello mushrooms with butter, capers, parsley & lemon topped with crispy sourdough breadcrumbs (VGT)

Sides

Roast vegetable salad with fig, brown rice, almond & rosemary vinaigrette (VG)
Herbed cous cous salad with seasonal vegetables & lemon (VG)
Fried cauliflower salad with sweet & spicy sauce (VG)
Tuscan kale with green apple, roast cashews & truffle tahini dressing (VG)
Maple fennel carrots with crispy chickpeas (VG)
Petit pea salad with feta, fresh mint & rocket (VGT)
Tomato salad with garlic and mozzarella, basil & caper dressing (VGT)
Organic Swiss Brown mushrooms with thyme & lemon (VG)
Turmeric fried potatoes, spring onions & fresh herbs (VG)
Kale, fresh herb and cherry tomato tabouli (VG)
Charred seasonal Asian greens with chestnut, cashews and sweet soy drizzle (VG)
Potato salad with capers, mayo, Dijon & lemon zest with fresh dill (VGT)
Organic market garden salad, with the freshest seasonal greens & edible flowers (VG)

Roast cauliflower, sour cream, roasted cashew & chili dressing (VGT)
Charred Broccoli with butter & chili, olives & preserved lemon (VGT)
Kale salad with cos, pickled dates & toasted pepitas, cashew dressing (VG)
Sweet potato fries with smoky garlic salt & crème fraiche drizzle (VGT)
Charred romaine with green goddess dressing & pickled pink shallots (VG)
Citrus salad with saffron and toasted fennel seed dressing & goat's cheese (VGT)
Gratin dauphinois potatoes with onion, thyme and nutmeg (VGT)
Scordalia of puree potatoes, almonds, lemon, garlic, parsley (VGT)
Fattoush salad with pita, parsley, feta, tomato, lemon & sumac (VGT)

**Please specify if you prefer the gluten free and/ or dairy free versions of sides. Most are already gf.*

Includes

Bread rolls with butter or garlic sourdough loaves

*Our menus include organic produce from the Pachamama market garden as well as locally sourced produce.

*Some menu items are seasonal and may not be available at the time of your event eg figs, zucchini flowers and celeriac

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

VGT Vegetarian

GF Gluten free

VG Vegan*

*Most dishes can be adapted to be vegan, vegetarian or gluten free
E.g., we can do a vegan Paella instead of a seafood one.

Price Includes

Chef and waitstaff for food service

All cooking and serving equipment

Canapé napkins

Tea and coffee station

Cake cutting and service

(excludes GST)

Menu is finalised one month before the event so as to use the best seasonal ingredients.

DROP OFF catering available from \$38pp + gst

Dessert from \$10.50 pp

Honey cake with orange syrup
Chocolate brownies with raspberry
Lemon and passionfruit cheesecake
Individual sticky rice pudding with mango
Apple pie cake with almond and sweet cream
Traditional chocolate cake with berry sauce
Lemon cake with macadamia and coconut frosting
Vegan sweet ginger slice with blackberry and coconut

Extras

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

Travel to events is charged at \$1.50 per km past our 30km circle around Killcare.

Mismatched vintage plates and cutlery from \$4 pp

Wooden cutlery and bamboo plates \$1.50 pp

Staff

Wait staff ~ \$38 per hour per person

Bar staff ~ \$40 per hour per person

Kitchen

Please ensure the venue kitchen is ready for us by making sure all benches are cleared, wiped down and the sink and dishwasher are cleared of any 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.

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 within 14 days of event 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 call, email or text to discuss details or ask any questions or to design a menu for your event.

Once your 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.