



www.pachacatering.com | e: pachamama2257@live.com | Ali 0447 044 777

### **RETREAT CATERING PRICES**

**Breakfast/ Lunch** from \$22 pp

**Dinner** from \$28 pp

**Dessert** from \$9.50 pp

**Morning/ Afternoon Tea** from \$4.50 pp

Possible additions;

Cleansing drinks and shots, cooking demonstrations, cooking classes (hands on).

Minimum spend for retreat catering = \$1500 + gst

#### **Breakfast (Choose 2)**

Healthy granola with seasonal fruit, fruit compote, coconut yoghurt topped with maple toasted walnuts.  
*GF version available (VGT)*

Brekkie wraps with kale, mushrooms, hashbrowns and selection of scrambled egg, tofu and feta. (VGT GFA)

Steel cut raspberry oats infused with cinnamon, cardamon & nutmeg with almonds, toasted coconut & seasonal fruit (VGT)

Selection of bagels including dill cream cheese & salmon and sundried tomato & basil

Family style traditional breakfast with eggs, grilled tomatoes, mushrooms, pan fried spinach, and selection of breads (VGT GFA)

Smoothie bowls with seasonal fruit topped with seeds, nuts, dried fruits and served with berry compote (GF VGT)

Fresh seasonal fruit platter (VGT GF)

### **Lunch**

Roast vegetable salad with kale, almonds, toasted chickpeas, pumpkin and fresh herbs with flatbreads (VG GFA)

Chickpea tart with Swiss chard, green olives and basil pesto served with garden salad (VG GFA)

Fresh tomato and basil salad served on a platter with mozzarella cheese, sliced sourdough bread and a seasonal vegetable soup (VGT GF VGA)

Fried tempeh and black bean tacos with fresh pineapple and mango salsa served with Mexican lime rice, sour cream, guacamole and fresh cut corn chips (VGT GFA)

Big Caesar salad with shitake bacon, croutons, cashew Parmesan and toasted capers (VGT option to add boiled egg and or salmon GFA)

Singapore satay rice noodles with tofu and seasonal vegetables served with raw vegetable salad (VG GF)

### **Dinner**

Hand-made raviolis with roast beetroot served with slow cooked tomato and leek sauce (non-vegan version with Goat's Cheese) (VGT VGA)

Creamy organic Spring vegetable bake with bechamel, topped with Swiss cheese & sourdough, kale breadcrumbs (VG GF)

Falafels with roast kale & broccoli salad with almonds, lemon/ brown rice, dill coconut yogurt and pickled veg (VG GF)

Butter tofu curry with brown rice, chickpea naan, mint coconut yogurt and mango chutney served with raw carrot and currant salad (VG GF)

Wild mushroom & rocket risotto topped with roast eggplant, garden pesto and cashew cheese served with green salad (VG GF)

Mushroom, chestnut & rosemary wellington in crispy puff pastry served with roast vegetables and side salad (VGT)

Harissa roasted eggplant with tomatoes and black lentil served with sourdough and herb salad VG

### **Dessert**

Vegan brownie with raspberry and coconut ice cream (VGT VGA)

Papaya with sticky wild rice and toffee sauce (VG GF)

Carrot cake with date & lemon frosting (VGT)

Vegan ginger slice with berries and toasted coconut (VG)

Mini pavlova cups with seasonal fruit and Chantilly cream (VGT)

### **Afternoon Treat**

Banana bread with honey (GFA)

Platter of fresh fruit, nuts, cheese, vegan cheese and crackers (VGT)

Platter of seasonal fruit with nuts (VG GF)

Selection of sweet treats including muffins, protein balls and slices

\*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, or would like menus that include meat.**

**VGT** Vegetarian

**GF** Gluten free

**VG** Vegan\*

\*Most dishes can be adapted to be vegan, vegetarian or gluten free

### **Pricing per head Includes**

Chef

Platters and serving equipment

Quality paper serviettes

Cooking & service of meals by Chef

\*Please note the Chef can take care of some of the washing up from teas & coffees of guests outside of meals, *within reason*, to ensure Chef has ample time to prepare meals, otherwise an extra staff member will be required to help out with extra dishes/cleaning.

### **Extras**

Travel costs may occur depending on location of retreat. We may also need to charge for accommodation if an onsite bed is not provided for the Chef.

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

### **Staff**

Wait staff/ Extra kitchen hand ~ \$38 per hour

### **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 retreat will not lead to a decrease in your final balance; however, we can offer a credit for additional food.

### **Final Payment**

Final payments are required 10 days before the event/ retreat.

### **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!**

Events and retreats require planning and there may be a bit of back and forth with suppliers such as Pachamama Catering. We love to chat to you on the phone to talk about the event, go through menus, etc. Feel free to call and discuss details or ask any questions you may have. If you book your event/ retreat with us by paying your deposit, we please ask you to ensure changes in **numbers, dietary requirements** etc. also key details such as **retreat address, your contact phone numbers for the retreat**, are sent and acknowledged via email, this ensures everything is recorded in one place. Thanks for helping us stay organized with your booking.