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Burrito and Taco Menu (from \$35 + gst per person for three selections)

Tacos;

Selection of soft and/ or crispy tacos with the below choice of fillings. All come with Mexican rice, crunchy rainbow salad, guacamole, tropical salsa, sour cream, pickled jalapenos and choose from fillings;

Fried Fish ~ Beef ~ BBQ Prawn ~ Pulled Pork ~ Refried bean & cheese~ Black bean & tofu ~ BBQ Jackfruit

Burritos;

Pulled Pork burritos with lemon pepper rice, charred corn salsa and sour cream
BBQ prawn burritos with lime rice, pineapple & mint salsa
Black bean burrito with roast sweet potato, tofu ricotta, lime rice and sour cream VG or VGT

Nachos; Nachos platters alternating beef and refried bean. Both served topped with, melted cheese, fresh tomato salsa, sour cream, salad, guacamole. GF

Paella Menu (from \$35 + gst pp)

Paella;

Seafood Paella

Chicken and Chorizo Paella

Seasonal vegetable with fresh herbs and lime

Sides include potatoes bravas, garlic aioli, garden salad and crusty bread.

Our menus include organic produce from the Pachamama market garden.

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

(Taco & Paella Menus)

Pricing per head Includes

Chef and waitstaff

Platters and serving equipment

Quality paper serviettes

Delivery and set up

Excludes GST

DROP OFF catering available from \$25pp + gst

Possible additional add-ons;

Grazing table from \$8.50 pp

Canapes from \$8.50 pp

Desserts from \$10.50 pp

Extra dishes from \$8.50 pp

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

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

*Not included with Taco or Paellas menus

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 and wiped down, sinks are clear of dishes and dishwasher is empty. 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/ drinks.

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 ask us any questions about your catering. We are more than happy to go through menu choices with you via a phone call or an in-person tasting.

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.