



Burrito and Taco Menu (from \$58 + gst per person for all of the below)

Tacos;

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

Lentil mince ~ BBQ tempe ~ Pulled jackfruit ~ Refried bean & cheese~ Black bean & tofu (Choose 3)

Burritos;

Burritos come with lemon pepper rice, charred corn and tomato salsa, melted cheese and sour cream and include your choice of;

Lentil mince ~ Black bean with roast sweet potato, tofu ricotta ~ Pulled jackfruit

Nachos; Nachos platters with refried bean, melted cheese, fresh tomato salsa, sour cream, salad, guacamole.

Paella Menu (from \$58+gst pp)

Selection of tapas including;

Almond ricotta and caramelised onion tarts

Roast tomato tostadas with fresh lemon and seasonal herbs

Main;

Seasonal vegetable Paella with fresh herbs and lime

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

Pricing per head Includes

Platters and serving equipment
Quality paper serviettes
Delivery and set up
Excludes plates and cutlery

DROP OFF catering available from \$38pp + gst

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 radius 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, and the sink and dishwasher is empty 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.

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 text, call or email us with any questions and/or to help design a menu for your event.

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.