



Caterina in Kangaroo Valley Conferences at The Bush Retreat

Experience

Caterina in Kangaroo Valley offers a unique catering service at the Kangaroo Valley Bush Retreat. Choosing Caterina for your conference takes all of the stress away from you, the organiser. Having catered for all of the conferences at the Bush Retreat over the past four years I know how it works. Your day will run smoothly because my staff are experienced, friendly, discreet and amenable. Nothing is too hard. I know the kitchen, I know how the Bush Retreat works, I am local, my suppliers are wonderful and reliable.

Knowledge

When using Caterina included in the costing is the use of all crockery, cutlery, glassware, water bottles, salt and pepper mills, platters, serving bowls, cocktail and mains serviettes, table clothes, ice buckets and wine coolers. I am happy to provide a quote for your conference so you can be sure of no hidden costs or surprises.

As I have catered for many conferences I know how a successful conference at The Bush Retreat runs and want to make it as perfect as possible for you and your staff. Once we have had a preliminary discussion I can organise all of your catering needs for your stay at the Kangaroo Valley Bush Retreat. From fresh tasty meals to a working lunch or a fireside cheese platter and marshmallows while you unwind after a day of hard work, I can provide all of the above to make your conference a success.

Passion

My meals are fresh, seasonal and wholesome, not the run of the mill conference food. I am flexible and happy to tailor a menu to suit your special requirements and needs. I understand that sometimes your conference may not always run to schedule and this will present no problem for me.

I have 25 years of experience, I am very passionate about good food, organic and local where possible and this all makes for a great catering package. Why would you go with anyone else.

- I know the venue intimately.
- I use local food, local suppliers, organic where possible
- No hidden costs, no travel costs



Conferences at The Bush Retreat

Prices ex GST

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Guide to symbols: V Vegetarian G Gluten Free D Dairy Free

Based on a minimum of 12 guests.

All dietary requirements to be established on confirmation of menu choices.

These menu options are intended as an example of some of the food available. It is possible to tailor a menu to suit your specific requirements.

GST is not included in the prices quoted.

All day Coffee, Tea and Mints on request.





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Total Economy Day Package

\$45.46 per person per day – (Minimum of 35 people.)

Prices ex GST

Breakfast:

*Cheese and tomato on toast
Selection of cereals
Juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Morning Tea:

*Chef's choice
Tea and Plunger Coffee
Home made cordial
Fresh seasonal fruit bowl*

Lunch:

*Home made burgers with salad
Home-made cordial*

Afternoon Tea:

*Home made biscuits or home made slice
Tea and Plunger Coffee
Home made cordial
Fresh seasonal fruit bowl*

Dinner:

*Rump steak
Marinated chicken satay kebabs, Vegetable kebabs (if required)
served with condiments and sauces
A selection of two seasonal salads
with fresh local bread
Chef's choice dessert.*

You can tailor any menu to suit your requirements. Please refer to the full Conferences at The Bush Retreat menus from pages 7 to 10, or speak with Katrina from Caterina in Kangaroo Valley





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Simple Day Package

\$59.00 per person per day

Prices ex GST

Breakfast:

*Selection of cereals, yoghurt and fruit compote
Bircher muesli (spring/summer), Porridge (autumn/winter)
Sautéed mushrooms on toast
Fresh juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Lunch:

*Selection of freshly made wraps:
Tandoori chicken with yoghurt, coriander and salad
Marinated tofu, soy mayonnaise, mushrooms, coriander, sambal olek and salad
Ham and salad or Pesto and salad (Seasonal)
Home made cake or slice of the day
Home-made cordial*

Dinner:

*Home made beef lasagne (or vegetarian lasagne if required)
Garlic bread
served with garden fresh salad
Chef's choice dessert*

You can tailor any menu to suit your requirements. Please refer to the full Conferences at The Bush Retreat menus from pages 7 to 10, or speak with Katrina from Caterina in Kangaroo Valley





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Full Day Package
\$69.50 per person per day
Prices ex GST

Breakfast:

*Selection of cereals, yoghurt and fruit compote
Bircher muesli (spring/summer), Porridge (autumn/winter)
Scrambled eggs on toast
Fresh juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Morning Tea:

*Chef's morning choice (eg. home made muffins or scones with jam and cream)
Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Lunch:

*Home made beef burger, (vegetarian option available)
Served with tomato, lettuce, beetroot, pickles, onion and appropriate condiments
Home made cake or slice of the day
Home-made cordial*

Afternoon Tea:

*Chef's afternoon choice (eg. home made biscuits or home made slice)
Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Dinner:

*Pumpkin and chickpea tagine
Moroccan Chicken or beef tagine
accompanied by couscous, caramelised leek, pine nuts and currents
with coriander yoghurt
Chef's choice dessert*

*You can tailor any menu to suit your requirements. Please refer to the full Conferences
at The Bush Retreat menus from pages 7 to 10, or speak with Katrina from Caterina in
Kangaroo Valley*





Treat Yourself Day Package

\$99.00 per person per day

Prices ex GST

Breakfast:

Selection of cereals, yoghurt and fruit compote

Delicious hot country breakfast:

Bacon, eggs, grilled tomato, sautéed mushrooms served with toast

Fresh juice, Tea and Plunger Coffee

Fresh seasonal fruit bowl

Morning Tea:

Chef's morning choice (eg. home made muffins or scones with jam and cream)

Tea and Plunger Coffee

Fresh juice, Mineral water

Fresh seasonal fruit bowl

Casual Country Lunch:

Individual home made country pies:

*Beef Burgundy, Chicken and leek, Vegetable curry
served with garden fresh salad and local breads*

Home made cake or slice of the day

Seasonal fruit platter

Fresh juice, Mineral water, Tea and Plunger Coffee

Afternoon Tea:

Chef's afternoon choice (eg. home made biscuits or home made slice)

Tea and Plunger Coffee

Fresh juice, Mineral water

Fresh seasonal fruit bowl

Dinner:

Rump steak or gourmet sausages

Marinated chicken satay kebabs, chilli garlic prawn kebabs

Vegetable kebabs (if required)

served with condiments and sauces

A selection of three seasonal salads

with fresh local bread

Chef's choice dessert





Conferences at The Bush Retreat

Individual breakfast options

Breakfast Option 1: \$12.00 per person

*Selection of cereals, yoghurt and fruit compote
Bircher muesli (spring/summer), Porridge (autumn/winter)
Sautéed mushrooms on toast
Fresh juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Breakfast Option 2: \$12.00 per person

*Selection of cereals, yoghurt and fruit compote
Bircher muesli (spring/summer), Porridge (autumn/winter)
Scrambled eggs on toast
Fresh juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Breakfast Option 3: \$14.00 per person

*Selection of cereals, yoghurt and fruit compote
Bacon and fried eggs on toast
Fresh juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Breakfast Option 4: \$21.00 per person

*Selection of cereals, yoghurt and fruit compote
Delicious hot country breakfast:
Bacon, eggs, grilled tomato, sautéed mushrooms served with toast
Fresh juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Breakfast Option 5: \$25.00 per person

*Selection of cereals, yoghurt and fruit compote
Selection of freshly baked Danish pastries and croissants
Delicious hot country breakfast:
Bacon, eggs, grilled tomato, sautéed mushrooms served with toast
Fresh juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*





Conferences at the Bush Retreat

Individual morning & afternoon tea options

Morning Tea Option 1: \$4.50 per person

*Chef's morning choice
(eg. home made muffins or scones with jam and cream)
Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Morning Tea Option 2: \$6.50 per person

*Chef's morning choice
(eg. home made muffins or scones with jam and cream)
Tea and Plunger Coffee
Fresh juice, Mineral water
Fresh seasonal fruit bowl*

Morning Tea Option 3: \$8.50 per person

*Chef's morning choice
(eg. home made muffins or scones with jam and cream)
Assorted Beaming With Health herbal tisanes
Tea and Plunger Coffee
Fresh juice, Mineral water
Healthy mixed nuts and dried fruit platter
Fresh seasonal fruit bowl*

Afternoon Tea Option 1: \$4.50 per person

*Chef's afternoon choice
(eg. home made biscuits or home made slice)
Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Afternoon Tea Option 2: \$6.50 per person

*Chef's afternoon choice
(eg. home made biscuits or home made slice)
Tea and Plunger Coffee
Fresh juice, Mineral water
Fresh seasonal fruit bowl*

Afternoon Tea Option 3: \$8.50 per person

*Chef's afternoon choice
(eg. home made biscuits or home made slice)
Assorted Beaming With Health herbal tisanes
Tea and Plunger Coffee
Fresh juice, Mineral water
Healthy mixed nuts and dried fruit platter
Fresh seasonal fruit bowl*





Conferences at the Bush Retreat

Individual lunch options

Lunch Option 1: \$22.00 per person

Home made beef burger, (vegetarian option available)
Served with tomato, lettuce, beetroot, pickles, onion and appropriate condiments
Home made cake or slice of the day
Home-made cordial V G D

Lunch Option 2: \$22.00 per person

Asian selection:
Vegetarian spring rolls with dipping sauce V D
Dumplings, salt and pepper squid, gow gees D
Crispy asian noodle salad V G D
Home made cake or slice of the day
Home-made cordial V G D

Lunch Option 3: \$22.00 per person

Selection of freshly made wraps:
Tandoori chicken with yoghurt, coriander and salad
Marinated tofu, soy mayonnaise, mushrooms, coriander, sambal olek and salad V D
Ham and salad or Pesto and salad (Seasonal) V
Home made cake or slice of the day
Home-made cordial V G D

Lunch Option 4: \$27.50 per person

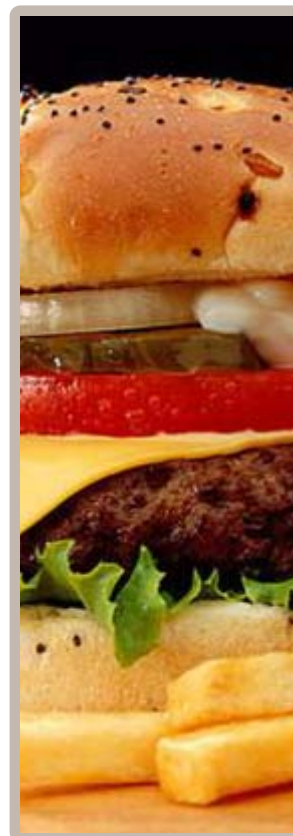
Selection of home made quiche (eg. spinach and feta, smoked salmon and dill)
Selection of two seasonal salads V G
Local Bread Basket V D
Home made cake or slice of the day
Seasonal fruit platter
Fresh juice, Mineral water, Tea and Plunger Coffee

Lunch Option 5 - Casual Country Lunch: \$33.50 per person

Individual home made country pies:
Beef Burgundy, Chicken and leek, Vegetable curry
served with garden fresh salad V G and local breads V D
Home made cake or slice of the day
Seasonal fruit platter
Fresh juice, Mineral water, Tea and Plunger Coffee

Lunch Option 6 - Casual BBQ Lunch: \$39.50 per person

Fillet steak, garlic prawns, chermoula marinated chicken kebabs G D
Homemade Chutneys G D
Selection of three seasonal salads V G
Local Bread Basket V D
Home made cake or slice of the day
Seasonal fruit platter
Fresh juice, Mineral water, Tea and Plunger Coffee



Guide to symbols: V Vegetarian G Gluten Free D Dairy Free

Conferences at the Bush Retreat Individual dinner options

Dinner Option 1: \$25.00 per person

Home made beef lasagne (or vegetarian lasagne if required) V
Garlic bread V D
served with garden fresh salad V G D
Chef's choice dessert

Dinner Option 2: \$26.50 per person

Braised beef curry G D or Chicken curry G D
Pumpkin dahl V G D
accompanied by steamed rice, pappadams, raita and chutneys
Chef's choice dessert

Dinner Option 3: \$26.50 per person

Pumpkin and chickpea tagine V G D
Moroccan Chicken or beef tagine G D
accompanied by couscous, caramelised leek, pine nuts and currents V D
with coriander yoghurt V G
Chef's choice dessert

Dinner Option 4 on the BBQ: \$31.50 per person

Rump steak or gourmet sausages D
Marinated chicken kebabs D
Chilli garlic prawn kebabs G D (or vegetable kebabs if required) V G D
served with condiments and sauces
A selection of two seasonal salads
with fresh local bread V D
Chef's choice dessert

Dinner Option 5 Traditional baked dinner: \$38.00 per person

Roast rosemary and garlic lamb G D
Or Roast mustard beef G D
Served with a selection of seasonal roast root vegetables V G D
Seasonal steamed greens V G D
served with condiments and sauces
with fresh local dinner rolls V D
Chef's choice dessert

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Terms of agreement

50% deposit required on confirmation of booking. If event is cancelled one month or less prior to event date then deposit is non refundable.

Balance of payment, final menu and number of guests is to be confirmed two weeks prior to event date.

If there is a reduction in numbers after confirmation then payment is still required for original number of guests agreed to on confirmation.

Prices quoted are valid until December 2012.

Prices quoted are subject to change due to seasonal produce, availability, transport costs or environmental factors.

Prices quoted are for food, preparation and serving and do not include set up, table dressing or decoration of function space or any additional hiring costs.

Prices quoted cover kitchen and serving staff costs. Any additional hours are at the rate below:

*Service staff: Mon-Fri \$40.00 per hour
Saturday \$45.00 per hour
Sunday price on application*

*(Drinks, drinks staff and set-up time not included)
Recommended drink staff 1 per 20 guests*

Prices quoted do not include GST.





Testimonials From The Bush Retreat Conferences and Groups

Well, you made such a fabulous impression last year, our group are champing at the bit to come back to Kangaroo Valley and your wonderful cooking! I hope things are going well for you and I look forward to working with you again this year to make our Country Group Development Days a success. - Lynn Bickerstaff, IKEA Australia (October 2010)

The group really enjoyed the food! Thank you so much for the effort you went to, I know the group really appreciated it, and I especially appreciated the help that you provided! I look forward to working with you in the future. I sent an email out yesterday to all the other admins in the office recommending KVBR & yourself for any events that they're looking for a venue for - Shari Andrews, Microsoft Australia (March 2011)

The food was fantastic - Jodie Gillett, Lend Lease (May 2011)

It all came together with champagne on the deck and a spectacular sunset. When mother nature puts on a show it is hard to beat and certainly set a festive mood which carried on through the night. We were privileged to have Katrina's catering with many discerning tongues waxing lyrical about the food and service - Andrew Howell, 50th Birthday (May 2011)

To everyone who took care of our team at Kangaroo Valley Bush Retreat, I just wanted to say thank you. Since our staff returned from the conference I have heard nothing but great reviews about the service, accommodation and the food. One of the girls loved it so much she is considering the venue for her wedding. So thank you again, and we hope to see you again next year for our annual conference. I will most definitely join the team next year - Katey Fotheringham, Apricus Australia (July 2011)

Just a short note to thank you for giving our members a great weekend. The accommodation and the food was enjoyed by all. Many thanks also for the wonderful service and courtesy you extended to us. We hope we can enjoy your hospitality again in the future. - Casey Van Dyke, Timber Boat Division, RMYC (July 2011)

Everything was seamless and all the women just loved it. There were so many compliments on the food so thanks a million for helping them all feel so well looked after. You were super easy to work with right from the start. - Women's Retreat, Jacqueline McDowall (August 2011)



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Locally gathered, cooked with passion, food with heart