



Caterina in Kangaroo Valley *Weddings at The Bush Retreat*

Experience

Caterina in Kangaroo Valley offers a unique catering service at the Kangaroo Valley Bush Retreat. Having catered for nearly all of the weddings at the Bush Retreat over the past four years I know how it works. Your day will run smoothly because my staff are experienced and friendly and 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, (for numbers up to 100 people), 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 special event so you can be sure of no hidden costs or surprises.

As I have catered for many weddings I know how a successful wedding day at The Bush Retreat runs and want to make it as perfect as possible for you and your guests. From the moment after your beautiful ceremony in the rock cathedral as you and your guests stroll up to the deck my experienced bar staff have organised drinks to be served and for the canapés to arrive. My friendly wait-staff serve you and your guests on the deck leaving you free to enjoy the tranquil setting and stunning views. Once the canapés and drinks are served, (usually about an hour), your party can meander down to the reception area where everything is set up waiting for you.

Passion

My menus are designed to be served as a banquet style. All the food is served on the tables for your guests to share and enjoy. However you may choose the more traditional 3-course meal. I am flexible and happy to tailor a menu to suit your personal tastes and budget.

I have 25 years of experience, I am very passionate about good food, fresh seasonal produce, 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*



Weddings at The Bush Retreat

Prices include GST

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Based on a minimum of 50 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 included in the prices quoted.





Canapés and other finger food

Canapés: \$3.50 per item unless shown

Cold:

*Smoked ocean trout, cream cheese, caper and dill pinwheels.
Nori rolls with a soy and wasabe dipping sauce.
Rare roast beef crostini with chilli tomato jam.
Rare roast rump of kangaroo with a home made beetroot marmalade on Berry sour dough bruschetta.
Smoked trout and Budderoo lime fraiche gougères.
Corn cakes with smoked chicken and wasabe mayonnaise.
Betel nut leaves topped with chicken and galangal
Tartlet of cured ocean trout and grapefruit
Local Sydney Rock Oysters with chilli lime sauce
Peking duck pancakes
Cucumber cups with Thai beef salad*

Hot:

*Spinach and Small Cow Farm Fetta triangles served with home made tomato sauce.
Mini roast vegetable fritata with goat's cheese.
Thai chicken balls with dipping sauce.
Spicy Moroccan meatballs with yoghurt and coriander sauce.
BBQ local prawns with a Budderoo rocket aioli .
Scallop and chive dim sim with a dipping sauce.
Honey glazed chicken.
Vegetarian spring rolls with honey soy sauce.
Salt and pepper squid
Chinese spicy beef sticks
Char-grilled lamb cutlets with coriander pesto \$5.00
Tempura zucchini flowers (limited availability in summer) \$5.00*



Katrina Endean

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BBQ Wedding Banquet:

Choose four canapés from the canapé menus, three BBQ items and three salads
BBQ Wedding Banquet \$66.50 per person.

BBQ menu options: *(choice of three)*

Medley of Spicy seafood skewers
Sumac crusted ocean trout with a lemon butter sauce
Garlic prawn kebabs
Persian chicken
Chermoula marinated chicken
Lemon honey chicken breast with honey mustard dressing

Sugar cured kangaroo rump with horseradish cream
Marinated butterflied leg of lamb with preserved lemons and verjuice
Mustard crusted beef fillet
Tofu vegetable kebabs
Eggplant mushroom kebabs with a tomato salsa
Haloumi and vegetable kebabs

Served with appropriate accompaniments and side dishes



BBQ Wedding Banquet:

\$66.50 per person. (includes four canapés, three BBQ options and three salad options)

Salad options: (choice of three)

Roast vegetable and French lentil salad

French lentil, roast kumara, beetroot, red pepper, mahogany onion, goat feta and mint with a balsamic vinegar dressing

Traditional Greek salad

lettuce, fresh tomato, red and green capsicum, cucumber, Spanish onion, local Kalamata olives and feta cheese with lemon and garlic dressing

Caesar salad

cos lettuce, garlic croutons, poached egg, anchovies, roast pancetta and a wicked home made caesar dressing topped with shaved pecorino

Potato salad

baby potatoes with a dill, mint, parsley, grain mustard and cornichons creamy dressing and black pepper

Brown rice salad

organic brown rice, currents, toasted pine nuts, fresh corn kernels, celery, shallots, fresh herb and a honey mustard dressing

Pasta salad

a spiral pasta with oven roasted cherry tomatoes, pine nuts, local olives, basil, rocket and parsley, spinach onions and a pesto dressing

Couscous and roast pumpkin salad

roast pumpkin and couscous with green beans, mint and a yoghurt, cumin, mint and honey dressing

Tuscan white bean salad

white beans, Spanish onion, semi-dried tomatoes, grilled haloumi, local Kalamata olives and rocket tossed with an oregano, balsamic dressing

Green bean and asparagus salad - (seasonal)

fresh green beans and fresh asparagus lightly steamed then tossed in garlic and lemon dressing

Char-grilled vegetable and haloumi salad

Char-grilled eggplant, peppers, zucchini, artichoke hearts and haloumi with baby spinach

All ingredients sourced locally and organically where possible and served with a selection of Berry sour dough breads





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Mediterranean Banquet Wedding

*Mediterranean Wedding Banquet \$75.00 per person
(includes anti-pasta platter, three mains options and three salad options)*

Anti-pasta platter

Garlic prawns, marinated eggplant, semi roasted tomatoes, chilli garlic marinated artichoke hearts, local Kalamata olives, Peperonata, cured meats, basil pesto, Persian feta and herbs.

Served with Berry Sourdough bread

Main s (choose three from below)

Beef tagine with sweet potato, ginger and ras-el-hanout

BBQ lamb leg with roast garlic aioli

Roast lamb with aromatic Moroccan salts

Roast chicken with preserved lemons and golden fennel

Red wine braised chicken with tomato and olives

Crispy ocean trout with spiced lentils

Moroccan spice dusted ocean trout with lemon yoghurt

Tagine of butternut pumpkin, chickpea, ginger and coriander (vegetarian)

Mediterranean tart (vegetarian)

Salads (choose three from below)

Fattoush salad

Tuscan white bean salad

Greek salad

Couscous salad with roast pumpkin and pine nuts

Carrot and orange salad

Salad of oven roasted beetroots, Spanish onion, olives with garlic bread sauce

Lentil salad with red peppers, Spanish onion, fetta and mint

Risotto with oven roasted tomatoes and basil (served warm)

Baked vegetables with prunes (served warm)




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Traditional 3 Course meal

*Traditional 3 course meal \$115.00 per person
(choice of two entrée, two main and two dessert)*

Entrée options

*Sweet corn and basil broth served with crusty Berry sour dough (summer)
Cream of winter vegetable soup served with crusty Berry sour dough (winter)
Smoked ocean trout, chilli corn cakes, watercress, avocado and citrus crème fraîche
Grilled scallops with sauce vierge – (tomato, chilli and red pepper)
Pan-fried garlic prawns with a lemon chive risotto
Pumpkin, ginger and shallot ravioli served with a verjuice beurre blanc, shaved pecorino and rocket
Moroccan spiced chicken tenderloins served on a bed of couscous*

Main course options

*Oven roasted rack of lamb marinated with quince, garlic, rosemary and verjuice served with Budderoo potato gallette
Seared Ocean trout on a bed of mountain herb risotto and a lemon butter sauce
Fillet of beef with a mushroom red wine sauce and mash
Crispy duck breast with a green peppercorn sauce served on a bed of creamy rosemary polenta
Twice baked goats cheese soufflé with seasonal Budderoo herbs and roast tomato and red pepper relish*

Mains are served with salad or steamed greens

Dessert options

*Trio of tarts with local berries
Individual summer berry pudding (summer)
Sticky fig pudding served with caramel sauce (winter)
Traditional Australian pavlova with summer fruit salad (spring/summer)
Vanilla panna cotta with raspberry sorbet and poached peaches
Flourless fair-trade organic chocolate and hazlenut cake*

Desserts are served with clotted cream or vanilla ice cream





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Cocktail Wedding:

Choose four canapés from the canapé menus, three boxed mains and four dessert canapés from page 11

Cocktail Wedding \$58.00 per person.

Boxed Mains Options: (choice of three)

Wild Mushroom Risotto with crispy Prosciutto and shaved Pecorino

Wok tossed Hokkien noodles with caramelised Pork fillet and Asian vegetables

Beer battered Fish and Chips with home made tartar sauce

Chicken satay skewers with wok tossed Hokkien noodles and Asian vegetables

Chicken Tikka Marsala with Saffron rice and Cucumber Raita

Harrisa Lamb and Haloumi kebabs with Moroccan couscous




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Children's Menu

\$16.50 per child, (ages 2-12 years)

Children's Menu: (choose one)

Spaghetti Bolognese

Chicken tenderloins and wedges

Sausages and wedges

Butter Chicken kebabs with Jasmine rice

Dessert:

Individual gelato mini cones

Extras:

Garlic bread \$1.00 per child

Salad \$1.00 per child




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After dinner
(served with Tea and Coffee)

Dessert canapés \$3.50 each

*Velvet mocha mousse
Vanilla bean and lime panna cotta
Meringues served with double cream and seasonal fruit
Bambino cheesecake
Flourless chocolate hazelnut cake
White chocolate bavarois and berry coulis
Mixed bambino gelato cones
Profiteroles served with orange cream and white chocolate*

A selection of fine Australian and Imported Cheeses

Cheese platter \$9.50 per person

*Ossau Iraty (semi-hard French sheep's cheese)
Jindy Brie
Berrys Creek Mossvale Blue
Yea Brand Vintage Club Cheddar*

Served with muscatels, marinated baby figs, Budderoo quince paste, natural Falwasser crispbread and Kurrajong Lavosh

Cakeage

Cakeage fee \$6.00 per person (includes Coffee and Tea)

You may choose to provide your own wedding cake to be served as a dessert. A minimum fee for plating your cake is charged and can be served with cream or ice cream if you desire

Coffee and Tea

Coffee and Tea \$2.50 per person





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Optional Meals

Breakfast, Self-serve Lunch and Self-serve Dinner

Breakfast Option 1: \$13.50 per person

*Bircher muesli (spring/summer), Porridge (autumn/winter)
Bacon and Egg rolls
Fresh juice, Tea and Plunger Coffee
Fresh seasonal fruit bowl*

Breakfast Option 2: \$21.50 per person

*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*

Lunch Option 1: \$9.50 per person (food prepared and delivered for self service)

*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)*

Lunch Option 2: \$12.50 per person (food prepared and delivered for self service)

*Selection of home made quiche (eg. spinach and feta, smoked salmon and dill)
Seasonal salad*

Dinner Option 1: \$15.50 per person (food prepared and delivered for self service)

*Home made beef lasagne (or vegetarian lasagne if required)
Garlic bread
served with garden fresh salad*

Dinner Option 2: \$16.50 per person (food prepared and delivered for self service)

*Braised beef curry or Chicken curry
Pumpkin dahl
accompanied by steamed rice, pappadams, raita and chutneys*





Terms of agreement

A deposit of \$1100.00 is 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, serving and (for up to 100 guests) includes crockery, cutlery, glassware, water bottles, salt and pepper mills, platters, serving bowls, cocktail and mains serviettes, tablecloths, ice buckets and wine coolers and do not include table dressing or decoration of function space, ice or any additional hiring costs.

Prices quoted cover kitchen and serving staff costs for a maximum of five hours. 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 not included)

Recommended drink staff 1 per 30 guests. Experienced Bar staff available at \$45.00 per hour

Prices quoted include GST.



Testimonials From The Bush Retreat Weddings

Sandro and I just wanted to send you a quick email to say thank you again for the beautiful wedding that you made possible for us. Kangaroo Valley Bush Retreat was as perfect for our wedding as we thought it would be and your food, Katrina, was outstanding.
– **Astrid and Sandro (December 2010)**

Katrina, Thank-You So Much. We've received SO many written and spoken comments from EVERYONE following our wedding about how fantastic your food was. So fresh and so well presented and such a great variety of goodies to please every palate. Aside from providing the fantastic feast, we'd also like to thank you for your planning prowess overall - you the best thing was that you made sure we that we covered all of the small details regarding food, drinks and service. This meant that us newlyweds had plenty of time to enjoy the proceedings. We would highly recommend that you book Katrina and her team for your function, whether it's at KVBR or not. – **Sally and Chris (February 2011)**

From our first discussion for a three-day wedding weekend at Kangaroo Valley Bush Retreat you instilled such confidence that we were happy to entrust you with all the catering requirements. Your suggestions were invaluable in recommending the best seasonal, local and fresh foods for the occasion and in planning timing. The menu choices offered were extensive.

The bride and groom and half their wedding guests came from five overseas countries, others were from 3 states of Australia – all of them praised the very high standard of attention, presentation and quality of catering throughout the weekend. Breakfasts, teas, lunches and dinner as well as the formal wedding dinner continued to impress everyone. Your scrambled eggs and mushrooms for breakfast tempted even the most austere dieter. We appreciate too, your willingness to ensure that special dietary requests for diabetes, coeliac disease and allergies were served tempting dishes and that some meals were provided for guests resident at Banksia Park Cottages.

Your happy, friendly, flexible staff in the kitchen, bar and serving roles made a point of getting to know our guests to ensure they were satisfied. The food was absolutely EXCELLENT at every meal and refreshment right through to the ready-made wraps for departing guests to take with them or to enjoy before they left on Sunday. Some liked the canapés and the entrees so well they asked if they were available for mains – perhaps they are planning their own event with Caterina as caterers. The barramundi just 'melted in the mouth', and the steak was voted just as tender – all plates were returned empty. Due in large part to the excellent catering by Caterina and staff, this very special wedding weekend event was relaxing and enjoyable, without stress - even for the parents of the bride. Our thanks and heartfelt appreciation is extended to you, Katrina, and to your staff.
– **Dennis and Jeanette (parents), Christine & Lawrence (bride and groom) (March 2011)**

Thank you so much for all your help in organising our beautiful wedding. Your food was AMAZING! Just so you know I wasn't one of those brides that doesn't eat. I tried it and LOVED IT ALL. You are so clever. Everyone thoroughly enjoyed your food, so thank you for doing such a wonderful job.
– **Jemeema and Matt (November 2010)**





Testimonials From The Bush Retreat Weddings

*Katrina looked after our 100 guest wedding at the Kangaroo Valley Bush retreat. The food was amazing, beyond what even we expected. Guests commented that it was the best food they have ever had at a wedding. We wanted to move away from the usual "meat and veg" on a plate style meals, and planned a Mediterranean banquet with shared platters for each table - it worked a treat and the starter antipasto platter was a good as it gets. Our wedding was a dream, partly because there was not one hassle with the food or staff (who where delightful). If you're having a wedding, get Caterina.... I can't recommended her enough - **Jason Furnell (November 2009)***

*I wanted to say a big thank you for doing such a great job on the catering, many people commented on how lovely the food was and we really enjoyed it! - **Donna (February 2010)***

*Hi Katrina, Just got home from our nice trip up the coast. We had such a fantastic time on the weekend of our wedding. The food and service was all great. Everyone has been raving about the canapés and how great it all tasted. Please thank your staff for their excellent service. Thank you - **Naomi & Benjamin Re (February 2010)***

*I just wanted to thank you so much for helping to make our wedding day just perfect! It was better than we ever could have hoped for, and you took all the stress we had putting on a weekend wedding in the bush all away. Luke and I enjoyed all our dealings with you in the lead up to the big day, your advice was always valuable and you were always available for every little question I had over the months. On the Friday before the big day we loved seeing all the fresh food trucks arrive to deliver the food, and we have had nothing but compliments - rave reviews - about the food. From drinks and canapés on the deck to the banquet layout, it was all just beautiful, it gave everyone options and encouraged everyone to chat! On the day you and your staff were brilliant, EVERYTHING was thought of even when we'd ourselves forgotten something, and they were also lovely to deal with. Thanks also for the added decorating touches you made to our wedding cake it, again, made it even better than we'd imagined. And to walk into a clean marquee and a beautiful big hot breakfast the next day topped it off perfectly. Thank you SO much for being so helpful, fun and caring through this whole process, we are still astounded at how beautiful the whole weekend was, and how wonderful the people that helped us were.. It felt like we made new friends! Hopefully we can think of an excuse to have you cater something else for us in the near future! - **Luke and Mel (April 2010)***



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