



caterina
in kangaroo valley



wedding catering
2017 - 2019



A bride with blonde hair styled in an updo with a pink flower, wearing a white lace wedding dress, is seated at a table during a wedding reception. She is smiling and looking down at a bowl of food in front of her, holding a silver fork. The table is set with white linens, wine glasses, water glasses, and a centerpiece of pink and white roses. In the background, other guests and a server in a white shirt and dark vest are visible, creating a warm and celebratory atmosphere.

| food |

Locally gathered, cooked with
passion, food with heart.

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 eight 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 130 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. We can however cater up to 180 guests.

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 28 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

Canapés

Canapés: \$4.00 per item unless shown

Cold

- Bruschetta with 3 toppings
 - Sugar-cured kangaroo with beetroot marmalade
 - Eden smoked trout with seasonal topping
 - Green olive tapenade with oven roasted cherry tomatoes
- Nori rolls with a soy and wasabe dipping sauce
- Shots of corn and basil broth
- Corn cakes with smoked chicken and wasabe mayonnaise
- Tartlet of cured ocean trout and grapefruit
- Local Sydney rock oysters with chilli lime sauce
- Cucumber cups with Thai beef salad
- BBQ duck salad with crispy wontons
- Kingfish chilli lime ceviche

Hot

- Spinach and artisan feta triangles
- Ancho-spiced squid and chorizo with chipotle aioli
- Pork and fennel sausage rolls
- Vegetable curry puffs
- BBQ local prawns with chermoula
- Chicken karage
- Quesadilla: black bean puree with jalapeno and provolone
- Quesadilla: slow-cooked pulled lamb rocket and provolone
- Mushroom herb and cheese arancini
- Japanese Pork dumplings
- Tempura zucchini blossoms (limited availability in summer)
- Char-grilled lamb cutlets with coriander pesto - \$5.00



Summer Wedding Banquet

\$74.50 per person

Includes four canapés, three mains options and three salad options

Mains

Choice of 3

- Char-grilled pink ling with gremolata crumbs
- Sumac crusted Australian salmon with a lemon butter sauce
- Australian prawns with salsa verde
- Persian chicken: chilli mint and saffron
- Chermoula marinated chicken
- Roast chicken with preserved lemons and golden fennel

- Pepper crusted beef fresh herbs and horseradish cream
- Marinated butterflied leg of lamb with preserved lemons and verjuice
- Roast rosemary and garlic lamb with pomegranate and hazelnut dressing
- BBQ lamb leg with garlic aioli
- Eggplant involtini
- Tagine of butternut pumpkin chickpea ginger and coriander

Served with Nandini Farm sourdough



Salads

Choice of 3

- Roast vegetable salad
- Fattoush salad
- Caesar salad
- Potato salad
- Roast heirloom carrots with quinoa salad
- Fregola with zucchini citrus and basil
- Wedding couscous with herbs and flowers
- Tuscan white bean salad
- Green bean asparagus and broccolini salad - (seasonal)
- Char-grilled vegetable and haloumi salad
- Basil pasta salad



Winter Wedding Banquet

\$74.50 per person

Includes four canapés, three mains options and three salad options

Mains

Choice of 3

- Baked seasonal fish with fennel lemon and capers
 - Crispy ocean trout with spiced lentils
 - Char-grilled pink ling with gremolata crumbs
 - Roast chicken with braised garlic fennel and spanish onions
 - Chermoula marinated chicken
 - Citrus duck confit
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- Beef tagine with sweet potato, ginger and ras-el-hanout
 - Roast rosemary and garlic lamb with pomegranate and hazelnut dressing
 - Slow-cooked beef cheeks in red wine
 - Loin of pork with roast fennel
 - Slow-roast spiced pork belly with braised lentils
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- Tagine of butternut pumpkin, chickpea, ginger and coriander
 - Portobello mushrooms with goats cheese and pine nut crumble

Served with Nandini Farm sourdough



Winter Sides

Choice of 3

- Baked root vegetables with a honey glaze
- Roast pumpkin with cinnamon pine nuts and yoghurt
- Roast potatoes with garlic and rosemary
- Steamed seasonal greens with toasted almonds
- Baked fennel parmesan and oregano
- Braised cannellini beans with olives rosemary and peas
- Chick pea silverbeet and lemon
- Roast sweet potato with smoked paprika and macadamia pesto
- Spicy lentils with capers and currents
- Sicilian style eggplant pear and tomatoes

All ingredients sourced locally and organically where possible and served with a selection of Nandini Farm sourdough



Children's Menu

\$18.50 per child (ages 3 -12 years)

Main Course

Choose 1

- 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



Dessert & Wedding Cakes

Served with Tea & Coffee

Dessert Canapés

\$4.00 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



Wedding Cakes

We now offer beautiful wedding cakes.

If you have a particular wedding cake in mind we would be happy to make this dream a reality.

Contact Katrina for details.



Optional Meals

Breakfast, Self-serve Lunch and Self-serve Dinner

Breakfast Option 1

\$15.50 per person

- Bircher muesli (spring/summer), Porridge (autumn/winter)
- Bacon and Egg rolls
- Fresh juice, Tea and Plunger Coffee
- Fresh seasonal fruit bowl
- Espresso Coffee machine available \$3.00 per person



Breakfast Option 2

\$25.00 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
- Espresso Coffee machine available \$3.00 per person



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

\$17.50 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

\$17.50 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

Dinner Option 3

\$17.50 per person

(food supplied for self service)

- A selection of sausages, chicken kebabs, rump steak
- Two seasonal salads
- Local bread basket
- Condiments

Catering Testimonials

“ We both want to say thank you for the amazing meal you and your team created and served for us and our guests. The food was amazing, just right for the cold winter weather and there was plenty to go around.

The banquet style service for dinner was exactly what we wanted to bring our guests together by truly sharing the meal. So many of our guests commented on how good the food was - they were all very well fed!

Thank you also for your on-the-day flexibility with the rainy weather - the decision to move the post-ceremony canape and drinks service to the reception hall was a very good idea!

Everyone was kept warm by the fire and the food. And we must mentioned the cake. It was three tiers of chocolate goodness.

We selected three different flavours to suit everyone's tastes, but it turns out that everyone loved all of the flavours and (at three pieces each) the cake got devoured, fueling the all night dancing! It was the wedding highlight for our chocolate-loving brother-in-law who months later is still reminiscing about the cake.

Mel and Prashan | June 2016



“Absolutely amazing food! We had a BBQ dinner the night before, lunch and the wedding dinner and then a breakfast the day after. The food was fantastic and people are still commenting on how good it was. Guests honestly said it was the best wedding food they had ever had.”

Erin and Alex, July 2016

“Katrina made everything so simple. She and her team were a joy to work with and were all we could have asked for. The food, presentation and service were outstanding.

Our guests came from various backgrounds with a number of “foodies” including, chefs, cooks and caterers. The group was just “WOW-ed”. The quality, freshness and generous servings were truly impressive.

Brenda and Maxine | July 2016

“Katrina is passionate about food and it really shows. She utilizes the amazing Kangaroo Valley local produce to create beautiful food that is as aesthetically appealing as it delicious.

David and I had a few unconventional plans and Katrina worked with us to facilitate those ideas and provide great food - and a stellar elderflower cordial - for the occasion.

Her team is professional and friendly. I just wish I could go back in time and enjoy all the food again, but this time as a guest rather than the bride.

Audrey and David | February 2016



“ We got married at the kangaroo valley bush retreat in March 2016. The food provided by Katrina of Caterina and her team was beyond amazing. During set up the team thought of everything! Even the things I had not!... And were happy and willing to problem solve and make things happen in the hours leading up to our wedding!!! The team (headed by Katrina) were professional, warm and engaging, efficient, and so helpful.

The feast! What a feast it was... Each table, each guest had more than enough delicious food to sink their teeth into! The variety was great and the flavours delish. Dietary requirements were catered for with tasty and stylish dishes, leading to all guests who did receive a special meal complimenting us on how delicious it was.

The day after breakfast – just what we all needed! What a great way to bring everyone together the next day after a great party... With a yummy breakfast. There was so much variety... The breakfast catered to all tastes.

We received so much good feedback from our guests regarding the reception and breakfast spreads. Our guests were delighted with the food choices, how tasty things were and the generous amounts to share on each table.

An overall winner. Caterina at Kangaroo Valley - highly recommended by us and our guests.

Lia and James Bain | March 2016



“ Scrumptious. Delicious. Delectable. Mouth-watering. Yum? Just look for any word associated with amazing food, and you might come close to understanding! Katrina and her team catered hot & cold canapes and a full BBQ banquet for our wedding and we cannot thank them enough. The food was honestly amazing. Our guests are still raving about it.

The canapes were so full of flavour and provided the perfect appetiser to tie everyone over to the reception. There was a great range to choose from and we were able to make selections that catered to each guest's needs. In fact, the challenge was choosing just four!

Then came the banquet. So much incredible food. Each table was served a delectable spread of beautifully fresh meats and salads (hot and cold), with the food continuing to appear until everyone was full. The variety meant everyone's needs were catered to and no guests were left hungry, disappointed or grumpy.

The entire team were so friendly and professional and the service was second to none. The presentation of every dish was beautiful and the style

was the finishing touch on the intimate family atmosphere we were after.

Oh, and then there was breakfast the next morning! As if serving a delicious hot & cold range of breakfast food to our hungry (and, in some cases, hungover) guests wasn't enough, they also cleaned up the reception hall from the night before first! Don't think twice on this one - Save yourself the hassle and get breakfast catered as well! The food is fresh and delicious, the team is happy to cater to the needs of everyone and there's no mess to clean up!

Honestly, I cannot recommend Katrina and her team enough. The food was nothing short of delicious and the service was amazing. Everything ran smoothly and stress-free, and we received an amazing range of food that met our every need and satisfied our guests to no end. Why go to the hassle of getting someone else in to cater? Katrina and her team are there, they know the venue, they know how everything runs, their food is amazing and their service is bloody brilliant. Trust me, you won't regret it.”

Megan, Wedding November 2015



Thank you

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