



wedding catering

Catering menus for all weddings in 2019 - 2020

A bride in a white lace 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 fork. The table is set with wine glasses, water glasses, and a centerpiece of flowers. Other guests are visible in the background, and a waiter in a white shirt and dark vest is serving a plate of food. The scene is brightly lit, likely from large windows in the background.

| 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, and 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 130 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, and I use fresh, seasonal produce that is organic and local where possible: 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

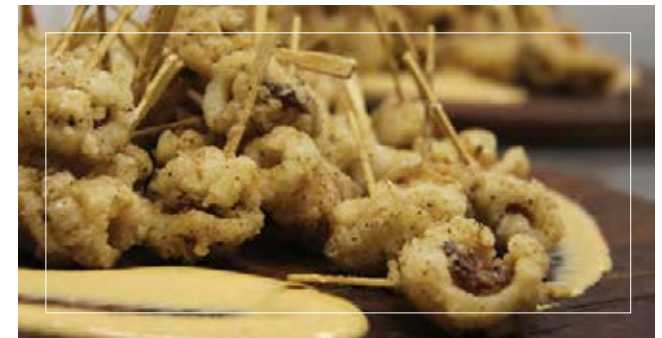
Canapés: \$4.50 per item unless shown

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 - \$6.00



Summer Wedding Banquet

\$85.50 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

\$85.50 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

\$4.50 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



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

\$17.50 per person

- Bircher muesli (spring/summer), Porridge (autumn/winter)
- Bacon and Egg rolls
- Fresh seasonal fruit bowl
- Fresh Juice, Espresso Coffee & Tea

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 seasonal fruit bowl
 - Fresh Juice, Espresso Coffee & Tea



Lunch Option 1

\$10.00 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

\$13.00 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

\$19.50 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

\$19.50 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

\$19.50 per person

(food supplied for self service)

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

Catering Testimonials

“ I wanted to pass on a huge thank you to you and your crew. I really appreciate how easy you were with our numerous special requests. You kept me calm and unstressed, and having your welcoming and easy going presence around in the day before and after was a very much appreciated. The food was just perfect! Beautifully presents and guests are still talking about how delicious it was. Many have said if this was what they could eat all the time, they would go 100% vegetarian! Thanks for leaving us with such lovely memories.

Mikaela and Jonathan Abolins | October 2017

“ We would just like to say a huge THANK YOU! Saturday was perfect! The food was absolutely incredible, I think we've had nearly every guest raving about your food. Thank you so much for making our wedding that extra bit perfect! We wish you had a restaurant so we could enjoy it again!

Amy & Ollie | July 2017



“Wow! There really aren't words to help capture just how incredible Katrina's food was for our wedding weekend. From the open day where we first tasted some of Katrina's morsels, to the wedding banquet and morning after breakfast, the food was mouth-watering and plentiful. We lost count of how many guests commented that it was the best wedding food they had ever had. The only negative thing said was that their stomachs weren't big enough to fit more food in! Katrina was so flexible, knowledgeable and helpful with our food choices, and her easy-going personality just made the process stress-free. Lora's wedding cake was scrumptious, and her creative flair meant our cake was unique and just perfect for us. The morning after breakfast was a must-do, rocking up to find the reception hall immaculate and more delicious food waiting for us was the perfect way to cap off our weekend.

Krystal and Dave Freeman-Smith | August 2017

“Guests remember 2 things about weddings; food and alcohol. We are lucky as we have 3 things to remember from our special day. The spectacular venue, Andrew whom had a great sense of humor and did a great job all night. And there is not enough stars to describe how fabulous the food was. You and your staff were amazing, the food was more than perfect, not one person was hungry and every one said they loved it.

Dave and Sabrina Arthur | June 2017



“Caterina catered for our wedding of 114 guests. Choosing Katrina and her team for our wedding was the single greatest decision we made during the whole experience. From the initial stage of inquiry through to the day itself, Katrina was very understanding of our wants/needs, and flexible in customising the experience so it suited our style as well as logistics.

The food itself was delicious. Most of our guests still talk about how amazing the food was. We opted for the BBQ option. Unlike traditional wedding meals, having shared platters was more conducive to the relaxed and ,laid back’ atmosphere we were trying to achieve. There was a large variety of meats and salads, and vegetarian options for us to choose from and in some ways this made the process harder. However, Katrina’s

expertise in the area helped us narrow down the menu to include, chicken, lamb, beef, seafood, salads and vegetarian options!

One of the things that really stood out was the team’s depth of experience. This meant that we did not have to think or worry about anything on the night. Katrina is flexible around speeches, sunset photos and other any unexpected delays, and adapts her schedule accordingly. The staff were very professional, personable and thorough. I highly recommended getting the breakfast package for the morning after. Not only is it delicious and relatively inexpensive, it is one less thing you need to think about, and it means Katrina’s team do the majority of the cleaning in the morning! We would highly recommend Caterina.

Mitch and Ash | January 2017



“ We were married at the beautiful Kangaroo Valley bush retreat in November 2016.

The ease of having an in house caterer made our planning a lot less stressful and a lot more appealing to our budget. We had been quoted from external caterers however Caterina’s pricing came back red hot.

Katrina was lovely to deal with and a great help with everything , going over and beyond just her catering duties. She offered great advice and problem solving options when it came to our wedding plans.

The Caterina team organised supplies for a bbq the night before and breakfast the morning after the wedding was just what the doctor ordered. It was a great way to bring all of our guests together.

The wedding feast..... It was beyond amazing! There was more than enough food to go around and we loved that there was a variety of

delicious meals to suit everyone’s tastebuds, we got to have a bit of everything which was great. Our guests were complementing the food saying it was the best wedding meal they have ever had, and we definitely agreed. We are still getting compliments 2 months later on how amazing everything was.

The pastry chef also did an amazing job with the cake, providing us with exactly what we asked for. Unfortunately my husband and I did not get to try the cake as there wasn’t any left which must of been a good sign.

I can’t thank the Caterina team enough for all there help and amazing service they provided us , we definitely recommend using Caterina in kangaroo valley for your upcoming wedding or next event.

Annemarie and Tate Harris | November 2016

