

Retreat Catering General Pricing Guide

(minimum group size 10 people)

Chefs fee =

\$450 per day, includes 2 chefs full service from about 7am- 9pm.

\$300 per day on shorter, 2 meal days

\$200 per day on 1 meal days

\$350 per day when we provide breakfast for self service & clearing, then full service for the rest of the day

For small groups up to 12 people we reduce the chefs fees accordingly - \$350 full service full day 3 mains. \$290 for 3 mains with self serve breakfast. \$260 for 2 meal days. \$200 for 1 meal days

Additional cost per head , per meal , per day price =

Breakdown=

Breakfast/ Brunch – self serve \$13-\$18 or us serving with hot options \$20

Lunch - \$16-\$20

Dinner - \$23 – 25 (unless only light supper is required, then we adjust accordingly)

Dessert - \$10

MT/AT - \$5

Preparation of ceremonial cacao using Peruvian Maretai organic paste - \$5 (+gst)

Generally we find either MT or AT is plenty, having both is often just too much food, and AT is probably best as its a longer gap between lunch and dinner, but all preferences are possible.

All our meat and eggs are free range, and much of our veg and dairy is organic or spray free and local. If you required a fully organic menu this would attract a \$10pp surcharge daily.

Wild caught seafood can also be included for a surcharge depending on seasonal costings

We only use cold pressed oils

All dietary requirements can be accommodated.

This is a full service, we plan, shop, prep, serve and clear for all meals, so you can focus completely on your guests and activities.

For Sunshine Coast events we do not need to stay overnight as we live locally. We do charge a small fee for jobs over 40mins away to cover fuel and travel time.

Thank you