

*Aja Fache*  
WELLNESS

Retreat catering package

**Vegetarian menu**

# Creating wholesome food experiences to inspire

Our mission is to create nourishing food that is beautifully presented, we love to showcase cooking with whole foods.

We listen to our bodies and recognize that everybody is different. We can cater to what you desire, whether that be gluten-free, vegan, vegetarian, or adding healing bone broths and local organic meat to some dishes.

The produce used is carefully selected from local farmers, markets, and local suppliers.

Byron Bay has the climate for a variety of fresh high- vibrational foods, We try our best to use as much local and organic produce as possible.

We only use the best quality ingredients for health, all meals are cooked in organic olive oil, ghee, coconut oil or organic butter. Seed oils will never be found in our kitchen.



# DAY 1

## **Arrival Platter & Refreshment**

- Beetroot hummus with rainbow carrots, baby cucumber & and radish.
  - Home-made herb & and chilli-seeded crackers with probiotic cashew cheese.
    - Organic Brie with local honey, figs or pears.
  - Vintage cheddar with Byron Bay Davidson plum with chia and apricot crackers.
    - Organic olives & pickles
    - Seasonal fruits, Byron Bay chocolate-coated berries & nuts.
- Elixer - Rose & elderflower mocktail

## **Buffet Style Dinner**

- Whole baked Moroccan spiced cauliflower topped with whipped tahini, chimichurri, fennel pistachio dukkah and micro herbs.
  - Honey Harrisa eggplant on zesty, herb yogurt sauce topped with pickled onions, pomegranate and mint.
- Maple, cinnamon-baked pumpkin served on a brown lentil, beetroot salad topped with goat's cheese and toasted macadamia nuts.
  - Fresh local organic greens with apple cider vinegar dressing.

## **Dessert**

Lime, mango and passionfruit vegan cheesecake.

# DAY 2

## Breakfast

- Jamu Elixer (ginger, turmeric, lemon, manuka honey and cayenne pepper)
- Seasonal fruit platter, granola, coconut yogurt.
- Mushroom, caramelised onion and heirloom tomato local organic egg frittata
- Smashed avocado on local organic sourdough, topped with lemon juice, chilli oil and sunflower sprouts.

## Buffet Style Lunch

- Rice paper rolls with tempe or halloumi, rainbow slaw, pomegranate and mint with a mango and lime dressing.
- Miso eggplant soba noodle salad with a tahini and peanut dressing topped with crispy shallots.
- Ginger and sesame tofu salad with blanched broccolini, sugar snap peas, edamame, cucumber and radish.
- Oyster mushroom cabbage rolls.

## Buffet Style Dinner

- Mini sweet potatoes stuffed with pulled jackfruit topped with mango salsa, jalapeno and coriander cashew cream.
- Quinoa cooked in healing broth topped with spiced black beans, caramelised onions and roasted cherry tomatoes.
- Crispy cauliflower bites with smokey date sauce.
- Local organic greens with fresh papaya, sesame seeds and tahini lime dressing.
- Spiced corn ribs topped with lime, feta & coriander

## Dessert

Pears poached in rose water, spiced cardamon served with pana organic vanilla bean ice cream topped with toasted pistachios rose petals and Byron Bay Davidson plum.

# DAY 3

## **Breakfast**

- Green Elixer (Celery, kale, lemon, ginger, fennel & pineapple)
- Seasonal fruit platter, granola, coconut yogurt.
- Local organic eggs cooked in a rich tomato and capsicum sauce topped with goat's cheese and dukkah.
- local organic sourdough, topped with zesty herb cashew butter.

## **Buffet Style Lunch**

- Coopers shoot tomatoes, local burrata and wild pesto.
- Beetroot and walnut paddies on creamy hummus.
- Spinach and cashew cream pie on a mixed potato base.
- Wild rocket and pear salad with mustard and lemon dressing.

## **Buffet Style Dinner**

- Sri Lanka pumpkin coconut curry
- Halloumi, spinach and cashew cream curry
- Creamy coconut dahl topped with crispy chickpeas.
- Nimbin biodynamic saffron rice.
- Refreshing shaved fennel salad.
- Mango and date chutney.

## **Dessert**

Healthy Snickers slice with tahini caramel, flakey sea salt and dark chocolate.

# DAY 4

## **Light check out Breakfast**

-Green smoothie

-Chia seed pudding with organic berry compote, coconut yogurt, and superfood granola topped with fresh local fruit.

## ALSO INCLUDED

-Local coffee, organic herbal tea, spiced cacao, matcha, fruit bowl and bliss balls.

-Cleaning of the kitchen after each meal.

-Table setting

-Catering for special allergies and dietary requirements (within reason)

## **PRICING**

**ARRIVAL DAY -\$80 PP**

**FULL DAY - \$125 PP**

**CHECK OUT BREAKFAST - \$28 PP**

## **ADD-ONS**

### **TABLE STYLING**

Includes fresh local flowers, candles, linen, and styled decor. - \$90

### **FOODIE GOODIE BAG**

Includes the best of Byron Bay's local food products, plus a downloadable retreat cookbook. Valued at \$65pp

**PLEASE NOTE THIS IS OUR RECOMMENDED MENU AND STRUCTURE, HAVE SOMETHING ELSE IN MIND?  
WE ALSO DO CUSTOMISED MENUS.**

*For example:*

- Fasting menu/ intermittent fasting.*
- Following an ayurvedic diet and eating structure.*
- Lighter menu.*
- Plated meals.*











