

Local Food Innovators: Pachamama



Offering a boutique-style catering and meal delivery service, **Pachamama** is a trusted local business that has been **operating on the Coast for more than ten years**. Respected for their beautiful cuisine, professional service and commitment to the environment, Pachamama is the brainchild of owner and manager **Alison Bishop**, who has a Coast-wide reputation for creating **wholesome, full-of-goodness dishes that taste as amazing as they look!**



Your business is committed to sourcing fresh, local produce, and you cook each meal by hand. Can you tell us more about what makes you so passionate about Pachamama?

Pachamama focuses on garden-to-plate style catering, and we use organic produce whenever possible. Seasonal, fresh grown and local, our ingredients are often picked from our very own market garden the morning of an event.

We also offer a meal delivery service, and our freshly prepared, wholesome meals can cater to all dietary requirements, including vegan, vegetarian and gluten-free.

In addition, we cater for weddings, functions, private dinner parties and corporate events, and also do private cooking classes, retreat catering and pop-up events.

Wow, you're one busy bee! In such a competitive hospitality scene, what do you think is the unique point of difference that keeps your customers coming back for more?

We use freshly picked and local ingredients whenever possible, and it means that our customers can always enjoy vibrant and 'alive' meals.

We're also passionate about keeping waste and single-use products to an absolute minimum, and we are constantly striving to achieve a lower impact on the environment.

We compost all food scraps, too, and these eventually go back into the market garden to grow nutritionally dense produce and herbs.



You've really thought about the entire process from beginning to end, which is so admirable.

What else do you think the local community loves most about the services you deliver?

We're a small organisation, which means that we're able to offer personalised services to our customers, including bespoke menus and one-on-one consultations, so we can guide you every step of the way for your wedding or event.

Pachamama's food is unique, wholesome and healthy, and not the usual catering fare of mass-produced, bland canapés and buffets.

We also specialise in catering to all dietary requirements, so there's no need to have separate menus for your guests with special dietary needs. We will design a version of the same dish especially for them, so no guest ever feels like they are missing out!

Anyone with a special dietary requirement will be thrilled to hear that!

It sounds like being kinder to the Earth is very much a part of the central philosophy of your business.

You use eco-friendly packaging and grow many ingredients yourself, but do you feel as though there's a bit of an educational aspect to your business as well?

Yes, we're really passionate about garden-to-plate cooking and fresh grown produce, and so we endeavour to grow as much as we can in our own organic garden.

This means that our menus are not only seasonal, but that we can encourage our clients to embrace and try menus that are less impactful on the environment.

We're actually currently working on some online content, too, and we hope it will inspire and educate our customers to grow some of their own produce at home.

It will also teach them how to best use that produce in their own cooking repertoire, and help them to embrace more plant-based cuisine.

If we could all incorporate just a few more plant-based meals into our diets, our bodies (and the planet!) would probably be much better off.

You've spent the last decade running Pachamama - what would you say has been your proudest professional moment so far?

We've been lucky enough to be a regular caterer for some big organisations in Sydney, where we've catered for upwards of 300 guests.

Just some of our regular clients include Uber, Spotify and Trip Advisor.



Conquering the Sydney market, too! We love to see it.

Back home, do you work with any local suppliers?

In the past we've hosted cooking classes with Chef Nico of Osteria Il Coccica in Ettalong, and cooking and gardening workshops with Adams Garden in Killcare.

We work very closely with the Killcare SLSC - not only as their preferred caterer, but also by catering their fundraising events and awards nights.

Every year we cater the Year 6 formal for Pretty Beach Public School, too, and we've worked with other local charity organisations over the years such as Pacific Link Housing, local Rotary Clubs, and Coast Shelter.

It's so great to be able to celebrate your achievements, but of course, life as a small business owner comes with its own set of challenges, doesn't it?

Delivered meals are a competitive market and our customers have a myriad of choices. It's difficult to stay competitive on cost, especially with the price of most of our supplies and ingredients increasing heavily in the last 12 months.

Being able to offer affordable options for not only our meal delivery clients, but also our wedding and party clientele, has been a challenge.

The cost of goods is ever on the increase, and scratch-made cooking takes time and care, so we need to factor that into our prices without being tempted by cheaper, mass produced catering options. I have worked with other 'luxury caterers' who buy all their food pre-prepared!

We're really striving to offer a quality product while staying competitive with our prices, so we can offer affordable options for all our customers.

We're sure many local hospitality businesses could empathise with your sentiments. What kind of support do you think would be most helpful so that you can continue to grow?

My dream as a food business owner is to make fresh and healthy food more accessible to people who are struggling the most, and grant funding for cooking classes would be so advantageous. Of course, my business relies on customer referrals, so they are always a priority!

As a final question, if we could ask you to get out your crystal ball for moment: where would you like to see the Central Coast's hospitality industry heading over the next few years?

I would hope that we are all better connected to each other and our suppliers, and that there's a greater offering of plant-based options available for eating out. More variety on the Peninsula for international options would be great, too.



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