

***Note: Surcharges apply on public holiday***

## **GOLD CANAPÉ PACKAGE**

*Minimum 20 guests \$85 per person*

*6 Canapés + 2 Substantial*

### **Canapés**

Chilled Queensland King Prawns with Citrus Mayo Dipping Sauce (GF)

Heirloom Cherry Tomatoes, Greek Feta, Black Olives, Oregano, Cucumber, Miniature Tart

Teriyaki Seared Black Angus Beef, Sesame Seed, Pickled Cucumber, Kewpie Mayo, Fried Garlic

Fresh herb and green pea, baby spinach, buffalo mozzarella risotto balls with smoked paprika aioli (V)

Seared Atlantic Scallops, Smoked Bacon, Celeriac, Caper Thyme Mayonnaise, Lemon

Lamb and Rosemary Puff Pastry Pie, Tomato Chutney

### **Substantial**

Fried Buttermilk Chicken, Jalapeno Slaw, Smoked Paprika Aioli On a Milk Bun

### **Dessert**

Sea-salt Caramel and Brownie Crumble Tart

**PLATINUM CANAPÉ PACKAGE**

*Minimum 20 guests \$105 per person*

*8 Canapés + 2 Substantial + 1 Dessert*

**Canapés**

Freshly Shucked Sydney Rock Oysters with Apple Cider, Cucumber Vinaigrette (GF)  
Heirloom Cherry Tomatoes, Greek Feta, Black Olives, Oregano, Cucumber, Miniature Tart  
San Danielle Prosciutto, Pearl Mozzarella, Truss tomatoes, Baby Basil, Crisp Flat Bread  
Chilled Queensland king prawns with Citrus Mayo Dipping Sauce (GF)  
Popcorn Tiger Prawns, coconut sambal, sweet chili, shallots (GF)  
Tiny Black Angus Pastrami Reuben, Marble Rye  
Chicken and Leek Petite Pie with Smoked Tomato Chutney  
Black bean, spiced avocado, cherry tomato quesadilla

**Substantial**

Pulled pork slider with cabbage slaw, coriander, kewpie and chilli aioli  
Chipotle spiced chicken bowl with cherry tomato, corn salsa brown rice, organic kale salad

**Dessert**

Chocolate Mousse with Roasted Pecans and Chocolate Honeycomb

**DIAMOND CANAPÉ PACKAGE**

*Minimum 20 guests \$135 per person*

*10 Canapés + 3 Substantial + 2 Dessert*

**Canapés**

Fresh Sydney Rock Oysters with red wine vinaigrette (GF)

Fresh caught Queensland Tiger Prawns and Seafood Sauce (gf)

Yellowfin Tuna Sashimi with Edamame, Pickled Radish and Ponzu Dressing (gf)

QLD Spanner Crab Mini Tart, Baby Basil, Dry Chilli, Lemon Aioli, Pine Nuts, Thyme (V)

CITRUS CURED KING SALMON, AVOCADO AIOLI, CUCUMBER, CRISP CORN TORTILLAS

GRILLED LAMB BACK STRAP KOFTA SPICED WITH MINT AND CUCUMBER YOGURT DRESSING (GF)

PUMPKIN AND FETA SPICED ROASTED PUMPKIN EMPANADAS (V)

GREEN PEA, BUFFALO MOZZARELLA ARANCINI WITH AGED REGGIANO CHEESE,

LEMON AIOLI (V)

POPCORN TIGER PRAWNS, COCONUT SAMBAL, SWEET CHILLI, SHALLOTS (GF)

**Substantial**

BLACK ANGUS BEEF SLIDER WITH CRISP COS CARAMELISED ONION JAM, TASTY CHEESE, TOMATO

RELISH AND KEWPIE MAYO

CRISPY FREE- RANGE CHICKEN SLIDER WITH SMOKED TOMATO CHUTNEY, GEM LETTUCE, AIOLI

**Dessert**

DECONSTRUCTED VANILLA BEAN CHEESECAKE WITH FRESH BERRIES ALMOND BISCUIT CRUMBLE

PASSIONFRUIT, STRAWBERRY, MERINGUE ON SPOON

CHEESE & CHARCUTERIE STATION



**GOLD BUFFET MENU**

*\$120 per person*

*2 Canapés + 3 Mains + 3 Sides + 2 Dessert*

**Canapés**

MINIATURE SHORTCRUST TART WITH HUMMUS AND SPICED BUTTERNUT PUMPKIN (V)  
CHIILI LIME FREE RANGE CHICKEN, BABY GREENS, CUCUMBER, NAM JIM DRESSING, WONTON

**Mains**

ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL  
MUSHROOMS AND CHIMICHURRI (GF)  
POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL,  
WATERCRESS AND RUBY GRAPEFRUIT SALAD  
HOUSE-SMOKED PETUNA OCEAN TROUT WITH PICKLED RED ONION, CAPERS AND  
HORSERADISH CREAM FRAICHE (GF)  
FREE-RANGE DE-BONED CHICKEN WITH SUMAC, BLACKENED CORN, RED PEPPER,  
RAINBOW CHARD AND HARISSA-SPIKED YOGURT

**Sides**

HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL PESTO (GF)  
GREEN MICRO SALAD WITH SHAVED RADISH, RED ONION AND COLD-PRESSED  
DRESSING  
FRESH BAKED BREAD ROLLS AND PEPE SAYA BUTTER  
STEAMED BABY POTATOES WITH PARSLEY BUTTER AND LEMON

**Desserts**

LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS AND  
FLATBREAD



**PLATINUM BUFFET MENU**

*\$140 per person*

*3 Canapés + 4 Mains + 3 Sides + 2 Dessert*

**Canapés**

MINIATURE SHORTCRUST TART WITH HUMMUS AND SPICED BUTTERNUT PUMPKIN (V)

CHIILI LIME FREE RANGE CHICKEN, BABY GREENS, CUCUMBER, NAM JIM DRESSING, WONTON

SEARED ATLANTIC SCALLOPS WITH SCORCHED SWEET CORN, CHORIZO, WILD MUSHROOM TART

**Mains**

ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL

MUSHROOMS AND CHIMICHURRI (GF)

POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL,

WATERCRESS AND RUBY GRAPEFRUIT SALAD

HOUSE-SMOKED PETUNA OCEAN TROUT WITH PICKLED RED ONION, CAPERS AND

HORSERADISH CREAM FRAICHE (GF)

FREE-RANGE DE-BONED CHICKEN WITH SUMAC, BLACKENED CORN, RED PEPPER,

RAINBOW CHARD AND HARISSA-SPIKED YOGURT

SALUMI SELECTION WITH PICKLES, OLIVES AND GRILLED VEG

8 HOUR SLOW-COOKED S.A LAMB SHOULDER WITH POMEGRANATE MOLASSES, KALE AND WARM

ISRAELI COUSCOUS

**Sides**

HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL PESTO (GF)

GREEN MICRO SALAD WITH SHAVED RADISH, RED ONION AND COLD-PRESSED  
DRESSING

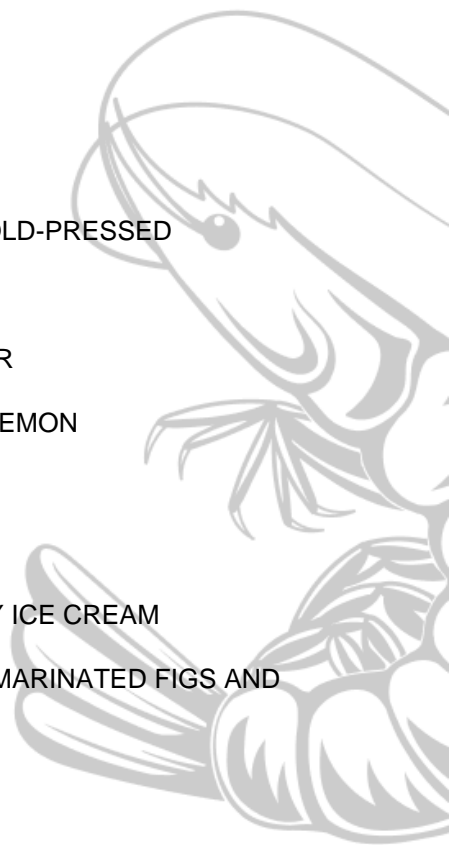
FRESH BAKED BREAD ROLLS AND PEPE SAYA BUTTER

STEAMED BABY POTATOES WITH PARSLEY BUTTER AND LEMON

**Desserts**

STRAWBERRY CHEESECAKE COCONUT CRUMBLE STRAWBERRY ICE CREAM

LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS AND  
FLATBREAD





**ADD ON FOOD STATION**

**SUSHI AND SASHIMI STATION** - KINGFISH, TUNA AND FRESH SEASONAL SEAFOOD SERVED RAW AND CARVED TO ORDER \$45

**DUMPLING BAR** - SELECTION OF STEAMED SEAFOOD, MEAT AND VEGETARIAN DUMPLINGS SERVED WITH A VARIETY OF DIPPING SAUCES \$35

**OYSTER TASTING STATION** - SHOWCASING FRESHLY SHUCKED REGIONAL OYSTERS FROM AROUND AUSTRALIA - SYDNEY ROCK, PACIFIC'S AND FLATS \$30

**LIVE OYSTER SHUCKING** – SHUCKED TO ORDER SYDNEY ROCK, PACIFIC AND FLATS BY CHEF ON BOARD \$35 PLUS ADDITIONAL \$300 CHEF CHARGE

**GLAZED HAM STATION** - SERVED WARM AND CARVED TO ORDER SERVED WITH MUSTARDS, PICKLES AND SOFT ROLLS \$30

**CAVIAR STATION** – SELECTION OF CAVIAR, ICE BOWL, COMPLETE WITH HOSTESS TO GUIDE THROUGH THE CAVIARS PRICE ON ENQUIRY

**CHARCUTERIE & CHEESE** - SELECTION OF CURED AND SMOKED MEATS, CHEESES, PICKLES AND HOUSE-MADE CHUTNEYS \$35

**JUST CHEESE** - WIDE SELECTION OF BOTH LOCAL AND IMPORTED CHEESES WITH VARIOUS BREADS

AND CLASSIC ACCOMPANIMENTS \$30

*PRICING IS PER PERSON AND INCLUSIVE OF GST*

*CAN BE PURCHASED AS AN ADD ON WITH ANY CANPE OR BUFFET MENU*

**Additional Fees**

**ADDITIONAL CANAPE \$9.50**

**ADDITIONAL SUBSTANTIAL CANAPE \$16**

CHEF FEES

***CANAPÉ DINING***

1 CHEF REQUIRED FOR EVERY 50 GUESTS 0-50 GUESTS = \$450 FOR 4 HOURS

51-100 GUESTS = \$900 FOR 4 HOURS

\$85PP/HOUR FOR EACH ADDITIONAL HOUR

***BUFFET DINING***

1 CHEF REQUIRED FOR EVERY 40 GUESTS 0-40 GUESTS = \$450 FOR 4 HOURS

41-80 GUESTS = \$900 FOR 4 HOURS

\$85PP/HOUR FOR EACH ADDITIONAL HOUR

***DIETARY REQUIREMENTS***

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR JUST LET US KNOW UPON  
BOOKING OR 10 DAYS PRIOR TO CHARTER COMMENCEMENT.

***PUBLIC HOLIDAYS***

PUBLIC HOLIDAY SURCHARGE IS 25% ON FOOD AND 100% ON CHEF FEES

***HIRE CHARGE***

ADDITIONAL CHARGE OF \$700 IS PAYABLE WHEN THE LARGE CENTRE TABLE IN  
THE MAIN SALOON IS REQUIRED FOR 20+ GUESTS OR UPON REQUEST.  
THIS PRICE INCLUDES HIRE OF THE TABLE, LINEN AND CHAIRS REQUIRED.

