

**Note: Surcharges apply on public holiday**

Catering packages are subject to produce availability.

All menu selections are due 7 days prior to charter, if no menu selections are made, the menu will be chef's choice.

All dietary requirements can be catered for, these must be given in writing 7 days prior to charter.

## **GOLD CANAPÉ PACKAGE**

*Minimum 20 guests \$85 per person*

*7 Canapés + 1 Substantial + 1 Dessert*

### **Canapés**

handmade sushi

pickled ginger and soy sauce

karaage chicken

sriracha mayonnaise, fresh lime

dim sim

handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce

arancini

saffron & mozzarella arancini, smoked aioli (v)

tartlet

smoked heirloom tomato, goat's cheese, basil cress (v)

Angus beef burger

boardwalk chutney, smoked aioli, brioche roll, pickle

Tasmanian salmon tataki

citrus ponzu, spring onion



**Substantial**

paella

chicken & chorizo paella, heirloom tomatoes (gf)

**Dessert**

mini gelato cones

selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)



**PLATINUM CANAPÉ PACKAGE**

*Minimum 20 guests \$105 per person*

*7 Canapés + 1 Substantial + 1 Dessert + Antipasto Station*

**Antipasto Station**

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

**Canapés**

rye caraway tostada

parmesan cream, prosciutto di Parma

arancini

saffron & mozzarella, smoked aioli (v)

slow roasted salmon

corn tortilla, lemon remoulade, crispy capers (gf)

handmade sushi

pickled ginger, soy sauce

crumbed chicken strips

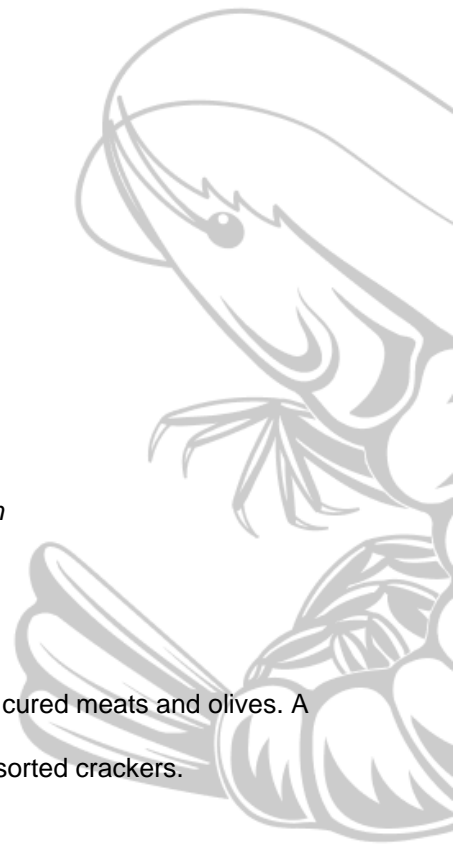
saffron & confit garlic aioli

Australian king prawn

Persian lime aioli, snow pea tendrils (gf)

Angus beef burger

boardwalk chutney, smoked aioli, brioche roll, pickle



**Substantial**

grilled lemongrass chicken

wombok, coriander, spring onion, brown sugar dressing (gf)

**Dessert**

Belgian milk chocolate ganache

chocolate shortbread, raspberry dust (v)



**DIAMOND CANAPÉ PACKAGE**

*Minimum 20 guests \$130 per person*

*9 Canapés + 1 Substantial + 2 Dessert + Antipasto Station*

**Antipasto Station**

Grilled marinated vegetables, freshly baked crusty breads, sliced salami, prosciutto, cured meats and olives. A selection of local and international cheeses, dried fruits, fruit paste and assorted crackers.

**Canapés**

NSW South Coast oysters

pomegranate vinaigrette, lemon (gf)

Queensland Banana prawn skewer

chilli, confit garlic, chives (gf)

karaage fried chicken

sriracha mayonnaise, fresh lime

caramelised butternut pumpkin quiche

goat's cheese, honey, pine nuts, thyme (v)

glazed pork belly skewers

chargrilled pineapple, ginger and soy dressing (gf)

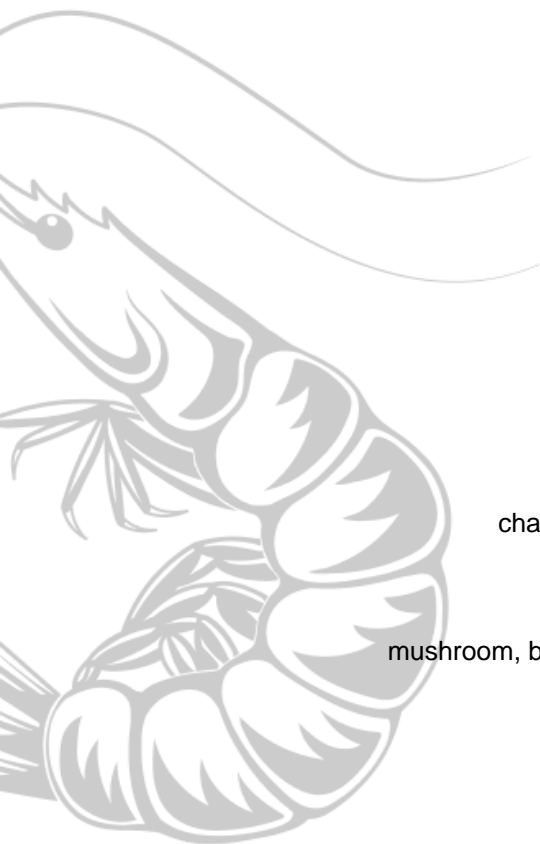
gow gee

mushroom, bamboo shoot & garlic chive, coriander dipping sauce (v)

salt and pepper calamari

aioli, lime cheeks

black truffle arancini



smoked aioli (v)

free range pulled chicken slider

smoked BBQ sauce, garlic aioli, shaved iceberg

## **Substantial**

thai beef salad

vermicelli noodles, fragrant herbs, nuoc cham dressing (gf)

## **Dessert**

Boardwalk chocolate brownie

salted caramel (v)

chocolate cherry tartlet

shaved coconut



## CHILDREN'S MENU

\$59 per person

Customised based on your group preference

## CANAPÉ MENU ADDITIONS

### *Additions to menus*

You are more than welcome to add additional items to your menu on top of the standard items outlined. These items will be charged additional to the menu price.

### **Gold**

\$8 per canapé per person

### **Platinum**

\$12 per canapé per person

### **Substantial**

\$18 per canapé per person

### **Dessert**

\$8 per canapé per person

### **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 25%





## FOOD STATIONS

*Minimum 20 guests \$500 chef fee applies*

### **Grazing antipasto station \$49pp**

Grilled, marinated vegetables, freshly baked crusty bread, sliced salami, prosciutto, cured meats and olives all served on quality wooden boards and platters. A selection of local and international cheese, dried fruits, fruit paste and assorted crackers.

### **Gold Seafood ice bar**

**\$59pp**

Assorted sushi, fresh prawns, Sydney Rock Oysters, Pacific oysters, dipping sauces served on crushed ice. This can also be customised further to include Moreton Bay bugs, lobster, grilled scallops, cured or smoked salmon and pickled baby octopus.

### **Oyster station**

**\$29pp**

Fresh live assorted Sydney Rock and Pacific oysters served with assorted dressings & sauces, fresh lemon and lime wedges.

Add a live oyster shucker for \$500.

### **Whole baked honey leg ham**

**\$600**

Whole honey baked leg ham with various mustards, relishes and damper style bread rolls.

Suitable for 50 to 80 guests with other food selections.

**Dessert station**

**\$49pp**

Fruit brochettes, mini macarons, lemon tarts and Boardwalk chocolate brownie with salted caramel.



**GOLD BUFFET MENU**

*\$120 per person*

*2 Canapés + 6 Mains + 2 Desserts*

**Canapés**

butter-puff tartlet | mixed mushroom, fresh rosemary (v) handmade dim sim | pork and prawn, lime & coriander dipping sauce (s)

**Mains**

Sourdough bread rolls | salted butter (v)

Chat potato salad | honey mustard mayonnaise, spring onion (v) (gf)

Wild rocket salad | shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)

NSW South Coast oysters | pomegranate vinaigrette, lemon (s) (gf) Heirloom tomato salad | chargrilled corn, paprika dressing (v) (gf) (vgn) Herb marinated chicken thigh | confit garlic, baby celery (gf) Roasted Tasmanian salmon | cauliflower puree, shaved baby radish (s) (gf)

**Desserts**

chocolate cherry tartlet | shave coconut

Fruit brochettes | skewered seasonal fresh fruit (v) (gf) (vgn)



**PLATINUM BUFFET MENU**

*\$135 per person*

*3 Canapés + 7 Mains + 2 Desserts*

**Canapés**

Arancini | saffron & mozzarella, smoked aioli (v)

NSW South Coast oysters | pomegranate vinaigrette, lemon (s) (gf) handmade sushi | pickled ginger, soy sauce (s)

**Mains**

Sourdough bread rolls | salted butter (v)

Fresh fig & goats cheese salad | radicchio, toasted walnuts, lemon dressing (v) (gf)

Wild rocket salad | shaved pear, Parmigiano-Reggiano, reduced brown sugar balsamic (v) (gf)

Spiced Kent pumpkin | dukkha, torn mint, honey Greek yoghurt dressing (v) (gf) Broccolini salad | snow peas, orange, chilli, toasted hazelnut dressing (v) (gf)

Thyme & garlic free range chicken breast | blackened lime, sumac yoghurt dressing (gf)

Pan seared New Zealand snapper | roasted fennel, pine nut pesto, young basil (gf) Grilled Riverina beef flank | chimichurri, fine herbs (gf)

**Desserts**

Boardwalk chocolate brownie | salted caramel (v)

Mini gelato cones | a selection of chocolate, vanilla, hazelnut, mint, raspberry, mango (v)

## FINE DINING MENU

*\$175 per person Minimum 10 guests*

*2 Canapés on arrival + 1 Entrée + 1 Main + 1 Dessert*

*Price for alternate drops is POA Price for choice of plates is POA*

### Canapés

NSW South Coast oysters, pomegranate vinaigrette, lemon (s) (gf) Saffron & mozzarella arancini, smoked aioli (v)

Fresh Sourdough rolls and butter

### Entrées

*Choose One*

Canadian sea Scallops (s) (gf) | pea puree, crisp prosciutto, snow pea tendril Berkshire pork belly (gf) | pickled eschalots, chargrilled peach, red witlof

Prosciutto di Parma (gf) | fresh figs, chargrilled asparagus, goats curd, fried rosemary

Smoked kingfish crudo (s) (gf) | orange gel, confit fennel, bronze fennel cress, finger lime dressing

Riverina lamb back-strap | charred leek, celeriac puree, macadamia crumb, pomegranate

Spiced duck breast (gf) | beetroot fluid gel, golden beetroot, new season asparagus, sorrel

Burrata (v) (gf) | grilled stone fruit, heirloom tomato, vanilla dressing, purslane cress Moreton Bay Bug (s) (gf) | pepper caramel, grapefruit, fennel, chilli salt

### Mains

*Choose one*

Roasted Blue Eye Trevalla | parsley crust, pea puree, baby carrots, compressed cucumber

Riverina beef eye fillet (gf) | buttered mash potato, cocktail onions, chargrilled broccolini, jus



Tasmanian salmon fillet (s) (gf) | crushed potatoes, green beans, shaved watermelon radish

Free range chicken breast | roasted vegetables, fried saffron arborio croquette, cauliflower puree, spices & seeds

Roast lamb backstrap (gf) | onion & parsnip puree, fried polenta, grilled spring onion, herb jus

Twice cooked Berkshire pork belly (gf) | grilled bok choy, roasted cauliflower puree, sesame dressing

Grilled flank steak (gf) | spiced white bean puree, chimichurri, seasonal greens, carrot chips

Grilled thyme mushroom (v) | spiced cauliflower florets, fried saffron croquette, seasonal greens

## Desserts

*Choose One*

Deconstructed pavlova (v) (gf) | vanilla cream, summer fruit, macerated berries Milk chocolate tart (v) | crème

Chantilly, strawberry, mint, raspberry dust Local & international cheese (v) | fruit crackers, quince, fresh seasonal

fruit Sticky date pudding (v) | Gold leaf, butterscotch, pistachios

Classic lemon meringue tartlet (v) | shortbread crumble, vanilla ice-cream

## Sides

Option to add additional bowls of sides for \$25 | 1 bowl serves 4 guests

Mixed seasonal lettuce salad (gf) | Sherry vinaigrette

Duck fat roasted potatoes (gf) | rosemary & confit garlic Warm broccolini (v) (gf) | brown butter, toasted almonds

Roasted Dutch carrots (v) (gf) | golden raisins, goat's curd, herb oil

## ADDITIONAL FEES

### **Chef Fees**

#### ***Canapé Dining***

1 chef required for every 50 guests

0-50 guests = \$500 for 4 hours

51-100 guests = \$1000 for 4 hours

\$85pp/hour for each additional hour

#### ***Buffet Dining***

1 chef required for every 40 guests

0-40 guests = \$500 for 4 hours

41-80 guests = \$1000 for 4 hours

\$85pp/hour for each additional hour

#### ***Fine Dining***

1 chef required for every 12 guests

0-12 guests = \$500 for 4 hours

13 – 24 guests = \$1000 for 4 hours

25 – 36 guests = \$1500 for 4 hours

\$85pp/hour 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

### **Fine Dining Hire Charge**

A additional charge of \$500 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.

