

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

## **COCKTAIL MENU**

*3 CHEFS CANAPES - Chefs selection \$21*

*INDIVIDUAL PRICE PER CLASSIC CANAPE \$10*

*INDIVIDUAL PRICE PER PREMIUM CANAPE (INC. SUBSTANTIALS) \$12.50*

*BOXES AND BOWLS \$15*

*DESSERT CANAPES \$10*

\*To ensure guest satisfaction, minimum number of canapes. For 3 hour events we highly recommend Food stations (1 per 100 guests) to allow guests to access more food if they wish. For smaller events we recommend Grazing platters be scattered throughout event again to allow guests to self serve as they wish. In addition more substantial box and bowls are recommended to ensure adequate food service.

MIN # CANAPES - CANT DO LESS

2 HOUR EVENT- 6 CANAPES \$60

3 HOUR EVENT- 8 CANAPES \$80

4 HOUR EVENT- 10 CANAPES \$100

4 HOUR EVENT- 8 CANAPES + 2 SUBS \$110

## CANAPÉS

Seafood & vegetarian nori sushi served with sweet soya sauce (V, GF)

Spinach & ricotta filo pastries (V)

Tomato & basil bruschetta (V, G F)

Mini petit pies served with tomato & onion jam

(peppered beef, chicken & vegetable, lamb & rosemary)

Beetroot & goats cheese tartlets (V)

Mini roasted vegetable frittatas (V)

Indian vegetable samosas (V)

Antipasto cherry tomato & mushroom roasted skewer (VG, GF)

Salt & pepper squid with aioli

Smoked salmon roulade, creme fraiche on crostini

Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce (VG, GF)

Golden Pumpkin Arancini with bush tomato chutney (VG, GF)

Thai beef salad with mint, coriander, lime chilli.

Australian Angus beef slider, fresh tomato, snow tendril lettuce and relishes

Mediterranean beef skewers with spicy BBQ sauce

Peking duck, cigar crapes, Hoisin sauce

Individually served classic prawn cocktail

## DESSERTS

A delightful selection of Petit Fours

Italian cannoli • chocolate, vanilla

Bambini Gelato Cones - Assorted Flavours

Fresh fruit platter - seasonal selection (VG)

## DESSERTS

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (VG) Vegan

## GRAZING PLATTERS AND BOARDS (PP)

*These are to add to Cocktail events, or to Buffets.*

AUSTRALIAN PREMIUM CHEESE AND CHARCUTERIE BOARD \$20pp

PLATTER OF Australian King Prawns ( APPROX 3 per person) with condiments \$20.00pp

PLATTER OF PREMIUM GRADE OYSTERS- PACIFIC, SYDNEY ROCK WITH ACCOMPANIMENTS (3 per person) \$20.00pp

SEASONAL FRUIT PLATTER \$12.50pp

## **SIDES AND ACCOMPANIMENTS**

*Price is per person and is for a bowl/plate to share between four*

Bowl of Seasonal Greens \$7.50pp

Bowl of Duck Fat Potatoes \$7.50pp

Bowl of Dukkha Roasted Pumpkin with Fetta and pepita seeds \$7.50pp

Bowl of Mesculin Leaves with Aged Balsamic \$7.50pp

Baskets of Assorted breads and premium butter \$5.00pp

Baskets of Sonoma Sourdough with Pepe Saya cultured Butter \$7.50pp

## **FOOD STATIONS**

*Include styling | Continuous service 90 mins | Min 100 people, otherwise Grazing Platters and Boards available|*

*Sydney Crystal stations are limited by size of galley and vessel. Confirm with Team first.*

**SLIDER STATION \$20.00**

*3 sliders (1 VEG). Served on wooden boards. Manned station. Otherwise can be served in box as trio or roamed to guests.*

**PAELLA STATION \$25.00**

*Chef Live station Vego option available.*

## **OYSTER STATION \$25.00**

*Self Service or manned, Pacific and Sydney Rock Premium Grade condiments. Oyster Shucker can be added at additional cost- speak to team.*

## **THE ULTIMATE SEAFOOD STATION \$45**

*Manned*

## **CHEESE AND CHARCUTERIE STATION \$30**

*Self Service*

## **AUSTRALIAN CHEESE AND WINE PAIRING \$40**

*Manned/Sommelier +Cheese Monger*

## **BBQ GRILL STATION \$25**

*LIVE CHEF-3 proteins with buns and condiments, must be outside.*

## **JAPANESE SUSHI AND SASHIMI \$30**

*Manned*

## **PIZZETTAS or PIZZAS \$30**

*Self Service*

## **PASTA STATION \$35**

*Manned/Chef*

## **DECADENT DESSERT STATION \$25**

*Self Service, (12 in total- cakes, tarts, slices). GF and Vegan options available*

## **CANNOLI STATION- LIVE \$30**

*Manned*

## **GELATO CART \$15**

*Manned plus 4 flavours| yellow and white striped cups (2 carts only, so make sure not already booked with team before confirming with client)*

## **THE SIGNATURE COLLECTIONS- BANQUET LUNCH & DINNERS**

*Signature Menus are our base menus.*

Entrée \$35

Main \$45

Dessert \$35

Upgrade: Alternative serve of Entree or Dessert Course \$10

Table Share platter Menu- Canapes x3, Share platters Mains (3x proteins, 3x veg/salad + dessert platter \$175

## **ENTRÉES \$35**

Smoked Salmon n with lemon vinaigrette, capers, watercress,  
fennel & dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham,  
Greek feta, almonds, and honey mustard dressing (V available)

Three Mushroom Ravioli with basil and parsley pesto,  
topped with shaved Grana Padano Parmesan (V)



## MAINS \$45

Slow-cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries

Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

Middle Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V, GF)

## DESSERTS \$35

Modern Lamington with shredded coconut, strawberry and thickened cream (GF)

Malibu and Coconut Slice served with mango coulis

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

Smoked Salmon n with lemon vinaigrette, capers, watercress, fennel & dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V available)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano Parmesan (V)

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (VG) Vegan

## BUFFET MENU

*Signature Buffet (Available only upon request on The Jackson)*

*Festive Buffet (Christmas Buffet) \$125*

*Table Share Platter Menu (Table share platter menu- Menu specific to each brand) \$135*

## SEAFOOD STATION

Australian King Prawns served chilled with zesty condiments (GF, DF)

## CARVERY & GRILL

Grilled Chicken Fillets in lemon & herb Greek marinade (GF, DF)

Roast Beef with seeded mustard and traditional gravy

## HOT DISHES

Vegetable Lasagna with a rich tomato sugo and seasonal vegetables (VG)

Roasted Seasonal Vegetables with rosemary & sea salt

Crusty baked bread rolls with premium Australian butter

## SALADS

Garden Salad of mixed greens, cherry tomatoes, cucumber, Spanish onion (VG, GF)

Classic Italian Caprese Salad with vine ripened tomatoes, sliced fresh mozzarella, sweet basil and finished with olive oil and balsamic glaze (GF)

## DESSERTS & CHEESE

Petit Fours & Fruit Tartlets

Australian Cheese Board with crackers, dried fruits & quince paste

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (VG) Vegan

## CREW MEALS



# The Jackson

Main Meal and softdrink package (alcohol NOT permitted) \$65

Cheese, Charcuterie, Fruit Boards - per guest \$22.50

*Required to service Entertainment for the Green Rooms, to ensure service is provided to.*

## **CLEANING FEES**

ONBOARD DURING EVENT- To maintain bathrooms to high standard for big events. \$55

*(Not needed for events under 150 pax. Cleaning Fee 1 cleaner per 150. per hour (min 4 hours)*

POST EVENT- Cleaning Fee for excessive clean up. \$500

*(May be imposed if evidence (Photo) taken by the Cruise Director, Marine crew, cleaners show additional cleaning was required Post event to restore vessel. 2 cleaners x 4 hours (min)*

RUBBISH REMOVAL- \$500

*(Boat is supposed to be left completely empty post event. If client leaves more than one standard wheelie bin full then additional charges will apply.)*



**BOAT HIRE SYDNEY**