



CANAPES GOLD PACKAGE \$85pp

CHILLED QUEENSLAND KING PRAWNS WITH CITRUS MAYO DIPPING SAUCE (GF) SEARED ATLANTIC SCALLOPS, SMOKED BACON, CELERIAC, CAPER THYME MAYONNAISE, LEMON

HEIRLOOM CHERRY TOMATOES, GREEK FETA, BLACK OLIVES, OREGANO, CUCUMBER, MINIATURE TART

LAMB AND ROSEMARY PUFF
PASTRY PIE, TOMATO CHUNTNEY

TERIYAKI SEARED BLACK ANGUS BEEF, SESAME SEED, PICKLED CUCUMBER, KEWPIE MAYO, FRIED GARLIC

SUBSTANTIAL

FRIED BUTTERMILK CHICKEN, JALAPEÑO SLAW, SMOKED PAPRIKA AIOLI ON A MILK BUN

FRESH HERB AND GREEN PEA, BABY SPINACH, BUFFALO MOZZARELLA RISOTTO BALLS WITH SMOKED PAPRIKA AIOLI (V)

DESERT

SEA-SALT CARAMEL AND BROWNIE CRUMBLE TART





CANAPES PLATINUM PACKAGE \$105pp

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 CHILLI, 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

DESERT

CHOCOLATE MOUSSE WITH ROASTED
PECANS AND CHOCOLATE
HONEYCOMB



CANAPES DIAMOND PACKAGE \$135pp

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



BUFFET GOLD PACKAGE \$120pp

CANAPES

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

CHILLI 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

DESERT

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





BUFFET PLATINUM PACKAGE \$140pp

CANAPES

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

CHILLI 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)

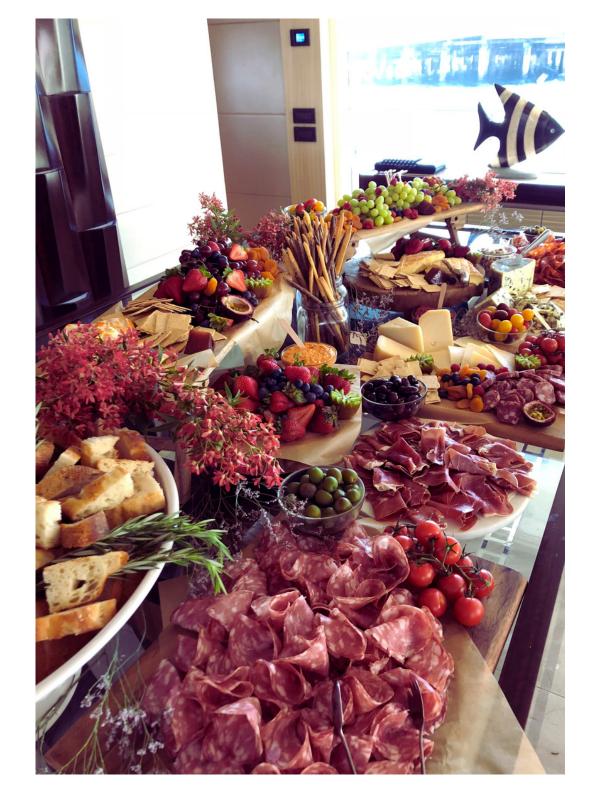
POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL,
WATERCRESS AND RUBY GRAPEFRUIT SALAD

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





BUFFET PLATINUM PACKAGE CONT

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

DESERT

STRAWBERRY CHEESECAKE COCONUT CRUMBLE STRAWBERRY ICE CREAM

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





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 THOUGH 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

A 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.

GOLD BEVERAGE PACKAGE

\$80PP FOR 4 HOURS \$20PP FOR EVERY HOUR THEREAFTER

SPARKLING

FRANKIE - SOUTH AUSTRALIA

WHITE WINE

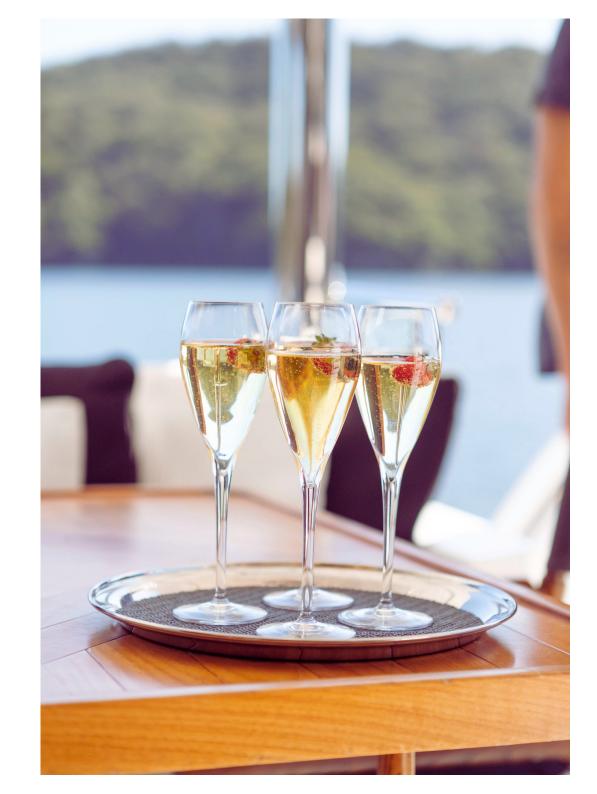
CHARDONNAY - DEAKIN ESTATE - MURRAY DARLING PINOT GRIS - ATE - SOUTH AUSTRALIA

ROSE

HESKETH - LIMESTONE COAST

BEER

PERONI NASTRO AZZURO - ITALY CORONA EXTRA – MEXICO



WATER AND SOFT DRINKS ARE INCLUDED SPECIALITY ITEMS ARE AVAILABLE ON REQUEST POA VINTAGES & WINES ARE SUBJECT TO AVAILABILITY RED WINE AVAILABLE FOR FORMAL DINING ONLY OR ON REQUEST

ARTISIAN BEVERAGE PACKAGE

\$110 PP FOR 4 HOURS \$25PP FOR EVERY HOUR THEREAFTER

SPARKLING

VEDOVA - PROSECCO DOC

WHITE WINE

LA CLOSERIE BLANC - LANGEDOC

ROSATO

FEUDO ARANCIO - SICILLY

ORANGE

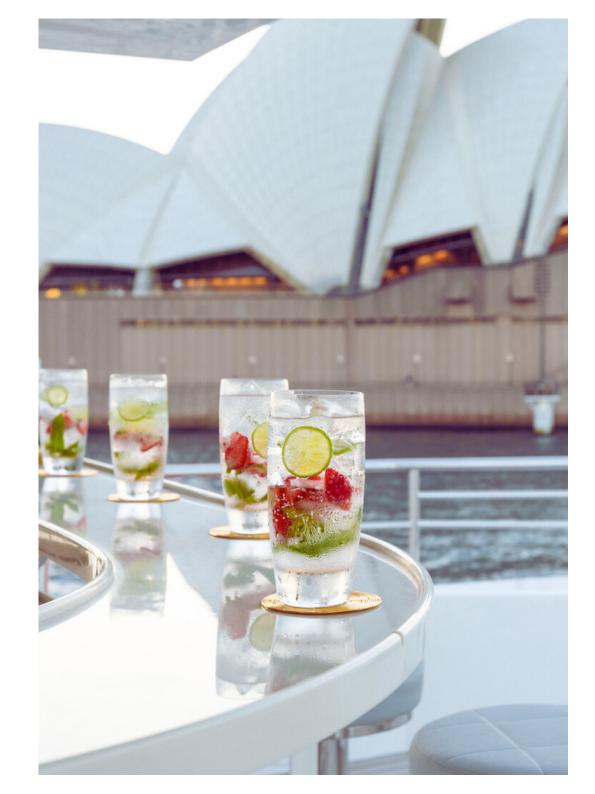
YUNGEN MORNING STAR - MORNINGTON PENINSULA

BEER

LAGER - BALTER CERVEZA

APA - LORD NELSON THREE SHEETS

WATER AND SOFT DRINKS ARE INCLUDED SPECIALITY ITEMS ARE AVAILABLE ON REQUEST POA VINTAGES & WINES ARE SUBJECT TO AVAILABILITY RED WINE AVAILABLE FOR FORMAL DINING ONLY OR ON REQUEST



PLATINUM BEVERAGE PACKAGE

\$120 PP FOR 4 HOURS \$30PP FOR EVERY HOUR THEREAFTER

CHAMPAGNE

G.H.MUMM CORDON ROUGE NV – CHAMPAGNE FR

SPARKLING

VEUVE DE PARIS - BORGOGNE FR

WHITE WINE

PINOT GRIGIO - MOJO - ADELAIDE HILLS

CHARDONNAY- YERING STATIONS ELEVATIONS - YARRA VALLEY

ROSE

AMALIA PRESTIGE - PROVENCE FR

BEER

PERONI NASTRO AZZURO - IT

CORONA EXTRA – MX



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STANDARD SPIRIT PACKAGE - INCLUSIVE OF MIXERS \$10PP/PH

PREMIUM SPIRITS - INCLUSIVE OF MIXERS \$15PP/PH

PREMIUM CHAMPAGNE UPGRADE* \$15PP/PH







ADDITIONAL EXTRAS CONT

COCKTAIL PACKAGE*
\$25PP PER HOUR

ADD 2 COCKTAILS TO YOUR DRINKS PACKAGE FROM OUR ONBOARD

COCKTAIL LIST

CONSUMPTION BAR 0-60 GUESTS
MIN SPEND \$4K

*MUST BE PURCHASED IN CONJUNCTION WITH A BEVERAGE PACKAGE

2 HOUR MINIMUM MUST BE PURCHASED FOR ALL GUESTS.
WHEN COCKTAILS AN ADDITIONAL CHARGE OF \$450 FOR MIXOLOGIST
WILL APPLY. STRICT RSA APPLIES