CATERING AND BEVERAGE PACKAGES

CATERING PACKAGES ARE SUBJECT TO PRODUCE AVAILABILITY.

ALL MENU SELECTIONS ARE DUE 14 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 10 DAYS PRIOR TO CHARTER.

ALL CATERING PACKAGES INCUR A CHEF'S FEE OF $500 FOR 4 HOUR CHARTERS AND $120 PER HOUR THEREAFTER.

BEVERAGE OFFERINGS ARE SUBJECT TO AVAILABILITY.

BREAKFAST CANAPE PACKAGES

Minimum 20 guests

only available between 8:00am-11:00am

SILVER BRUNCH PACKAGE

$50 pp

3 gold, 2 platinum choices

GOLD BRUNCH PACKAGE

$70 pp

5 gold, 3 platinum choices

PLATINUM BRUNCH PACKAGE

$85 pp

6 gold, 4 platinum choices

BREAKFAST CANAPE CHOICES

Gold Breakfast Canapés

Double smoked ham, parmesan & Italian parsley tartlet

Banana bread, whipped passion fruit butter (v)

Roasted mushroom and parmesan tartlet (v)

Vegetable frittata, fresh herbs (v) (gf)

Freshly baked mini croissants (v)

grilled halloumi, pine nut pesto (v) (gf)

Spinach & goats cheese flan (v)

Petite scones with jam and cream (v)

Fruit brochettes with seasonal fruit selection (v) (gf)

Mini beef sausage roll, smoked tomato chutney

Platinum Breakfast Canapés

Poached chicken & lemon zest finger sandwich

Honey yoghurt pot, granola, fresh berries (served in a glass) (v)(gf)

Chia coconut pudding, dried apricots, fresh banana & cocoa nibs (vegan, veg, gf)

Glazed triumph pear, chive ricotta, brioche (v)

Avocado cream, sourdough crouton, whipped fetta (v)

Smoked salmon, dill and crème fraiche finger sandwiches

Toasted ham and cheese croissants, tomato chutney

Mini bacon & egg sliders, smoked aioli

CANAPÉ PACKAGES

Minimum 20 guests

SILVER CANAPÉ PACKAGE

$88 pp

8 canapés, 1 substantial, 1 dessert

GOLD CANAPÉ PACKAGE

$108 pp

10 canapés, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE

$130 pp

Antipasto grazing station, 9 canapés, 1 substantial, 2 dessert

SILVER CANAPÉ PACKAGE

$88 pp

8 canapés, 1 substantial, 1 dessert

Canapés

chorizo & charred sweet corn tartlet, corn puree

arancini, saffron & mozzarella, chive aioli (v)

vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Sumac crusted Angus beef sourdough crouton, horseradish cream

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

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

Japanese style karaage chicken, togarashi aioli

beef slider, smoked aioli, aged cheddar, burger pickle

Substantial

ricotta, fetta & spinach ravioli, roasted tomato sauce, fresh parmesan

Dessert

gelato selection, dipped in chocolate and served in a mini cone(v)

GOLD CANAPÉ PACKAGE

$108 pp

10 canapés, 1 substantial, 1 dessert

Canapés

oregano crumbed chicken goujons, herbed aioli

beechwood smoked salmon blini, dill crème fraiche, salmon roe

tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

grilled thyme field mushroom, caraway croute, parmesan whip (v)

NSW South Coast oysters, mignonette dressing, lemon (gf)

arancini, saffron & mozzarella, chive aioli (v)

Riverina beef sausage roll, spiced chutney

seared salmon tataki, ruby grapefruit, pepper caramel (gf)

beef slider, smoked aioli, aged cheddar, burger pickle

grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Substantial

beer battered flathead, chips, herbed tartare sauce, lemon

Dessert

chocolate fudge brownie with caramel

PLATINUM CANAPÉ PACKAGE

$128 pp

antipasto grazing station, 9 canapés, 1 substantial, 2 dessert

Antipasto grazing station

Quality selection of brie, cheddar and blue cheese, bread sticks, crackers and quince. Prosciutto, salami and double smoked sliced ham with grilled antipasti vegetables and marinated olives.

Canapés

grilled field mushroom, caraway croute, parmesan whip (v)

Japanese style karaage chicken, togarashi aioli

chorizo & charred sweet corn tartlet, corn puree

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

remoulade of salmon & capers, dill, corn cracker (gf)

arancini, saffron & mozzarella, chive aioli (v)

freshly peeled market best prawn, zested lime aioli, tendril (gf)

beef slider, smoked aioli, aged cheddar, burger pickle

flathead goujons, dill tartare sauce

PLATINUM CANAPÉ PACKAGE

$128 pp

antipasto grazing station, 9 canapés, 1 substantial, 2 dessert

Substantial

Tasmanian salmon fillet, crushed new potatoes, salsa verde, lemon, parsley (gf)

Dessert

salted caramel & Belgian chocolate tartlet, powdered raspberries gelato selection,

dipped in chocolate and served in a mini cone(v)

ADDITIONAL CANAPÉS

Gold Canape items $9.50 pp

Chorizo & charred sweet corn tartlet, corn puree

Arancini, saffron & mozzarella, chive aioli (v)

Vegetable spring rolls, sweet soy dipping sauce, sliced shallots (v)

Sumac crusted Angus beef sourdough crouton, horseradish cream

Japanese style karaage chicken, togarashi aioli

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

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

Oregano crumbed chicken goujons, herbed aioli

Tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Grilled thyme field mushroom, caraway croute, parmesan whip (v)

Remoulade of salmon & capers, dill, corn cracker (gf)

Platinum Canape items $12.00 pp

beef slider, smoked aioli, aged cheddar, burger pickle

Beechwood smoked salmon blini, dill crème fraiche, salmon roe

Seared salmon tataki, ruby grapefruit, pepper caramel (gf)

Grilled chicken satay skewers, satay sauce, fresh coriander (gf)

Riverina beef sausage roll, spiced chutney

Freshly peeled market best prawn, zested lime aioli, tendril (gf)

Flathead goujons, dill tartare sauce

ADDITIONAL CANAPÉS

Substantial Canape Items $20.00 pp

Beer battered flathead, chips, herbed tartare sauce, lemon

Ricotta, fetta & spinach ravioli, roasted tomato sauce, fresh parmesan

Tasmanian salmon fillet, crushed new potatoes, salsa verde, lemon, parsley (gf)

Beef flank salad, ancient grains, tomatoes, charred corn, chimichurri (gf)

Chicken & chorizo paella, heirloom tomatoes, parsley (gf)

Char-grilled prawns, citrus salad, radish, yuzu vinaigrette (gf)

Grilled lemongrass chicken, wombok, coriander, spring onion, brown sugar dressing (gf)

Dessert Canape Items $8.50 pp

Gelato selection, dipped in chocolate and served in a mini cone(v)

Chocolate fudge brownie with caramel

Salted caramel & Belgian chocolate tartlet, powdered raspberries

Lemon curd tartlet, crisp raspberry meringue

BUFFET PACKAGES

Minimum 14 guests | Maximum 70 guests

GOLD BUFFET PACKAGE

$128 pp

All our buffet packages include Sourdough bread rolls and butter

2 canape, 7 mains, 2 desserts

PLATINUM BUFFET PACKAGE

$144 pp

All our buffet packages include Sourdough bread rolls and butter

3 canapes, 7 mains, 2 desserts

GOLD BUFFET PACKAGE

$128 pp

2 canapés, 7 mains, 2 desserts

Sourdough bread rolls and butter

Canapés

arancini, saffron & mozzarella, chive aioli (v)

tartlet of spring peas, whipped honey ricotta, preserved lemon, hazelnuts (v)

Mains

roasted and spiced pumpkin wedges - mint and Greek yoghurt dressing (v) (gf)

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

NSW South Coast oysters - pomegranate vinaigrette, lemon (gf)

roasted cauliflower - romesco sauce, pepita seeds, herb dressing (v) (gf)

roasted chicken thigh - confit garlic, sumac yoghurt (gf)

baked Tasmanian salmon - fennel, orange segments, dill dressing (gf)

individual field mushroom tart - thyme, shaved parmesan (v)

Desserts

Boardwalk chocolate brownie, salted caramel (v)

lemon curd tartlet, crisp raspberry meringue

PLATINUM BUFFET PACKAGE

$144 pp

3 canapés, 7 mains, 2 desserts

Sourdough bread rolls and butter

Canapés

NSW South Coast oysters, mignonette vinaigrette, rock salt (gf)

arancini, saffron & mozzarella, chive aioli (v)

Tasmanian salmon tartare, compressed cucumber, lime crème fraiche (gf)

Mains

tender stemmed broccolini salad - orange, dukkha, lemon vinaigrette (v) (gf)

crispy chat potatoes - fresh rosemary, confit garlic (v) (gf)

freshly peeled market best prawns - classic cocktail sauce (gf)

heirloom tomato salad - chargrilled corn, smoked paprika dressing (v) (gf)

sous vide, Portuguese style chicken breast - grilled lime, yoghurt dressing (gf)

pan seared New Zealand snapper - pine nut pesto, young basil (gf)

grilled Riverina beef flank - lemon chermoula (gf)

Desserts

salted caramel & Belgian chocolate tartlet, powdered raspberries gelato selection, dipped in chocolate and served in a mini cone(v)

FINE DINING

$160 pp

Minimum 10 guests | Maximum 30 guests

10 + guests surcharge of $700

All plated packages include Sourdough bread rolls and butter

3 set canapés

Choice of 1 entrée, 1 main, 1 dessert

FINE DINING SELECTIONS

Sourdough bread rolls and butter

Canapés

arancini, saffron & mozzarella, chive aioli (v)

freshly peeled market best prawn, zested lime aioli, tendril (gf)

grilled thyme field mushroom, caraway croute, parmesan whip (v)

Entrées

Forest mushroom tartlet (v) - cauliflower puree, herb oil

Canadian sea scallops (gf) - corn puree, crisp prosciutto, snow pea tendril

Berkshire pork belly (gf) - pickled eschallots, chargrilled peach, red witlof

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

Smoked kingfish crudo (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

FINE DINING SELECTIONS

Entrées

Burrata (v) (gf) - grilled stone fruit, heirloom tomato, vanilla dressing, cress

Moreton Bay Bug (gf) - pepper caramel, grapefruit, fennel, chilli salt

Mains

Smoked Mullet (gf) - champagne sauce, roasted baby carrots, carrot chips

Riverina beef eye fillet (gf) - potato puree, roasted fennel, chargrilled greens, smoked garlic & thyme butter, jus

Tasmanian salmon fillet (gf) - walnut crust, sautéed spinach, cauliflower puree, confit lemon & honey vinaigrette

Free range chicken supreme (gf) - creamy pumpkin mash, roasted vegetables, seeds

Roast lamb backstrap (gf) - onion puree, fried polenta, grilled spring onion, herb jus

Grilled flank steak (gf) - parsnip cream, honey roasted endives, quinoa, fried parsley

Pan fried chicken breast (gf) - blanched asparagus, cherry truss tomatoes, potato fondant, grain mustard beurre noisette

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

FINE DINING SELECTIONS

Desserts

Deconstructed pavlova (v) (gf) - vanilla cream, summer fruit, macerated berries

Milk chocolate tart (v) - crème Chantilly, strawberry, mint, raspberry dust

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

Local & international cheese (v) - crackers, quince

Sticky date pudding (v) - gold leaf, butterscotch, pistachios

FOOD STATIONS

Minimum 20 guests

Chef fees apply

GRAZING ANTIPASTO STATION

$47.50 pp

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.

SEAFOOD ICE BAR

$60.50 pp

Assorted sushi, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

UPGRADED SEAFOOD ICE BAR

$110pp

Assorted sushi, Moreton bay bugs, seared scallops, cold smoked beechwood salmon, fresh prawns (2pp), Sydney Rock Oysters (1pp), Pacific oysters (1pp), dipping sauces served on crushed ice.

OYSTER SHUCKING STATION

$30PP

Add a live oyster shucker for $500

Fresh live assorted Sydney Rock and Pacific oysters shucked to order live in front of your guests, served with assorted dressings & sauces, fresh lemon and lime wedges.

FOOD STATIONS

Minimum 20 guests

Chef fees apply

WHOLE BAKED HONEY LEG HAM

$527.50

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

Suitable for 50 guests with other food selections.

DESSERT STATION

$42.50PP

Seasonal fruit brochettes, chocolate & salted caramel tarts, lemon curd tarts with crisp meringue and Boardwalk chocolate brownie with salted caramel.

CHILDRENS MENU

$50 per child

up to 14 years only

Main Selection
Petite sausage rolls with BBQ sauce
chicken strips, tomato sauce
Miniature ham and cheese quiche
Penne bolognaise

Dessert
seasonal fruit skewers (v) (gf)

ADDITIONAL CATERING FEES

CHEF FEES

Canapé Dining

1 chef for 0-50 guests

2 chef for 51 -100 guests

$500 for 4 hours

$120 per hour for every additional hour

Buffet Dining

1 chef for 0-40 guests

2 chef for 41-70 guests

$500 for 4 hours

$120 per hour for every additional hour

max 70 guests

Fine Dining

1 chef for 12 guests

Alternate serve 1 chef per 10 guests

$500 for 4 hours

$120 per hour for every additional hour

30 guests max

10 guests + surcharge of $700.00

FINE DINING HIRE SURCHARGE

A additional charge of $700 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required

Maximum numbers 30

PUBLIC HOLIDAYS

Public Holiday Surcharge is 25% on food and 100% on chef fees

DIETARY REQUIREMENTS

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement

ADDITIONAL CATERING FEES

Fine Dining

1 chef for 12 guests

Alternate serve 1 chef per 10 guests

$450 for 4 hours

$85 per hour for every additional hour

30 guests max

10 guests + surcharge of $700.00

FINE DINING HIRE SURCHARGE

A additional charge of $700 is payable for 10+ guests.

This price includes hire of the table, linen and chairs required

Maximum numbers 30

BEVERAGE PACKAGES

GOLD PACKAGE

$100PP

Prices based on 4 hour charter | $25.00 pp per hour then after

Sparkling

Ovata By Oakridge Yarra Valley Sparkling NV, Australia

Rose

Gerard Bertrand Cote des Roses Rose 2020, France

White

Bird in Hand Sauvignon Blanc 2023, Australia

Isabel Estate Pinot Gris 2022, NZ

Red

Cape Mentelle Trinders Shiraz Cabernet 2018, Australia

Beers

Peroni

Corona

BEVERAGE PACKAGES

PLATINUM PACKAGE

$130PP

Prices based on 4 hour charter | $32.50 pp per hour then after

Champagne

Louis Roederer Collection 243 NV, France

Rose

Chateau Miraval Cotes de Provence Rose 2021, France

White

Santa Margherita Pinot Grigio 2021, Italy

Oakridge Willowlake Chardonnay 2020, Australia

Red

Martinborough Vineyard Pinot Noir, NZ

Krondorf Old Salem Barossa Shiraz 2020, Australia

Beers

Peroni

Corona