



CATERING

CANAPE MENU

SILVER | \$95PP

3 SMALL, 1 SUBSTANTIAL, 1 DESSERT

GOLD | \$120PP

3 SMALL, 2 SUBSTANTIAL, 1 DESSERT

PREMIUM | \$150PP

4 SMALL, 3 SUBSTANTIAL, 2 DESSERT

SMALL CANAPES

SEAFOOD

Crispy Prawn and Basil Roll with Kaffir Lime and Chili Caramel (DF)

Leader Prawn Skewers with Chili Sauce (GF/DF/GF)

Miso Marinated Salmon on Nori Wrapper

MEAT & POULTRY

Spicy Chorizo & Cheese Arancini

Nobu Beef, tarragon & wasabi emulsion, crispy garlic

Crispy Pork belly, chilli caramel & micro herb salad

DIETARIES

Poached beetroot with whipped goats curd and chive

Hierloom tomato & Manchego spanish toast

Mushroom & cheese Arancini (VE/GF)

CANAPE MENU

SUBSTANTIAL CANAPES

SEAFOOD

Spanner crab & Chive roll with cos hearts and herb aioli

Crumbed Queensland whiting roll with preserved lemon, caper herb aioli and garden rocket

"IkeJime" Rainbow Trout Tartelette - Dill creme Fraiche - Herbs and Shiso
(GF/DF)

Seared Tuna tataki with citrus & ponzu

MEAT & POULTRY

Vitello Tonnato Con Farinata - Thin Sliced Veal with Tuna Mayonnaise on Top of Chickpea Flatbread with Capers & Pinenuts *(GF/DF)*

Korean Fried Chicken, Spicy Korean Gochujang Sauce & Spring Onion *(GF/DF)*

Riverina lamb skewers marinated in mustard, herbs and shallots served with horseradish and coriander

Lamb and Iranian Pistachio Meatballs with Harissa (GF)

Crumbed Philly cheese steak - provolone, caramelised onion & radicchio

DIETARIES

Hierloom tomato and summer peach bruschetta with stracciatella

Italian aubergine on toast

Cippolini onion marmalade & feta tart

CANAPE MENU

DESSERT CANAPES

DESSERT

Chocolate & Hazelnut Ice Cream Sandwich *(VE)*

Raspberry & Custard Tarts *(VE)*

Summer Berry Tartelette *(VE)*

Lemon Meringue Tarts *(VE/DF)*

Chocolate & Caramel Brownies

Mini Ice Cream Cones in a Variety of Flavours

BUFFET MENU

GOLD | \$180PP

2X CANAPES ON ARRIVAL, 6 PLATTERS, 1 DESSERT PLATTER

PREMIUM | \$225PP

3X CANAPES ON ARRIVAL, 8 PLATTERS, 2 DESSERT PLATTER

COLD PLATTERS

Cooked Mooloolaba king prawns with yuzu-mary rose and creamed horseradish

Sydney rock oysters with Confit shallot mignonette

Selection of cured meats and cheeses with seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip

Heirloom tomato salad with crispy basil, balsamic and parmesan wafers

Free range chicken salad, watercress - dates - Green goddess dressing

Charred Pumpkin and corn salad with radicchio, avocado and Manchego

Red cabbage salad with shaved fennel, activated walnuts and shadows of blue.

HOT PLATTERS

Grilled spatchcocks with lemon, garlic and harissa.

Slow roasted Petunya ocean trout with soft herbs, chilli and citrus

Flame seared steak onglet with red wine shallots and confit garlic.

Grilled King leader prawns with kaffir lime, eschalot and lemongrass butter

Vine-ripened heirloom tomato and Belvedere vodka pasta with fresh basil

Roasted Mushroom parmigiano with herbs, garlic and tomato.

BUFFET MENU

DESSERT PLATTERS

Citron tart with Italian meringue

Pear frangipane tart with candied orange and yoghurt cream

Dark chocolate and green pistachio tart with pistachio crumble and vanilla ice-cream

Classic pavlova with macerated berries, seasonal fruits and passionfruit coulis.

ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, maggie beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30pp

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, maggie beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p)
variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 p.p.**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p)
variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 pp**

VEGETARIAN BOARD- \$28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives.

add 2 types of cheeses and seasonal fruits + **\$18pp**

FOOD STATIONS

LIVE ITALIAN BAR

\$200 PP

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettuccine or Penne Rigate. *(GF Available)*

SAUCES

Cheese Wheel

Pesto & Fresh Basil

Hierloom Tomato & Vodka Sauce

SIDES

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan

OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

FOOD STATIONS

LIVE PAELLA & RISOTTO BAR

\$100 PP

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

TYPES TO CHOOSE FROM

- Forest Mushroom Risotto (VEG)
- Chicken and Cheese Risotto
- Chicken & Chorizo Paella
- Prawn, Mussels and White Fish Paella

TOPPINGS

- Freshly Grated Parmesan
- Roasted and Seasoned Breadcrumbs
- Freshly Picked Herbs

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ALL STATIONS ARE MINIMUM 20 GUESTS
ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR*

FOOD STATIONS

LIVE JAPANESE BAR

\$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

Aburi Salmon Nigiri

Kingfish Nigiri

Crispy Prawn Nigiri

ROLLS

California Crab Uramaki Roll

Katsu Chicken Roll

SASHIMI

Yellowfin Tuna Sashimi

Salmon Sashimi

Yellowtail Sashimi

OTHER

Oysters with Japanese Dressing

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ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

FOOD STATIONS

BBQ HABACHI BAR

\$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests.

NIGIRI

King Leader Prawns with Herbs

Miso Marinated Salmon Skewers

Wagyu Beef Skewers with Chimichurri Chicken Yakitori Sticks

Vegetable Sticks

TYPES

Hotsauces & Fermented Chili

Fresh Picked Herbs

Lime

Sauces & Condiments

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

A close-up photograph of a champagne bottle being poured into two glasses. The bottle is tilted, and a stream of bubbly champagne is captured mid-pour, splashing into the glasses. The glasses are set on a dark, reflective tray. The background is a blurred view of a ship's deck railing and the ocean, suggesting a nautical setting. The lighting is warm and golden, likely from a sunset or sunrise. The word "BEVERAGES" is overlaid in a clean, white, sans-serif font across the center of the image.

BEVERAGES

ON CONSUMPTION MENU

Maximum 50 guests

SPARKLING & CHAMPAGNE

Veuve Ambal Crémant
de Bourgogne Brut
Burgundy, France \$15/\$50

Ruinart Blanc de Blanc
Champagne, France \$350

Dom Perignon
Champagne, France \$650

ROSE

Rameau D'Or
Côte de Provence, France \$15/\$55

Domaines Ott Clos
Mireille Rosé
Côte de Provence, France \$125

WHITE

Amelia Park Chardonnay
Margaret River, Australia \$20/\$55

Domaine Jean Dauvissat
Père et Fils
Burgundy, France \$90

RED

Two Hands
'Gnarly Dudes' Shiraz
Barossa Valley, Australia \$20/\$54

Giant Steps Pinot Noir
Yarra Valley, Australia \$57

Yabby Lake Pinot Noir
*Mornington Pensinsula,
Australia* \$110

BEER

Pure Blonde on Tap
(Approx 118 Schooners
per keg) \$1,200

Pure Blonde (Bottle) \$15

Seltzer Can \$15

COCKTAILS

\$28/\$200

1. Aperol Spritz
2. Margarita
3. Mojito

SPIRITS

Belvedere Vodka \$17

Ahoy Club Gin

El Jimador Tequila

MOCKTAILS

\$15 EA

NON-ALCHOLIC BEVERAGES

\$6.5 EA

*Any other wines, beers, cocktails or
spirits are available upon request.*

***All on consumption beverages will be charged via credit card at conclusion of charter**

BEVERAGE PACKAGES

SILVER

\$25 pp/ph

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

Rosé

Petit D'amour Rose – IGP Méditerranéen, France

White

Mojo Pinot Grigio – South Australia

First Creek Regions Chardonnay – Hunter Valley, NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC

First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Great Northern, Super Crisp (Tap), QLD

GOLD

\$35 pp/ph

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New Zealand

Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC

Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

Beer

Great Northern, Super Crisp (Tap), QLD

Cocktails and spirits available at all times on consumption

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