



BELLE
SYDNEY

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 \$600 FOR 4 HOUR CHARTERS AND \$85 PER HOUR THEREAFTER.

CANAPÉ PACKAGES

MINIMUM 10 GUESTS

GOLD CANAPÉ PACKAGE

\$95 pp

3 hot canapés, 3 cold canapés, 1 substantial, 1 dessert

PLATINUM CANAPÉ PACKAGE

\$120 pp

4 hot canapés, 3 cold canapés, 2 substantial, 1 dessert
(Only available on 4+ hour charters)

DIAMOND CANAPÉ PACKAGE

\$170pp

1 grazing table, 4 hot canapés, 4 cold canapés, 2 substantial, 1 dessert
(Only available on 5+ hour charters)



CANAPÉ SELECTIONS

COLD

Peeled tiger prawns, cocktail sauce, fresh lemon GF

South coast oysters, yuzu and ginger mignonette, trout roe GF

Spicy scorched salmon crudo on mini rice cakes with jalapeno and roe

Alaskan king crab with horseradish and tarragon flaky pastry tartlet

Tuna crudo sesame cone, wasabi mayo, pickled ginger, tobiko

Hiramasa kingfish crudo spoons, seaweed, spicy nam jim dressing

Peking duck rolls with fig jam, hoisin

Beef and fennel tartare on crostini, parmesan snow, avocado puree

Meredith Dairy goats feta and caramelised red onion tartlets, truffle

honey drizzle GF V

Chilli peanut, fresh herbs, cucumber Vietnamese rolls with sweet

ginger dipping sauce GF V

HOT

Prawn hargow dumplings on chinese spoons with chilli oil and soy

sauce

Thai prawn and black sesame toast, lime and palm sugar sauce

Middle Eastern lamb spring rolls, spicy yoghurt sauce

Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF

Korean sweet sticky chilli fried chicken, popcorn style GF

Indonesian chicken skewers with peanut satay and fresh lime

Pepper beef mini pies, smashed pea topper, tomato relish

Cocktail empanada, beef, sultana, olive egg, jalepeno yoghurt sauce

CANAPÉ SELECTIONS

HOT

Cocktail empanada, sun dried tomato, olive and cheese, tomato chutney V

Wild mushroom, thyme and goats cheese arancini V

SUBSTANTIAL CANAPÉS

Vodka rigatoni pasta with parmesan V

Goan style vegetable curry, rice, mango chutney V GF

Soft taco with barramundi, cabbage, pineapple, spicy mayo

Crab cake slider, jalepeno sauce, lettuce

Moroccan chargrilled lamb cutlet, mint yoghurt GF

Wagyu cheeseburger slider, pickles, caramelised onion, relish

Steamed bao bun, roast duck, pickled carrot, sriracha

Nicoise salad with fresh tuna, eggs, lettuce, beans and olives GF

Fresh tiger prawn soft milk roll with shredded lettuce

Chilled lobster roll with tarragon and chive mayo, (surcharge \$19pp)

DESSERT

Mixed mini iced eclairs

Pistachio gelato mini cones

Assorted mini cannolis

Strawberry panna cotta pots

Chocolate and peanut mousse lollipops

CANAPÉ SELECTIONS

GRAZING TABLE

Rustic Mediterranean style cheese, charcuterie and antipasto

or

Raw bar with freshly shucked oysters and peeled prawns/sauces

or

Assorted sushi and sashimi

BUFFET PACKAGES

MINIMUM 10 GUESTS

GOLD BUFFET PACKAGE

\$145pp

2 canapés (chef's choice), 2 mains, sides, 1 dessert platter

PLATINUM BUFFET PACKAGE

\$205 pp

2 canapés (chef's choice), 4 main platters, sides, 2 dessert platters



BUFFET SELECTIONS

MAINS

Cold seafood platter - peeled tiger prawns, oysters, balmain
bugs/sauces

Snapper fillets with ginger, lemongrass, coriander, garlic, broth

Blackened miso and honey roasted salmon fillets, grilled asparagus

Barramundi, corn puree, smokey corn, cherry tomato jalepeno salsa

Mediterranean marinated seafood salad, prawns, mussels, calamari,
octopus, saffron lemon vinaigrette

Slow cooked lamb shoulder, celeriac puree, sweet and sour currants,
almonds, jus

Chargrilled lamb cutlets with harissa, roast pumpkin, pomegranate

Roasted herb and garlic chicken breasts, ratatouille, feta

Thai beef salad, green mango, edamame, cucumber, cabbage, Thai
herbs, peanut chutney, spicy ginger dressing

Pepper crusted grass fed eye fillet, wild mushroom ragu, salsa verde
(\$25pp surcharge)

Marinated beetroot, goats cheese, soft egg, dill, leaves, hazelnut salad V

Spicy grilled eggplant involtini, ricotta, tomato salsa V

Ricotta gnocchi, pesto, cherry tomatoes, parmesan V

SIDES

Included in price:

Duck fat potatoes

Green salad

Bread and butter

BUFFET SELECTIONS

DESSERT PLATTERS

Cheese and accompaniments

Tiramisu

Flourless chocolate cake, raspberries

Passionfruit curd tart

French chocolate mousse, coffee ice cream, biscotti

Spiced poached pears, warm dark chocolate sauce, vanilla bean ice
cream

Assorted gelato and seasonal fruits

FINE DINING

\$200PP

MINIMUM 10 GUESTS

2 canapés (chef's choice)

1 entree

1 main

1 dessert

Sides

ENTREE

Hiramasa kingfish crudo, nectarine, coconut, nam jim dressing

Pan fried scallops, chilled gazpacho, toast

Grilled Clarence River chermoula prawns, roasted cauliflower

San Daniele prosciutto, buratta, grilled peach, black olive crumb, shiso

Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan
crisp V

Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

MAINS

Panfried lemon snapper, Paris mash, tarragon and pea, lemon caper
sauce

Blue eye trevalla, ginger and star anise broth, king mushrooms,
coriander, rice

Slow braised lamb shoulder ballantine, celeriac puree, braised fennel

Crumbed pork cutlet, smashed peas, cavolo nero slaw

Spatchcock, ricotta gnocchi, green olive, lemon and grape salsa

FINE DINING

MAINS

Pink pepper crusted grass fed eye fillet, parsnip puree, chimichurri

Lobster spaghetti with roasted cherry tomato sauce (\$30pp surcharge)

Spicy miso gilled half eggplant, tomato jam, labne, hazelnuts V

Green pea, leek, goats cheese risotto V

SIDES

Sourdough rolls, butter

Cavolo nero

Parmesan and pine nut salad

Duck fat hasselback potatoes

DESSERT AND CHEESE

Warm fudgy date cake, coconut ice cream, fresh honeycomb

Flourless chocolate torta caprese, raspberries, creme anglaise

Rhubarb, honey and custard mille feuille

Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments

BEVERAGES

BYO

\$25pp

Includes:

Ice

Eskies / fridges

Glassware

All BYO is to be delivered to the yacht at least 2 hours prior to the event, at an agreed time with the yacht.

Any leftover BYO beverages must be removed upon departure from the vessel at the conclusion of the charter.

Please let us know what your clients would prefer for welcome beverages (2 choices maximum) so the crew can have this ready upon guest arrival.

Alternatively, we have a custom BYO beverage list your clients can order from and have delivered to the yacht on their behalf.

BYO fee and orders are not commissionable.
