



MV ENTERPRISE

PRIVATE LUXURY CHARTERS AND CORPORATE HOSPITALITY

SYDNEY HARBOUR CHARTERS



THE MENU

Enterprise offers a sensational selection of catering to suit all tastes and occasions. A range of beautiful menus incorporate fresh local seafood and premium Australian produce, perfect for a day on the harbour. Please make your selection from one of the following menus.

For a chef to be on board, a \$275 fee applies for a four hour charter.

CAPTAINS BAREFOOT BUFFET \$95pp
chef required @ \$275 · min 10 persons max 20 persons

Charcutiere Platter

Prosciutto Di Parma, Truffle Salami, Bresola,
Kalamata Olives, artichokes, cornichons, dried fruits, lavosh, grissini

Burrata Salad,

cherry tomato, basil, baby spinach, extra virgin olive oil (v) (gf)

Country Roast Free Range Chicken

Homemade gravy (gf) (df)

Raw Salad

zucchini, beans, fennel, basil, cherry tomato, lemon citronette (v) (gf) (df)

Australian Cheese Board

fruits and lavosh

Selection of breads

CAPTAINS SEAFOOD BAREFOOT BUFFET \$145pp
chef required @ \$275 · min 10 persons max 20 persons

Freshly Shucked Oysters

served natural with lemon

Alaskan King Crab

Mandarin, raddish, avocado, marie rose (gf)

Queensland King Prawns

marie rose (gf)

Balmain Bugs

Lemongrass vinaigrette (df) (gf)

Beetroot cured Ocean Trout

fennel, heirloom tomatoes (df) (gf)

Baked Lemon & Dill Atlantic Salmon (gf) (df)

Summer Melon Salad

melon, feta, mint, cucumber, berries, candied walnuts, chilli agave (v) (gf)

Australian Cheese Board

fruits and lavosh



CAPTAINS CANAPES \$75per person (chef optional)

Entrée

Peking Duck Pancake, shallot, hoi sin

Tiger prawn, avocado mousse, chilli (gf, df)

Mediterranean Vegetable Skewer (df) (gf) (ve)

Natural Oyster, lemon (gf) (df)

Antipasto Skewer, salami, prosciutto, artichoke, olive (gf) (df)

Main

Prawn Roll, lettuce, marie rose

Cajun Chicken Skewer, romesco sauce (gf)

Frenched Lamb Cutlet, salsa verde (gf) (df)

Wagyu Beef Skewer (gf) (df)

Polenta cake, mushroom ragut (gf, df, ve)

Beef Slider Burger, caramelized onion, American cheese

Dessert

Cheese Board and fruits

SKIPPER CANAPÉS \$55 per person (chef optional)

Natural Oyster, lemon (gf) (df)

Tiger prawn, avocado mousse, chilli (gf, df)

Bocconcini, tomato, basil and olive oil (gf, v)

Charcuterie skewer, salami, prosciutto, artichoke, olives (gf, df)

Beef Meatballs, moroccan spice (gf) (df)

Polenta cake, mushroom ragut (gf, df, ve)

Beef Slider, American cheddar + caramelized onion

Cajun chicken skewers, romesco (gf, df)

BYO Catering Option (subject to approval)

For up to 30 guests. A flat fee of \$500 applies. Client must arrange for all disposable plates, cutlery, condiments etc. BYO Catering needs to be ready to serve either at room temperature or from refrigerator. Note that there are no heating facilities available for BYO catering.

Catering must be loaded at Rose Bay Marina prior to departure. BYO supplies cannot be loaded at a passenger wharf.

Marina location 594 New South Head Rd, Rose Bay (Beside Regatta).