

PACKAGES & PRICING



CANAPÉ PACKAGES

GOLD CANAPÉ PACKAGE

\$85 PER GUEST

5 Canapés, 1 Substantial, 1 Dessert canapé

PLATINUM CANAPÉ PACKAGE

\$110 PER GUEST

8 Canapés, 1 Substantial, 1 Dessert canapé

ELITE CANAPÉ PACKAGE

\$150 PER GUEST

9 Canapés, 2 Substantials, 2 Dessert,
1 Grazing Station

FOOD STATIONS

\$30 PER GUEST PER STATION

Recommended addition to Gold Canape Package

CHILLED SEAFOOD STATION

TO BE PRICED PER ENQUIRY

BUFFET PACKAGES

GOLD PACKAGE

\$130 PER GUEST | MAXIMUM 45 GUESTS

2 Canapés on arrival, 6 Platters, 1 Dessert Canapé

PLATINUM BUFFET PACKAGE

\$150 PER GUEST | MAXIMUM 45 GUESTS

3 Canapés on Arrival, 8 Platters, 2 Dessert
Canapés

2 x Wharf Booking & Marine Crew

KIDS MENU

\$50 PER GUEST 3-12 YEARS

\$0 PER GUEST 0-3 YEARS

BESPOKE DINNING PACKAGES

LUNCH / DINNER

MINIMUM 10 GUESTS / MAXIMUM 19 GUESTS

3 Course - \$155

4 Course - \$180

3 Canapés on Arrival, 6 Course Plated Meal - \$210

STAFF CHARGES

CHEF CHARGE

Price included in Menu Selections

Extra charge of \$100 per hour for charters
over 4 hours

Minimum Catering Spend - \$2500 (Food only)

WAIT STAFF CHARGE | 1 PER 10 GUESTS

4 Hour Charter - \$480

5 Hour Charter - \$560

6 Hour Charter - \$640

8 Hour Charter - \$800

BEVERAGE PACKAGES

GOLD PACKAGE

\$99 PER GUEST

Based on a 4 hour Charter
\$20 per additional hour

PLATINUM PACKAGE

\$140 PER GUEST

Based on a 4 hour Charter
\$30 per additional hour

INDULGENCE PACKAGE

\$280 PER GUEST

Based on a 4 hour Charter
\$70 per additional hour

LUXURY PACKAGE

\$600 PER GUEST

Based on a 4 hour Charter
\$150 per additional hour

*All prices are inc GST in AUD



CANAPÉ PACKAGES

COLD CANAPÉ SELECTION

Yellowfin Tuna Tartare with Edamame, Pickled Radish and Ponzu Dressing (GF)
Scallop Ceviche with Fresh Lemon and Watercress (GF)
Fresh caught Queensland Tiger Prawns and Seafood sauce (GF)
Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF)
Vegetarian Rice Paper Rolls with Fresh Mint and Coriander (V) (VG) (GF)
Tomato Bruschetta with Fresh Basil and Crisp Bread (V) (VG)

HOT CANAPÉ SELECTION

Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese,lemon aioli (V)
Quick-fried tiger prawns,capers,radish remoulade,dry chilli on spoon
Seared Atlantic scallops, pickled mushrooms with sesame dressing (V)
Sugar cured duck breast,shredded baby greens,crisp glass noodles,aged soy
Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)
8 Hour Slow Cooked Bangalow Pork with sour cherry and Apple Chutney (GF)
Pumpkin and feta spiced roasted pumpkin empanadas (V)
Chicken and Leek Petite Pie with smoked tomato chutney

SUBSTANTIAL SELECTION

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
Salmon Poke Bowl with Brown Rice, Quinoa, Edamame,Cucumber and Radish
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
Slowed lamb shoulder braise,wild greens,rigatoni,toasted sour dough crumbs,pecorino
Roasted Mediterranean vegetable burger,halloumi,baby rocket,paprika spiced aioli
Beef rendang curry,toasted coconut,coriander baby leafs,crispy onion,organic rice

DESSERT CANAPÉ SELECTION

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble
Chocolate Mousse with Roasted Pecans and Chocolate honeycomb
Passionfruit ,strawberry, meringue on spoon
Sea-salt caramel and brownie crumble tart
Triple cream brie, sour cherry and baby basil crisp



BUFFET PACKAGES

COLD PLATTERS

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy
House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (gf)
Salumi selection with pickles, olives and grilled veg
Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (gf)
Poached Yamba prawns, chilled and served with shaved fennel, watercress and ruby grapefruit salad

HOT PLATTERS

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish
8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous
Roasted (med-rare) pepper-crust Black Angus sirloin with local mushrooms and chimichurri (gf)
Free-range de-boned chicken with sumac, blackened corn, red pepper, rainbow chard and harissa-spiked yogurt
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

DESSERT PLATTERS

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream
Strawberry cheesecake coconut crumble strawberry ice cream
Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET INCLUDES

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 leek



SEAFOOD BUFFET PACKAGES

CANAPÉS

Miniature shortcrust tart with hummus and spiced butternut pumpkin (v)
Seared Atlantic scallops with scorched sweet corn, chorizo, wild mushroom tart (can be gf)
Chilli lime free range chicken, baby greens, cucumber, nam jim dressing, wonton

COLD

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels , Caper mayonnaise, citrus aioli (lobster on request, price depends on market value)

COLD PLATTERS

Yellow fin tuna spring onion, king brown mushrooms, aged soy
QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish , cucumber, light chilli

WARM PLATTERS

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf)
Large king prawns with butternut pumpkin, Persian fetta and Harissa (gf)
Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

BUFFET INCLUDES

Steamed new potatoes
Wild rocket, shaved pear, pecorino, aged balsamic dressing
Spiced cauliflower, chickpeas, raita salad
Handmade bread rolls , cultured butter

DESSERT

Handmade Pavlova nests mango passionfruit curd, Raspberry sorbet (gf)
Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread



FOOD STATION SELECTION

SASHIMI STATION

Kingfish, tuna and fresh seasonal seafood served raw and carved to order

DUMPLING BAR

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION

showcasing freshly shucked regional oysters from around Australia - Sydney Rock, Pacific's and Flats

LIVE OYSTER SHUCKING

shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION

served warm and carved to order served with mustards, pickles and soft rolls

CHARCUTERIE & CHEESE

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

JUST CHEESE

wide selection of both local and imported cheeses with various breads and classic accompaniments

CAVIAR STATION

(Price on enquiry)

Selection of caviars , ice bowl, complete with hostess to guide though the caviars

KIDS MENU

Fish and Chips

Margarita Pizza Fingers



BESPOKE DINING PACKAGE

3 CANAPÉS ON ARRIVAL
3,4 OR 6 COURSE PLATED MEAL

ENTREE

Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing
Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress
De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth Seared scallops,
Jerusalem artichoke, crisp pancetta, baby herbs
Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe
Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini
Grilled Rare yellow fin tuna, shaved fennel, orange, aioli
Confit WA octopus, baby octopus, red pepper, olive, chilli aioli

MAINS

Baby snapper, mussels, confit fennel, zucchini flower, bisque
Peppered lamb loin, slow cooked shoulder, globe artichoke, broad beans, peas , jus
De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley
Hapuka Fillet, squid, chorizo, nettle butter, lemon
Grass fed beef tenderloin, ox tail cigar, King Brown mushroom, jus
Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus
Twice- cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERTS

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream
Salt caramel, chocolate slice, banana fritters, peanuts, chocolate ice cream
Coconut panna-cotta, mango, crumble, coconut sorbet
Vanilla cheese cake, mixed berries, orange cardamom ice cream
Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

BREAD AND SIDE

Hand made rolls cultured butter
Baby green leaves, apple cider dressing

KIDS MENU

Margarita pizza bites
Free range chicken strips, chips, mayo
Penne Bolognese and parmesan (plain if needed)
Vanilla ice cream strawberries, crushed meringue

