



Oneworld Canape Menu

Gold Package
\$79 per Person

5 Gold Canapês + 2 Platinum Canapês + 1 Substantial + 1 Dessert

CANAPES

GOLD

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Panco & oregano crumbed chicken strips, saffron & confit garlic aioli
Crispy smashed chat potatoes, sweet chilli, sour cream (gf)
Pan fried haloumi, pine nut pesto, herbs (v)
Sydney Rock oysters, Cabernet granita, lemon (s)
Activated turmeric wafer, whipped fetta, roasted pumpkin, toasted pine-nuts (v) (gf)
Saffron & mozzarella arancini, chive aioli (v)
Glazed Triumph pear, chive, ricotta, sourdough, aged balsamic (v)
Panco & coconut prawns, sweet chilli aioli (s)
Sumac crusted Angus beef, sourdough crouton, horseradish cream (gf)
Slow roasted Berkshire pork belly, chilli salt, pepper caramel (gf)
Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)
Vegetarian fried spring rolls, sweet soy dressing, sliced shallots (v)
Charred goats cheese tartlet, caramel onions, micro cress (v)

PLATINUM

Duck pancakes, sliced cucumber, spring onion
Angus beef burger, Boardwalk chutney, smoked aioli, charcoal roll, pickle
Slow roasted lamb shoulder, tartlet, labneh, fried rosemary
Fried calamari, aioli, chilli chips, fresh lime (s)
Crispy chicken slider, shaved iceberg lettuce, sweet chilli aioli, brioche
Smoked salmon blinis, salmon roe, lemon crème fraiche (s)
Beef & mushroom cocktail pie, roasted tomato chutney
Seared Canadian scallops, black sesame dressing, crisp rice noodle (s) (gf)
Australian King prawn, smoked paprika mayonnaise, snow pea tendrils (s) (gf)
Portuguese chicken skewers, grilled lime, fresh mint yoghurt (gf)
ceviche of Yellowtail kingfish, citrus dressing, ruby grapefruit segment (s) (gf)

SUBSTANTIAL

seared Gold band snapper, herbed potatoes, asparagus, capers (s) (gf)
braised beef brisket, charred broccolini, potato puree, toasted almonds, jus (gf)
Chicken & chorizo paella, heirloom tomatoes (gf) (df)
Vegetarian paella, fresh vegetables, lemon, parsley (v) (vgn) (gf)
Australian banana prawns, mango, avocado, coriander, chilli & lime dressing (s) (gf)

DESSERT

Boardwalk chocolate brownie, salted caramel (v)
Belgian milk chocolate tartlet, freeze dried raspberry dust (v)
Skewers of seasonal fresh fruit (v) (vgn) (gf)
Lemon curd tartlet, torched meringue (v)
Chocolate dipped assorted mini gelato cones (v)



Oneworld Canape Menu

Platinum Package

\$99 per person

5 Gold Canapês + 2 Platinum Canapês + 1 Substantial + 1 Dessert + Antipasto Station

CANAPES

GOLD

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Panco & oregano crumbed chicken strips, saffron & confit garlic aioli
Crispy smashed chat potatoes, sweet chilli, sour cream (gf)
Pan fried haloumi, pine nut pesto, herbs (v)
Sydney Rock oysters, Cabernet granita, lemon (s)
Activated turmeric wafer, whipped fetta, roasted pumpkin, toasted pine-nuts (v) (gf)
Saffron & mozzarella arancini, chive aioli (v)
Glazed Triumph pear, chive, ricotta, sourdough, aged balsamic (v)
Panco & coconut prawns, sweet chilli aioli (s)
Sumac crusted Angus beef, sourdough crouton, horseradish cream (gf)
Slow roasted Berkshire pork belly, chilli salt, pepper caramel (gf)
Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)
Vegetarian fried spring rolls, sweet soy dressing, sliced shallots (v)
Charred goats cheese tartlet, caramel onions, micro cress (v)

PLATINUM

Duck pancakes, sliced cucumber, spring onion
Angus beef burger, Boardwalk chutney, smoked aioli, charcoal roll, pickle
Slow roasted lamb shoulder, tartlet, labneh, fried rosemary
Fried calamari, aioli, chilli chips, fresh lime (s)
Crispy chicken slider, shaved iceberg lettuce, sweet chilli aioli, brioche
Smoked salmon blinis, salmon roe, lemon crème fraiche (s)
Beef & mushroom cocktail pie, roasted tomato chutney
Seared Canadian scallops, black sesame dressing, crisp rice noodle (s) (gf)
Australian King prawn, smoked paprika mayonnaise, snow pea tendril (s) (gf)
Portuguese chicken skewers, grilled lime, fresh mint yoghurt (gf)
ceviche of Yellowtail kingfish, citrus dressing, ruby grapefruit segment (s) (gf)

SUBSTANTIAL

seared Gold band snapper, herbed potatoes, asparagus, capers (s) (gf)
braised beef brisket, charred broccolini, potato puree, toasted almonds, jus (gf)
Chicken & chorizo paella, heirloom tomatoes (gf) (df)
Vegetarian paella, fresh vegetables, lemon, parsley (v) (vgn) (gf)
Australian banana prawns, mango, avocado, coriander, chilli & lime dressing (s) (gf)

DESSERT

Boardwalk chocolate brownie, salted caramel (v)
Belgian milk chocolate tartlet, freeze dried raspberry dust (v)
Skewers of seasonal fresh fruit (v) (vgn) (gf)
Lemon curd tartlet, torched meringue (v)
Chocolate dipped assorted mini gelato cones (v)



Oneworld Canape Menu

Diamond Package

\$127 per person

6 Gold Canapês + 3 Platinum Canapês + 1 Substantial + 2 Dessert + Antipasto Station

CANAPES

GOLD

- Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
- Panco & oregano crumbed chicken strips, saffron & confit garlic aioli
- Crispy smashed chat potatoes, sweet chilli, sour cream (gf)
- Pan fried haloumi, pine nut pesto, herbs (v)
- Sydney Rock oysters, Cabernet granita, lemon (s)
- Activated turmeric wafer, whipped fetta, roasted pumpkin, toasted pine-nuts (v) (gf)
- Saffron & mozzarella arancini, chive aioli (v)
- Glazed Triumph pear, chive, ricotta, sourdough, aged balsamic (v)
- Panco & coconut prawns, sweet chilli aioli (s)
- Sumac crusted Angus beef, sourdough crouton, horseradish cream (gf)
- Slow roasted Berkshire pork belly, chilli salt, pepper caramel (gf)
- Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)
- Vegetarian fried spring rolls, sweet soy dressing, sliced shallots (v)
- Charred goats cheese tartlet, caramel onions, micro cress (v)

PLATINUM

- Duck pancakes, sliced cucumber, spring onion
- Angus beef burger, Boardwalk chutney, smoked aioli, charcoal roll, pickle
- Slow roasted lamb shoulder, tartlet, labneh, fried rosemary
- Fried calamari, aioli, chilli chips, fresh lime (s)
- Crispy chicken slider, shaved iceberg lettuce, sweet chilli aioli, brioche
- Smoked salmon blinis, salmon roe, lemon crème fraiche (s)
- Beef & mushroom cocktail pie, roasted tomato chutney
- Seared Canadian scallops, black sesame dressing, crisp rice noodle (s) (gf)
- Australian King prawn, smoked paprika mayonnaise, snow pea tendrils (s) (gf)
- Portuguese chicken skewers, grilled lime, fresh mint yoghurt (gf)
- ceviche of Yellowtail kingfish, citrus dressing, ruby grapefruit segment (s) (gf)

SUBSTANTIAL

seared Gold band snapper, herbed potatoes, asparagus, capers (s) (gf)
braised beef brisket, charred broccolini, potato puree, toasted almonds, jus (gf)
Chicken & chorizo paella, heirloom tomatoes (gf) (df)
Vegetarian paella, fresh vegetables, lemon, parsley (v) (vgn) (gf)
Australian banana prawns, mango, avocado, coriander, chilli & lime dressing (s) (gf)

DESSERT

Boardwalk chocolate brownie, salted caramel (v)
Belgian milk chocolate tartlet, freeze dried raspberry dust (v)
Skewers of seasonal fresh fruit (v) (vgn) (gf)
Lemon curd tartlet, torched meringue (v)
Chocolate dipped assorted mini gelato cones (v)



Gold Buffet Menu

\$115 Per Person

2 Canapés + 6 Mains + 2 Desserts

Canapes

Roasted Portobello mushroom tartlet, aged Parmigiano-Reggiano (v)
Handmade pork and prawn dim sim, chilli, lime & coriander dipping sauce (s)

Main

sourdough bread rolls & salted butter
Chat potato salad, honey mustard mayonnaise, spring onion (v) (gf)
Wild rocket, shaved pear, parmesan, brown sugar balsamic (v) (gf)
Sydney Rock Oysters, white wine mignonette (s) (gf)
Heirloom tomato, charred corn, mixed lettuce, avocado, paprika & lime (v) (gf) (vgn)
Thyme marinated chicken thigh, confit garlic, baby celery (gf)
Baked Tasmanian salmon, cauliflower puree, baby radish (s) (gf)

Dessert

Boardwalk chocolate brownie, salted caramel (v)
Fruit brochettes skewered seasonal fresh fruit (v) (gf) (vgn)

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



Platinum Buffet Menu

\$130 Per Person

3 Canapés + 7 Mains + 2 Desserts

Canapes

Saffron & mozzarella arancini, chive aioli (v)
Sydney Rock oysters, Cabernet granita, lemon (s)
Charred goats cheese tartlet, caramel onions, micro cress (v)

Main

sourdough bread rolls & salted butter
Toasted cauliflower, pickled onion, pepita seeds, wild leaves (v) (gf)
Wild rocket, shaved pear, parmesan, brown sugar balsamic (v) (gf)
Spiced Kent pumpkin, fresh mint, Greek yoghurt (v) (gf)
Asian style slaw, coriander, mint, puffed vermicelli noodle (v)
Portuguese style chicken breast, blackened lime, sumac yoghurt dressing (gf)
roasted Tasmanian salmon, pine nut pesto, young basil (s) (gf)
8-hour slow cooked lamb shoulder, pickled eschallots, fried rosemary (gf)

Dessert

Belgian milk chocolate tartlet, raspberry dust (v)
Gelato, chocolate dipped assorted flavours (v)

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Oneworld Food Stations

Grazing antipasto station

\$39pp

(minimum 20 guests)

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

\$59pp

(minimum 20 guests)

Assorted sushi, fresh prawns, Sydney Rock Oysters, Pacific oysters, dipping sauces served on crushed ice.

This can also be customised further to include Moreton Bay bugs, lobster, grilled scallops, cured or smoked salmon and pickled baby octopus.

Oyster shucking station

\$29pp

(minimum 20 guests)

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.

Whole baked honey leg ham

\$600

(minimum 20 guests)

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

Suitable for 50 to 80 guests with other food selections.

Dessert station

\$49pp

(minimum 20 guests)

Fruit brochettes, mini macarons, lemon tarts and Boardwalk chocolate brownie with salted caramel.



Fine Dining Menu

\$170pp

2 Canapés on arrival + 1 Entrée + 1 Main + 1 Dessert

Price for alternate drops is POA

Price for choice of plates is POA

Canapes

Sydney Rock oysters, Cabernet granita, lemon (s) (gf)

Saffron & mozzarella arancini, chive aioli (v)

Fresh Sourdough rolls and butter

Entrees

Choose One

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

Forest mushroom tartlet (v)
cauliflower puree, herb oil

Riverina lamb back-strap
charred leek, celeriac puree, macadamia crumb, pomegranate

Spiced duck breast (gf)
beetroot fluid gel, golden beetroot, asparagus, sorrel

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

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

Mains

Choose one

Cone Bay Barramundi (s) (gf)
textures of beetroot, pencil leek

Riverina beef fillet (gf)
carrot puree, potato fondant, honey roasted carrots, mushroom jus

Tasmanian Salmon (s)
celeriac puree, grilled broccolini, herb crumb

Spiced chicken breast
saffron arancini, baby vegetables

Roasted miso eggplant (v)
sweet potato puree, asparagus, sweet potato wafers

Berkshire pork tenderloin (gf)
sweet potato puree, spiced apple relish, sweet potato crisps

Desserts

Choose One

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

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

Local & international cheese (v)
fruit crackers, quince, fresh seasonal fruit

Sticky date pudding (v)
Gold leaf, butterscotch, pistachios

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

Public Holiday Surcharge is 20%

All dietary requirements can be catered for just let us know upon booking or 10 days prior to charter commencement. If canape selections are not provided 10 days prior, then a chef's selection based on availability will be selected for you