



CANAPES GOLD PACKAGE

\$85pp

CHILLED QUEENSLAND KING
PRAWNS WITH CITRUS MAYO
DIPPING SAUCE (GF)

SEARED ATLANTIC SCALLOPS,
SMOKED BACON, CELERIAC,
CAPER THYME MAYONNAISE,
LEMON

HEIRLOOM CHERRY TOMATOES,
GREEK FETA, BLACK OLIVES,
OREGANO, CUCUMBER,
MINIATURE TART

LAMB AND ROSEMARY PUFF
PASTRY PIE, TOMATO CHUNTNEY

TERIYAKI SEARED BLACK ANGUS
BEEF, SESAME SEED, PICKLED
CUCUMBER, KEWPIE MAYO,
FRIED GARLIC

SUBSTANTIAL
FRIED BUTTERMILK CHICKEN,
JALAPEÑO SLAW, SMOKED
PAPRIKA AIOLI ON A MILK BUN

FRESH HERB AND GREEN PEA,
BABY SPINACH, BUFFALO
MOZZARELLA RISOTTO BALLS
WITH SMOKED PAPRIKA AIOLI (V)

DESERT
SEA-SALT CARAMEL AND
BROWNIE CRUMBLE TART





ONEWORLD

CANAPES PLATINUM PACKAGE

\$105pp

FRESHLY SHUCKED SYDNEY
ROCK OYSTERS WITH APPLE
CIDER, CUCUMBER VINAIGRETTE
(GF)

HEIRLOOM CHERRY
TOMATOES, GREEK FETA, BLACK
OLIVES, OREGANO, CUCUMBER,
MINIATURE TART

SAN DANIELLE PROSCIUTTO,
PEARL MOZZARELLA, TRUSS
TOMATOES, BABY BASIL, CRISP
FLAT BREAD

CHILLED QUEENSLAND KING
PRAWNS WITH CITRUS MAYO
DIPPING SAUCE (GF)

POPCORN TIGER PRAWNS,
COCONUT SAMBAL,
SWEET CHILLI, SHALLOTS (GF)

TINY BLACK ANGUS PASTRAMI
REUBEN, MARBLE RYE

CHICKEN AND LEEK PETITE PIE WITH
SMOKED TOMATO CHUTNEY

BLACK BEAN, SPICED AVOCADO,
CHERRY TOMATO QUESADILLA

SUBSTANTIAL

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

DESERT

CHOCOLATE MOUSSE WITH ROASTED
PECANS AND CHOCOLATE
HONEYCOMB



CANAPES DIAMOND PACKAGE \$135pp

FRESH SYDNEY ROCK OYSTERS
WITH RED WINE VINAIGRETTE
(GF)

FRESH CAUGHT QUEENSLAND
TIGER PRAWNS AND SEAFOOD
SAUCE (GF)

YELLOWFIN TUNA SASHIMI WITH
EDAMAME, PICKLED RADISH AND
PONZU DRESSING (GF)

QLD SPANNER CRAB MINI TART,
BABY BASIL, DRY CHILLI, LEMON
AIOLI, PINE NUTS, THYME (V)

CITRUS CURED KING SALMON,
AVOCADO AIOLI, CUCUMBER,
CRISP CORN TORTILLAS

GRILLED LAMB BACK STRAP
KOFTA SPICED WITH MINT AND
CUCUMBER YOGURT DRESSING
(GF)

PUMPKIN AND FETA SPICED
ROASTED PUMPKIN EMPANADAS
(V)

GREEN PEA, BUFFALO
MOZZARELLA ARANCINI WITH
AGED REGGIANO CHEESE,
LEMON AIOLI (V)

POPCORN TIGER PRAWNS,
COCONUT SAMBAL, SWEET
CHILLI, SHALLOTS (GF)

SUBSTANTIAL

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

DESSERT

DECONSTRUCTED VANILLA BEAN
CHEESECAKE WITH FRESH
BERRIES ALMOND BISCUIT
CRUMBLE

PASSIONFRUIT, STRAWBERRY,
MERINGUE ON SPOON

CHEESE & CHARCUTERIE
STATION



BUFFET GOLD PACKAGE

\$120pp

CANAPES

MINIATURE SHORTCRUST TART WITH HUMMUS AND SPICED BUTTERNUT PUMPKIN (V)

CHIILI LIME FREE RANGE CHICKEN, BABY GREENS, CUCUMBER, NAM JIM DRESSING,
WONTON

MAINS

ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL
MUSHROOMS AND CHIMICHURRI (GF)

POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL,
WATERCRESS AND RUBY GRAPEFRUIT SALAD

HOUSE-SMOKED PETUNA OCEAN TROUT WITH PICKLED RED ONION, CAPERS AND
HORSERADISH CREAM FRAICHE (GF)

FREE-RANGE DE-BONED CHICKEN WITH SUMAC, BLACKENED CORN, RED PEPPER,
RAINBOW CHARD AND HARISSA-SPIKED YOGURT

SIDES

HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL
PESTO (GF)

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 LEMON

DESERT

LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED
FIGS AND FLATBREAD





BUFFET PLATINUM PACKAGE

\$140pp

CANAPES

MINIATURE SHORTCRUST TART WITH HUMMUS AND SPICED BUTTERNUT PUMPKIN (V)

CHIILI LIME FREE RANGE CHICKEN, BABY GREENS, CUCUMBER, NAM JIM DRESSING,
WONTON

SEARED ATLANTIC SCALLOPS WITH SCORCHED SWEET CORN, CHORIZO, WILD MUSHROOM
TART

MAINS

ROASTED (MED-RARE) PEPPER-CRUSTED BLACK ANGUS SIRLOIN WITH LOCAL
MUSHROOMS AND CHIMICHURRI (GF)

POACHED YAMBA PRAWNS, CHILLED AND SERVED WITH SHAVED FENNEL,
WATERCRESS AND RUBY GRAPEFRUIT SALAD

HOUSE-SMOKED PETUNA OCEAN TROUT WITH PICKLED RED ONION, CAPERS AND
HORSERADISH CREAM FRAICHE (GF)

FREE-RANGE DE-BONED CHICKEN WITH SUMAC, BLACKENED CORN, RED PEPPER,
RAINBOW CHARD AND HARISSA-SPIKED YOGURT

SALUMI SELECTION WITH PICKLES, OLIVES AND GRILLED VEG

8 HOUR SLOW-COOKED S.A LAMB SHOULDER WITH POMEGRANATE MOLASSES, KALE
AND WARM ISRAELI COUSCOUS





BUFFET PLATINUM PACKAGE CONT

SIDES

HEIRLOOM TOMATO MEDLEY WITH TORN BUFFALO MOZZARELLA, HAND-MADE BASIL PESTO (GF)

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 LEMON

DESERT

STRAWBERRY CHEESECAKE COCONUT CRUMBLE STRAWBERRY ICE CREAM

LOCAL AND IMPORTED CHEESE SERVED WITH SPICED APPLE CHUTNEY, MARINATED FIGS AND FLATBREAD





ONEWORLD

ADD ON FOOD STATION

SUSHI AND SASHIMI STATION - KINGFISH, TUNA AND FRESH SEASONAL SEAFOOD
SERVED RAW AND CARVED TO ORDER \$45

DUMPLING BAR - SELECTION OF STEAMED SEAFOOD, MEAT AND VEGETARIAN
DUMPLINGS SERVED WITH A VARIETY OF DIPPING SAUCES \$35

OYSTER TASTING STATION - SHOWCASING FRESHLY SHUCKED REGIONAL
OYSTERS FROM AROUND AUSTRALIA - SYDNEY ROCK, PACIFIC'S AND FLATS \$30

LIVE OYSTER SHUCKING – SHUCKED TO ORDER SYDNEY ROCK, PACIFIC AND
FLATS BY CHEF ON BOARD \$35 PLUS ADDITIONAL \$300 CHEF CHARGE

GLAZED HAM STATION - SERVED WARM AND CARVED TO ORDER SERVED WITH
MUSTARDS, PICKLES AND SOFT ROLLS \$30

CAVIAR STATION – SELECTION OF CAVIAR, ICE BOWL, COMPLETE WITH HOSTESS
TO GUIDE THROUGH THE CAVIARS PRICE ON ENQUIRY

CHARCUTERIE & CHEESE - SELECTION OF CURED AND SMOKED MEATS, CHEESES,
PICKLES AND HOUSE-MADE CHUTNEYS \$35

JUST CHEESE - WIDE SELECTION OF BOTH LOCAL AND IMPORTED CHEESES WITH
VARIOUS BREADS AND CLASSIC ACCOMPANIMENTS \$30

PRICING IS PER PERSON AND INCLUSIVE OF GST
CAN BE PURCHASED AS AN ADD ON WITH ANY CANPE OR BUFFET MENU





Additional Fees

ADDITIONAL CANAPE

\$9.50

ADDITIONAL SUBSTANTIAL CANAPE

\$16

CHEF FEES CANAPÉ DINING

1 CHEF REQUIRED FOR EVERY 50 GUESTS 0-50 GUESTS = \$450 FOR 4 HOURS
51-100 GUESTS = \$900 FOR 4 HOURS

\$85PP/HOUR FOR EACH ADDITIONAL HOUR

BUFFET DINING

1 CHEF REQUIRED FOR EVERY 40 GUESTS 0-40 GUESTS = \$450 FOR 4 HOURS
41-80 GUESTS = \$900 FOR 4 HOURS

\$85PP/HOUR FOR EACH ADDITIONAL HOUR

DIETARY REQUIREMENTS

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR JUST LET US KNOW UPON
BOOKING OR 10 DAYS PRIOR TO CHARTER COMMENCEMENT.

PUBLIC HOLIDAYS

PUBLIC HOLIDAY SURCHARGE IS 25% ON FOOD AND 100% ON CHEF FEES

HIRE CHARGE

A ADDITIONAL CHARGE OF \$700 IS PAYABLE WHEN THE LARGE CENTRE TABLE IN
THE MAIN SALOON IS REQUIRED FOR 20+ GUESTS OR UPON REQUEST.
THIS PRICE INCLUDES HIRE OF THE TABLE, LINEN AND CHAIRS REQUIRED.

GOLD BEVERAGE PACKAGE

\$80PP FOR 4 HOURS
\$20PP FOR EVERY HOUR THEREAFTER

SPARKLING

FRANKIE - SOUTH AUSTRALIA

WHITE WINE

CHARDONNAY - DEAKIN ESTATE - MURRAY DARLING
PINOT GRIS - ATE - SOUTH AUSTRALIA

ROSE

HESKETH - LIMESTONE COAST

BEER

PERONI NASTRO AZZURO - ITALY
CORONA EXTRA - MEXICO

WATER AND SOFT DRINKS ARE INCLUDED SPECIALITY ITEMS ARE AVAILABLE ON
REQUEST POA VINTAGES & WINES ARE SUBJECT TO AVAILABILITY
RED WINE AVAILABLE FOR FORMAL DINING ONLY OR ON REQUEST



ARTISIAN BEVERAGE PACKAGE

\$110 PP FOR 4 HOURS
\$25PP FOR EVERY HOUR THEREAFTER

SPARKLING

VEDOVA - PROSECCO DOC

WHITE WINE

LA CLOSERIE BLANC - LANGEDOC

ROSATO

FEUDO ARANCIO - SICILLY

ORANGE

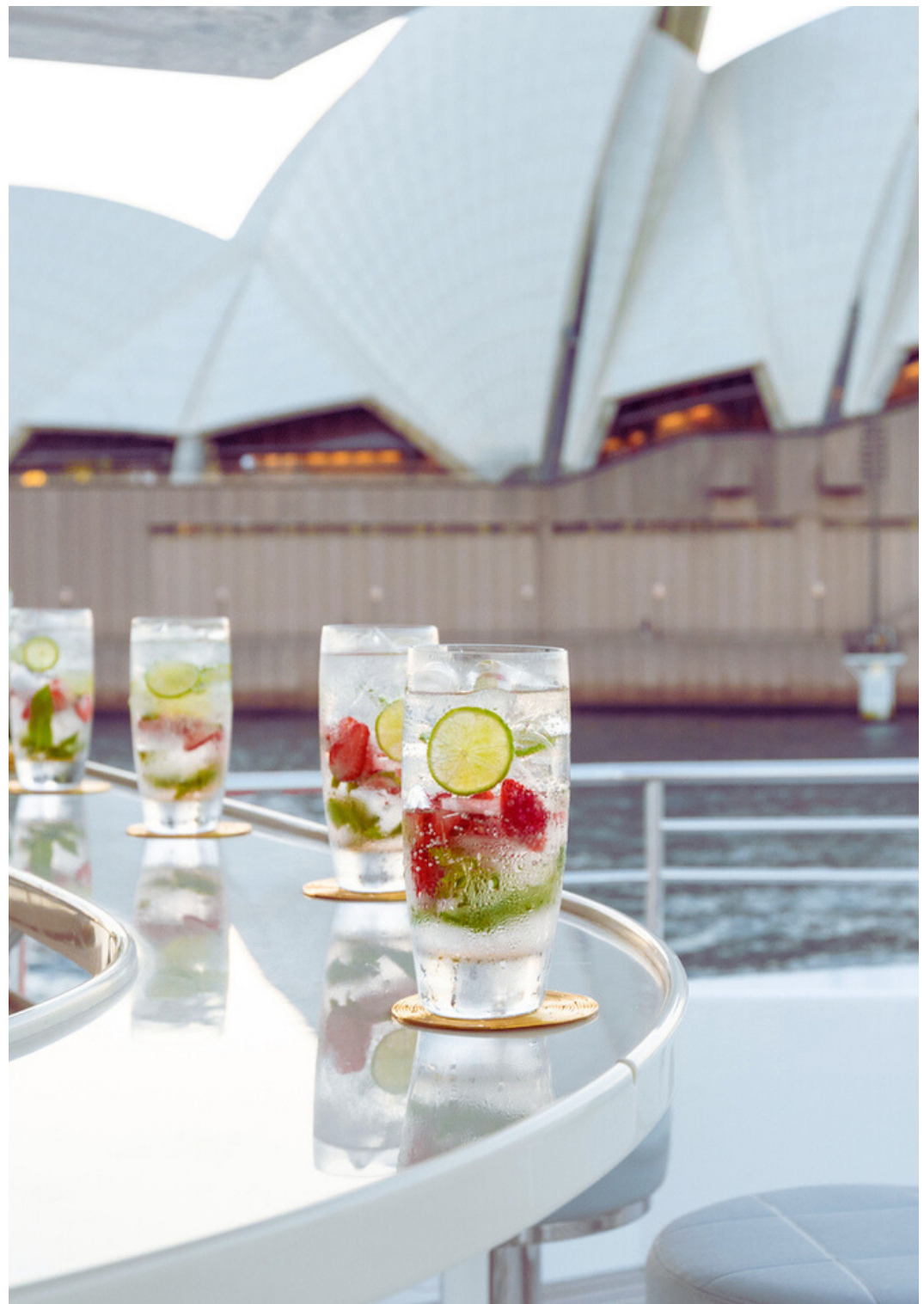
YUNGEN MORNING STAR - MORNINGTON PENINSULA

BEER

LAGER - BALTER CERVEZA

APA - LORD NELSON THREE SHEETS

WATER AND SOFT DRINKS ARE INCLUDED SPECIALITY ITEMS ARE AVAILABLE ON
REQUEST POA VINTAGES & WINES ARE SUBJECT TO AVAILABILITY
RED WINE AVAILABLE FOR FORMAL DINING ONLY OR ON REQUEST



PLATINUM BEVERAGE PACKAGE

\$120 PP FOR 4 HOURS
\$30PP FOR EVERY HOUR THEREAFTER

CHAMPAGNE

G.H.MUMM CORDON ROUGE NV – CHAMPAGNE FR

SPARKLING

VEUVE DE PARIS - BORGOGNE FR

WHITE WINE

PINOT GRIGIO - MOJO - ADELAIDE HILLS

CHARDONNAY- YERING STATIONS ELEVATIONS - YARRA VALLEY

ROSE

AMALIA PRESTIGE - PROVENCE FR

BEER

PERONI NASTRO AZZURO – IT

CORONA EXTRA – MX

WATER AND SOFT DRINKS ARE INCLUDED SPECIALITY ITEMS ARE AVAILABLE ON
REQUEST POA VINTAGES & WINES ARE SUBJECT TO AVAILABILITY
RED WINE AVAILABLE FOR FORMAL DINING ONLY OR ON REQUEST





ADDITIONAL EXTRAS

STANDARD SPIRIT PACKAGE - INCLUSIVE OF MIXERS
\$10PP/PH

PREMIUM SPIRITS - INCLUSIVE OF MIXERS
\$15PP/PH

PREMIUM CHAMPAGNE UPGRADE*
\$15PP/PH



ADDITIONAL EXTRAS CONT

COCKTAIL PACKAGE*
\$25PP PER HOUR

ADD 2 COCKTAILS TO YOUR DRINKS PACKAGE FROM OUR ONBOARD
COCKTAIL LIST

CONSUMPTION BAR 0-60 GUESTS
MIN SPEND \$4K

*MUST BE PURCHASED IN CONJUNCTION WITH A BEVERAGE PACKAGE

2 HOUR MINIMUM MUST BE PURCHASED FOR ALL GUESTS.
WHEN COCKTAILS AN ADDITIONAL CHARGE OF \$450 FOR MIXOLOGIST
WILL APPLY. STRICT RSA APPLIES

