

Ambiance Menu

Ambiance Cocktail Menu: \$45 p/person

Roaming Canapes – Option 1

- Mini Chicken Skewers
- Assorted Arancini Balls
- Caprese Skewers
- Baba Ghanoush Crostini
- Mini Brioche Beef Burgers
- Mini Quiche Bites
- Veggie Roll Up Tortillas

Followed by Desert Station: Selection of Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours

Cruiser Cocktail Menu: \$55.00 p/p

Roaming Canapes – Option 2

*Selection of Sushi with soy

*Selection of Rice Paper Rolls with Vietnamese Dipping Sauce

* Handmade Savoury Tarts

* Mini Prawn Cocktails

* Taco del Pollo- Snack sized Taco shells with grilled marinated chicken with Salsa and Zesty Guacamole

Followed by Desert Station: Seasonal Fruit Platter and Selection of Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours

Casual Harbour BBQ Menu \$35 p/head

- * Mix of Kofta, Chicken & Lamb Souvlaki served w/ Houmous and Tzatziki
- * Classic Greek Salad
- * Potato Salad
- * Deluxe Coleslaw
- * Selection of Fresh Bread Rolls served with Butter Portions & Lebanese Bread

Followed By Desert Station: Seasonal Fruit Platter and Selection of Mini Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours

Casual Harbour Buffet Menu: \$45p/head

- * Portuguese Chicken Pieces
- * Slow Cooked Pulled Beef Brisket w/ Smoked Hickory Sauce
- * Smashed Baked Potatoes in Lemon, Thyme and Garlic
- * Mix Leafy Salad with Cherry Tomatoes, Baby Bocconcini w/ Balsamic Dressing
- * Chermoula Couscous w/ beetroot, Feta and Rocket
- * Japanese Salmon & Avocado Salad w/ Orange Ginger Miso dressing.
- * Selection of Fresh Bread Rolls served with Butter Portions.

Followed By Desert Station: Seasonal Fruit Platter and Selection of Cakes

Additional cost of 1 catering Staff @ \$57.00 per Hour, minimum 4 hours

Casual Waterview Buffet Menu: \$65p/person

- Fresh Tiger Prawn Platter w/ Seafood Aioli
- WARM:
- Succulent Chicken Marsala
- Slow Cooked Pulled Beef Brisket w/ Smoked Hickory Sauce
- Wild Mushroom Rottolo
- Fresh Spinach & Cheese Ravioli in a Bolognese Sauce
- SALADS:
- Chermoula Couscous w/ Beetroot, Feta & Rocket
- Japanese Salmon & Avocado w/ Orange Ginger Miso Dressing
- Mixed Leafy Salad with Cherry Tomatoes and Baby Bocconcini w/ Balsamic Dressing
- Selection of Fresh Bread Rolls w/ Butter Portions

Followed by Desert Station: Seasonal Fruit Platters and Selection of Cakes

BASIC BBQ: \$25p/person

Hamburgers, Sausages, Garden Salad and Pkt Chips

PIZZA'S \$25 p/person

- *Magarita*
- *Meat Lovers*
- *Hawaiian*
- *Supreme*

Charcuterie Boards - \$120 per platter based on 10 guests per platter

Ambiance Beverage Packages:

Bar 1- Standard Beverage Package \$17.00 p/person per Hour

- *Selection of Beer

- *Selection of White Wine

- *Sparkling

- *Soft Drinks and Fruit Juices, Sparkling Water

Bar 2 – Premium Beverage Package \$24.00 p/person per hour

- *Selection of Beer

- *Selection of White Wine

- *Sparkling

- *Spirits: Scotch, Bourbon, Vodka and Gin and Bacardi

- *Soft Drinks and Fruit Juices, Sparkling Water, Tonic Water

Note: Non Alcoholic Package - Soft Drinks and Fruit Juices, Sparkling Water

\$6.00 p/person per hour