



# CATERING & BEVERAGES





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We have catering options to suit various requirements and budgets. All vessels are perfectly set up to cater for canapé or buffet style menus, allowing lots of room to move around while on board. Customers can choose to have their food selection set up as a food station and allow for self-service, or opt to have one of our friendly team members serving them and their guests. With a BBQ on board all vessels, our crew cook some menu selections right before your eyes.



# CATERING



## BASIC BLUE BBQ

**\$25 PER PERSON**

- Party Snacks (including chips and lollies)
- Traditional Beef Sausages
- Chicken Skewers
- Sliced Onions
- Tossed Garden Salad
- Fresh Bread Rolls

## CAPTAINS BURGERS

**\$35 PER PERSON**

- Cheese Platter
- Gourmet Beef Patties
- Selection of Gourmet Burger Toppings & Spreads
- Tossed Garden Salad
- Fresh Bread Rolls
- Fresh Fruit Platter



## GOURMET HARBOUR BBQ

**\$55 PER PERSON**

- Cheese Platter
- Selection of Two Gourmet Sausage Varieties
- Chicken Skewers
- Premium Steaks
- Sliced Onions
- Creamy Pasta Salad
- Tossed Garden Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

*\*Minimum group number of 10 for all catering options. All catering must be ordered for the amount of guests onboard. Variations to food selections may occur from time to time due to season and availability. A 20% surcharge is applicable to all food and beverage options on public holidays and special events.*



# CATERING



## WAVES OF PLATTERS

**\$40 PER PERSON**

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Mini Bread Rolls



## PLATTERS BY SELECTION

**\$10-18 PER PERSON PER PLATTER**

Create your own platter menu and select from the following platter options:

- Fresh Fruit Platter - \$10 per person
- Fine Selection Cheese Platter - \$12 per person
- Sweet Treat Platter - \$12 per person
- Assorted Sandwich Platter - \$14 per person
- Assorted Wrap Platter - \$14 per person
- Assorted Sushi Platter - \$14 per person
- Antipasto Platter served with Mini Bread Rolls - \$16 per person
- Slider Platter (Chicken or veg) - \$18 per person
- Fresh Prawn Platter - \$18 per person
- Fresh Prawns and Oysters Platter - \$18 per person



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## CALM WATER BUFFET

**\$45 PER PERSON**

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (served chilled)
- Barbeque Chicken
- Creamy Potato Salad
- Tossed Garden Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

## ANCHOR DOWN IN GREECE

**\$50 PER PERSON**

- Flat Breads with Trip of Dips
- Haloumi, Zucchini & Tomato Skewers
- Lamb Skewers
- Garlic Prawns
- Tossed Garden Salad
- Traditional Greek Salad
- Warm Flat Bread
- Greek Yoghurt with Honey & Fruit



## HIGH TEA ON THE SEA

**\$50 PER PERSON**

- Cherry Tomato & Bocconcini Sticks with Pesto Sauce
- Smoked Salmon topped Pancakes with Cream Cheese and Dill
- Mini Quiches
- Mixed Sandwiches
- Scones with Jam & Cream
- Macarons
- Mini Cupcakes with Frosting
- Mini Cheesecakes or Alternate Desserts
- Selection of Tea



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# CATERING



## CANAPES ON THE SEA

**\$60 PER PERSON - AVAILABLE ON  
FLEETWING II ONLY**

- . Smoked Salmon topped Pancakes with Cream Cheese and Dill
- . Mini Quiches
- . Arancini Balls
- . Tempura Prawns
- . Pulled Pork & Coleslaw Sliders
- . Mini Chicken Skewers
- . Chocolate Dessert Cups
- . Yoghurt Cups with Fresh Fruit

## LIGHT BREAKFAST AFLOAT

**\$25 PER PERSON**

- . Selection of Pastries, Cakes & Biscuits
- . Fresh Fruit Platter
- . Selection of Tea, Coffee & Juice



## BOATIE'S BREAKFAST

**\$35 PER PERSON**

- . Fresh Fruit
- . Yoghurt & Muesli
- . Bacon & Eggs
- . Grilled Mushrooms & Haloumi
- . Hash Browns
- . Smashed Avocado
- . Selection of Bread & Rolls
- . Mini Muffins
- . Selection of Tea, Coffee & Juice

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# BEVERAGES

## FLEETWING II & HEAVEN ONLY

Alcoholic beverages cannot be provided on Kirralee



### LOW-TIDE BEVERAGE PACKAGE

**\$15 PER PERSON PER HOUR**

- Beer – Peroni & Great Northern
- Light Beer – Coopers Light
- White Wine – Sauvignon Blanc & Pinot Grigio
- Red Wine – Shiraz & Cabernet Sauvignon
- Rosé
- Sparkling Wine
- Soft Drink (no energy drinks), juice & water

### HIGH-TIDE BEVERAGE PACKAGE

**\$20 PER PERSON PER HOUR**

- Beer – Carona, Peroni & Great Northern
- Light Beer – Coopers Light
- Cider
- White Wine – Sauvignon Blanc & Pinot Grigio
- Red Wine – Shiraz & Cabernet Sauvignon
- Rosé
- Sparkling Wine
- House Spirits – Scotch, Bourbon, Rum, Vodka & Gin
- Soft Drink (no energy drinks), juice & water



*\*Variations to beverage selections may occur from time to time due to availability. Special requests can be accommodated to and will be quoted on a case by case basis. A 20% surcharge is applicable to all food and beverage options on public holidays and special events.*



# BEVERAGES

## FLEETWING II & HEAVEN ONLY

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### FRENCH CHAMPAGNE UPGRADE

**\$30 PER PERSON PER HOUR**

Add this option on to any beverage package. Available for the full charter duration or as a 1-hour welcome service.

#### Choice of 1:

- Mumm Cordon Rouge Brut
- Moet & Chandon Brut Imperial
- Veuve Clicquot Brut Yellow Label

*Selection must be made at least 7 days prior to the scheduled departure date*



### DRINKS ON CONSUMPTION

**\$300 STAFFING CHARGE PER CHARTER (UP TO 4 HRS); \$75 CHARGE PER EXTRA HOUR**

Drinks available to purchase on board on consumption. EFTPOS only.



### NON ALCOHOLIC BEVERAGE PACKAGE

**\$5 PER PERSON PER HOUR - ALSO AVAILABLE ON KIRRALEE**

A selection of soft drinks (no energy drinks), juice and water



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# SELF CATERING / BYO

## FLEETWING II

### BYO FOOD\*

0 - 25 PAX: \$220 PER CHARTER (UP TO 4 HRS)  
26 - 46 PAX: \$270 PER CHARTER (UP TO 4 HRS)  
47 - 60 PAX: \$300 PER CHARTER (UP TO 4 HRS)  
\$50 PER EXTRA HOUR

Inclusive of crockery, cutlery, cups and serving equipment. Also includes BBQ usage/cleaning, BBQ utensils and garbage disposal. The crew will cook the BBQ when vessel is stationary.

*\*No BYO charters on Fri & Sat in December. It is a requirement of self-catered charters that a substantial amount of food is to be brought on board. BYO external commercial chefs or caterers available on application only.*

### BYO BEVERAGES\*\*

0 - 25 PAX: \$220 PER CHARTER (UP TO 4 HRS)  
26 - 46 PAX: \$270 PER CHARTER (UP TO 4 HRS)  
47 - 60 PAX: BYO NOT AVAILABLE  
\$50 PER EXTRA HOUR

Inclusive of ice, cups and RSA bar staff. Also includes use of fridges, cleaning and garbage disposal.

*\*\*No BYO charters on Fri & Sat in December. No BYO beverages for all Buck's Parties and all events with passenger numbers 47 and above. All BYO beverages must be placed behind the bar and be served by the crew.*