

A photograph of two women in white chef uniforms on a boat deck. The woman on the left is smiling and looking towards the right. The woman on the right is also smiling and looking down at a tray of food she is holding. The background shows the boat's railing and the ocean. The image has a blue tint.

CATERING PACKAGE

SELECTIONS

CANAPÉ CATERING PACKAGE SELECTIONS

SILVER SELECTION - Choose 5 canapés, 2 substantial, 1 dessert - \$85 PP
GOLD SELECTION - Choose 7 canapés, 1 substantial, 1 dessert - \$95 PP
PLATINUM SELECTION - Choose 8 canapés, 2 substantial, 1 dessert - \$105 PP

*Items are subject to seasonal availability and some menu items may change
Dietary requirements can be catered to, please advise ahead of charter.*

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

CANAPÉS

Heirloom Tomato, Burrata, olive (v)
Falafel, hummus, dukha (v)
Truffle Mushroom, parmesan Tarts (v)
Ceviche, coconut, lime, coriander, chili (df, gf)
Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori (gf)
Crab, fennel, limoncello, radish (df)
Coconut Snapper ceviche, coriander, lime, chili (df, gf)
Chicken san choy bow, nam jim, herb salad (gf)
Lamb kofta, yogurt mint, dukha salt - contains nuts
Scallop shells, cauliflower, herb butter crumb

SUBSTANTIALS

Wagyu mini beef burger, cheese, house pickles, milk buns
Haloumi burger, rocket, relish, aioli (v)
BBQ Chicken, smoked tomato tarragon vinaigrette, rocket (gf)
Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley
Lobster rolls, crème fraiche, caviar, potato crisps
Miso Salmon, pickled ginger, sesame, nori, cucumber (gf, df)
Tuna poke, avocado, wasabi, sesame, wakame boats (gf, df)

DESSERT

Chocolate pistachio brownie
Berry polenta cake
Fig friands
Sweet slices



BUFFET CATERING PACKAGE SELECTIONS

BUFFET SELECTION - 2 canape's, 2 proteins, 2 sides, 1 fruit platter
or 1 dessert, artisan breads | \$125 PP

*Items are subject to seasonal availability and some menu items may change
Dietary requirements can be catered to, please advise ahead of charter.*

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

CANAPES

Chefs selection

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (gf)
Roast beef, rocket, grana Padano, cherry tomato, truffle aioli (gf)
Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs (gf/ df)
Pulled lamb, feta, cous cous, currants, toasted almond - contains nuts
Frittata, pea, mint, feta, spinach (v, gf)
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)

SALAD/SIDES

Roasted root vegetables, Salsa Verde, rocket (v, gf)
Frittata, pea, mint, feta, spinach (v,gf)
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)
Quinoa, mint, tomato, lemon oil, tabouli (v, gf)
Chermoula potato salad with crispy chorizo, sweet corn, olives (gf)
Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing (v, gf)

DESSERT

Chocolate pistachio brownie
Berry polenta cake
Fig friands
Sweet slices



GRAZING BOARDS

GRAZING SELECTIONS - SERVES 10 - 15 GUESTS

MEZZE PLATTER \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips (v)

CURED MEATS \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

SEAFOOD PLATTER \$285

Local poached King prawns, salmon sashimi, natural Tasmanian oysters

DESSERT PLATTER \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

FRUIT PLATTER \$160

Selection of in season fresh fruit

FROMAGE PLATE \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

*Items are subject to seasonal availability and some menu items may change
Dietary requirements can be catered to, please advise ahead of charter.*

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available



BEVERAGE PACKAGE
SELECTIONS

BEVERAGE PACKAGE SELECTIONS

GOLD BEVERAGE PACKAGE \$20 PER PERSON / PER HOUR

SPARKLING
De Bortoli King Valley Prosecco

WHITE WINE
Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU

ROSÉ
Rameau d’Or ‘Petit Amour’ Rose, Cotes de Provence, FRA

BEER
Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

PLATINUM BEVERAGE PACKAGE \$30 PER PERSON / PER HOUR

SPARKLING
Calabria Belana Prosecco NV

WHITE WINE
Vasse Felix Chardonnay, AU
Opawa Pinot Gris, NZ

ROSÉ
Maison Saint AIX, FR

BEER
Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

DIAMOND BEVERAGE PACKAGE \$40 PER PERSON / PER HOUR

SPARKLING
Mumm Cordon Rouge Brut NV Champagne, France

WHITE WINE
Domaine Christian Salmon Sancerre, FR
Leeuwin Estate prelude vineyard Chardonnay, AU

ROSÉ
Chateau d’esclans Whispering Angel FR

BEER
Corona
Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.

BEVERAGE OPTIONAL ADDITIONS

PREMIUM SPIRIT UPGRADE *

\$15 per person / per hour

VODKA
Belvedere

TEQUILA
Patron Silver

GIN
The Botanist

RUM
Krakken Spiced Rum

WHISKEY
Glenfiddich 12YO

*must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests

PREMIUM CHAMPAGNE UPGRADE

\$15 per person / per hour

CHAMPAGNE
Mumm Cordon Rouge Champagne

FROZEN COCKTAIL SLUSHY *

\$180 per chamber

*first round is on the house!
Choice of 2 chambers

Limoncello Granita

Frozen Margarita

Mango Daiquiri

Piña Colada

COCKTAIL PACKAGE *

\$25 per person / per hour

2 Cocktail maximum

*must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests, 1x additional wait staff fee applies

Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.

