



CAPTAINS CANAPES \$75per person

A substantial selection of canapés

Entrée

Peking Duck Pancake, shallot, hoi sin
Tiger prawn, avocado mousse, chilli (gf, df)
Vietnamese Rice Paper Roll, sweet chilli sauce (ve gf)
Natural Oyster, lemon (gf df)
Smoked Salmon & dill crème fraiche tart

Main

Rustic Chicken & Leek Pie
Cajun Chicken Skewer, romesco sauce (gf)
Frenched Lamb Cutlet, chimichurri (gf df)
Wagyu Beef Skewer (gf df)
Beef Slider Burger, caramelized onion, American cheese

Dessert

Cheese Board and fruits

SKIPPER CANAPÉS \$55 per person

A light menu

Tiger prawn, avocado mousse, chilli (gf, df)
Caprese Skewer, bocconcini, tomato, basil, olive oil (v gf)
Mushroom & Brie Quiche (v)
Beef Meatballs, moroccan spice (gf df)
Chicken & Leek Pie
Beef Slider, American cheddar + caramelized onion
Cajun chicken skewers, romesco (gf df)

CAPTAINS SEAFOOD BUFFET \$195pp

chef required @ \$275 min 10 persons max 20 persons

Freshly Shucked Oysters, served natural with lemon
Alaskan King Crab, Mandarin, raddish, avocado, marie rose (gf)
Queensland King Prawns, marie rose (gf)
Balmain Bugs, Lemongrass vinaigrette (df) (gf)
Beetroot cured Ocean Trout, fennel, heirloom tomatoes (df) (gf)
Smoked Salmon, dill crème fraiche (gf)
Summer Melon Salad, melon, feta, mint, cucumber, berries, candied walnuts, chilli agave (gf)
Australian Cheese Board, fruits and lavosh
Selection of breads

CHEESE & ANTIPASO PLATTER \$350

A light selection of nibbles for up to 15 people to graze on before or after main catering

Italian prosciutto, calabrese hot salami, seared haloumi, 1/2kg of brie, manchego cheese,
olives, house dip, seasonal fruits & berries, lavosh and grissini

BYO Catering Option (subject to approval)

For up to 30 guests. A flat fee of \$250 applies. Client must arrange for all disposable plates, cutlery, condiments etc. BYO Catering needs to be ready to serve at room temperature or from refrigerator.. There are no heating facilities available. Catering must be loaded at Marina location prior to departure. BYO supplies cannot be loaded at a passenger wharf.



BEVERAGES ON BOARD

The below beverage package offers a premium selection of Beer and Wine for guests to enjoy. Please note that the below beverages cannot be altered. Special requests may be accommodated where possible

BEVERAGES \$20 per hour (min 3 hours)

Sparkling

Chandon NV Yarra Valley Victoria

White

Little Angel Sauvignon Blanc Marlborough NZ

Rose

Excuse My French Rose Languedoc FR

Red

Azahara Shiraz Murray Darling VIC

Beer

Asahi, Corona, Heineken Zero & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

BEVERAGES \$40 per hour (min 3 hours)

Champagne

Veuve Clicquot Yellow Label NV Champagne Remis France

White

Cloudy Bay Sauvignon Blanc Marlborough New Zealand

La Crema Monterey Chardonnay California USA

Rose

Maison Saint AIX Rose Provence FR

Red

Whistler Divergent GSM Barossa SA

Beer & Cider

Asahi, Corona, Hills Apple Cider, Heineken Zero & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

CHAMPAGNE per bottle by advance order only

Dom Perignon 2009 France	\$480
Veuve Clicquot Yellow Label NV France	\$155
Veuve Clicquot Rose NV France	\$165
GH Mumm Cordon Rouge NV France	\$125

BYO Option (subject to approval)

For up to 20 guests only. A flat fee of \$500 per charter.
Client must provide their own ice (4-5 bags per esky -2 eskies).
We shall provide glassware only.
BYO service fee includes the use of the onboard eskies, loading and rubbish disposal.
BYO supplies cannot be loaded at a passenger wharf.

Drinks must be loaded at Rose Bay Marina prior to departure.
Marina location 594 New South Head Rd, Rose