boatique.
sydney boat hire

CAPTAINS CANAPES $75per person

A substantial selection of canapes

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)
Veal, Pork, Chorizo Sausage Roll, tomato chutney
Beef Slider Burger, caramelized onion, American cheese

Dessert

Cheese Board and fruits

SKIPPER CANAPÉS $55 per person

A light menu

Natural Oyster, lemon (gf df)
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

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, condimer
BYO Catering needs to be ready to serve either at room temperature or from refrigerator.
Note there are no heating facilities available for BYO catering.

BEVERAGES ON BOARD

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

BEVERAGES $15 per hour (min 3 hours)

Sparkling

Chandon NV Yarra Valley Victoria

White

Totara Sauvignon Blanc Marlborough New Zealand
Snake & Herring Chardonnay Margaret River WA

Rose

Barose Rose Barossa, SA

Red

Azahara Shiraz Murray Darling VIC

Beer

Asahi, Corona, Heineken 3 & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

BEVERAGES $35 per hour (min 3 hours)

Champagne

Veuve Clicquot Yellow Label NV Champagne Remis Franc

White

Cloudy Bay Sauvignon Blanc Marlborough New Zealand
La Crema Monterey Chardonnay California USA

Rose

Maison Saint AIX Rose Provence FR

Red

Shock Value SMG Barossa SA

Beer & Cider

Asahi, Corona, Hills Apple Cider, Heineken 3 & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

CHAMPAGNE per bottle by advance order only

Dom Perignon 2009 France	$380
Veuve Clicquot Yellow Label NV France	$130
Veuve Clicquot Rose NV France	$145
GH Mumm Cordon Rouge NV France	$110
GH Mumm Cordon Rouge NV 1.5L Magnum France	$195

BYO Option (subject to approval)

For up to 20 guests only. A flat fee of $500 per chart.
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