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Catering

Canapé Selections

Express Canapés - CHOOSE 6, 8 or 10 ITEMS (Min. 10 Guests)

Choose 6 canapes = $39pp l Choose 8 canapes = $49pp l Choose 10 canapes = $59pp

Grilled chicken skewers, sweet chilli & lime dip
Chef's choice finger sandwich
Mini caramelised tomato & feta tarts
Arancini – 4 cheese, truffle dipping sauce
Arancini – roasted pumpkin & sage, truffle dipping sauce
Arancini – VEGAN Bolognese
Smoked cod croquette, mayonnaise
Jalapeno poppers, cream cheese filling
Broccolini, cherry tomato, fresh basil skewers (GF)
VEGETARIAN frittata
Blackened corn & mint blinis, avocado salsa
House made cheese & mushroom quiche
VEGAN Mexican roasted vegetable empanada
VEGAN Indian spiced Aloo Bona Masala dip

Premium Canapés - CHOOSE 6 ITEMS - (Min. 10 Guests)

For 10 guests = $525 l For 20 guests = $1,040 l For 30 guests = $1,555 l For 50 guests = $2,580
Additional Guests - $52 pp

Truffled mushroom pie, cheddar fondue dipping sauce
Citrus salmon, avocado ceviche on corn tortilla, herbs
Angus beef slider with tomato relish & gruyere cheese
Shitake & water chestnut rice paper rolls, chilli lime dipping sauce
Mini pecking duck pancakes, hoisin sauce, cucumber, and shallot
Roasted eye fillet of beef served with mini Yorkshire puddings & horseradish
Sweet Soy Charred salmon & fresh basil (GF)
Slow cooked pulled pork shoulder, fennel & red cabbage slaw slider
Tiger prawn & crunch slaw rice paper roll, sweet chilli
Tartlet of Wild Mushroom & Slow Cooked Garlic
Roasted Eggplant Chutney, Falafel, Mozzarella & Fresh Pesto Slider
Spinach & Ricotta Roll, Tomato Ketchup (GF)
Spinach & Mixed Vegetable Pie
Chicken & Mushroom Pie, Tomato Chutney
Slow Cooked Lamb Shoulder Pie, Rich Vine Tomatoes & Tomato Ketchup
Classic Beef Pie, Roasted Eggplant & Cumin, Tomato Ketchup
Pork & Fennel Sausage Roll
Poached Coffs Harbour Prawns & Ranch Dressing (GF)
VEGAN Indian Spiced Aloo Bona Masala Dip (V, VG, DF)
VEGAN Bolognese Arancini (V, VG, DF)
VEGAN Mexican Roasted Vegetable Empanada (GF, V, VG, DF)

Catering

Canapé Add-ons Selection

Add On for any Canape Option. Prices include GST.

$13.50 per person, per item

Spiced Pumpkin Soup, Coconut Cream, Pepitas (V, VG, GF, NF, KO)
Chicken Caesar Salad, Anchovies, Parmesan, Croutons (NF, KO)
Beetroot and Feta Salad, Walnuts, Balsamic Reduction (V, GF, KO)
Spinach and Ricotta Ravioli, Tomato Basil Sauce (V, NF)
Braised Chicken Adobo, Steamed Rice, Pickled Vegetables (GF, NF, KO)
VEGAN Buddha Bowl, Quinoa, Hummus, Mixed Veggies (V, VG, GF, NF, KO)
Teriyaki Salmon, Bok Choy, Brown Rice (GF, NF, KO)
Zucchini Noodles, Pesto, Cherry Tomatoes, Pine Nuts (V, VG, GF, NF, KO)
Stuffed Capsicum, Quinoa, Black Beans, Cheese (V, GF, NF, KO)
Chicken Tikka Masala, Basmati Rice, Cucumber Raita (GF, NF, KO)
Eggplant Parmigiana, Mozzarella, Marinara Sauce (V, NF, KO)
Pork Tonkatsu, Cabbage Slaw, Steamed Rice, Katsu Sauce (NF, KO)
Beef Bourguignon, Mashed Potatoes, Green Beans (GF, NF)
Tofu Stir Fry, Mixed Vegetables, Teriyaki Sauce (V, VG, GF, NF, KO)
Chicken Shawarma, Garlic Sauce, Pickles, Flatbread (NF, KO)
Vegan Shepherd's Pie, Lentils, Mashed Sweet Potatoes (V, VG, GF, NF, KO)
Sweet Potato and Black Bean Chili, Avocado, Sour Cream (V, GF, NF, KO)
Charred Broccoli, Almond Hummus, Dukkah Pomegranate (V, VG, GF, NF, KO)
Charcoal Grilled Vegetables, Romesco Sauce, Almond Feta (V, GF, NF, KO)

$16.50 per person, per item

Lamb Kofta, Tzatziki, Pita Bread, Greek Salad (NF, KO)
Monster prawn cocktail, crips cos lettuce, poached prawn. Mary Rose dressing (GF)
Moroccan lamb tagine with preserved lemon and Jasmin rice (GF, DF)
Salmon, green tea noodles, soy, avocado, shichimi togarashi (GF, DF)
Roasted pork belly, Asian slaw, sesame, and miso (GF, DF)
Roasted short rib beef, sweet soy, roasted sweet potato smash, chive dressing (GF, DF)
Ocean Trout Niçoise, fresh dill dressing, sherry tomatoes. Green beans, chat potatoes, olives, capers, lemon (GF, DF)
Thai beef salad with coriander, mint, lime, noodles, sesame soy dressing
Grilled Barramundi, Lemon Herb Quinoa, Asparagus (GF, DF, NF, KO)
Tofu Noodle Bowl with Almond Butter Sauce (GF, V, VG)
Mushroom & Tofu Stir Fry (GF, V, VG, DF)
Korean BBQ Pork, Kimchi, Jasmine Rice (GF, NF, KO)

Catering

BBQ Selections

Prices are per person and include GST.

BBQ OPTION 1 - $30pp (Min. 10 Guests)

2 X Classic Pork or Beef Sausages
Long Bread Roll
Caramelised Onions
American Mustard, BBQ Sauce, Tomato Ketchup

CLASSIC AUSSIE BBQ - $49pp (Min. 6 Guests)

A selection of dips including hummus & Baba ghanoush accompanied with crackers, chips & bread
Beef Sausages with Caramelized onions with tomato relish & mustard
Satay Chicken Skewers
A selection on accompanying salads including Greek Salad & Coleslaw
Bread Rolls

PREMIUM BBQ - $82.50pp (Min. 10 Guests)

Pork & Fennel Sausages
Scotch Fillet Steak
Lamb & Rosemary Skewers
Garlic Prawn Skewers
Classic Ceasar Salad (V)
Classic Greek Salad
Chunky Pumpkin, Honey Roasted Carrots Salad
American Mustard, BBQ Sauce, Tomato Sauce

Souvlaki BBQ - $45pp (Min. 10 Guests)

1 x Lamb Souvlaki
2 x Chicken Souvlaki
2 x Chickpea falafel
Tabouli Salad (Tzatziki, lemon, mixed leaves & flat bread)

Premium Seafood BBQ - $110pp (Min. 10 Guests)

Fresh Damper Rolls Garlic King Prawn Skewers Salmon steaks, dill, and lemon Harvey Bay Scallops, chive butter Moreton Bay Bugs, tomatoes, lime salsa Grilled zucchini, chickpeas and mushroom salad, lime dressing Warm kale salad w toasted pine nuts, walnuts, grilled haloumi Roasted pumpkin and pearl couscous, watercress, red wine vinegar dressing

Catering

Buffet Selections

Prices include GST.

Express Buffet - $39pp – CHOOSE 1 MAIN & 2 SIDES - (Min. 10 Guests)

Mains (choose 1)

- Marinated Roast Loin of Pork with Maple & Dijon
- Portuguese Baked Chicken
- Roast Chicken with Sage & Paprika
- Roast Honey & Mustard Glazed Ham
- House Made Beef Lasagne
- House Made Vegetarian Lasagne
- Broccoli Chilli Noodles with Tofu (shared platter)
- Roasted Mediterranean Vegetables, Tomato Pesto & Brown Rice
- Stir Fried Singapore Noodles, Tofu & Cashews
- Indian Lentil Dahl & Smashed Indian Potato

Sides (choose 2)

- Green Garden Salad
- Coleslaw Salad (White and Red Cabbage, Carrots, Apple, Capsicum, Shallots, Toasted Pinenuts, Dill & Whole Egg Mayo)
- Classic Potato Salad
- Pasta Salad, Mozzarella, Tomato Pesto, Fresh Basil, Grilled Sourdough
- Chunky Pumpkin, Honey Roasted Carrot, Rocket, Zucchini, Feta & Flaked Almonds
- Caprese Salad, Tomatoes, Baby Mozzarella & Basil
- Italian Chopped Salad, Lettuce, Capsicum, Olives, Cucumber & Basil
- Steamed Green Beans, Peas, Butter

Asian Theme Buffet - $99pp - (Min. 10 Guests)

Buffet Includes

- Satay Chicken Peanut Coconut Sambal with Coriander & Dry Fried Onion (HALAL)
- Peking Duck Spring Roll - Hoisin Plum Dipping Sauce
- Tofu & Black Mushrooms - Julianne Carrots / Chili Sesame Oil Dressing
- Braised King Prawns - Broccolini / Garlic / Chili
- BBQ Pork Noodles - BBQ Pork / Curried Singapore Noodles / Shallot / Carrots
- Fresh Fruit Platter - Seasonal Best / Sliced / Skin Off
- Steamed Jasmine Rice
- Custard Tart

Catering

Classic Buffet - $69pp (Choose 2 mains & 3 sides)

Mains (choose 2)

- Salmon Steaks & Lemon Butter Sauce (GF)
- Seared Chicken Breast & Tomato Tapenade (GF, DF)
- Portuguese Baked Chicken w/ Preserved Lemon & Parsley (GF)
- Roasted Belly Pork & Apple Chutney
- Pulled Pork Shoulder & Hoi Sin Sauce (DF)
- Seared Beef Steaks & Peppercorn (GF, DF)
- Slow Cooked Beef Cheeks, Master Stock & Shitake Mushrooms
- Slow Cooked Lamb Shoulder & Eggplant Relish (SURCHARGE $12pp)
- Roasted Lamb Leg, Pomegranate & Feta (GF) (SURCHARGE $12pp)
- Garlic Prawns & Parsley Butter Sauce (GF)
- Whole Roasted Chicken, Oregano & Lemon (GF, DF)
- Miso Baked Ocean Trout with Bean Sprouts & Toasted Sesame
- Caponata Pasta & Fresh Parmesan Cheese (V)
- Roasted Sweet Potato, Walnut & Rocket
- Moussaka, Roasted Eggplant, Rich Roma Tomato Sauce & Ricotta Topping (GF)

Sides (choose 3)

- Brown Rice Brown Rice, Pistachios, Radicchio, Apple, Goats Cheese Salad (V, GF)
- Honey Roast Sweet Potato, Walnuts & Blue Cheese (GF, V)
- Quinoa, Seeds and Nuts, Feta, Cranberries & Rocket (GF, V)
- Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
- Roasted Carrots, Caraway Seeds, Zucchini & Basil (GF, V, DF)
- Caprese Salad, Baby Mozzarella, Tomatoes & Basil (GF, V)
- Grilled Haloumi, Kale, White Beans, Red Peppers & Sundried Tomatoes (GF, V)
- Roasted Beetroot, Heirloom Tomatoes, Red Peppers, Smoked Dressing (GF, V, DF)
- Silverbeet, Broccoli, Apple, Creamy Salad (GF, V)
- Zesty Potato, Pea, and Radish Salad & Fresh Mint (V, GF, DF)
- Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion & Oregano
- Winter roasted vegetables w tahini dressing salad, soaked sultanas

Italian Buffet - $42.50pp - CHOOSE 2 MAINS & 2 SIDES - (Min. 10)

Mains (Choose 2)

- Homemade beef lasagne
- Homemade vegetarian lasagne
- Spaghetti bolognaise with fresh parmesan
- Baked vegetarian ziti (pasta bake)
- Cannellini beans, Roma tomatoes, wilted spinach
- Italian baked meatballs

Catering

Sides (Choose 2)

Caprese Salad, Baby Mozzarella, Tomatoes, Basil
Italian Garlic Bread
Fresh peas, prosciutto, and bread Italian salad
Italian chopped salad, lettuce, capsicum, olives, cucumber, basil
Italian Green bean salad, lemon, olive oil, fresh herbs
Italian pasta salad, cherry tomatoes, olives, red onion, parmesan, Italian Vinaigrette Dressing

Indian Buffet - $42.50pp - CHOOSE 2 MAINS & 2 SIDES - (Min. 10)

Mains (Choose 2)

Indian Lentil Dahl, fresh mint roti, yogurt, fresh coriander
Butter chicken with steamed rice
Chicken tikka masala with steamed rice
Cauliflower and mushroom curry with brown rice
Chicken biryani

Sides (Choose 2)

Vegetarian samosa
Chickpea, tomato, and herb salad
Spicy Indian Cucumber Salad with shredded coconut
Roti - Indian Flatbread
Tomato, cucumber and mint salad

French Buffet - $42.50pp - CHOOSE 2 MAINS & 2 SIDES - (Min. 10)

Mains (Choose 2)

Coq au vin, chicken in burgundy wine with mushrooms and bacon
House made cheese and mushroom quiche
Mushroom fricassee risotto with fried parsley and white truffle oil
Creamy potato gratin
French ratatouille, eggplant, pumpkin, tomatoes, onion

Sides (Choose 2)

Frisee salad, lightly tossed salad with goats cheese
Steamed green beans, peas and French butter
French bistro salad, lettuce, chives, walnuts, tarragon vinaigrette
Roti - Indian Flatbread
Lyonnaise potatoes, fried onions

Catering

Platter Selections

Prices include GST.

Cheese Platter $105.00 (serves 6)
Premium Australian and Continental Cheese - a trio of exquisite choices paired with fresh and dried fruits, delightful chutney, and crisp water crackers

Charcuterie & Antipasto Grazing Board $220.00 (serves 8-10)

Includes a selection of cured meats, grilled vegetables, olives, labneh, hummus, pickles, and grilled sumac flatbread. Australian cheese, dried fruit, house made chutney and water crackers.

Charcuterie, Antipasto & Crudites Platter $110.00 (serves 6)
A Tantalising Spread featuring the Finest Bresaola, Prosciutto, Salami, accompanied by Eggplant and Chickpea dips, luscious Tzatziki, and an array of crunchy Vegetable Crudités. Complemented with Olives, Fetta, and a selection of artisan Bread and Crackers

Vegetarian Grazing Box with Ricotta $150.00 - (serves 8 - 10)

Includes a selection of fresh and delicious vegetables with ricotta, dips x 3, gluten free crackers and bread.

Seafood Platter - Oyster, Prawn & Salmon Platter $225.00
Oysters x (12), King Prawns x (12), Smoked Salmon x (12 slices) with Baguette, Lemons, and Dips

Rice Paper Roll Platter - $85 for 15 rolls OR $170 for 30 rolls
Vegetarian – Avocado & Silken Tofu
Steamed Chicken with Shiso Cress & Green Papaya (GF)

Finger Sandwich Platter - $75 for 15 pieces OR $110 for 30 pieces
Ham and Mustard
Coronation Chicken
Smoked Salmon with Cream Cheese Filling

Wraps Platter - $75 for 10 pieces (5 wraps cut in half)
A Chefs Selection of Gourmet Fillings Made Fresh Daily

Gourmet Sandwiches, Wraps & Rolls Platter - $150 (10 in total – 20 pieces)
A Chefs Selection of Gourmet Fillings Made Fresh Daily

Trio of Cold Sliders - $90 for 15 pieces OR $175 for 30 pieces

Chicken Schnitzel & Slaw
Prawn Cocktail & Iceberg Lettuce
Pulled Pork & Crunch Slaw

Catering

Mini Caramelised Tomato & Fetta Tarts - $79 for 15 pieces OR $135 for 30 pieces

Bite Sized Delights Featuring Sweet Caramelised Tomatoes and Creamy Fetta

Corn Fritters & Chunky Avocado Salsa - $85 for 15 pieces OR $150 for 30 pieces (served at room temperature)

A Delicious Combination of the Sweetest Fresh Corn and Fragrant Coriander, served with a Luscious Chunky Avocado Salsa

Caprese Skewers - $79 for 15 pieces OR $135 for 30 pieces

A Delicious Combination of Bocconcini, Juicy Cherry Tomatoes, and Fragrant Basil, Drizzled with Balsamic Glaze

Smoked Salmon Bellini - $90 for 15 pieces OR $145 for 30 pieces

Paired with Creamy Taramasalata, Briny Capers, and a Sprinkle of Fresh Dill

Fresh Fruit Platter $100

Sliced Seasonal Best Fruit with Skin Off

Catering

Hot Platter Selections

Prices include GST.

Gourmet Mixed Pies & Sausage Rolls - $85 for 15 pieces or $170 for 30 pieces
Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

Gluten Free Pies & Savoury Rolls - $110 for 15 pieces
Delicious House Made Puff Pastry, Slow Braised Fillings and Heinz Ketchup

Gourmet Mixed Pies - $85 for 15 pieces or $165 for 30 pieces
Savour Handcrafted Puff Pastries, Slow Braised Fillings in Four Distinct Flavours and Heinz Ketchup

Sausage Rolls - $85 for 15 pieces or $165 for 30 pieces

Pork & Fennel Encased in House Made Pastry and Heinz Ketchup

Celebrate at Work Platter - $320 (60 pieces)

Gourmet Mixed Pies, Homemade Puff Pastry, Slow Braised Fillings & Heinz Ketchup (20)
Gourmet Sausage Rolls, Pork & Fennel, Rolled in Homemade Pastry, Seasoned and Served with Heinz Ketchup (20)
Assortment of Vegetarian Quiche, Semi-Dried Tomato, Fetta & Cheddar, Onion Jam (20)

Jalapeno Poppers - $80 for 15 pieces OR $130 for 30 pieces
Jalapeño Poppers featuring a zesty kick of jalapeño peppers and a creamy, indulgent cream cheese filling.

Arancini Trio - $79 for 15 pieces OR $135 for 30 pieces

4 Cheese, Pumpkin, and Bolognese

Assortment of Quiche Platter - $85 for 15 pieces OR $170 for 30 pieces

A Variety of Quiches. Vegetarian options included.

Grilled Chicken Skewers - $105 for 15 pieces OR $150 for 30 pieces

Grilled Chicken Thigh Skewers Paired with Two Delicious Dipping Sauces: Zesty Lime aioli and Sweet Chili

Mini Pecking Duck Pancakes - $85 for 15 pieces OR $170 for 30 pieces
Succulent Duck, Hoisin Sauce, Crisp Cucumber & Shallots

Catering

Grazing Stations

For large groups. Minimum order of 50 pax. Prices include GST.

Honey roast leg of ham, served with chutney, relish, mustard, soft bread rolls - $25pp (Min. 10)

Cheese Grazing - $27.50pp (Min. 50)

Selection of Australian and European cheese, homemade pear chutney, dried figs, apricots, apple, fresh fruit, selection of crackers

Antipasto Grazing - $27.50pp (Min. 50)

Mezze boards, cured meat, salami, prosciutto, marinated olives, grilled halloumi, hummus, pesto, grilled vegetables, grilled flatbread, crackers

Premium Cheese & Antipasto Grazing - $49pp (Min. 50)

Selection of Australian and European cheese, homemade pear chutney, dried figs, apricots, apple, fresh fruit, selection of crackers
Mezze boards, cured meat, salami, prosciutto, marinated olives, grilled halloumi, hummus, pesto, grilled vegetables, grilled flatbread, crackers
Roasted vegetables, fresh oregano
Marinated mozzarella balls
Selection of dips, hummus, baba ghanoush, beetroot
Dates, fresh grapes, fresh figs
House made grissini, sourdough

Dessert Grazing - $25 (minimum 50) – 3 desserts per person

Select 3

Bitter chocolate torte and sour cherry
Greek yoghurt pannacotta with fresh berries
Mini Passionfruit Curd Pavlova & fresh mint
Mini assorted macaroons
Classic lemon tart with Italian meringue
Chocolate tart served with white chocolate ganache

Catering

Desserts

Prices include GST.

Celebrate Dessert $170 (20 pieces)

Mini Macaroons (5)
Lemon Tart with Smashed Meringue & Fresh Mint (5)
Chocolate Tart served with White Chocolate Ganache (5)
Mini Passionfruit Curd Pavlova & Fresh Mint (5)

Beverage & BYO Prices

BYO Pricing

Price includes GST.

Beverages - Includes ice, cups, RSA wait staff, cleaning, rubbish removal, use of fridges and eskies (on request), serving of your drinks (on request)
Please Note – IT IS A REQUIREMENT OF SELF-CATERED CRUISES THAT A SUBSTANTIAL AMOUNT OF FOOD IS TO BE BROUGHT ON BOARD WITH BYO BEVEREGES
$200.00

Food - Includes use of fridges and eskies (on request), plates, napkins, cutlery, cleaning, removal of rubbish.
Please Note – IT IS A REQUIREMENT OF SELF-CATERED CRUISES THAT A SUBSTANTIAL AMOUNT OF FOOD IS TO BE BROUGHT ON BOARD WITH BYO BEVEREGES
$200.00

Catering

Beverage Packages

Price includes GST.

Non-Alcoholic Drinks Package

A selection of soft drinks, juice and bottled water

$7.50 pp per hour.

(Note* beverages are subject to change and availability)

Whitehaven Drinks Package (not offered on bucks/hens cruises)

- ☐ Beer (Peroni & Corona)
- ☐ Light Beer (Hahn Light)
- ☐ White Wine (Sauvignon Blanc & Pinot Grigio)
- ☐ Red Wine (Shiraz & Cabernet Sauvignon)
- ☐ Rosé & Sparkling Wine
- ☐ Selection of Soft Drinks, Orange Juice & Water

$15.00 pp per hour.

Whitehaven Premium Drinks Package (not offered on bucks/hens cruises)

- ☐ Beer (Peroni, Corona, Hahn Super Dry)
- ☐ Light Beer (Hahn Light)
- ☐ Cider (Apple)
- ☐ White Wine (Sauvignon Blanc & Pinot Grigio)
- ☐ Red Wine (Shiraz & Cabernet Sauvignon)
- ☐ Rosé & Sparkling Wine
- ☐ House Spirits (Scotch, Bourbon, Vodka & Gin)
- ☐ Selection of Soft Drinks, Orange Juice & Water

$20.00 pp per hour.

Catering

Drinks on Consumption

Beer (Peroni, Corona, Hahn Super Dry)	$10 per glass
Light Beer (Hahn Light)	$10 per glass
Cider (Apple)	$10 per glass
White Wine (Sauvignon Blanc & Pinot Grigio)	$39 per bottle
Red Wine (Shiraz & Cabernet Sauvignon)	$39 per bottle
Rosé & Sparkling Wine	$39 per bottle
House Spirits (Scotch, Bourbon, Vodka & Gin)	$10 per glass
Selection of Soft Drinks, Orange Juice & Water	$5 per glass

Catering Terms and Conditions

All Catering has a delivery fee of $35
(except NYE catering delivery fee is $100)

There is a minimum spend for catering of $275
(note this minimum spend does not include the delivery fee)

For BBQ, Buffet & Canape minimum order see numbers next to items.
(see minimum order number above corresponding to each menu item)

Any dietary changes to the menu will incur a $7.50 surcharge.
(e.g. gluten free, dairy free, vegetarian, vegan, etc.)

Catering must be finalised 5 business days before scheduled cruise departure and is non-refundable as produce is specially ordered in.

Catering on Public Holidays incurs a 20% surcharge.

If you have special requests for catering, our team is happy to work with you to create a menu that works for your group.