boatique.

sydney boat hire

SPELLBOUND
Onboard Dining
Menu

Delivery fee $40.00

1. Minimum order of $200 for the catering
2. Public holidays incur a 20% surcharge
3. We also have the following sausage sizzle menus available:

   a. Gourmet sausage sizzle @ $20/person, which includes gourmet sausages / rolls/ green salad, dips and chips, plus a delivery fee of $20.00
   b. Basic Sausage sizzle – sausages, rolls and condiments @ $14.50/person, plus a delivery fee of $20.00

Premium Dining for small groups

BBQ Menu $92pp – 2 to 8 people

Celebrate Grazing - Charcuterie / Antipasto Platter|
Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
Peppered Rump Steak - mustard on the side
Smoked Salmon –Crackers / Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream
Lemon Chicken - Parsley / Minted Yoghurt
Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
Crusty French Baguette
Chocolate Brownie Platter – 8 pieces
Cheese Platter – small platter

Classic BBQ Menu $59pp Min 10 pax

Celebrate Grazing - Charcuterie / Antipasto Platter|
Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
Classic pork or beef sausages
Chicken skewers / cracked pepper
Greek Salad -Tomato/ red peppers/onion/fetta/ olives/ cucumber
Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
Bread roll and butter

Seafood buffet $90pp min 10 pax

Grilled garlic prawns
Chargrill salmon fillets
Sydney Rock Oysters
Classic Potato Salad - Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise / Spring Onion
Quinoa Salad - Rainbow quinoa, avocado, shaved fennel, Persian fetta, fresh chervil salad
Crusty French Baguette
Chocolate Brownie Platter – 8 pieces
Cheese Platter – Small Platter

Buffet Menus

Our Buffets are served at a preferred time during the charter. The menus provide multiple food options. If you have selected a buffet menu, please nominate your preferred dining time to either your booking agent, or the crew on the day.

Buffet Menu 1 | $62.00pp - Minimum 10

Celebrate Grazing - Charcuterie / Antipasto Platter
Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread
Thai beef salad - Thai Beef Salad with Coriander, Mint and Lime on Noodles with Sesame Soya Dressing (GF)
Lemon thyme roast chicken - Charred Lemon / Rosemary / Thyme
Quinoa Salad - Quinoa, chickpeas, carrots, shallots, parsley, Moroccan spice, preserved lemon, vinaigrette
Mixed Vegetable Salad - Classic mixed roasted vegetables, pumpkin, carrots, beetroot, red peppers, semi dried tomatoes, tarragon salad
Crusty French Baguette

Buffet Menu 2 (Asian Theme) | $90.00 pp – Minimum 15

Satay Chicken Peanut Coconut Sambal - 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

Buffet Menu 3 - $29.00 – Minimum 20

Portuguese baked chicken
Green Garden Salad
Coleslaw Salad - white and red cabbage, carrots, apple, capsicum, shallots, toasted pine nuts, dill, whole egg mayonnaise salad
Bread Rolls

Buffet Menu 4 | $55.00 – Minimum 15

Portuguese-Baked Chicken w/ Preserved Lemon and Parsley [GF]
Slow cooked beef cheeks, master stock, mushrooms
Mexican Charred Corn Salad, Radish, Mint, Fennel, Chilli Lime Dressing (GF, V, DF)
Caprese Salad, Baby Mozzarella, Tomatoes, Basil (GF, V)
Greek Salad, Tomatoes, Cucumber, Mixed Olives, Peppers, Feta, Red Onion, Oregano (V, GF
Bread Rolls

Canapé Menus

Small Numbers Canapé Menu | $50.00pp - Minimum 4

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Moroccan Vegan Cocktail Pie
Grilled chicken skewers, chermoula, lime topping
Cucumber Tzatziki (Halal) (GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Arancini X 2 Roasted Pumpkin & Sage Truffle Mayo (V)
Sweetcorn fritters – Avocado salsa

Baked Bites Platter | $152.00

(28 pieces in total - 4 of each)
Spinach ricotta Roll (GF) Petite
Chicken & Leek Pie
Mini Steak Pies
Chicken Empanada
Moroccan Vegan Cocktail Pies
Smoked Salmon Tartlet
Arancini – Roasted Pumpkin & sage

Light Canapé menu 1 (6 Pieces) | $49.00pp - Minimum 10

Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Moroccan Cocktail Pie (V)
Grilled chicken skewers, chermoula, lime topping - Cucumber Tzatziki (Halal) (GF)
Spicy Chicken Empanada
Tiger Prawn & green mango rice paper rolls (GF)
Roasted Pumpkin & Sage Arancini Mint / Coriander / Chili Sauce –(V) (GF)

Light Canapé Menu 2 (6 Pieces) | $49.00pp - Minimum 10

Mini caramelised tomato and fetta tarts
Moroccan Cocktail Pie (Vegan)
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill
Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (Gf)
Slow Cooked Lamb pie – Slow cooked lamb shoulder, rich vine ripened tomato
Chicken Rice Paper Roll - Steamed chicken, shiso cress, rice paper rolls (GF, DF)
Skewered Chicken X 2 - Cucumber Tzatziki

Canapé Menu 1 (12 Pieces) | $79pp - Minimum 10

Moroccan Cocktail Pie (Vegan)
Arancini X 2 – Roasted Pumpkin & Sage/Truffle Mayo (V) (GF)
Petite Chicken & Leek Pie - Celery / Spring Onions
Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)
Best Market Oysters (orders x 12) - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce
Tartlet of wild mushrooms, slow cooked garlic-

Charred salmon, sweet soy and fresh basil (GF)
Skewered Chicken X 2 - Cucumber Tzatziki

Canapé Menu 2 (14 Pieces) | $112.00pp - Minimum 10

Moroccan Cocktail Pie (Vegan)
Arancini – 4 cheese – truffle dipping sauce(V)
Tiger prawn & green mango rice paper rolls (GF)- Mint / Coriander / Chili Sauce X 2(GF)
Satay Chicken Peanut Coconut Sambal - Coriander / Dry Fried Onion (Halal) X 2 (GF)
Best Market Oysters (ordered x 12) - Lime Emulsion X 2(GF)
Sugar Cane Prawns - Coconut Dusted / Lime Sauce X 2
Assorted Fresh Rice Paper Rolls - Tofu / Prawn / Chicken / Veg
Smoked Salmon Tartlet - Puff Pastry / Shallots / Dill X 2
Steak Green Peppercorn Pie

Platters / Starters / Entrees

Celebrate Grazing - Charcuterie / Antipasto Platter| $140.00 – 8 to 10 People

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles, and grilled sumac flat bread

Celebrate at Work | $258.00 – 8 to 10 people

20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup
20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned and served with Heinz ketchup
20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta and cheddar & onion jam

Cheese Platter | $145.00 – 8 to 10 People

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney, and water crackers

Celebrate Vegetarian Grazing -Vegetarian Antipasti & Mezze Platter| $135.00 – 8 to 10 People

A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, 3 x dips, gluten free crackers and bread.

Oyster's, Prawn, Salmon Platter | $169.00

Oysters - (12), King Prawns - (12) Smoked Salmon (12 Slices) Baguette, Lemons, and dips

Smoked Salmon Platter| $145.00 – 8 to 10 People

Crusty Baguette, Grilled Lemon Capers, Pickled Red Onion, Dill & Horseradish Cream

Rice Paper Roll Platter | $126.00 (10 Rolls in Total / Cut in Half) Prawn – Tiger prawn & green mango rice paper rolls (GF) Vegetarian – Tempura tofu and banana flower salad (GF) (V) Vegetarian - Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V) Chicken – Steamed chicken, shiso cress, green papaya (GF) Varied sauces **Point Sandwich Platter| $126.00**
(10 Sandwiches in Total)
Chicken – Chopped Breast / Italian Parsley /Mayonnaise
Rare Roast Beef – Smoked / Cheese / Mustard / Pickles /
Lettuce
Salad – Avocado / Tomato / Cucumber / Lettuce / Vegan
Ham – Cheddar / Roma Tomato / House Mayo / baby
Spinach Egg – Chopped Egg / Mayo / Chives / Lettuce /
Diverse Bread
Wraps Platter| $81.00
(12 Pieces in Total)
Falafel – Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt
/Chili Smoked Salmon – Crème Cheese / Pickled Onion / Capers /
Spinach Chicken Caesar Schnitzel – Cos Lettuce, Parmesan, Bacon,
Dressing Shaved Ham – Cheddar / Roma Tomato / Mayo /Baby
Spinach

Gourmet Mixed Pies & Sausage Rolls – $69.00 - 15 pieces

Delicious House made puff pastry, slow braised fillings, and Heinz ketchup

Desserts

Fresh Fruit Platter | $89.00
Seasonal Best / Sliced / Skin Off

Sweet Treats Platter | $89.00
3x Double Chocolate Brownie Square
3 x Blueberry Almond Frangipane (GF)
3 x French Macaroons (GF)

Celebrate Dessert| $140.00 – 20 pieces
5 x Mini macaroons
5 x Lemon tart, smashed meringue, fresh mint
5 x Chocolate tart, white chocolate ganache
5 x Mini Pavlovas, passion fruit curd, fresh mint