Menus

Weathersfield's menu selections are thoughtfully planned to suit a sailing yacht. We have a comprehensive selection to suit any taste and any occasion all prepared in house by Marianne using only the finest and freshest ingredients. We do not outsource our catering and when it comes to quantity there's plenty even for the biggest eaters. We can tailor any of our menus or create new ones. Just talk to us about your ideas. Vegan and other dietary requirements are also catered for. Simply advise us.

The Bosuns BBQ

"Just ideal for that no fuss day for a group of friends"

BBQ Gourmet Sausages
Served with Hot and Mild Mustards, BBQ and Tomato Sauces with

Home Baked Crusty Bread Rolls with Butter

$18.00 per person

Why not add a fresh Salad? – Just add $10 per person *(Refer to Salad Selections)*

The Clipper BBQ

"Just ideal for that family get together"

BBQ Rump Steaks – Marinated in a Smoked Hickory Sauce and Seasonings
with
BBQ Gourmet Sausages
All served with condiments of Hot and Mild Mustards, BBQ and Tomato Sauces
with

Fresh Salads – Choice of any 2 *(Refer to Salad Selections)*

and **Home Baked Crusty Bread Rolls with Butter**

$38.00 per person

Why not add a dessert? – Just add **$8.00 per person**

The Castaway BBQ

"Just ideal for that corporate event"

BBQ Premium Scotch Fillet – Marinated in Worcestershire sauce and spices
with
BBQ Tender Chicken Breast Fillets – M arinated in lime juice and rum
and
BBQ Gourmet Sausages

All served with condiments of hot and mild mustards, barbecue and tomato sauces

with **Fresh Salads** – Choice of any 2*(Refer to Salad Selections)*

with **Home Baked Crusty Bread Rolls with Butter**

and **Dessert** – Choice of any 1 *or (Refer to Dessert Selections)*

Fruit & Cheese Platter

$48.00 per person

Captains Seafood BBQ

"Served hot and straight from our onboard Barbecue"

Large Whole BBQ Snapper – Barbecue baked with shallots, lemon, butter and fresh herbs, served with our own *Weathersfield* sauce *with*
BBQ Baby Octopus – Marinated in our own sweet chilli & spicy cajun sauces with

Fresh King Prawns – served with our very own *Weathersfield* cocktail sauce with

Fresh Salads – Choice of any 2 *(Refer to Salad Selections)* and

Home Baked Crusty Bread Rolls with Butter

and **Dessert** – Choice of any 1 *or(Refer to Dessert Selections)*

Fruit & Cheese Platter

$65.00 per person

Surf & Turf

"Served straight from the Barbecue combined with a selection of Fresh NSW Seafood"

Premium Scotch Fillet Steaks – lightly marinated in our own special smoked hickory sauce *with* **Tender Chicken Breast Fillet** – Marinated in lime juice and rum with **A Seafood Platter -** Sydney Rock Oysters with Queensland King Prawns served with our own *Weathersfield with* seafood cocktail sauce

Fresh Salads – Choice of any 2 *(Refer to Salad Selections)* and

Home Baked Crusty Bread Rolls with Butter *and*

Dessert – Choice of any 1 *(Refer to Dessert Selections)* or

Cheese & Fruit Platter

$68.00 Per Person

Mariners Feast

Buffet – A Special Selection of Fresh NSW Seafood including:
Sydney Rock Oysters, Moreton Bay Bugs, Blue Swimmer Crabs, Rock Lobster, King Prawns, Scallops, BBQ Baby Octopus, Smoked Salmon served with our own Seafood Cocktail Sauce. (All subject to seasonal availability) *Weathersfield*

Fresh Salads - Choice of any 2 *(Refer to Salad Selection)*
with
Home Baked Crusty Bread Rolls with Butter
and
Dessert – Choice of any 1 *or (Refer to Dessert Selections)*

Fruit & Cheese Platter

$95.00 per person

Grazing Platter

"Ideal for that informal event with different foods to try"

A selection of –
Buffalo chicken wings
lamb souvlaki skewers
Mini quiches
Smoked chicken
Marinated baby octopus

Premium cured meats –prosciutto, salami, pancetta, arancini, bocconcini, provolone
Australian cheeses – gouda, blue, cheddar, swiss, brie, fetta, jarlsberg, camembert
Freshfruitsand vegetables – *cucumbers*, *cherry tomatoes*, *figs*, *carrot*, *grapes*, *pineapple*, *orange*, *watermelon*, *mango*, *apple*, *dragon fruit*, *banana*, *strawberries*, *kiwifruit*, *blueberries*
Dolmades, kalamata olives, marinated artichokes, roasted red peppers Milk and dark chocolate
Dips – hummus, tzatziki, guacamole, spinach Breads, crackers, corn chips, bread sticks, pita slices
Nuts – walnut, pistachios, cashews, almons, macadamias
Dried fruits

$30.00 per person
We can prepare a grazing platter for any number of guests up to 30.

Canapes & Finger Food

"Perfect for that intimate or informal Cocktail Party"

Home Made Dips and Pates - *Server with fresh vegetable crudites, bread sticks, pita slices or corn chips*

Tzatziki – *Greek yoghurt, cucumber, lemon and herbs*
Hummus – *Mashed chickpeas, tahini, lemon juice and garlic*
Guacamole – *Fresh avocado, tomatoes, onion and parsley*
Chicken and Bacon Pate – *Savoury and meaty with distinctive bacon flavour*
Duck and Orange Pate – *rich and earthy, seasoned with brandy*

Canapés

Mini Spring Rolls
Smoked Salmon & Cream Cheese
Buffalo Chicken Wings
Quiche Lorraine
Marinated baby octopus
Barbecued lamb cutlets
Mini Beef and Chicken Pies
Mini Sausage Rolls
Pizza Bites
Chicken Satay skewers

Bruschetta – *toasted thin slices of crusty garlicky bread topped with tomatoes and onions in balsamic vinegar dressing* Dolmades – *stuffed grape leaves with beef, rice and spices cooked in tomato sauce* Arancini Rice Balls – *rice balls stuffed with cheese and pumpkin coated with breadcrumbs and deep fried* Meatballs of Pork or Beef – *chargrilled served with tomato relish* Lamb souvlaki skewers – *marinated in red wine, olive oil and Greek seasoning*
$25.00 per person (select any 4)

Gourmet Wraps & Sandwiches

"Perfect for lunch on the go"

Smoked Chicken & Avocado
Pork & Salad Ham, Cream
Cheese & Carrot Chicken &
Beetroot Souvlaki Lamb &
Salad Mediterranean Beef Ham,
Egg & Rocket Chicken Rainbow
Smoked Salmon & Avocado
Chicken Caesar Prawn & Cos
Lettuce
$25.00 per person (select any 3)

Salad Selections

- **Coleslaw**: Cabbage, Carrot, Parsley, Shallots and Capsicum mixed with a Light Tangy Mayonnaise or Italian Dressing
- **Fresh Garden Salad**: Selected Varieties of Lettuce, Celery, Tomatoes and Capsicum with a French Dressing
- **Potato Salad**: Potatoes, Shallots and Eggs mixed together with Sour Cream, Spices and Mayonnaise
- **Caesar Salad**: Crispy Romaine Lettuce, Fresh grated Parmesan Cheese, Crunchy Bacon Pieces, Fresh Croutons with The Original Caesar Salad Dressing
- **Herbed Tomato Salad**: Tomatoes, Onions, Pine Nuts and Fresh Basil in a Wine Vinegar and Olive Oil Dressing
- **Pasta Salad**: Spiral Pasta, Sundried Tomatoes, Continental Parsley served with a homemade Pesto Sauce
- **Greek Salad**: Traditional recipe with Black Olives, Onion, Tomato, Cucumber, Fetta Cheese, Spices, Oregano, Olive Oil

Dessert Selections

An assortment of:
Danish pastries Mud
Cake Black Forest
Gateau Cheesecakes

Pavlova: *A traditional favourite*
Fresh Tropical Fruit Salad: served with fresh cream

Cheese and Fruit Platter

All fruits subject to seasonal availability
Cheeses: Jarlsberg, Swiss, Gouda, Smoked, Edam, Tasty, Cheddar, Camembert, Brie, Danish Blue Vein, Apricot & Almond Fruit & Rum with water crackers
Fruits: Honey Dew Melon, Rock Melon, Mango, Kiwifruit, Grapes, Tamarillo, Guava, Pawpaw, Pineapple, Strawberries, Watermelon, Blackberries, Blueberries, Peach
Nuts: Cashews, Pistachio, Almonds

Beverage Packages

Silver Beverage Package
$12 per person per hour

(Includes Soft drinks, Juices, Bottled Water)

Sparkling Wine
Jacob's Creek Reserve Sparkling Prosecco New South Wales

White Wine
Cookoothama Darling Point Chardonnay Murrumbidgee River. New South Wales Silver Moki Sauvignon Blanc Marlborough, New Zealand

Red Wine
Krondorf Winemakers Shiraz Cabernet Barossa, South Australia

Beers
James Boag's Crown Lager Cascade Premium Light

Gold Beverage Package
$17 per person per hour

(Includes Soft drinks, Juices, Bottled Water)

Sparkling Wine
Chandon Brut NV Yarra Valley

White Wine
Isabel Estate Sauvignon Blanc Marlborough, New Zealand Phillip Shaw Chardonnay Orange, New South Wales

Red Wine
Mr Riggs Shiraz McLaren Vale Little Giant Cabernet Sauvignon Coonawarra, South Australia

Beers
Corona Asahi Cascade Premium Light

Add **$4 per person per hour** to either beverage package to include spirits
(Includes all mixers)

NOTE: On consumption TAB options are always available. Please make your selections prior to the event due to limited storage on the vessel.

On Consumption Beer, Wine & Spirits Menu

BEERS

Regular Beers - $8 per bottle
Carlton Draught
James Boag
Crown
Great Northern Brewery
Toohey's New
Iron Jacks

Premium/Craft Beers - $10 per bottle
Mountain Goat
Sydney Beer Co
Young Henry
James Squire Fifty Lashes
Four Pines

Imported Beers - $10 per bottle
Corona
Peroni
Asahi
Stella Artois
Heineken

RED WINE
- Krondorf Winemakers Shiraz Cabernet, Australia - $28 per bottle
- Mr Riggs Shiraz, Australia - $40 per bottle
- Red Knot GSM, Australia - $45 per bottle
- Little Giant Cabernet Sauvignon, Australia - $45 per bottle
- Voyager Estate Cabernet Merlot, Australia - $50 per bottle

SPIRITS
- Belvedere Vodka Poland - $10 per drink
- Glenmorangie 10YO Single Malt Scotland - $10 per drink
- Tanqueray Gin England – $9 per drink
  Bacardi White Rum Cuba - $9 per drink
- Makers Mark Bourbon United States - $9 per drink
- Chivas Regal 12YO Blended Scotland - $10 per drink
- Jack Daniels Tennessee United States - $9 per drink

(Includes all mixers)

WINES

Sparkling Wine

Jacobs Creek Reserve Sparkling Prosecco, Australia - $25 per bottle Chandon Brut NV, Australia - $45 per bottle Mumm's Cordon Rouge Brut NV - $95 per bottle Moet & Chandon Brut NV - $120 per bottle

White Wine

Cookoothama Chardonnay, Australia - $25 per bottle
Silver Moki Sauvignon Blanc, NZ - $25 per bottle
Isabel Estate Sauvignon Blanc, NZ - $45 per bottle
Phillip Shaw Chardonnay – Australia - $48 per bottle
Arthur Metz Pinot Gris, France - $55 per bottle