

SYDNEY DAY F&B PACKAGES



CATERING PACKAGES

\$85pp Silver – 5 canapès, 2 substantials, 1 dessert

\$95pp Gold - 7 canapès, 1 substantials, 1 dessert

\$105pp Platinum – 8 canapès, 2 substantials, 1 dessert

\$125pp - Buffet - 2 canapès, 2 proteins, 2 veg/salad, 1 fruit platter or dessert

\$10pp BYO - substantial to comply with RSA, must be pre-prepared.

Grazing Platters + pricing below

BEVERAGE PACKAGES

Gold Selection - \$20 pp/ph

Platinum Selection - \$30 pp/ph

Diamond Selection - \$40 pp/ph

BEVERAGE PACKAGES - OPTIONAL ADDITIONS

Premium Spirit Upgrade - \$15 pp/ph* Premium Champagne Upgrade - \$15 pp/ph* Cocktail Package: \$25 pp/ph - 2 cocktails only** Frozen Slushy Cocktails: \$180 per chamber***

*must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests

** must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests, 1 waitstaff fee per 23 pax applies

***First Round is on the house!

All rates are inclusive of GST. Public holidays: + 25% on top of the charter rate, catering and beverages. Crew +100%

CATERING PACKAGE SELECTIONS



CANAPÉ PACKAGES

SILVER SELECTION - Choose 5 canapés, 2 substantial, 1 dessert - \$85pp

GOLD SELECTION - Choose 7 canapés, 1 substantial, 1 dessert - \$95pp

PLATINUM SELECTION - Choose 8 canapés, 2 substantial, 1 dessert - \$105pp

CANAPÉS

Heirloom Tomato, Burrata, olive (v)

Falafel, hummus, dukha (v)

Truffle Mushroom, parmesan Tarts (v)

Ceviche, coconut, lime, coriander, chili (df, gf)

Karaage Chicken, Japanese Mayo, Sesame Seeds, Nori (gf)

Crab, fennel, limoncello, radish (df)

Coconut Snapper ceviche, coriander, lime, chili (df, gf)

Chicken san choy bow, nam jim, herb salad (gf)

Lamb kofta, yogurt mint, dukha salt - contains nuts

Scallop shells, cauliflower, herb butter crumb

SUBSTANTIALS

Wagyu mini beef burger, cheese, house pickles, milk buns

Haloumi burger, rocket, relish, aioli (v)

BBQ Chicken, smoked tomato tarragon vinaigrette, rocket (gf)

Braised Lamb shoulder, quinoa, chickpea, pomegranate, mint, feta & parsley

Lobster rolls, crème fraiche, caviar, potato crisps

Miso Salmon, pickled ginger, sesame, nori, cucumber (gf, df)

Tuna poke, avocado, wasabi, sesame, wakame boats (gf, df)

DESSERT

Salted Chocolate Pistachio Brownie - contains nuts

Items are subject to seasonal availability and some menu items may change

Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

BUFFET PACKAGE



SELECTION - 2 canapés, 2 proteins, 2 sides, 1 fruit platter or 1 dessert, Artisan breads - \$125pp

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika yogurt, lemon thyme (gf)
Roast beef, rocket, grana Padano, cherry tomato, truffle aioli (gf)
Miso salmon, soba noodles, sesame, pickled ginger, Asian herbs (gf/ df)
Pulled lamb, feta, cous cous, currants, toasted almond - contains nuts
Frittata, pea, mint, feta, spinach (v, gf)
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)

SALAD/SIDES

Roasted root vegetables, Salsa Verde, rocket (v, gf)
Frittata, pea, mint, feta, spinach (v,gf)
Haloumi, lemon, caper, chili (mild), parsley salad (v, gf)
Quinoa, mint, tomato, lemon oil, tabouli (v, gf)
Chermoula potato salad with crispy chorizo, sweet corn, olives (gf)
Super greens, tamari sesame seeds; broccolini, Asian greens, ponzu dressing (v, gf)

DESSERT

Chocolate pistachio brownie
Berry polenta cake
Fig friands
Sweet slices

Items are subject to seasonal availability and some menu items may change Dietary requirements can be catered to, please advise ahead of charter.

df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available

GRAZING BOARDS

*Grazing plates can be ordered for a minimum of 10 - 15 guests when ordered in accompaniment of another menu

MEZZE PLATTER \$225

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips (v)

CURED MEATS \$265

Salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions

SEAFOOD PLATTER \$285

Local poached King prawns, salmon sashimi, natural Tasmanian oysters

DESSERT PLATTER \$180

Chocolate pistachio brownie, Berry polenta cake, Fig friands, sweet slices (GF options available)

FRUIT PLATTER \$160

Selection of in season fresh fruit

FROMAGE PLATE \$265

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

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BEVERAGE PACKAGE SELECTIONS



GOLD BEVERAGE PACKAGE

\$20 PER PERSON / PER HOUR

SPARKLING

DeBortoli King Valley Prosecco

WHITE WINE

Shaw+Smith Sauvignon Blanc, Adelaide Hills, AU

ROSÉ

Rameaud'Or 'Petit Amour' Rose, Cotes de Provence, FRA

BEER

Corona

Peroni 3.5

~~Non-Alcoholic: Includes water, soft drinks, tea and coffee.~~

Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.



PLATINUM BEVERAGE PACKAGE



\$30 PER PERSON / PER HOUR

SPARKLING

CalabriaBelanaProsecco NV

WHITE WINE

Vasse FelixChardonnay, AU

Opawa Pinot Gris, NZ

ROSÉ

MaisonSaint AIX, FR

BEER

Corona

Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.

DIAMOND BEVERAGE PACKAGE



\$40 PER PERSON / PER HOUR

SPARKLING

MummCordonRouge Brut NV Champagne, France

WHITE WINE

Domaine ChristianSalmon Sancerre, FR

Leeuwin Estate prelude vineyard Chardonnay, AU

ROSÉ

Chateaud'esclans Whispering Angel FR

BEER

Corona

Peroni 3.5

Non-Alcoholic: Includes water, soft drinks, tea and coffee.

Drink selections are subject to availability and some selections may change. Cocktails are included on overnight charters only, unless otherwise arranged and quoted.

BEVERAGE OPTIONAL ADDITIONS

PREMIUM SPIRIT UPGRADE *

\$15 per person / per hour

VODKA
Belvedere

TEQUILA
Patron Silver

GIN
The Botanist

RUM
Krakken Spiced Rum

WHISKEY
Glenfiddich 12YO

*must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests

PREMIUM CHAMPAGNE UPGRADE

\$15 per person / per hour

CHAMPAGNE
MummCordonRouge Champagne

FROZEN COCKTAIL SLUSHY *

\$180 per chamber

*first round is on the house!
Choice of 2 chambers

Limoncello Granita

Frozen Margarita

Mango Daiquiri

Piña Colada

COCKTAIL PACKAGE *

\$25 per person / per hour

2 Cocktail maximum

*must be purchased in conjunction with a beverage package, 2 hour minimum, must be purchased for all guests, 1x additional wait staff fee applies

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