



Whitehaven

Multi-level catamaran

70

Passengers

\$650

Minimum Hourly Rate

Sydney

Location

Whitehaven is a beach club inspired, multi-level catamaran with a large indoor and outdoor area, including a large internal cabin, and upper and lower deck areas.

Plenty of seating, standing and dance space. Comfy lounges. Large gas BBQ. Perfect for any celebration or corporate occasion

Special Features

All weather dining area

Large alfresco entertainment deck

Sound system with 4 zone Bluetooth connection

Dance floor

Fully equipped galley

2 toilets

Two large eskies with ice

Swim ladder

Water toys (available to hire)

– 1x lily pad, 1x kayak, 1x paddle board

PUBLIC HOLIDAYS & SPECIAL EVENTS

New Year's Eve \$31,500

BYO, 6hr Cruise (approx. 7:30pm -1:30am – subject to wharf bookings)

Other Public Holiday Surcharge Information

\$895 p/hr base rate + 20% surcharge

Min. 4 hrs - (Public holiday base rate + 20% surcharge applied to total booking)

All rates above include skipper and host/hostess.

WHITEHAVEN RATES 2024-2025

APRIL - SEPTEMBER

Monday to Thursday

\$650 p/hr Min. 3 hrs

Friday, Saturday & Sunday

\$750 p/hr Min. 3 hrs

JANUARY – MARCH, OCTOBER – NOVEMBER

Sundays to Fridays

\$750 p/hr Min. 3 hrs

Saturdays

\$850 p/hr Min. 3 hrs

DECEMBER

Sunday – Thursday

\$850 p/hr Min. 3 hrs

Fridays & Saturdays

\$950 p/hr Min. 4 hrs

All rates above include skipper and host/hostess.





Whitehaven

Charter Rate

Additional Fees

Additional Distance Surcharges: \$440 each way

Locations: Watsons, Balmoral, The Spit or similar distance; any pickup west of Gladesville bridge

Additional Wait Staff:

Required at ratio of 1:15 guests

\$330 for up to 4 hours, \$75 per additional hour (See Additional Wait Staff Requirement guide)

Security Guards:

For 18th - 21st Birthday Parties – Required, Bucks cruises 30+ pax required.

\$400 for up to 4 hours, \$75 per additional hour

Need for security can be assessed on a case-by-case basis if required.

Maritime Wharf Bookings: \$55 per wharf (2 wharf fees per standard cruise)

BYO Drinks: \$200

Includes use of fridges & eskies with ice, cups, cleaning, rubbish removal

Note: It is a requirement of self-catered cruises that a substantial amount of food is to be brought on board

BYO Food: \$200

Includes plates, cutlery, cleaning, rubbish removal

BBQ Usage: \$50

Includes usage of all BBQ equipment, gas, utensils, and cleaning of BBQ

Water Toy Fee: \$200

Includes 1x Kayak, 1x SUP board, 1x Lily Pad

Pre-Access Fee: \$250

To set up decorations, for DJ to set up prior to charter, etc.

Maximum of 5 pax (if more people are required to set up, this will be assessed on a case-by-case basis)

BYO DJ: \$200

For DJ arriving with guests, setting up on charter to operate the generator

Note: DJs need to provide their own equipment

BEVERAGE & BYO Prices

BYO Beverages - \$200.00

- 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

** BYO Food - \$200 - 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



Whitehaven

Charter Rate

Additional Wait Staff Requirement Guide

Guests 1 to 15: 0 additional waitstaff required

Guests 16 to 30: +1 waitstaff required

- \$330 for up to 4 hours
- \$75 per additional hour

Guests 31 to 49: +2 waitstaff required

- \$660 for up to 4 hours
- \$150 per additional hour

Guests 50 to 70: +3 waitstaff required

- \$990 for up to 4 hours
- \$225 per additional hour

Safety Disclaimer for Bucks, Hens, and 18th – 21st Birthday Parties

A safety disclaimer covering boat travel and related activities, such as swimming, is required for all Bucks, Hens, and 18th – 21st Cruises. This form must be completed as part of the safety briefing onboard.

Security Requirements

Security guards are required for Bucks parties with 30+ guests and for 18th – 21st birthday parties.

The need for security can be assessed on a case-by-case basis for Bucks parties with 30+ guests and for 18th – 21st birthdays.

1 x Security Staff required: \$400

Bucks Parties

Daytime Bucks parties only.

Must be completed by a 6 pm finish time.

(Note: The need for security is assessed on a case-by-case basis.)

Catering Terms and Conditions

Delivery Fee: \$35

All catering has a delivery fee to cover drivers from caterers kitchen to our vessel.

Dietary Changes: \$7.50 per change

All dietary substitutes have a charge per passengers required (eg. Gluten free, dairy free vegetarian etc.)

Finalising Orders 72 hours prior

Catering is non-refundable 14 days prior to order to allow for produce to be ordered in.

Important notes:

- Max. no. of passengers: 70
- BYO spirits served by the crew in the kitchen after first hour
- BYO DJ to bring own speakers
- Day Bucks Parties only, must be completed by 6 pm finish time.
- Standard max. cruise duration 4 hrs – (over 4 hours subject to approval)
 - Can book in for 4 hours with the option to extend depending on crews' assessment on the day
- Drinks storage post cruise of \$50 per day starting first business day after cruise date.
- Note Pre-access location may change depending on previous charter drop off location



Whitehaven

Catering Menu

Whitehaven Catering & Drinks Menu 2024

Catering on Public Holidays incurs a 20% surcharge.

Catering Delivery Fee: \$35

Min spend \$275

Dietary changes will incur a new \$7.50 fee.

Express Canapes – Choose 6, 8 or 10 Items (Min 10)

6 Canapes \$39 per person

8 Canapes \$49 per person

10 Canapes \$59 per person

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

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Premium Canapes – Choose 6 Items (Min 10)

10 Guests \$525

20 Guests \$1,040

30 Guests \$1,555

50 Guests \$2,580

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)





Whitehaven

Catering Menu

Canapé Add-ons Selection

Add On for any Canape Option

\$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, craps 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)



Whitehaven

Catering Menu

BBQ MENUS

Prices are based on per person and include GST.

BBQ Option One \$30.00pp (Min. 10)

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

Classic AUSSIE BBQ Option \$49.00pp (Min. 6)

To Start

A selection of dips including hummus & Baba ghanoush accompanied with crackers, chips & bread

BBQ Includes

Beef Sausages with Caramelized onions with tomato relish & mustard
Satay Chicken Skewers
A selection on accompanying salads including Greek Salad, Coleslaw, Classic potato salad with Parsley & Egg Mustard Mayonnaise
Bread Rolls

Souvlaki BBQ - \$45pp (Min 10)

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

Premium BBQ Menu \$82.50pp (Min 10)

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

Premium Seafood BBQ \$110pp (Min 10)

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

Whitehaven

Catering Menu



BUFFET MENUS

Prices are based on per person and include GST.

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

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)

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 - Broccoli / 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

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





Whitehaven

Catering Menu

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

Mains (Choose 2)

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

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





Whitehaven

Catering Menu

PLATTER MENUS Prices includes GST. No minimum.

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

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

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)



Whitehaven

Catering Menu



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

Jalapeno 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

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



Whitehaven

Beverages Package



BEVERAGE PACKAGES

Non-Alcoholic Drinks Package \$7.50 pp per hour

A selection of soft drinks, juice and bottled water

Whitehaven Drinks Package \$15.00 pp per hour.

(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

Whitehaven Premium Drinks Package \$20.00 pp per hour.

(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

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
(Note* beverages are subject to change and availability)

