

BLUE ROOM

VESSEL CAPACITIES

Weddings	120 Guests
Seated with dancefloor	140 Guests
Seated without dancefloor	170 Guests
Cocktail	380 Guests

VESSEL HIRE

April - September	\$1,500 p/h
October - March	\$1,900 p/h

MINIMUM SPENDS (NOV & DEC)

Sunday & Thursdays	\$12,000
Friday & Saturday Lunch	\$15,000
Friday & Saturday Dinner	\$20,000

ADDITIONAL INFORMATION

Deposits	\$5,000
Wharf Fees (Non-commissionable)	\$75 per access
Wharf Access	KSW & Casino Wharf

Evening charters in November and December commence from 7pm. Please note, a strict 2 hour turn around between lunch and dinner charters is required.

** No 3 course menus offered in November and December

ADDITIONAL DETAILS

DJ Hire	\$750 (4 hours)
Additional hours pro rata	
Security	\$55 p/h
Required for underage events, 18 th and 21 st Birthdays	
Charges to cover 30mins prior and 30mins post charter	
Photographer	\$950 (4 hours)
Weddings POA	
Photobooths	\$950 (standard) \$1,200 (live 360)
Projector & Screen	From \$975

BEVERAGE PACKAGES

Beverage package Inclusions are Seasonal & subject to change

SOFT DRINKS PACKAGE

Pepsi, Pepsi Max, Lemonade, Orange Juice, Soda Water
& Tonic Water

\$5.00pp P/H
(Min 4 hour charge)

BEER, WINE & SPARKLING PACKAGE

SPARKLING:
Estate Range Brut Cuvee

\$11.00pp P/H
(Min 4 hour charge)

WHITE WINE:
Tall Poppy Sauvignon Blanc, Mr Fox Chardonnay

RED WINE:
Rosso Frico, Full Moon Shiraz Sagrantino

BEERS:
Asahi, Corona & Cascade Premium Light

OPEN BAR 2 - HOUSE SPIRITS

Vodka O, Montego Rum, Wilfred Whiskey, Norwood Gin,
District Bourbon

\$13.50pp P/H
(Min 4 hour charge)

OPEN BAR 1 - TOP SHELF SPIRITS

Belvedere, Montego Rum, Wilfred Whiskey, Norwood
Gin, District Bourbon, Midori, Bacardi, Malibu, Johnny
Walker Red Label, Johnny Walker Black Label, Chivas
Regal

\$16.00pp P/H
(Min 4 hour charge)

CANAPE MENU B - \$55PP

* Available Jan to October (Nov-Dec on Request)

SELECTION OF SEVEN CANAPES

Italian meatballs in a Napolitaine sauce (DF, GF)
Chicken or Lamb Greek souvlaki and tzatziki (GF)
Tasmanian smoked salmon roulade on sour dough crouton
Peking duck pancake, served with shallot and hoisin sauce (DF)
Indonesian chicken satay skewer drizzled with peanut coconut sauce (DF, GF)
Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)
Salt and Szechuan pepper calamari with lime coriander aioli
Prawn and chorizo skewers topped with chili onion jam (GF)
Panko crumbed King prawns served with wasabi mayo (DF if no sauce)
Mini Angus beef stroganoff pies with duchess potato
Chicken san choi bow served in crispy wonton cup (DF)
Seafood mornay risotto cakes served with dill and lime sauce
Steamed pork and prawn dumpling with sesame and soy dipping sauce (DF)
Roast vegetable tartlets filled with goats' cheese and caramelised onion (V)
Vietnamese vegetable and tofu rice paper rolls with sweet chili dipping sauce (V, VG, GF, DF)
Spinach and 3 cheese pastizzi with pesto mayonnaise (V)
Vol au vents filled with leek and mushrooms topped with crispy enoki (V)
Mini bruschetta with basil and oregano on ciabatta bread (V, VG, DF)
Pulled BBQ Brisket Slider with Coleslaw and Smoked Hickory Sauce
Arancini with vegan cheese, pumpkin, baby spinach and caramelised onion (VG)
Indian Vegan Samosa (VG)
Vegan Spring Rolls with sweet chili dipping sauce (VG)

*Chef's Selection of house desserts and seasonal fresh fruit platters | +\$5.00pp

*For a more substantial option, our Food Station add on is available

Appropriate menu items are Halal friendly

AOC Cater for: Vegetarian (V), Vegan (VG), Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies

Please incorporate your guests dietary requirements in your menu selection

FOOD STATION MENU

Available - in addition to Canape Menu B

GRAZING STATION \$30PP

Fine Australian and European hard and soft cheeses, Dried fruit, Quince Paste, Assorted Nuts, Seasonal Exotic Fruits, Artisan Bread, Grissini and Crackers, Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grilled Spanish Chorizo, chef's house made dip selections

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom, Confit Heirloom Tomato, Marinated Artichokes Dolmades, Garlic infused black and green Olives, Grilled Halloumi, Marinated Feta, Zucchini Frittata, Arancini with Pumpkin Semi Dried tomato

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelized onion and soy toasted nuts
Caprese Salad of Plum Tomato Bocconcini Pesto Roasted Pine Nuts
Mesculin Salad mix with Cranberry, Pecorino and white balsamic glaze

ITALIAN STATION \$25PP

Napoletana pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction Prosciutto and Buffalo Mozzarella Pizza topped with cherry tomatoes, wild rocket & drizzle of olive oil Super Supreme Pizza with fresh pepperoni, sausage, onions, peppers, mushrooms, olives. Garlic bread topped with garlic, olive oil and fresh herbs

HONEY BAKED HAM STATION \$20PP

Whole honey baked ham sliced and served with freshly baked damper style bread rolls, condiments, relishes, various mustards +more

RUSTIC CAJUN STATION - \$25PP

Pulled Beef Brisket with smoked hickory barbecue glaze and Crispy Southern Fried Chicken served with freshly baked damper style bread rolls, condiments, crunchy slaw +more

ORIENTAL STATION \$25PP

Vegetable and Hokkien Noodle Stir Fry, Char Siu Pork (Chinese BBQ Pork), Freshly made spring rolls with sweet chilli dipping sauce and crispy prawn crackers

DESSERT STATION \$20PP

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Seasonal Fresh Fruits Served alongside Chefs selection of house desserts made fresh on board daily

THE OPERA BUFFET \$65PP

Preferred option in November-December

STARTERS

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF) option available upon request*

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
Creamy au Gratin Potatoes (V)

SEAFOOD

Platters of fresh Tiger prawns accompanied with seafood aioli (GF)

SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
Deconstructed Caesar Salad (V, VG)

Crisp, freshly baked dinner rolls

TO FINISH

Chef's selection of house desserts made fresh on board daily
Seasonal fresh fruit platters
Tea, herbal teas and coffee

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SYDNEY HARBOUR BUFFET \$80PP

Preferred Option in November-December

STARTERS

Chefs special Antipasto platter of cured meats to include salami and prosciutto, kalamata olives, marinated artichokes, grilled zucchini, marinated capsicum and feta cheese garnished in an oregano olive oil *(GF) (V) (VF) option available upon request*

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish (GF)
Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction (V)
Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard (GF)
Pulled Beef Brisket with smoked hickory barbecue glaze
Creamy au Gratin Potatoes (V)

SEAFOOD

Triage of salmon includes a whole baked salmon, smoked salmon and salmon caviar topped with a cream cheese mousse, garnished with caperberries (GF)
Steamed New Zealand ½ shell mussels served with a tomato ceviche (GF)
Platters of fresh Tiger prawns accompanied with seafood aioli (GF)
Salt & pepper calamari served with a chef's special aioli

SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing (GF, V)
Fusilli pasta salad tossed in freshly made basil pesto with semi dried tomato and roasted pine nuts (V)
Rocket, Pear and Parmesan salad with heirloom tomatoes dressed in a balsamic reduction (V)
Deconstructed Caesar Salad (V, VG)
Crisp, freshly baked dinner rolls

TO FINISH

Chef's selection of house desserts made fresh on board daily
Seasonal fresh fruit platters
Tea, herbal teas and coffee

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FORMAL DINING MENU

Not available November/December

2 Course | \$70pp, 3 Course | \$90pp

ENTREE (ALTERNATE PLACEMENT)

Garlic king prawns, shallot champagne and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with a variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce topped with pecorino crusted garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Pepper Crusted Beef Carpaccio, arugula and radicchio salad, dressed in caper and olive oil

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)

MAIN COURSE (ALTERNATE SERVE)

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin, truffle and duxelles mushrooms, green bean parcel and confit vine tomatoes

Herb and pistachio crusted lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy skinned Tasmanian salmon, roast kipfler potatoes, lemon zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrots, blistered cherry tomatoes, rocket salad with a burnt lemon crème fraîche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken Kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

TO FINISH (ALTERNATE PLACEMENT)

Coconut and Malibu crème brûlée with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate coated strawberry and crème fraîche

Vanilla panna cotta layered with Romanoff and liqueur strawberries

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole with warm chocolate dipping sauce and Chantilly cream

Table dessert tasting platters consisting of a variety of the above featured items

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