



VESSEL HIRE

4 hours minimum (Friday & Saturday) 3 hours minimum (Sunday - Thursday) *Except December (4h min)

JANUARY - MARCH

FRIDAY & SATURDAY	\$1,450 per hour
-------------------	------------------

SUNDAY - THURSDAY	\$1,350 per hour
-------------------	------------------

APRIL, MAY, SEPTEMBER, OCTOBER

FRIDAY & SATURDAY & VIVID	\$1,350 per hour
---------------------------	------------------

SUNDAY - THURSDAY	\$1,250 per hour
-------------------	------------------

JUNE - AUGUST

FRIDAY & SATURDAY	\$1,100 per hour
-------------------	------------------

SUNDAY - THURSDAY	\$1,050 per hour
-------------------	------------------

VIVID FESTIVAL	\$1,350 per hour
----------------	------------------

NOVEMBER | BYO NOT PERMITTED

FRIDAY & SATURDAY <i>\$15k minimum spend</i>	\$1,400 per hour
-------------------------------------------------	------------------

SUNDAY - THURSDAY	\$1,300 per hour
-------------------	------------------

DECEMBER | BYO NOT PERMITTED

THURSDAY - SATURDAY <i>\$17k minimum spend</i>	\$1,500 per hour
---------------------------------------------------	------------------

SUNDAY - WEDNESDAY	\$1,350 per hour
--------------------	------------------

*Charter time slots are strict throughout December to allow enough changeover time in between – 12pm latest start for day charter, 6pm earliest start for evening charter. Evening charters may be required to start later if a day charter of longer than 4 hours has been previously booked or if the evening charter requires formal dining setup





ADDITIONAL FEES

STAFF CHARGES

1 - 50 guests = 3 x wait staff
51 - 65 guests = 4 x wait staff
66 - 80 guests = 5 x wait staff
81 - 115 guests = 6 x wait staff
115 guests + = 7 x wait staff

\$350

3-4 hour charter
\$50 per hour thereafter

- For cash bars - 1 additional bar tender may be required. Please check upon booking.
- Additional wait or bar staff can be added at client's request if wanting that extra level of service and would like someone walking around topping up drinks in addition to having the bar tender behind the bar.

CHEF CHARGE

Min 4 hour charge Sat-Sun
Min 3 hour charge Mon-Fri

Mon to Sat - \$100 per hour
Sundays - \$150 per hour

- Chef & Assistant required on all formal dining menus - \$150 per hour (\$200 per hour on Sundays)

TRANSFER RATES

POA

RETURN COLLECTION FEE

For leftovers post-charter if not removed on the day following their charter

\$250

PUBLIC HOLIDAYS SURCHARGE

Applies on vessel hire, food and beverages, Staff charged at double time.

20%

BYO FEE

Max 70 guests (by application only - not available Nov & Dec)

BYO FOOD SURCHARGE

\$12.50 PP

BYO BEVERAGES SURCHARGE

\$12.50 PP

EXTERNAL SUPPLIER SURCHARGE

includes all DJs, bands, stylists, laser clay/photo booths etc)
fee also includes 1 hour pre-access

\$100

- Minimum 2 staff members required for food and drink service. A third staff member required for 50+ guests
- Pre-delivery and stocking at our berth at the Sydney Fish Markets will be compulsory, 1 hour pre-access arranged to occur prior to the event - Outside this time Incurs \$250 handling and stocking fee
- BYO Drinks Maximum variety allowance (eg.)
- 2 types of beer, 2 wines, 4 spirits, 4 bottled mixers, bottled waters

CONDITIONS OF BYO

Please refer to our BYO Terms & Conditions Agreement Document
We have a BYO Terms & Conditions Agreement which is required to be sent to each client when provided with a BYO quote. The organiser is required to read and sign this agreement and it is to be sent back to us along with the booking form to secure the booking.

WHARF FEE

\$100/ visit

CASH (PAYG)/ CONSUMPTION BAR (TAB)

Min spend \$2,000 (Mon-Thurs) & \$3000 Fri-Sun

Additional bar tenders may be required depending on how many guests and the type of event. Please check upon booking.

SEATED DINING FURNITURE

\$25 PP

applicable to all Formal Dining Menus & as a Seated Buffet Menu option

IMPORTANT *Seated dining may not be available on certain dates and during peak season

WATER ACTIVITIES (SUBJECT TO AVAILABILITY)

LILY PAD

\$150

FLOATING DOCK

\$150

ISLAND RAFT

\$150

COCKTAIL BAR ADD-ON

\$300

\$300 setup & cocktail bar tender fee (charged @ 1 per 50 guests)

On Consumption or Cash Bar only. Custom options available - ie. Cocktail Hour (first hour only) or for the duration of your event. Custom cocktail packages which differ from the 3 options below are by enquiry only and will incur additional charges. Aperol Spritz \$15 - Margarita \$20 - Appletini on the Rocks \$18

DJ & LIGHTING

\$195/ hour

Min 3 hr charge (Sat & Sun + after 5pm Mon to Fri incurs a 4hr min charge)

WEDDING DJ

add MC for \$300

\$1,200

4 hour charter
\$220 per hour thereafter

BYO DJs/MUSICIANS/BANDS

\$100

WEDDING CEREMONY SETUP

\$1,000

includes signing table with white linen tablecloth, 3 chairs, ceremony seating on upper deck.

SPECIAL CONDITIONS/NOTES

- Separate children's Menus are available for 12yrs old and under if preferred. Alternatively, they can have the same menu as the adults which will be charged at half the price of an adult
- Bucks/Hens Parties - Allowed for a day charter only 12pm to 4pm (no evening charters). Topless waiters/waitresses allowed only, no full nudity or shows permitted
- 18ths & 21sts - all ID will be checked upon boarding. Guests without ID or under the age of 18 and unaccompanied by their own parent or legal guardian will not be permitted to board as we are a licensed venue
- Children's parties (under 18) - dry event only and must be accompanied by a specific number of adults according to children (ratio of 1 adult per 5 children)
- All suppliers provided by the customer (not the vessel) are included in their guest numbers
- Karisma 2 is wheelchair accessible for a standard wheelchair only. Please contact us for details.
- Additional venue inspections \$150 per visit (1 x inspection FOC)





PLATTERS/BOXES

FEED APROX 15-20 PEOPLE

*Min spend \$30per person (min 25 pax) + \$50 delivery fee applies to all orders - min 7 days notice

FOCACCIAS \$230 PER BOX

27 pieces

WRAPS \$230 PER BOX

30 pieces

Fillings (please select max 3 options per box):

- Grilled Chicken
- Fried Chicken
- Gourmet Vegetarian
- Ham
- Roast Beef
- Portobello Mushroom
- Haloumi
- Falafel

MIXED FOCACCIAS & WRAPS \$230 PER BOX

27-30 pieces

A mix of grilled chicken, fried chicken, gourmet vegetarian, ham, roast Beef, portobello mushroom, haloumi, falafel

FRUIT PLATTER \$140

CHEESE, COLD MEATS & DIP PLATTER \$170

KIDS \$70

Chips & Nuggets

includes tomato & BBQ sauce

ASSORTED SLIDERS PLATTER \$200

200 pieces

- Beef cheeseburgers
- Beef, lettuce, onion jam, prego sauce
- Southern fried chicken & slaw
- Grilled haloumi, rocket, beetroot sauce

HOT FOOD PLATTER \$220

70 pieces

Mini pies, sausage rolls, quiches, pastizzi & spring rolls

FRIED CHICKEN PLATTER \$180

Includes: Buffalo wings, southern fried chicken tenders + Lemon & herb sauce and chilli mayo

PENNE PASTA \$150

Choices:

- Creamy chicken pesto
- Creamy mustard seed, Crispy chicken
- Eggplant parmigiana w/red sauce
- Spicy puttanesca w/ red sauce

SALADS \$120

Choices:

- Pesto pasta salad with antipasto
- Mediterranean salad
- Fatoush salad
- Sweet chilli, lime coriander ravioli salad
- Pearl couscous and walnut salad
- Falafel and Quinoa salad

ASSORTED MINI CAKES AND PASTRIES \$190

50 pieces – including GF options





CANAPE MENU

Minimum spend of \$4000 applies (+ chef charge) to all Sat & Sun bookings (plus Thurs to Sun in December)

*Min \$2500 on all other dates
(not available Mon-Tues in December)

SILVER PACKAGE - \$53.00 PER GUEST

Minimum 35 guests for this package

- 7x Gold Range Canapé's
- 1x Substantial Canapé

GOLD PACKAGE - \$63.00 PER GUEST

- 2x Diamond Range Canapé's
- 5x Gold Range Canapé's
- 1x Slider Canapé
- 1x Substantial Canapé

DIAMOND PACKAGE - \$73.00 PER GUEST

- 3x Diamond Range Canapé's
- 2x Gold Range Canapé's
- 2x Substantial Canapé
- 1x Slider canapé

PLATINUM PACKAGE - \$88.00 PER GUEST

- 3x Platinum Range Canapé's
- 3x Diamond Range Canapé's
- 1x slider Canapés
- 2x Substantial Canapé
- 1x Sweet Canapé
- Tea & Coffee Station (at request)

Additional Canapes

Gold Range - \$7.00

Diamond Range - \$7.50

Platinum Range - \$8.50

Dessert Range - \$7.50

Slider Range - \$8.50

Substantial Range - \$9.50

*Chef charge applicable to all menus
Mon to Sat - \$100 per hour / Sundays - \$150 per hour
Min 4 hour charge Sat-Sun / Min 3 hour charge Mon-Fri





CANAPE ITEMS

GOLD RANGE COLD CANAPÉS

- Smoked capsicum, whipped fetta and olive crumb tart
- Chimmi churri roasted beef, on sourdough
- baguette with whipped feta cream
- Whipped marinated feta, salsa verde and cherry tomato tart
- Confit leek, fresh thyme, and red onion tart with black pepper cream
- Applewood smoked beef rump on crostini w/ horseradish and parsley
- House dried cherry tomato tartlet with whipped goats cheese, and basil pesto
- Caramelised onion and blue cheese tart with vanilla bean honey

DIAMOND RANGE COLD CANAPÉS

- Pepper-crust beef with whipped confit garlic cream on a sourdough baguette and salsa verde
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Freshly shucked Sydney rock oysters with mignonette dressing (GF)
- House-cured salmon, dill pancake, lemon caviar and caper cream
- Seared halloumi with salsa verde and baby herbs (GF)
- Cured Salmon with dill, caper cream, sourdough crumb, shaved red onion
- Cooked king prawns with spiced mango and lime salsa (GF)

Hand-made sushi:

- Katsu chicken, avocado and kewpie mayo (GF)
- Teriaki beef, cucumber and pickled ginger (GF)
- Avocado, pickled ginger, kewpie and cucumber (GF)
- Kimchi glazed chicken with, cucumber, black sesame and kewpie (GF)
- Cured salmon, shaved red onion, wasabi kewpie mayo (GF)
- Mediterranean roast vegetable tart with rosemary and whipped goats curd
- Mini prawn cocktail with spiced tomato cream and ice berg lettuce (GF)

GOLD RANGE HOT CANAPÉS

Handmade pies with potato puree and tomato chutney

- Wagyu beef mince
- Spring lamb
- Wagyu beef and pepper
- Shepherds Pie
- Spinach and mushroom
- Moroccan chickpea (vegan)

House made pizza

- Margarita with mozzarella and basil pesto
- American pepperoni, napolitana sauce, mozzarella
- BBQ Pulled pork, bacon, shaved red onion and chipotle aioli
- Peri Peri chicken with caramelised onion, blistered cherry tomato and spiced aioli
- Smoked chorizo, caramelised onion and Persian fetta
- Chargrilled eggplant, marinated olives, shaved red onion, salsa verde, aioli
- Artichoke, marinated olive, shaved red onion, chilli and fresh parsley

Savoury Pastries

- Pork and fennel sausage roll w/ tomato, apple chutney
- Caramelised onion, marinated fetta puff pastry scrolls with chimmi churri
- Roast purple carrot and marinated fetta arancini w/ chipotle aioli (GF)
- Thai fish cakes w/ nam jim and Asian salad

House-made Chicken skewers:

- Malaysian Style Satay chicken skewers (GF)
- Mediterranean style with olives, rosemary and parsley (GF)
- Sticky korean with caramelised kimchi glaze (GF)
- Thai style with lemongrass, ginger and lime leaf (GF)
- Indian Style with Tandoori, and minted yogurt (GF)





CANAPE ITEMS

DIAMOND RANGE HOT CANAPÉS

- Pork belly, cauliflower puree, burnt sage butter (GF)
- Southern fried Popcorn chicken w/ house made ranch aioli (GF)
- Wild mushroom, rosemary and marinated fetta scrolls with tomato chilli jam
- Mediterranean style puff pastry scrolls with herb pesto and olives
- Mini spinach and fetta quiche with whipped fetta and salsa verde
- Hand made Cocktail Pasties – served with Tomato Chutney: (Cornish Pastie, Moroccan chickpea (vegan), Chilli beef, Wagyu beef and red wine)
- Braised beef brisket and parmesan arancini with harissa aioli
- Seeded french baguette, sous vide beef rump, horseradish cream and bordelaise sauce

PLATINUM COLD RANGE

- Roast fig and blue cheese tart with vanilla bean honey (seasonal)
- Seared sesame crusted tuna with wasabi kewpie (GF)
- Freshly shucked Sydney rock oysters with gin, cucumber and dill (GF)
- Ash-cured salmon w/ pink pepper cream and finger lime caviar (GF)
- Wagyu bresaola, pickled purple carrot, whipped horseradish creme fraiche on sourdough
- Handmade sushi with wakime, fresh salmon, ponzu sauce

PLATINUM RANGE HOT CANAPÉS

- Lamb wellington w/ wild mushroom duxelle and lamb jus
- Seared sea scallops, cauliflower puree, bacon crumb (GF)
- Hand made wagyu beef and shiraz mini pies with horseradish Paris mash
- King prawns in katifi pastry w/ lemon, dill aioli
- Sous vide lamb fillet with celeriac puree, spring pea and charred eshallot (GF)
- Sesame crumbed prawns' w/ yuzu mayonnaise (GF)
- King prawn skewers with chilli, garlic, coriander (GF)

SUBSTANTIAL CANAPÉ RANGE

- Salmon croquettes w/ seasonal salad and a dill, caper aioli
- Lamb tagine, israli cous cous and minted yogurt
- Thai red pumpkin curry with aromatic jasmine rice (GF)
- Beef Penang curry w/ kaffir lime and jasmine rice (GF)
- Authentic Satay Chicken w/ jasmine rice and roast peanut sauce (GF)
- Harissa chicken w/ aromatic rice, dill and lemon yogurt and cucumber salsa (GF)

Hand made pasta:

- Fusilli pasta with wild mushroom, fresh thyme and crispy bacon
- Casseracia pasta with slow braised bolognese and red wine
- Casseracia pasta with spicy napolitana sauce, olives, pesto, fresh parmesan, sourdough crumb
- Fusilli pasta with 3 cheese sauce, Italian parsley, sourdough crumb

Hand made brioche sliders: (GF options available)

- Cheeseburgers with American mustard aioli, ketchup housemade pickle
- BBQ pulled pork with chipotle slaw
- Maple bacon, cheeseburgers with wagyu beef, aioli and caramelised onion
- Wagyu beef burger, café de Paris aioli, mesculin, cheddar
- Panko-crusted chicken, avocado, thyme and harissa aioli and iceberg
- Purezza sparkling battered fish w/pickled cucumber, iceberg and dill aioli
- Chickpea and white bean fritter with wild roquette, spiced chutney, aioli
- Mini steak roll with pepperonata, cheddar, aioli caramelised onion
- Mini steak roll with aioli, south american chimmi churri, tomato

Salads, served in a noodle box:

- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
- Poached chicken, quinoa, cucumber and rocket (GF)
- Thai beef salad with nam jim, fresh mint and crispy onions
- Chicken Caesar salad with maple bacon, shaved parmesan

SWEET CANAPÉS

- Mini banoffee tarts
- Apple and cinnamon crumble tarts
- Salted caramel and dark chocolate tart
- Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
- Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
- Sticky date pudding, vanilla cream butterscotch sauce
- Mango, raspberry, and vanilla bean eton mess (GF)
- Lime curd pannacotta, biscuit crumb and meringue (GF)
- Mini lemon meringue pies



MINI BUFFET

**A standing buffet that can be added onto any canape menu
 *All hot mains are served in chafing dishes
 Self-serve at the buffet with eco-friendly handheld bowls and sporks

MINI BUFFET PACKAGE 1 - \$25 PER GUEST

2x Hot Buffet mains
 A selection of 2 Salads
 served with freshly baked bread rolls, butter, and condiments

MINI BUFFET PACKAGE 2 - \$35 PER GUEST

3x Hot Buffet mains
 A selection of 2 Salads
 served with freshly baked bread rolls, butter, and condiments

MAINS

Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
 Authentic satay chicken with sweet soy and coriander served with jasmine rice
 Thai red pumpkin curry with lime leaves and jasmine rice (GF)
 Crispy bacon, mushroom, confit garlic and thyme pasta with fusilli and fresh parmesan
 Preserved lemon and chicken tagine with apricots, coriander and tahini yoghurt
 Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
 Chickpea tagine with confit garlic and lemon yogurt
 Lemon, fresh garlic, italian parsley, chilli and olive oil, cassarecce pasta served with shaved parmesan
 Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
 Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
 Braised chicken thigh with leek, mushroom and semi dried tomato served with puree potato
 Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus (Can be made GF)
 Thai green chicken curry with Thai basil, capsicum and jasmine rice (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
 Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
 Shaved pear, mixed lettuce, shaved parmesan, honey balsamic dressing (GF)
 Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds (GF)
 Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
 Fresh garden salad with shaved radish, cucumber, cherry tomato and fresh dressing (GF)
 Roasted chat potato salad w/ crispy bacon, shallots and aioli (GF)

Gluten Free = (GF)



PLATTERS

SEAFOOD PLATTERS - MARKET PRICE (POA)

- Freshly cooked large king prawns with lime mayonnaise
- Freshly shucked oysters with lemon wedges
- Freshly shucked oysters with gin, cucumber and dill
- Freshly Shucked oysters with lemon
- House beetroot cured ocean trout with horseradish cream
- House cured salmon with dill and caper cream

SEAFOOD PLATTERS- MARKET PRICE (POA)

- Freshly caught from the east coast of Australia – Crystal bay prawns, Sydney rock oysters, house cured salmon, blue swimmer crab all served with fresh lemon and handmade condiments

ANTIPASTO PLATTER - \$174.00 PER PLATTER

(serves 10 - 15 guests)

Cured and smoked cold meats, chargrilled vegetables, olives, housemade dips with sourdough and grissini

SWEET PASTRIES PLATTER - \$94.00 PER PLATTER

Mix of 15 pieces A selection of freshly baked mini sweet pastries

PETIT FOUR SWEETS PLATTER - \$144.00 PER PLATTER

Mix of 30 pieces

Selection of housemade friands, caramel slice, mini tarts, brownie and banana bread

DIP PLATTER - \$94.00 (SERVES 10 - 15 GUESTS)

A selection of 3 housemade dips with sourdough, flatbread and grissini

Roast beetroot hummus/Caramelised onion and thyme/Avocado and fetta cream/Roasted eggplant/Confit garlic hummus/Charred capsicum/Market fresh

CHEESE PLATTER - \$159.00 PER PLATTER

serves 10 - 15 guests

Selection of Australian cheeses, dried fruits, fresh grapes with crackers

FRUIT PLATTERS - \$139 PER PLATTER

serves 10 - 15 guests

Seasonal Fruit Platter

TROPICAL FRUIT PLATTER - \$159.00 PER PLATTER

serves 10 - 15 guests

A selection of seasonal tropical fruits

*Can be added to any chef prepared menu (not applicable to Budget Friendly Drop off Menu) and not available Mon-Tues in December)





SIGNATURE GRAZING TABLE

A substantial grazing table that can be added onto any canape or buffet menu.

**Consisting of finger foods as well as substantial canape items.*

**A great addition to not only add extra food to your event but also some beautiful aesthetics*

OPTION 1 - \$22PP

Cold Grazing Table consisting of:

- Sliced charcuterie (ham, sopressa, serrano, salami)
- Char-grilled vegetables - (eggplant, capsicum, olives, semi-dried tomatoes)
- Marinated fetta platter with pesto and tomatoes
- Cheese platter - Australian cheeses - grapes, strawberries, apricots, dates, crackers
- Fruit platter
- Dip platters
- Wheel of sourdough bread rolls
- Sliced sourdough baguette
- Mini poached chickens and avo rolls
- Assorted mini danish
- House made cake - (Carrot cake, brownie etc)

OPTION 2 - \$35PP

Cold Grazing Table consisting of:

- Sliced charcuterie (ham, sopressa, serrano, salami)
- Char-grilled vegetables - (eggplant, capsicum, olives, semi-dried tomatoes)
- Marinated fetta platter with pesto and tomatoes
- Cheese platter - Australian cheeses - grapes, strawberries, apricots, dates, crackers
- Fruit platter
- Dip platters
- Wheel of sourdough bread rolls
- Sliced sourdough baguette
- Mini poached chicken and avo rolls
- Assorted mini danish
- House-made cake - (carrot cake, brownie, etc)
- Mini glass dessert
- Pork and fennel sausage rolls
- Assorted mini pies
- Arancini's
- Pastry scrolls





BUFFET MENU

GOLD BUFFET MENU - \$68 PER GUEST

Cold grazing board – served on arrival- rustic sourdough,
premium cured cold meats,
cheeses, assorted dips, olives, roasted capsicums and assorted
crackers
2x Main dishes selected from our buffet menu
2x Salads
Freshly baked sourdough

DIAMOND BUFFET MENU - \$81 PER GUEST

Cold grazing board – served on arrival - rustic sourdough,
premium cured cold meats,
cheeses, assorted dips, olives, roasted capsicums and assorted
crackers
3x Main dishes selected from our buffet menu
2x Salads/Sides
Freshly baked sourdough
1x Dessert Canapé
Coffee & Assorted Teas

PLATINUM BUFFET MENU - \$103 PER GUEST

Premium Cold grazing board – served on arrival – rustic
sourdough, premium cured cold
meats, cheeses, assorted dips, olives, roasted capsicums and
assorted crackers
1x Seasonal fresh fruit platter –
3x Main dishes from Diamond range
2x Salads/Sides
Freshly baked sourdough
2x Chef selection Dessert Canapés
Coffee & Assorted Teas

EXTRAS

Platters can be added to any packages (See platters menu)

Canapes can be added -
Gold Range - \$7.00
Diamond Range - \$7.50
Platinum Range - \$8.50
Dessert Range - \$7.50
Slider Range - \$8.50
Substantial Range - \$9.50

***CHEF CHARGE APPLICABLE TO ALL MENUS**
MON TO SAT - \$100 PER HOUR / SUNDAYS - \$150 PER HOUR
MIN 4 HOUR CHARGE SAT-SUN / MIN 3 HOUR CHARGE MON-FRI
MINIMUM SPEND OF \$2200 APPLIES SAT-SUN & IN DECEMBER AND \$1850 ALL OTHER DATES
(NOT AVAILABLE MON-TUES IN DECEMBER)

BUFFET MENUS CAN BE TURNED INTO A SEATED BUFFET (AT DINING TABLES) WHICH INCURS AN ADDITIONAL FURNITURE HIRE & SET-UP COST FOR TABLES AND CHAIRS. COST \$25PP





BUFFET MENU ITEM

MAIN DISHES

Lamb kofta with charred pita bread, fresh onion, parsley and sumac salad with confit garlic hummus
Pumpkin, thyme and ricotta cannelloni w/ napolitana sauce and shaved parmesan
Charred beef rump, south American chimmi churri, roasted carrots
Whole char grilled Barramundi with Vietnamese noodle salad (GF)
Salmon with crispy skin, bok choy and oyster sauce (GF)
Sous vide beef 2 ways w/ potato puree and red wine jus (GF)
Pepper crusted beef rump skewers, w roasted onions, horseradish cream (GF)
Salmon croquettes w/ seasonal salad and dill, caper emulsion
Braised chicken with olives, pancetta, and basil served with charred parmesan polenta
Harissa roasted chicken thigh, aromatic rice, lemon yogurt, dill salsa (GF)
Panko and oregano crumbed eggplant, napolitana sauce, fresh basil and fresh mozzarella
Sous vide chicken breast with crispy skin, rosemary sourdough crumb, puree potato, jus
Slow Braised beef brisket croquettes w/ smoked cauliflower puree, roast onion jus
Charred salmon, crispy skin, creamed leek and salsa verde (GF)

SALADS/SIDES

Rocket, grilled pear, crispy bacon, fetta and walnut (GF)
Cumin roasted sweet potato, baby spinach, fried chickpeas, chimmi churri (GF)
Roasted Pumpkin, watercress, sprouts and marinated fetta cheese and mixed seeds
Pearl cous cous salad with Moroccan roasted vegetable, baby spinach and tahini dressing
Fusilli pasta with chilli, confit garlic, lemon and parsley
Roasted chat potato salad w/ crispy
bacon, shallots and aioli (GF)

DESSERT CANAPES

Mini banoffee tarts
Apple and cinnamon crumble tarts
Salted caramel and dark chocolate tart
Textures of Chocolate – whipped chocolate mousse, chocolate fudge and brownie crumb
Passionfruit cremeaux, vanilla sponge, whipped mascarpone, fresh strawberry
Sticky date pudding, vanilla cream butterscotch sauce
Mango, raspberry, and vanilla bean eton mess
Lime curd pannacotta, biscuit crumb and meringue (GF)
Mini lemon meringue pies

Gluten Free = (GF)





FORMAL MENUS

GOLD FORMAL MENU \$98 PER GUEST

2x Chef selection canape served on arrival
Selection of two entrees served alternatively
Selection of two mains served alternatively
Seasonal side salad
Freshly baked sour dough and handmade salted butter

DIAMOND FORMAL MENU \$118 PER GUEST

The package begins with 3 varieties of canapés served to guests on entry
Selection of two entrees served alternatively
Selection of two mains served alternatively
Selection of two desserts served alternatively
Seasonal side salad
Freshly baked sour dough and handmade salted butter

PLATINUM FORMAL MENU \$133 PER GUEST

The package begins with our signature grazing table
(consisting of handmade pastries and tarts, house made dips,
sliced cured meats and cold meats, crackers, rustic breads and a
selection of hot canapes)
Selection of two entrees served alternatively
Selection of two mains served alternatively
Selection of two desserts served alternatively
2x Sides served on tables
Freshly baked sour dough and handmade salted butter

CHEF + ASSISTANT APPLICABLE TO ALL FORMAL DINING MENUS
MON TO SAT - \$150 PER HOUR / SUNDAYS - \$200 PER HOUR
MIN 4 HOUR CHARGE SAT-SUN / MIN 3 HOUR CHARGE MON-FRI
MINIMUM SPEND OF \$4000 APPLIES (PLUS CHEF CHARGE) ON SAT/SUN
*MINIMUM SPEND OF \$3000 APPLIES (PLUS CHEF CHARGE) ON WEEKDAYS

*PLEASE NOTE IN DECEMBER, THIS MENU IS NOT AVAILABLE
*ALL FORMAL DINING INCURS AN ADDITIONAL FURNITURE HIRE AND SET-UP COSTS FOR TABLES, CHAIRS & BASIC
TABLE DECOR FOR YOUR EVENT - POA
MAX 70 PASSENGERS





FORMAL MENU ITEM

PLATED ENTREE

Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Smoked ham hock arancini, napolitana sauce, shaved parmesan, micro herb salad
King prawns with lime and avocado puree, sourdough crumb and micro coriander
Charred onion, goats fetta and fresh thyme risotto with butter and parmesan (GF)
Sticky onion and gruyere tart with whipped fetta and micro herb salad
Pork belly with grape, apple and walnut salad (GF)
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
Caramelised haloumi with asparagus, olives and lemon (GF)
Smoked sweet potato with caramelised onion and goats cheese tart
Roast purple carrot arancini, fetta cream, lemon vinaigrette and micro herb salad (GF)
Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
Confit leek, onion and young marjoram tart with house marinated feta
Spinach, ricotta caramelised onion & herb pesto cannelloni, Napolitana sauce & parmesan

PLATED MAINS

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce (GF)
Sous vide chicken breast, confit of celery and leek with potato puree, chicken jus & herb butter (GF)
Braised Pork belly, pork rillete, bacon crumb and puree potato and apple jus (GF)
Harissa spiced chicken breast, pearl cous cous, cucumber dill salsa and lemon tahini yogurt
Pumpkin, thyme and ricotta cannelloni, napolitana sauce & parmesan
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby herbs (GF)
Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
Lamb 2 ways with confit garlic, celeriac puree, rosemary jus (GF)
Crispy skin salmon braised leek, potato croquette, salsa verde (GF)
Spinach, ricotta caramelised onion & herb pesto cannelloni. Napolitana sauce & parmesan
Lamb rump 2 ways, potato puree, honey roasted carrot, rosemary jus (GF)
Charred mediterranean chicken breast with rosemary, lemon, and olives, served with pea cous cous
and tahini lemon dressing

PLATED DESSERT

Textures of chocolate - served in a glass
Mango, strawberry and vanilla bean eton mess - served in a glass
Salted caramel pannacotta with spiced oranges and almond wafer
Apple and cinnamon crumble with vanilla cream and toasted almonds
Champagne strawberries, strawberry nectar, whipped vanilla cream eton mess
Rhubarb and almond tart with orange blossom and cream
Blueberry trifle with vanilla bean custard and whipped chantilly
Roasted rhubarb and apple crumble with almond, cinnamon and double cream
Lime curd and coconut pannacotta with meringue and biscuit crumb





BEVERAGE PACKAGES

GOLD BEVERAGE PACKAGE

\$15 PER PERSON/PER HOUR

YVES Premium Cuvee NV, Yarra Valley VIC
Quilty And Gransden Sauvignon Blanc, Orange NSW
Ara Single Estate Pinot Gris, Marlborough NZ
Marquis de Pennautier Rose, France
Wildflower Shiraz, WA
Pure Blonde, Hahn Super Dry, Carlton Draught,
Somersby Cider, Cascade Premium Light
Juices, soft drinks, sparkling & still water

NON-ALCOHOLIC BEVERAGE PACKAGE

\$6 PER PERSON/PER HOUR

Juices, soft drinks, sparkling & still water, tea and coffee

COCKTAIL BAR BAR ADD-ON

\$300 SETUP & COCKTAIL BAR TENDER FEE

(charged @ 1 per 50 guests)

Charged on Consumption or Individual purchase only. Custom options available - ie. Cocktail Hour (first hour only) or for the duration of your event. Custom cocktail packages which differ from the 3 options below are by enquiry only and will incur additional charges.

Aperol Spritz \$15 - Margarita \$20 - Appletini on the Rocks \$18

CRAFT BEER UPGRADE

ADDITIONAL \$8 PER PERSON/PER HOUR

Stone and Wood Pacific Ale
Balter Eazy Hazy (cans)

LAVISH UPGRADE

ADDITIONAL \$25 PER PERSON/PER HOUR

Aperol Spritz
Cote des Roses Rose (France)
Mumm Cordon Rouge Brut (France)
+ craft beer upgrade as above

CHAMPAGNE UPGRADE BY BOTTLE

(6 bottles minimum pre-purchase)

Mumm Cordon Rouge Brut	\$140 per bottle
Veuve Cliquot	\$160 per bottle
Bollinger	\$180 per bottle

BASIC SPIRIT UPGRADE

ADDITIONAL \$7 PER PERSON/PER HOUR

Absolut Vodka
Tanqueray Gin
Jack Daniels
Jim Beam
Bundaberg Rum
Johnnie Walker Red

PREMIUM SPIRIT UPGRADE

ADDITIONAL \$10 PER PERSON/PER HOUR

Belvedere/Grey Goose Vodka
Hendricks Gin
Johnnie Walker Black Label
Canadian Club
Wild Turkey

TRANSFER BAR PACKAGES

Our Gold Beverage Package is available for 1 & 2 hour transfers.
Alternatively, consumption bars can be organised for transfers with a minimum spend (POA – dependant on date) plus bar staff charges.

Gold Beverage Package

1 hour = \$27pp
2 hours = \$37pp

*Any beverage upgrades for 1-2 hour charters will be provided on consumption only





CONSUMPTION BAR

HOUSE SPIRITS - PRICE BY GLASS

Absolut Vodka	\$12.00
Tanqueray Gin	\$12.00
Bundaberg Rum	\$12.00
Jack Daniels	\$12.00
Jim Beam	\$12.00
Johnnie Walker Red	\$12.00
Double shot	\$20.00

PREMIUM SPIRITS - PRICE BY GLASS

Grey Goose/Belvedere Vodka	\$16.00
Hendricks Gin	\$16.00
Bacardi Superior	\$16.00
Canadian Club	\$16.00
Wild Turkey	\$16.00
Johnnie Walker Black	\$16.00
Double shot	\$24.00

SPARKLING WINE

\$12.00 (GLASS) | \$58.00 (BOTTLE)

YVES Premium Cuvee NV, Yarra Valley VIC

CHAMPAGNE - PRICE BY BOTTLE

Mumm Cordon Rouge Brut	\$140.00
Veuve Cliquot	\$160.00
Bollinger	\$180.00

WHITE WINE

\$12.00 (GLASS) | \$58.00 (BOTTLE)

Quilty And Gransden Sauvignon Blanc, Orange NSW
Ara Single Estate Pinot Gris, Marlborough NZ

RED WINE

\$12.00 (GLASS) | \$58.00 (BOTTLE)

Marquis de Pennautier Rose, France
Wildflower Shiraz, WA

BEER/CIDER - PRICE BY GLASS

Cascade Premium Light	\$8.00
Pure Blonde	\$10.00
Hahn Super Dry	\$10.00
Carlton Draught	\$10.00
Somersby Cider	\$10.00
Stone and Wood	\$12.00
Balter XPA	\$12.00

SPECIAL

Aperol Spritz	\$15.00
Premixed Bottles	\$10.00

LIGHTS

Soft Drink	\$4.00
Sparkling Water	\$4.00
Juice	\$4.00
Tea/Coffee	\$4.00

COCKTAILS

Ask our friendly staff \$15-\$22

