



VESSEL HIRE

PEAK OCTOBER - APRIL	\$650 per hour
OFF-PEAK MAY -SEPTEMBER	\$550 per hour
PUBLIC HOLIDAYS	\$850 per hour

CAPTAIN & CREW INCLUDED

ADDITIONAL PRICING

WHARF FEES	\$50 per touch
WAITSTAFF <small>*Optional additional staff</small>	\$60 per hour per staff

NOTE: HARD OR BLACK SHOES ARE NOT ALLOWED ON BOARD. DISPOSABLE SLIPPERS ARE AVAILABLE.





BBQ MENU

THE BOSUN'S BBQ \$18.00 PER PERSON

BBQ Gourmet Sausages

Served with Hot and Mild Mustards, BBQ and Tomato Sauces

Home Baked Crusty Bread Rolls with Butter

THE CASTAWAY BBQ \$48.00 PER PERSON

BBQ Premium Scotch Fillet

Marinated in Worcestershire sauce and spices

BBQ Tender Chicken Breast Fillets

Marinated in lime juice and rum

BBQ Gourmet Sausages

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

Fresh Salads – Choice of any 2

Home Baked Crusty Bread Rolls with Butter

Dessert – Choice of any 1 or Fruit & Cheese Platter

THE CLIPPER BBQ \$38.00 PER PERSON

BBQ Rump Steaks

Marinated in Smoked Hickory Sauce and Seasonings

BBQ Gourmet Sausages

Served with condiments of Hot and Mild Mustards, BBQ and Tomato Sauces

Fresh Salads (Choice of any 2)

Home Baked Crusty Bread Rolls with Butter

CAPTAINS SEAFOOD BBQ \$65.00 PER PERSON

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

Fresh King Prawns

served with our very own Weathersfield cocktail sauce

Fresh Salads – Choice of any 2

Home Baked Crusty Bread Rolls with Butter

Dessert – Choice of any 1 or **Fruit & Cheese Platter**





CATERING MENU

SURF & TURF \$68.00 PER PERSON

Premium Scotch Fillet Steaks

lightly marinated in our own special smoked hickory sauce

Tender Chicken Breast Fillet

Marinated in lime juice and rum

A Seafood Platter

Sydney Rock Oysters with Queensland King Prawns served with our

own Weathersfield seafood cocktail sauce

Fresh Salads – Choice of any 2

Home Baked Crusty Bread Rolls with Butter

Dessert – Choice of any 1 or **Cheese & Fruit Platter**

MARINERS FEAST \$65.00 PER PERSON

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 Weathersfield Seafood Cocktail Sauce.

(All subject to seasonal availability)

Fresh Salads – Choice of any 2

Home Baked Crusty Bread Rolls with Butter

Dessert – Choice of any 1 or **Fruit & Cheese Platter**

GRAZING PLATTER \$3000 PER PERSON

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
- Fresh fruits and 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 – walnuts, pistachios, cashews, almonds, macadamias
- Dried fruits





CATERING MENU

CANAPÉS & FINGER FOOD

\$25.00 PER PERSON (SELECT ANY 4)

HOME-MADE DIPS AND PÂTÉS

Served with fresh vegetable crudités, 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 Pâté – Savory and meaty with a distinctive bacon flavor
- Duck and Orange Pâté – 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 garlic bread topped with tomatoes and onions in a 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 in breadcrumbs and deep-fried
- Pork or beef meatballs – Chargrilled, served with tomato relish
- Lamb souvlaki skewers – Marinated in red wine, olive oil, and Greek seasoning

GOURMET WRAPS & SANDWICHES

\$25.00 PER PERSON (SELECT ANY 3)

Selection:

- 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

DESSERT SELECTIONS

\$8 PER PERSON

An assortment of:

- Danish Pastries
- Mud Cake
- Black Forest Gateau
- Cheesecakes
- Pavlova: A traditional favourite
- Fresh Tropical Fruit Salad: Served with fresh cream



CATERING MENU

CHEESE AND FRUIT PLATTER

\$8 PER PERSON

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, Pistachios, Almonds

SALAD SELECTIONS

\$10 PER PERSON

- **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, and continental parsley served with a homemade pesto sauce

- **Greek Salad**

Traditional recipe with black olives, onion, tomato, cucumber, fetta cheese, spices, oregano, and olive oil



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)**





CONSUMPTION BAR

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

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**
 - Cooktoothama 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
- **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

NOTE:

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

