



VESSEL HIRE

APRIL - SEPTEMBER | 3 HOURS MINIMUM HIRE

MONDAY - THURSDAY	\$650 per hour
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FRIDAY - SUNDAY	\$750 per hour
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JANUARY - MARCH | OCTOBER - NOVEMBER | 3 HOURS MINIMUM HIRE

SUNDAY - FRIDAY	\$750 per hour
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SATURDAY	\$850 per hour
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DECEMBER

SUNDAY - THURSDAY 3 HOURS MIN HIRE	\$850 per hour
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FRIDAY & SATURDAY 4 HOURS MIN HIRE	\$950 per hour
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ALL RATES ABOVE INCLUDE SKIPPER & HOST/HOSTESS

PUBLIC HOLIDAY | SPECIAL EVENTS

NEW YEARS EVE	\$55,000
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for 70 pax
BYO, 6hr Cruise (approx. 7:30pm -1:30am – subject to wharf bookings)

PUBLIC HOLIDAY RATE	\$895 per hour
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4 hours minimum hire

PUBLIC HOLIDAY SURCHARGE	20%
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surcharge applied to total booking

ALL RATES ABOVE INCLUDE SKIPPER & HOST/HOSTESS





ADDITIONAL PRICING

DISTANCE SURCHARGES

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

\$440 each way

WHARF FEES

\$55 per wharf

WAIT STAFF FEE

1 - 15 GUEST

0 additional staff

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

SECURITY

For 18th - 21st Birthday Parties - Required, Bucks cruises 30+ pax required.
Need for security can be assessed on a case-by-case basis if required.

\$400 (4h hire)

\$75 per hour thereafter

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

CATERING TERMS AND CONDITIONS

DELIVERY FEE

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

\$35

DIETARY CHANGES

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

\$7.50 per change

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

Additional Info

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.

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.)





CANAPE MENU

MIN SPEND \$275

EXPRESS CANAPE (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

PREMIUM CANAPES (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)

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- House made cheese & mushroom quiche
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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, NF, KO)
- Spinach and Ricotta Ravioli, Tomato Basil Sauce (V, NF, KO)
- 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, crisps 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)





BUFFET MENU

PRICES ARE BASED ON PER PERSON

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





BBQ MENUS

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 - Broccolini / 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, 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





BBQ MENUS

ITALIAN BUFFET \$42.50PP

CHOOSE 2 MAINS & 2 SIDES (MIN 10)

MAINS (CHOOSE 2)

Homemade beef lasagne
Homemade vegetarian lasagne
Spaghetti bolognaise 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





PLATTER MENU

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

MINI CARAMELISED TOMATO & FETTA TARTS - \$79 FOR 15 PIECES OR \$135 FOR 30 PIECES

Bite Sized Delights Featuring Sweet Caramelised Tomatoes and Creamy Fetta





PLATTER MENU

TRIO OF COLD SLIDERS - \$90 FOR 15 PIECES OR \$175 FOR 30 PIECES

Chicken Schnitzel & Slaw
Prawn Cocktail & Iceberg Lettuce
Pulled Pork & Crunch Slaw

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

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

SMOKED SALMON BELLINI - \$90 FOR 15 PIECES OR \$145 FOR 30 PIECES

Paired with Creamy Taramasalata, Briny Capers, and a Sprinkle of Fresh Dill

GOURMET SANDWICHES, WRAPS & ROLLS PLATTER - \$150 (10 IN TOTAL - 20 PIECES)

A Chefs Selection of Gourmet Fillings Made Fresh Daily

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)





HOT PLATTER

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

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

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





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

BEVERAGES ARE SUBJECT TO CHANGE AND AVAILABILITY

