



VESSEL HIRE

JANUARY - DECEMBER

2-HOUR CHARTER	\$3,680
3-HOUR CHARTER	\$5,175
4-HOUR CHARTER	\$6,900
5-HOUR CHARTER	\$8,825

ADDITIONAL PRICING

BYO FOOD	FOC
BYO DRINKS	NOT PERMITTED
WAIT STAFF • for 50+ Passenger • 1 Staff pr 20 passenger	\$50 per hour per staff
SWIMMING • Up to 50 passengers • \$35 per every 20 passenger thereafter	\$500
BRISBANE RELOCATION FEE	\$4,400
PUBLIC HOLIDAY SURCHARGE	20% on total charter fee





CANAPE MENU

Set Fee \$370 for 2 hours (\$70/additional hour) -Chef and Hostess onsite to cook and serve. Min Spend Friday/Sat/Sun \$2400

MENU 1 - \$57 PER PERSON

Choice of 8 canapes

MENU 2 - \$64 PER PERSON

Choice of 8 canapes & 1 slider

MENU 3 - \$75 PER PERSON

Choice of 10 Canapés + 1 slider

ADD Fork Dish \$16 each | ADD Canapé \$7 each | ADD Slider \$8 each

SEAFOOD CANAPÉS

- Oysters natural or Kilpatrick (GF,DF)
- Prawn twirler with sweet chilli dipping sauce (DF)
- Chilli, garlic and prawn bruschetta**
- Smoked salmon blini with a dill cream cheese and black caviar
- Crab and prawn spoon served with a lemon and lime mayonnaise (GF)
- Tempura battered tiger prawn with a black caviar aioli

PORK BELLY

- Asian inspired pork belly with a fried shallot sprinkle (GF,DF)
- Sticky Satay pork with a three-nut crumble (GF)
- Bourbon barbecue glazed pork belly with a crackling crumble (GF,DF)

VEGETARIAN CANAPÉS

- Tomato, onion and basil bruschetta (V)**
- Tempura pumpkin flower (VG)
- Jalapeño poppers with risotto and cheese (V)
- Onion and spinach bhaji with a mint yogurt (VG)
- Moroccan vegetable spiced puff pastry tartlet (V)
- Thick vegetable spring rolls with a plum sauce (VG)
- Tempura battered cauliflower tossed in herbs and spices (GF,VG)
- Argentinian vegetarian Empanadas (VG)
- Sweet potato croquette (GF,VG)
- Wild leek and spinach pie (VG,GF)
- Vegetable tikka masala pie (V)
- Shredded potato, onion and spinach rosti topped with sautéed mushrooms (VG,GF)
- Roasted sweet potato and pumpkin arancini (GF,VG)
- Roast garlic, spinach and three cheese arancini (V)
- Mini Focaccia Bites with Buffalo Mozzarella & a Semi dried tomato (v)





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MEAT CANAPES

- Pepper beef Burgundy braised beef pie
- Beef croquette with a pan sauce
- Gourmet beef sausage roll
- Mini Cornish pasty filled with beef and vegetables
- Bolognese arancini
- Rare roast beef en croûte with horseradish and pickled beets**
- Chicken chardonnay pie
- Sicilian Chicken with parsley, seasoning and lemon zest, wrapped in a delicate puff pastry
- Chicken satay skewer with a 3 nut crumble(GF)
- Tandoori chicken skewer with a mint yoghurt and crispy shallots
- Diced chicken, tomato, onion and basil bruschetta**
- Baked chicken and pesto spoon with a vine ripe tomato (GF)
- Chef's Southern fried chicken wings with a chipotle mayonnaise
- Thick Peking duck spring rolls served with plum sauce
- Pork spring rolls served with sweet chilli sauce
- Lamb skewers served with hummus
- Lamb and rosemary pie
- Chef's pork and fennel sausage roll with an apple chutney
- Asparagus wrapped in prosciutto with a lemon and lime aioli (GF)

FORK DISH SELECTION

- Albondigas (meatballs) served with dipping bread
- Traditional creamy carbonara with chicken, bacon and mushrooms
- Beef stroganoff served with rice **
- South Indian inspired chicken, beef, lamb, vegetarian or seafood curry served with a pilau rice and poppadom **
- Vietnamese tangy Thai beef salad (GF,DF)
- Teriyaki vegetable chicken noodle **
- Chef's signature sweet and sour pork or chicken with vegetables and rice **
- Singapore lamb stir fry with vegetables (GF, DF)
- Chef's fish and chips with tartare sauce lemon wedge (Max 40)

SLIDER SELECTION

- New Yorker Cheeseburger with sliced
- American cheese, onion, mustard and tomato sauce
- Lamb and herb burger with a spiced
- hummus, tomato and caramelised onion relish
- Crispy battered barramundi burger with butter leaf lettuce and a rich tartare sauce
- Honey grilled chicken with crispy lettuce, sliced tomato and a paprika aioli
- Slow cooked BBQ brisket with sliced pickles and fried shallots **
- Onion bhaji, sliced cucumber and minted tahini (V)
- Lentil burger served with hommus and lettuce (VG)





BUFFET MENU

Set Fee \$370 for 2 hours (\$70/additional hour) -Chef and Hostess onsite to cook and serve. Min Spend Friday/Sat/Sun \$2400

BUFFET MENU 1 - \$52 PER PERSON Selection of 3 main dishes & 3 sides

BUFFET MENU 2 - \$63 PER PERSON Selection of 4 main dishes & 4 sides

BUFFET MENU 3 - \$75 PER PERSON Selection of 5 main dishes and 5 sides

Add roving Canapés (3) | \$19 per person

Add grazing platters - Selection of cheese, fresh fruit, herb toasted bread, dips, chutney, antipasto and crackers | 13 per person

Add Fresh prawns and oysters with dipping sauce, dressings, lemon wedges | \$17 per person

MAIN DISHES

- Succulent roasted QLD Kilcoy diamond sirloin crusted in cracked black pepper and horseradish coated in a pan sauce (gf, df)
- Lemon and thyme chicken breast (GF,DF)
- Slow-roasted pork belly served with a house-made baked apple compote. (gf,df)
- Barramundi served with a white wine and parsley caper berry sauce (GF)
- Crispy skin salmon (GF)
- Moreton bay bugs (GF,DF)**
- Australian rosemary and lamb skewers served with hummus (GF,DF)
- Thick Pork sausages with caramelised onion (GF,DF)
- Australian wagyu burgers with brioche roll, butter lettuce, mustard and tomato jam and quick pickled onion
- Slow-braised beef cheeks in a robust South Australian Shiraz
- Classic Beef Stroganoff – Tender beef strips in a rich sour cream and mushroom sauce
- Creamy Chicken Pesto Penne, marinated chicken tossed in a vibrant basil pesto cream with shaved parmesan (can be made VG)
- Chef's Signature Curries – Your choice of Beef, Lamb, Fish, Chicken, or Vegetables

SIDE DISHES

- Jasmine rice and dipping bread (to go with curry or stroganoff)
- Vermicelli noodles, cucumber, celery, capsicum, carrot, shallots, coriander and dressing (gf, vg)
- Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, cranberries and parsley in a turmeric tahini dressing
- Green Goddess Garden Salad – Crisp mixed leaves, cucumber, and red onion tossed in a green goddess dressing (df, gf, vg)
- Creamy penne pasta with pumpkin and spinach
- Singapore Noodle Salad - Hokkein noodles, carrot, red capsicum, shallots and sesame seeds in a Singapore sauce
- Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery
- Tropical creamy QLD coleslaw
- Greek salad
- Saffron basmati rice salad
- Herb chat potatoes
- Sautéed greens - All served with selection of dinner rolls, butter portions and condiments to suit mains





MENU

*Set Fee \$370 for 2 hours (\$70/additional hour) -Chef and Hostess onsite to cook and serve.
(40 Minimum)*

DROP THE ANCHOR ALL DAY MENU \$150 PER PERSON

ON ARRIVAL GRAZING TABLE

Selection of toasted bread and Chef's fresh dips,
Fresh. seasonal fruit platter
Selection of cheese, antipasto, grapes, strawberries, chutney and crackers

SEAFOOD PLATTERS

Platters of Prawns served with thousand island dressing and lemon wedges
Makers mark kilpatrick, Natural, Thai style, champagne and black caviar fried oyster

BUFFET MAIN

Bourbon glazed 12 hour slow cooked pork belly with crispy shallot and pork belly crumble
Moreton bay bugs with a mango and pineapple salsa
Salmon cooked in Champagne and saffron
Rosemary and thyme lamb skewers served with hummus
Chef's beef burger with sliced cheese, tomato and relish
Honey and garlic chicken skewers
Selection of Chef's salads (sample menu)
Rocket, pear and feta salad (GF,V)
Roasted sweet potato and cauliflower tossed through cous cous with chickpeas, dried fruits and toasted sliced almonds. Dressed with house-made Moroccan inspired dressing (DF,V,VG)
Creamy penne pasta with spinach and pumpkin
Selection of bread rolls and condiments
Petite Sweets Platter
Chef's selection of petite sweets
Chef's Hot party Platters
Selection of pies and sausage rolls

INCLUSIONS

*Chef and Hostess staff onsite to prepare, set up, serve and clear over approximately 6 hrs
Additional hours \$40 per hour per staff member
Sturdy bamboo plates, cutlery and lunch napkins*





MENU

Set Fee \$370 for 2 hours (\$70/additional hour) -Chef and Hostess onsite to cook and serve. Min Spend Friday/Sat/Sun \$2400

CHEFS EXECUTIVE ROVING MENU \$121 PER PERSON

ON ARRIVAL GRAZING

Deluxe Arrival Platter - Boutique hard and soft cheeses served with chutney, dried fruits, antipasto, cured meat selection, herb toasted bread, fresh dips, grapes, strawberries, gourmet crackers and lavosh

ROVING MENU X 10 CANAPÉS - CHEFS RECOMMENDATION

(you can choose from our extensive list also)

Salt bush lamb cutlets seasoned with dukkah served with wild mint and hommus dip
Champagne pumpkin flower stuffed with goats cheese, sun dried tomatoes and herbs in a fresh pumpkin flower coated in a light tempura batter (V)
Seafood paella arancini, cooked in saffron served with a smoked tomato chutney
Wagyu beef tartare en croûte
Champagne and chicken mornay vol au vent topped with Gruyère
Singapore chilli mud crab croquette
Baby beef mignon wrapped in aged prosciutto with a horseradish and onion jam
Slow braised pork belly with a bourbon glazed bbq jam and a crackling apple crumble
Roast Moroccan vegetarian puff pasty tartlet with an eggplant aioli (V)

TO FINISH - PETITE SWEET

Chocolate cream and orange compote layered with chocolate brownie and crumble





MENU

Delivery Fee \$110

(Delivered in ready to serve boxes) - min spend \$800

PACKAGE 1 \$54PP - BRUNCH

- Selection of classic and gourmet sandwiches
- Scones with Chantilly cream and jam
- Selection of Chef's quiche Lorraine and vegetarian
- Selection of boutique petite sweets
- Macaroons
- Fresh fruit platter
- Selection of cheese, quince paste, grapes, strawberries, antipasto and crackers

PACKAGE 2 \$69PP - ALL DAY MENU

MORNING TEA

- Selection of danish pastries
- Fresh fruit platter

LUNCH

- Selection of classic and gourmet sandwiches
- Chilled Champagne, saffron and lemon salmon
- Chef's quiche

3 X CHEF'S SALADS SAMPLE MENU

- Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin,
- cranberries and parsley in a turmeric tahini dressing
- Green Goddess Garden Salad – Crisp mixed leaves, cucumber, and red onion tossed in a
- green goddess dressing (df, gf, vg)
- Creamy penne pasta with pumpkin and spinach

AFTERNOON TEA

- Selection of chunky cookies
- Petite Muffins

Inclusions:

Sturdy bamboo plates, cutlery and lunch napkins





MENU

OPTIONAL EXTRAS - TO COMPLEMENT ANY MENU OR BUILD YOUR OWN

OYSTERS NATURAL \$221

(36 items)

OYSTERS KILPATRICK \$255

(36 items)

FRESH PRAWNS \$243

(3kg)

with thousand island dressing and lemon wedges

DELUXE CHEESE PLATTER \$266

Selection of cheese, antipasto, grapes, strawberries, chutney and crackers - serves approximately 40

TOASTED BREAD AND CHEF'S FRESH DIPS \$163

Serves approximately 40

DELUXE FRESH SEASONAL FRUIT \$186

Serves approximately 40

CLASSIC AND GOURMET SANDWICHES \$105

28 Qtrs each box-Min order 3 boxes sandwich range

GLUTEN FREE VEGETARIAN SANDWICHES \$128

28 Qtrs each box-Min order 3 boxes sandwich range

QUICHE LORRAINE OR VEGETARIAN QUICHE \$186

MIXED SUSHI \$186

SCONES \$140

Scones with Chantilly cream and jam

COLD CANAPÉ BOX \$209 EACH BOX

(Min order of 2 boxes- 30 items in each)

- 1.Prosciutto and brie en croûte with blistered tomato and balsamic reduction
- 2.Smoked salmon blini with a dill cream cheese and black caviar
- 3.Goats cheese, dukah and aubergine tartlet

CANAPÉ DESSERT BOX \$186

Boutique petite sweets (30 items)

CANAPÉ DESSERT BOX GLUTEN FREE \$197

Boutique petite sweets (30 items)

MINI BOUTIQUE CUPCAKES \$186

(35 items)

BOUTIQUE LAMINGTONS \$174

(30 items)

MINI GOURMET ICED DONUT \$186

(35 items)

BITE-SIZED CHOUX PASTRIES \$209

Bite-sized choux pastries filled with creme patissiere and with a variety of classic toppings - (approx 40)

JAM HEART SHORTBREAD BISCUITS \$186

shortbread biscuits with jam and dusted with icing sugar (approx 30)

DANISH PASTRIES \$197

Danish Pastries Pain au chocolate, almond lattice, Apple sultana lattice, cinnamon swirl, apricot danish and cherry danish (approx 30)





MENU

OPTIONAL EXTRAS - TO COMPLEMENT ANY MENU OR BUILD YOUR OWN

SALADS \$140 - EACH CATERS FOR APPROX 25 GUESTS

TURMERIC COUS COUS CAULIFLOWER & CRANBERRY SALAD

Pearl cous cous and diced cauliflower tossed with roasted red capsicum, pumpkin, pepitas, cranberries and parsley in a turmeric tahini dressing

BEAN MEDLEY SALAD (VG,GF)

Red kidney beans, 4 bean mix, soy beans, turtle beans, corn, red and green capsicum, celery, onion, carrot, shallots and parsley in a garlic dressing

CHICKEN BASIL PENNE PASTA SALAD

Penne pasta, chicken, celery, sun-dried tomatoes and parsley in a basil mayonnaise

CREAMY PENNE PESTO AND SPINACH SALAD

Creamy pesto penne pasta with roasted pumpkin, celery, sundried tomatoes and fresh basil mayonnaise.

CREAMY POTATO SALAD (GF)

Rustic potato salad in whole egg mayo, wholegrain mustard, spring onion and celery

CYRPUS GRAIN SALAD (GF,VG)

Healthy freekah, puy lentils, seeds, raisins with fresh vegetables, herbs and preserved lemon in a citrus lemon dressing.

QUINOA TABOULEH (GF,VG)

lack and white quinoa diced red onion, tomato and parsley, all tossed in a lemon dressing

COLESLAW (GF)

Tropical creamy QLD coleslaw

MIXED LETTUCE SALAD (GF,DF)

Mixed lettuce red onion, cucumber and balsamic glaze

BAMBOO PLATES, NAPKINS AND CUTLERY \$1.7PP
BREAD ROLLS AND BUTTER PORTIONS \$3PP





BEVERAGE PACKAGES

BAR PACKAGE

\$27.50 PER PERSON PER HOUR

Includes Beer, Wine, Sparkling & Soft Drinks

CONSUMPTION/ CASH BAR

Spirits – \$14 (30ml nip with mixer)
Absolute Vodka, Malibu, Canadian Club, Jack
Daniels, Jim Beam, Gordons Gin, Bacardi,
Bundaberg Rum, Fireball, Tequila
Beers – \$9/ glass
Corona, Great Northern (on tap), Great
Northern Super Crisp (on tap)
Cider – \$9/glass
Somersby Apple
Wine/ Sparkling – \$9/ glass
Squealing Pig Chardonnay
Squealing Pig Sauvignon
Squealing Pig Rose
Chandon Sparkling

