



VESSEL HIRE

(Minimum 4 hours)

	SUNDAY - WEDNESDAY	THURSDAY - SATURDAY
LOW JAN & MAY - AUG	\$1,800 per hour	\$2,400 per hour
MID FEB - APR & SEP - OCT	\$2,000 per hour	\$2,600 per hour
PEAK NOV - DEC	\$2,400 per hour	\$2,800 per hour

MINIMUM SPEND CHARTER

DAY HIRE- 4 HOURS + BUMP IN & OUT (90 MINS TOTAL) DAY HIRE CONCLUDED BY 4.30PM | NIGHT HIRE CONCLUDED BY 11.30PM

	SUNDAY - WEDNESDAY	THURSDAY - SATURDAY
LOW JAN, FEB, APR, JUNE, JULY, AUG	\$27,500	\$30,000
MID MAR, MAY, SEPT, OCT & VIVID	\$30,000	\$35,000
PEAK NOV - DEC	\$35,000	\$45,000

VESSEL CAPACITY

TRANSFERS (whole ship)	950
COCKTAIL (Whole ship)	950
MAIN DECK COCKTAIL	450
LOUNGE DECK COCKTAIL	350
ROOF TOP COCKTAIL	200
MAIN DECK BANQUET (with dance floor)	280
MAIN DECK BANQUET (TIGHT no dance floor)	350
BUFFET (Main Deck)	300





CANAPE MENU

3 CHEFS CANAPE | \$20PP
Chef's Selection

2-HOUR EVENT | \$54PP
6 Classic Canapés

3-HOUR EVENT | \$72PP
8 Classic Canapés

4-HOUR EVENT | \$90PP
10 Classic Canapés

Canapes + Substantials | \$97PP
8 Classic Canapés + 2 substantial

CLASSIC CANAPÉS | \$9 EACH

- **A premium Australian oyster** accompanied by a selection of vinaigrettes
- **Tomato avocado salsa tartlets** with soft herbs (V)
- **Spice fried crispy tofu** with ginger & sesame dressing (VEG, GF, DF)
- **Selection of handmade quiches** in shortcrust pastry with herbs & marinated feta (V)
- **Salt and pepper calamari** with a ginger and shallot dressing
- **Nonna style meatballs** in roasted tomato sauce & melted mozzarella
- **Beef Bourguignon** mini shortcrust pie
- **A selection of nigiri and nori rolls** with wasabi and soy (V AVAILABLE)
- **Truffled arancini with fresh tarragon & romesco sauce** (V)
- **Fresh Vietnamese spring rolls** with vermicelli, prawns, mint & tamarind sauce (GF DF)
- **Peking duck pancake with shallots**, baby coriander & hoisin (DF)
- **Indian vegetable samosas** served with tangy tamarind and mint chutney (V)
- **Mini BBQ pulled pork slider** with slaw
- **Mini haloumi slider with pesto**, rocket and tomato (V)
- **Steamed prawn gyoza** with ponzu sauce

DESSERT CANAPE | \$10 EACH (\$15 for both)

Bambini cones or Petit Fours

PREMIUM CANAPE (INC. SUBSTANTIALS) \$12.50 each

- **Sang wa of ocean trout** cured with orange zest, ginger, lime leaves & chili (GF, DF)
- **Smoked salmon** with creamed goats cheese, dill, cracked pepper and lemon on a mini blini
- **Pepper crusted tenderloin fillet** with basil pesto on crostini
- **Grilled lamb kofta skewers** on a couscous salad served with garlic yogurt sauce
- **Seared & pepper crusted Australian yellowfin tuna** & wasabi crème
- **Szechuan fried king prawns** with a ginger and shallot dressing
- **Prawn & lobster brioche buns** with a flavourful herb aioli
- **Frenched lamb cutlet** grilled to perfection with basil & parmesan drizzle, onion & coriander salsa in a mini bowl (GF)
- **Malay coconut chicken** on vermicelli noodle salad (DF)
- **Fish & chips** whiting fillets fried until golden with baby caper tartare & fresh lemon
- **Seared salmon skewer** with Japanese slaw and sesame mayonnaise
- **Duo of vegetarian mini sliders** spicy veggie pattie and haloumi with pesto (V)
- **Mini Tacos** with spiced beef, avocado & tomato salsa w sour cream
- **Penne with slow cooked ragu** and shaved pecorino

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN

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GRAZING PLATTER

AUSTRALIAN PREMIUM CHEESE AND CHARCUTERIE BOARD

\$17.50 PER PERSON

CHEESE AND CHARCUTERIE BOARD

\$20 PER PERSON

Featuring Cured Meats, Great Australian Cheeses, Olives, Antipasto Vegetables, Breads, Crackers, Dried Fruit, & Nuts (GF)

VEGETARIAN HARVEST BOARD

\$20 PER PERSON

Selection of dips and seasonal vegetables served with a selection of bread & sourdoughs (VEG)

PLATTER OF AUSTRALIAN KING PRAWNS

\$20 PER PERSON

(approx. 3 per person) with condiments

PLATTER OF PREMIUM-GRADE OYSTERS

\$30 PER PERSON

Pacific, Sydney rock with accompaniments (3 per person)

SEASONAL FRUIT PLATTER

\$15 PER PERSON

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FOOD STATIONS

ALL STATIONS ARE HOSTED BY A CHEF OR A MEMBER OF OUR HOSPITALITY TEAM
CONTINUOUS SERVICE 90 MINS | MIN 100 PEOPLE

OYSTER BAR | \$30 PER PERSON

Our most popular Station. Self-service or manned.
Pacific and Sydney Rock Premium Grade condiments.

OYSTER SHUCKER \$800

A Roaming Oyster shucker to serve your guest freshly shucked and seasoned in front of you (1 per 100 guests suggested) - addition to the Seafood Station or Oyster Station.

CHEESE & CHARCUTERIE STATION \$30 PER PERSON

Five premium Australian cheeses selected by our expert Cheese Monger
A selection of cured meats including San Daniele prosciutto, truffle salami and mortadella
Char grilled vegetables
All accompanied by artisan sourdough, Lavosh crackers and quince paste

SEAFOOD HARVEST | \$35 PER PERSON

(Self-service)
Australian king prawns
Sydney rock, Coffin Bay and Pacific oysters
Bloody mary oyster shooters, Balmain bugs, Salmon and tuna sashimi. All accompanied by lemon wedges and various condiments

PAELLA | \$30 PER PERSON

Our most popular Station
Live chef station
Traditional paella pans a la Valencia with Arborio rice, prawns, chicken, mussels, calamari, & chorizo, all cooked fresh in front of your guests
Vegetarian & vegan option available on request

DESSERT BAR | \$20 PER PERSON

Self Service, (12 in total- cakes, tarts, slices). GF and Vegan options available

GELATO CART | \$15 PER PERSON

4 flavours in a yellow and white striped cup (Manned)

MEXICAN NACHOS STATION | \$25 PER PERSON

Slow-roasted beef, pork, or chicken slow-cooked for 4 to 6 hours with our own BBQ rubs & finished with our basting sauces (choice of two proteins). Char-grilled roasted vegetables. A variety of hard and soft tortilla bases to be toasted to order, avocado with fresh lime juice, Spanish onion, tomato salsa, sea salt & fresh coriander with fresh lime juice

SLIDER STATION | \$20 PER PERSON

A hunger-stopping selection of mini sliders including pulled pork, Moroccan lamb, wagyu beef & spiced veggie pattie (GF BUNS AVAILABLE)

A range of sauces & condiments such as chipotle, hickory and peri peri. (3 sliders, 1 Veg. Served on wooden boards)

BBQ GRILL | \$30 PER PERSON

Station with Vegetable Skewers and your choice of 2 items: French Lamb Cutlets, King Prawn Skewers, or Gourmet sausages. All accompanied with baskets of freshly baked bread rolls, tomato relish, smoky BBQ sauce, and assorted mustards

**Note - BBQ station is weather dependent (wind and rain). If it is forecast to rain, a second station will be set up inside, excluding the BBQ itself.*

PASTA STATION | \$35 PER PERSON

Live Chef Station
Fresh homemade pasta served with authentic sauces, paired with a mix of Parmesan wheels and swing pans. Including crusty bread, rosemary focaccia, freshly parmesan, extra virgin olive oil.
Choice of two pasta's:

- Spaghetti Parmesan tossed in a wheel of 24-month aged Grana Padano Parmesan Cheese (H, V)
- Pesto Rigatoni tossed in freshly ground basil pesto (H, V)
- Potato gnocchi tossed in traditional napolitana sauce (H, V)
- Prawns Penne the classic aglio e olio served with prawns

CANNOLI STATION | \$30 PER PERSON

Live Cannoli Station - Includes a range of plain, white chocolate, and milk chocolate-coated mini cannoli shells. The chef will fill the cannoli with plain ricotta, pistachio ricotta, and chocolate filling. Alongside will be a range of additional toppings including nuts, choc chips and mini m&m's.

JAPANESE SUSHI AND SASHIMI | \$30 PER PERSON

Huon King Salmon, Kingfish & Harissa tuna Selection of nigiri & nori rolls Miso Soup Wakame seaweed with sesame oil Fresh horseradish, wasabi & mayonnaise, pickled ginger, mirin vinaigrette & soy sauce

RICE & NOODLE STATIONS | \$25 PER PERSON

Classic Hawker food stall with handmade egg or hokkien noodles served with all the trimmings, all cooked fresh in front of your guests Hainan chicken poached chicken with jasmine rice, ginger, chilli and shallot dressing

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BANQUET MENU

3 COURSE - BANQUET | \$110PP

1 Main, 1 Entree and 1 Dessert

ENTRÉES

Roasted Vegetable Tart with fetta & a petite herb salad (V)

Burrata Mozzarella with seasoned heirloom tomatoes, baby basil, Ligurian olives & sourdough (V)

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum, basil pesto & fresh lemon cheek (GF)

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil, truffle parmesan sable, cold pressed olive oil & herbs

Saffron Cannelloni with pumpkin puree, creamed spinach, lemon zest ricotta with aged parmesan and crispy sage

DESSERTS

Decadent Chocolate Cake served with Chantilly cream

Vanilla Panna Cotta with a raspberry coulis (GF)

Passionfruit Cream, Rich Chocolate Mousse &

Passionfruit Jelly sitting on a brownie base, served in a delicate chocolate cylinder

Lemon Curd Tart in a sweet butter shell, served with egg yolk vanilla bean ice cream & a mixed berry compote

Tiramisu with vanilla bean mascarpone cream, white chocolate caviar & pistachio biscotti

MAINS

Crisped Huon Salmon Fillet on a cassoulet of lentil du py, cannellini beans in a light seafood bisque, chervil and lemon zest

La Lonica twice cooked chicken breast with a potato galette, with a clotted mustard cream & soft herbs (GF)

Amelia Park 5-hour Slow Braised Lamb Shanks with chive potato puree & red wine jus (GF, DF)

Riverina premium sirloin with a twice cooked duck fat potato gratin & Parisien herbed butter (GF)

Heirloom Pumpkin twice baked with Meredith goats curd, apple quinoa, baby basil & lemon oregano vinaigrette (V)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (V)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V) (GF) (VG available)

SIDES AND ACCOMPANIMENTS

BOWL OF SEASONAL GREENS \$10

BOWL OF DUCK FAT POTATOES \$10

BOWL OF DUKKHA ROASTED PUMPKIN WITH FETTA AND PEPITA SEEDS \$10

BOWL OF MESCULIN LEAVES WITH AGED BALSAMIC \$10

BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER \$5

BASKETS OF SOURDOUGH WITH CULTURED BUTTER \$7.50

Children aged 4-12- will have the 3 Course Childrens Meal and Softdrink/Juice Package **\$75**

Children aged 13-17- will have the Adult Menu selected and Softdrink/Juice Package **\$95**

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BANQUET UPGRADE

ALTERNATIVE SERVE OF ENTREE OR DESSERT COURSE | \$10 PER PERSON

The Upgraded Collection is for discerning diners who truly appreciate fine cuisine, crafted especially for extraordinary occasions. Featuring premium ingredients and meticulous attention to detail in every dish, this menu guarantees a memorable culinary experience that will delight all guests.

ENTRÉES

- Crystal Bay Prawn and Spanner Crab Lasagne** in a seafood bisque with baby watercress
- Bannockburn Free Range Poached Chicken Salad**, with heirloom vegetables & a lemon oregano vinaigrette (GF, DF)
- Cauliflower & Cumin Velouté** with butter poached Tasmanian sea scallops avruga caviar & baby chervil
- Hot Smoked Yellowfin Tuna Carpaccio** with mirin vinaigrette, heirloom tomatoes, toasted black sesame & Yarra Valley caviar (GF, DF)

MAINS

- Duck Roulade** wrapped in Jamon prosciutto & basil with potato gratin & Canadian maple & green apple sauce (GF, DF)
- Pink Lady Snapper Fillet** lightly pan seared with fennel puree, watercress salad, parsnip chips & herbs (GF)
- Riverina Free Range Lamb Rack** with chermoula crust, parsnip & potato puree & red wine jus (DF)
- Oakleigh Ranch Wagyu Eye Fillet** - marble score 4 with twice cooked potato gratin, madeira jus, maple mustard & confit duck fat eschallot (GF, DF)

DESSERTS

- Calibre White Chocolate Tear Drop** with raspberry jelly, burnt orange ice cream, pistachio sweet paste soil & edible flowers (GF)
- Golden Gaytime Terrine** with honey roasted cashews, oven roasted white rock peaches, banana ice cream & shaved black winter truffle
- Shortcrust Macerated Raspberry Tart** with crème fraiche, pineapple puree, white chocolate ice cream & gold leaf
- 18ct Gold Chocolate Martini** with salted caramel fudge sauce, chocolate

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BUFFET MENU

SIGNATURE BUFFET | \$125 PER PERSON

MAINS

select three dishes

Hot Honey & Orange Glazed Leg Ham carved at the buffet
Crisp Skinned Pork Belly, cinnamon apple sauce
Atlantic Salmon Fillet with lemongrass and laksa broth on bed of bok choy and steamed rice
Roasted Piri Piri Corn Fed Chicken Fillets served with preserved lemon yoghurt
Chargrilled Sirloin of Beef with roasted bell peppers and caramelised onions
Ricotta Lasagne with pumpkin, spinach & sage
Steamed Wild Barramundi on a bed of wilted greens with ginger, shallots & served with steamed rice
Crisp Skinned Peking Duck with plum sauce and special fried rice
Slow Cooked Moroccan Spiced Lamb Shoulder served with preserved lemon and labneh cous cous

SIDES & SALADS

select three dishes

Traditional Baby Potato Salad with mint, chives, quartered eggs and whole egg mayonnaise
Asian vermicelli noodle salad with fresh coriander and mint, crushed peanuts (VG)
Apple, walnut and radicchio salad King Island blue and sweetened balsamic
Middle Eastern Fattoush Salad
Caprese Salad with tomatoes, bocconcini, basil leaves, artisan virgin olive oil
Roasted Vegetables with Char grilled eggplant, zucchini, and King Island goat's cheese
Hot Roasted Chat Potatoes seasoned with fresh rosemary, garlic and Maldon rock salt (VG)
Basket of Freshly Baked Bread Rolls with premium Australian butter

DESSERTS

select two dishes

Premium Australian Cheeses with muscatels, lavish and quince paste
Chef's Selection of Sweet Desserts
A Selection of Roving Gelatos on ice trays

ADDITIONAL BUFFET ITEMS \$15

SIDES AND ACCOMPANIMENTS | \$5 PER PERSON EACH

BOWL OF SEASONAL GREENS
BOWL OF DUCK FAT POTATOES
BOWL OF DUKKHA ROASTED PUMPKIN WITH FETTA AND PEPITA SEEDS
BOWL OF MESCULIN LEAVES WITH AGED BALSAMIC
BASKETS OF ASSORTED BREADS AND PREMIUM BUTTER
BASKETS OF SOURDOUGH WITH CULTURED BUTTER

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BEVERAGE PACKAGE

STANDARD BEVERAGE PACKAGES

\$15 PER PERSON, PER HOUR

WINE SELECTION

Tyrrell's Moore's Creek Semillon Sauvignon Blanc, NSW
Tyrrell's Moore's Creek Shiraz, Hunter Valley NSW
Tyrrell's Moore's Creek Sparkling Brut, Hunter Valley NSW

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

PREMIUM BEVERAGE PACKAGE

\$30 PER PERSON, PER HOUR

SPARKLING

Chandon NV Brut, Coldstream VIC

WHITE WINE

Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW
Vasse Felix Sauvignon Blanc, Willyabrup WA

RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC
Penfolds Max's Shiraz Cabernet, Magill SA
Lunatic Shiraz, Heathcote VIC
Brokenwood Nebbiolo Rosato, Beechworth VIC

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light
Select One (Imported): Corona, Peroni or Asahi

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

CLASSIC BEVERAGE PACKAGE

\$20 PER PERSON, PER HOUR

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA
Bessie Brady Road Sauvignon Blanc, Margaret River WA
Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW
Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
James Boags Light

NON-ALCOHOLIC

A selection of soft drinks and juices are included
Heaps Normal 0% Beer available on request
Altina 0% Wines available on request

STANDARD SPIRITS

\$15 PER PERSON, PER HOUR

PREMIUM SPIRITS

\$20 PER PERSON, PER HOUR

SOFTDRINK PACKAGE

\$12.50 PER PERSON, PER HOUR

Soft drink, premium juices and sparkling water

CONSUMPTION BAR

Pay as you go for beverages or bar tab to be paid prior to disembarkation (up to 250 pax)



WEDDING PACKAGE

MINIMUM NUMBERS APPLY

ELEGANCE PACKAGE | \$195 PER PERSON

Let the Harbour Elegance Package make your wedding day as beautiful, timeless, and unique as your love story.

5-HOUR CRUISE Experience the unmatched beauty of Sydney Harbour as the perfect backdrop to your wedding celebration

3-COURSE MENU A culinary journey designed to delight you and your guests.

4.5-HR BEVERAGE PACKAGE Raise your glasses and toast to your love with premium beverages throughout your event.

DANCE AREA Share your first dance with Sydney Harbour as your witness.

ELEGANT DÉCOR Crisp white linen tablecloths and napkins, stylish banquet chairs, and skirted bridal and cake tables.

PROFESSIONAL SERVICE Dedicated Cruise Director and professional staff attending to every detail

SPEECH READY Cordless microphone and lectern for heartfelt moments.

PERSONAL TOUCHES Placement of bonbonniere and place cards for a polished finish.

CAKE CUTTING Cake table, knife, and expert cutting service included.

SIGNAGE Easels for signage and a wishing well for your guests' best wishes.

PRIVATE WHARF ACCESS Enjoy seamless drop-off and pick-up at our dedicated private wharf at King Street Wharf Darling Harbour for effortless arrival and departure.

WEDDING PACKAGE

MINIMUM NUMBERS APPLY

OPULENCE PACKAGE | \$225 PER PERSON

Let the Harbour Opulence Package transform your wedding day into a grand celebration of love, luxury, and unforgettable moments.

5.5-HR CRUISE Savour the extended beauty of Sydney Harbour as the perfect setting for your celebration of love.

FOUR-COURSE DINING EXPERIENCE Elevate your reception with an indulgent culinary journey designed to impress.

5-HR BEVERAGE PACKAGE Enjoy premium drinks as you toast to a day filled with joy and unforgettable memories.

COMPLIMENTARY ONBOARD WEDDING CEREMONY Say "I do" with Sydney Harbour as the ultimate witness to your love. Seating provided for up to 50 of your closest family and friends. Carpeted runner provided for the aisle walkway.

WHITE HAMPTONS-STYLE FURNITURE A stunning bridal table, matching cake table and wishing well to complete the opulent décor.

SYDNEY WEDDING DJ Set the perfect mood and keep the dance floor alive with expert music curation by professional Wedding DJ.

DANCE AREA Share magical moments on a spacious dance area, perfect for your first dance and beyond.

OPULENT DÉCOR Stunning white linen tablecloths, napkins, stylish banquet chairs, and skirted tables.

DEDICATED SERVICE STAFF Seamless coordination with a Cruise Director and professional staff handling every detail.

SPEECH PERFECTION Cordless microphone and lectern for heartfelt speeches to be cherished forever.

THOUGHTFUL DETAILS Placement of bonbonniere and place cards, cake table, knife, and expert cake-cutting service.

ENHANCED ACCENTS Easels for signage and a wishing well for cherished memories and blessings.

PRIVATE WHARF ACCESS Enjoy the convenience of private drop-off and pick-up, ensuring a flawless and stress-free experience.





CHRISTMAS PARTY PACKAGE

CHRISTMAS CANAPÉ PACKAGE FROM \$179 PER PERSON

Exclusive hire of Starship Sydney

The glass jewel of the Harbour - Perfect for Summer Celebrations

Selection of ten chef's canapés

An assortment of modern Australian canapes catering to all dietary requirements

4 Hour Cellarman's Beverage Package

including Premium Australian wines, beers, soft drinks & juices

Complimentary Christmas theming through vessel

to bring in the Christmas Cheer!

HARBOUR BANQUET PACKAGE FROM \$199 PER PERSON

Exclusive hire of Starship Sydney

The glass jewel of the Harbour - Perfect for Summer Celebrations

Christmas Three Course Banquet Menu

including Entrée, Main and Dessert (pre-selected and served alternately)

4 Hour Cellarman's Beverage Package

including Premium Australian wines, beers, soft drinks & juices

Complimentary Christmas theming through vessel

to bring in the Christmas Cheer!

FESTIVE BUFFET PACKAGE FROM \$219 PER PERSON

Exclusive hire of Starship Sydney

The glass jewel of the Harbour - Perfect for Summer Celebrations

An indulgent festive buffet perfectly crafted

to cater for a variety of tastes and requirements

4 Hour Cellarman's Beverage Package

including Premium Australian wines, beers, soft drinks & juices

Complimentary Christmas theming through vessel

to bring in the Christmas Cheer!

CHRISTMAS PARTY ENHANCEMENT

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Classic Beverage Package – \$5pp/hr

A step up with popular wines and beers guests love.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp

Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp

Rustic grazing platters with meats, cheese, and more.

Food Stations – from \$20pp

Interactive and delicious – a culinary showstopper.

Gelato Cart – from \$15pp

A sweet summer favourite to delight your guests.





COCKTAIL CANAPE

COLD

Hoisin Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

Nigiri and Nori Rolls with seafood, chicken and vegetarian options, served with wasabi and soy sauce (V)

Vietnamese Spring Rolls with chicken, prawn, and vegetarian options, wrapped in delicate rice paper and served with authentic Vietnamese dipping sauce (GF, DF, V)

Quiche Trio featuring classic Lorraine, roasted vegetable, and salmon & dill served with tomato & caramelised onion chutney (V option available)

HOT

Indian Vegetable Samosas with seasoned vegetables and served with tangy tamarind and mint chutney (V)

Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (GF, V, VEG available)

Grilled Lamb Kofta Skewers served with garlic yogurt sauce

Mini Slider Trio featuring classic cheeseburger, spicy veggie, and barbecued pulled pork (V)

Petite Pies with peppered beef, lamb & rosemary and creamy chicken & vegetable options (V) served with tomato & onion jam

SWEET SELECTION

Enjoy a selection of **Petit Fours**, sweet tartlets, and festive treats (GF available)

Pre-dinner canapes | \$20PP

Chef's selection of 3 pre-dinner canapes

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HARBOUR BANQUET

CANAPÉS ON ARRIVAL

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V available)

Peking Duck served with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

ENTRÉE

(choose two, alternate drop)

Huon Salmon Terrine with lemon zested ricotta, roasted capsicum strips, salsa verde

Grilled Chicken and Mango Salad with avocado, cherry tomatoes & honey lime dressing

Wagyu Beef Cheek Ravioli in a light tomato sugo, crispy basil and truffle parmesan sable

Miso Roasted Mushrooms and crispy fried tofu, served with red chilli dressing (V GF DF)

MAIN

(choose two, alternate drop)

Crispy Huon Salmon Fillet with garlic green beans & herb roasted baby carrots

Grilled Chicken Breast with a potato galette and crisped leek in a Canadian maple jus (GF)

5-Hour Slow Braised Lamb Shanks red wine jus with parisienne buttered mashed potatoes and chives

Slow Braised Beef Cheek in a herbed tomato sauce with parmesan polenta (GF)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (GF DF)

Vegetable Lasagne with pumpkin, roasted red pepper, ricotta and fresh lasagne sheets (Vegetarian Option)

DESSERT

(choose two, alternate drop)

Berry Medley Pavlova with coconut cream, crushed pistachio and passionfruit

Rich Chocolate and Raspberry Cake served with marinated berries (VEG)

Zesty Citrus Tart in a sweet butter shell with a mixed berry compote

Vanilla Panna Cotta with a raspberry coulis (GF)

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGETARIAN, (VEG) VEGAN

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability and menu is subject to change.





FESTIVE BUFFET

CANAPÉS ON ARRIVAL

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V available)

Peking Duck served with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

MAIN

Platter of Australian King Prawns

Hot Honey & Orange Glazed Leg Ham carved at the buffet (GF)

Crispy Skinned Chicken with chimichurri

Atlantic Salmon with tomato and lemon salsa (GF)

Asian Stir-Fry Noodles with tofu and vegetables (V)

Roasted Chat Potatoes with rosemary & Maldon salt (V)

SALAD

Caprese Salad with tomatoes, bocconcini, basil leaves and artisan virgin olive oil

Traditional Caesar Salad with crunchy croutons, crispy bacon and Grana Padano

Couscous Salad with red quinoa, chickpea, baby spinach, almonds, softened currants & lemon yoghurt dressing

CHRISTMAS DESSERT STATION

Chef's selection of Festive Desserts (GF available)

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