



MV Enterprise Catering

A range of beautiful menus incorporate fresh local seafood and premium Australian produce, perfect for a day on the harbour. For a chef to be on board, a \$275 fee applies for a four hour charter.

Skipper Canapes – \$55 per person *(Chef optional)*

Natural Oyster, lemon (gf) (df)
Tiger prawn, avocado mousse, chilli (gf, df)
Bocconcini, tomato, basil and olive oil (gf, v)
Mushroom & Brie Quiche (v)
Beef Meatballs, moroccan spice (gf) (df)
Bean Salsa & Guacamole Taco (gf, ve)
Beef Slider, American cheddar + caramelized onion
Cajun chicken skewers, romesco (gf, df)

Captains Canapes

Captains Canapes – \$75 per person *(Chef optional)*

Entrée
Peking Duck Pancake, shallot, hoi sin
Tiger prawn, avocado mousse, chilli (gf, df)
Caprese Skewer, bocconcini, tomato, basil, olive oil (v) (gf)
Natural Oyster, lemon (gf) (df)
Chicken, Cucumber & mayo Tartlet
Main
Rustic Chicken & Leek Pie
Cajun Chicken Skewer, romesco sauce (gf)
Frenched Lamb Cutlet, chimichurri (gf) (df)
Wagyu Beef Skewer (gf) (df)
Bean Salsa & Guacamole Taco, chimichurri (gf, ve)
Beef Slider Burger, caramelized onion, American cheese
Dessert
Cheese Board and fruits

Captains Seafood Barefoot Buffet – \$195 per person

Chef required @ \$275 (*Minimum 10 persons // Max 20 persons*)

Freshly Shucked Oysters
served natural with lemon

Alaskan King Crab
Mandarin, raddish, avocado, marie rose (gf)

Queensland King Prawns
marie rose (gf)

Balmain Bugs
Lemongrass vinaigrette (df) (gf)

Beetroot cured Ocean Trout
fennel, heirloom tomatoes (df) (gf)

Smoked Salmon
dill crème fraiche (gf)

Summer Melon Salad
melon, feta, mint, cucumber, berries, candied walnuts, chilli agave (v) (gf)

Australian Cheese Board
fruits and lavosh

Selection of breads

BYO Food – \$250 Flat fee (up to 30 passengers)

Client must arrange for all disposable plates, cutlery, condiments etc. Catering must be loaded at Rose Bay marina prior to departure.

BYO Catering needs to be ready to serve either at room temperature or from refrigerator.

Note there are no heating facilities available for BYO catering.

BYO catering option is available for all charters

BYO DRINKS – \$500 Flat fee (up to 20 passengers)

BYO service fee includes the use of the onboard eskies, loading and rubbish disposal.

Drinks must be loaded at Rose Bay marina prior to departure.

We shall provide glassware only. Client must provide their own ice (4-5 bags per esky—2 eskies).

BYO beverages option is subject to pre-approval

Beverage Package

The below beverage package offers a premium selection of Beer and Wine for guests to enjoy. Please note that the below beverages cannot be altered. *Special requests may be accommodated where possible.*

Beverages – \$15 per hour (min 3hours)

Sparkling

Chandon NV Yarra Valley Victoria

White

Totara Sauvignon Blanc Marlborough New Zealand

Snake & Herring Chardonnay Margaret River WA

Rose

Barose Rose Barossa, SA

Red

Azahara Shiraz Murray Darling VIC

Beer

Asahi, Corona, Heineken 3 & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

Beverages – \$35 per hour (min 3hours)

Sparkling

Veuve Clicquot Yellow Label NV Champagne Remis France

White

Cloudy Bay Sauvignon Blanc Marlborough New Zealand

La Crema Monterey Chardonnay California USA

Rose

Maison Saint AIX Rose Provence FR

Red

Shock Value SMG Barossa SA

Beer & Cider

Asahi, Corona, Hills Apple Cider, Heineken 3 & Hahn Light

Soft drink

Still & Sparkling Water, Lemonade & Coca Cola

Champagne *per bottle by advance orders only (POA)*

Dom Perignon France

Veuve Clicquot Yellow Label NV France

Veuve Clicquot Rose NV France

G.H Mumm Cordon Rouge NV France

GH Mumm Cordon Rouge NV 1.5L Magnum France