



Impulsive Catering Menus 2024

All menus are freshly prepared by a chef on-board. Tailored options are available on request. Minimum spend applies see menus for details

CANAPE PACKAGES

Gold Canape Menu – from \$105 per person

Premium Canape Menu – from \$150 per person

Food Stations – \$30 per guest per station

BUFFET PACKAGES

Gold Buffet Package from \$130pp

Premium Buffet Package from \$150pp

FORMAL DINING

Bespoke Dining Packages – Maximum 26 guests

3 course from \$155pp

4 course from \$195pp

Kids menu (3- 12 years) \$50pp

****Menu and pricing are subject to change. Please confirm with the charter manager.***

Sample Canape Selection Below

Canape Selection

Crispy pork belly in plum sauce

Korean fried chicken skewers

Tiger prawns with ponzu mayonnaise

Avocado maki sushi

Japanese curry rice and cheese croquette

Sydney rock oysters with mignonette

Grilled pacific oysters with miso hollandaise

Truffle chicken finger sandwiches with pecorino

Pork and cabbage Gyoza

Korean vege potstickers with smoked soy dipping sauce

Truffled pea croquette with truffle mayonnaise

Tofu satay skewers with crushed peanuts and coriander

Thai fish cakes with sweet chilli sauce

Crisp fried cod with Vietnamese dipping sauce

Prawn and leek wontons with ginger scallion relish

Prawn tempura with soy mirin dipping sauce



Crab and prawn spring rolls with nuoc cham
Wagyu beef and black pepper crispy wontons
Snapper ceviche and avocado tostada
Salmon caviar, crème fraiche and chive blinis

Substantial Canape Selection

Chickpea and coconut Dahl with grilled Roti bread
Mussaman chicken with fragrant coconut rice
Fish Katsu sandwich
Kara-age chicken bao bun with kewpie mayo and bulldog sauce
Pine mushroom and reggiano risotto
Black Angus Cheeseburger
Kimchi and cheddar sourdough toasties
Kingfish and avocado sushi rice bowl
Pulled pork tacos
Chicken and mushroom wonton soup

Dessert Canapes

Portuguese tarts
Dark chocolate dipped Madagascan vanilla ice cream cones
Goats cheese burnt basque cheesecakes with poached rhubarb
Hot Doughnuts with miso caramel glaze
Green tea matcha mochi
Passionfruit pavs with pandanus cream