



Element Catering

CANAPE PACKAGES

Minimum Spend \$1,500

Chef Fee of \$350 applies to all canape packages

FORT DENISON CHEF'S SELECTION – \$75pp

Choice of 6 Classic, 1 Substantial, 1 Dessert

GARDEN ISLAND SELECTION – \$92pp

Choice of 8 Classic, 2 Substantial, 1 Dessert

JONES BAY WHARF SELECTION – \$116pp

Grazing Antipasto Platter, Choice of 8 Classic, 1 Signature, 1 Substantial, 1 Dessert

CLASSIC CANAPES – \$10 per additional choice

COLD

Huon smoked salmon blini, chive, dill, crème fraiche

BBQ duck pancake rolls, shallot, hoisin

Crab, fennel, limoncello, radish DF

Asparagus, prosciutto, parmesan aioli GF

Beetroot gin cured ocean trout, smoked yogurt, cucumber relish – GF

Smoked sweet potato hummus, pita chips, brown butter – V

Elderflower cured kingfish sashimi spoons, pineapple chili salsa – GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems – GF

Snapper sashimi, ponzu, cucumber – GF, DF

Eggplant, tarragon, garlic confit, crostini – V

Nori squares, avocado, ginger, shallot, wasabi – V

Haloumi, cherry tomato, basil leaves, balsamic – V

Pea, Mint, Feta, crostini – V

Roast beef, béarnaise, potato rosti

Beetroot, zucchini, quinoa fritters, yogurt mint – V

Parmesan polenta basil bites – V

WARM

Corn fritters, spicy tomato relish, avo smash – V
Mexican chicken mole tostada, guacamole, pico de gallo
Chorizo, whipped feta, brioche toast
Karage chicken, green onion, nori
Golden crunchy new potatoes, curry salt, aioli – V
Wild mushroom duxelles tarts, truffle oil, pecorino – V
Prawn lollipops, kaffir lime butter
Scallop in half shell, cauliflower puree, herb crumb
Teriyaki beef, lemongrass, sesame bamboo skewers
Pulled chicken, crisp curry leaves, wonton crisp
Pork Belly, cauliflower, pomegranate
Chickpea fritters, tatziki, chili jam – V
Crispy brussel sprouts, vincotto – V
Lamb kofta, yogurt mint, dukkha salt N
Cauliflower, parmesan, cheddar, thyme arancini
Pork, fennel, house made sausage rolls, tomato jam
Chicken corn, house made sausage rolls, tomato jam

SIGNATURE CANAPE CHOICES

(\$18 per item for additional choices)

Mini lobster brioche rolls, creamy slaw, celery, pickles and potato crisps
Mini prawn baguette rolls, Bloody Mary sauce, iceberg lettuce
Sticky pork, betel leaves, crispy shallot, palm sugar, chili
Tuna tartare, avocado, wasabi, baby gem lettuce cups or tapioca squid ink crisp – GF
Fijian coconut ceviche, lime, coriander, chili, papaya – GF
Oysters x 3pp – watermelon, raspberry mignonette or shallot red wine vinegar OR nori ponzu

SUBSTANTIAL CANAPE CHOICES

(\$16 per item for additional choices)

Braised lamb shoulder, quinoa, chickpea, pomegranate molasses & parsley
Wild mushroom truffle risotto, parmesan, rocket – V
Haloumi burger, rocket, relish, aioli – V
Pork sliders, green apple ranch slaw, smoky bbq sauce
Fish tacos, baja sauce, slaw
Moroccan spice eggplant, tomato, cous cous, preserved lemon – V
Risotti pasta, zucchini, olives, fetta, chili, herbs – V
Grilled market fish, papaya, coconut lime chili – GF
Beef sliders, American cheese, pickles
Wagyu mini beef burger, cheese, house pickles, milk buns
BBQ Chicken, smoked tomato tarragon vinaigrette – GF
Lamb skewers, chimichurri sauce – GF
Miso salmon, pickled ginger, sesame, cucumber – GF
Chicken schnitzel petite rolls, lettuce, aioli
*Grilled lobster tails, café de paris butter (market price, please enquire) – GF

DESSERT CANAPE CHOICES

(\$9 per item for additional choices)

Salted chocolate pistachio brownie – N
Spiced orange polenta cake – GF
Lemon lime tarts
Baked ricotta, cinnamon, tarts – D
Chia, coconut, passionfruit, spoons – DF & GF
Avocado Cocoa mousse – DF, VE, GF

V – VEGE | VE – VEGAN | N – NUTS | D – DAIRY

Grazing Platters

GRAZING PLATTERS – Minimum \$1000 + Delivery Fee of \$60 (free delivery over \$1,500)

Platters are for 10-15 guests

Grazing platters can be ordered as an accompaniment with no minimum spend

Mezze Platter: spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips – V \$225

Cured Meats: salami, prosciutto, melon, smoked ham, spiced olives, grilled chorizo, pickled onions, grilled sourdough \$265

Fromage Plate: Australian cheese selection, tropical fruits, bread basket, quince paste, lavosh \$265

Dessert Platter: Chocolate pistachio brownie, Berry polenta cake, Fig friands , sweet slices \$180 (GF options available)

Fruit Platter: Selection of in season fresh fruit \$160

Oysters, wakami seaweed, pickled ginger, ponzu sauce, lemon \$280

QLD Tiger prawns, tail on, harissa aioli, lemon – GF – \$300

Smoked chicken, spinach, chickpeas, pomegranate, lemon thyme (GF) \$240

Roast Beef, rocket, Grana Padano, cherry tomato, truffle aioli – GF – \$280

Miso Salmon, soba noodles, sesame, pickled ginger, Asian herbs – GF, DF – \$260

Pulled Lamb, feta, couscous, currants, toasted almond – N – \$260

Roasted root vegetables, salsa verde, rocket – VE, GF – \$160

Charred Turmeric Cauliflower: kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing – N, V, GF – \$160

Quinoa: mint, tomato, lemon oil, tabouli – VE, GF – \$160

Chermoula Potato Salad: with crispy chorizo, sweet corn, olives – GF – \$160

Super Greens: tamari, sesame seeds, broccolini, asian greens, ponzu dressing – VE, GF – \$160

Basil Rocket Pesto: penne, tomato confit, parmesan – V – \$160

Roast Beetroot: cumin, balsamic, lentil, parsley, pomegranate – VE – \$160



Buffet Menu

BUFFET MENU \$120 per person + Delivery Fee of \$60 (free delivery over \$1,500)

Minimum 10 guests

No Chef Fee

Buffet is Served in Platters

2 Canapes (Chefs Selection)

Choice of 2 Proteins, 2 Veg/Salads, 1 Fruit Platter or Dessert

Bread Basket

PROTEIN

Smoked chicken, spinach, chickpeas, smoked paprika, yoghurt, lemon, thyme – GF

Roast beef, rocket, grana padano, cherry tomato, truffle aiolo – GF

Miso salmon, soba noodles, sesame, pickled ginger, asian herbs – GF, DF

Pulled lamb, feta, couscous, currants, toasted almond – N

Frittata, pea, mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

SALADS & VEGETARIAN

Roasted root veg, salsa verde, rocket – VE, GF

Frittata, pea mint, feta, spinach – V, GF

Haloumi, lemon, caper, chili (mild), parsley salad – V, GF

Charred turmeric cauliflower, kale slaw, curry leaves, pomegranate, nuts and seeds, tahini yoghurt dressing – N, V, GF

Quinoa, mint, tomato, lemon oil, tabouli – VE, GF

Chermoula potato salad with crispy chorizo, sweet corn, olives – GF

Super greens, tamari sesame seeds, broccolini, asian greens, ponzu dressing – VE, GF

Basil rocket pesto, penne, tomato confit, parmesan – V

Roast beetroot, cumin, balsamic, lentil, parsley, pomegranate – VE

DESSERT

Platter of chocolate pistachio brownie, berry polenta cake, fig friands, sweet slices – GF options available

Fruit Platter: Selection of fresh seasonal fruit – VE

GF – GLUTEN FREE | V – VEGE | VE – VEGAN | N – NUTS | D – DAIRY



Beverage Options

Gold Package –\$18 per person, per hour
Platinum Package –\$30 per person, per hour
Spirit Upgrade –\$8 per person, per hour
Soft Drink Package –\$5 per person, per hour

NO BYO during November and December (Monday and Tuesday will be considered)
BYO surcharge of \$20 per person applies
BYO fee includes supply of ice, utensils, cutlery, plates and filtered tap water
Does not include tea, coffee, lemon, lime, mixers
Consumption bar available in low season only

GOLD PACKAGE

\$18 per person, per hour

Sparkling

Colpasso Prosecco NV (Italy)

White

Santa Margherita Pinot Grigio 2021 (Italy)

Rose

Saint Louis de Provence by Estandon Rose 2020 (France)

Red

Josef Chromy PEPIK Pinot Noir 2021 (Tasmania)

Beer

Corona, Peroni Nastro Azzurro, Cascade Premium Light

Soft Drinks

Soft drinks, Juice, Water, Tea & Coffee

Additional Spirits on Consumption \$12 each

Vodka, Gin, Rum, Tequila, Scotch



PLATINUM PACKAGE

\$30 per person, per hour

Sparkling

G.H. Mumm Cordon Rouge NV (France)

White

Simonnet Febvre Petit Chablis 2020 (France)

Martinborough Vineyard Sauvignon Blanc 2021 (NZ)

Rose

Chateau La Gordonne Rose (France)

Red

Oakridge Willowlake Pinot Noir 2020 (Australia)

Balthazar of the Barossa Shiraz 2021 (Australia)

Beer

Corona, Peroni Nastro Azzurro, Cascade Premium Light

Soft Drinks

Soft drinks, juice, water, tea and coffee

Additional Spirits on Consumption \$12 each

Vodka, Gin, Rum, Tequila, Scotch

BEVERAGES ON CONSUMPTION

Available in Low Season

Sparkling

Colpasso Prosecco NV (Italy) – \$24

G.H. Mumm Cordon Rouge NV (France) – \$110

White Wine

Santa Margherita Pinot Grigio 2021 (Italy) – \$38

Simonnet Febvre Petit Chablis 2020 (France) – \$52

Martinborough Vineyard Sauvignon Blanc 2021 (NZ) – \$54

Rose

Saint Louis de Provence by Estandon Rose 2020 (France) – \$23

Chateau La Gordonne Rose (France) – \$44

Red Wine

Josef Chromy PEPIK Pinot Noir 2021 (Tasmania) – \$27

Oakridge Willowlake Pinot Noir 2020 (Australia) – \$50

Balthazar of the Barossa Shiraz 2021 (Australia) – \$45

Beer

Corona, Peroni, Cascade Premium Light – \$12 each

Spirits

Vodka, Gin, Rum, Tequila, Scotch – \$12 each

Cocktails \$22 each



BYO Conditions

- BYO drinks must be delivered to the boat at Jones Bay Wharf 1.5 hours before charter. A \$200 fee will apply for access to the vessel outside this time frame
- Absolutely no charter will be allowed to board with alcohol at the time of guest pick-up
- For charters with 10 pax or more, BYO provisions are to be collectively shared, not on individual per person tabs
- No BYO in November and December (Mondays and Tuesdays will be considered)
- BYO surcharge of \$20 per person applies and includes supply of ice, glassware and filtered tap water
- BYO fee DOES NOT include tea or coffee, lemons/limes, and mixers
- Any left-over alcohol from BYO charters may be taken off the boat when guests leave. If left onboard, it must be picked up the following day. If not picked up within 24 hours, it will be deemed unwanted and removed from the vessel.
- BYO Catering fee of \$200 applies, which includes reheating facilities, use of plates, cutlery and utensils only. For full kitchen use, a \$500 fee applies
- BBQ use allowed for maximum 15pax, on enquiry only. It is the charterer's responsibility to cook their BBQ items
- Chefs coming onboard from an external catering company will need to have public liability insurance
- There is space for a DJ and Equipment on the aft deck, there is no fee for this