



Felix Catering

All prices within this menu is inclusive of GST and delivery except for Platters (\$80 deliver fee applies.)

Where a chef is required onboard and minimum numbers are not met, a \$400 chefs fee applies for up to four hours, and \$80 per hour thereafter.

\$1500 minimum spend on all canape, buffet and sit down menus. Tailored options are available on request.

Felix can cater for all food intolerances and preferences. Please advise us of your needs upon booking.

Sydney Harbour Picnic

\$560 for up to five guests, minimum

\$75 per guest thereafter

Delivery included

Add Oyster or Prawn platter for \$240

Choose one entree, two salads, one main and dessert.

SNACK – ROSEMARY FOCACCIA

French radishes basket with black sesame dressing. Black olive tapenade with capers

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CURED SALMON & ROE

Lemon fennel salad served with white pepper sour cream and dill

CHICKEN BALLOTINES

Rocket salad with lemon dressing, pear, charred red pepper and button mushrooms

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PAPRIKA COUSCOUS SALAD

Lettuce and herbs salad with lemon, red capsicum and toasted sesame

CAULIFLOWER AND LEEK SALAD

Iceberg salad dressed with mustard dressing, parmesan and toasted sunflower

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ROASTED LAMB

With provencal ratatouille and thyme tomatoes



SLOWLY ROASTED BEEF

Roasted chat potatoes with rosemary and kale

—

VANILLA BISCUIT

Citrus marmalade and condiment

ALMOND CAKE

Coconut and chocolate coating

BBQ Menu

Classic BBQ Menu \$50.00 per person

Minimum 20 guests | Chef not required on board | Where minimum numbers cannot be reached, a \$175 fee applies.

Minimum spend does not apply to this menu.

Gourmet beef sausages

Slow cooked lamb shoulder served with tzatziki

Choice of two salads from the below:

Green salad with balsamic dressing

Coleslaw

Pesto pasta salad

Rocket, pear and parmesan salad with balsamic dressing

Bread and butter

Sweets for dessert

BBQ Enhancements

Cheese and charcuterie (suitable for 10 people) – \$190

Marinated chicken – \$10 per person

Fresh Australian prawns – \$12.00 per person

Fresh Pacific Oysters – \$12.00 per person

Fresh Morton Bay Bug – \$14.00 per person

Sashimi platter (suitable for 10 guests approx.) – \$180



Canape Menus

Minimum 25 guests | Chef is included where minimum numbers are met | Where minimum numbers cannot be reached, a \$400 chef charge applies for four hours, plus \$80 per hour thereafter. Minimum spend \$1500 applies.

\$80pp – Choose 8 canapes & 1 dessert platter

\$100pp – Choose 10 canapes & 1 dessert platter

\$110pp – Choose 12 canapes, 1 platter*and 1 dessert platter

Add a Substantial Canape – \$11 each (must select same substantial for all guests)

COLD

Aburi Tasmanian salmon, cucumber, avocado and mango salsa, coriander, black sesame crisp [GF]
Coffin Bay, Sydney Rock or Tasmanian oysters, caramelised red wine vinegar and eschalot dressing, or with lemon [GF]
Quail egg tart, asparagus, truffle hollandaise, micro herbs [V]
Confit ocean trout, capers, lemon zest, pickled red onion, crisp baguette, caviar
Waldorf blue swimmer crab, green apple, rice crisp [GF]
Grilled eggplant slice, zucchini, haloumi, semi-dried tomato, verde sauce [V] [GF]
Brandy duck mousse, truffle jelly, toasted brioche
Grilled herb polenta, miso eggplant, shitake mushroom, fresh herbs [V] [GF]
Melon, mozzarella, serrano ham, port-glazed skewers [GF]
Teriyaki chicken salad, fresh herbs, wonton
Persian feta mousse tart, grilled pears, pistachios, chives [GF]
Queensland prawns, avocado mousse, crisp lettuce, caviar [GF]

HOT

Miso pumpkin and shitake mushroom wonton, sweet and sour dipping sauce [V]
Scallop and roasted cauliflower fritters, truffle dipping sauce [GF]
Slow cooked pulled beef toastie, cheddar cheese, smokey BBQ sauce
Mini cheeseburgers, aioli and crisp lettuce, on brioche
Locally caught prawns, sesame tempura, chili garlic sauce
Mini Yorkshire pudding, rare roast beef, bearnaise sauce
Goat cheese and caramelized fennel tart, hazelnut dust [V] [GF]
Pan fried Angus beef skewers, shiraz jus [GF]
Seared scallops, tarragon mousse, green risotto galette, caviar [GF]
Grilled chicken skewers, macadamia, spring onions, tarragon sauce [GF]
Chive polenta cake, ratatouille, persian feta, crisp basil [V] [GF]

SUBSTANTIAL \$11 each

Grilled Huon salmon, potato puree, steamed greens, lemon sauce, salmon pearls, fresh herbs [GF]
Seared Angus beef fillet, garlic mash, seasonal greens, shiraz jus [GF]
Slow cooked Berkshire pork belly, garlic potato mash, steamed bok choy, plur sauce, crackling [GF]
Lemon and coriander confit chicken, pearl cous cous, grilled zucchini, chive gar sauce [GF]
Battered fish, chips, lemon and tartare sauce
Stuffed confit truss tomatoes, rice, pumpkin seeds, basil [V]
Eggplant, miso, edamame beans, shitake mushrooms, jasmine rice, crisp eschalots [V]



DESSERT

Mixed French sweet platter including French berry tarts, profiteroles, nougat, and chocolate mousse

Platter Menus

Minimum order of \$650 where only platters are ordered

\$80 delivery fee, not included in minimum spend | Chef not required on board |

Each platter is suitable for 10 people unless stated otherwise

All platters served with baguettes and butter

Mixed seafood platter

For Two \$355

For Four \$662

For Six \$870

Includes prawns, smoked salmon, oysters, grilled octopus, lobster tails, scallops, brandy cocktail sauce.

Queensland Tiger prawns, harissa aioli \$240

Selection of oysters, natural, lemon or red wine eschalot dressing \$240

Smoked Salmon, capers red onion, cracked pepper \$240

Charcuterie platter, homemade terrines and pate, condiments \$230

Grilled lamb cutlet platter, fresh herbs, lemon zest, garlic and tzatziki dressing (GF) \$230

Chicken drumettes, coriander, chili, sesame, lime, ginger \$230

Grilled Mediterranean vegetable platter, olives, stuffed peppers, dips \$190

Cheese platter with French and Tasmanian cheese \$190

Fresh vegetable and assorted dip platter \$190

Assorted baguettes/sourdough sandwiches with mixed fillings \$230

Morning tea including French pastries, muffins and fruit \$200

Seasonal fruit platter \$160

Buffet Menus

Minimum 15 guests | Chef is included where minimum numbers are met |

Where minimum numbers are not reached, a \$400 chef charge applies for four hours, plus \$80 per hour thereafter. Minimum spend \$1500

Silver Buffet – \$110 per person

Canapes on arrival

QLD prawns, avocado mousse, crisp lettuce, caviar [GF]

Persian feta mousse tart, grilled pears, pistachios, chives [GF] [V]

Salads

Baby spinach, roast pumpkin, feta, tomato, green beans, kalamata olives, raspberry dressing [GF]

Pearl cous cous, rocket, lemon zest, pomegranate, pumpkin seeds, edamame, eschalot and apple cider vinegar dressing [V]

Mains

Grilled chicken breast, lemon, garlic, tarragon, yogurt sauce [GF]

Seared Barramundi fillet, soy lime and sesame [gf]

Dessert

Almond and pear tart, elderflower glaze, Chantilly cream

Gold Buffet – \$140 per person**Canapes on arrival**

Brandy duck mousse, truffle jelly, toasted brioche

Confit ocean trout, capers, lemon zest, pickled red onion, crisp baguette and caviar

Grilled eggplant slice, zucchini, haloumi, semi dried tomato, verde sauce [V] [GF]

Salads

Roasted chat potatoes, garlic, thyme, rocket, chive dressing [GF] [V]

Green leaf medley salad, tomatoes, feta, cucumber, green beans, olives, balsamic cream dressing [GF] [V]

Meat

Chateau brilliant, angus beef fillet, shiraz jus [GF]

Side of Huon salmon, verde sauce, lemon zest, caper berries, grilled asparagus [GF]

Grilled tarragon chicken, yogurt and chive sauce [GF]

Dessert

Mixed French dessert platter including profiteroles, berry tarts, meringues, nougat, lemon slice

Platinum Buffet – \$152 per person**Canapes on arrival**

Seared scallops, tarragon mousse, green risotto galette, caviar [GF]

Quail egg tart, asparagus, truffle hollandaise, micro herbs [v]

Miso pumpkin and shitake mushroom wonton, sweet and sour dipping sauce [V]



Salads

Green bean salad, smoked almonds, eschalot and cherry vinegar dressing [GF] [V]
Baby rocket, garlic croutons, saute lardons, eschalot and garlic dressing [GF]
Warm roast potatoes, lemon zest, capers, dill, virgin olive oil, lemon juice [GF]

Meat

Locally caught prawns, pernod, chilli, coriander, lemon and chive aioli sauce [GF]
Seared beef fillet, bearnaise sauce [GF]
Snapper fillet, ginger, chilli, lime, leaves, soy and sesame sauce [GF]

Dessert

Peach Melba, meringue, chocolate sauce, candied pistachio, chantilly cream [GF]
Petit fours to conclude

Diamond Buffet – \$170 per person

Canapes

QLD prawns, avocade mousse, crisp lettuce, caviar [GF]
Quail egg tart, asparagus, truffle hollandaise, micro herbs [V]
Brandy duck mousse, truffle jelly, toasted brioche
Seared scallops, tarragon mousse, green risotto galette, caviar [GF]

Salads

Fresh burrata, basil, ox heart tomatoes, red onion, baby rocket, olive oil [GF] [V]
Nicoise salad, green beans, cherry tomatoes, olives, boiled eggs, garlic croutons, corn, eschalot dressing [GF] [V]
Roasted Kipfler potatoes, thyme, garlic, salt [GF] [V]

Meat

Gravalax-style ocean trout, lemon and chive sauce [GF]
Smoked BBQ pork fillet, sage and apple sauce [GF]
Seared Angus beef tenderloins, cafe de paris, shiraz jus [GF]
Organic chicken supreme, tarragon, chive yogurt sauce [GF]

Dessert

Brandy profiteroles, salted caramel, meringues, chocolate mousse
Petit fours to conclude

Formal Menu

Minimum six guests | A \$400 chef charge applies, plus \$80 per hour after four hours

Felix can comfortably seat up to 12 guests across two tables | \$1500 minimum spend applies



3 COURSE \$150 per person
ALTERNATE DROP +\$10 per person per meal

CANAPES ON ARRIVAL

Select two canapes from the canape menu above, to be served on arrival.

ENTREE

Ocean trout Florentine with puff pastry, lemon chive sauce
Sauté locally caught prawns, chives, coriander, chili [GF]
Smoked duck breast, candied hazelnuts, pomegranate, confit plum sauce [GF]
Seared quail breast, fresh thyme, eschalots, figs, candied pistachios [GF]
Huon salmon gravalax, lemon, chive blinis, crème fresh, caviar
Ox heart tomato, fresh burrata, caper berries, balsamic cream, crisp basil [GF] [V]

MAIN

Beef filet en croute (mushrooms, spinach pastry)
Seared spring lamb backstrap, pine nuts, thyme, merlot jus [GF]
Twice cooked Berkshire pork belly, apple sauce, crackling, Port jus [GF]
Flathead filet, spring onions, macadamia, lemon sauce [GF]

SIDES (choose two)

Roasted chat potatoes, garlic, thyme, [GF] [V]
Potato gratin Dauphinois [GF] [V]
Steamed seasonal vegetables, virgin olive oil, salt [V]
Sautéed in duck fat kipfler potatoes, garlic, thyme, rosemary
Zucchini gratin, fresh herbs, lemon zest [V]

DESSERT

Opera chocolate cake, hazelnuts, meringues, coffee glaze
Chocolate fondant tart, berries, chantilly cream
Grand Marnier profiteroles, chocolate sauce, caramel crisp
Peach Melba, meringue, raspberry, chocolate sauce, Chantilly cream (GF)
Raspberry Millefeuille, berry sauce, pistachio croquant



Beverage Packages

BEVERAGE PACKAGE – \$15 per person, per hour

Includes unlimited sparkling wine, white and red wine, beer, soft drinks, tea and coffee

FOR THE KIDS – \$6.25 per person, per hour

Includes unlimited soft drink and orange juice

ROAMING TASTING EXPERIENCE

Add some fun and relaxed theatre by inviting a sommelier from Upstairs Wines to your cruise and experience a roaming

wine tasting where you'll learn all about the delicious wines we have on board.

\$400 per sommelier, 1:20 guest ratio

Beverage package required

OPTIONAL UPGRADES

Spirits Package: \$5 per person, per hour

Champagne and Spirits Package: \$15 per person, per hour

Consumption bar

Beverages consumed on-board will be charged at the conclusion of the charter

CHAMPAGNE

Veuve Clicquot.....\$140

SPARKLING WINE

Palloncino Prosecco 2021.....\$60

NV Chandon Brut.....\$70

WHITE WINE

Lost Buoy Sauvignon Blanc.....\$60

Adelaide Hills, SA

Bervini Pinot Grigio.....\$70

Veneto, Italy

Lansdowne Wines Super Happy

Chardonnay.....\$75

Adelaide Hills, SA

From Sunday Rose.....\$65

Orange, NSW



RED WINE

Disco Valante Pinot Noir.....\$70
Adelaide Hills, SA
Kennedy Shiraz.....\$75
Hunter Valley, NSW

BEER & CIDER

Corona \$10
Peroni \$10
150 Lashes Pale Ale \$10
Monteith's Apple Cider – \$12

SPIRITS (30ml)

Aperol Spritz – \$18
Absolute Vodka – \$15
Tanqueray Gin – \$15
Johnny Walker Black Label Scotch – \$15
Jim Beam Bourbon – \$15
Jose Cuervo Tequila – \$15
Price includes mixer – no shots permitted

NON-ALCOHOLIC

Sparkling Water 1L \$9
Still Water 600mL \$4
Soft drinks \$4
Orange Juice \$4
Nespresso Coffee \$4
Twinings Tea \$4

*Favourites menu available on Felix