



VESSEL HIRE

JANUARY - OCTOBER

Over 200 pax - Add \$10 per person

MONDAY - FRIDAY	\$4,500
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SATURDAY (LUNCH) - SUNDAY	\$4,600
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NOVEMBER - DECEMBER

Over 200 pax - Add \$10 per person

MONDAY - THURSDAY	\$4,800
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SUNDAY	\$5,700
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- Block-Out Dates: Bareboat hire is unavailable during Vivid, Saturday nights and Fridays/Saturdays (Day or Evening) in Nov-Dec.

PUBLIC HOLIDAY

Over 200 pax - Add \$10 per person + 15% surcharge

PUBLIC HOLIDAYS	\$5,700
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INCLUDES:
4 HOURS EXCLUSIVE VESSEL HIRE, CAPTAIN, DECKHAND,
BAR STAFF AND CRUISE DIRECTOR
BYO FOOD ONLY
CASH/CONSUMPTION BAR TAB (NO BYO DRINKS)

ADDITIONAL PRICING

STAFF

FOOD WAIT STAFF	\$300
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The hirer may add staff for \$300 each to help with food service and cleaning. Otherwise, the hirer handles these tasks. (Recommended for groups over 60.)

SECURITY	\$300
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for all 'Party' type or high risk cruises i.e. Uni parties, school formals, 21st birthdays, or where adult supervision is limited

GALLEY

GALLEY USE FOR HEATING	\$400
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An additional staff member is required to be down in the galley in this time

GALLEY STAFF MEMBER	\$300
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Double time and half on Public Holidays

CUTLERY & CROCKERY HIRE	\$400 + washing up staff
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WASHING UP STAFF	\$300
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(1 per 100 passengers) double time & a half on Public Holidays

ADDITIONAL VESSEL HIRE	\$1,000 (per hour)
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WHARF FEE	\$65 (per wharf)
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COMPULSORY CLEANING FEE	\$300
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CAKE TABLE	\$50
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FURNITURE REMOVAL	\$300
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LINEN LARGE	\$10
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LINEN MEDIUM	\$8
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LINEN SMALL	\$4
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LINEN NAPKINS	\$1 each
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CATERED PACKAGE

	CHEFS BUFFET	SET 3 CROUSE	SEAFOOD BUFFET	SET 4 COURSE	CHEFS COCKTAIL	CAPTAINS COCKTAIL
30 - 39 GUEST	\$160	\$165	\$175	\$175	\$150	\$155
40 - 59 GUEST	\$135	\$140	\$150	\$150	\$125	\$130
60 - 79 GUEST	\$115	\$120	\$130	\$130	\$105	\$110
80 - 99 GUEST	\$105	\$110	\$120	\$120	\$95	\$100
100 - 129 GUEST	\$95	\$100	\$110	\$110	\$85	\$90
130 - 149 GUEST	\$85	\$90	\$100	\$100	\$70	\$85
150 - 199 GUEST	\$80	\$85	\$95	N/A	\$75	\$80
200 - 230 GUEST	\$75	N/A	\$90	N/A	\$70	\$75
231 - 299 GUEST	N/A	N/A	N/A	N/A	\$65	\$70
300 - 350 GUEST	N/A	N/A	N/A	N/A	N/A	\$55

CHARTER PACKAGE INCLUDES

4 Hours Exclusive Vessel hire
Your Choice of Menu below
Cash Bar or Tab (or add a bar package)
White table linen, crockery, cutlery, coloured serviettes of your choice and table décor
Use of Sound system, compatible for i-phone or USB

NOTE:

- **Wharf fees** \$65 per visit
- **Security** \$300 (for all 'Party' type or high-risk cruises i.e. uni parties, school formals, 21st birthdays, or where adult supervision is limited)
- Minimum of 150 guests required for Friday and Saturday night in Nov-Dec for entire vessel.
- Minimum of 100 guests required for Friday and Saturday night in Nov-Dec for a split deck charter (hire of one level)
- Friday and Saturday night in Nov-Dec: \$10pp surcharge applies. For a 3 hour function deduct \$5pp from the pricing
- For a **3-hour function** please take \$5pp off the below prices
- **15% surcharge for Public Holidays** (min 100 passengers). Special pricing applies for Christmas Day, Boxing Day, Australia Day & New Years Eve





CHEFS COCKTAIL MENU

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

FINGER FOOD SELECTION

Select six of the following items

Mini middle-eastern falafel bites served with hummus (v)

Mini vegetarian curry puffs served with yoghurt dressing (v)

Traditional vegetarian Indian samosas with fresh herb yoghurt sauce (v)

Crispy Vietnamese spring rolls with sweet chilli sauce (v)

Spanakopita – Traditional Greek spinach and ricotta cheese pastries (v)

Assorted mini quiche (v option included)

Spiced lemongrass Thai fish cakes with sweet chilli sauce

Buffalo chicken wings with creamy blue cheese dressing

Chargrilled beef balls with smoky BBQ sauce (gf)

Mini chicken dim sims with sweet plum sauce

Chicken breast goujons and classic aioli

Crispy fish bites served with tartare sauce

Vegetarian empanada with mild roast pepper dip (v)

Australian beef pies and classic sausage rolls served with tomato sauce

Spicy chicken & corn empanada with mild roast pepper dip

Classic bruschetta with tomato and basil (v)

Mini chicken Greek souvlaki served with tzatziki sauce (gf)

Chunky potato wedges served with sweet chilli sauce and sour cream (v)

Vegetarian money bags with a sweet chilli dipping sauce (v)

Followed by

Freshly percolated coffee and a selection of herbal teas

Chocolates

**DIETARY REQUIREMENTS CATERED TO UPON REQUEST
MIN. 72 HOURS' NOTICE REQUIRED**





CAPTAINS COCKTAIL MENU

ON ARRIVAL

Assorted dips and crackers (v)
Caprese skewers – Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)
Smoked salmon mouse canapes with cucumber and dill (gf)

FINGER FOOD SELECTION

Select eight of the following items

Tasmanian smoked salmon on sea salt crostini, cream cheese & dill
Mini souvlaki with tzatziki and pita | choose from chicken or lamb (gf without pita)
Panko crumbed prawns with teriyaki sauce
Crispy pork wontons with sweet chilli
Satay chicken skewers with spiced peanut sauce (gf)
Oven-baked falafel bites with hummus (v) (gf)
Beer battered flathead with tartare sauce
Salt & pepper squid with creamy aioli
Mini lamb kofta on melba toast with spring leave and mint
Rare roast beef and horseradish on rye
Prawn twister with sweet chilli sauce
Mini arancini with tomato sugo | choose from three-cheese or pumpkin (v)
Watermelon, feta and mint skewers
Spanakopita – Traditional Greek spinach & cheese pastries (v)
Crispy vegetable spring rolls with sweet chilli sauce (v)
Chargrilled beef balls with smoky BBQ sauce (gf)
Cheeseburger spring rolls and tomato sauce
Pecking duck spring rolls with hoisin sauce
Assorted gourmet mini pies
Baked spring vegetable frittata
Selection of gourmet mini quiche
Zucchini and haloumi frittata bites with yogurt and mint
Prosciutto-wrapped mini breadsticks
Curry chicken filo parcel and spiced mint yoghurt

Followed by

Platter of freshly sliced seasonal fruits (v) (gf)
Chocolates (v)
Freshly percolated coffee and selection of herbal tea

**DIETARY REQUIREMENTS CATERED TO UPON REQUEST
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CHEFS BUFFET MENU

APPETISERS

Assorted dips and salsa with fresh vegetable crudités, corn chips and crackers (v)

BUFFET SELECTION

Select one of the following items

Slow-cooked, pulled beef brisket with gravy and assorted mustards (gf)

Tender seasoned pulled pork with apple sauce (gf)

Select one of the following items:

Classic BBQ chicken (gf)

Moroccan spiced chicken with yogurt and mint sauce (gf)

Tandoori style chicken with yogurt and mint sauce (gf)

Select one of the following items:

Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)

Spinach & cheese ravioli in a tasty Napoletana sauce (v)

Homemade beef lasagne

Homemade vegetarian lasagne (v)

Also at the buffet:

Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)

Platters of continental cured meats (gf)

Wild mixed leaf salad (v) (gf)

Macaroni pesto salad with marinated roast vegetables and parmesan (v)

Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)

Finely sliced classic coleslaw (v)

Crusty mixed dinner rolls (v)

DESSERT

Select two of the following delightful desserts:

Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)

Platter of freshly sliced seasonal fruits (v) (gf)

A delicious assortment of cakes (v)

Accompanied by:

Chocolates (v)

Freshly percolated coffee and a selection of herbal tea

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SEAFOOD BUFFET MENU

APPETISERS

Served in cocktail style

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)
Spiced Thai fish cakes with sweet chilli sauce

BUFFET SELECTION

Select one of the following roast meats

Slow-cooked, pulled beef brisket with gravy and assorted condiments (gf)
Tender seasoned pulled pork with apple sauce (gf)

Select one of the following chicken options

Classic BBQ chicken (gf)
Moroccan spiced chicken with yogurt and mint sauce (gf)
Tandoori style chicken with yogurt and mint sauce (gf)

Fresh seafood selection

Fresh tiger king prawns served with Thousand Island dressing and lemon wedges (gf)
Chilled Sydney rock oysters served with sea salt and lemon wedges (gf)
Whole baked Atlantic salmon served with tartare sauce and fresh lemon (gf)

Also at the buffet

Oven roasted baby potatoes with virgin olive oil, oregano and rock salt (v) (gf)
Platters of continental cured meats (gf)
Wild mixed leaf salad (v) (gf)
Macaroni pesto salad with marinated roast vegetables and parmesan (v)
Baby beetroot and spinach salad with feta, walnuts and balsamic vinaigrette (v) (gf)
Finely sliced classic coleslaw (v)
Crusty mixed dinner rolls (v)

DESSERT

Select two of the following delightful desserts:

Boutique Australian cheeses with a selection of dried fruits, nuts & water crackers (v)
Platter of freshly sliced seasonal fruits (v) (gf)
A delicious assortment of cakes (v)

Served with

Chocolates (v)
Freshly percolated coffee and a selection of herbal tea

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FORMAL DINING

SET 3 COURSE MENU

APPETISERS

Served in cocktail style

Spanakopita – traditional Greek spinach and ricotta cheese pastries (v)
Vegetable arancini with roast garlic aioli (v)

MAINS

Select two of the following items / Served alternately

Oven roasted chicken with creamy mashed potato and roast vegetables (gf)
Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)
Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)
Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)
Spinach and cheese ravioli Napoletana with fresh grated parmesan
Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

Also at your table

Crusty dinner rolls (v)
Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

DESSERT

Served alternately

Classic crème caramel with traditional caramel sauce
Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
Freshly percolated coffee and a selection of herbal tea

SET 4 COURSE MENU

APPETISERS

Served in cocktail style

Caprese skewers – Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)
Smoked salmon mouse, cucumber and dill canapes

ENTREE

Select two of the following items / served alternately

Cheese and spinach ravioli Napoletana and freshly grated parmesan
Pumpkin arancini with tomato sugo and fresh basil
Classic oven-baked beef lasagne
Roast vegetable lasagne

MAINS

Select two of the following items / Served alternately

*with creamy mash and roast vegetables
Herbed roast chicken breast and creamy mushroom sauce (gf)
Slow braised lamb shank in tomato coulis (gf)
Slow-cooked, pulled beef brisket and red wine gravy (gf)
Oven baked Atlantic salmon and hollandaise (gf)

Also at your table

Crusty dinner rolls (v)
Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

DESSERT

Served alternately

Classic crème caramel with traditional caramel sauce
Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
Coffee and a selection of herbal tea

DIETARY REQUIREMENTS CATERED TO UPON REQUEST
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BEVERAGE PACKAGE

BASED ON 4-HOUR CRUISE AND PRICED PER PERSON

THE CADET

\$16 PER PERSON

SOFT DRINKS

Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water

JUICES

Orange, Pineapple, Apple

THE EXECUTIVE PACKAGE

\$50 PER PERSON

BEER

One Fifty Lashes
Corona Extra – Pale larger, Mexico
Asahi – Super dry larger beer, Japan
Pure Blonde – Ultra low-carb larger, Australia
Tooheys Extra Dry – Extra dry larger, Australia
Victoria Bitter – Classic larger, Australia
Coopers Light – Low alcohol beer, Australia

WHITE WINE

Rhythm & Rhyme – Chardonnay
Studio Series – Pinot Grigio
Stonegate – Sauvignon Blanc
Stonegate – Sparkling Chardonnay Pinot Noir
St. Louis– Brut Sparkling

RED WINE

Chalk Hill Blue – Shiraz Cabernet
Stonegate - Cabernet Sauvignon

ROSE

Rhythm & Rhyme– Rose

SPIRITS

Scotch, Rum, Bourbon, Vodka, Gin, Bacardi, Ouzo,
Southern Comfort, Tequila

LIQUEURS

Tia Maria, Baileys, Kahlua, Sambucca, Midori, Malibu

SOFT DRINKS

Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water

JUICES

Orange, Pineapple, Apple

THE CAPTAINS PACKAGE

\$45 PER PERSON

BEER

Pure Blonde – Ultra low-carb larger, Australia
Tooheys Extra Dry – Extra dry larger, Australia
Victoria Bitter – Classic larger, Australia
Coopers Light – Low alcohol beer, Australia

WINE

Rhythm & Rhyme – Chardonnay
Chalk Hill Blue – Shiraz Cabernet
Rhythm & Rhyme – Rose
Stonegate – Sparkling Chardonnay Pinot Noir

SPIRITS

Scotch, Rum, Bourbon, Vodka, Gin, Bacardi

SOFT DRINKS

Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water

JUICES

Orange, Pineapple, Apple

THE HOUSE PACKAGE

\$40 PER PERSON

BEER

Pure Blonde – Ultra low-carb larger, Australia
Tooheys Extra Dry – Extra dry larger, Australia
Victoria Bitter – Classic larger, Australia
Coopers Light – Low alcohol beer, Australia

WINE

Rhythm & Rhyme – Chardonnay
Chalk Hill Blue – Shiraz Cabernet
Rhythm & Rhyme – Rose
Stonegate – Sparkling Chardonnay Pinot Noir
Soft drinks: Pepsi, Lemonade, Solo, Pepsi Max, Ginger Ale, Tonic Water

JUICES

Orange, Pineapple, Apple

THE FOLLOWING SPIRITS AND LIQUORS ARE AVAILABLE ON CASH BAR BASIS:
BLACK LABEL SCOTCH, CHIVAS REGAL, VODKA CRUISERS, APEROL SPRITZ, ANY COCKTAILS OR SPECIALS





OTHER BAR SERVICE OPTION

CONSUMPTION BAR

Our staff will keep a record of drinks served during the cruise and a bill will be presented at the end for settlement

DRY TILL

You nominate and pre-pay an amount that you wish to allocate (e.g. \$500.00). The Cruise Director will notify you when this limit is approaching. You may then nominate an additional amount or cash bar service only

CASH BAR

Pay as you go at the bar

BAR PRICE LIST

SPIRITS AND LIQUORS

Johnny Walker Red Label, Bunderburg Rum, Bourbon,
Absolute Vodka, Gordons Gin, Bacardi & Ouzo
\$9.00 30ml with mix

PREMIUM SPIRITS

Johnny Walker Black Label, Chivas Regal, Jack Daniels,
Jim Beam, Courvoisier Brandy,
Southern Comfort, Tequila, Aperol
\$12.00 30ml with mix

LIQUORS

Tia Maria, Baileys, Kahlua, Sambucca, Midori, Malibu
\$12.00 30ml with mix

BEERS

Pure Blonde - Ultra low-carb lager, Australia \$9.00
Toohey's Extra Dry - Extra dry style lager, Australia \$9.00
Victoria Bitter - Classic lager, Australia \$9.00
Asahi Super Dry - Super dry lager beer, Japan \$10.00
Corona Extra - Pale lager, Mexico \$10.00
One Fifty Lashes - James Squire pale ale, Australia \$10.00
Coopers Premium Light - Low alcohol beer, Australia \$8.00

WHITE WINE

Rhythm & Rhyme - Chardonnay, South Australia
\$9.00/ glass \$35.00/ bottle
Studio Series - Pinot Grigio, South Australia \$10.00/
glass \$40.00/ bottle
Stonegate - Sauvignon Blanc, South Australia
\$10.00/ glass \$40.00/ bottle
Stonegate - Sparkling Chardonnay Pinot Noir,
South Australia \$10.00/ glass \$40.00/ bottle
St. Louis - Brut, France \$12.00/glass \$50.00/ bottle

RED WINE

Chalk Hill Blue - Shiraz Cabernet, South Australia
\$9.00/ glass \$35.00/ bottle
Stonegate - Cabernet Sauvignon, South Australia
\$10.00/ glass \$40.00/ bottle

ROSE

Rhythm & Rhyme - Rose, South Australia \$9.00/
glass \$35.00/ bottle

PRE-MIXES

Vodka Cruisers
\$10.00 per bottle

SOFT DRINKS

Cola, Lemonade, Lemon Squash, Tonic, Ginger Ale,
Diet Cola - \$4 per glass & \$15.00 per jug

FRESH JUICES

Orange, Pineapple, Apple
\$5 per glass & \$16.00 per jug

Bottled water - \$3.50

NO SHOTS, SLAMMERS OR DOUBLES SERVED
OUR STAFF ARE TRAINED AND PRACTICE UNDER THE GUIDELINES OF RESPONSIBLE SERVICE OF ALCOHOL





SCHOOL FORMAL & SCHOOL SOCIAL PACKAGES

**Packages available Jan-Dec (Sun-Thurs) & Jan-mid Nov (Fri-Sat)*

**No alcohol served onboard. Strictly No BYO. Balloon decoration is only around poles, any extras required will be at an additional cost*

SEATED PACKAGE | 3 COURSE SET MENU

\$100 PER PERSON | MIN 100-149 GUESTS

\$95 PER PERSON | 150-200 GUESTS

FRIDAY & SATURDAY ADD \$10PP (JAN - MID NOV ONLY)

Inclusions:

- 4 hours vessel hire
- 3 course seated meal
- All night soft drinks package
- DJ & Light show
- White linen table cloth & paper napkins
- Coloured balloons of your choice
- 1 x security staff per 100 passengers

BUFFET PACKAGE

\$95 PER PERSON | MIN 100-149 GUESTS

\$90 PER PERSON | 150-220 GUESTS

FRIDAY & SATURDAY ADD \$10PP (JAN - MID NOV ONLY)

Inclusions:

- 4 hours vessel hire
- 3 course buffet meal
- All night soft drinks package
- DJ & Light show
- White linen table cloth & paper napkins
- Coloured balloons of your choice
- 1 x security staff per 100 passengers

COCKTAIL PACKAGE

\$85 PER PERSON | MIN 100-149 GUESTS

\$70 PER PERSON | 150-199 GUESTS

\$65 PER PERSON | 200-300 GUESTS

FRIDAY & SATURDAY ADD \$10PP (JAN - MID NOV ONLY)

Inclusions:

- 4 hours vessel hire
- Fingerfood Meal
- All night soft drinks package
- DJ & Light show
- White linen table cloth & paper napkins
- Coloured balloons of your choice
- 1 x security staff per 100 passengers

BOOGIE ON PARTY PACKAGE

\$80 PER PERSON | MIN 100-149 GUESTS

\$70 PER PERSON | 150-199 GUESTS

\$65 PER PERSON | 200-300 GUESTS

FRIDAY & SATURDAY ADD \$10PP (JAN - MID NOV ONLY)

Inclusions:

- 4 hours vessel hire
- Variety of yummy pizzas
- Soft Drinks Package
- DJ & Light show
- 1 x security staff per 100 passengers

UNI CRUISE PACKAGES

Packages available January – October (Mon-Fri) Add \$10 for Saturday night & November – December (Mon-Thurs)

**Strictly No BYO*

BOOGIE ON PARTY PACKAGE

\$105 PER PERSON | 80-99 GUESTS

\$95 PER PERSON | 100-129 GUESTS

\$85 PER PERSON | 130-149 GUESTS

\$80 PER PERSON | 150-199 GUESTS

\$75 PER PERSON | 200-249 GUESTS

\$70 PER PERSON | MIN. 250 GUESTS

SATURDAY ADD \$10PP (JAN - OCT ONLY)

Inclusions:

- 4 hours vessel hire
- Variety of yummy pizzas
- Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices
- DJ & Light show
- 1 x security staff per 100 passengers

COCKTAIL PARTY PACKAGE

\$110 PER PERSON | 80-99 GUESTS

\$100 PER PERSON | 100-129 GUESTS

\$90 PER PERSON | 130-149 GUESTS

\$85 PER PERSON | 150-199 GUESTS

\$80 PER PERSON | 200-249 GUESTS

\$75 PER PERSON | MIN. 250 GUESTS

SATURDAY ADD \$10PP (JAN - OCT ONLY)

Inclusions:

- 4 hours vessel hire
- Delicious Finger Food Meal
- Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices
- DJ & Light show
- White linen table cloth & paper napkins
- 1 x security staff per 100 passengers

BUFFET PARTY PACKAGE

\$120 PER PERSON | 80-99 GUESTS

\$110 PER PERSON | 100-129 GUESTS

\$100 PER PERSON | 130-149 GUESTS

\$95 PER PERSON | 150-199 GUESTS

\$90 PER PERSON | 200-249 GUESTS

\$85 PER PERSON | MIN. 250 GUESTS

SATURDAY ADD \$10PP (JAN - OCT ONLY)

Inclusions:

- 4 hours vessel hire
- 3 course buffet meal
- Bottled house beer, fine SA bottled wine, sparkling wine, soft drinks, juices
- DJ & Light show
- White linen table cloth & paper napkins
- 1 x security staff per 100 passengers





COCKTAIL MENU

ON ARRIVAL

Assorted dips with fresh vegetable crudités,
corn chips and crackers (V)

FINGER FOOD SELECTION

Crispy Vietnamese spring rolls with sweet chilli
sauce (v)

Assorted mini quiche (v option included)

Chicken breast goujons and classic aioli

Vegetarian empanada with mild roast pepper
dip (v)

Australian beef pies and classic sausage rolls
served with tomato sauce

Chunky potato wedges served with sweet chilli
sauce and sour cream (v)

BOOGIE ON – PIZZA MENU

DELICIOUS HOT PIZZA

PEPPERONI

Slices of crispy pepperoni and creamy
mozzarella on a tomato base

MARGHERITA

Diced tomato and stretchy mozzarella,
topped with oregano on a tomato base

HAM & CHEESE

Strips of smoky leg ham and creamy
mozzarella on a tomato base

CHEESY GARLIC & CRÈME FRAICHE

Stretchy mozzarella, classic garlic sauce &
oregano on a crème fraiche base

SIMPLY CHEESE

Loads of melted mozzarella goodness on
tomato base

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MIN. 72 HOURS' NOTICE REQUIRED
ADDITIONAL COST MAY APPLY FOR VEGAN, GF AND DF OPTIONS





BUFFET MENU

ON ARRIVAL

Assorted dips with fresh vegetable crudités, corn chips and crackers (v)

BUFFET SELECTION

Select one of the following items:

Classic BBQ chicken (gf)

Moroccan spiced chicken with yogurt and mint sauce (gf)

Tandoori style chicken with yogurt and mint sauce (gf)

Select three of the following items:

Freshly tossed penne pasta with creamy mushroom & white wine sauce (v)

Spinach & cheese ravioli Napoletana with freshly grated parmesan (v)

Homemade beef lasagne

Homemade vegetarian lasagne (v)

Creamy potato gratin with cheese and herb crust (v)

Pumpkin arancini with red sauce (v)

Also at the buffet:

Macaroni pesto salad with marinated roast vegetables and parmesan (v)

Rocket, pear and parmesan salad with balsamic vinaigrette (v) (gf)

Finely sliced classic coleslaw (v) (gf)

Crusty mixed dinner rolls (v)

DESSERT

A delicious assortment of cakes (v)

Complimentary coffee and tea available

SEATED 3 COURSE SET | SAMPLE MENU

ON ARRIVAL

Served in cocktail style

Spanakopita – traditional Greek spinach and ricotta cheese pastries (v)

Vegetable arancini with roast garlic aioli (v)

MAINS

Select two of the following items | Served alternately

Oven roasted chicken with creamy mashed potato and roast vegetables (gf)

Slow-cooked, pulled beef brisket served with creamy mashed potato and roast vegetables (gf)

Slow braised lamb shank in tomato coulis served with mashed potato and roast vegetables (gf)

Oven baked Atlantic Salmon with creamy mashed potato, roast vegetables and hollandaise (gf)

Spinach and cheese ravioli Napoletana with fresh grated parmesan (v)

Roast vegetable lasagne with creamy bechamel and fresh grated parmesan (v)

Also at your table

Crusty dinner rolls (v)

Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

DESSERT

Served alternately

Classic crème caramel with traditional caramel sauce

Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis

Freshly percolated coffee and a selection of herbal tea

DIETARY REQUIREMENTS CATERED TO UPON REQUEST
MIN. 72 HOURS' NOTICE REQUIRED
ADDITIONAL COST MAY APPLY FOR VEGAN, GF AND DF OPTIONS

